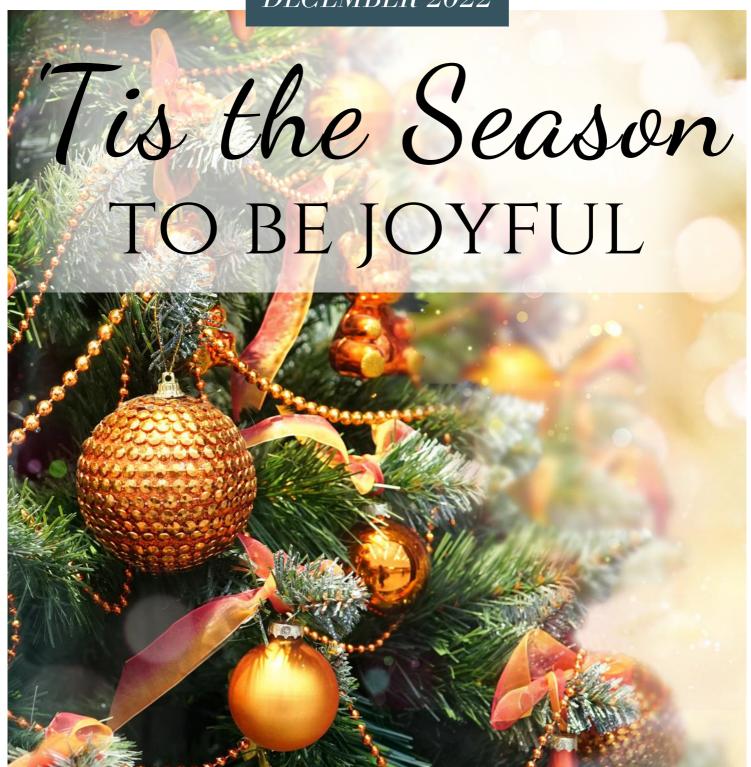


# THE RESERVE REVIEW

Official Newsletter of The Reserve Club at Woodside

DECEMBER 2022



# IN THIS ISSUE

# LETTERS FROM YOUR ASSOCIATES

Read along as your General Manager, Membership Director, and Assistant Director of Food and Beverage recap the month of November and reminisce on 2022 at the Club. See what great things we have coming for the month of December!

### HOLIDAYS AT THE CLUB

Wondering what to gift your loved ones this year? Give the gift of The Reserve Club! See what racquet and golf packages we have this season. Also, take a look at our holiday hours of operation to schedule your parties and family gatherings!

### RECIPES TO BRING HOME

Impress your family this season with recipes from your Chef and Bar Manager! Chef Jon gives you the perfect recipe to brine your protein, and Michelle lays out how to make the perfect Christmas martini to pair with dinner.

# STAYING HEALTHY DURING THE HOLIDAY SEASON

Village Fitness Facility Director, Jason Usry, has tips on how to stay healthy during the season of homecooked meals and feasts.

### SERVE LIKE A PRO

Your Director of Tennis, Andrew Burrow, explains how to perfect your tennis serve to better your game! See what fun racquet events we have coming up this December too.

# **GOLF UPDATES**

John Keller, Director of Golf, applauds the winners of our recent tournaments. Help us in congratulating our champions when you see them!







# MEMBERS MAKING MEMORIES























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







# A NOTE FROM YOUR GENERAL MANAGER

The month of December is the season to be jolly, and a wonderful time to connect with family, friends, and business associates. I hope that you take advantage of The Reserve Club as your social hub this holiday season. I believe you will find that the food quality, service, and friendly atmosphere provided at The Reserve Club is still one of the best values around. We want you to spread the good word and think of the Club first when planning your entertainment agenda for the holiday season.



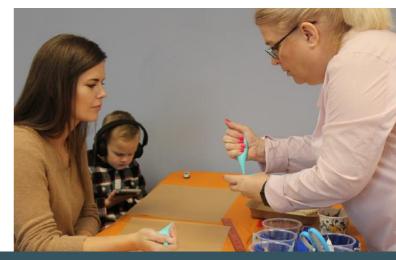
As separately outlined in the newsletter, we hope you consider joining us for our Christmas Brunch on December 11th, and for our New Years Eve Party on December 31st. COVID prevented us from celebrating the new year over the last several years and we are looking forward to putting 2022 behind us and welcoming 2023 in with a big bang. Brooke Lundy and the Third Time Charmer Band will entertain us, Chef Jon Gamlen and his team have a wonderful array of Tapas Food stations to nourish our bodies, and Michelle Walker and her team will keep you filled with your favorite beverages. The front of the house service team, led by Rich Zabel and Bridget Kerley, will be available to cater to your comfort and needs throughout the evening.

At this time, I would like to thank the Membership for supporting the Club and the entire staff of associates over the past year. It's been an exciting year, and we have grown tremendously as a team over the past 12 months. While we have many goals to achieve as a team, the staff at The Reserve Club consistently strive to put their best foot forward when it comes to Membership service and satisfaction in all areas of the operation. As we continue to learn, I am proud of the accomplishments we have made, and it's a pleasure to work with a team of associates dedicated and focused to making The Reserve Club a special place for the Membership. In closing, I sincerely hope that each of you has a wonderful holiday season, and that all of your dreams and wishes come true in the year ahead.

Be Good, Drive Safe, Stay Healthy, and I hope to see you at the Club often!



CCM, CCE
CHIEF OPERATING OFFICER
AND GENERAL MANAGER





# OH WHAT FUN!

The holiday season is in full force and has everyone ready for the festivities surrounding this time of year. This year, we brought back the Thanksgiving Buffet and received great attendance. Thank you to those who dined with us on the holiday and to those who utilized our Thanksgiving takeout option. We are very grateful for everyone's support, and find great joy in providing a dinner for you to enjoy with loved ones and friends.

# PEEKING INTO DECEMBER

The month holds many exciting holiday events where we encourage your attendance. We will be having Holiday Themed Pub Clubs on Fridays throughout December. What a fun way to socialize and enjoy the Christmas spirit in the Pub! We are thrilled to be hosting a New Year's Eve party filled with celebration, dancing, and, of course, excellent food and beverage options. Please be sure to read the reservations and dress code policies surrounding the event. Lastly, if you are still looking for a space to host an intimate holiday dinner or company party, please reach out to check availability as the calendar is quickly filling up!

# AS I REMINISCE...

I think back on the fun times had here at The Reserve Club, I think back to the many social events hosted throughout the year. From Pub Clubs to Game Nights, Racquet exhibitions, Golf tournaments, the Art Showcase, and New Member Mixers, we have worked hard to keep your social life engaging. As we head into next year, we are planning to incorporate fresh ideas to provide creative twists on our staple events and to also bring in new experiences. Thank you all for your support of our Club events and for the amazing presence each of you bring to each event. I would also like to thank the Membership on behalf of the Club for your kindness and generosity in donating to the employee holiday fund. This token of appreciation goes a long way with our team. I hope you and your families have a fun and fulfilling holiday season!



Samantha Sing MEMBERSHIP DIRECTOR







# DECEMBER Featured Events



# **NEW YEAR'S EVE PARTY**

DECEMBER 31

Ring in the New Year with The Reserve Club! Join us at the Club for food, music, and fun as we bid 2022 farewell and say hello to 2023.



### **HOLIDAY PUB CLUBS**

DECEMBER 2, DECEMBER 9, DECEMBER 16

Spread holiday cheer at Pub Club this month! We will be hosting themed Pub Clubs throughout December. Join us to light the tree, show off your ugliest holiday sweater, and stay cozy in your holiday PJs. Stay tuned for more details through emails and our social media! We can't wait to celebrate with you all.



Celebrate the holidays ballroom style at the Club! Members Christy and Peter Barton will serve as dance facilitators as our dancers show off the moves they learned throughout the year. TRC will be providing delicious hors d'oeuvres for you to enjoy as well!



# CHRISTMAS BRUNCH BUFFET DECEMBER 11

Come enjoy a holiday themed brunch at the Club! We will be featuring some of your favorite brunch items including bacon, eggs, biscuits and gravy, and more! Spend time with friends this Christmas season, and let us serve you. The full menu and details can be found on the social calendar.

# DINING UPDATES



### HAPPY HOLIDAYS!

What a great year it has been at The Reserve Club, and we could not have done it without all of your support. Through all of the progress and transitions we have made this year, we appreciate your support and enthusiasm, and we look forward to growing and excelling even further next year.

### LOOKING BACK AT NOVEMBER

We hosted so many fun-filled events. We had a strong finish to the golf season as we put on closing lunch and dinner parties for our 9-Hole and 18-Hole ladies groups, as well as the RCMGA Awards dinner. We look forward to hosting your holiday parties this month to finish out the year! We were very proud to host a Veterans Day luncheon with over 150 Members and guests in attendance to help celebrate all those who have served in our Armed Forces. Thanksgiving was a major success as we brought back our Thanksgiving Buffet, while also continuing to provide our take-out service. It was so great to see our Members and their families come out to enjoy an outstanding event and look forward to doing it again next year!

### AS THE YEAR COMES TO AN END

What a better way to celebrate by hosting your holiday parties with family and friends at the Club! We are thrilled to be hosting our New Year's Eve party as we anticipate a joyous night of camaraderie and celebration. Please make sure you make your reservations, as we anticipate a quick sellout, and cannot wait to ring in the New Year with you all. It is also very important that everyone adheres to the dress code policy, which is black-tie for the men and formal wear for the ladies! We cannot wait to see you all dressed to the nines and dance the night away.

In closing, I wanted to thank each and every one of you who donated to our employee holiday fund, as all of your generous contributions go a long way for our teams and their families, and we could not do it without you. Every team member in each department works so diligently to provide the best Member and guest experience, and on behalf of the Food and Beverage Department, we thank you for all of your support and cannot wait to see where the program heads next year. I hope everyone has a warm and safe holiday season, and we look forward to seeing you around!



Lich Label
ASSISTANT DIRECTOR OF FOOD & BEVERAGE







# Holiday Hours of Operation

# SATURDAY, DECEMBER 24

F&B CLOSING AT 2:30PM GOLF CLOSING AT 3:00 PM CLUBHOUSE CLOSING 4 PM

# SATURDAY, DECEMBER 31

F&B CLOSED
GOLF CLOSING AT 5:00 PM
CLUBHOUSE CLOSED
NYE PARTY 8:00 PM

# SUNDAY, DECEMBER 25

F&B CLOSED ALL DAY
GOLF CLOSED ALL DAY
CLUBHOUSE CLOSED ALL DAY

# SUNDAY, JANUARY 1

F&B CLOSED ALL DAY
GOLF CLOSED ALL DAY
CLUBHOUSE CLOSED ALL DAY

# MONDAY, DECEMBER 26

F&B CLOSED ALL DAY
GOLF CLOSED ALL DAY
CLUBHOUSE CLOSED ALL DAY

# MONDAY, JANUARY 2

F&B CLOSED ALL DAY
GOLF CLOSED ALL DAY
CLUBHOUSE CLOSED ALL DAY

# GIVE THE GIFT OF THE CLUB

Wondering what to get your loved ones this year? The Reserve Club has got you covered! Give those you care about one of our golf or racquet packages, they make great stocking stuffers!

# Golf Lesson Packages

Santa Package: 10 hours of instruction

Rudolph Package: 8 hours of instruction

Frosty Package: 6 hours of instruction

Snowball Package: 4 hours of instruction

Candy Cane Package: 2 hours of instruction

Hours can be used for Range or Playing Lessons.

Hours can be broken into 1/2 hours.

Contact the Pro shop for more details and information.

Packages offered with Rob Kinard, Natalie Tripp, or PGA Instructor Ron Skayhan



# Racquet Packages and Lessons

5 One Hour Tennis Lessons with Andrew

5 One Hour Tennis Lessons with Josh

5 One Hour Pickleball Lessons with Nina

Sign your favorite junior player up for one of our holiday
Junior Tennis Clinics

# SESSION 2

DECEMBER 27 - 30 11 AM - 1 PM each day

### SESSION 1

DECEMBER 19 - 23 11 AM - 1 PM each day

Contact Andrew Burrow for more details and information!





# Ingredients and Materials

BAILEY'S IRISH CREAM WHISKEY 2 ounces

> Peppermint Vodka

> > 1 ounce

ICE

SHAKER



# DUI on a Sleigh Ride

Impress your friends this season with this simple but lovely cocktail. Have fun with the rim of the glass by adding chocolate and crushed peppermint or garnish with a candy cane.

- 1. Add ingredients to a shaker with ice.
- 2. Shake a serve on the rocks or as a martini.







# Brine

During the colder months, and especially over the holidays, we are cooking lots of great foods like pork loin, whole chicken, and turkey. All of these proteins are quite lean and good for us, but sometimes they can be little dry. Brining proteins is a great way to help keep foods moist in the cooking process while adding flavors into your dish. Please find my go-to fall brine that goes great one pork chops, chicken, or even turkey.

# INSTRUCTIONS

- 1. Combine all ingredients in a pot and bring to a rolling boil.
- 2. Remove from heat and cool to below 40 degrees F. This can be done up to 5 days before you plan on using your brine. Once completely cooled you can use this brine.
- 3. Put your protein in a dish or bowl that will allow you to cover them completely with the brine. Some people like to use gallon size Ziploc bags for this as well.
- 4. Allow your protein to brine in the refrigerator from 6 hours up to 24, depending on the thickness of the item (single bone pork chops will be ready after 6-8 hours, where a 3-4 pound chicken would do better with 12-14 hours).
- 5. Remove the protein from the brine and allow to drain fully.
- 6. Pat dry. At this point you cook the item however you normally would on the grill, roasted, broiled. The salt solution of the brine will protect the food from drying out and the addition of the apple, bourbon, and spices will come through. Play around with different juices, beers, and ciders to create your own unique brine.

Happy Cooking and Happy Holidays!



# Ingredients

KOSHER SALT

1 cup

PACKED BROWN SUGAR
1 cup

WATER 2 quarts

BOURBON 2 cups

FRESH APPLE CIDER 6 cups

CINNAMON STICKS 2 sticks

BAY LEAVES 2 leaves

GARLIC CLOVES

4 cloves, smashed

BLACK PEPPERCORNS 4 tbsp.

GROUND NUTMEG 2 tsp.

GROUND GINGER 2 tsp.

# STAYING HEALTHY DURING The Holidays

SEASONAL HOLIDAYS ARE SURROUNDED WITH BIG MEALS AND RELAXING.
HOWEVER, THERE ARE WAYS TO ENSURE YOU ARE STILL IN GOOD SHAPE DURING
THE HOLIDAYS. FOLLOW THESE TIPS TO STAY HEALTHY THIS SEASON!

### BE ACTIVE WITH FAMILY AND FRIENDS

Relaxing activities like watching TV on the couch are common holiday traditions. Making time for physical activity like a family walk can get your mind off food, allow you to bond with your loved ones, and is beneficial for staying healthy. Village Fitness also has day, week, and month guest passes, so bring your loved ones in to join you for a workout!





## KEEP MEALS BALANCED WITH PROTEIN

Holiday meals are typically rich in carbs, but low in protein. Including 20-30 grams of protein with every meal is essential. It promotes fullness, increases your metabolism and levels of appetite-reducing hormones, and is beneficial for weight control. Good protein sources include meat, poultry, fish, and some plant foods like beans and quinoa.

# Use the Buddy System

Having a partner committed to similar goals can help you stay successful. Try to find a health buddy who can join you for some physical activity and will keep you motivated and accountable over the holidays.

If you need help making a plan for your health and wellness this season, the professionals at Village Fitness are ready and willing to help! Call us or visit in person to set up a consultation.



Jason Asty
VILLAGE FITNESS
FACILITY DIRECTOR

### **GET FIT WITH VILLAGE FITNESS!**



440 Society Hill Drive Aiken, SC 29803



(803) 226 - 9180



VillageFitnessAiken.com



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# Tennis Tips: SERVE LIKE A PRO



### AT THE CLUB LEVEL

Most of the servers we see don't come close to a 45-degree angle on their shoulder alignment. For example, if you're a right-handed player, your left shoulder should be much higher than your right shoulder in the power position. All you need do is take a video or picture in the power position and then draw a line through your shoulders. You'll easily be able to see the angle in relation to the ground.

A big reason for a poor angle in club players' serves is the early dropping of the tossing arm. If the arm drops too early, so do the shoulders. Another reason for a poor angle is that many players don't achieve the stretch in their side obliques that make the correct shoulder alignment possible. If you ever notice, great servers flair out their hip (the one closest to the baseline) into the direction of the court. This makes their bodies appear like a bow, constricted and coiled. When uncoiled, it unleashes massive power in comparison to not using the body properly.



# STEP UP YOUR SERVE

If you want to gain effortless power on your serve, keep your tossing arm up longer than usual, flair out your front hip, and make sure your rear shoulder really dips much closer to the ground. I'm a big believer in exaggerating postures until they become habit. Try going through your service motion with these ideas in mind. You don't even need to be on a court or use a racket or ball.

Check your form in a mirror and make sure you see a strong dip (the tossing shoulder much higher than the hitting shoulder) in the power position. Keep working on this until you become comfortable and then practice it hitting serves with a racket and ball. If you can achieve even a 10-15 degree increase in your dip, it will certainly add a few miles per hour to your serve.



# UPCOMING EVENTS

# HOLIDAY PICKLEBALL BOOTCAMP

December 14 - 15 | 10:00 AM - 2:30 PM

8 hours of pickleball instruction by your pickleball professionals Nina Han and Chris Powers!

# USTA JUNIOR TOURNAMENT

December 11, 2022

One Day Tournament: boys/girls 10 & under through 18 & under



### 2022 MEN'S TEAM MATCH PLAY CHAMPIONS

The 2022 Men's Team Match-Play Finals Match was played on Wednesday, October 26th on the Reserve-Nicklaus Course. Steven Feldman & Greg Hoffman were victorious in their match against John Laehn & Jim Ruthven. Congratulations to both teams for a well-played tournament!



Thank you to everyone that participated in the 2022 Generations & Scholarship Golf Classic, and to all of the Reserve Club Members that contributed to the Scholarship Fund. As a result of your generosity, \$12,500 will be added to The Reserve Club Scholarship Fund. The TRCSF fund was designed to assist Reserve Club employees, their spouses, children, and grandchildren in the pursuit of higher education. Your tax deductible contributions provide financial assistance to scholarship recipients striving to further their education and reach their professional goals.

# THANK YOU FROM GOLF OPERATIONS

Your contribution to the Annual Associate Holiday Fund means a great deal to every team member at The Reserve Club. Your contribution allows each of us the opportunity to make our holiday celebration a little more special. On behalf of your Golf Operations Team, "We wish you a wonderful and safe holiday season!"

## **UPCOMING "FUN" GOLF EVENT**

The "Ugly Sweater" event is scheduled for Friday, December 9th. Wear your ugliest holiday sweater and join us for a Fun 9-Hole event. 2 pm shotgun on the Reserve-Nicklaus Course. Gross & Net Team Prizes. Sign-up at ForeTees.



John Keller DIRECTOR OF GOLF



**TOURNAMENT WINNERS:** 

LONG PUTT WINNER: Laura Ganote

TEAM GROSS 1ST:

Bob Harting, Jim Cillo,

Steve Krasner, Lance Kledas

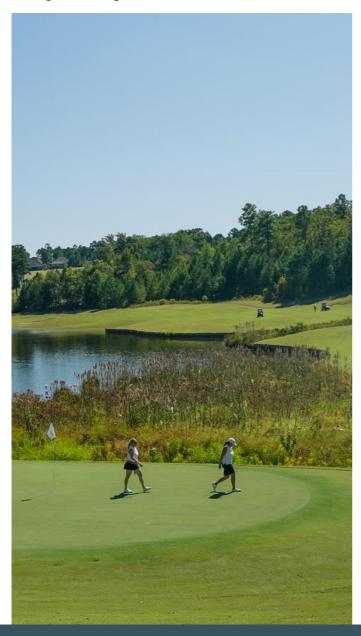
TEAM NET 1ST: Lina Swan, Linda Johnson, Cathy Reusche, Sean Wright





The Agronomy Team would first like to wish everyone Happy Holidays and safe travels throughout the Holiday season. The team has finished our first applications of painting the fairways, and we will continue this on a 3 to 4 week basis throughout the winter months. We have also finished out second applications of preemergent throughout both courses.

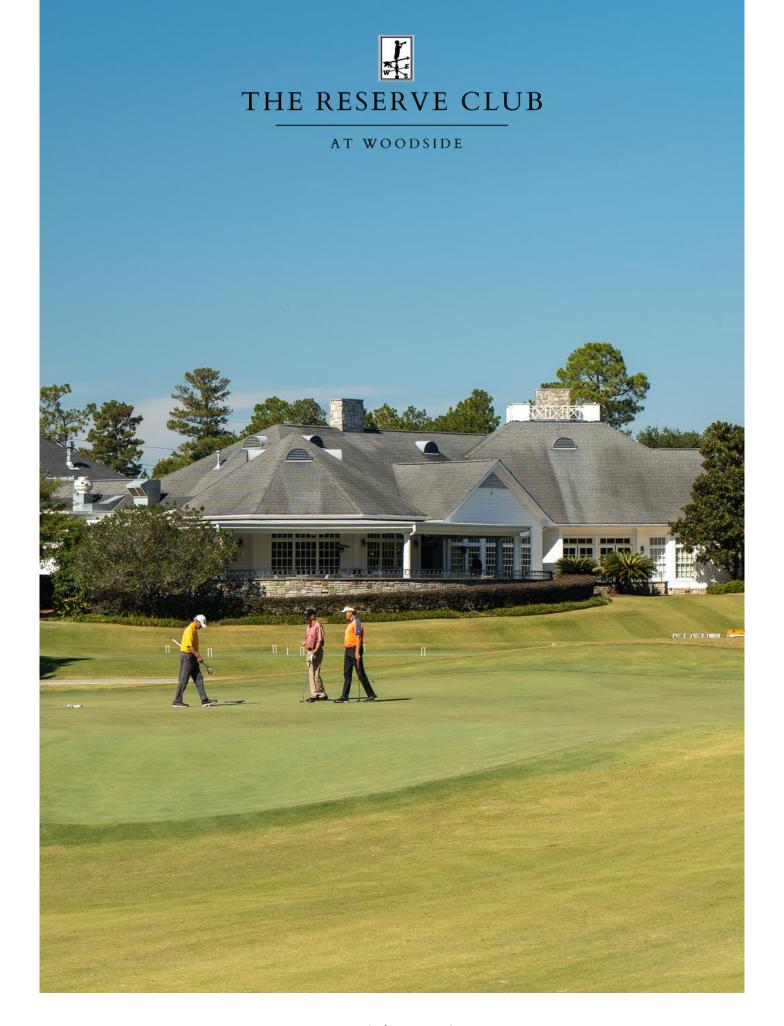
Cart path renovations are scheduled to begin the first week of December as well, beginning on Hole number 11 on the Nicklaus course and continue all the way through number 13. We appreciate your patience with us during this process, as we anticipate that there may be some closures on the course due to concrete pouring.





The team will continue to clean up leaves and pine straw on both courses during the winter season, along with a list of projects we plan on doing, which include drainage, limbing of trees, and pruning of several ornamental beds throughout the property.





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