

Chatmoss NEWSETTE



September/October 2011

CHATMOSS COUNTRY CLUB

www.chatmosscc.org

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Labor Day Picnic & Karaoke Party

Monday, September 5th

Main Clubhouse and Front lawn

Karaoke, Buffet Dinner (5-8pm)

\$20 per person Adult \$10, Children 9-12 years old,
Children 8 and under are Free

Featuring...Grilled Angus Burger Sliders, Cedar Plank Grilled Chicken, BBQ Beef Skirt Steak, Grilled Vegetables, Cole Slaw, Potato Salad, French Fries, Caesar Salad, Fruit Salad, Baked Beans, Potato Bar with all the fixins, Cookies, Banana Pudding, and Ice Cream Sundae Bar



Member Meet & Greet

The "Third Thursday" of each month. Complimentary Hors d'oeuvres and themed beverage from **5:30pm - 7:30pm in the Elmwood Bar.**

September 15th — Tequila Tasting, Chips & Sausage Dip (Kelly Cook)

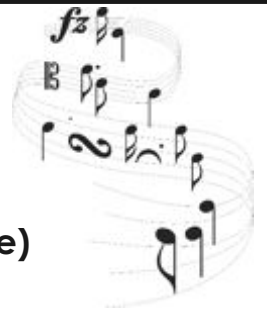
October 20th — Oktoberfest Beers, Hot Pretzels & Mustard (Specialty Products)

LIVE MUSIC

The last Tuesday of every month the Club will feature live musical performances from our local area. **7:30pm - 9:30pm**

September 20th - Will Zimmer & Friends (tentative)

October 25th - Dean Smith



Gus Barber & Dean Johnston



The Pritt girls cheering dad on



Oktoberfest

Friday, October 7, 2011 • 7 pm – 11 pm

Bavarian Costumes encouraged but not required • \$22.50 ++ per member

Event to Feature German Music, Food, Unlimited Draft Beer and Games

Each guests receives a Beer Stein, Kazoo and Bavarian Style Hat

DJ Tim Norman featuring Traditional German Music & Oompah Brass

Menu

Munich Style Roasted Chicken with Root Vegetables, Bratwurst with Kraut and Onions,

Yukon Gold Potato Bake Creamed Cabbage and Fried Vegetables,

Assorted Salads and Array of Desserts

Events

Beer Drinking Olympics-Bavarian Costume Contest

Schnapps Shot Toss-Kazoo Sing Along

Chicken Dance Marathon

Upcoming Events

Ladies Night Out and Fashion Show

Wednesday, November 16th • 6:30pm
Magnolia Ballroom

Thirsty Thursday

The Third Thursday of the Month

Thursday, November 17th
Featured Beverage - Scotch

Traditional Thanksgiving Buffet

Thursday, November 24th
Reservations accepted between
11:30am - 2:00pm

Chatmoss Open House Celebration

Thursday, December 1st
6:00pm - 8:00pm
Holiday Sounds of the
Martinsville High School Jazz Band

Santa Claus is coming to Chatmoss Country Club

Saturday, December 10th • 11:00am
Grace Network Food Drive
Breakfast Food

Grand Holiday Buffet

Sunday, December 18th
11:30am - 2:00pm

Home for the Holiday Dance

Fatz
Friday, December 23rd
8:00pm - Midnight • Main Clubhouse

New Years Eve Party

Heartbeat of Soul
Friday, December 30th

Thoughts from the President

Steve Dashoff

This past weekend was an exciting, fun-filled weekend for the Chatmoss Country Club community. There was fine dining, dancing, entertainment, spectator sports and a golf tournament. The tennis courts were active, the pool was busy and the rain stayed away during the day. The Club was fulfilling its mission of satisfying lots of different interests.

I participated in the Member-Guest golf tournament at the Club. Although the field was a little smaller than previous years, I think all the participants had an enjoyable time.

It began on Thursday night with a reception, including cocktails and appetizers, for members and guests. It was an opportunity to meet the participants and renew acquaintances. Friday's activities included lunch and two nine hole golf matches. Friday evening the ballroom was transformed into a cruise ship and almost 200 people attended the dinner dance.

Saturday included breakfast, two more nine hole golf matches, lunch and a skills competition. In the evening, back by popular demand, Montana Young, a great young local fiddler, and guitarist Dean Smith entertained about 50 people under the tent. Sunday morning started with breakfast followed by a nine hole match, lunch and the shootout.

On behalf of all the members and participants, I'd like to thank Michele and her staff for coordinating the activities, Chef Anthony and the kitchen for preparing some great meals, Robert and P.C. and the boys in the pro shop for attending to all the golf details, Jody and the grounds crew for having the course in perfect shape, Dean Johnston and the Men's Golf Association for arranging the tournament and Saturday night's entertainment, and Carol Deaton and the House Committee for the decorations and cruise theme dinner dance.

The highlight of the Member-Guest tournament was the shootout to determine the winner. Over 75 people watched the exciting finish, which ended up in an extra hole sudden death playoff won by Darrell Smith and George Stermer. Congratulations to both of them.

As for me -well, we won our flight and we were one of 9 teams to make it to the shootout. Unfortunately, I immediately choked and we were eliminated on the first hole of the shootout -but we will be back again next year.

Steve Dashoff

President

Comments from our members

Dear Michele,

We had house guests this weekend, a young married couple who are very precious to us. Caleb has just returned from this 3rd deployment as a marine.

Linda, Lisa, Suzanne and all the staff went way out of their way to be kind and show their support of Caleb's sacrifice. I have never been more appreciative and thankful to our wonderful staff.

Please thank them again for Ricky and I and extend our humble appreciation.

Lee and Ricky Lovorn

Comments



from **Michele Benton**, General Manager

The end of the Summer brings some sadness. One of the biggest highlights of the year for me is the Youth Activities Sports Camp programs. Since I have been at the club for over a decade, the member children that I met upon arriving are out of college, married and having children of their own. Club dynamics have changed since entering the industry twenty plus years ago and children at the club are a big part of that change. It is no surprise to anyone that clubs are slow to change habits, policies and procedures, as a respect to tradition, yet clubs need to exist and thrive. What has brought on the change? In the recent issue July/August Boardroom the article stated that, "25 years ago 80 percent of households use to be single income families. We entered the era of dual income families. Both husbands and wives are spending more time apart during the week, so they look forward to being able to spend it together on the weekends." Today's club is all about lifestyle and family... and creating multi-generational appeal. I see that belonging to the club is more about a total family experience with the newer younger members, as well as the older members that understand the importance of their grandkids and great-grandkids being exposed to a glimpse of club culture.

Well I got to share in many of those experiences this summer and I am grateful. Share with me some of those lifetime memories with some of these photos taken at our Summer Sports Camp. Children are our future of the club.

Thanks for all your support of the club,

Michele Benton, CCM
General Manager



Chef Anthony and his assistants



Webb Garrett heading for his golf lesson



Yoga time with Allison



Pres LAWson worn out after his workout



Time to cool off after putting with PC



Holland waiting her turn at bowling

Happy Birthday to YOU!!!

A new 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 your age on your entree.

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

Bill Franck celebrated his 94th birthday at the Club, receiving a 94% discount!



On The GREENS

First and foremost I have to say thank you to all the golf course maintenance staff for all your hard work getting the course ready for Member/Guest. You all did a great job and everyone really appreciated it. Even though the heat and lack of rain provided a heck of a challenge leading up to it, I was proud of the conditions.

A huge thank you is also owed to the MGA and Board of Governors for allowing us to acquire the new roller for the greens. We now are able to consistently roll greens 5-7 times a week. This allows us to mow at a higher height of cut and still get good ball speed. This will definitely alleviate some stress on the turf, especially when the temperatures get as high as they have lately.

Hopefully by the time you read this we will have aerated greens already. I would like to get an early start and punch on August 29th. We need to seed some areas and try to reestablish turf in some of the bare areas. We also need to just about start over on the left front of 8 green. The soil profile is just not suited to keeping grass alive. I thought over time with aerating we could change it, but its just not working on this spot. If the weather gets too hot for us to aerate we may postpone until September 19th. Right now though we have caught a stretch of good weather, which, if it lasts long enough, could allow us to go on the 29th.

It's hard to believe it but the summer is almost over. Next newsletter we'll be talking about leaves and frost and overseeding. For now, enjoy the rest of the season.

Jody Reece

Golf Course Superintendent



Fall tennis has begun and it is hard to believe but winter indoor tennis is right around the corner. If you have not already made your contract time arrangements and are interested in a court, please contact Judy and make your reservations. Six month contract time starts November 1st and the full year contract times begin October 1st.

Six month contract time:	1.5 hrs \$625	2.0 hrs \$775
Full Year Contract time:	1.5 hrs \$750	2.0 hrs \$900
Walk on Rate	\$5 per person per hour	

Please check with us in the Pro Shop about the Social Schedule. Once the school year starts we will set up our social dates.

Please keep in mind when booking your lessons that if you can not make your lesson we need to have 24 hr notice so that we could fill that spot with anyone on the waiting list. If you do not cancel your lesson you will be billed for the time. We hope that you can help us keep everyone on the courts as much as possible.

Mike Weidl
Director of Tennis

GOLF NEWS



*The Men's Golf Association of
Chatmoss Country Club*



Annual Member-Guest Golf Tournament

2011 Member-Guest Results

Flight Winners

Augusta

1st: Donnie Pritt / Chris Clark
2nd: Buzzy Hodges / Donnie Joyce

Baltusrol

1st (tie): Randy Swift / Bill Collins
1st (tie): David Swisher / Jim Fawcett

Cypress Point

1st: Steve Dashoff / Bill Barker
2nd: Doug Zimmers / Wayne Zimmers

Doral

1st: Jack Lafave / John Lafave
2nd: Bob Mann / Mike Combs

East Lake

1st: John Davis / Larry Davis
2nd: Scott O'Neil / Ahmad Haq

Firestone

1st: Chris Oswald / Ed Gleason
2nd: Glen Koontz / John Bays

Sunday Morning Wildcard Winners

Buzzy Hodges / Donnie Joyce 30
Phil Garrett / Mark Kangas 31
Darrell Smith / George Stermer 31

Shootout Results

2nd Place: Donnie Pritt / Chris Clark
1st Place and Member-Guest Champions:
Darrell Smith / George Stermer



Pook & Jack Lafave



The Chatmoss Crew

Tournament Schedule

(Course closed on
tournament dates.)

October 13

American Heart Association

Golf Outing

(Course Closed)

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.

Chatmoss Country Club Fall Golf Member-Member

The weekend of....

Saturday, September 24th & Sunday, September 25th

\$40 per person • Cart not included

Provides entry to the tournament, Lunch, and Prizes

Both Days • 9:30 AM Shot Gun

Closest 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.

Thank you to our sponsors!

Kelc Enterprises • Burch Hodges Stone

Clayton Homes • Martinsville Family Medicine

Stifel Nicolaus • So Lo Co Inc.

Tri-State Foam • Martinsville Surgical Associates

Pool Hours for September

Thursday, September 1st

3:30 pm – 8 pm

Friday, September 2nd

3:30 PM – 9 pm

Saturday, September 3rd

11 AM- 8PM

Sunday, September 4th

12 Noon – 7PM

Monday, September 5th

10-8PM

Tuesday, September 6th

Closed for the season.

Thank you to everyone
for a wonderful fun
pool 2011 season.

I'd like to thank everyone for a great summer. I've truly enjoyed meeting all of the families and children! I hope everyone has had an excellent summer by the pool and will continue to come out to the club! I wish the best of luck to all the children starting back to school this fall.



Just a reminder: Pool hours will be changing as children start back to school effective August 22, 2011.

Thank you to everyone for an amazing fun 2011 pool season!

Sydnie Patterson
Pool Manager



Martison Sharp, daughter of
Ed & Margaret Sharp



Walker Riley, grandson of
Linda & Ran Isley

Chatmoss Country Club is celebrating Halloween on Saturday, October 30th Costumes Encouraged

Pumpkin Carving, Arts and Crafts and Games
starting at 4 pm • Magnolia Ballroom
Tattoos, Arts-n-Crafts, Movie, Coloring,
Games, and Prizes

\$10 per child 4-16 years old
\$4 per child for those under the age of 3
Children under the age of 10 must have a chaperone
All ages welcomed!

Advance Reservations Required
Stay for Dinner in the Boxwood Grille



Reed Elks, grandson of
Lewis & Doug Riddle

Chatmoss Fitness Center

Someone asked me the other day..”Did anyone anticipate how busy the Fitness Center would be when they built it”? I replied that I didn't know what people's expectations were before the construction since I had only been in Martinsville for a year but the question gave me pause...Between the Spinning, Fitness classes, Senior Fitness, Yoga and members working out on their own, we see upwards of 50 people per day sometimes in our gym. That's a fairly large percentage of our active membership!



If you are not yet enjoying the Fitness Center, PLEASE come and join us! We are looking forward to the return of so many members who travel during the Summer months or have second homes where it's cooler. With the school year back in swing, you moms can set aside some time during the day for yourselves and come out and play with us. The class schedule will remain the same with the addition of a Spin class on Thursday nights at 5:00. This class will be on a TRIAL basis for the month of September. If it is well attended, we will be glad to add back more evening classes. Please show us your support by coming to the evening classes.

We have recently had a few new regular attendees at our 8:30 Spinning class on Monday, Wednesday and Friday mornings. Linnie Mitchell claims that “After Spinning for ten weeks, I've seen several positive changes. It burns LOTS of calories (so you can eat more!) and my injured knee is 100% better. Spinning is a good exercise!”

I have been working with the Carlisle Varsity soccer team on stretching and injury prevention, both at the Sports Complex and at Chatmoss. It is such a pleasure to work with such a fine group of coaches and athletes. If you have a young athlete in need of Sports Specific training or stretching, please contact me at fitness@chatmosscc.org and I would be happy to arrange something to suit your needs.

Onward,
Allison Wilkie
Director of Fitness

276-732-5859 • fitness@chatmosscc.org

Serving it Up

with Chef Anthony



The fall season is upon us and it's time for the kids to go back to school, the weather to cool down and the football season to kickoff! Here is a great, very cost efficient recipe to kick the fall football season off. You can take it to the tailgate party or make it at home while you watch the game on the tube.

Chef Anthony

Seven Layer Chicken Salad

(aka) Touchdown Salad

First you will need to have a nice clear 2qt glass bowl or plastic container if you're taking it with you to the game.

Ingredients:

Cooked (boiled) 1 Whole Chicken, let cool and pull off all the meat discarding any unwanted skin and bones. Place in the fridge to cool down completely.

3/4 cup of cooked black beans

3/4 cup of cooked corn

1/2 head shredded iceberg lettuce

8oz sour cream

2 tomatoes seeded and diced

12oz shredded cheddar or any cheddar blended cheese

Tsp Cumin spice, Tsp Chopped cilantro, Tsp Chili spice and Salt and pepper to taste

Directions:

In three separate bowls season pulled Chicken, Black beans and Corn using all the spices and cilantro stirring them in each bowl separately, refrigerate and chill. In the 2qt bowl start by placing your lettuce in the bottom spreading evenly, diced tomatoes, next the black beans layered, corn, chicken, sour cream and finish it all off with the shredded cheddar refrigerate and let chill for 30 minutes before serving. This is great with Doritos, Pita or corn tortilla chips, Enjoy!



Chef's Dinner and Wine Tasting

Featuring Cuisine and Wine from Spain

Friday, September 9, 2011 • 7 pm – Virginia Room • \$60 ++ per person

Hosted by Cindy Cates of Blue Ridge Beverage

Reservations are required 72 Hours in advance. Space is limited to 40 members/guests

Chef's Featured Menu

Hors D'oeuvre Course

Peach Parfait, Baked Brie and Caponata Anchovy Toast Points, Red Guitar Sangria

Wine Sampling

Marques de Riscal Tempranillo Campo Viejo Crianza, Tapena Garnacha

First Course

Ensalada Verde with Orange, Fennel, Red Onions, and Mint

Wine Course

Marques de Riscal White Rueda

Second Course

Intermezzo

Third Course

Roast Pork Rib Chop Filled with Chorizo, Gigante Beans and Baby Kale

Wine Course

Marques de Riscal Rioja Reserva

Fourth Course

Spanish Flan with Mango and Kiwi

Wine Course

Harvey's Bristol Cream



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

Clergy Appreciation Day

**Sunday, October 9th
12 noon – 3:00pm**



Bring your minister, preacher, rabbi, reverend, or pastor out to the club in Celebration and Appreciation.

Each Clergy member is (1/2) price with a full paid buffet.

Adults \$15 Children 5-12 years old \$8
Children 4 and under free
Advance Reservations Always Appreciated.

“The Chatmoss” Special

“One Meat & Three Vegetables”

A home cookin' treat, menu changes weekly. Every Wednesday Lunch in September & October

11:30am - 2pm • \$9 per person,
Boxwood Grille,
Elmwood Bar, and To Go.

Eat-In or Take-Out

We celebrate Grandparent's Day

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

Sunday, September 11th • 12 noon - 3:00pm

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

Adults \$15 • Children 5-12 years old \$8

Children 4 and under free

Advance Reservations Always Appreciated.





You cannot get too much
of fun things...

Bingo, Spaghetti & Disco

Saturday, September 24th

Our first Bingo and
Spaghetti Night

\$10 Adults
\$6 Children (5-12 years old)
Children 4 and under are free

Price includes
a Garden Green Salad,
Spaghetti, Garlic Bread
and Cookies.

Cocktails served on
Member Sign Basis

Bingo Cards at \$2 each
(Cash or Member Sign)

Fun Prizes
"Mystery Guest Caller"

Doors open at 6pm
Bingo starts at 7pm
Advance Reservations
Always Appreciated



Membership News...

Welcome to our new members!

Paulette and James Shoemaker, Sr., of Owsley Drive, as Full Members, thanks to Barbara and Guy Stanley.

Jason Sharp, as a Non-Resident II member. Jason is an Accounting Professor at Ferrum College, residing in Rocky Mount. Jason was sponsored by Monica and Eric Monday.

Kofi and Karen Cash. Mr. and Mrs. Cash are relocating to Martinsville from New Hampshire and are both healthcare professionals. They will reside in Forest Park and will be junior members. Thanks to member sponsors Faye and Rudy O'Dell.

Giles Smith, as a Junior Member. Giles is owner of GCS Electronics and Communications. Giles was sponsored by Shelia and Mike Grogan.

Portia McClurkin, as a Junior Member. Portia is self-employed and a resident of Chatmoss Village, residing on Hunt Woods Road.

Christie and David Ainslie, along with children Danielle, Jack, Samuel, and Kale. The Ainslies are relocating to Martinsville and reside on Sam Lions Trail. The Ainslie's will be Junior Members, thanks to Doris and Vern Berry.

Tooba Kazmi and Justin Hall of Hickory Ridge Road, as Junior Members. Thanks to Skip Philips, Sherri Schofield and Barry Inman.

Chatmoss Country Club Ladies Night Out

Royal Wedding Extravaganza Dinner and Fashion Show

Wednesday, November 16th

Hosted by Rippe's of Danville

Magnolia Ballroom



6:30 PM-Complimentary Wine and Hors D'oeuvres

7:15 PM-Gourmet Dinner Buffet

8:00 PM-Show Starts

\$30 ++ per person

Dress: Country Club Casual

Tables can accommodate parties of 10, book yours today!!

Members must give all names in party to reserve a table.

Look for more details to come in the November Newsletter.



Jody Reece, Michele Benton,
and Robert Weinerth



The final hole of the Shoot Out



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

Duplicate Bridge	Pairs Duplicate Bridge
Thursday, September 8th & 22nd October 13th & 27th Lunch at 12:15 PM Bridge at 1:00 PM	Friday, September 9th October 14th Dinner at 5:45 PM Bridge at 7:00 PM

Did you know???

Did you know by sponsoring a new member you can receive cash? Well, really a check. For each new member you sponsor you will receive a check in the amount of one month's operating dues for the membership category of the new member.

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

Congratulations
To the Winners of our
“Dinner and Wine for Two”
Laura & Al Hundley
Ann & John Austin

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.

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

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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
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