

# Under the Oak

## Greenwood Country Club

607 Cambridge Ave West  
Post Office Box 919  
Greenwood, SC 29648

(864) 942-8851

www.greenwoodcountryclub.com



2010

February & March

Please Make Reservations - Reservation Line ..... 942 - 8854

### From the GM - *Eli Biggers*

I believe we are over the arctic freeze. The dining room stayed busy in spite of cold temperatures with no tennis or golf able to be played. I am happy to see play resuming in both areas.

One of the many benefits at the club is when you need a great quality steak our chef orders the best quality meats found on the planet. **Did you know we can order by the loin Prime Rib Eye and Prime NY Strips?** We only mark them up a small percentage plus tax. What a deal! You cannot buy them in the local stores. This is the very best. So pick up the phone and **call the office to order (not the kitchen) business starts in the office.** We do not break a loin up into small orders you must buy the entire loin. Chef will cut the loin for you.

The support for Wednesday night is growing and much appreciated. If we continue to improve, in April we will start every **Friday night dinner** service for our membership (until football season starts). Yes, happy hour bar prices will apply. The menus will be posted in the newsletter. The growth of the club has improved since last January due to the membership participation at the club. Our annual Wine Dinner was fantastic and enjoyed by those who attended, as well as our staff. My sincere thanks to the staff for providing the type of service and quality the membership enjoys. I do want the membership to understand how grateful we all are for your support - together we have made a difference.

*I made a promise to be visible and available to you and the staff—this will continue.*

The upcoming events are going to be great fun! The list is published so mark your calendar and bring some friends with you. We had a wonderful new event here - Murder Mystery Night. There were 93 people in attendance. **One more new event in April will be a Barber Shop Quartet.** Dinner will be a combo platter of Mild Blackened (hot & lightly sweet) Tidewater Chicken, Grilled Filet Mignon, Basil Duchess Potatoes, and a julienne medley of fresh steamed colorful summer vegetables, Strawberry short cake for dessert | 9.95 ++ per person.

I have spoken with Ed and Gary about **more tournaments for the year.** You will be seeing an increase of activity and events.

*Eli*

### Sunday Reservations

There has been an increasing number of walk-ins during Sunday Lunch—ranging from 50 to 80 people without reservations.

In order to set the tables and prepare enough food, we need to know how many people will be joining us for lunch.

**Please remember to make your reservations prior to 10am on Sunday, call 942-8854.**

Without a confirmation call, no reservation is guaranteed.

*If you would like a side room, please call early in the week they are booked most weeks.*

All Greenwood Country Club Members are invited to attend the



### WGA Card Party

on **Tuesday, February 9<sup>th</sup>**, at the Club.

In the **Garden Room at 10:30am**

Please bring a staple food item(s) for donation to the food bank. *Thank you.*

You are invited to attend our

### ★ *Bridal Show* ★

**Saturday, February 6<sup>th</sup>**  
from 1pm to 3pm

You will be able to see the club, sample the food, enjoy the music, fashion show, and all the beautiful displays

### *Fashion Show and Give-a-ways!*

#### **Vendors include:**

Brian Benjamin Florals, Sweet Expressions, Southern Elegance, Briar Patch on 34, Jay Productions, The Rental Center, Formal Occasions, Glenn M. Donaghy Photography, Praise Unlimited Weddings, and more!

See insert for dining menus



*Congratulations to our very own Liz Dunton*  
who received the **“2009 Outstanding GATA Contributor of the Year”**  
award on Tuesday, January 26th!

Liz was recognized for helping to recruit teams for all levels of tennis. She not only recruits but encourages players to captain teams. Liz supports tennis through helping to run tournaments at our home club and supports her own teams through her willingness to play. Please stop by the Tennis Shop to congratulate Liz on this award as well as her dedication to her full-time tennis career.

### Welcome New Members

Mr. & Mrs. Cole Blumer

Mr. & Mrs. Jack Ellis

*Who is  
your Just One?*



### chefs corner

Menus for our dining events in February and March are listed on the insert page

PLEASE REMEMBER TO MAKE RESERVATIONS.

Thank you to Ed Weaver the "Martini King". Both, you and Graham made the January 13<sup>th</sup> Steak and Martini Night a huge hit. Please keep a look out for other special nights featuring guest bartenders.



### Dining & Special Events Corner

Now that we have all survived the blast of cold, here are some events happening in February that are sure to bring you out to the club!

We kick off the month with our **Bridal Show** on Saturday, February 6<sup>th</sup>, from 1pm to 3pm. We will showcase the Club to future brides and their families; along with many vendors from the Greenwood area. There is no admission fee for members, non-members: \$2 per person.

For all you valentine's out there, please join us for our **Sweethearts Dinner** on Friday, February 12<sup>th</sup>. Our Chef has a delicious menu planned for that evening as well as live musical entertainment to dance to.

On Tuesday, February 23<sup>rd</sup>, we hope you'll attend our **Asian and Sushi Night**. This is something new that we are offering and should be a great evening!

Please check your insert for our special menus and information. I hope you will visit our **new facebook** page for information on upcoming events and to become a "fan"! We strongly recommend that you make reservations by calling: 942-8854.

Thank you and I will see you at the Club!  
Korrine

### 2009 Silver Club Champions ... ... Green Team – 4 Straight Years

Captain – Ed Carlisle Jr., PGA  
Chip Whitt, Kevin Newton, Jimmy Bell, Ronnie Coleman, Warren Moore, Rick Evenson, Ted Colcolough, Don Urquhart, Rod Case, Ken Fish, Bill Lacoste, Dan Byers, Charlie Bobo

### Polar Bear Open January 23, 2010

1<sup>st</sup> Gross 61 - Steve Lee, Mark Riddle, Furman Self, Chip Whitt  
1<sup>st</sup> Net 57 - David Bell, Len Bornemann, Joe Chandler, Brad Knott  
Closest to the Pin # 2 – Joe Chandler  
Closest to the Pin # 6 – Andrew Myers  
Closest to the Pin # 14 – Roger Helms  
Closest to the Pin # 16 – Furman Self

# News from the Golf Shop

Ed Carlisle Jr., PGA – Head Golf Professional

I would love to have new ideas from you the golfer on tournament formats for the 2010 season. Will you please e-mail me back with your ideas. Thank you very much for your help in advance. I look forward to a great golf season this year. ecarlislejr@greenwoodcountryclub.com

Ed Carlisle Jr., PGA

## Tee Times

Tee-Times can be made @ 8:00 a.m. each day  
Golf Members can make Tee-Times 13 Days in Advance.

Please check with the golf staff before going on the practice facility or golf course. Your cooperation is greatly appreciated.

### Golf Clinics

**Junior** Every Saturday from 10:00 – 11:00  
Members: Free Guests: \$10.00

**Ladies** Every Saturday from 11:00 – 12:00  
Members: Free Guests: \$10.00

**Men's** Every Wednesday from 5:00 – 6:00  
Members: Free Guests: \$10.00

## Regripping and Club Repair

The golf season is about to be here upon us. Is it time to re-grip or repair any of your clubs? Please let us assist you with this.

## Handicap Fee

The handicap fee will be billed to your account with the February statement. All players planning to compete in GCC, SCGA, CGA or USGA events must have a USGA handicap here at the club. The fee will remain at \$25.00 per player for the year. If you do not want a handicap, you must notify the golf staff prior to February 10<sup>th</sup>, 2010 to avoid the charge.



## Couples Member/Guest Golf Tournament

Sunday, March 14<sup>th</sup>, 2010 12 noon

**ENTRY FEE \$180.00 per 4 Person team**

**DINNER & 2 DRINKS PER PERSON INCLUDED IN ENTRY FEE**

**FORMAT** - One-day team event "Better Ball" & "Scramble" Competition consisting of 18 Holes

Cedar Nine – 1 Better Ball per Team Lake Nine - Scramble

**TEES** White (54 & under) Yellow (ages 55 – 64) Blue (65 & over) Red (Ladies)

**PRIZES** - Payouts determined by the size of the Field.

Overall Gross Champion / Overall Net Champion will receive golf shop credit

First Place Gross / First Place Net will receive golf shop credit

Second place Gross / Second Place Net will receive golf shop credit

**AGENDA** - Friday 18 holes of golf @ 12:00pm and Dinner & 2 Drinks following golf @ 5:00pm

You will be notified by e-mail and signage as events are added to the schedule.

### Coming Events

February 9<sup>th</sup> – Senior Golfers Outing 10:00 Start

February 20<sup>th</sup> & 21<sup>st</sup> – Pee Wee Championship

February 22<sup>nd</sup> - Aerification

March 14<sup>th</sup> – Couples Member-Guest 12:00 Start

March 18<sup>th</sup> – Senior Interclub Outing 9:30 Start

March 20<sup>th</sup> – Shriners Outing 1:00 Start

March 28<sup>th</sup> – 30<sup>th</sup> – Bearcat Invitational

April 1<sup>st</sup> – FCA Golf Tournament 8:00 & 1:00 Start

# Under the Oak

February & March

# Dining Menus

FOR A RESERVATION  
CALL 942-8854

Steak & Martini

every Wednesday 5:30 pm - 9:00 pm  
include NY Strip \$13.95 and Grilled Ribeye \$12.95

## February

- 3<sup>rd</sup> - Teriyaki Chicken \$12.95 Shrimp Scampi \$14.95  
Salmon Cobb Salad \$12.95
- 10<sup>th</sup> - Balsamic Glazed Pork with Caramelized Onions \$12.95  
Southwestern Chicken Salad \$12.95 Salmon Oscar \$14.95
- 17<sup>th</sup> - Chicken Alfredo with garlic bread \$10.95  
Crab Stuffed Shrimp with lemon beurre blanc 14.95  
Strawberry Salad with Grilled salmon \$12.95
- 24<sup>th</sup> - Grilled Tequila-Lime Shrimp Salad \$12.95  
Salmon Wellington \$14.95 Stuffed Chicken Marsala \$12.95

## March

- 3<sup>rd</sup> - Chicken Fajita Platter \$12.95 Fried Shrimp Platter \$14.95  
Grilled Beef and Roasted Vegetable Salad \$12.95
- 10<sup>th</sup> - Grilled Chicken Caesar with Grilled Onion 10.95  
Cajun Shrimp Pasta \$14.95 Pan Seared Salmon with Dill Cream \$12.95
- 17<sup>th</sup> - Fried Oysters 13.95 6oz Bacon Wrapped Filet 15.95  
Southwestern chicken with black bean puree 12.95
- 24<sup>th</sup> - Roasted Salmon with red pepper coulis 12.95  
Cajun Shrimp Pasta 12.95 Boursin Stuffed Pork with mushrooms 13.95
- 31<sup>st</sup> - Fennel Crusted Salmon 12.95 Tuscany Chicken 12.95  
Grilled Shrimp with mango relish 13.95

## Sweethearts Dinner

Friday, February 12<sup>th</sup>

6:30pm - 10pm (one seating)

A complimentary glass of champagne upon seating  
\$80++ per couple

Live Entertainment provided by "Ear Candy"  
featuring Ronnie Goldman, Ashby Stokes, and Eddie Bailey

- Menu** Hearts of Fire Salad  
Chateaubriand with Rosemary Bordelaise  
and Crab Cake Bonne Fomme  
Potato Gratin with Wild Mushrooms  
Grilled Asparagus with Red Pepper Ring  
Six Layer Red Velvet Cake with  
White Chocolate Cream Cheese Icing  
Chocolate Dipped Strawberry Garnish



Reservations Required



## Ragin Cajun Night Friday, March 12<sup>th</sup>

\$19.95++ Adults, \$9.95++ Children (6-10), 5 & Under Free  
6:30pm: Cocktails 7pm: Dinner & Music

Entertainment Provided By: David Byars

Jalapeño Cornbread and Rolls, Vegetable and Chicken Gumbo, Cajun Potatoes O'Brien, Dirty Rice, Oyster Etouffe, Shrimp and Grits, Blackened Chicken, Grilled Pork with Wild Mushrooms and Roasted Peppers

Reservations Required

## Sushi and Asian Night

Tuesday, February 23<sup>rd</sup> 5:30pm - 8pm

\$16.95 adult \$9.95 Child (6-10) 5 & under are free



- Sweet and Sour Grilled Chicken  
Teriyaki Beef Stir-fry  
Roasted Pork with Hoisen sauce  
Fried Rice, Egg roll/spring roll  
Lo Mein with water chestnuts and peas  
Stir Fried Vegetables, Crab Rangoons

Hand Rolled Sushi Station with assorted condiments  
California, Spider Roll, Dynamite Roll, Philadelphia Roll,  
Sashimi

## Comedy Night Friday, March 26<sup>th</sup>

Cocktails at 6pm Dinner at 7pm

Show begins at 8:15pm

CASUAL DRESS

\$29.95 per person++

(Includes dinner, non-alcoholic beverage, show, and 1<sup>st</sup> drink)

- Italian Pasta Bar  
Eggplant Parmesan  
Grilled Marinated Vegetables  
Roasted Pork with Caramelized Onions  
Baked Spaghetti with Sausage  
Garlic Bread  
Non-alcoholic Beverage

For Reservations call: 942-8854

## UPCOMING Events for April

Barber Shop Quartet

Greenwood Country Club

Post Office Box 919 • Greenwood, SC 29648

www.greenwoodcountryclub.com

## ☆ GENERAL INFORMATION ☆

### Help us with tennis maintenance!

Please be sure to turn off **ALL** lights if you are the last to leave the tennis courts. Remember you may play as long as you like, we just ask that the lights be **turned off at 11:30 pm.**

Please keep in mind that the winter cold can affect the clay courts in many ways. One issue with freezing temperatures is that the courts freeze. When the temperatures rise above freezing, **the courts begin to thaw, and at that time, the courts are not playable. They can suffer heavy damage if they are played on when they are extremely soft.** Please check with the Tennis Shop attendant each time you come out to make sure that the clay courts are playable. We appreciate your patience during the winter months. **By using caution now, the courts will return to their supreme state in the spring.**

## DEEP FREEZE Specials

Check out our Specials in the Tennis Shop:

**Extra 10% off of basic black boys short**

Reg Price \$20.00

**Select Tennis Bags and Tennis Backpacks on sale:**

Army Green Wilson Tennis Bag - **sale for \$39.00** Reg. Price \$60.00

Y Babolat Backpacks - **sale for \$39.00** Reg. Price \$49.95

Prince Backpack - **sale for \$39.00** Reg. Price \$48.00

Selected K-Swiss Women's Tennis Shoes

**sale for \$ 70.00** Reg Price \$94.92

**Babolat AeroStorm Racquets on SALE**

Come in and take advantage of the deep freeze savings!

## ☆ UPCOMING EVENTS ☆

### February

Feb 3 – Spring Tennis Kick-off Party  
Feb 18 – Tournament Player Workout 10am – 2:30pm  
Feb 21 – Approximate start date for Team Tennis

### March

March 19 – Tournament Player Workout  
10am – 2:30pm  
March 20 – Rising Stars Junior Tennis Tournament

## 2010 Rising Stars Junior Circuit

**on Saturday, March 20<sup>th</sup>, 2010**

One Day Event for players to be introduced to competitive tennis. Emphasis on match play, fun and education of players and parents

**Players can sign up on line**

**Players must be USTA members**

**Entries OPEN: Friday, February 12, 2010**

**Entries CLOSE: Tuesday, March 16, 2010 at 11:59 pm**

**Entry Eligibility:** Players must not have accumulated more than 200 points from any state in the Current Standings of any Division. Players must be able to serve and keep score. Players must be members of the USTA.

**Age Divisions:** Open to all players ages 8 – 18 singles and doubles, Round Robin format  
8 & under, 10 & under, 12 & under, 14 & under, 16 & under, 18 & under

**Players are not allowed to play up except in the 8 & under divisions. (8 & under can play up in the 10s)**

**Entry Fee:** \$23 includes: lunch, player gift, awards, and balls

### Schedule for Saturday:

8:30 Players/Parents Mandatory Meeting  
9:00 Round Robin matches begin  
12:00 Lunch  
12:30 Finals and Players not in finals play doubles  
3:00 Awards presentation

**\*\*If inclement weather occurs then above timeline will begin at 1:30p on Sunday, March 21**

**NEW FOR RISING STARS:** Play in the 8 & under division will be with foam balls on a 36' court. Play in the 10 & under division with low compression balls. All players will have appropriate racquets (19" – 25").



**Head Golf Course Superintendent**  
□ Tony Lambert □

I hope everyone had a wonderful time through the holidays. My wife, son and I had a wonderful blessed vacation with our family back in Indiana.

What a cold winter! Feels like I am back in Indiana. I appreciate your patience in the course closings due to the cold weather. We will begin playing as usual, as soon as the frost is out of the ground just to make sure the surface is not damaged. When you are able to return playing PLEASE repair your ball mark and at least one other ball mark as you play. The greens have been riddled with unrepaired ball marks and the healing process is very slow. If everyone does a little extra it will help keep the greens smooth for good, consistent ball roll.

As it warms up a little and hopefully dries out, the staff will be doing some things on the course like pruning and moving trees. If the weather cooperates we will be aerifying the greens the week of February 22<sup>nd</sup>. I am thankful that we are able to do what we can through tough times when others are struggling so much more.

The crew and I thank each one of you for all your kind words and support. Please contact me with any comments and suggestions. I may be reached at 941-7019 or email: [tlambert@greenwoodcountryclub.com](mailto:tlambert@greenwoodcountryclub.com).

Sincerely, Tony

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
 <h1>February</h1>						
	1	2	3 Senior Men Golfers 10 AM Dogfight @12:30 Steak & Martini 5:30 PM - 9 PM	4	5	6 *Bridal Show*
7 Turkey and Dressing Honey Baked Ham Carved Roast Beef	8	9 <b>WGA Card Party</b> Senior Golfer Outing	10 Senior Men Golfers 10 AM Dogfight @12:30 Steak & Martini 5:30 PM - 9 PM	11	12 Sweetheart Dinner	13
14 Shrimp Carbonara Pepper Steak Carved Roast Beef	15	16	17 Senior Men Golfers 10 AM Dogfight @12:30 Steak & Martini 5:30 PM - 9 PM	18	19	20 PeeWee Golf Championship
21 Citrus Glazed Salmon Chicken Pot Pie Carved Roast Beef	22 Aerification	23 Sushi and Asian Night	24 Senior Men Golfers 10 AM Dogfight @12:30 Steak & Martini 5:30 PM - 9 PM	25	26	27
28 Fried Shrimp & Oysters BBQ Pork Chops Carved Roast Beef	1	2	3 Senior Men Golfers 10 AM Dogfight @12:30 Steak & Martini 5:30 PM - 9 PM	4	5	6
7 Fried Catfish BBQ Brisket Carved Roast Beef	8	9	10 Senior Men Golfers 10 AM Dogfight @12:30 Steak & Martini 5:30 PM - 9 PM	11	12 Ragin' Cajun Night with Band	13
14 Couples Golf Member/Guest Meatloaf Fried Flounder Carved Roast Beef	15	16	17 Senior Men Golfers 10 AM Dogfight @12:30 Steak & Martini 5:30 PM - 9 PM	18 Senior Interclub Outing	19	20 Rising Stars Junior Tennis Tournament
21 Balzamic Glazed Porkloin Broiled Flounder Carved Roast Beef	22	23	24 Senior Men Golfers 10 AM Dogfight @12:30 Steak & Martini 5:30 PM - 9 PM	25	26 Comedy Night	27
28 Baked Lasagna Fried Flounder Carved Roast Beef	29	30	31 Senior Men Golfers 10 AM Dogfight @12:30 Steak & Martini 5:30 PM - 9 PM	 <h1>March</h1>		

See insert for dining menus

★ **BRIDGE Club** ★ 4th Thursday at 12:30pm  
For anyone interested in joining the Ladies Bridge Club  
Contact Korrine at 942-8852

<b>Club Staff</b>	Gary Agardy, Director of Tennis .....	942-8863
	Eli Biggers, General Manager .....	942-8850
	Korrine Biggers, Events Coordinator .....	942-8852
	Ed Carlisle, Head Golf Professional .....	942-8862
	Lacie Lagroon, Newsletter .....	942-8855
	Tony Lambert, Head Golf Course Superintendent .....	942-8865
	Mary Rice, Office Manager & Accounting .....	942-8853
	Cathy Stuckey, Membership Director .....	942-8867

Golf Shop .....	942-8861
Tennis Shop .....	942-8864
Grill .....	942-8860
Back Bar .....	942-8858
Turnhouse .....	942-8871
<b>Reservations .....</b>	<b>942-8854</b>