



The Country Club of Culpeper

The Club for Everyone!

September 2018 Chatter

Calendar Highlights

Bourbon & Cigar Night
Thursday, September 6th
6:00 – 7:30 p.m.

Prime Rib Night
Friday, September 7th
5:30 – 8:30 p.m.

Member Guest Tournament
Thursday through Saturday
September 13th- 15th

Ladies Club Championship
Monday and Tuesday
September 17th & 18th

Family Bingo Night
Friday, September 21st
6:00 – 7:30 p.m.

Golf News

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.

Don't forget to join us Wednesday evening at 6pm for a fun round of 9 holes.

2018 GOLF SCHEDULE

September

- 3 Dog Bone Social Shotgun
- 13 Men's Member Guest Practice Rounds Tee Times
- 14 Men's Member Guest 27 Holes
- 15 Men's Member Guest 18 Holes
- 17 Ladies Club Championship
- 18 Ladies Club Championship
- 25 Greens Aerification
- 29 Member ABCD Tourney Tee Times

October

- 1 Member, Board and Staff Tournament
- 20 Fall Ugly Couch Tournament

Membership

Wow! What a month! Storm damage management has taken up most of my time over the last 3 weeks and so membership has taken a back seat. I did attend the Business Industry Education day that the Culpeper Chamber sponsored and met quite a few people interested in learning more about our Club. I am looking forward to reaching out to those folks and spreading the word about our community!

Membership Committee meets every third Wednesday and is open to all members to participate. We meet at 4:30 pm in the Card Room. All are welcome!

Kris Johnson
Director of Membership

Please Welcome...

***E.G & Tammy Bradshaw
Michael John Davidson & Jennifer Stottlemyer***

New Members Specials

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

Youth Golf Membership

- * Students from 12 to 18 years old, \$225 yearly dues.
- * Walkers only & Lessons available
- * Play Monday through Friday, NO GUESTS
- * Use of restaurant (credit card only)

For more membership information, please contact:

Kris Johnson Director of Membership
(540) 825-1746 x 224

kjohnson@countryclubofculpeper.com

and THE
WINNER
IS...

Congratulations!

Maurice Lee Butler!

You have won a free dessert!

Please join us in the restaurant to redeem your prize!

From the Chef's Chopping Block

Cider-Braised Chicken, Brussels Sprouts and Apples



- 4 slices bacon, chopped
- 8 bone-in, skin-on chicken thighs (about 3 1/2 pounds total)
- 2 medium tart red apples, cored and cut into wedges
- 1 12 - ounce bottle hard cider
- 2 tablespoons chopped fresh thyme
- 2 tablespoons whole grain mustard
- 1 teaspoon kosher salt
- 12 ounces fresh Brussels sprouts, trimmed and halved if large (2 cups)

directions

1. In a very large skillet cook bacon over medium heat until crisp; remove from pan, reserving drippings in skillet. Add chicken, skin side down, and cook 10 minutes or until browned, turning once; remove from skillet. Add apples to the skillet and cook 4 minutes or until browned on both sides; remove from skillet. Drain and discard drippings from skillet.
2. Add cider, thyme, mustard, and salt to skillet, scraping up any browned bits. Bring to boiling; reduce heat. Return chicken to skillet. Cover and simmer 10 minutes. Add Brussels sprouts. Cover and cook 5 minutes. Add apples and cook, uncovered, 3 to 5 minutes more or until chicken is done (at least 175 degrees F).
3. To serve, divide chicken thighs, Brussels sprouts, and apples among shallow bowls or plates. Spoon cider mixture over top. Sprinkle each serving with bacon.

nutrition facts

Servings Per Recipe 4, sodium (mg) 840, Cobalamin (Vit. B12) (µg) 1, cal. (kcal) 860, Folate (µg) 35, pro. (g) 52, Pyridoxine (Vit. B6) (mg) 1, Potassium (mg) 804, iron (mg) 3, Monounsaturated fat (g) 25, vit. A (IU) 614, carb. (g) 23, calcium (mg) 49, sat. fat (g) 17, chol. (mg) 295, sugar (g) 13, Niacin (mg) 12, fiber (g) 4, Riboflavin (mg) 0, Trans fatty acid (g) 0, Thiamin (mg) 0, Polyunsaturated fat (g) 12, vit. C (mg) 44, Fat, total (g) 59



Weekly Specials:

Wednesday

\$6.00 Burger Day

Peel & Eat Shrimp

**Dine in Only*

Thursday

Thirsty Thursday

60¢ Wings

Thursday Chef's Choice Specials

**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 offer that too!!

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

2018 dates are becoming limited!!

Don't wait, book your event today!

Contact Jen Sandy, Events Director

540-825-1746 x 226 jsandy@countryclubofculpeper.com

Tennis News

Tennis lessons are available to members and non-members. There are various programs depending on age and ability. For complete details to include dates/times and pricing, please contact Dena Smith, Tennis Professional, at 540-229-0589 for more information or to sign up or schedule lessons.

Bridge News

Interested in playing bridge with a group of fun people!!! Grab yourself a partner and come join us every Tuesday night at 7 p.m. at the club. Any questions, contact Linda Thornton at 540-718-7117 or soldwithlinda@hotmail.com or Gay Wallace at 540-825-4011 or gaygaywallace@gmail.com

Recent Bridge Winners:

August 7, 2018

N/S

1. Brevard Wallace/Roger Kube
2. Linda Thornton/Bob Bell
3. Dorothy Jones/Donna Josaitis

E/W

1. Sally Canavan/Betty Lester
2. Billy Cannon/Jane Thomson
3. Joan Petermann/Shirley Bayne

August 14, 2018

N/S

1. Priscilla Hilton/Sally Canavan
2. Shirley Bayne/Patrick Edrington
3. Gay Wallace/Barb Rosica

E/W

1. Dorothy Jones/Roger Kube
2. Bob Bell/Betty Long
3. Tom Haught/Della Edrington

August 21, 2018

N/S

1. Linda Daniel/Linda Thornton
2. Donna Josaitis/Betty Long
3. Priscilla/Bob Hilton

E/W

1. Sally Canavan/Betty Lester
2. Joan Peterman/Shirley Bayne
3. Billy Cannon/Jane Thomson

August 28th

N/S

1. Roger Kube/Brevard Wallace
2. Barb and Dick Rossica
3. Gay Wallace/Betty Long

E/W

1. Sally Canavan/Betty Lester
2. Jane Thomson/Bob Bell
3. Frances/Tom Haught tied with Joan Petermann/Shirley Bayne

Bridge Winners for the Summer Tournament Recognized at the Bridge Banquet August 14, 2018

- 1st.....Linda Thornton
2nd.....Joan Petermann
3rd.....Sally Canavan

Bourbon & Cigar Night
Sponsored by Woodward Turf Farm
Thursday, September 6th
6 p.m. to 7:30 p.m.



Featuring a tasting of each available bourbon, unlimited tastings of the sponsored bourbon and light bar snacks.

\$12.00 per person

Additional glasses of bourbon available for \$6.00 each.

PRIME RIB NIGHT

Friday, September 7th

5 p.m. – 8:30 p.m.



King Cut \$22.00

Queen Cut \$19.00

Make Your Reservation Early!
First Come – First Served Basis

Time Slots below:

5:30 pm

6:30 pm

8:30 pm

5:50 pm

7:50 pm

6:10 pm

8:10 pm

For Reservations, Please Call 825-1746

BINGO

Family Bingo

Friday, September 21st

6:00 p.m. to 7:30 p.m.

Come early and enjoy one of our delectable dinner selections!



Come One – Come All!

Bring your kids, bring your friends!

~ Prizes ~

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

Jen Sandy

Assistant General Manager/
Events Director

Kris Johnson

Director of Membership

Jennifer Miller

Business Manager

Ken Reimuth

Club Chef

Jim McGrath

Director of Golf

Jimmy Safley

Golf Course Superintendent

Dena Smith

Tennis Professional

Committees

Finance: Larry Lucas

Golf/Tournament: Bryan Sprinkel

Membership: Elizabeth Davis

Pool/Tennis/Building & Grounds:

Paul Brockman

Social: Cyndy Woodward

Restaurant: Jeff Earnhardt

Clubhouse Restaurant & Bar

Reservations Recommended

Please call 825-1746.

Hours of Operation:

Monday: Closed

Tuesday & Thursday:

12 p.m. – 8:00 p.m.

Wednesday & Friday:

12 p.m. – 8:30 p.m.

Saturday & Sunday:

Bar & Golfers Lunch Service:

12 p.m. – 7 p.m.

Golf Associations

LGA President: Becki Davis

SGA Captain: Ronnie Deal

Bridge

Linda Thornton

540-718-7117

Gay Wallace

540-825-4011

Tennis Lessons

Dena Smith – 540-229-0589

Business Office

Phone: 825-1746

Hours of Operation:

Monday: Closed

Tuesday-Friday:

9am – 5pm

Golf Shop

Phone: 825-1748

Hours of Operation:

Monday-Sunday: 9am-7pm

(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

Tuesday – Friday:

9am-7pm

Saturday & Sunday:

8am-7pm

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

