



THE RESERVE CLUB
AT WOODSIDE

THE RESERVE REVIEW

Official Newsletter of The Reserve Club at Woodside

August 2022

Step Into Events at The Club



IN THIS ISSUE

WELCOME TO THE TEAM

Read along to get to know our new Executive Chef, Jon Gamlen, in this question-and-answer interview. Learn about how he came to be a chef passionate about his career and how he continues to inspire others through the culinary arts.

GET ACTIVE THIS AUGUST

Save the dates as we show you the exciting upcoming events happening at the Club this month! Don't forget to keep an eye out for any Club related emails for event updates and specifics. You can also check the Social Calendar for more information.

TASTY DISHES

Learn how to create the perfect crab cake mix to top your favorite fish, or fry it for a delicious appetizer. Don't forget to show off your culinary skills and show us how the recipe turned out for you by sharing a photo with us on social media!

MASTERING THE NET

Are you looking for strategies to better your tennis game? Read as Andrew Burrow and Nina Han give you tips about outsmarting your opponent in tennis and about the importance of teamwork in pickleball.

LET'S TALK ABOUT GOLF

Follow along as John Keller gives you the latest news involving the Golf Shop Credit Book, rakes in the bunkers, and Battle of The Reserve. Don't miss the expert tip that Rob Kinard gives to better your golf game, making you a better player.

LEARN ABOUT YOUR CLUB

Find out all about the committees that are held within The Reserve Club. Also, learn about some updates that are happening around the Club.



THIS MONTH AT THE CLUB

All About Fun

FOURTH OF JULY, BUTTERFLY PARK, AND FOND MEMORIES



Visit our website and select "Photo Album" from the home page to see all event photo galleries.



A Note From Your General Manager

DEAR MEMBERSHIP,

I am very pleased to announce that we have added two excellent additions to our culinary leadership team at The Reserve Club. Jon Gamlen joined the team on July 19th as our Executive Chef and José Ruiz joined the team on May 26th as our Executive Sous Chef. Both of these individuals have excellent experience running top flight culinary programs.

Together, we now have the leadership foundation required to build our food service program. Once everyone gets acquainted with the facility and supporting cast, we anticipate introducing new dining menu items along with our weekly dining specials. We will continue to keep many of our popular items, but we will begin to introduce new items as well. I expect a few hits and misses along the way, but one of our primary goals will be to improve the consistency and quality of our food production and dining experience on a daily basis. Consistency is the name of the game!

On Friday, August 5, we will introduce and formally welcome Jon and José to the Membership at Pub Club from 5:30 PM to 6:30 PM. Following the Pub Club meet and greet, we are hosting four Tapas Buffet Food Stations, staffed by Jon and José in the Main Dining Room Foyer area of the Dining Room.

The action stations will take a little pressure off the kitchen when all of our Membership sits down for dinner that night. My experience is that when we have crowds such as what we anticipate, our Members typically all sit down at roughly the same time. This buffet format will allow us to showcase our staff, Members can continue to interact with our chefs, and it will help facilitate a timely food service experience for our Membership. If you plan to attend this Pub Club event, please make a separate Dining Room reservation. We will still offer an á la carte menu that night, but it will be pared down so that we can focus on the featured Tapas Buffet stations. The menu and event details can be found in your weekly email communication, as well as on our Social Calendar.

Please join us in extending a warm Reserve Club welcome to Jon and José.

Respectfully,



Barry Czarrett

CCM, CCE

CHIEF OPERATING OFFICER
AND GENERAL MANAGER





A NOTE FROM YOUR MEMBERSHIP DIRECTOR

HELLO RESERVE CLUB MEMBERS!

I hope everyone enjoyed the Fourth of July Extravaganza and spent well-deserved time with their family. Thank you to everyone who came out and participated in Trivia Night. The night was one to remember because it was full of laughs and friendly competition, and I hope you all enjoyed it!

GET INVOLVED!

This month, we will be hosting an Art Showcase partnered with Southside Gallery. This will be a unique experience, so be sure to look out for that registration link. An email will be sent out with all of the information you need to register. You won't want to miss this special evening! We will also be hosting many other exciting events coming this month, including more sessions of ballroom dancing, another cornhole tournament, and more. It's going to be a fun-filled August at the Club!

MEMBERSHIP:

My goal is to think outside of the box and deliver fun and unique experiences to the Membership. I also strive to ensure you are utilizing the Club to your satisfaction. You are welcome to come see me and discuss membership options to get more involved in the Club's sports, activities, and groups. Thank you for your continued support of The Reserve Club! You all are a big part of what makes the Club so special, unique, and exciting.



Samantha Sims

MEMBERSHIP DIRECTOR





Featured EVENTS

Mark Your Calendars!

BALLROOM DANCING

AUGUST 3RD AND 17TH

Put on your dancing shoes! Join Christy and Peter Barton as they teach you all about Rumba and East Coast Swing dance.



ART CLASS WITH CAROL FRASER

AUGUST 5TH

Join Carol Fraser in the studio to paint angels this month! Create your own masterpiece on tin or canvas. Be sure to check your email for more details and registration information.



CORNHOLE TOURNAMENT

AUGUST 17TH

Our first Cornhole Tournament went ah-maize-ing, so we wanted to do it again! Come out to the Club and see if your team has what it takes.

ART SHOWCASE

AUGUST 19TH

Join us at the Club for a night in partnership with Southside Gallery filled with beautiful artwork to admire.



Guy Milligan celebrating his 95th birthday on the croquet courts with friends!

BINGO NIGHT

AUGUST 25TH

Our game night this month is Bingo! Stay connected for more details on this fun night.

SEE ALL OUR EVENTS AND REGISTER FOR YOUR FAVORITES ONLINE TODAY!



Dining UPDATES

A BIG THANK YOU

Thank you everyone, yet again, for another successful month at the Club! We had over 400 Members and guests in attendance between the Pool Cookout and the BBQ Buffet Dinner. Although it rained for a little, the fireworks show went off without a hitch! We have once again sold out for our Ballroom Dancing Classes, thanks to the Bartons, as we will have more classes in August. We had over 100 Members and guests in the ballroom for Trivia Night, which continues to be a hit!

LOOKING FORWARD

Looking ahead to August, we continue to have more events to appeal to each and every crowd. We are looking forward to our First Friday Pub Club, as we will have JaVonne Jones playing the electric violin after her outstanding performance on Valentine's Day. Once again, we will be hosting the Ballroom Dancing Classes on the third and seventeenth of August, which has been a huge hit for the Membership. We will also be hosting Southside Gallery of Aiken for a fun filled evening with light appetizers and art! Also, be on the lookout for Bingo Night this month. We are always interested in new clubs and event ideas, so be sure to relay your thoughts and ideas our way. Finally, keep an eye out for our Labor Day BBQ updates as summer comes to a close.

OUR OUTSTANDING MEMBERSHIP

Once again, thank you to our incredible Membership for your continued support of our Food and Beverage Department! You help us make The Reserve Club a great place to be with friends, neighbors, and staff. We look forward to another fantastic month at the Club.



Rich Zabel

ASSISTANT DIRECTOR OF
FOOD & BEVERAGE



MEET TRC'S NEW *Executive Chef*



GET TO KNOW OUR NEW CLUB EXECUTIVE CHEF: JON GAMLEN.



CAN YOU TELL THE MEMBERS A LITTLE BIT ABOUT YOURSELF?

I have been cooking for over 20 years. My experiences working across this country and culinary adventures in other countries help to define my style of cooking. I am eager to start meeting people and learning what the next chapters are like for both me and The Reserve Club.

WHAT BROUGHT YOU TO THE RESERVE CLUB?

COVID-19 allowed me to relocate to the South two years ago from Minnesota, and we have fallen in love with the lifestyle and weather, honestly. As with most professional endeavors, I was advised of the opportunity from someone that knew I was in the area. I was so excited to learn about such an impressive community and the opportunity to work here is something I couldn't pass up.

WHAT ARE YOU LOOKING FORWARD TO ABOUT WORKING AT THE RESERVE CLUB?

I am excited to return to the club world. It is so rewarding to learn about the Membership and meet all the wonderful people. I enjoy helping to bring them what it is they are looking for in dining spaces into reality. There is a level of connection that is hard to find when working in public restaurants.

IF YOU COULD ONLY USE ONE FLAVOR FOR THE REST OF YOUR LIFE, WHAT WOULD IT BE?

Lime! This is one of the few flavors I can convince myself I could make a delicious meal with, whether that be breakfast, lunch, dinner, or dessert!



WHO OR WHAT HAS INSPIRED YOU TO BECOME A CHEF AND HOW?

My grandmother and mother both cooked for everyone, and I was always aware of the connections it made and the way it made them feel about cooking for other people. I took to spending more time with them in the kitchen than with the rest of the family at a young age. I became interested in learning about what they were making and why. I have always been fascinated by the art and science of cooking, as well as the history of food and how it relates to human existence as we know it.

WHAT DO YOU LOVE MOST ABOUT BEING A CHEF?

I have, and always will, love to cook food for other people to eat. I also love to explore foods and different cultures through food. I will say as I gracefully age, I love sharing what I have learned, and coaching other people along their journey the most. There is something about helping someone understand a technique or food they have never experienced that is exceedingly rewarding.

WHAT ARE THREE KITCHEN TOOLS YOU CAN'T LIVE WITHOUT AND WHY?

Sharp knives are the mainstay of anyone who cooks a lot. They make for faster, safer, and more precise work. A quality blender is something that I use a lot, whether making marinades, purees, sauces, salsa, vinaigrettes, or margaritas. There is always something worth blending. Lastly, I can't live without well-made pans, specifically a nice Dutch oven or cast iron pan. They are a must for me at home. The transfer of heat is important in cooking and things like frying, braising, and sautéing truly benefit from a well-made pan.



WHAT ARE YOUR FAVORITE FOODS TO COOK WITH?

This is a tough question for me to answer! I love cooking with most foods, but I will list the first that come to mind. I like to work with foods that are bright and vibrant, like citrus and chilis in the summertime. I love to smoke and make BBQ, whether that be classic ribs or smoke fruits and vegetables for sauces and salsas. I enjoy making pickles and preserves with the things that are in season, and being able to enjoy or utilize them into the next seasons. I like cooking with fish and shellfish, as well as trying to perfect the method for grilled ribeye.

WHAT IS YOUR SIGNATURE DISH?

Certainly not a signature dish, but one of my favorite things to cook are tacos! There are so many techniques, flavor combinations, ingredients, and sauces that can be used. It is truly magical to fold whatever it is you made into a perfect tortilla and share food with friends.

WHAT DO YOU LIKE TO DO WHEN YOU ARE NOT AT WORK?

I enjoy exploring our newer corner of the country, visiting small towns, farms, and some bigger towns too, if we can. My wife, Ginny, and I have two children: Olive is 6 and Harrison is 3. We like to spend time cooking together, watching movies, going to the zoo, or being in the water. I enjoy racquetball, biking, golf, checking out new restaurants, music, and reading when I have a quiet moment.



Ingredients

JUMBO LUMP
CRAB MEAT

1 pound

EGG

1 whole

WHITE ONION

1/2 - diced

RED BELL PEPPER

1 whole - diced

GREEN BELL PEPPER

1 whole - diced

MAYONNAISE

1/2 cup

OLIVE OIL

2 tbsp.

DIJON MUSTARD

1/4 cup

SALTINE CRACKERS

1 sleeve - crushed to crumbs

OLD BAY SEASONING

1/2 tbsp.

LEMONS

2 - squeezed

SALT & PEPPER

to taste

Featured Recipe:

Crab Cake Mix

This easy-to-make crab cake mix is the perfect quick appetizer or topping for your favorite fish. Make as-is to add flavor to your choice of seafood or pan fry to serve as a tasty snack.

- Sauté onions and peppers together with oil until tender
- Allow onion and peppers to cool
- Mix together all ingredients, excluding crab meat, in large bowl
- Fold in crab meat very gently, after other ingredients are well combined

NOTE:

For gluten allergies, replace saltine crackers with rice flour.

For bell pepper allergies, replace peppers with green onions.

If you make this delicious crab mix, be sure to share a photo with us on Facebook or Instagram @thereserveclubatwoodside.



José Ruiz

EXECUTIVE SOUS CHEF





Coming Soon: Aerial Yoga

Are you the type that loves yoga, Pilates, and dance, but want something different? Why not test the limits and try Village Fitness' new class coming soon: Aerial Yoga!

WHAT IS AERIAL YOGA?

This fun and thrilling form of exercise is a step up from your regular yoga class. You perform the same yoga poses you would on a yoga mat, but instead, you use a silk hammock suspended from the ceiling! Aerial yoga uses the hammock to help improve your flexibility, build strength, and support you through different poses without putting added stress on the shoulders, head, and spine.

HOW DOES IT KEEP YOU FIT?

Aerial yoga is a great way to build your upper body and core strength! Because you are holding onto a silk hammock, it engages your arms, abs, and shoulders. It is also a great exercise for chronic back pain. This form of yoga helps joint stability and stretching areas that are difficult to move without support.

WHAT TO EXPECT

This exercise training class is very beginner friendly. It doesn't matter if you've been doing yoga forever, or never stepped foot inside a yoga studio. Everything in the class can be modified to reach all levels of ability. In the first few classes, the poses are commonly done in a yoga class, on a mat. The hammock allows the participant to go deeper into these poses, further stretching the body.

Be prepared to have a great time! This is an experience like no other. Be a part of the only gym/studio in Aiken that offers aerial yoga to it's members.



Jason Usry

**VILLAGE FITNESS
FACILITY DIRECTOR**



Racquet UPDATES



NET STRATEGIES FOR DOUBLES

Effective doubles players will spend most of their time at the net during a doubles match. The key here is "movement." You have to be on the move, whether you're poaching or faking. A doubles match is won or lost at the net, so be sure to work on your volleys and thoroughly apply these strategies to maximize your chances to win.

Poaching

What is poaching exactly, might you ask? Simply put, a poach is when the net player crosses to the other side of the court during a point to intercept a shot directed at their partner.

It is especially efficient during long rallies when you notice the opponent is only hitting cross-court groundstrokes. Take everyone off-guard and poach for an easy volley. Bonus point if you do that after a backhand (usually weaker strikes).

It is a good idea to poach during the first few games because players do not usually return down the line by default. Keep them off-balance. The goal here is to let them know that whether they hit cross-court or down the line, you could be there and get an easy volley. Keep things balanced and be unpredictable, do not always poach, and do not stay stationary on your side.

Faking

There can be no faking if there's no poaching. Faking is the act of making it look like your about to poach, to try and make your opponent hit a down the line shot, but then you don't.

Too many players, even advanced ones, either poach or stay perfectly still. The key to efficient faking is that you want you opponent to think that you're poaching. If you've poached a few times already, fake once or twice and grab these easy volleys and overhead shots.

To perform a fake efficiently, move as early as possible toward the center of the net, then come back while your opponent is about to hit the ball. You'll either get an easy volley or your opponent will simply miss.



Andrew Burrow

DIRECTOR OF RACQUETS

Save The Date

AUGUST 7

USTA Junior Tournament

Divisions:

10 & Under - Green

12 & Under to 18 &

Under - Yellow

Sign up at

USTA/Tournaments

AUGUST 18

Pro Doubles Exhibition

Enjoy some pro doubles as special guest pros entertain in this exhibition. No charge to attend. Register on the Club Calendar.





Pickleball Tips

When players first begin playing pickleball, it can be very common to play from the back court. It is easy to get comfortable there and not want to get out of what feels "safe." When we begin to venture towards the kitchen, our game starts to improve. There are endless reasons to begin to play 2 or 3 inches from that non-volley line.

- By playing at the non-volley zone line (the kitchen), you gain a great court advantage over your opponent and can more easily take control of the game. You have a much wider variety of shots available to you and a greater likelihood of being successful in executing them. You also have the ability to slow the game down or speed it up at the NVZL (non-volley zone line).
- When you play at the NVZL with your partner, you create fewer openings or gaps to cover. When one of you moves up to the NVZL, try to join your partner there as soon as possible. It is best to move the line together. If you leave your partner at the baseline and head to the kitchen on your own, your partner will likely get all the balls, leaving lots of opening and gaps to hit. A good team moves to the NVZL together!
- When you and your partner play 2 inches away from the NVZL, you have less area to cover. You are able to cut out half the court as an option to your opponent. It gives you the ability to take balls out of the air and cut down your opponents reaction time. You force your opponent to hit an already difficult drop shot when you play confidently at the NVZL.

Challenge yourself to get to the non-volley zone line when you play. It does feel scary and vulnerable at first, but this will help to improve your reflexes, body awareness, and hand-eye coordination, making your overall game stronger! Keep your paddle up and be brave!



Nina Han

HEAD PICKLEBALL INSTRUCTOR



Weekly Events

SUNDAYS

"Sunday Fundays"

Mixed Tennis and
Pickleball Doubles:

9:00 AM - 12:00 PM

WEDNESDAYS

"Buds 'n Buddies"

Mixed Up Doubles

Tennis Social:

Begins Aug. 3rd

5:00 PM – 6:30 PM

TUESDAYS

"Dinks 'n
more Dinks"

Pickleball Social:

4:00 PM – 5:30 PM

EVERY OTHER

THURSDAY

"Thirsty Thursdays"

Margarita

Pickleball Social:

4:00 PM – 5:30 PM

Golf Updates



Upcoming Events

INDIVIDUAL MATCH PLAY CHAMPIONSHIPS

*Sign-up will be in August
Details coming soon*

CALLAWAY FITTING DAY

*Friday, August 5th
Call the Golf Shop to schedule*

TWILIGHT ZONE

*Thursday, August 11th
Details and sign-up on ForeTees*

MEN'S MEMBER-GUEST

*September 22nd - 24th
Sign-up and details on ForeTees*

SADIE HAWKINS

Sunday, October 16th

FALL FINALE

Sunday, November 13th

GOLF SHOP CREDIT BOOK

Remember to redeem all of your Golf Shop Credit Book "dollars" before the end of the year. Credit book balances will be reset to \$0 on the first of the new year.

RAKES IN THE BUNKERS

The Advisory Golf Committee would like for all golfers to place rakes in the bunkers with 1/3 of the handle out of the bunker.



BATTLE OF THE RESERVE

Thank you to everyone that participated in the Battle of The Reserve. Karen Vijuk and Jack Davis (Tournament Committee), Paula Rieger (Photographer), Judy Laehn (Fun Golf Committee Chair) and Judy Geddis. A special thank you to Janet Roberts, Maggi Howard, Jack Davis, and Mike Battaglia (Team Captains), and most importantly, the players! Thank you all for participating!

GOLF TIP BY ROB KINARD, PGA

Grip Pressure:

For straighter and longer shots, try keeping your grip pressure softer and consistent throughout your swing. Tight muscles do not move smoothly and actually slow down the speed of the arms, costing both direction and distance. To change your pressure, squeeze the grip rather tightly, then start releasing the pressure for the entire swing. Your grip pressure should not tighten as your start through your swing. Try this simple technique and let me know how it works for you!



John Keller

DIRECTOR OF GOLF





Heart of The House

What's New at The Club

DEAR MEMBERS,

On behalf of the House Committee, we would like to introduce you to the various resources at The Reserve Club. The Club has four Advisory Committees (the Advisory Board, Greens Committee, Golf Committee, and House Committee) to help provide feedback in key areas of the Club's operations. They work directly with management and senior Club staff to help foster an open line of communication for Member feedback. All of the Members of these committees are appointed by the Club and run staggered terms. If you are interested in being considered for one of the committees, please contact your general manager, Barry Garrett, with the committee of your choice.

If you would like more information about the committees, policies, protocols, or documents at The Reserve Club, be sure to visit us online at thereserveclubatwoodside.com, then click resources. There you can find rules, codes, committee minutes, clubs, and more.

UPDATED POOL RULES

The House Committee has performed a comprehensive review of the pool rules for The Reserve Club, which have been recently approved as amended. A copy of the amended pool rules, updated July 26th, has been posted on the Club's website for your reference. For your convenience, you may click [here](#) to access the updated and amended rules.

PLEASE DO NOT FEED THE GEESE

Recently, we have experienced an abundant number of geese around Bogey Pond on Hole #5 of the Zoeller Golf Course. Neighbors are feeding the geese, resulting in attracting even more geese to the area.

Feeding geese and other birds bread and crackers is a common pastime for some, but many are not aware that this practice may actually be harmful to the birds, as well as the environment. Feeding geese bread contributes to the spread of disease. A diet rich in carbohydrates also causes the birds to defecate more, further contributing to the spread of disease. Golf balls that roll through the turf littered with excrement then spreads disease to humans as they handle their golf ball during play. While you may think that you are helping the geese by providing them with food, you are actually jeopardizing the health of the birds, other animals, and humans, as well as polluting the environment. Wild geese have plenty of healthy food within their habitat to sustain them. Please allow the geese to feed on their natural and nutritional sources so that they and other animals in the environment can stay healthy.

In addition to the harm caused to the health of the environment, geese on golf courses cause damage to turf through their feeding and excrement. Parks, athletic fields, and golf courses are often subjected to excessive damage caused by flocks of geese. Feathers and feces can "fowl" the water, and excessive grazing may also result in shoreline erosion. Geese will also become more aggressive to both people and pets when nesting, resulting in physical injury. Many area residents also find the raucous honking of large flocks to be bothersome.

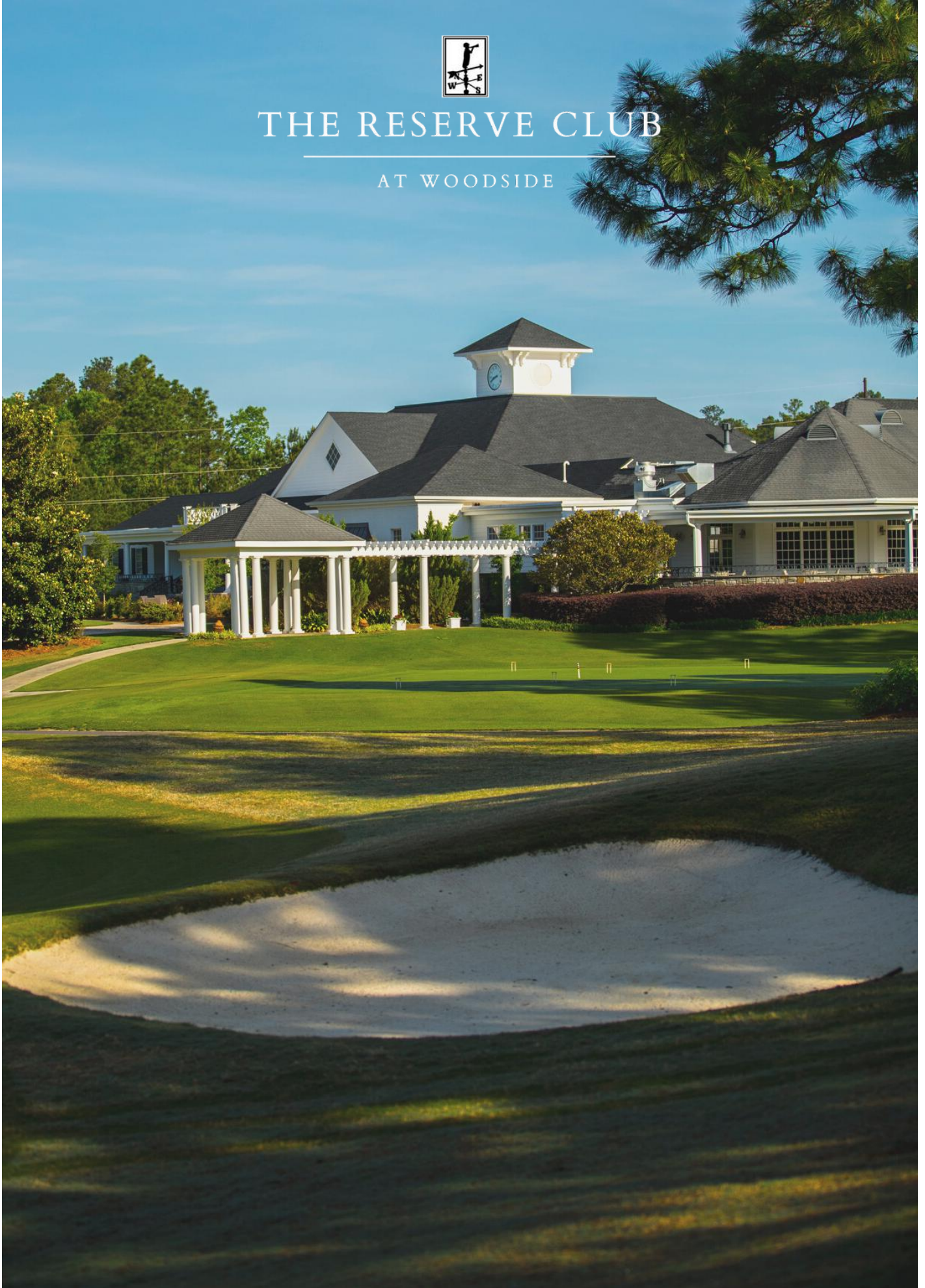
Please do your part by not feeding the geese or encouraging their habitat on the golf course.





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www.TheReserveClubAtWoodside.com