

The Country Club of Culpeper

The Club for Everyone!



March 2019 Chatter

Friday, March 1st

Prime Rib Night

5:00 p.m. - 8:00 p.m.

Thursday, March 14th

Bourbon & Cigar Night - St. Patrick's Day Theme

6:00 P.M.

Sunday, March 17th

Annual Stockholders Meeting

3:00 P.M.



May your blessings
outnumber
The shamrocks that
grow,
And may trouble avoid
you
Wherever you go.

Irish Blessing

Golf News

FROM THE GOLF SHOP

March hours

Monday 10:00 a.m.-6:00 p.m.

Shop will be closed on days where temperature stays below 40 degrees

Tuesday-Sunday 9:00 a.m.-4:00 p.m.

As many of you are aware by now, Jimmy, our course superintendent has left to pursue another opportunity. We are very grateful for Jimmy's years of service and wish him the very best. We are in the process of hiring another Superintendent and will send out an announcement as soon as possible. About the golf course, our plan is to aerate greens as soon as weather permits. We will have at least nine holes open each day and hope to be complete by the end of the month. At some point the weather is going to break and with the over-seeding and fertilizing we have done recently, we feel the grass is going to explode. Since the grounds crew will have their hands full punching greens and cutting grass, we are going to need some help. We are hoping to have a cleanup day on Monday, March 18th like the day we had after the storm last August. Additionally, we are going to have a new program this year called Adopt a Hole. Members will be asked to care for a hole and take care of several tasks such as top dress the tees, weed the bunkers, check out of bounds and penalty area stakes and repair ball marks on the greens. If you would be interested in adopting a hole please see Jim in the Golf Shop for the signup sheet. If the membership can help in these areas it will free the grounds staff to move on to some bigger projects that will improve our golfing experience.

The 2019 Golf Schedule is out! Click [here](#) to view.

Golf lessons are available to members and non-members. Please contact Jim McGrath, Director of Golf, for more information or to schedule lessons. Please call the Golf Shop at 825-1748 to reserve your tee times.

Reserving a tee time is the best way to be able to play at the time you want.

LGA News

LGA Spring Meeting

Our spring LGA members meeting will be Tues. March 26th 12:00 at the Club. Bring a friend and let's get others to join us or get re-connected! Please add to your March calendar.

Pre-Season Conditioning

March 4th is the last evaluation date available for the Powell Wellness Pre-Season Conditioning and Titlest evaluation. [Click here for information.](#)

April Activities

April kicks off with our Club Pro, Jim McGrath, offering 4 sessions of Tips and Tune ups at the driving range from 4:00-6:00 on Tuesdays in April. The dates will be April 9th, 16th, 23rd, and 30th. The price is only \$10/session and certainly worth taking the time so you are golf ready for the season!!

The Club Member-Guest

The member guest is scheduled for Thursday, June 13th. The format will be the same as last year which means each member will have 2 guests. We hope all of you plan on participating.

Co-Chairs, Priscilla Hilton and Joanne Durr, are looking for a sponsor should you know anyone. The cost of the sponsorship would be \$500. They can tell you what that will included with the sponsorship. Plans are still a work in progress.

2019 LGA Officers

President: Ann DuFrane
Treasurer: Priscilla Hilton
Secretary: Suzie Walrich

2019 Committees:

Ladies' Days (Tuesdays): Joanne Durr, Priscilla Hilton, Barbara Waters, Suzie Walrich, Sandra Fulton
Union Bank Tournament: May 14th - researching if still viable
Member Guest Tournament: Priscilla Hilton, Joanne Durr date: TBD
Club Championship: Ann DuFrane date: TBD
President's Cup: Ann DuFrane date: TBD August/Sept
Ryder Cup: Lisa Rand and Cindy Thornhill date: TBD
Golf Team: Ann DuFrane
Sunshine: Suzie and Izzy
Publicity - Cindy Thornhill
Christmas Luncheon: Priscilla, Joanne, and Sandra
Rules and Greens: Elizabeth Davis
Annual Trip: (Shen Valle) Barbara Waters

If anyone would like to join a Committee, please get in touch with Ann DuFrane as help is always needed and appreciated.

From the GM.....

March already! Spring is around the corner and the busy season will be here before we know it. Plans are in full swing to get our Club ready for the summer. Here are some plans on tap:

Planning for the Pool Opening
Beginning a new tennis and pickleball program
New website construction
New front porch furniture

I am hoping to have these plans completed in the next 6-8 weeks and will keep you informed of our progress. I hope to have more good news to share with you soon!



Please welcome the following new members:

Michael & Kathleen Malone

Bill & Sharon O'Neill

Kevin & Misty Dunn

Zachery Berkstresser

Committee Meetings:

Finance: 4th Tuesday 12 noon
Golf/Greens/Tournaments: 3rd Tuesday at 5:30 pm
Building & Grounds: 3rd Tuesday at 5:30 pm
Membership: 3rd Wednesday at 4:30 pm
Social/Restaurant – 2nd Wednesday at 4:30 (changed)

All committee meetings are held at the Clubhouse....somewhere☺

Kris Johnson
General Manager

New Member Specials

Trial Membership: \$120 for 60 days and \$180 for 90 days, new participants only. Repeat participants pay \$275

Full-Equity New Member Benefits

20 Free Golf Cart Rentals. 12 Months Free Range Plan, 12 Months Waived Food Minimum.

Introductory Golf Membership

Introductory Golf Members are Entitled to Use of Golf, Tennis, Fitness, Dining and Social Events. Two-Year Promissory Note Required. After two-year promissory is met, member moves up to a membership category that will best suit their needs.

First Year Dues \$150 per Month with a \$25 Capital Fund Fee and \$25 Food Minimum

Second Year Dues \$200 per Month with a \$25 Capital Fund Fee and \$25 Food Minimum

Range Membership

Range Members are Entitled to Full Use of the Range, Dining and Social Events. Membership Provides Range Privileges for the Individual Member. Member may Bring Guests to Dining and Social Events. Promissory Note is Not Required for this Membership. Annual Membership Dues: \$375.00

For more membership information, please contact: Kris Johnson, General Manager (540) 825-1746 x 224
kjohnson@countryclubofculpeper.com



Congratulations!

Andy Gayheart

You have won a free dessert!

Please join us in the restaurant to redeem your prize!

Winter Restaurant Hours

Clubhouse Restaurant & Bar

Hours of Operation:

Monday: Closed

Tuesday - Friday:

12 p.m. – 7:00 p.m.

Saturday & Sunday:

12 p.m. – 6 p.m.

Reservations Recommended Please call 825-1746.

From the Chef's Chopping Block

Irish Beef Stew



INGREDIENTS

- 1/4 cup vegetable oil
- 1 1/4 pounds stew beef, cut into 1-inch pieces
- 6 large garlic cloves, minced
- 8 cups beef stock or canned beef broth
- 2 tablespoons tomato paste
- 1 tablespoon sugar
- 1 tablespoon dried thyme
- 1 tablespoon Worcestershire sauce
- 2 bay leaves
- 2 tablespoons (1/4 stick) butter
- 3 pounds russet potatoes, peeled, cut into 1/2-inch pieces (about 7 cups)
- 1 large onion, chopped
- 2 cups 1/2-inch pieces peeled carrots
- 2 tablespoons chopped fresh parsley

Heat oil in heavy large pot over medium-high heat. Add beef and sauté until brown on all sides, about 5 minutes. Add garlic and sauté 1 minute. Add beef stock, tomato paste, sugar, thyme, Worcestershire sauce and bay leaves. Stir to combine. Bring mixture to boil. Reduce heat to medium-low, then cover and simmer 1 hour, stirring occasionally.

Meanwhile, melt butter in another large pot over medium heat. Add potatoes, onion and carrots. Sauté vegetables until golden, about 20 minutes. Add vegetables to beef stew. Simmer uncovered until vegetables and beef are very tender, about 40 minutes. Discard bay leaves. Tilt pan and spoon off fat. (Can be prepared up to 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and refrigerate. Bring to simmer before serving.) Transfer stew to serving bowl. Sprinkle with parsley and serve.



Weekly Specials:

Wednesday

\$6.00 Burger Day

**Dine in Only*

Thursday

Thirsty Thursday Bar Specials

60¢ Wings

Chef's Special

New York Strip Steak Topped with Tarragon Butter - \$11.95

**Dine in Only*

Check out our Daily Lunch & Dinner Specials!!!

Don't forget to try our new ToGo line!!

You can now call, text or email your orders.

540-445-1711 or Restaurant@countryclubofculpeper.com

Catering Services

Looking for a place to hold a function or meeting, contact us! We would love to craft a menu especially for your event and budget. We specialize in weddings, receptions, business conferences, holiday parties and so much more. Offering full staff service and catering supplies. Need help with the planning? We can help with that as well.

Let the Country Club of Culpeper WOW you and your guest and give them an event to talk about for years to come!

**2019 dates are starting to fill up!!
Don't wait, book your event today!**

Contact Nikki Shugars at 540.825.1746, ext. 226 or nshugars@countryclubofculpeper.com

Tennis News

We are excited to announce that we have a new Tennis Pro. Some of you may know him, his name is Mark Ferlazzo! Mark has worked as a Tennis Professional in Florida at Rosedale Country Club and at Tidewater Preserve and Westwood Country, Atlantic Coast Athletic Club in Virginia. He will provide tennis lessons and clinics AND is starting a Pickleball program.



From Mark: Spring is almost here and we are excited to kick off a new season of tennis and the rapidly growing sport of pickleball. Private, semi-private and group lessons are available for children and adults. Spring break clinics are available for juniors also. More information will be forthcoming on all programs. In the meantime, please feel free to contact me at 540-219-2543. I am really looking forward to seeing you all on the courts!

Bridge News

February 5, 2019

North South

Gay Wallace & Linda Thornton
Priscilla & Bob Hilton
Dot Jones & Donna Josaitis

East/West

Joan Peterman & Shirley Ann Bayne
Tom & Frances Haught
Sally Canavan & Mike Baudhuin

February 12, 2019

North South

Roger Kube & Brevard Wallace
Dot Jones & Donna Josaitis
Mike Baudhuin & Tom Houston

East/West

Joe Daniel & Sally Canavan
Dick & Barbara Rosica
Linda Thornton & Gay Wallace

February 19, 2019

North South

Linda Thornton & Gay Wallace
Ben Allen & Sally Canavan
Priscilla & Bob Hilton

East/West

Linda & Joe Daniel
Jane Thomson & Bob Bell
Shirley Ann Bayne & Roger Kube

February 26, 2019

North South

Linda Daniel & Betty Long
Dot Jones & Donna Josaitis
Dick & Barbara Rosica

East/West

Bob Bell & Jane Thomson
Linda Thornton & Gay Wallace
Brevard Wallace & Roger Kube

Shirley Ann Bayne. 540-827-1153

Priscilla Hilton 540-547-4950

What's Happening @ Country Club of Culpeper

Special Events in March



Sláinte!

**Bourbon, Beer,
Cigar & Music Night!**
March 14th at 6:00 p.m.

Sponsored by Kevin Mahoney!

\$12 per person for Bourbon Tasting
All beer at Happy Hour Prices (you might even
See some green beer!)

**Come early for St. Patrick's Day
Dinner Specials!**
Corn Beef & Cabbage!

Enjoy an
Outdoor Fire
& Music by
Mo Safren

Pool Opens
Monday,
May 27th!

Don't Forget!

**Happy Hour Appetizers
& Drink Prices**

**3:00 - 7:00 p.m. Tuesday - Friday
and all-day Saturday & Sunday
in March!**

SPRING IS COMING!

As we all look forward to warmer, dryer weather,
here are a few events to put on your calendar

Sunday, March 17th
Friday, April 5th
Thursday, April 11th
Sunday, April 14th
Sunday, April 21st
Friday, May 3rd
Friday, May 4th

Sunday, May 12th
Monday, May 27th

Stockholders Meeting
Prime Rib Night
Bourbon & Cigar Night
Master's Tournament Event
Easter Brunch with Easter Egg Hunt
Prime Rib Night
Cinco de Mayo – Tacos & Drink
Specials
Mother's Day Brunch
Memorial Day Picnic & Golf
Tournament



In Other News.....



Elections for the Country Club of Culpeper
Board of Directors will be held on
Sunday, March 17, 2019, at 3 p.m.
at the Annual Meeting.

Board of Directors

John Faeth: President
Mike McClurg: Vice President
Larry Lucas: Treasurer
Cyndy Woodward: Secretary
Bryan Sprinkel
Wayne Bernardo
Jeff Earnhardt
Paul Brockman
Elizabeth Davis

Country Club Staff

Kris Johnson
General Manager
Jennifer Miller
Business Manager
Ken Reimuth
Executive Chef
Jim McGrath
Director of Golf
Jimmy Safley
Golf Course Superintendent

Committees

Finance: Larry Lucas
Golf/Tournament: Bryan Sprinkel
Membership: Elizabeth Davis
Pool/Tennis/Building & Grounds:
Paul Brockman
Social: Cyndy Woodward
Restaurant: Jeff Earnhardt

Tennis Pro

Mark Ferlazzo
540-219-2543

Clubhouse Restaurant & Bar **Reservations Recommended** **Please call 540-825-1746.**

Hours of Operation:

Monday: Closed
Tuesday - Friday:
12 p.m. – 7:00 p.m.
Saturday & Sunday:
12 p.m. – 6 p.m.

Golf Associations

LGA President: Ann DuFrane
SGA Captain: Ronnie Deal

Bridge

Shirley Ann Bayne. 540-827-1153
Priscilla Hilton 540-547-4950



Business Office

Phone: 540- 825-1746

Hours of Operation:

Monday: Closed
Tuesday-Friday:
9am – 5pm

Golf Shop

Phone: 540-825-1748

Hours of Operation:

Monday: 10:00 am – 4:00 pm
Tuesday - Sunday: 9am-4pm
(Weather Permitting)
Please call the Golf Shop for tee times. Please provide your member number and all players in your group.

Range Hours

Monday: Closed until cut
Tuesday – Sunday:
4:00 pm last ball hit

Golf Rates:

Golf Lessons: \$40/half hour
\$200/ six half -hour lessons

Cart Fees:

18 holes, per rider:
\$18 inclusive of tax
9 holes, per rider:
\$10 inclusive of tax

Guest Greens Fees:

Week Days: \$30 + cart fee
Weekends and Holidays:
\$40 + cart fee

Family Rate Greens Fee – only applicable to Golf Membership:

\$20 + cart fee

Golf Bag Storage:

\$75/year

Range Plan:

\$175/year unlimited use

Range Balls:

\$5/bag plus tax