

WOLF LAUREL COUNTRY CLUB NEWS

**WOLF LAUREL
COUNTRY CLUB**

May 2014

Directors and Committees

2013-2014

President – RT Davis

Vice President – Al Rossiter

Treasurer – Ken Faliero

Secretary – John Pitner

Directors

Golf – Bob Byrd

Legal/Bylaws – Bill Coleman

Social – Sudie Colvett

Personnel – John Ritchhart

Marketing – Kippy Capers

Food and Beverage – Al Rossiter

Long Range Planning – Oscar Suarez

Buildings and Grounds – Barry Vaughn

Membership – RT Davis and Chris Stec

Finance – Ken Faliero

Greens – John Pitner

Ex-officio

Warren Johnson

From the President

by R.T. Davis

Welcome back to the mountain for what looks like a great season. Our winter board meeting in February was very productive. As always, the board members paid for this trip at their own expense. I do not want to steal thunder from the department heads and Board of Directors (BOD) that may have articles in this newsletter, but here are a few of the highlights of the meeting.

Staffing: We are very fortunate to have the best staff in place that we have ever had at WLCC. Bobby Anglin is doing an outstanding job as our General Manager and continues to run the Pro Shop with efficiency. Kelly Hutchens-Dale is assisting Bobby while she continues her controller duties with patience and professionalism. Sandy is the continuity that we need with the changes that we have made in the last couple of years. Our new Chef, Jeff Crowder, and our new golf course superintendent, Scott Sparks

have the complete confidence of our General Manager.

Budget: The BOD decided this year, for the first time, to balance the budget. The increase in dues to accomplish this will enable us to operate the club without sacrificing service, and will also allow us to set a realistic goal of not having an assessment at the end of the year. The BOD will look at every line item on a monthly basis to be able to adjust our operating costs one way or the other. Ken Faliero, our treasurer, requires all Department Heads to brief their respective budgets at our monthly BOD meetings.

Membership/Equity: The BOD decided to keep the cost of membership the same as 2013; \$8,000 for golf membership and \$4,000 for social membership. We gained 18 new members last year with this cost structure and hope 2014 will show the same results.

WLCC Directory

Administration _____	680-9771
Golf Shop _____	680-9772
Restaurant _____	680-9773
Golf Course Maintenance _____	680-9775
Fax _____	680-9774
E-mail _____	wolflaurelcountryclub@ccvn.com
Website _____	www.WolfLaurelCountryClub.com
Electronic Bulletin Board _____	www.wolflaurelcc.blogspot.com

The equity also remained the same; \$2,000 for golf and \$1000 for social. The BOD recognizes that we will not be able to pay equity owed to members on the redemption list in a reasonable timeframe. We are meeting on May 15, 2014 with someone who has dealt with this issue with other clubs to try and understand our options going forward. We will keep everyone informed as to the options and/or resolution at the June membership meeting.

Sudie Colvett, our Social Director, has put an excellent events calendar together for 2014. I have always said that membership is the lifeblood of the club, but I also believe that membership support for our social events is just as necessary to keep us financially sound for 2014.

We are always open to suggestions and comments from the membership. I would like to thank all of the board members for their efforts and time in preparing for what I know will be an outstanding season.



“I THOUGHT the winter board meeting went well tough group”

From the General Manager

by Bobby Anglin

Spring is finally here and it is great to be in the swing of things. Myself, along with the other members of the management team and the Board of Directors have spent a lot of time this off season putting together a great summer and fall for everyone, which you will enjoy reading about in the other sections of the newsletter.

In the last couple of years the Board has worked hard on putting a capital plan together, and the club has started to recognize the fruits of their labor. As you return to the club you will see some upgrades to the facility that we are all excited about. A few of these include a minor facelift in the club restrooms, along with the decks, and some new kitchen equipment.

The golf course has some great new features the membership will enjoy as well. Scott Sparks and his staff have done a remarkable job on the course during this harsh winter. He will cover the specifics, but we were able to address many problem areas on the course and really enhance the course as a whole. In conclusion, I want to express my goals for the upcoming year. I want to ensure an open

line of communication between myself and the membership. I want everyone to feel comfortable coming to me with concerns, ideas, or suggestions. In turn, I will communicate to the Board of Directors the feeling of the membership. Our staff wants to continually improve to provide the best member or guest experience in each area of the club. With that said, I will be implementing in this section of the newsletter, an “Ask the Manager.” Each week I will address a question from the membership. Please submit any inquiries you may have to me at banglin24@yahoo.com. Thank you, and we look forward to a great 2014.

★★★★★
4TH OF JULY
Spectacular

It was a sell-out last year, so don't miss out this year.

Call Sue,
 Wolf Laurel Country Club
 to make reservations now.

828-680-9773

Membership

by Chris Stec

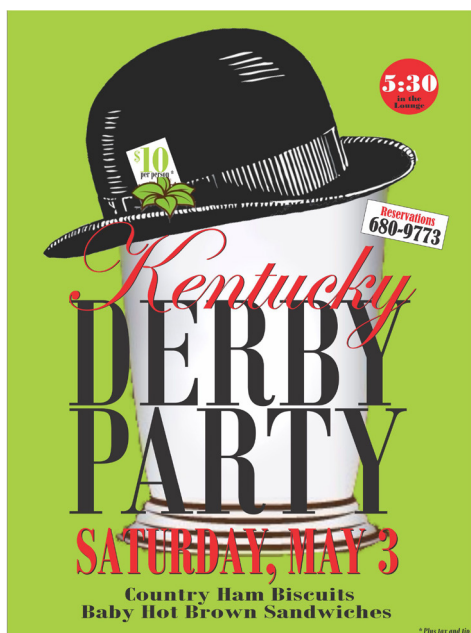
This past February I attended my first winter board meeting on St. Simons Island. It was a wonderful experience to be surrounded by a group of people so dedicated to making WLCC a great place for all of us. I am very pleased to be a part of the membership committee, and hope to continue the great work that RT Davis and his committee members have accomplished over the last couple of years. The 2014 membership committee members are Cathy Johnson, Barby McQueen, Melissa Drake and Bob Walker.

As you may know, at the winter meeting, the Board Of Directors decided to continue the cost of membership as published in 2013. Golf membership will be \$8,000 with the equity portion being \$2,000, and the social membership will be \$4,000 with the equity portion of \$1,000. We feel it is best to continue as an equity club until we can determine the best course of action to take following recommendations from Bill Coleman's Bylaws committee. We have eighteen new members that joined in 2013, so we feel that the cost of membership is reasonable. Dues are an essential part of any club. Therefore, we are committed to working with the local real estate agents and our marketing committee for ways to attract new members to the Club.

Current data shows that we have 298 club members, with a little over half being golf members. Our goal is to equal or better our total of last year's new members by summer's end. One of our programs in place to attract new members is called, "Member for a Day". If you have a family member or friend that is genuinely interested in membership here at WLCC, please contact me or someone from the membership committee before inviting them to spend time at the Club. We would be more than happy to extend a "Member for a Day" experience that would not require you having to personally pay for their guest fee.

Come and meet our new members. Each month the Club has scheduled a "Meet and Greet" in the lounge so that members can reconnect with each other and meet our new members. This month the "Meet and Greet" will be combined with the "Welcome Back Party" on May 24th. We hope that many of you will be back on the mountain by then and can attend this event.

Please feel free to email me at stec526@aol.com with any membership questions or forward me the names of any potential members. I will be back to Wolf Laurel on June 6 and look forward to seeing all of you at some of the Club's activities this summer.



5:30 in the Lounge

\$10 per person

Reservations 680-9773

Kentucky
DERBY PARTY

SATURDAY, MAY 3

Country Ham Biscuits
Baby Hot Brown Sandwiches

* Plus tax and tip



PREAKNESS
party

Saturday, May 17
5:30 in the Lounge

\$10 per person*

Reservations 680-9773

Mini Crab Cakes
Spiced Shrimp

* Plus tax and tip



BELMONT
STAKES

JUNE 7
PARTY TIME 5:30

HARMLESS BETTING!

SERVING
MINI STEAK SANDWICHES
SHRIMP COCKTAILS

\$10 PER PERSON FOR APPETIZERS

Reservations 680-9773

* PLUS TAX AND TIP

Putter Patter

By Cole Huskins

Greetings from the Pro Shop. Warm weather is here and I know everyone is looking forward to another great golf season in 2014. The month of May will bring with it the beginning of our weekly golf events starting with WGA Golf on Wednesday and Men's Day Golf on Tuesday and Thursday.

In the month of May we will be hosting two golf tournaments. The first tournament, The Season Opener, will be held on Saturday May 17. The format for the Season Opener will be a 2 person Scramble. You can sign up as a twosome, or the pro shop can make pairings. Starting time for the Season Opener will be a 10 a.m. shotgun start with a \$10 per person entry fee + applicable golf fees. The second tournament, the Memorial Day Golf Tournament will be held Monday, May 26. The event will be a four-person scramble and you can make your own foursome or the pro shop can pair you with a team. If you have any questions feel free to call us in the Pro Shop. Starting time will be a 9:30 a.m. shotgun with a \$10 per person entry fee + applicable golf fees.

Here are dates for the Major Golf Events for the 2014 season:

May 17- Season Opener
 May 26- Memorial Day Spring Fling
 June 19-21- Men's Member/Guest
 July 5- Flag Tournament
 July 24-25- Member/Member
 August 1-2- Men's Club Championship
 July 30 & Aug. 2 Women's Club Championship
 September 1- Labor Day Tournament
 September 4-5- Ryder Cup

Please mark these events early on your calendar so you won't miss out on these great events.

Golf fees for 2014 are as follows:

Bag Storage	\$80 single for season \$150 double for season
Cart Fee	\$21 18 Holes \$12 9 Holes
Family Guest	\$35 18 Holes

	\$25 9 Holes
Acc. Guest	\$45 18 Holes \$35 9 Holes
Unacc. Guest	\$65 18 Holes \$45 9 Holes
Social Mem.	\$65 18 Holes \$45 9 Holes
Outside Guest	\$80 18 Holes \$55 9 Holes

Discounted Guest Golf Fees

New for the 2014 Golf Season! During the months of May and June, you can now purchase discounted Accompanied Guest golf rounds that can be used throughout the 2014 season. The discounted rate is \$50 plus tax, which is a savings of \$16 per round! A minimum of 10 rounds must be purchased and any additional rounds may be purchased in increments of 10. For example, you can buy 10, 20, 30, and so on. Again, this is only available for purchase during the months of May and June, so do not wait too long or miss out on a great deal that can be used all summer long! For any questions call us in the Pro Shop.

Mother's Day is Sunday, May 11, 2014

What a wonderful idea,
**Mother's Day
 Brunch**
 at the Club!

You can say that again!!

Only
\$24
plus tax and tip

Reservations
680-9773

Turf Talk

by Scott Sparks, Golf Course Superintendent

Happy Thanksgiving, Merry Christmas, Happy New Year, Happy Valentines Day, Happy St. Patrick's Day and the greens are dead, April Fools! I think that covers all the holidays since we last talked, but I wasn't completely pulling an April Fools joke on you with the last statement. We had an extremely tough winter, lots of snow, high winds and extreme cold temperatures. On back-to-back days in January we saw lows of -16 degrees and -7, with a high of 1 and 10 degrees respectively. The high that week was 24, which almost seemed balmy. We also observed high winds with gusts in the 60 mph range some days. Needless to say some of our greens didn't like what Mother Nature provided. High spots on some of the greens became desiccated from the winds, and greens #4 and 5 had low temperature damage that mostly affected the *Poa Annua*. Several courses in the area suffered similar damage and courses in the Northeast lost entire greens. No need to worry we have been working hard to get them back in shape and I feel very good with where we are at now.

The maintenance staff has been working extremely hard to get the course ready for opening day. After analysis of soil and plant tissue tests taken in the fall on the greens and fairways several amendments were made to correct nutrient deficiencies. We also completed aerification of greens and fairways and aerified the tees this past October. We went with the closest spacing of holes on the greens that I am aware of this spring to help alleviate some drainage problems on some of the greens and to remove excess organic matter. I am excited to see how the greens and fairways respond to these practices this summer. We also took down the bridge on #16 and replaced with a new structure as the foundation of the old bridge had eroded to a point it wasn't safe. I think you will be happy with the new structure. We also repaired the wash out below the cart path on #14 tee, where the creek had eroded the bank. We used large boulders to reinforce the bank, and re-directed the creek to its original streambed. We added a locust fence for additional safety, which looks very nice. Several ditches that had become filled with sediment and were overflowing on to the

golf course were cleaned out and many of our wet areas have disappeared. Drainage has been added on #3 to remove the standing water at the beginning of the fairway (100 yards from ladies tee). Three different French drains were added in this area and has removed 90% of the standing water. A drain was added to the left of #10 green to catch two springs coming out of the hillside and has finally dried this area up. We are also adding a drain at the end of #16 fairway in the near future. Several mulch areas have been added back to the golf course to improve aesthetics. We have mowed the grass down to fairway height around several greens to improve play. Trees that were dead were removed on hole #1, #7, and #13. Underbrush work on #7, #8, #10, #11, #12 and #16 was completed and should aid in playability. After much discussion a grass bunker was the preferred choice over a sand bunker on the back of #5 green, as sand just wouldn't stay on the bank. Fertilization of the golf course will take place the week before opening day and provide us with some nice green color all summer long. These are just a few of the projects we have completed along with mowing of the golf course and several others not mentioned due to space and to not bore you to sleep.

I would also like to introduce you to our new Assistant Superintendent. His name is Tim Allen and he is a native of Yancey County. Tim has a horticulture degree from Mayland Community College and was an Assistant Superintendent at Mountain Air Country Club in Burnsville. Tim also served in the armed forces after college. Tim has a wife, Andrea, and two sons Isaac and Peyton and they reside in the Bald Mountain Community in Yancey County. We are very excited to have Tim as part of our staff here at Wolf Laurel Country Club.

I look forward to seeing all of you out on the course this spring and summer and as always feel free to call or email me with any questions or suggestions you might have. I also have a golf course blog up and going at wolflaurelgreens.blogspot.com. Phone (828)680-9775 Email- wolfsden20@gmail.com

HELLO

Wolf Laurel

Saturday, May 24th 7:00

See what's new, get reacquainted, mix and mingle,
drink a little, eat a lot!

Make your reservations NOW. **680-9773**
You don't want to miss out on all the gossip.

Chef Jeff

by Jeff Crowder

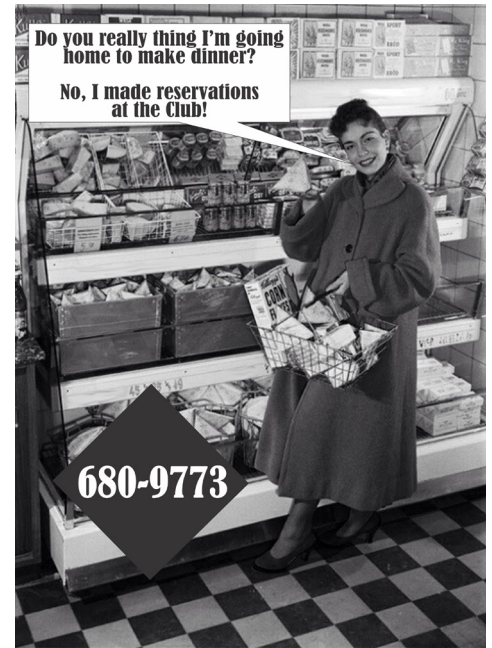
Hello everyone. My name is Jeff Crowder. I am the New Executive Chef of Wolf Laurel Country Club. First, I would like to take a moment to welcome everyone back to the mountain. My staff and I are looking forward to the upcoming season and we have high expectations for the restaurant this year.

I have been going over your feedback during the winter and we will be focusing on some key points this season. The first will be menu variety. We will be offering a continually changing selection on our menus, bringing out a new set of dinner menus on a more frequent basis, along with a different casual menu every Wednesday night. Second, we will focus on every opportunity on locally grown and produced food. I firmly believe that local food has a superior flavor and nutritional value compared to its mass produced counterparts. While learning my craft in Country Clubs and member owned resorts, I understand that Country Clubs must present a variety of cuisines and presentations along with techniques. The food must also reflect the culture of the area in which it resides. You will find that my

style reflects the food of the regional south from the highland mountains, to the low country, to the Cajun and creole food of the gulf coast, incorporated into a unique upscale country club style.

Finally I pledge to use the freshest ingredients; including produce, meat and seafood which goes hand in hand with my commitment to supporting the local food community.

I look forward to getting to know each and every one of you and I wish you all a wonderful summer here at Wolf Laurel Country Club.



WLCC WGA Looks Forward to a Great 2014 Season

by Cathy Johnson

The WGA season will “officially” kick off on Wednesday, May 28th with a play day, luncheon and meeting. However, WGA members who are on the mountain will play during May. A new program will be offered this season for Club members who are not WLCC WGA members. On WGA play days, a 9:45 tee time will be offered for those golfers who would like to “test the waters” of the WLCC golf course. A WGA member will play with you (if you would like) to help with the courses “ups and downs, game rules, etc. Look for more information on this new WGA initiative in an up-coming Club-wide email soon.

The WGA Women’s invitational will be held on June 25th. Area clubs have been invited and WGA members are encouraged to invite guests. There will be lunch, golf prizes and gifts. Crellin Byrd is chairing this event.

Officers for the 2014 season are: (Susan Ritchhart-Chair)- (Debbie Erickson Vice-Chair) (Carol Krueger-Treasurer) and (Susan Tygart-Secretary).

Play days are held on Wednesdays at 10:00. Varying fun formats will be utilized during the season and women of all levels of play are encouraged to join us for great fun and fellowship. We do offer an 18 hole and 9 hole group.

Please contact Susan Ritchhart for more information on how to join our fun group: susan_ritchhart@hotmail.com or 828-206-3585.



An almost hole-in-one for Debbie Erickson.



At number 6 tee box, from left to right: Cathy Johnson, Colleen West, Mimi Churchill and Debbie Erickson.



Ready for an October round of golf: left to right: S. Tygart, H. Hill, M. Churchill, C. Simmons, S. Suarez, C. Foster, S. Ritchhart, E. Shofi, C. Johnson and C. Huskins.



New WGA officers for the 2014 season are from L to R: Susan Tygart (Secretary and Membership); Carol Krueger (Treasurer); Deb Erickson (Vice Chair); and Susan Ritchhart (Chair).



Kay Ryan enjoys a fall round of golf.



Left to right: Mimi Churchill, Cathy Johnson, Earlene Shofti and Susan Ritchhart (with witches hat) play on the last day of the 2013 season...Halloween!

Food and Beverage

by Al Rossiter

For the first time in a few years, WLCC has a full-time management team in place and we are confident that this will have a noticeably beneficial impact on every aspect of Food and Beverage operations. Both Bobby Anglin as General Manager and Kelly Hutchins-Dale as Assistant General Manager bring experience, management skills and a strong commitment to enhance all aspects of our Club's operations. In the Food and Beverage area, they will be guiding and coordinating our strong F&B management team of Sandy in the lounge, Kat in the Dining room and Chef Jeff in the kitchen. During the off-season we have looked carefully at our Food and Beverage program and defined plans that we feel will both improve the dining experience and address concerns that have been expressed. It all starts with the weekly menu offerings. For the upcoming season we will be offering the following weekly dining schedule:

- **Friday – Fine Dining.** Friday evenings we will offer our most formal and upscale dining experience for each week. The entree selections will be revised every two weeks and you can expect a very refined presentation and atmosphere.
- **Tuesday, Thursday and Saturday -** During these evenings we will offer a full menu but a bit less formal than the Friday Fine Dining.
- **Wednesday - Casual and Unique.** Wednesday's will offer our least formal dining experience but also feature unique themes and specials throughout the season. Expect a number of specials to be offered each week and themed nights to be featured each month.
- **Sunday Brunch –** Our shift to an a-la-carte format last year was very well received and we will continue that format with buffets offered on special holiday weekends.
- **Lounge Menu -** For 2014, we've significantly expanded the lounge/lunch menu to provide a broader selection of our most casual dining choices. Whatever evening you choose to come to the club and whether you're dining in the lounge or dining room, the "lounge menu" will be available.

In 2014, we will no longer offer the complimentary small glass of our house wine on Tuesdays and Thursdays. Instead, we will present featured wines at discount each week that will be paired to the entrees being offered on the menus for that week. The discounted featured wines will be of higher quality than our house wine and the featured wine for Friday fine dining will be selected from the upper end of our wine menu.

Under Sandy's management, the bar continues to be the social hub of our club. For this season you'll notice that we've installed a self-service popcorn machine which we hope will be a nice addition.

Lastly, we hope you'll notice an improvement in our communications concerning the upcoming dining schedules and menus. Our goal is to make sure all of you are fully informed on our weekly menu offerings. The monthly newsletter and, most importantly, the Monday email will be our primary means to provide this information.

Your feedback remains the most important barometer we use to gauge how well we're doing in meeting your needs. Whether through comment cards or direct contact with me, Bobby, Kelly or any of the staff, please let us know what you think and particularly your ideas on how we can improve our beverage operations.

Look forward to seeing you in the Dining Room.
Bon Appetite!



MEMBER

- 1 Club Opens
Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 2 Fine dining
- 3 Kentucky Derby Party 5:30PM Lounge
- 4 A La Carte Sunday Brunch 11:00 - 2:00PM

- 5 Club closed
- 6 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 7 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 8 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 9 Fine Dining 5:30 - 9:00PM
- 10 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 11 Mother's Day Brunch

- 12 Club closed
- 13 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 14 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 15 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 16 Fine Dining 5:30 - 9:00PM
- 17 Preakness Party 5:30PM Lounge
- 18 A La Carte Sunday Brunch 11:00 - 2:00PM

- 19 Club closed
- 20 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 21 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 22 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 23 Fine Dining There will be a PRIVATE EVENT in the Pergerine Room
- 24 "Hello" Party 6pm
- 25 Sunday Buffet 11:00 - 2:00PM
Lounge will be open for casual dinner 5-8PM

- 26 Memorial Day Spring Fling & Cookout
- 27 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 28 WGA Luncheon and Season Opener
- 29 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 30 Fine Dining 5:30 - 9:00PM
- 31 Dining in the Lounge There will be a PRIVATE EVENT in the Main Dining Room.

Golf Season Opener

Mah Jongg
Every Monday

Men's Golf
Every Tuesday & Thursday

Bridge
Every Tuesday

Ladies Golf
Every Wednesday