

Chatmoss NEWSETTE



November/December 2011

CHATMOSS COUNTRY CLUB

www.chatmossc.org

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Holiday Private Event Booking

The holidays are quickly approaching and so is your social and business entertaining. Please contact Michele Benton or Jamie Turner at 638-2484, or email to manager@chatmossc.org Space and dates are limited so make your plans early before the hustle and bustle of the season.

Reservations are required for all club events. Please make reservations by contacting calling 276-638-2484.



The Robertsons
celebrating Oktoberfest

Ladies Night Out and Fashion Show

"A Royal Night Out"

Wednesday, November 16th • 6:30pm
Limited Space Still Available
(\$30++ per member / \$40 per non-member guest)



Traditional Thanksgiving Buffet

Thursday, November 24th
Leave the Cooking & Cleaning to us!
Reservations accepted between 11:30am-2:00pm
\$22++ Adults / \$12++ Children (5-12 years old)

Chatmoss Annual Holiday Open House with the Martinsville Jazz Band

6pm-8pm - Magnolia Ballroom
\$20++ Adults / \$11++ Children (5-12 years old)

Santa Buffet & Boxed Cereal Food Drive

Saturday, December 10th • 10am-noon

Children 5-12 years old \$15++, 4 and under \$6++, Adults are allowed too...\$10++

Breakfast Buffet, Games, Photographer Steve Sheppard, and a visit from Santa

Home for the Holidays

Our biggest celebration of the season!
Friday, December 23rd • 8pm-Midnight
\$15++ per person / \$20 per non-member guest
Music provided by local favorite... FATZ

New Year's Eve Eve Celebration

Friday, December 30th • 7pm-Midnight
Live Band — Heartbeat of Soul
No Ala Carte Service - Open Bar - Dinner & Dance
\$65++ per person / \$90 per non-member guest

Upcoming Events

Holiday Club Closing

The Boxwood Grille and Main Clubhouse will be closed at 3:00 pm on Saturday, December 24th and all day on Sunday, December 25th and Monday, December 26th; Reopen on Tuesday, December 27th for full service.

The Clubhouse Food and beverage closes January 1st through Thursday, January 12th, 2012; Reopen on Friday, January 13th, 2012.

Join us for 3rd annual
Back in the Saddle Opening Celebration

Friday, January 13, 2012
Complimentary Hors D'Oeuvres
and 1/2 Price Drinks for those who wear
cowboy boots or cowboy hats
5pm-7pm

We are going to close the Dining Room for ala Carte dining on Saturday, November 12th for a private function



Riley Wood enjoying Family Bingo Night

Thoughts from the President

Steve Dashoff

As I sat in my kitchen thinking about my newsletter article, I could hear the lawnmowers on the golf course. They are much less frequent now that the weather is getting cooler. I realized that the leaves have been falling, the days are getting shorter, and the holidays are right around the corner. It seems that each year goes by faster than the previous one. Each of the holidays has its own challenges.

Thanksgiving is traditionally a time to give thanks. It is also a time to feast on your favorite recipe for turkey. We personally visit our children and enjoy their favorite recipe for turkey,

Christmas is a magical time of the year. Christmas trees, lights, and carols appeal to all of us. Finding the perfect gift for that special person is a daunting task. After hours of shopping, I usually comfort myself by saying, "it's the thought that counts." Unfortunately, after 46 years of marriage I can tell you that it is the gift, and not the thought, that counts.

New Year's is always marked by celebrations and resolutions. A recent study showed that 88% of the resolutions made on New Year's Eve failed. It also showed that there is no correlation between happiness and resolution success. People who achieve their resolutions every year are NO happier than those who do not set resolutions or who are unsuccessful in achieving them. Therefore, this year, I do not intend to make any resolutions.

The holidays are a special time for families and friends. The calendar of events in this newsletter list many holiday activities for the entire family. We hope you will join us at the Club for some of these special events.

May you all have a safe Thanksgiving, a Merry Christmas, and a Happy and Healthy New Year.

Steve Dashoff
President

Comments from our members

All of our family was extremely grateful and complimentary last Saturday. We cannot thank you enough-- you made a difficult weekend a lot less difficult for all of us. Particular thanks to Jamie, Thomas and Roger, who were the primary ones looking after us. There were a number of kids there and they were really sweet to them, and the adults all said they felt like they were at a luxury resort hotel. Monica, Helms and I often feel that way too, with the added bonus that we're lucky, because it's good friends running it. Several of the kids asked their parents why they couldn't be members-- "because we live in Fredericksburg, that's why!" The food was excellent and there was a lot of it; please let the folks in the kitchen know how much we appreciate what they did.

Again, our very heartfelt thanks to all of you.

Eric Helms Monday

Comments



from **Michele Benton**, General Manager

Tis the season to give gifts. Give the gift of the Club. No need for gift cards from the grocery store aisle. Call the business office, and we will prepare the gift certificate with a card for you to present a family member, friend, neighbor, or a co-worker. Birthday, Anniversary, Wedding Gift, Thank You, Sympathy, or the "Big One", Christmas. Gift certificates for Dinner for Two, Massage, Lessons/Training with our Pros or even a Chatmoss Membership can solve the problem of the person who has everything. This is a great way to show a person you care and support the Club. We will be happy to charge the service to your Club account, or you could opt to pay by MasterCard or Visa upon picking up the certificate.

If you have children or parents who would like to join the Club, we could bill the initiation fee and/or dues to you and their charges to them. Remember that they would receive the Legacy Benefit, which entitles them to ½ off the initiation fee of the category that they join. Call me and I can give you the cost of the different options and make payment arrangements.

See you at the club,

Michele Benton, CCM
General Manager

Brian and Katrina Joyner love the club...

I am often asked what brought my family to Martinsville, and people are always surprised by how much I like it here. My favorite thing about Martinsville is the people, and the second is the club...which really go hand in hand. I love going to the golf course with my husband to play in "big game" or with the after church group. Robert and PC seem to have a sixth sense and have your clubs loaded in a cart and ready to go almost before you arrive, and the course is beautiful! The tennis facility is amazing. After taking a lesson from Mike, I feel like the best player in the world, cause he makes me think it. My two teenage sons and I loved the pool this summer. They finally began to think of this as home once they could swim with all their friends every day, and Felicia and her staff took great care of them at the Cabana with cheese fries and a smile. Then there's the food. Wow, Chef Anthony is fabulous! I'm addicted to way too many dishes and eat there several times a week! Rusty knows how I like my drinks, and Jamie, Roger, Linda, Lisa, and Suzanne run the place like a well oiled machine. When people ask me what I like about Martinsville, the club is foremost in my mind, I mean, what's not to love?



Barbara and Morgan Holland love the club...

We became members of Chatmoss Country Club in the early 70's during the membership drive to build the first three Har-Tru outdoor tennis courts. Now almost forty years later we are still members with friendships made after those initial tennis games and the many games that followed.

Over the years our family album has been filled with pictures of fun times at Chatmoss Country Club. Bingo, cake decorating with Derrick, Cordie's tennis clinic for "CAMP HOLLAND", and the wonderful "Holiday Breakfast

Buffet with Santa" just to name a few of the activities our grandchildren have looked forward to each year and have asked their grandparents to bring them to Chatmoss to enjoy.

In July we celebrated our 50th Wedding Anniversary. Michele helped us plan the event. It was a gala evening! We were surrounded by all of our family, friends stopped by as they passed the room and the service was exceptional. The chef cooking "Bananas Foster" tableside ended the evening with flair!

Happy Birthday to YOU!!!

The best way
to celebrate
your birthday!

All Chatmoss Country Club members that dine at the club on the day of their birthday receive a discount equivalent to their age on their entrée. Below are the members that celebrated with us in the month of September, we do not dare tell you their ages!

The Ramseys, the Ullsteins, The Whites, Mrs. Lang Mauck, The Princes, The Mills and the Carters. Everyone had a great time.

Turning 70 years old, then you receive a 70% discount off your lunch or dinner entrée. We Wish you a Happy birthday and look forward to celebrating it with you at the Club.



On The GREENS

Since I wrote the last newsletter article we have aerated greens, redoing the left front of number 8. The greens have healed and are now able to be cut a little higher than we have in the past due to the new roller. It will be nice to see how a full season with this new addition will benefit us. This year we really had already withstood some stressful periods before we got the roller. It is difficult to predict exactly what each year will bring, and we have been luckier being dry during the heat, while some courses have battled excessive rains along with the heat. But whatever the weather is like, being able to roll more frequently does ease some of the mower stress.

November is here and the Holidays are just around the corner. A sure sign is the leaves blowing around the course, and the ryegrass starting to show up in the fairways. As most of you know I myself was not initially in favor of overseeding. But as we experimented with it and learned about, and saw the benefits of it, I think it makes sense for us and our situation. I still don't believe its for every course or situation. If we had a thicker bermuda grass than Vamont, or zoysiagrass fairways, and/or restricted carts to paths for 5 months during the winter, maybe it wouldn't make sense for us. In our situation I'd have to say it works.

This leads me to the biggest new trend a lot of you probably have been hearing about, which is courses switching away from bentgrass greens to bermuda grass, even zoysiagrass greens. If you have not heard about it I expect its only a matter of time. Due to the hot summers we've had the past few years I know of at least 7 courses within an hour of us that have made the switch within the past 2 seasons. I've also heard of another 3-4 within 2 hours of us. The trend started with the development of newer varieties of ultradwarf bermudagrasses and zoysiagrasses in Texas, Mississippi, Alabama, and Florida, and other southeastern states, where managing bentgrass greens in summertime was challenging to say the least and frequently driving numerous superintendents and crews to nervous breakdowns.

To really cover all the ins and outs and whys and why nots on this topic would take a couple of newsletters, and I'd probably title it "The Good, the Bad, and the Ugly," but I'm pretty sure that ones already taken. I will say if we were managing 36 holes it may make sense to consider one 18 being bentgrass greens and converting one 18 holes to bermuda grass greens. Neither would be a perfect fit all year long but they would really complement each other well during the different seasons. My expectation is more multiple course resorts and clubs may follow this trend over the next 3-5 years. I'll really be interested to see how this pans out.

Jody Reece

Golf Course Superintendent



The arrival of November marks the start of another indoor tennis season. Having our indoor center is such a huge bonus to the tennis program. We hope everyone can come out and make great use of it this winter. If you are still interested in contract time you can check with us about available time slots and if you do not have a time feel free to come out and play as a walk on player. The cost to walk on is \$5 per person per hour. This is the second season of the new indoor surface and we are looking forward to it.

One of our consistent questions we have is about footwear. First we need our players to wear non-marking shoes. These are shoes that do not leave the black streaks on the court from moving. If you do not have these, we will ask that you change shoes or stop playing. Second, some players are concerned about their shoes gripping the court. Some of our players feel that using some old shoes with less grip is a nice option for this problem.

All of the indoor contract times will have begun on November 1st. We hope to keep the outdoor courts open as long as possible. The weather that we get over the next few weeks will determine our ability to keep them open. When we start to get colder nights and you are interested in trying to get outside and play, please call the pro shop to get a report on the court conditions. This will help prevent any confusion about the playability of the outdoor courts.

November Social — Friday November 11th • 6:30pm (Limited to the first 16 players)

Thanksgiving Day Schedule — We will be closing at 2:00 on Thanksgiving Day

Please keep in mind our 24 hour cancellation policy. We will have to charge you for lessons that are not cancelled with proper notice. We hope to fit players in for both lessons and available court time when openings become available. Thank you for understanding.

Mike Weidl
Director of Tennis

GOLF NEWS

Fall Member Member Results

1st Place	John Favero / Pat Favero	64-62	126
TIE 2nd	Scott O'Neil / Brian Joyner	59-72	131
TIE 2nd	Bob Burton / Chris Perry	67-64	131

Club Championship Results

1st Place	Keith Decker	68-70	138
TIE 2nd	Bill Teegen	76-76	152
TIE 2nd	Davis Swisher	79-73	152
TIE 2nd	Will Smith	75-77	152

President's Cup Results

1st Place	Geoff Schofield	70-69	139
2nd	Pat Favero	71-69	140
TIE 3rd	Bill Teegen	71-71	142
TIE 3rd	Scott O'Neil	66-76	142
TIE 3rd	John Favero	73-69	142



Don & Carol Deaton enjoying an evening at the Club



Jim & Eliza Severt joining friends for dinner



The Websters, Tom & Stuart, share a cocktail with Carol Deaton



Sonny Benfield always hanging with the pretty women - member Beth Sibbick



Lovely Pat Wilson & Sue Benfield out for a big Friday night



John Austin & Doug Riddle catching up

Tournament Schedule

(Course closed on tournament dates.)

November 5-6

Fall Two Ball

Senior Golf Play Day Every Tuesday

We are just waiting for you.

Tee time 10am

All skill levels, full handicap, individual stroke.

To play call the Pro Shop in advance to sign up.



It's not a party without Phil & Karen Garrett



The girls, Carol, Betty, Page and Cathy at Oktoberfest

**Chatmoss Country Club
Traditional
Thanksgiving Buffet**

**Thursday, November 24th
Main Clubhouse
No ala carte dining will
be offered this day.**

Menu

**Clam Chowder and Tomato Bisque,
Assorted Muffins and Rolls,
Poached Salmon, Cocktail Shrimp,
Smoked Seafood Salad, Cucumber
and Tomato, Anti Pasta Salad ,
Field Greens, Roast Turkey and
Cornbread dressing , Chatmoss
Fried Chicken, Seasonal Fish with,
Carved Ham and Beef Tenderloin,
All your favorite sides and desserts**

**Adults \$22
Children (5-12) \$12**

**Reservations will be accepted
from 11:30AM - 2PM**

**Reservations required and
seating requests will be
granted on a first
reservation request basis.**

**Parties of 5 or more will be
seated in the Ballroom
Please specify number of
high chairs and booster
seats needed when
making reservations.**

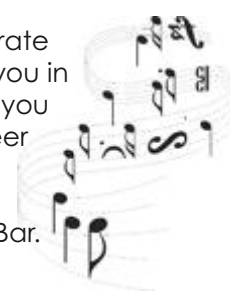


Holiday Open House with the Martinsville Jazz Band

Thursday, December 1st • 6-8 PM • \$20++ per person

5 pm – 6 pm Holiday Beer and Wine Pre Sales, three vendors and over 24 different products to purchase below retail. Stock up for your Holiday Parties
Featuring Carved Beef Tenderloin, Shrimp Cocktail and Crab Cake Station

It's Chatmoss Country Club's most festive night of the year! Celebrate the kick off of the season at this glittering gala guaranteed to put you in the holiday mood. The joy and spirit of the season will fill the air as you enjoy a fabulous array of mouth-watering hors d'oeuvres, wine, beer and a holiday sparkling beverage.



Full bar service available on a member sign basis at the Elmwood Bar. Advance reservations are required.
Rumor is that Santa will be strolling by with a few member favorites.

Back by Popular Demand, our largest party of the Year!

Home for the Holidays

Friday, December 23rd • 8-12 Midnight

Featuring Live Music provided by FATZ – Loud and Rockin’

\$15++ Cover Charge, Member- Sign and Cash Bar Available.

Munchies, Desserts and Non-Alcoholic beverages provided.

This invitation is extended to all Chatmoss member and guests who are of college age.

High school juniors and seniors may attend accompanied by a Chatmoss member parent. All attendees will be asked to show identification and must wear a wristband to purchase alcoholic beverages.

Reservations are required in advance by calling 638-2484. Dress is Semi- Formal.

Make your reservation for dinner in the Boxwood Grille in advance; ala Carte dining reservations will be limited to the first 120 reservations.

**Pre New Year's Eve Celebration –2011/2012 with Chatmoss Country Club
and the sounds of ...Heartbeat of Soul**

It is never too early to make your resolution or reservation. We had sooo much fun last year for our First Annual Black and Blue New Year's Eve Celebration we are going to DO IT AGAIN.

**FRIDAY, December 30th, 2011 (Yes, the 30th) • 7:00 PM to Midnight
\$60++ per person**

Reservations are required. Great fun for all....

Remember all members are encouraged to invite friends and family. Please keep in mind perspective new members. If you would like to invite a guest and have them pay the club directly, a ticket to the event can be purchased in advance in the main business office. Cash, Check or MasterCard Visa can be used for advance ticket purchased. Tickets are for invited guests of members and are non-refundable. The club will close at 3 pm for ala Carte dining and not be open for dinner service.
Attire: "Black and Blue" and we will leave it to you

Chatmoss Fitness Center

The fitness center is busy, and all it is missing is you. Autumn is here, and there is no better time to get in shape for the holidays. Sign up for a spinning class or yoga class. You will burn a lot of calories and feel better as well.



If you have not been to the fitness center, stop by and check it out. June or I will be glad to show you how to use the equipment, or sign you up for some personal training.

If you are signed up for the monthly exercise, please remember to let us know prior to the beginning of the upcoming month if you do not wish to participate in the monthly exercise program for that month.

Onward,
Allison Wilkie
Director of Fitness

276-732-5859 • fitness@chatmosscc.org

Massage Therapy Services

Specializing in Healing Energy

Deep Tissue • Swedish • Prenatal • Reflexology • Therapeutic • Sports • Children

Call the Tennis and Sports Complex for more information or
to book your appointment call 276-632-1857

On Staff Therapists: Gina Carter and Darby Wake

\$60 per hour *** \$35 per ½ Hour*** \$75 per 1 ½ Hour

Employee Profile...

Gordon Woods McDaniel



I have worked in the Golf Maintenance Department at Chatmoss for 15 years. I enjoy the surroundings and being able to work outside.

My wife, Kay, and I have been married for 30 years and have 2 children, Mitch and Rose.

In my spare time, I enjoy hunting and just spending time with my family, dog and 2 chickens.

Gordon



Friday night dinner crowd



The Sopers enjoying Bingo Night

Serving it Up

with Chef Anthony



With the holiday season right in front of us your minds are all skipping through the warm pleasures this time of year has to offer and the culinary department is looking to add to those savory thoughts and pleasures. Here is a great recipe to start the season off and I look forward to seeing everyone out here this Holiday season.

Chef Anthony

Brunswick Stew

Sauce: 2 quart sauce pan

¼ cup melted butter

¼ cup yellow mustard

¼ cup molasses

¼ cup malt vinegar

1 ½ cup ketchup

1 tbspn chopped garlic, coarse

ground pepper, lemon juice

2oz Worstchire, 1oz Liquid smoke

½ lb Dark Brown Sugar

Combine all ingredients melting

butter first and stir constantly

increasing heat to a simmer

(Do Not Boil)

Stew: 3 gal pot

Melt ¼ lb butter

1 cup diced carrots, 1 cup diced

onions, 1 cup corn (preferably fresh

or frozen) sautee 3 minutes to

caramelize then add

1 cup lima beans (frozen), 2 cups

diced stewed tomatoes

5 cups Chicken stock

1 cup heavy cream or milk

1lb of slow roasted pork shoulder

1.4lb of slow roasted chicken

(white and dark)

**Slow simmer for 1 and half hour
than add stew sauce and cook 30
more minutes.**

Yields 1 ½ Gallons

Finish with a dash of hot sauce,
tabasco, and a grilled cheese sand-
wich!



Prime Rib Night

Saturday, November 5 and 19th

Holiday Buffet

Sunday, December 18th • 12noon - 2pm

\$22++ Adults • \$12++ Children (5-12 years old)

This special holiday brunch buffet is always popular with our members and their families. Come enjoy the festive holiday ambience while feasting on a sumptuous buffet of your traditional favorites.

Reservations required.

Menu: Lobster Bisque and Turkey Chowder, Assorted Muffins and Rolls, Smoked Seafood Display, Cocktail Shrimp, Roast Duck Salad, Cucumber and Tomato, Surimi Crab Salad, Field Greens, Chatmoss Fried Chicken, Fresh Seasonal Fish, Holiday Roast Pork and Carved Prime Rib all your favorite sides 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 / \$38

From the Food and Beverage side...

Did you know?

That if you call us from the golf course or tennis courts we will have your food ready to go for you when you get to the clubhouse?

We can serve any of our menu items or daily specials to go?

You can access our current menus on the Web page by going to www.chat-mossc.org and clicking on Boxwood Grille Menus Lunch and Dinner. You can open them and print them out for your kitchen drawer. Newly added are the Kids Menu and the Dessert Menu available on line.

Dining by yourself, did you know that you can eat at the Elmwood Bar? The Elmwood Bar offers a full service menu as well as a bar friendly menu any time of the day, the Boxwood Grille is open for service. All to go orders prepared by our ala carte kitchen are applied towards your quarterly dining minimum?

We would be happy to deliver your to go orders to your car. Just call us from the parking lot, and we will deliver your food to the car?

Enjoying your time in the bar, ask the hostess if you can pre-order in the bar and they will call you to the table when your appetizers and salads are served?

Too full for dessert, ask to get your favorite dessert to go and you can put your feet up at home and enjoy? Short on time, you can call in advance and we can have your meal on the table ready for you when you arrive.

We know in today's busy world, prepared foods and convenience are important factors in every families' life. The club would like to be a part of the solution in making your family mealtime easier. Order one of our Home-Style meals to go and we will throw in a complimentary pie. If you have suggestions or recommendations to meet the demands of your busy lifestyle with your food service needs feel free to give us a call.

We appreciate your continued support of all our services.

Hope to see you at the club!

The Entire Food and Beverage Staff

Linda, Rusty, Jamie, Roger, Suzanne, Lisa, Kelly, Thomas, and Casey



Barbara & Morgan Holland and Esther Schilbe enjoy the Spanish wine dinner.



Suzanne Shemro & Linda Snow serving the Sangria.



Chase Brigman wearing the chicken instead of cooking it.



Rusty Spence & Jamie Turner showing their service smiles.

Children's Christmas Celebration Buffet with Santa Claus and Boxed Cereal Food Drive to benefit Grace Network

(Adults are allowed too.....)

10AM-12 Noon,

Saturday December 10th

Children 5-12 years old \$15

4 and under \$6

Adults \$10

Breakfast Buffet, Games, Fun, and a visit from Santa
Photographer Steve Sheppard will be at the event for professional photos.

Again, this year we will be working with the Grace Network to help bring breakfast to those who are in need in our area.

All members and children attending Breakfast with Santa are encouraged to bring a box of their favorite breakfast cereal or oatmeal. If you cannot make the buffet, feel free to drop off a box or two of cereal.

Advance reservations are required.

Menu:

Apple wood Smoked Bacon, Sausage Links, Biscuits and Gravy, Cheddar Eggs, Grits, Potato Cakes, Pancake Station, Assorted Cereals, Bananas, Yogurt, Fresh Berries, Milk, Orange juice, and Apple Juice





The royal wedding was quite the event...

Let's join together to reminisce...

As Rippe's puts on quite a display!

Please celebrate

Ladies Night Out and Fashion Show

At Chatmoss Country Club
Wednesday, November 16th
6:30pm
Magnolia Ballroom

The favour of your reply is requested by calling 638-2484 or email manager@chatmosscc.org

\$30++per member
\$40 per non-member guest

Attire: Royal Wedding Attire



Hallmark Holiday Schedule



Election Day – Tuesday, November 8th – All day – show us your “I voted” sticker and get your Lunch or Dinner entrée at 50% off.

Veteran's Day – Friday, November 11th – In celebration for all you do or did for our Country, all Veterans receive 50% off your Lunch or Dinner entrée.

Thanksgiving – Thursday, November 24th – Let the club do the cooking by ordering from our Take-Out menu or have Brunch with us from 11:30 am – 2:00 pm.

Hanukkah Begins – Wednesday, December 21st – Jewish Cuisine Specials offered.

Christmas – Sunday, December 25th – A day of rest for all. All club facilities will be closed. The Fitness Center can be accessed from 5:30 am – 9 pm by code access.

New Year's Eve – Saturday, December 31st – The club will be open for ala carte dining, complimentary champagne and party favors. Join us for the big party on Friday night, December 30th and back for an intimate dinner on Saturday.

Membership News...

Welcome to our new members!

Gussie and Bill Lemons as Social Members, the Lemons reside in the Chatmoss Village Community and were sponsored for membership by Myrtle and CJ Robertson.

Welcome back to

Michalene and Wayne Womble, as Non-Resident I members, residing in Danville.

Chris and Len Poirier, as Full members, from Martinsville.

Employee Holiday Fund

In late 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 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

Duplicate Bridge

Thursday,

November 10th & 17th

December 8th & 22nd

Lunch at 12:15 PM

Bridge at 1:00 PM

Pairs Duplicate Bridge

Friday,

November 11th

December 9th

Dinner at 5:45 PM

Bridge at 7:00 PM

Congratulations

To the Winners of our

"Dinner and Wine for Two"

Betsy & Jim Haskins

Sally & Bob Miller

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.

2011 Membership Directories are available in the Business Office. Please drop-by, call, or email your request. Do not forget that basic information on club services is available on line at www.chatmosscc.org

New 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

SPONSOR A NEW MEMBER AND GET A FREE MONTH OF DUES!

A healthy membership is the lifeblood of any Club and ours is no different. Help grow the Club while earning free dues in the process! For each new member you sponsor, you will receive one month's free dues. There is no limit to the number of new members you can sponsor and it's as easy as making one phone call to the club. Michele and the staff can take the proper steps to facilitate the membership process for your prospect.

Make the most of your membership by making Chatmoss Country Club a place that you and ALL of your friends enjoy! Call the business off now at 638-2484 and let us get to work for you!

From the staff...

On behalf of the entire staff of Chatmoss Country Club, we would like to wish all our members and their families a healthy, happy holiday season. As employees, we truly appreciate the opportunity to work in such a beautiful setting with caring members who enjoy and support their club. The generosity of members has been shown in years past with Christmas donations, and we would like to thank you for your thoughtfulness in advance.

As 2011 draws to a close, I want to send a special thanks to our staff for their dedicated service throughout this year. As the manager, I daily get to see the pride that the staff members take in our wonderful facilities, the special care and attention of the staff is what makes Chatmoss Country Club!

I want to thank the Board of Governors and members of the Club's standing committees for their tireless work throughout the year. All of our Board and committee members took on specific task and responsibilities, and with that sharing of the workload, we were able to take on the challenges of 2011.

Once again, Happy Holidays to you and your special families and friends. May peace and happiness shine throughout your holiday season. We look forward to providing you the best service in 2012.

The Staff of Chatmoss Country Club and the Benton-Cook Family

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 — 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

Steve Dashoff, President Melissa White, Vice President
Bob Miller, Treasurer Susan Muehleck, Secretary

BOARD MEMBERS

Carol Deaton John Collins
Russell Bolden Karen Garrett
Jim Haskins Keith Decker
Jim Johnson Eric Monday

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
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