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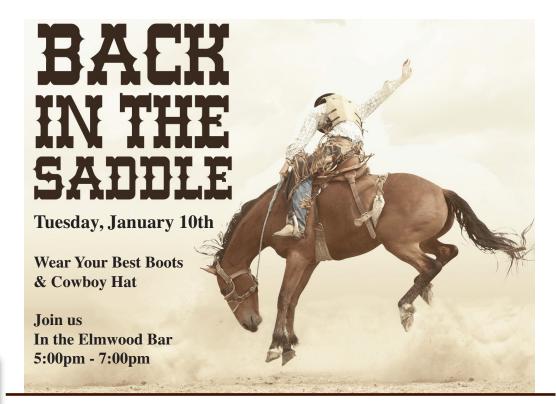
January/February 2017

CHATMOSS COUNTRY CLUB

www.chatmosscc.org

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Do you recognize this guy?



Valentine's Day Dinner

Tuesday, February 14, 2017

\$60++ per person



MENU:

Appetizer: Warm French Brie, Berry Compote, Toast Points

Choice of: Crab Bisque or Baby Wedge With Plum Tomatoes, Applewood Smoked Bacon, and Gorgonzola Cheese

Choice of Entrée:

7 ounce Filet, Herb Roasted Shrimp, Lobster Whipped Potatoes, Baby Tri-Colored Carrots, Lemon Butter

Pepper Seared Yellowtail Tuna, Noodles, Snow Peas, Carrots, Shiitake Mushrooms, Bamboo Shoots, and Miso Broth

Pan Seared Airline Chicken, Stuffed with Mediterranean Feta cheese, Wild Rice, and Brandied Mushroom Cream

Dessert: Strawberry and Chocolate Filled Crepes, Frangelico Anglaise Chocolate Chips, Chocolate Stick

Upcoming Events

Annual Membership Meeting - March

Golf Course Renovation

Breakfast with the Easter Bunny

Easter Buffet

Mother's Day

Pool Opening

Father's Day

Annual Membership Meeting in March
Make plans to attend!

Thoughts from the President

On behalf of the employees and the Board of Chatmoss Country Club, I want to thank our membership for their extreme generosity in this year's Employee Holiday Fund. We have an outstanding group at Chatmoss and your fund contributions were very much appreciated! We are ending our 2016 with several positive initiatives for next year, namely our Greens Improvement project. Gus Barber advises that we are 80% towards our goal, with many pledges and conversations in the works. Our transition to Champion Bermuda should be complete in August, and our golf course will certainly be prominent in new member interest, which is such a positive for Chatmoss. Please consider a pledge (if you haven't done so already) for this conversion!

Thanks again for a very supportive 2016, and look forward to seeing you at the club in January!

Richard Lawhon

President

Comments from the Clubhouse Manager

As the new year begins and I reflect upon 2016, I want to thank you, the members, for your continued support and all of your kindnesses. I truly appreciate each of you and hope that 2017 is your best year ever.

I have learned so much in the past few months from you and from the staff. I look forward to serving you in 2017, and I hope you will come often to enjoy your club. Chatmoss is a very special place, one where you can come and enjoy your families and friends.

The Annual Meeting is in March, so I hope you will make plans to come and hear all the news at Chatmoss. We are very excited about the improvements to the golf course which are coming real soon. These improvements are sure to be an asset to the Club and the golfers will most definitely enjoy it.

We are always trying to improve our service to you, and we appreciate your comments and suggestions. The House Committee is trying to plan fun events, so if you have ideas, please contact a member of this committee.

Please stop by and say hello whenever you are at the Club; I love to talk to you and hear your suggestions and ideas.

Happy New Year!

Judy Chaney

The staff of Chatmoss Country Club wishes to express their sincere thanks to the members for their kindness and generosity during the Holidays. We wish you a very Happy New Year, and we look forward to serving you in 2017.

Membership Directories

2017 Membership
Directories are available in the
Business Office.
Please drop by, call,
or email your request.

Business Office Hours Monday – Friday 9:30 am – 4:30 pm

Questions about your bill, call 638-2484 or email at judy@chatmosscc.org

Congratulations!

To the winners of our "Sunday Brunch for Two"

November Mr. & Mrs. Larry Thurman

December Dr. & Mrs. Fred Caffey

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.

Golf News

On The Greens

As the New Year arrives, I would like to thank the membership for your generosity on many levels. Whether it is the employee Christmas fund, the Bermuda greens fund, or other donations of time and money, I am continually amazed at the level of support bestowed upon the club. So, on behalf of all the staff, I would like to say thank you!

The Bermuda green conversion fundraiser is progressing nicely, and plans are being set for a May 2017 start to convert our greens to Champion ultra-dwarf bermuda grass. At the time of this writing over 90 individuals or organizations have pledged to the fund and we have raised 75% of the funds needed for the project. Gus Barber, Jack Lafave, Barry Greene, and Bill Sibbick are conducting the fundraising and have done a tremendous job. Please thank them for their efforts or better yet, tell them you would like to donate.

When construction begins on the greens, the golf course will shut down completely. Arrangements with other courses will be made, so that our membership will have access to golf during this time. As soon as conditions permit, we will create some type of temporary greens so that play can be held at Chatmoss.

Upon completion of the greens project, I feel there will be the highest level of enthusiasm the club has seen since the clubhouse was completed in 1999. We will have a wonderful sports complex, a beautiful clubhouse, and greens a PGA Tour member would praise. This is possible because of the great membership we have.

I am always available for comments and concerns.

P. C. Wells
Operations Manager

I hope everyone had a safe and happy holiday season and are looking forward to the New Year as much as I am. We have just about two months of cold weather to deal with, then we will be getting really close to a very exciting time in the history of Chatmoss Country Club. This winter so far has been a little slow. We had nice weather for so long this fall that now that the cold has hit, and hit fairly hard early, it has been a slow time on the course.

That will change soon. Over the next 7 months a lot will be happening. As we prepare, the greens will be maintained very different this spring. All we need is to have them as smooth as we can get them for our early play this year with no concern about getting them healthy enough to survive another summer. First of all there will not be a spring aeration of the greens this year!! That in itself would be enough cause to celebrate. Very few inputs of chemicals and fertilizer will be needed which will save us some money this year. Just enough water to keep them healthy until we apply a lethal dose of Roundup and Fusilade. This will be used to kill the existing vegetation prior to the conversion.

Spence Golf Inc. will then begin to start stripping the existing greens down to about 1.5". Our crew will be involved in helping with this process. Then Spence Golf will be adjusting the contours on the greens and preparing them for sprigging with the new ultradwarf bermuda. This process should take 4-6 weeks and will conclude with newly sodded collars. Once this is complete, Champion Turf Farms will send in a crew to apply the spriggs, which will be delivered in a refrigerated truck from Texas. This process will take about 2 days. Right behind the spriggs being put in place, we will roll them flat and topdress with sand. Finishing up with the initial stage of grow-in, which involves multiple waterings daily until the spriggs establish a root system.

The next 8 to 10 weeks will be very interesting to witness as the greens will gradually go from sand covered spriggs to the best putting greens we have ever had. There will be a great deal of work involved, starting with the first mowing possibly 10 days after sprigging. We will be fertilizing 1-2 times per week and will gradually reduce the mowing height as the growth starts to spread. We will likely begin mowing with a cutting height of .250" and will likely end up somewhere between .100 and .125" by the time the greens are opened for play. Prior to opening, once the greens are about 80% covered we will begin weekly light sand topdressings which will help produce the firm and smooth conditions we are looking for.

Trust me, I know its a little bit like being a kid again knowing you are getting that new bike on your birthday and its still seven months away, but that new bike is going to be worth the wait!

Jody Reece
Golf Course Superintendent

Tennis



Happy New Year to everyone. We are looking forward to a new year at the sports complex in 2017. The past two months were busy with member play, clinics, and Pickleball. There is still court time available to come out and play. Walk on fees for members is \$5.00 per person per hour. If you bring a guest with you, a fee of \$10.00 will be in addition to this cost. Guests are always welcomed with our members. Please be sure to sign your guest in at the pro shop. If a guest is playing for a member on a contract time please have them sign in, so that the appropriate charges are billed to the correct member.

The New Year brings new logo gear to the pro shop. We are featuring ¼ zip pullovers for men and women. They are a great addition to your wardrobe for playing tennis or just everyday wear. They feature the new club logo and are available in men's and women's cut in various colors. Drop by and get yours today.

Calendar of Events

January 11th — Pickleball Wednesday 6:00 pm January 18th — Pickleball Wednesday 11:00 am January 25th — Men's Round Robin Wednesday 6:00 pm February 1st — Ladies' Round Robin Wednesday 9:00 am February 8th — Pickleball Wednesday 6:00 pm February 15th — Pickleball Wednesday 11:00 am

Junior Clinics

Ages 5-7 Tuesdays 3:30 – 4:00 Ages 8-11 Tuesdays 4:00 – 5:00

If you have any questions about tennis at Chatmoss Country Club, give the pro shop a call and we will be happy to help you. See you on the courts.

Mike Weidl Director of Tennis

Fitness Center

The turning of the calendar brings us to 2017. The New Year brings new energy and new resolutions. If you are new or a long time user of the fitness facility, this is a great time to come join your friends working out. When arriving at the gym, please sign in yourself and any guest you have. Guest fee is \$10.00. In this busy time, be mindful of your fellow members. Please return weights to their racks and wipe down equipment following use. As many of you have seen, we have repaired the entry door to the fitness center. If you are unsure of the entry code, please check in the tennis pro shop and we can give it to you.

We have a full calendar of group classes going on each week. Class schedules are listed online and in print in the fitness center. We send out the upcoming class schedule for the week on Sundays. If you are not receiving this email please call the pro shop to add your email address. If 2017 brings thoughts of getting some personal help with our fitness trainers, give us a call to set up your personal training appointment.

With the increased use of our fitness center, if something is not working or out of place, please bring this to our attention. If it is before or after the tennis pro shop is open, leave a message at the fitness center desk. Otherwise, bring the concern to the pro shop desk upstairs, and we will do our best to fix the problem. We look forward to seeing all of you in the sports complex whether it is the first time this year or the first time that day. Enjoy your workout.

Mike Weidl Fitness Director

When Judy asked me to say a word about my experience at the Chatmoss Fitness Center this year, I gladly said "yes"!

About a year ago, I ran out of excuses. And I had friends who said "come" and those who said "I'll go with you". And so, I began spinning with Diane Bassett at 6:00 on Mondays, and I began stretching my tired muscles with Pat Hall on Wednesdays at 5:00. What a difference those choices have made!

I want all of our members to know that you will not find more caring and compassionate instructors on the planet! And there is NO competition in the room, other than that which comes from within: We all just want to feel better!

From day one, I have wondered WHY our membership doesn't participate in greater numbers! These classes are easy to access, and a huge benefit!

Please join us for Beginning Spinning, Mondays at 6:00, and Gentle Fitness, Wednesdays at 5:00.

I promise, you will be glad if you do!

Martha Medley

Serving It Up From Chef Joe



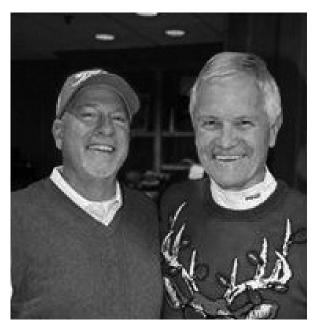
I hope all of you had a safe and happy Holiday Season. The holidays have been great for the Club, and we thank you for your support.

We are kicking off the New Year with the Club's traditional, "Back in the Saddle". So, pull out your cowboy hats and boots and join us for a drink!!

On February 14th, join us for Valentine's Day dinner. Virginia is for lovers, so bring your loved one out for an evening of enchantment. I will be preparing a special menu Just for You. Please call and make your reservation. There is limited seating, and I am sure it will fill up quickly.

Please help the Club this year by making reservations, so the Club can be prepared to fulfill all your dining needs and make your experience more enjoyable.

Chef William "Joe" Lilly
Executive Chef



Robert Weinerth and Stanley Bowles at the Reindeer Tournament



Anika Banerjee carving a pumpkin

Back in the Saddle

Reopen Tuesday, January 10th Wear Your Best Boots & Cowboy Hat

In the Elmwood Bar 5:00pm - 7:00pm



Hand & Foot Card Game

January 11, 18, 25

Wing Night

January 11, 18, 25

Potato & Soup Bar

January 19th \$14.99+ Baked Potato and Soup Bar, Assorted Toppings,

Salad Bar and Soups



Dr. Pat Favero and his little one.



Phil Garrett
New this year, Ladies and Gents Fashion Show

Wing Night

Every Wednesday in February

Hand & Foot Card Game

Every Wednesday in February

Valentine's Day Dinner

Tuesday, February 14, 2017 \$60++ per person



MENU:

Appetizer: Warm French Brie, Berry Compote, Toast Points

Choice of: Crab Bisque or Baby Wedge With Plum Tomatoes, Applewood Smoked Bacon, and Gorgonzola Cheese

Choice of Entrée:

7 ounce Filet, Herb Roasted Shrimp, Lobster Whipped Potatoes, Baby Tri-Colored Carrots, Lemon Butter

Pepper Seared Yellowtail Tuna, Noodles, Snow Peas, Carrots, Shiitake Mushrooms, Bamboo Shoots, and Miso Broth

Pan Seared Airline Chicken, Stuffed with Mediterranean Feta cheese, Wild Rice, and Brandied Mushroom Cream

Dessert: Strawberry and Chocolate Filled Crepes, Frangelico Anglaise Chocolate Chips, Chocolate Stick

Comfort Food Night

Thursday, February 23rd \$18++

Menu:

Carved Ham, Pot Roast, Fried Chicken, Whipped Potatoes, Mac 'n' Cheese, Southern Green Beans, Mixed Vegetables, Salad Bar, Beef Vegetable Soup



Reindeer Tournament



Paige & Jay Frith

GOLF RESULTS 2016 Fall Team Invitational

Championship Flight

Keith Decker/ Bill Sibbick	67-67-134
	0. 00.
Brandon Grogan/ Andrew Tilley	68-68-136
Kalle Kangas/ Stephen Helton	70-67-137
Jamie Gilley/ Brandt Stovall	71-68-139

1st Flight

Casey Wilmoth/ Scott Carter	73-63-136
Mark Foster/ Layne Mils	74-66-140
Bill Teegen/ Johnathon Morten	74-68-142
T4. Steve Johnson/ Patrick Hynes	73-70-143
T4. Jim Hatten/ Donnie Joyce	74-69-143
T4. Bob Cadieux/ Derek Edmonds	74-69-143
T4. Jamie Caudill/ Greg Childress	73-70-143
•	

2nd Flight

Matt Renegar/ Joseph Crissman	78-67-145
T2. Tim Campbell/ Andrew Shields	76-72-148
T2. Steve Glass/ Kevin Hipp	79-69-148
T4. Will Smith/ Curtis Niblett	78-73-151
T4. Steve Coggin / Gary Baldwin	78-73-151

3rd Flight

Pat Lawrence/ Doug Lawrence	82-74-156
Austin Reynolds/ Sterling Reynolds	82-76-158
Doug Causey / Jimmy Glass	81-79-160
Richard Lawhon / Rob Spilman	85-77-162

Team Skins

Round One

John Dewitt/ Mike Smith with an eagle on nine Kalle Kangas/ Stephen Helton with a birdie on 16 Round Two

Kalle Kangas/ Stephen Helton with an eagle on nine Casey Wilmoth/ Scott Carter with an eagle on 16



Kim Banerjee



Frank Shelton

Special Events



Do you know this witch?



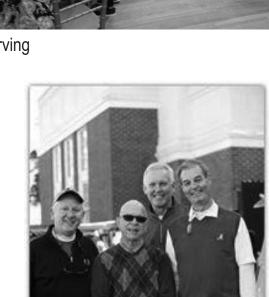
Halloween Hayride



Pumpkin Carving





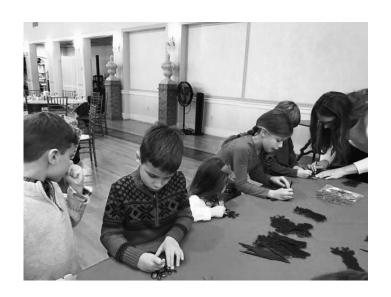


Special Events





Craft time at Breakfast with Santa





A very serious conversation

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



Boxwood Grille Hours

LUNCH Tuesday-Saturday — 11:30am-2:30pm

DINNER Tuesday-Thursday — 5:30-9:00pm

Friday & Saturday — 5:30-9:00pm

SUNDAY BUFFET 11:30am-2:00pm

The Clubhouse is closed Sunday after Brunch and all day Monday for Food and Beverage Service.

Elmwood Bar Hours

TUESDAY-THURSDAY 11:00am-9:30pm

Bar closes at 10:00pm

FRIDAY & SATURDAY

11:00am-10:30pm

SUNDAY

11:00am-2:30pm

Bar closes at 3:00pm

The Clubhouse is closed Sunday after Brunch and all day Monday for Food and Beverage Service.

CHATMOSS COUNTRY CLUB

550 Mount Olivet Road P.O. Box 5063 Martinsville, VA 24115 276-638-2484 / FAX 276-638-2426

OFFICERS

Richard Lawhon, President
Debbie Toms, Treasurer

Will Smith, Vice President
Beth Sibbick, Secretary

BOARD MEMBERS

Sergio Amato Karen Garrett Paige Frith
Richard Hall Eric Monday Myrtle Robertson
Steve Edgerton Gus Barber

John Collins, Ex Officio

STAFF

Robert Weinerth, Golf Professional / robertweinerth@gmail.com Jody Reece, Golf Course Superintendent / jreecekr@gmail.com Mike Weidl, Tennis Director / chatmoss10s@aol.com William Lilly, Executive Chef / lillychef1@yahoo.com

Judy Chaney, Clubhouse Manager / judy@chatmosscc.org PC Wells, Operations Manager / wellpc55@hotmail.com

Business Office Manager, A/P - Robin Barbour, robin@chatmosscc.org

TELEPHONE NUMBERS

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Pool / Cabana 276-632-1039 Fitness Center 276-632-1857

web page: www.chatmosscc.org