

*Sept. 2019*

# THE RESERVE REVIEW

*Official Newsletter of The Reserve Club*



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## The Importance of Your Member Number

As you probably already know, your member number is unique to you and your household. That is why we ask that you please include your member number on any communications with the accounting/finance office.

This is especially important if you have a more common last name, such as "Smith". Including your member number on payments that you submit helps ensure that payments are posted to the correct account.

If you notice an incorrect charge on your account, you may contact our accountant (Charlotte Schmidt) to assist you in resolving the issue.

**CHARLOTTE SCHMIDT**  
**STAFF ACCOUNTANT**

[cschmidt@thereserveclubatwoodside.com](mailto:cschmidt@thereserveclubatwoodside.com)  
(803) 617-0495



## FROM OUR CLUBHOUSE MANAGER

### **Members,**

I want to thank everyone for their responses to our club update letter. With your help, we will continue to improve the overall experience at The Reserve Club.

Fall is right around the corner, meaning it is my favorite time of year, Football season (Go Eagles!!). Please join us at The Reserve Club as we will feature your favorite College and NFL teams, having the Sunday Ticket and College Gameday Packages on our TVs. We will also start featuring the college game of the week on Saturdays on the big screen. Please feel free to wear your favorite gameday gear when supporting your team at the club.

With all of the excitement around the Hollow Creek expansion, we will offer tours of the new holes beginning Thursday, September 19th at 4:00 PM, and again at 5:00 PM. Sign-ups are available on ForeTees. Each tour will be limited to the first 40 members. We will be hosting multiple tours over the next several weeks including September 26th and October 10th. Future dates will be posted on our online calendar.

Finally, I do want to recognize all of the associates that do a fantastic job day in and day out. One associate in particular consistently goes above and beyond for the members and the team at TRC. We could not be more proud to have Myrna Boatwright on our team and award her for being the associate of the quarter. Her hard work and dedication to The Reserve Club is invaluable. Thank You!!!!

We look forward to seeing you at the Club.

Cheers!!!

**SAUL SCHWARTZ  
GENERAL MANAGER**

## HOURS OF OPERATION

### **Main Dining Room (Oct - March)**

**Monday | Closed**

**Tuesday | 11:00 am - 3:00 pm**

**Wednesday - Saturday | 11:00 am - 8:30 pm**

**Sunday | Brunch Buffet 10:00 am - 3:00 pm**

### **Bar (Oct - March)**

**Monday | Closed**

**Tuesday | 11:00 am - 5:00 pm**

**Wednesday - Saturday | 11:00 am - 8:30 pm**

**Sunday | 10:00 am - 5:00 pm**

### **Golf Shop Hours**

**Monday | Closed**

**March - October | 7:00 am - 6:00 pm**

**November - February | 7:30 am - 5:00 pm**

### **Golf Course and Tee Times**

**Tuesday - Sunday**

*April - October | 8:00 am start*

*November - March | 8:30 am start*

### **Driving Range**

**Tuesday through Sunday**

*April - October | 7:30 am - 5:30 pm*

*(Closed at 4:00 pm Sunday)*

*November - March | 8:00 am - 5:30 pm*

*(Closed at 4:00 pm Sunday)*

### **Tennis Courts**

**Monday - Sunday | 8:30 am - 10:00 pm**

### **Pickleball Courts**

**Monday - Sunday | 8:30 am - 7:00 pm**

# 2019 GOLF CHAMPIONS

**Men's Club Champion:**  
Steve Feldman (71-75=146)

**Women's Club Champion:**  
Donna Eaton (81-79=160)

**Golden Bear Champion:**  
Sandra Arbuckle (90-94=184)

**Legend's Cup:**  
Al Connelly (88-89=177)

**2019 Women's Individual Match Play Champion:**  
Julie Stevens

**2019 Men's Individual Match Play Champion:**  
Don Develin

**2019 Men's Member-Member Champions**  
Over-All Gross: Steven Feldman & Greg Hoffman (143)

Over-All Net: Henry Reyna & Bill Howard (127)

**2019 Women's Member-Member Champions**  
Over-All Gross: Aline Cook & Charlotte Antaki (150)

Over-All Net: Fran Warner & Carole Rich (131)



**Club Champions:**  
*Steve Feldman, Donna Eaton, Al Connelly, Sandra Arbuckle*



**Men's Invitational Champions:**  
*Michael McDonald & Roger Gambrel*



# Membership has its Perks!

*Upgrade your Social or Sports Membership this fall and experience all The Reserve Club has to offer!*

Receive exclusive access to extraordinary golf and lifestyle benefits throughout the world. Full Members of participating clubs enjoy access to Troon Privé courses and amenities, opportunities to experience Troon Golf resort and daily fee locations at preferred rates, as well as Cliff Drysdale Tennis. Plus, all members of Troon Privé Clubs receive benefits with Avis Rental Cars, Ship Sticks, Entertainment, Marinas and more.

## FULL MEMBERS (Full & Individual Golf)

### - Private Club Golf

Full Members benefit from the privilege of playing 100+ private courses at the Troon Privé Member Rate, bringing up to three guests at the host club's accompanied guest rate and receiving half-price rental clubs.

### - Private Club Amenities

Full Members enjoy amenities at participating Troon Privé clubs, with access to fitness, tennis, aquatics and/or dining.

### - Resort & Daily Fee Golf

Full Members receive preferred golf rates at 150+ Troon Golf resort and daily fee courses worldwide.

### - Cliff Drysdale Tennis

Full Members enjoy preferred access, rates and benefits at Cliff Drysdale Tennis clubs and resorts throughout the United States and Bermuda.

## ALL MEMBERS (Including Full Members)

### - Rental Cars

Receive up to 25% off car rentals and other seasonal benefits when you travel.

### - Ship Your Clubs

Send your clubs to and from your next golf destination with ease and save 10% off every time you use this white glove, door-to-door shipping service.

### - Entertainment

Explore exclusive offers for shows, sports, events, concerts, theme parks, movies and much more.

### - Marinas

Embark on a superior experience with special savings of 25% off rentals at an extensive network of saltwater and freshwater Suntex Marinas.

*Call Gabby Dubuc, Membership Director, or visit [TroonPrive.com](http://TroonPrive.com) for more details.*

**Gabby Dubuc, Membership Director, 803.220.3423**



*The Standard Club | Johns Creek, GA*



*Tiburón Country Club | Naples, FL*



## Tennis Tip

### Get to the Non-Volley

If you have been able to consistently hit cross-court forehand and backhand groundstrokes, start moving up to the non-volley zone line more frequently. Oftentimes, players that have the most skill near this zone enjoy the most success. When serving, the easiest way to get to the line is by utilizing the drop shot, a slow-moving third shot that lands in the kitchen of your opponent. Once you're up at the line, don't forget to stay in a ready position and pay close attention to the angle of your paddle face as you hit. Try to keep your shots low and look for weaknesses in your opponent's game to exploit.

**ANDREW BURROW**  
**DIRECTOR OF RACQUET SPORTS**



## Tee Off Tip

Putting is one of the most important components of the game. When we putt, try and make sure that the lower body stays stable. If the hips are moving in the putting stroke, this will alter the path of the club coming into the ball. Any alteration to path of the club head means that you will have to change the face-angle of the putter head at impact. This will result in an off-target putt and a ball that produces side spin. Have a golf buddy help you feel the hips staying stable by having them place their hands on your hips while you make a stroke. You will feel your core engage and notice a more free-flowing motion of the putter head.

**RJ MILFORD**  
**PGA TEACHING PROFESSIONAL**

## RECIPE OF THE MONTH

### Red Wine Braised Short Ribs

#### Ingredients:

10 Short Rib Boneless 8oz portions  
1 btl Cabernet  
2 oz Tomato Paste  
2 Cups Chopped Mirepoix (celery, onion, carrot)  
4 Cups Veal Stock  
4 Cups Beef Stock  
5 Thyme Sprigs  
2 Sprig Rosemary  
1 bunch Parsley  
3 Bay Leaves  
Salt and Pepper  
8 Peppercorn  
1cup Oil for searing

#### Procedure:

1. Heat heavy bottom pot and add oil. Sear the short ribs and all sides. Remove the short ribs and add the mirepoix to the pot. Sauté until caramelized.
2. Deglaze the fond with red wine and add the tomato paste. Add short ribs and let the red wine reduce with the beef.
3. Add veal stock, beef stock, thyme, parsley, rosemary, bay leaf, and peppercorns. Simmer until short ribs are tender.
4. Remove short ribs from braising jus and reduce liquid until thickened. Season jus with salt and pepper.

FRANCISCO VILLALBA  
EXECUTIVE CHEF  
(803)335-3716

Fvillalba@thereserveclubatwoodside.com

## FOOD & BEVERAGE COMMUNICATION

We are happy to announce the launch of a new Burger & Brew menu beginning September 25th. We invite you to join us to pick out your new favorites!

We recently performed an audit of our Beverage program. As a result, we have found some areas to improve upon in regards to pricing. You will start to see a decrease among some of our well spirits, while other pricing, such as beer will have a slight increase.

Our new Fall hours of operation will begin on October 1st. They will be as follows:

Sunday | 10am-3pm (*Kitchen*)  
10am-5pm (*Bar*)

Tuesday | 11am-3pm (*Kitchen*)  
11am-5pm (*Bar*)

Wednesday - Saturday | 11am-8:30pm  
(*Kitchen & Bar*)

Lastly, I would like to thank you all for your overwhelming support in our Food & Beverage operation from our specialty events, to regular day-to-day dining. Your presence is greatly appreciated, and we can't wait to see you all again soon!

JUANITA GRIFFIN  
FOOD & BEVERAGE DIRECTOR  
(803) 335-4420

Jgriffin@thereserveclubatwoodside.com



# GET THE PARTY STARTED!

We love helping our members host parties whether it is an anniversary, birthday, neighborhood get together, or a fond farewell. From our entire team, we wish to express our appreciation to our members who have celebrated with us thus far in 2019.

Ever wonder how the process works? It starts with reaching out to Holly and finding an available date. Once we have a day and time that works for everyone's schedule, we invite you to come to the club to sit down to discuss what you have envisioned for your party. Tell us everything you have in mind, and our team will help you turn your idea into reality!

Having trouble coming up with ideas or do you simply feel lost when planning your event? Do not worry! We have had the pleasure of hosting many events and will be happy to help recommend menus that fit within your budget, a timeline to guide the evening, and a setup to best accommodate your function.

We are happy to say that we are booking up quickly for this upcoming winter. Only a few dates in December remain. If you are interested in getting a group of friends together, please reach out and we will be pleased to assist in making your event a memorable success!

**Holly Crotty | Catering Manager**

**803-220-3426**

**[hcrotty@thereserveclubatwoodside.com](mailto:hcrotty@thereserveclubatwoodside.com)**



# AGRONOMY

It's hard to believe that the start of fall is just around the corner. It seems like just weeks ago we were spreading our spring pre-emergent fertilizer to wake our Bermuda grass. As you may know, the summer months are so very important to our team. Our aerifications, bi-weekly greens topdressings, green and fairway verti-cuttings and turf fertilizing all take place during these summer months. This summer, we battled a few pesky mole crickets and a 45-day stretch with little rain. Despite the challenges, our courses are in great shape heading into the busy fall golf season.

This fall we will use a similar overseeding program as last year. We will overseed our practice tee and chipping areas, our par 3 tees on both courses, and select areas around our clubhouse. We will schedule the club and par 3 tee overseeding to have little impact on our membership. Our range tee is tentatively scheduled to be overseeded on Monday, October 7th. Like in past years, we will keep our normal teeing area closed for the two weeks following overseeding to allow the seed to mature. A temporary hitting area will be provided during this time.

Lastly, I wanted to thank everyone who came out Thursday, July 25th for our first Golf Stewardship class. We had over 50 participants! The focus of this program is to help us all understand how we can take better care for our courses. The second class will be held on Thursday, October 24th at 4 PM. Sign up will be available on ForeTees.

See you on the courses!

**-DEREK FLOYD, GOLF COURSE SUPERINTENDENT**





# CONTACT US

CONCIERGE - 803.648.1601  
clubreceptionist@thereserveclubatwoodside.com

*Welcome....!*



JENNY SAWYER



JAYMA GOODWIN

MEMBERSHIP - 803.220.3423  
gdubuc@thereserveclubatwoodside.com



GABBY DUBUC

Follow Us On Social Media!  
@TheReserveClubAtWoodside



GOLF SHOP - 803.648.2442  
*Download the ForeTees App, ClubCentral*

# *Life at The Reserve Club...*





# UPCOMING EVENTS

Calling all new members!

## NEW MEMBER ORIENTATION



*You're Invited!*

### New Member Mixer

Wednesday, September 25th

4:00 - 5:00 PM

in the PDR

MEET THE STAFF

MEET NEW MEMBERS

ENJOY WINE AND HOR D'OEUVRES

RECEIVE WELCOME PACKETS AND

NEW MEMBER PASSPORTS



RSVP on the Social Calendar or  
call 803.648.1601



## UPCOMING EVENTS

	<b>Picture Day</b>	September 20th
	<b>New Member Mixer</b>	September 25th
	<b>Coffee Talk w/ Gabby</b>	September 27th
	<b>Italian Night</b>	September 27th
	<b>Oktoberfest</b>	October 5th
	<b>Paladin Productions</b>	October 10th
	<b>Arts &amp; Crafts w/ Carol</b>	October 11th
	<b>Prime Rib Night</b>	October 11th
	<b>Generations Classic</b>	October 12th
	<b>Wine Club - Tasting</b>	October 16th
	<b>Trivia</b>	October 24th
	<b>Costume Party</b>	October 25th
	<b>Murder Mystery Dinner</b>	October 30th

*Visit our Social Calendar for more details!*  
[www.thereserveclubatwoodside.com](http://www.thereserveclubatwoodside.com)