

Chatmass NEWSETTE

CHATMOSS



November/December 2017

CHATMOSS COUNTRY CLUB

www.chatmasscc.org

Ladies and Gents Fashion Show

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Wednesday, November 1

6:30pm Cocktails • 7:15pm Dinner • 8:00pm Show



Fashions Provided by Janice Cain, Draper & Ferrell, Amato Gems, and ULDINE Jewelry
 Menu: Tomato Basil Soup, Chicken Paillard, Baby Mustard & Arugula Salad, Balsamic Vinaigrette, Chocolate Chess Pie
 \$45++ Members, \$55++ Non-Members



Happy Thanksgiving



Thanksgiving Buffet

Thursday, November 23rd

11:30am - 2:00pm

\$24++ Adults • \$9.00++ Ages 4-12

Three and Under are Free

HOLIDAY BAZAAR

Wednesday, November 29th

4:00pm - 8:00pm

Unique gift ideas for everyone and every budget!

Some of our vendors are: As Is Outlet, Amato Gems, Cheese Straws, Draper and Ferrell, Gotcha Covered, Janice Cain Stationery, LuLaRoe, Matilda Jane, Nature Spirits, Raeswear, Rising Sun Breads, SPA FM, Jeanie's Botique, Uldine
 Call 638-2484 for more information



BACK IN THE SADDLE AGAIN

Friday, January 12, 2018

Drink Special if you

Wear your Cowboy Boots and Hat

Club Re-opens January 10

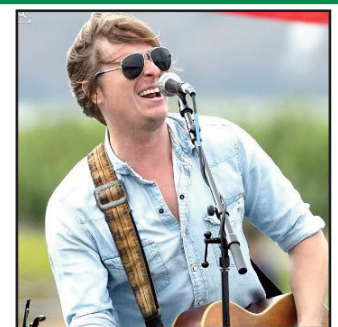
For Food & Beverage Service

Home for the Holidays

Music by Blake Christiana (From Yarn)

Saturday, December 23rd

FREE TO MEMBERS



Upcoming Events 2017

Wednesday, November 1
Fashion Show

Thursday, November 9
Prime Rib Night

Thursday, November 23
Thanksgiving Buffet

Wednesday, November 29
Holiday Bazaar

Wednesday, December 6
Holiday Open House

December 14, 21, and 28
Prime Rib Nights

Reindeer Classic
Thursday, December 14

Breakfast with Santa
Saturday, December 16

Holiday Buffet
Sunday, December 17

Home for the Holidays
Saturday, December 23

New Year's Eve Eve
Saturday, December 30

Upcoming Events 2018

January 12
Back in the Saddle Party

Wednesday, February 14
Valentine's Day Dinner

Holiday Closing

The Club will be closed for Food and Beverage Services Sunday, December 24; Monday, December 25; and Tuesday, December 26

The Annual Closing of the Club for Cleaning and Maintenance will be January 1, 2018 through January 9 We will re-open January 10 for ala carte. Back in the Saddle Party - January 12

Thoughts from the President

Good news, I want to report that our membership marketing effort totaled 53 new members! We are extremely pleased with the results. Even more pleased with the balance of the membership categories, we have 12 new junior members.

They are the future of the club and I couldn't be more pleased with the number of junior members we now have!

The Member-Guest was a big success. It was a great weekend and everyone thoroughly enjoyed the new greens, the condition of the whole golf course, Friday night's party and the camaraderie.

We are in the process of cleaning up the latest tree work project. This never happens as quickly as we would like but Jody and his crew are working diligently to make those areas look more presentable. We have been burning the debris piles and doing a lot of grading. Six weeks of no rain hasn't helped.

September was an excellent month for the club with the course open; we have been able to host a number of golf outings that had been postponed, several class reunions, dance club, wine night, and the weekly specials. I would encourage all of you to take advantage of what our wonderful club has to offer.

Congratulations are in order for our Tennis Director, Mike Weidl, and his team, for winning the USTA National Championship, Age 40 and over, in Las Vegas in September. If you see Mike, please congratulate him.

I want to thank the members who did such a great job encouraging the new members to join. Our members are our best ambassadors and your effort made the Membership Marketing effort work. We have a full slate of events coming up this fall. Your participation is welcomed and encouraged. They all are a lot of fun and I know you will enjoy them. Thanks again for all of your support as we work to make Chatmoss one of the premier country clubs in Virginia.

Bill Sibbick
President

Comments from the Clubhouse Manager

This year is passing very quickly; it is hard to believe that we are planning Thanksgiving, Christmas and a brand New Year. 2017 has been a busy year with the greens renovation, the membership drive, and the dance club, just to mention a few. Our tournaments and Pink Week were huge successes. We truly appreciate your support of these events as well as support for dining services. The members of Chatmoss are truly special people.

Please check out the upcoming events and make your reservations early, as the next two months are filling up quickly. Please call me any time to schedule an event. I love to hear from you.

Again, thank you so much for your support!

Judy Chaney
Clubhouse Manager

Comments from the Operations Manager

November and December bring happy times to Chatmoss, family and friends from out of the area reunite and often tell me of fond Chatmoss memories. Or I encounter people that say, "I never realized what a great place Chatmoss is," I look forward to hearing more of those stories this holiday season. Please consider us for your holiday plans.

Our new membership campaign was a great success and I welcome all of you to Chatmoss. The staff and I want everyone to enjoy themselves and we want to meet your expectations. I look forward to getting to know each of you as time passes.

We have ended our pool contract with Carolina Pool Management and we will be staffing and managing the pool in house next season. We will hire a pool manager to oversee lifeguard and pool maintenance concerns. Member input concerning programs, hours of operation, or general suggestions are always welcomed.

Please remember that the Board of Governors and management are looking to improve the club facilities and your member experience. The golf course improvements look terrific and we will try to build on that success.

P. C. Wells
Operations Manager

Membership Directories

2017 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 638-2484 or email at judy@chatmosscc.org

Congratulations!

To the winners of our
"Sunday Brunch for Two"

September
Mrs. Patricia Wardzala
October
Mr. & Mrs. Joe Williams

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.



Fall is in the air! It is October 17, and Chatmoss Country club looks fantastic. Our fairways are plush and our greens are healthy. We would like to express appreciation to Jody And Gus for the outstanding job for putting Chatmoss on the map again. Thanks to all of our members who, through their loyalty and contributions, making it possible to attract VSGA events to the area again.

As soon as we opened, we hit the ground running by hosting several tournaments. The Putts for Mutts SPCA Tournament, The Chatmoss Member Guest, The MCPS Endowment Tournament, The Pink for the Week, The One Day Day Member Guest, The Member Member, the Club Championship, the President's Cup, The Pumpkin Open, The Chamber Tournament were well supported by the membership. The Chatmoss Fall Four Ball is coming early in November, and we expect it to be well supported. We have received outstanding reviews from everyone. Congratulations to Frank Shelton and partner, Mike Meyers, who won a hard-fought battle against Dean Johnston and Rob Thorton to be the 2017 Member Guest Champions.

Our PGA Junior League was a huge success in our first year. Our team, combined with a team from Danville, made it to the post season. Thanks to PC and his involvement and work with our juniors. We have plans to have two teams next year consisting of 20 juniors. This is a great program for juniors, and Chatmoss is a great place to grow this Junior League. We look forward to 2018 and a new season of Junior Golfers.

The final tournament, scheduled for the 2017 season, is one that is guaranteed to be a festive event. The Reindeer Tournament, December 14, has always been a hit to kick off the holiday season. You might want to sign up. Santa is watching!

Robert Weinerth

What a busy year it has been! A lot has happened since this time last year when we were just getting ready to undertake a bold change to the golf course's greatest asset. I think everyone can agree the change has been well received. The new greens and new views will both improve a great deal over the next season. I am very excited to take the greens into a management routine next summer.

The condition of the greens was severely set back by the washouts during sprigging. They have come a long way but are still suffering some effects of unevenness. The reps from Champion have visited several times to monitor and help us with the grow in. Right now because of the unevenness we are limited to how low we cut. We would scalp and severely stress out areas going into winter which is not a good idea. We found anything below 1/8" was too aggressive this summer in late August. Champion recommends we get them growing going into June next season, then get aggressive. Scalp the greens down, bury them in heavy topdressing, and use some hand-held tools to work the sand into the depressions. This may have to be done a second time, but will go a long way toward smoothing the surface and allowing us to take height of cut lower. Once we get that surface smoothness right, then it becomes a matter of grooming and light topdressings just to maintain the proper mat layer which gives the greens the firmness and speed we are looking for.

Right now we are preparing the greens for winter. Fungicide apps for Spring Dead Spot prevention are being made now, along with our last granular app of potassium to harden the plant off for winter. We will have to be on top of keeping moisture in the greens this winter and will be applying wetting agents monthly to help keep them from drying out too much. We will also be spraying a green pigment with a liquid iron source that helps keep color in the plant. I'll also be looking into the possibility of painting the greens during the winter. Some guys do it, but a lot are saying the pigments keep good enough color and that with the tarps, some never go completely dormant. That remains to be seen, as we are colder in the winter than some of the North Carolina courses.

There is certainly a learning curve. Thank you for your patience during the renovation, grow in and now as we go through this first year. We definitely have improved our greens substantially, and I really believe they will be fantastic once we let them mature.

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 mother nature 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 out 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 are fully stocked with Chatmoss logo wear. This includes pullovers tees and tanks. We do offer Gift Certificates if you like to insure they pick what they like. They can be given in any amount you wish.

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. If you have a non-member that would like to join an indoor contract with our members please let me know and I can give you the cost for the court. 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 Annual Pink for the Week event such a success. We had a great time with the tennis tournament and Pickleball and we are already looking forward to 2018. Thanks again for all you guys do.

Holiday Hours

Thanksgiving November 23 - 8:00 am -12:30pm

December 25 - closed

For updated hours check in the pro shop

Winter Pro Shop and Court Hours

Monday – Thursday 9:00am – 8:00pm

Friday 9:00am – 6:00pm

Saturday 10:00am – 4:00pm • Sunday 12:00pm – 6:00pm

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, traveling and visiting with friends can make it difficult to find time to come work out. The hours of the fitness center allows for you to have the flexibility to come in and get a work out in a when time permits. Fitness center hours are 5:30 am – 9:00 pm. Finding a time to work out during this busy time 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 points for our group classes. You can pay by the class at \$10.00 per class. A 10 class card for \$80.00. Unlimited month pass for \$85.00. A 10 class card can be a great gift for that person who is working out.

Personal Training can be a great way to change up your workout routine. We have two trainers on staff Lori Strachan and Sharon Minish. They can tailor a workout to meet your needs. If you need any information about personal training or our group classes please call the tennis pro shop and we will be glad to help however we can.

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. 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 fell free to contact us in the pro shop.

Mike Weidl



The Holidays are approaching quickly. Thanksgiving is just a few weeks. It reminds me of what a quick year it has been and how good it is to reminisce about family, friends, good times, and good food.

With the quick pace of the Holidays, just remember to take time and enjoy the Club with a relaxing evening or bring the family and friends in for dinner or lunch. Let us do the entertaining for you.

Watch for all the upcoming Holiday events scheduled in the next couple of months, and be sure to check our social media for upcoming events. The Club calendar is filling up quickly, so if you need to book a party, please contact Judy.

Happy Holidays,

Chef William "Joe" Lilly
Executive Chef

*Now is a good time
to book your holiday event!*



New Year's Eve Dinner

Saturday, December 30

— A Special Menu —

Appetizer

Antipasta Cheese Platter
Crostinis

Soup

Lobster Bisque
or

Salad

Romaine with Black Olives, Red Pepper, English Cucumbers, Feta Cheese and Feta Dressing

Choice of Entrée

Six-Ounce Filet, Boursin Whipped Potatoes, Steamed Asparagus, and Porcini Mushroom Sauce

or

Pan-Seared Oven Roasted Halibut, Crab Risotto, and Lemon Artichoke Relish

Dessert

Chocolate Lovin' Spoonful

Please Welcome...

A great big welcome to our new member...

Tyler Cain as Non Resident Legacy

Special Events for November

Wing Night

Every Wednesday in November

Hand & Foot Card Game

Every Tuesday in November

Our Hand and Foot card game is open to all ages. If anyone is interested in learning to play "Hand & Foot", please call Myrtle Robertson at 632-8490. She will be glad to teach a class.

Ladies and Gents Fashion Show

Wednesday, November 1

6:30pm Cocktails

7:15pm Dinner

8:00pm Show

Fashions Provided by Janice Cain, Draper & Ferrell, Amato Gems, and ULDINE Jewelry

Menu: Tomato Basil Soup, Chicken Paillard, Baby Mustard & Arugula Salad, Balsamic Vinaigrette, Chocolate Chess Pie

\$45++ Members, \$55++ Non-Members

Call 638-2484 for Reservations

Prime Rib Night

Thursday, November 9

½ Price House Wine

King Cut \$26 Queen Cut \$24



Thanksgiving Buffet

Thursday, November 23

11:30 am – 2:00 p.m.

\$24.00 ++ Adults /\$++ Children (4-12) 3 & Under Free

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

Soup: Spiced Pumpkin Bisque

Carving Station: Smoked Turkey, Honey Bourbon Ham

Hot: Roasted Shaved Turkey with Giblet Gravy, Shoulder Tenderloin with Mushroom Demi, Smoked Cheddar 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 Assorted Desserts



Holiday Bazaar

Wednesday, November 29

4:00pm – 8:00pm

Unique Gifts for Everyone and Every Budget

Call 638-2484 for more information

Special Events for December

Wing Night

Every Wednesday in December

Hand & Foot Card Game

Every Thursday in December

Our Hand and Foot card game is open to all ages. If anyone is interested in learning to play "Hand & Foot", please call Myrtle Robertson at 632-8490. She will be glad to teach a class.

Prime Rib Night

December 14, 21, and 28

½ Price House Wine

King Cut \$26 Queen Cut \$24

Holiday Open House

Wednesday, December 6

6:00pm - 8:00pm

\$20++

Santa Buffet

Have Breakfast with Santa

Saturday, December 16

10 am – 12 noon

Bring your family & enjoy a Breakfast Buffet

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

\$13 ++ Adults

\$15++ Children (Ages 5 -12)

\$7++ (Ages 4 & Under)

Reindeer Classic Golf Tournament

Thursday, December 14

Call 638-7648 for details and to sign up.

Christmas Holiday Buffet

Sunday, December 17

Served 11:30 to 2:30 pm

Call 638-2484 for reservations

Assortment of Cold Food: Mixed Greens, Assorted Toppings, Array of Cold Salads, Relish Tray, Fruit & Cheese Display, Smoked Salmon Tray

Soup: Loaded Potato

Carving Station: Carving Station, Honey Baked Ham, Smoked French Turkey, Fried Chicken, Baked Chicken, Florentine Frittata, Bacon, Sausage, Biscuits & Gravy, Whipped Potatoes, Autumn Wild Rice Pilaf, Mixed Steamed Vegetables, Broccoli Casserole, Brussel Sprouts, Sundried Tomatoes, Caramelized Onions

Dessert: Grand Display of Desserts

Home for the Holidays

Saturday, December 23

8:00pm – 12:0am

Free to Members

New Year's Eve Eve

Saturday, December 30

A Special Menu —

Appetizer

Antipasta Cheese Platter, Crostinis

Soup

Lobster Bisque or

Salad

Romaine with Black Olives, Red Pepper, English Cucumbers, Feta Cheese and Feta Dressing

Choice of Entrée

Six-Ounce Filet, Boursin Whipped Potatoes, Steamed Asparagus, and Porcini Mushroom Sauce or
Pan-Seared Oven Roasted Halibut, Crab Risotto, and Lemon Artichoke Relish

Dessert

Chocolate Lovin' Spoonful

Special Events



Pink for the Week



Junior Tennis Players



Pink for the Week



Paint Party

Pink for the Week



Chatmoss Country Club ~ Holiday Food to Go Menu

Leave the cooking to us...

The holidays are good times to spend with family and friends. Let the Club assist you with all the preparations. Use the form below, or call the Club at 276-638-2484 to place your order. We will be happy to put items on your own serving platters or tray.

Your order must be received by 5 pm on Saturday, November 18, to ensure pickup for Thanksgiving and no later than 5 pm on Tuesday, December 19, to ensure pickup for Christmas. Items must be picked up by 3:00 pm on Saturday, December 23.

Name: _____
 Pick Up Date: _____
 Pickup Up Time: _____

Member Number: _____
 Order Date: _____
 Phone Number: _____

Quantity

___ Shrimp Cocktail (1dz)	\$24
___ Whole Turkey, 20-22 lb. (Serves 12-14)	\$75
___ Whole Turkey, 10-12 lb (Serves 6-8)	\$50
___ Honey Glazed Ham (Serves 8-10)	\$50

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

___ Chicken Broccoli Casserole	\$35
___ Chicken Pot Pie	\$30
___ Andouille Chicken Lasagne	\$35
___ Lasagna	\$38
___ Beef Tips	\$35

Packages (Serves 5-8)

___ Meatloaf Dinner	\$55
Includes Meatloaf, Whipped Potatoes, Rolls & Butter, Choice of Pie; ___ Pecan ___ Apple ___ Key Lime	
___ Chatmoss Fried Chicken Dinner	\$50
Includes Fried Chicken, Mac & Cheese, Rolls & Butter, Choice of Pie: ___ Pecan ___ Apple ___ Key Lime	

Quantity

Side Dishes (Serves 5-8)

___ Corn Bread Dressing (8-10 Servings)	\$20
___ Brown Sugar Yams (8-10 Servings)	\$22
___ Green Bean Casserole	\$22
___ Collard Greens	\$18
___ Mac & Cheese	\$22
___ Whipped Potatoes	\$18
___ Buttered Noodles	\$14
___ Steamed Vegetables	\$20
___ Garden Salad (6-8 Servings)	\$24
Choice of Dressing: Ranch, Italian Vinaigrette, or Balsamic <i>Vinaigrette</i>	

Sauces (Quart Sized)

___ Turkey Gravy	\$10
___ Giblet Gravy	\$12
___ Cranberry Relish	\$12
___ Mushroom Gravy	\$10
___ Burgundy Wine Sauce	\$10
___ Marinara	\$10
___ Cocktail Sauce	\$10

Breads

___ Miniature Muffins (1 dozen)	\$8
___ Rolls & Butter (5 pieces)	\$2.50
___ Pita Chips (Gallon Bag)	\$4

Desserts (Serves 5-8 People)

___ Pecan Pie	\$18
___ Pumpkin Pie	\$18
___ Apple Pie	\$18
___ Key Lime Pie	\$18

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

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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

Bill Sibbick, President Gus Barber, Vice President
Debbie Toms, Treasurer Beth Sibbick, Secretary

BOARD MEMBERS

Sergio Amato Mike Haley Paige Frith
Richard Hall Will Smith Myrtle Robertson
Steve Edgerton Jim Farrell
Richard Lawhon, Ex Officio

STAFF

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
Judy Chaney, Clubhouse Manager / judy@chatmosscc.org
PC Wells, Operations Manager / wellspc55@hotmail.com
Business Office Manager, A/P- Hope Thompson / hope@chatmosscc.org

TELEPHONE NUMBERS

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Golf Course Maintenance 276-638-7964 / jreecekr@gmail.com
Pool / Cabana 276-632-1039
Fitness Center 276-632-1857

web page: www.chatmosscc.org