

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

RETURN SERVICE REQUESTED

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

Chatmoss NEWSETTE



SEPTEMBER 2010

CHATMOSS COUNTRY CLUB

Thoughts from the President

Well the heat has finally dissipated, and it actually feels good to be outdoors again. Hopefully, this will inspire us to use the golf course and tennis courts a great deal this fall.

The Member-Guest Golf Tournament went well, and I hear they had a great band, Heart Beat of Soul. It was so good that Michele has booked them for the Home for the Holidays Party on December 23. Be sure to mark your calendars for Oktoberfest which will be on the first of the month. Carol Deaton and the house committee are working hard to make this a great event, so don't miss it!

I was in the fitness center the other day, and I looked out on the driving range and saw this young lady looking down at a bunch of large popsicle sticks in the grass. It turns out she is a student at Virginia Tech, and she is doing a study on how "Dallas Grass", a perennial type of grass similar to crabgrass, reacts to different types of chemicals. I thought it was interesting to see a student come all the way from Tech to perform such a test. I hope she will be successful.

I look forward to seeing you at out at the Club. Please remember we are open for lunch!

Will Pannill
President

Interesting Fact: Each continent's name begins and ends with the same letter

CHATMOSS Country Club

Boxwood Grille Hours

LUNCH	Tuesday-Saturday — Noon-2:30pm
DINNER	Tuesday-Thursday — 5:30-9:00pm Friday & Saturday — 5:30-9:30pm
SUNDAY BUFFET	Noon-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-10:30pm last call Bar closes at 11:00pm
FRIDAY & SATURDAY	11:00am-Midnight last call Bar closes at 12:30am
SUNDAY	11:00am-2:30pm last call 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

Will Pannill, President Steve Dashoff, Vice President
Amy Lampe, Treasurer Susan Muehleck, Secretary
Bob Miller, Assistant Treasurer

BOARD MEMBERS

Carol Deaton John Collins
Russell Bolden Melissa White
Jim Haskins Keith Decker
Jim Johnson

STAFF

Michele Benton, CCM, General Manager / manager@chatmosscc.org
Robert Weinerth, Golf Professional / rweinerth@chatmosscc.org
Jody Reece, Golf Course Superintendent / jreecekr@comcast.net
Mike Weidl, Tennis Director / chatmoss10s@aol.com
Anthony Rivera, CEC, Executive Chef / chef@chatmosscc.org

TELEPHONE NUMBERS

Clubhouse 276-638-2484 / FAX 276-638-2426
Golf Shop 276-638-7648 / rweinerth@chatmosscc.org
Sports Complex Tennis 276-632-1857 / chatmoss10s@aol.com
Golf Course Maintenance 276-638-7964 / jreecekr@comcast.net
Pool / Cabana 276-632-1039
Reservations 276-656-6603
Fitness Center 276-632-1857
Allison Wilkie 276-732-5859 / fitness@chatmosscc.org

Memberships - Roger Owens, roger@chatmosscc.org

Banquets - Jamie Turner, jamie@chatmosscc.org

Accounts Payable - Lesia Griffith, lesia@chatmosscc.org

Accounts Receivable - Judy Chaney, judy@chatmosscc.org

web page: www.chatmosscc.org



Angela Post, a student from Virginia Tech, performs a series of tests on "Dallas Grass" on the driving range.

Comments

from Michele Benton, General Manager

I begin this newsletter article with a story. On the final day of the Men's Golf Member-Guest, member Kevin Farrell took the time to reintroduce me to his golf partner for the weekend. Kevin said, "this is Joe Layton, this is his 19th Chatmoss Country Club Men's Member-Guest in a row." It took a minute to register, but how AMAZING! This is just one example of the many guests who return year after year to participate in our events. It is always great to be the recipient of the many compliments that I receive from those who visit the Club.

"The weekend was terrific, the food was fabulous, the golf course was in perfect condition, the service is always exceptional, and the Club always looks so good," is just one of the comments I receive.

It is a proud moment as the manager to pass my sincere thanks on to the Chatmoss Members who continue to support these tournaments and all the club services, and for bringing their guests out to enjoy the Club. Also, thanks to the many staff members who work to make it all come together, it truly takes a team.

While flipping channels the other night, a 24-hour news show caught my attention, and I watched, Jim Singerling, CEO of the Club Manager's Association of America being interviewed. Singerling and representatives from the National Golf Course Owner's Association, PGA of America, and the Golf Course Superintendent's Association returned from the Capitol Hill on National Golf Day, (April 28) where they were raising awareness and sharing their stories about the business of golf and its economic importance. The campaign title, "WE ARE GOLF" has caught my attention on several occasions (I would like to have the bumper sticker). Like most things, researching it further, I found there is a political message and agenda behind the campaign. I will not go into the political motivation, but I would like to share some of the amazing statistics and research numbers the campaign has produced.

It is estimated that the game of golf's economic impact is estimated at \$195 billion, as well as its contributions to the nation's workforce. 80% of the 2 million jobs are categorized as "labor", course maintenance, kitchen staff, wait staff, and hourly employees. In the state of the Virginia golf direct, indirect and induced economic output is \$3.1 billion, with over 334 golf courses, creating over 40,189 jobs.

It is these statistics that made me realize we may be a small club in Southwest Virginia, but we are a piece of a bigger industry that adds to the well-being of a nation as a whole. It is the support of our Chatmoss members for the love of golf, dedication of the club and its services that affects the betterment of many lives.

With cooler temperatures around the corner, we hope to see you out enjoying and supporting your club for the good of the Nation.

See you at the club,

Michele Benton, CCM
General Manager



October

UP-COMING EVENTS 2010

"New Event"

Oktoberfest

Friday, October 1, 2010
7pm – Magnolia Ballroom
German Food, Beer, and Games

American Heart Association

Golf Outing

(Course Closed)
Thursday, October 7, 2010

Family Hay Ride and Pumpkin Carving

6pm – Ballroom
Saturday, October 30, 2010

Ladies Night Out

Dinner & Fashion Show
Wednesday, November 17th

Labor Day Hours

Monday, September 6th

Pool and Cabana Hours
10am - 8pm

Boxwood Grille will be
open 11am - 3pm for
ala carte dining.

Picnic and Karaoke
5pm - 9pm
Main Clubhouse

Sunday Brunch Buffet is Back!



The month of September has gotten here very fast, and September brings us back to the school year and a much busier schedule for everyone. With the arrival of the school year, everyone is getting their calendar in order. If you are interested in a weekly lesson time please contact about available slots. The indoor winter season is around the corner. If you are interested in a contract time, please contact Bev for court availability. The lesson schedule is a lot busier for Cordie and Mike. If you are interested in a lesson, please call the Pro Shop to schedule a time. In order to insure that everyone can get lesson time in, please call if you cannot make your lesson. Please cancel your lesson with 24 hour notice to avoid being billed. We will be very busy with lessons, play and social events in the near future. If there is anything that we can do for you, please give us a call.

Mike Weidl

Director of Tennis

Duplicate Bridge Thursday, September 9th & 23rd Lunch at 12:15 PM Bridge at 1:00 PM	Pairs Duplicate Bridge Friday, September 10th Dinner at 5:45 PM Bridge at 7:00 PM
--	--

2010 Membership Directories with updated by-laws are available in the Business Office.

Please drop by, call, or email your request. Do not forget that basic information is available online at www.chatmosscc.org.

Download a current copy of the membership roster and by-laws from the web page. Just click on the member-only section, put in your last name and member number and there it is!

Congratulations
To the Winners of our
"Dinner and Wine for Two"
Elaine & Ron Ferrill

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

We appreciate your time and comments.

Mark your calendar for these great holiday events...

Santa Buffet

Saturday, December 11, 2010

Holiday Buffet

Sunday, December 19, 2010

Home for the Holidays

Thursday, December 23, 2010

8:30 pm – 12:30 am

Featured Band – Heart Beat of Soul

New Years Eve Celebration

Friday, December 31, 2010

Serving it Up

with Chef Anthony



This has been a hot and rainy summer in 2010, I hope everyone has been able to enjoy the Club this summer and we were able to make your experience a memorable one. Good luck to all you kids heading back to school and on your way to college this year; I hope you had a chance to enjoy the Club's amenities while home this summer.

The fall season is at the backdoor and all of those root vegetables and earthy fruits are maturing, while wild game and Oktoberfest are a month away, I just love this time of year in the south. We have some nice events planned for the opening month of fall, be sure not to miss the last BBQ and Diving Board Splash combo of the summer, September 6th, Labor Day. Look forward to seeing you at the Club this September.

Labor Day Celebration

Monday, September 6th

Karaoke - Main Clubhouse

Buffet Dinner (5pm-8pm) Featuring...

Grilled Angus Burgers, Cedar Plank Grilled Chicken, BBQ Beef Skirt Steak, Coleslaw, Pasta Salad, Baked Beans, Grilled Vegetables, Potato Bar with (All the Condiments) Sweet Butter, Broccoli, Bacon bits, Cheddar Sauce, Scallions and Sour Cream. Chips, Cookies, Banana Pudding, and Assorted Ice Cream

\$20 Adults (13 years and older)

\$10 Kids (9-12), 8 and under free

Grandparents Day Brunch

Sunday, September 12th • 12noon-3pm

Bring your Grandmother or Grandfather out to the Club in Celebration and Appreciation.

Each Grandparent is (1/2) price with a paid child.

Adults \$18, Children 5-12 years old \$9

Children 4 and under free

Advance Reservations Always Appreciated.

Menu: Chatmoss Crab Bisque, Smoked Salmon Display, Fruit Display, Antipasto Salad, Chatmoss Fried Chicken, Chef's Fresh Catch Fried Green Tomatoes, Strawberry Blintz, Applewood Smoked Bacon, Roast Potatoes, Steamed Rice, Butter Beans, An Array of Desserts

Tuscan Family Night

Wednesday, September 22nd • 5:30pm - 9:30pm

Adults \$16.50 (13 years and older)

Children (11-12 years) \$8, 10 & Under Free

Menu: Bistro Chicken with Tuscan Vegetables, Beef Tenderloin tips with Fig Marsala Sauce, Whipped Potatoes, Autumn Rice, Roast Vegetables, Assorted Salads, and Desserts.

Home-style

TO GO

selections

Please Give 24 Hour Notice

A. Home-style Meat Loaf with Mushroom Gravy

Chef's Whipped Potatoes, Fresh Vegetables, Rolls & Butter
Serves 5 to 8 people / \$42

B. Homemade Lasagna with Three Cheeses and Fresh Ground Chuck

Chef's Fresh Vegetable, Rolls & Butter
Serves 5 to 8 people / \$35

C. Tender Beef Tips in Mushroom Burgundy

Wine Sauce

Fresh Noodles, Chef's Vegetable, Rolls & Butter
Serves 5 to 8 people / \$45

D. Chatmoss Fried Chicken

Macaroni & Cheese, Chef's Fresh Vegetable, Rolls & Butter
Serves 5 to 8 people / \$32

Each meal comes with a free Heath Bar or Key Lime Pie!

“The Chatmoss” Special

“One Meat & Three Vegetables”

A home cookin' treat, menu changes weekly.

Every Wednesday Lunch in September

11:30am - 2pm • \$9 per person

Boxwood Grille, Elmwood Bar, and To Go.

Eat-In or Take-Out

Prime Rib Saturdays

September 4th, 11th, 18th, 25th

Rosemary and Garlic Crusted Prime Rib \$24

All Natural, Hormone free Grass Fed Beef

On The GREENS

The story of 2010 will certainly be the weather as far as golf courses are concerned. It began with the worst winter we've had in years that led to widespread turf loss as the season began, followed by a leap over spring straight into summer. The USGA sent out an alert in late July detailing the problems courses were experiencing and cautioning against trying to maintain greens too close to the edge of insanity. Even the Wall Street Journal joined in August with a very well written article explaining the struggles courses are facing throughout the country. I was glad to see my peers getting the much needed support in a difficult time.

Here at Chatmoss I'm even more appreciative of the support I've received from the members. You have allowed us to be more protective of the greens, and you have tolerated the slower greens, allowing us to do what we've had to do to survive. I'm not 100% satisfied with the greens by any means, but they are doing well considering the heat we've had. This is the September edition of the newsletter, so it won't be very long before fall weather arrives along with much better conditions for the greens.

While thanking members for their contributions last month, I somehow forgot to say thanks to Dru Rothrock for all his help. For those who don't know, he has for a while helped out with appearances around the proshop and cart paths on 1 and 10 on weekends. Every morning coming out with the dogs, armed with a leafblower he makes his way around. He even spent part of his vacation riding around edging sprinkler heads and yardage markers. You might even find him on the porch passing out cold towels to golfers heading out for a round.

Finally, thanks to the Men's Golf Association for contributing \$1600 which allowed us to place the zoysia-grass on the tees at 1 and 10. With all the sod and sprig work in progress, it worked out well, and eventually both tees should do better with zoysia. And in case you are trying to plan a round of golf for September, our greens aeration is scheduled for Monday the 13th.

Jody Reece

Golf Course Superintendent



POOL NEWS

Pool Hours for September

Wednesday, September 1, 2010- Friday, September 3rd modified schedule.

3:30 PM – 8:00 PM

Saturday, September 4th – 10 AM- 7PM

Sunday, September 5th – 12 Noon – 7PM

Monday, September 6th – 10-8PM

Tuesday, September 7th - Closed for the season.

Thank you to everyone for a wonderful fun pool 2010 season.

GOLF NEWS

Tournament Schedule

(Course closed on tournament dates.)

October 7 American Heart Association
October 15 Fall One Day Member Guest
November 6-7 Fall Two Ball



Sign ups are being accepted in the Golf Pro Shop for this season's

Men's Golf Association Stag Night League Play

Every Thursday • 5:30 PM

Call or email the Pro Shop at rweinerth@chatmosscc.org or 638-7648

Weekly Fee, paid to the Pro- Shop
\$15 per person (MGA Member)
\$20 per person (Non-MGA Member)

All experience levels accepted. This is a great fun and social game of golf.
Make plans to stay for dinner and drinks following play.

Chatmoss Country Club Fall Golf Member-Member

The weekend of....
Saturday, September 26th &
Sunday, September 27th

\$40 per person
Provides entry to the Tournament,
Lunch, and Prizes Both Days

Cart not included
9:30 AM Shot Gun
Closet to the Pin, Longest Drive, Best Net,
Nest Gross, and Worst Team Awards
Sign Up in the Golf Pro Shop to participate.
See you on the course!



Chatmoss Fitness Center



The fall season is encroaching. Let's savor the last long days of the summer. A few more late afternoons at the pool, dinners out on the porch up at the club house, hitting a bucket of balls at 8 pm, playing tennis after supper, a sunset round of golf with friends of many decades- whatever draws us closer to each other and to ourselves.

When I reflect on my job and my place in this community, I am reminded that I have a responsibility (it is an honor) to do the following every day..

Encourage you to balance your physical regimen with rest.

IMPLORE you to hydrate with pure water.

Teach and practice self-acceptance.

Encourage and give tips for good nutrition.

Help you to find an activity or sport that brings you joy if you don't currently have one.

And finally, to make the Fitness Center a place which benefits you on many levels.

You will see on the Fitness calendar that we have brought back or added the following classes:

Spinning- 6am Mondays. Due to the incredible enthusiasm of a few "hard-core" Spinners, the teachers have rallied to bring this back to the schedule. See calendar

Gentle Yoga-Wednesdays at 3:30. Taught by local favorite, Pat Hall. Pat will strengthen and stretch your mind and body in this Hatha Yoga class. Pat Hall

Level II Power Yoga- Tuesday mornings at 7:30- I teach a hot, vigorous, and physical class to athletes and yogis. Sense of humor and adventure required. Allison Wilkie

Yoga/Fit- Thursdays at 7:00 am. A strength and flexibility fitness class utilizing weights in conjunction with yoga poses. Sweat and strengthen and stretch. Allison Wilkie

Vinyasa Yoga- Thursdays at 3:30. A flowing class focusing on breath, strength of body and mind, and flexibility. Allison Wilkie

Necessary reminders:

We require a 24 hour cancellation notice. Please call the Fitness Center and leave word for us there, 276-632-1857. The staff at the desk will convey any messages.

Please rack your weights! It is a courtesy to your fellow members. We do admire your ability to lift over 50 lbs but we cannot all lift such mass.

Leave the gym orderly and you will most likely find it that way when you want to use it next.

Let's try to keep the clay from the courts and the grass clipping just outside the gym.

Very sincerely yours,

Allison
Fitness Director

2010 Men's Member-Guest

FLIGHT WINNERS

Augusta Al Hundley / Terry Mills
 Baltusrol Bob Burton / Joe Clark
 Cypress Point Mark Kangas / John Hutton
 Doral Kevin Farrell / Joe Layton
 East Lake Geoff Schofield / Dave Rowell

SUNDAY MORNING NET WINNERS

John Collins / John Collins, Jr. Carson Nease / Jamie McAllister
 Scott Sapp / Dean Johnston Scott O'Neil / Ron Green

SHOOTOUT RESULTS

2nd PLACE Scott Sapp / Dean Johnston
 OVERALL CHAMPION Carson Nease / Jamie McAllister



Al and Laura Hundley, Kelli Krumenacker, and Dale Farrell



Carson Nease and Scott Sapp



Dale Farrell, Sean Farrell, and Kelli Krumenacker



Frank Richardson and Phil Garrett



Jamie McAllister and Dean Johnston



Jamie McAllister, Dean Johnston, Scott Sapp, and Carson Nease



Jim Heim and Frank Shelton



Kelsey and Scott Sapp



Rhonda and Garrett Kangas



Tami and Scott Stone

Welcome To Our New Members

Jennifer and Drury Ingram, and family, Tanner, Alyssa, Austin and Jean-Ann. The Ingrams just relocated to Martinsville from Pfafftown, North Carolina, as Junior Members.

Katrina and Brian Joyner and sons, Garrett and Jake. The Joyners are new Junior Members from Tennessee.



“A new Club Event” – Save the date....

Oktoberfest

Friday, October 1, 2010 — 7 pm – Midnight
 Bavarian Costumes encouraged,
 but not required
 \$22.50 ++ per member
 Event to Feature German Music, Food,
 Beer Garden, and Games

Each guest receives a Beer Stein and Kazoo
 DJ featuring Traditional German Music
 & Oompah Brass

Events

Beer Drinking Olympics
 Bavarian Costume Contest
 Schnapps Shot Toss
 Kazoo Sing Along
 Chicken Dance Marathon

Chef's Dinner and Blind Wine Tasting

Saturday, September 11, 2010
 7 pm – Virginia Room
 Hosted by Stan Davis of Roanoke Valley Wines
 \$60 ++ per person

Test your knowledge of wine. This event will feature a blind tasting of 5 wines. It will be your job to identify the region, type of grape, & major characteristics of the wine. Prizes will be given to the top places and a “Need to Drink More Wine Award”

Chef's Featured Menu

Wine Course #1 and #2 -Surprise

Amuse Bouche

Seared Diver Scallops with Fiji Apple Chutney, Micro Ruby
 Radish Salad & Brie Crouton

Wine Course #3- Surprise

Appetizer Course

Lobster Truffle Macaroni

Intermezzo Course

Blackberry Merlot Sorbet

Wine Course #4- Surprise

Entrée Course

Braised Veal Shank Gremolata with Celery Root Puree,
 Natural Jus and Baby Vegetables

Wine Course #5

Dessert Course

Warm Sweet Potato Custard with Banana Carmel Glaze
 and Vanilla Bean Ice Cream.

Reservations are Required 72 Hours in advance.
 This event will be limited to 40 members/guests to reserve.