

Chatmass NEWSETTE

CHATMOSS



November/December 2015

CHATMOSS COUNTRY CLUB

www.chatmosscc.org

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Celebrated Pink Week
October 19th-23rd

Thanks to
Beth Sibbick and
Carin Ford Gregory
for an Amazing job!

Ladies Night Out

Wednesday, November 11th

CHRISTMAS IN NOVEMBER
"Silver and White"

6:30 Complimentary Cocktails

7:15 Dinner

7:30 Fashion Show

\$45 ++ members • \$55 ++ non members



Thanksgiving Buffet

Thursday, November 26th

11:30am - 2:00pm

\$24.00 ++ adults/\$9.00 ++ (4-12) 3 & under free

Menu: Cold Food: Mixed Greens, Assorted Toppings, Array of Cold Salads, Crudité Display & Relish Tray. Soup: Lentil, Ham & Spinach. Carving Station: Smoked Turkey, Honey Bourbon Ham. Roasted Turkey & Giblet Gravy, Shoulder Tenderloin with Wild Mushroom Sauce, Smoked Gouda Macaroni & Cheese, Marshmallow Topped Sweet Potato Casserole, Whipped Potatoes, Southern Style Green Beans, Mixed Steamed Vegetables, Balsamic Roasted Root Vegetables, Corn Bread Stuffing, Sister Schubert Rolls. Dessert: Grand Display of Desserts

New Years Eve at Chatmass with "YARN"



Come join us for dinner to meet and greet "YARN" – our hometown favorite!

After you enjoy your dinner at Chatmass you can head over to the Rives for the 10:00 show!

Upcoming Events 2016

Valentine's Day
Saturday, February 13, 2016

SPCA Fur Ball
Saturday, February 6, 2016

Carlisle Auction
Saturday, February 20, 2016

Easter Brunch
Sunday, March 27, 2016



BACK IN THE SADDLE
Friday, January 8, 2016

Receive 1/2 off drinks
in the Elmwood Bar
if you are wearing a
cowboy hat or boots.

Thoughts from the President

We certainly have a lot of activity at Chatmoss these days! Our Board committees have been very active in charting the future of our club. Our Cabana committee is working on finalizing a plan to present to the membership, and our Greens committee has met with several experts and has received excellent advice from other clubs to determine the best course of action for our golf course and greens. Our membership committee hosted a recent new member reception to recognize our 23 new members, which was well attended and enjoyed by all. Our House committee continues to develop well attended dining and social events, and our finance committee is working on all areas relative to the overall successful operation of the club. We are working on a rebranding strategy for "The Elmwood" with new menus planned for both the The Elmwood and the Dining Room. We are very excited about our fall with activities such as "The Pumpkin Open", a Napa Valley Red Wine dinner, Cigars on the Patio, Pumpkin Carving, Tuesdays with Jay Stafford, Fridays with Ike, Ladies' Fashion Show; the list of things to do at Chatmoss continues to grow!

Thanks again for your support of Chatmoss Country Club!

Richard Lawhon
President

Employee Holiday Fund

In November, you will receive the annual "Employee Holiday Fund" letter. Each holiday season this fund is allocated to our staff. Your contribution is a significant encouragement to all the staff of Chatmoss Country Club team members that help make your club special. We assure you that every staff member deeply appreciates your thoughtfulness. Although contributions are voluntary, most of the Club's members participate. We urge you to contribute generously again this year, to express your appreciation for their loyal and dedicated service, and to help assure them a very happy holiday season.

— *Board of Governors*

Comments from the General Manager



Fall is in the air in Southwest Virginia. With the cooler evenings and the scent of pumpkin spice everywhere, I look forward to my favorite time of the year. I think we are all ready to put the challenging summer behind us and enjoy the changing of the leaves and the fire pit on the Elmwood Patio.

The golf course is finally recovering from the abundance of rain and what better time to pull out the golf sweater and play a round of golf?

There will be plenty of beautiful crisp days to enjoy the Chatmoss Golf Course before the end of the year. The Fall Team Championship on November 7th & 8th and the Reindeer Classic on December 18th are two special tournaments to complete your 2015 golf season.

The 2015 Holiday season will be here before we know it, and our event book is beginning to fill up. Consider the Chatmoss Holiday experience when booking that special event this year. Please call the office today to secure your date and get a menu started!

Speaking of menus, a new “Elmwood Bar” menu is set to roll out soon. The new menu will offer those looking for a more casual dining experience a spot in the bar. Keep a look out for an Emma announcing the new menu.

Mike Weidl, our tennis professional, played on the North Carolina team in the 40 & over Open Nationals in Las Vegas Nevada this past September 24th-27th. The contest consists of 3 doubles matches. His team defeated Florida, Texas and Southern California on the way to the semi-finals where he defeated another Texas team before losing in the finals to the middle states team. That team included past grand slam champions and a current ATP player. Making the finals was a great accomplishment! Mike’s team finished second in the country and we are all very proud of him. Please congratulate Mike when you see him.

If anyone has noticed the new furniture in the dining room and through-out the club, please take the time to thank the Robertson Family, Lynn and Ken for their generous furniture donation to the clubhouse. I am always amazed by the generous support of the Chatmoss membership.

As 2015 comes to a close, I would like to thank our President, Richard Lawhon, the Board of Governors, and the Club’s Committees for their tireless efforts throughout the year. The job of a General Manager is made so much easier with a supportive board.

On behalf of the entire staff, I would like wish all of our members and their families a healthy & happy holiday season. We look forward to seeing you at the club.

At your service,

Michael Bummel
General Manager

Membership Directories

2015 Membership Directories are available in the Business Office. Please drop-by, call, or email your request.

Business Office Hours
Monday – Friday
9:30 am – 4:30 pm

Questions about your bill, call Judy Chaney, at 632-1857 or email at judy@chatmosscc.org

Congratulations!

To the winners of our “Sunday Brunch for Two”

*Doug & Lewis Riddle
Dr. & Mrs. George Scouras*

The winners were selected from over 100 comment cards. All feedback from members is important to us. Please take time to complete the comment cards.



Golf Schedule November/December

(Course closed on tournament dates.)

November 7 & 8 — Fall Team Championship

December 18th — Reindeer Tournament

HAVING FUN PLAYING BOCCE BALL!!!



If you've played lately you have seen that we are playing a temporary green on number three. This is due to the fact that we have resodded the entire putting surface on three green with a bentgrass called 007. It is one of many improved varieties of bentgrass, similar to the A-4 which was seeded on number six when it was built. Our selection of this particular variety however was based purely on availability. In fact, to be able to get sod by the time we needed it we had to purchase this grass from Oakwood Sod in Delmar, MD. So far, it is looking good. We will work to top dress and roll to smooth the surface and keep it out of play until the week of the Fall Invitational. It will likely be a soft opening, meaning I don't expect us to be ride mowing it or cutting at the same height as the other greens and will be quick to go back to the temporary if we see any decline in it over the winter. It really hasn't had a long grow in so we will be cautious with it.

Because of time as well as the work being done in house, no attempt was made to soften any contours at this time. By stripping what was there and doing very minor surface leveling we were able to lay the new sod on a smooth and firm bed, creating fewer opportunities to experience problems evening the sod up.

With the reseeding and resodding work on greens as well as a very wet week in late September/early October we were later overseeding fairways this fall by almost two weeks. Hopefully, the weather will be warm enough and maybe a little rain will fall to help us out. At the very least I hope for a warmer November than last year, and since there was no chance of us using the same weed control as last year, we should start seeing some ryegrass soon.

Jody Reece
Golf Course Superintendent

Tennis



As we turn the calendar to November, another year of outdoor tennis is coming to an end. We do not have a set date when we will be closing the outdoor courts. We will let the winter weather dictate that to us. When the low during the night drops below 30 degrees, we will experience some freezing of the courts. The greatest impact of this is the following day as the temperature rebounds and the courts thaw, they will be both wet and soft. Please check with the Pro Shop about the condition of the outdoor courts if you have any question about their playability.

The holiday season is right around the corner. Remember the Tennis Pro Shop for your holiday needs. We do offer Gift Certificates if you are unsure what to give as a gift. They can be given in any amount you may like.

Many of you have already committed to an indoor time with your group. There is still availability for anyone who may like to get a court for the winter season. Contract time costs are listed below. The cost would be divided among the members of the group.

90 minutes \$650.00 — 120 minutes \$800.00

We are offering non-members the opportunity to purchase unused indoor court time. This only gives the non-member the opportunity to play during their indoor time. A communication was sent out to you outlining the details of this program. If you have any questions, please feel to contact us in the Tennis Pro Shop.

I want to thank Beth Sibbick and Carin Gregory for all their work in making the inaugural Pink for the Week event such a success. We had a great time with the tennis tournament and we are already looking forward to 2016. Thanks again for all you guys do.

Upcoming Tennis Events

November 4th Rally for the Cure Ladies Round Robin 9:00 am

November 12th Men's Round Robin 6:00 pm

November 19th Ladies Thirsty Thursday 6:00 pm

Wednesdays 6:30 pm Ladies Beginner Clinic

(Please check Pro Shop for schedule)

Winter Pro Shop and Court Hours

Monday – Thursday 9:00 am – 9:00 pm

Friday 9:00 am – 6:00 pm

Saturday 9:00 am – 6:00 pm

Sunday 12:00 pm – 7:00 pm

Please make court reservations accordingly.

With the indoor season starting, court time can be at a premium. Remember any lesson cancellations must be done with 24 hour notice. No shows will be billed. If there is anything we can do to help you with your tennis game, please feel free to contact us.

Mike Weidl

Director of Tennis

Fitness Center

This time of year is filled with holiday activities. Shopping, cooking, and traveling and visiting with friends can make it difficult to find time to come work out. The hours of the fitness center allow for you to have the flexibility to come in and get a work out in as time permits. Fitness center hours are 5:30 am – 9:00 pm. Working out 3-5 times a week will make you feel better and more energetic. Please check our group class schedule to see if there is a class that you may like to attend to help with your workout routine. Remember any class you attend for the first time is free of charge for members. Please sign in prior to working out. If you have a guest with you, please sign them in with you. The guest fee for them is \$10.00.

We offer various price options for our group classes. You can pay by the class at \$10.00 per class, a ten-class card for \$80.00, and unlimited monthly pass for \$85.00. A ten-class card can be a great gift for that person who is working out.

All of our instructors are so valuable to our fitness program, but this month one of our instructors is no longer leading our gentle fitness class. June Bowles has been a valuable asset to our program but is devoting more time to her growing family. I want to thank June for all she has done at the fitness center and wish her well in her family endeavors.

We are welcoming Lori Strachan as a personal trainer at Chatmoss. She has been teaching the P90X and PIYO classes. If you have not attended one of these classes, they are a great workout with a lot of energy. If you would like more information on Lori or would like to get a time to work out with her, please call the Tennis Pro Shop to find out available times.

We send out a schedule of classes for the upcoming week on Sundays. If you are not receiving these emails, let us know so we can get you added to the system. Please check the fitness calendar in the upcoming months for our class schedule. The classes will be on a different schedule during the holidays.

If you have any fitness questions, feel free to contact us in the Pro Shop.

Gratefully,

Mike Weidl

Fitness Director

In an effort to utilize available indoor court space and address the increase in utility costs at the tennis center, the Board has approved the following proposals:

- Increase of 6 month contract time cost by \$25.00. 90 minutes will increase to \$650.00 per court and 120 minutes will increase to \$800.00 per court. As always, this cost will be divided between the members playing in these groups.
- To sell available contract time not used by the membership to non-members. The cost for these contract times would be 90 minutes for \$850.00 and 120 minutes for \$1000.00.

The contract times that are sold to non-members only allow them to play during the allotted time. It does not give them access to the fitness center, nor does it allow them additional tennis play without cost. We hope to increase our contract time sales with this and to showcase the indoor tennis center that our club enjoys so much and draw some of these players into joining our membership.

As always, we welcome members with their guests to play at the indoor center as they would like. Please call ahead to reserve your time. Guest Policy costs remain the same at \$10.00 per person in town and \$5.00 per person out of town.

If you have any questions, feel free to call Mike Wiedl at the tennis center at (276) 632-1857 or by email at chatmoss10s@aol.com. Thank you for continued support of Chatmoss Country Club.



As the holidays approach, and Thanksgiving just a few short weeks away, it reminds me of what this time of year is truly about... family, friends, good food and good times.

Through the hustle and bustle of the season, remember to take time off and enjoy a relaxing evening at the club, or bring the family and friends in for dinner or lunch. Let us help you do your entertaining.

There are lots of events scheduled in the next few weeks be sure to check the newsletter and emails for any upcoming events and hope to see you at the Club!

Chef William "Joe" Lilly

*\$5 Wednesdays
Monthly Drink Special*

November:

Apple Cider Martini

1oz. Apple Cider, 1/2oz. Apple Pucker, 1oz. Vodka.
Shake and Pour into Martini Glass.

December

Kris Kringle

1 oz. White Creamde Cacao, 1oz. Peppermint Snapps,
1oz. Cream. Shake and pour into Martini Glass.
Garnish with Candy Cane.



First Annual Soup Contest

submit your family's favorite soup recipe!
Send them to: robin@chatmossc.org

Chef Joe will be preparing your recipes and we will have a drawing for one winner.

Winner will receive a gift certificate. So, submit your recipes so we all can enjoy your family soup recipes!

Holiday Menu To Go

Thanksgiving Meals To Go deadline: Friday, November 20th by 5pm

Christmas Meals To Go deadline: Friday, December 18th by 5pm

Shrimp Cocktail (1 dz).....	\$24
Whole Turkey (Serves 12 -14)	\$60
Honey Glazed Ham (8-10)	\$70
Garden Salad (6-8)	\$24
Choice of Dressing: Ranch/Balsamic/Italian – Extra Dressing: \$10 per quart	

Casseroles & Other Main Dishes (Serves 5-8 people)

Mediterranean Chicken	\$32
Chicken & Pasta Casserole	\$28
Taco Pie	\$34
Turkey Tetrazzini Casserole	\$34
Lasagna	\$32
Vegetarian Lasagna	\$30
Beef Tips	\$32
Quiche – Rst Veg or Lorraine	\$13

Sauces (Quart Sized)

Turkey Gravy (seasonal).....	\$10
Cranberry Chutney (seasonal)	\$10
Mushroom Gravy.....	\$10
Alfredo Sauce	\$10
Marinara Sauce.....	\$10

Breads

Rolls & Butter (5 Pieces)	2.5
Muffins	\$4

Desserts (Serves 8-10)

Pecan Pie	\$18
Key Lime Pie.....	\$18
Pumpkin Pie (Seasonal)	\$18
Packages (Serves 5-8 people)	
Meatloaf Dinner.....	\$50
Includes Meatloaf, Whipped Potatoes, Rolls & Butter	
Choice of Pie: Pecan, Key Lime	
Chatmoss Fried Chicken Dinner	\$45
Includes Fried Chicken, Mac & Cheese, Rolls & Butter,	
Choice of Pie: Pecan, Key Lime	

Side Dishes (Serves 5-8)

Green Bean Casserole	\$22
Cornbread Dressing (Seasonal).....	\$18
Brown Sugared Yams (Seasonal)	\$18
Collard Greens (Seasonal)	\$18
Whipped Potatoes.....	\$18
Buttered Noodles	\$12
Macaroni & Cheese.....	\$22
Steamed Vegetables	\$18

Special Events for November

Mimosas & Bloody Mary's

\$4 Mimosas & Bloody Mary's

Every Sunday in November: 1, 8, 15, 22, 29

Wing Night

\$5 Drink Special

Every Wednesday in November: 4, 11, 18, 25

Soup & Salad Combo

\$5 and Dine Lunch Special

Soup and Salad Combo

Every Friday in November: 6, 13, 20, 27

Pasta Night

Pasta Night with DJ Jay Calfee

Karaoke Night

November 24th



Jay Stafford

Jay Stafford Playing Music

November 3rd & 17th • 7:00pm - 9:00pm

Live Music

The Sounds of Ike November 20th and 27th

Ladies Night Out

Wednesday, November 11th

CHRISTMAS IN NOVEMBER

"Silver and White"

6:30 Complimentary Cocktails

7:15 Dinner

7:30 Fashion Show

\$45 ++ members • \$55 ++ non members



Thanksgiving Day Brunch

Thursday, November 26th

11:30am - 2:00pm

\$24.00 ++ adults/\$9.00 ++ (4-12) 3 & under free

Cold Food: Mixed Greens, Assorted Toppings, Array of Cold Salads, Crudité Display & Relish Tray

Soup: Lentil, Ham & Spinach

Carving Station: Smoked Turkey, Honey Bourbon Ham

Roasted Turkey & Giblet Gravy, Shoulder Tenderloin with Wild Mushroom Sauce, Smoked Gouda Macaroni & Cheese, Marshmallow Topped Sweet Potato Casserole, Whipped Potatoes, Southern Style Green Beans, Mixed Steamed Vegetables, Balsamic Roasted Root Vegetables, Corn Bread Stuffing Sister Schubert Rolls

Dessert: Grand Display of Desserts

Fall Harvest Dinner Selections with Wine Pairings

Saturday, November 14 • 6:00pm

\$65.00++ per person

MENU:

Nantucket Scallops on the 1/2 Shell

Lobster Cream Sauce, Serrano Ham, Roasted Shitakes & Red Pepper Puree. Domaine Serene Yamhill Cuvee Pinot Noir, 2011.

Cherry Chipotle Glaxed Moulard Duck

Almond and Golden Jasmine Rice, Broccoli Rabe, Plum Confit. Tooth & Nail, "The Friend" Red, 2013.

Baby Frenched Chicken Drumett

Red Curry, Roasted Baby Bok Choy, Snow Peas & Sweet Bell Peppers. Ramey Wine Cellars Claret, 2012.

Buffalo

with Stewed Pearl Onions & Carrots, Yukon Gold Potatoes & Red Wine Jus Lie. Worthy "Sophia's Cuvee" Cabernet Sauvignon, 2010.

Red Velvet Cake

Special Events for December

Mimosas & Bloody Mary's

\$4 Mimosas & Bloody Mary's

Every Sunday in December: 6, 13, 20, 27

Wing Night

Some Wednesdays in December: 9, 16, 30

Soup & Salad Combo

\$5 and Dine Lunch Special

Soup and Salad Combo

Every Friday in December: 4, 11, 18

Pasta Night

Tuesday, December 29th



Jay Stafford

Jay Stafford Playing Music

December 15th • 7:00pm - 9:00pm

Christmas Carol Sing Along

Prime Rib Night

Join us in the Boxwood Grill for our featured Garlic Rosemary Crusted Prime Rib of Beef, Choice of Soup or Salad & Two sides

Thursdays: December 3, 10 AND 17th

\$26 per person : King Cut – 12 oz

\$24 per person: Queen cut – 10 oz



Reservations can be made by calling 638-2484, full menu service will be available.

Chatmass Open House

December 2nd

6:00pm

\$20++ per person

Hors d'oeuvres: 6 p.m. – 6:45 p.m.

Stations Menu: Pimento Cheese in Phyllo Cups with Bacon Garnish, Caprese Skewers with Pesto Drizzle, Cranberry, Blue Cheese & Walnuts on Toasted Crostini, Fresh Seasonal Fruit Display, Imported & Domestic Cheese Display, White Bean Hummus, Spicy Black Bean Hummus, Chips & Crackers. Pasta Station: Tri Colored Rotini with Andouille Sausage, Shrimp, Scallops, Tomatoes & Peppers in Cajun Cream Sauce, Zucchini, Squash, Portobello's Mushrooms, Grape Tomatoes, Pappardelle Pasta & Lemon Caper Sauce. Carving Station: Trim Tip Roast, Pork Loin, Honey Glazed Turkey, Sister Schubert Rolls with Butter, Horseradish Sauce, BBQ Sauce, Mayonnaise, Assorted Mustards, & Cranberry Chutney. Dessert: Mini Cheesecakes & Petit Fours.

Santa Buffet

Saturday, December 12th

10:00am - 12noon

Scrambled Eggs, Bacon, Sausage, Biscuits & Gravy, Breakfast Potatoes, Grits, Assorted Yogurts & Cereals, Chocolate Milk, Whole Milk, Fruit Tray

\$12.00++ Adult

\$15.00++ Children (5-12)

\$7.00++ 4 & Under

Bring Your Family & Enjoy a Breakfast Buffet, Crafts & a visit from Santa

Holiday Brunch Buffet

Sunday, December 20th

11:30am - 2:00pm

Cold Food : Mixed Greens, Assorted Toppings, Array of Cold Salads, Crudit  Display & Relish Tray, Fruit & Cheese Display, Smoked Salmon Tray/ Soup: Chicken Pot Pie, Carving Station: Prime Rib, Smoked Turkey, Steamed Salmon, Pork Loin, Mixed Vegetables, Green Bean Casserole, Brussels, Ham & Caramelized Onions, Whipped Potatoes, Dessert: Grand Display of Desserts.

Special Events

Main Clubhouse Holiday Schedule

Thursday, December 24th

Ala carte closes at 2:00pm
Clubhouse closes at 3:00 pm

Friday, December 25

Chatmoss Country Club Closed

Saturday, December 26

Main Clubhouse reopens for Regular Service

January 1 – January 7th

Food and Beverage Operations closed
Reopen at 5pm on Friday, January 8th, 2016

Holiday Private Event Booking

The holiday are quickly approaching. Please contact us by phone or email. Space and date are limited, so make your plans early before the hustle and bustle of the season. Reservations are required for all club events.

Home for the Holidays

Wednesday, December 23rd

7:00pm - Midnight
No Charge
DJ Jay Calfee

Back in the Saddle

Friday, January 8

5:00pm - 7:00pm

Receive ½ off drinks in the Elmwood Bar if you are wearing a cowboy hat or boots.

Duplicate Bridge

Duplicate Bridge Dates:

November 20th and December 11th

Want to learn or refresh your Bridge?
Contact Celia Scouras at 638-7638

Simply Red Wine Dinner

Saturday, November 14 • 6:00pm

\$65.00++ per person

MENU:

Nantucket Scallops on the 1/2 Shell

Lobster Cream Sauce, Serrano Ham, Roasted Shitakes & Red Pepper Puree.

Domaine Serene Yamhill Cuvee Pinot Noir, 2011.

Cherry Chipotle Glaxed Moulard Duck

Almond and Golden Jasmine Rice, Broccoli Rabe, Plum Confit.
Tooth & Nail, "The Friend" Red, 2013.

Baby Frenched Chicken Drumett

Red Curry, Roasted Baby Bok Choy, Snow Peas & Sweet Bell Peppers.

Ramey Wine Cellars Claret, 2012.

Buffalo

with Stewed Pearl Onions & Carrots, Yukon Gold Potatoes & Red Wine Jus Lie.

Worthy "Sophia's Cuvee" Cabernet Sauvignon, 2010.

Red Velvet Cake

Jay Stafford

Tuesday, December 15th

7:30pm - 9:30pm

Christmas carols sing along!

Fall Harvest

November 21st

Chef Joe will be featuring some special Harvest inspired dinner selections, accompanied by fine wines. Please join us for this prelude to Thanksgiving.



Commonwealth Cotillion

Sponsored by Charity League of Martinsville & Henry County
Cherishing Children in our Community since 1931.

Commonwealth Cotillion offers a series of dancing lessons with an emphasis on gracious social behavior. Children will be taught traditional ballroom and modern dances. They will gain experience in etiquette in a formal yet fun setting. By practicing proper behavior, children will feel socially secure and be able to put others at ease.

Who – Boys and girls in grades 4-7

Where – Chatmoss Country Club

When – Friday evenings: January 8, 15, 22, 29, February 5, 12, and Snow date: February 26, 2015

4th grade 5:00 – 6:00 P.M.- An introduction to social skills

5th grade 6:00 – 7:00 P.M.- Making new friends and conversation

6th and 7th ** grade 7:00 – 8:00 P.M. – Respect, consideration and everyday Courtesies

Attire - Coats and ties for boys, no jeans; Sunday /party dresses and white gloves for girls

Cost - \$100 for six one hour lessons due by 12/15/15. Early Bird registration \$90 if received by 11/15/15.

After 12/15/15, please add a \$10 late fee for a total of \$110. To purchase gloves, add \$5.

Please return this form and payment to:

Charity League

PO Box 3613

Martinsville, VA 24115

Make checks payable to The Charity League.

Questions? Contact us at info@commonwealthcotillion.com

Please return the bottom portion of this form and keep the top for your records.

Registration form:

Child's name: _____ Boy Girl

Amount of payment _____

Current Grade ____ School _____

Parent(s) name(s) _____

Address _____

Phone # _____ (home) _____ (cell)

Parent E-mail _____ Child E-mail _____

Alternate E-mail _____ For: _____

Emergency contact: _____ Phone # _____

Please make us aware of any food allergies: _____

Would Mom be willing to act as a chaperone for a single class? Yes No

Would Dad be willing to dance with the children for a single class? Yes No

May we photograph your child during class. Photos may be used for marketing. Yes No

May we keep you informed of other Charity League sponsored events? Yes No



NEW YEAR'S EVE

Meet and greet "YARN"

Tapas Plate

*Specialty Hummus, Cured Meats, Pickled vegetables, Mediterranean Olive Blend
& Grilled Pita Bread*

Soup or Salad

Lentil, Country Ham & Kale Soup

*Grape Tomatoes, Olives, Cucumbers, Carrots, Mushrooms & Zucchini
On House Greens, Drizzled with Sweet Balsamic Vinaigrette*

Entrée

7 oz. Filet Mignon

With Baby Rock Shrimp & Crab Picatta

Goat Cheese Whipped Potatoes & Steamed Black Pepper Asparagus

French Airline Chicken

*With Lobster – Boursin Cheese Whipped Potatoes, Tri Colored Swiss Chard
& Tomato Basil Pomodoro Sauce*

Cranberry & Orange Marmalade Boston Cod

With Butternut Squash Risotto

Dessert

Miniature Cheesecake & Petite Fours

Reservations Required ~ \$50 ++ per person

CHATMOSS COUNTRY CLUB
550 Mount Olivet Road
P.O. Box 5063
Martinsville, VA 24115

PRESORTED
STANDARD
U.S. POSTAGE PAID
MARTINSVILLE, VA
PERMIT NO. 411

CHATMOSS Country Club

Boxwood Grille Hours

LUNCH Tuesday-Saturday — 11:30am-2:30pm
DINNER Tuesday-Thursday — 5:30-9:00pm
Friday & Saturday — 5:30-9:00pm
SUNDAY BUFFET 11:30am-2:00pm

The Clubhouse is closed Sunday after Brunch
and all day Monday for Food and Beverage Service.

Elmwood Bar Hours

TUESDAY-THURSDAY 11:00am-9:30pm
Bar closes at 10:00pm
FRIDAY & SATURDAY 11:00am-10:30pm
SUNDAY 11:00am-2:30pm
Bar closes at 3:00pm

The Clubhouse is closed Sunday after Brunch
and all day Monday for Food and Beverage Service.

CHATMOSS COUNTRY CLUB

550 Mount Olivet Road
P.O. Box 5063
Martinsville, VA 24115
276-638-2484 / FAX 276-638-2426

OFFICERS

Richard Lawhon, President Will Smith, Vice President
Debbie Toms, Treasurer Beth Sibbick, Secretary

BOARD MEMBERS

Sergio Amato Karen Garrett Paige Frith
Bob Miller Eric Monday Myrtle Robertson
Steve Edgerton Gus Barber
John Collins, Ex Officio

STAFF

Michael Bummel, General Manager / michael@chatmossc.org
Robert Weinerth, Golf Professional / robertweinerth@gmail.com
Jody Reece, Golf Course Superintendent / jreecekr@gmail.com
Mike Weidl, Tennis Director / chatmoss10s@aol.com
William Lilly, Executive Chef / lillychef1@yahoo.com
Business Office Manager, A/P - Robin Barbour, robin@chatmossc.org
Accounts Receivable - Judy Chaney, judy@chatmossc.org

TELEPHONE NUMBERS

Clubhouse 276-638-2484 / FAX 276-638-2426
Golf Shop 276-638-7648 / robertweinerth@gmail.com
Sports Complex Tennis 276-632-1857 / chatmoss10s@aol.com
Golf Course Maintenance 276-638-7964 / jreecekr@gmail.com
Pool / Cabana 276-632-1039
Fitness Center 276-632-1857

web page: www.chatmossc.org