

THE RESERVE REVIEW

Official Newsletter of The Reserve Club at Woodside



'TIS THE SEASON
TO BE JOLLY



THE RESERVE CLUB

AT WOODSIDE

IN THIS ISSUE

UPCOMING AT THE CLUB

December is the time for getting together with all of your friends and family to celebrate the holidays! See all of the fun events we have happening around the Club. Sign up today on the Calendar or with Club Concierge!

UPDATES FROM YOUR TRC TEAM

Get the inside scoop about what's happening at The Reserve Club. Read updates from Barry Garrett, Leah Barr, and Rich Zabel.

SPORTS LESSON PACKAGES

Give the gift of the Club this season! See the golf and racquets packages that are being offered this year, as they make great stocking stuffers for those you love!

RACQUETS AND GOLF UPDATES

Andrew Burrow details how to perfect the service toss. Chris Bates shares his congratulations to some of our Golf Members.

ART SHOW AT THE VILLAGE CAFE

The Village at Woodside and The Village Cafe are showcasing the art created by those in our community! Learn more about the theme and how to showcase your latest piece.

STAY ACTIVE THIS SEASON

During all of the hustle and bustle of the holidays, it is important to stay healthy and active! See tips from Village Fitness about keeping fit while being festive.



RECENTLY AT THE CLUB

THYROID CANCER TENNIS TOURNAMENT | MURDER MYSTERY
RCMGA AWARDS BANQUET



DEC 2024 EVENT SCHEDULE



UGLY SWEATER PUB CLUB

5:30 PM - 6:30 PM | BALLROOMS



HOLIDAY BRUNCH BUFFET

11:30 AM-1:30 PM | BALLROOMS



SANTA PAWS PUB CLUB

5:30 PM - 6:30 PM | PUB BAR



TINSEL & 'TINIS PUB CLUB

5:30 PM - 6:30 PM | BALLROOMS



NEW YEAR'S EVE PARTY

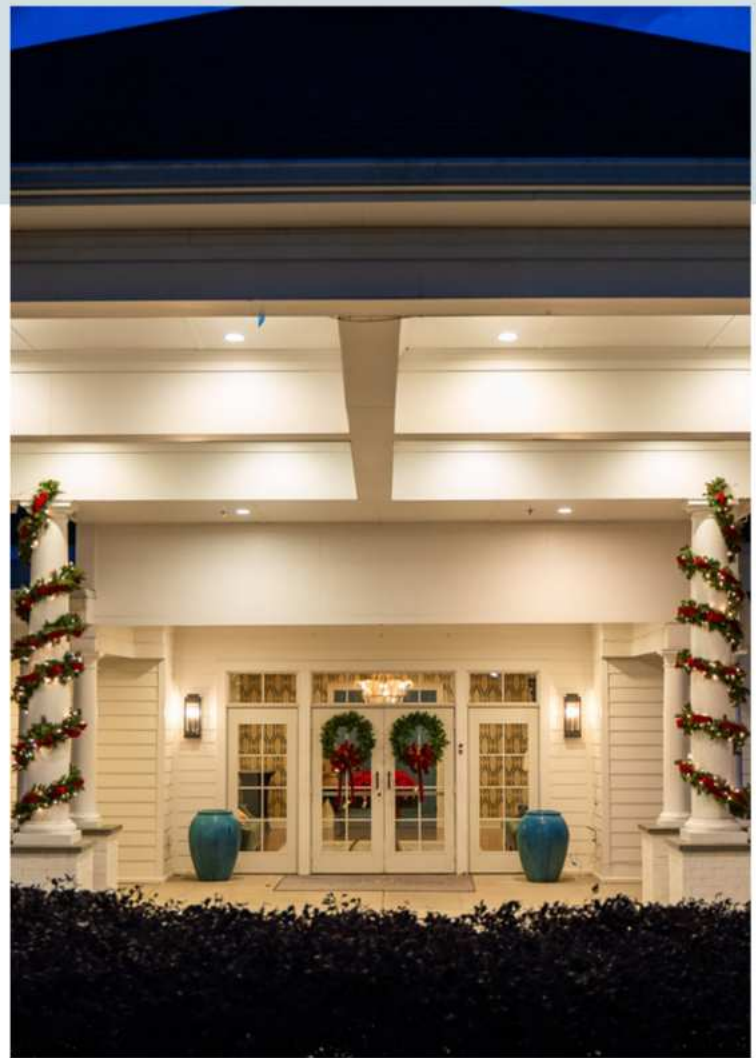
8:00 PM - 12:00 AM | BALLROOMS

Sign up for events on the Social Calendar
or with Club Concierge

A NOTE FROM YOUR GENERAL MANAGER

Happy Holidays! It's such a wonderful time of the year. We hope you consider joining us for our Christmas Brunch on December 8th and our New Year's Eve Party on December 31st. We are looking forward to waving goodbye to 2024 and welcoming 2025 in with a big bang. Our live entertainment this year will be "Anybody's Guess" band. Chef Jon Gamlen and his team will have a wonderful array of food stations while 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 Brent Spitzer, will be available to cater to your comfort and needs throughout the festive and fun evening.

The month of December is the season to be jolly and is such a wonderful time of the year to connect with family, friends, and business associates. The festive holiday décor around the clubhouse looks great, and we hope that you consider and include The Reserve Club in your Holiday social plans. 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, and we want you to spread the good word and think of the Club first when planning your entertainment agenda for the Holiday Season.



At this time, I would like to thank the Membership for supporting the Club and the entire staff over the past year. It has been a very productive and active year, and we have grown tremendously as a team over the past 12 months. While we still have many lofty goals to achieve as a team, the staff at The Reserve Club consistently strives to put their best foot forward when it comes to Membership service and satisfaction in all areas of the operation. While we still have much to improve upon, I am proud of the accomplishments we have made, and it is a pleasure to collaborate with a team of associates dedicated and focused on making The Reserve Club a special place for the Membership. In closing, I hope that each of you has a wonderful Holiday Season and that all of your dreams and wishes come true in the year ahead.

Respectfully,



Barry Garrett

BARRY GARRETT
CCM, CCE
CHIEF OPERATING OFFICER AND GENERAL MANAGER

A LETTER FROM YOUR MEMBERSHIP DIRECTOR

As we head into the holiday season, I find myself in the new role of Interim Membership Director. This role was previously filled by our vibrant and beloved Samantha Zabel. We will miss her immensely, and I can only hope to fill her shoes and continue the relationships she cultivated with all of our wonderful Members. I will certainly miss my previous role in Food and Beverage, but I look forward to seeing you at all of our events!

Thank you for your participation in our second Murder Mystery Dinner of the year on November 23rd. We hope you all enjoyed the “wedding gone wrong” theme. It was great to see our Members dressed up in their crazy wedding attire. Our Thanksgiving Brunch was also a huge success! Thank you all for joining us with your friends and family for a day of thanks. I am grateful to be a part of such a wonderful community and Membership here at the Club.

If you were not able to be here for Thanksgiving, we hope to see you at our upcoming Holiday Brunch on December 8th. Enjoy some of your favorite brunch items and specialty cocktails from the bar. There is still time to RSVP your table, so don't miss out!

Our annual New Year's Eve party is coming up on December 31st. I am looking forward to seeing you all dressed your best while having a fantastic dinner and listening to music by “Anybody's Guess” band. It is always a great time to ring in the new year with our Members and their families.

Again, I am very excited to get more involved with Club events and work with our Membership more closely. I'm so very grateful for all of your kind words and support in this new opportunity here at The Reserve. See you around the Club!



Leah Barr

LEAH BARR
INTERIM MEMBERSHIP DIRECTOR

WELCOME NEW MEMBERS!

NOVEMBER 2024

Pam and Kevin Roberts

Julia and Ben Spell

Kristin and George Zvonar

Leslie and Doug Annis

Diane and Tim Newman

Cindy Karas

Kathy Bertone and Murph O'Driscoll

Melissa and Wayne Pflum





Dining & Event Updates

Seasons Greetings! It is crazy to think that 2024 is coming to a close, but we will be sure to go out with a bang! As we look to December, I will briefly recap all we had to offer in November, as well as what is in store for the month ahead.

November was an excellent month to be at the Club as we had ample offerings and activities from social groups, golf tournaments, dining room promotions, and even a Murder Mystery! We kicked off the month with our Generations Scholarship Tournament and dinner, which is my personal favorite event. A big thank you to all of our Members who spent their time organizing such an incredible event, as well as those who donated to help fund our employees' college education. We closed out the golf season with our Fall Finale Tournament, 9 and 18-Hole Closing Lunches, RCMGA Awards Dinner, and the President's Cup. What an outstanding season!

We also hosted a Sunday Brunch on November 17th and Southern Comfort Night on the 20th. Both were well attended and received outstanding feedback. We closed out the month with our annual Thanksgiving Brunch, where we hosted over 175 Members with their families and guests, which is a record since I have been here. Thank you for choosing TRC as your destination for holiday lunches. We love to show your guests just what we are capable of.



As we look to December, it will be quite the busy month as we host a myriad of holiday parties, as well as some special Pub Clubs. Please be sure to sign up for all 3 of our themed Pub Clubs (Ugly Sweater on the 6th, Santa Paws on the 13th, and Tinsel and Tinis on the 20th), as we will have prizes to win, and some fun-themed cocktails. Also, Holiday Brunch has been rescheduled to December 8th, so please be sure to join us in the Ballroom for this special event. To round out the month and year, we have very limited seating left for our annual New Year's Extravaganza, so make sure to call and inquire if interested.

As always, we appreciate your support and encouragement of our Food and Beverage Team here at TRC, and we look forward to ending the year on a high note!



Rich Zabel
RICH ZABEL
ASSISTANT MANAGER



Golf Lesson PACKAGES

WITH ROB KINARD & NATALIE TRIPP

*Santa Package**:

10 Hours of Instruction

*10 packages available

*Rudolph Package**:

8 Hours of Instruction

*10 packages available

*Frosty Package**:

6 Hours of Instruction

*10 packages available

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 Golf Shop for more
information and details.

803-648-2442



Tennis & Pickleball PACKAGES



Wondering what to give your loved ones this year? The Reserve Club has got you covered. Give those you care about one of our exclusive Racquets packages, clinics, or boot camps.

They make great stocking stuffers!

5 One Hour Tennis lessons package with Andrew

5 One Hour Tennis lessons package with Eric

5 One Hour Tennis lessons package with Nina



Contact Andrew Burrow
for more information
and details.





Apple Walnut Bread Pudding

INGREDIENTS

- 1 ea. Brioche Loaf
(or Bread of your choice)
- 3 c. Heavy Cream
- 3 c. Half & Half
- 10 ea. Whole Eggs
- 2/3 c. Granulated Sugar
- 1/2 tsp. Ground Nutmeg
- 1 tbsp. Ground Cinnamon
- 1 ea. Vanilla Bean
(split and scraped)
- 1 tsp. Kosher Salt
- 32 oz. Diced Apples
(skin on or off, your preference)
- 2 c. Chopped Walnuts



Jon Gamlen

JON GAMLEN
EXECUTIVE CHEF

Our new Apple Walnut Bread Pudding has been a hit during the cooler season. Here is the recipe that we use for this fall delight.

Directions

1. Cube the Brioche, set on sheet trays and allow to dry out for 24 hours.
2. Mix the Cream, Half & Half, Eggs, Sugar, Nutmeg, Cinnamon, Vanilla, and Salt together.
3. Add the Custard mixture to the Brioche pieces.
4. Mix in the Apples and Walnuts, put mixture in a baking dish.
5. Allow the Custard to sit on the bread mixture for at least 3 hours, mixing the bread every hour to get a good distribution of liquid and absorption.
6. Cook the Bread Pudding covered with plastic and foil, in a 325 degrees oven, low fan, for 35-45 minutes. The Custard needs to cook until set. An internal temperature of 155 degrees will suffice.
7. Take the foil off and cook for 10-15 more minutes, until the Pudding gets a little color.



Chocolate Hazelnut Martini

Ingredients

- 2 oz. Chocolate Baileys
- 1 oz. Vanilla Vodka
- 0.5 oz. Frangelico

Method

1. Fill a shaker with ice and all ingredients.
2. Shake!
3. Pour into a Martini glass and enjoy this sweet treat.



Michelle Walker

MICHELLE WALKER
BAR MANAGER





Holiday Hours of Operation

MON, DECEMBER 23RD

F&B Closed All Day
Golf Closed All Day
Clubhouse Closed All Day

WED, DECEMBER 25TH

F&B Closed All Day
Golf Closed All Day
Clubhouse Closed All Day

MON, DECEMBER 30TH

F&B Closed All Day
Golf Closed All Day
Clubhouse Closed All Day

WED, JANUARY 1ST

F&B Closed All Day
Golf Closed All Day
Clubhouse Closed All Day

TUES, DECEMBER 24TH

F&B Closed All Day
Golf Closed All Day
Clubhouse Closed All Day

THURS, DECEMBER 26TH

Normal Hours
of Operation

TUES, DECEMBER 31ST

F&B Closed
Golf Closing at 3:00 PM
Clubhouse Closed
NYE Party 8:00 PM

THURS, JANUARY 2ND

Normal Hours
of Operation



TENNIS TIP:

THE ELUSIVE SERVICE TOSS

Tossing the ball up into the right place – for both you personally and the type of serve that you’re hitting – is analogous to being in the right place at just the right time for all the other shots. Unfortunately, it’s more difficult than it sounds, since it’s accomplished with your non-dominant hand/arm, and a bit tricky as well. If not placed properly, and consistently, there is little hope of possessing a reliable serve.

Let’s first address the arm’s position both prior to launching the ball, and during the release itself. The palm must be facing upwards with your thumb gently pressing against the top of the ball and your fingers creating a “shelf” on which to rest the ball. An anatomically neutral position – identical to the natural position that your arm assumes while hanging by your side – is what you should be striving for. This position is first realized typically with the ball resting against the racket in your fingertips as one begins their service “ritual.”

Next, it is essential to know that the ball, once released, should be devoid of any spin or rotation. This is best accomplished by releasing the ball at your arm’s point of full extension while parallel to the ground and moving upward. Simply open your hand up and release your thumb on the ball, do not roll it off your fingers!

Muscle tension, or a complete lack thereof, is the key to establishing a consistently repeatable finite tossing range of motion. This relaxation is established simultaneously in the tossing arm and the hitting arm by initiating a slight rocking motion in the Ritual Stage, prior to initiating the toss, creating a necessary synergy between the two.

The main beneficiary of this action is the tossing arm, a modified tossing rehearsal if you will, although the hitting arm is influenced as well into not rushing into its “loaded” position with counterproductive muscle tension. Ideally, the weight of a completely relaxed, “dead arm” moving upward establishes all the natural momentum necessary to propel the ball out of one’s hand and into a sufficiently high, hit-able zone. Remember: relaxed muscles are athletically intelligent, tight ones do not lend themselves to replication.

Young children are able to learn this fairly quickly using the “hot potato-egg toss” analogy. When urged to toss the ball up very carefully and lightly without breaking the egg, versus the sudden quick-release hot potato version, a consistent result is accomplished in minutes. They get it! When smash-the-egg(ball) at a point that is as high as they can reach with the racket is added to the equation, a reasonably smooth transition from Stage 1 (preparing to strike the ball) to Stage 2 (striking the ball) is achieved. A full-fledged serve is born almost immediately exhibiting a viable throwing motion.



Andrew Burrow

ANDREW BURROW
DIRECTOR OF RACQUETS

Holiday

Junior Tennis Clinics

December:

21st, 23rd, 26th, 27th, 30th, 31st

January:

2nd, 3rd

Time:

1 PM - 3 PM Each Day

Contact Andrew Burrow for more
details and registration!



CONGRATULATIONS!

Please help us congratulate Mr. Jim Cillo on his recent win during the 18th annual Harry Wilson Super Senior Championship at Florence Country Club.



Reserve Club Member, James (Jim) Cillo, went wire to wire to win the SCGA Super Senior Championship on October 22nd - 23rd. Mr. Cillo shot a final round 75 for a two-day total of one over par 143 to win.

Mr. Cillo played 5,950 yards for his division, competing against 81 players during the Stroke Play format over 36 holes.

Congratulations are also due to our Reserve Team I and Team II for their wins in the CSRA Team event on October 31st.

DIVISION 1		DIVISION 2	
Reserve Club I	253.5	Reserve Club II	199.5
Eisenhower	226.5	Woodside II	154.0
Woodside I	226.0	Mt. Vintage	153.0
Bartram Trail	218.0	Houndslake	141.5

Reserve Club Team I achieved first in low gross Division 1, while Reserve Club Team II snagged first low gross in Division 2.

Way to go ladies!



Chris Bates
CHRIS BATES
DIRECTOR OF GOLF

HOLIDAY GOLF SHOP SALE!

December 6th - December 8th

Don't miss the opportunity to get some of the latest Reserve Club apparel at a very low price!



SUPERINTENDENT'S MESSAGE:

November was a month to give thanks for all the good things we have experienced here at The Reserve Club. I, for one, am truly thankful for the Membership – without you, we wouldn't be here. I'm also grateful for my team, who have worked very diligently to bring our courses back from both Helene and the 8.5-inch rain event we had this past month. I'm especially appreciative of our H2B visa team, which returned home on November 29th. While I would love to keep them onsite year-round, it's a mandate of the program that necessitates their return home. Fear not, the next group is expected to arrive in mid-February of 2025.

In November, we installed several new amenities. In response to a Member's suggestion, we are now using green sand to fix divots in our fairways and rough. To house the new green sand, I ordered the manufacture of 5 new sandboxes to be placed at each of the relief stations on our courses. In addition, we have installed new pavers and drainage adjacent to the relief station between #5 and #6 Reserve. We have received a lot of positive feedback regarding these enhancements.



We have also begun preparation for the winter season by overseeding the practice area and the tees on the par 3s on both courses. The painting of fairways and greens will commence in early December. We have also started changing the cups on the greens twice per week, on Tuesdays and Fridays, to minimize the amount of cup damage while the grass is dormant. We plan to experiment with cup liners to determine if they have any material impact on cup conditions. Your continued diligence in carefully removing the flagstick from the hole on shorter putts and attention when removing the ball from the hole will help dramatically.

One additional piece of positive news: we received two new blowers from Toro in late November. With autumn upon us, they will help keep our courses much cleaner! Another thing to be thankful for!

The minutes from the Greens Committee meeting can be found on the Club website. Simply go to the "Resources" tab, select "Advisory Board & Committee Role and Responsibility," and click on "Recent Committee Minutes."



Robert Padgett

ROBERT PADGETT
GOLF COURSE SUPERINTENDENT



Month	# of Surveys	Score	Reserve Greens	Reserve Fairways	Reserve Tees	Reserve Bunkers	HC Greens	HC Fairways	HC Tees	HC Bunkers
September	92	9.10	4.49	4.36	4.15	3.48	4.39	4.34	4.22	3.66
October	74	9.22	4.76	4.60	4.47	3.68	4.68	4.51	4.52	3.66
November	40	9.28	4.67	4.52	4.25	3.58	4.62	4.41	4.29	3.34
2024	887	8.54	4.34	4.02	3.92	3.39	4.32	3.89	4.00	3.45

RCMGA NEWS

"We have Something for Everyone!"



2024 RCMGA BOARD

Mike Battaglia, President

Bill McKool, VP & Communications

Jim Ruthven, Treasurer

Scott Calhoun, Secretary

Dave Hemingway, Events

Tom Butler

Ron Kuntz

ADVISORS

Scott Johnson

Mike Lee

RCMGA RESERVE CLASSIC WINNERS

Gross Winners:

Wendell Haight, Perry Atterholt,

Pat Sheffer, Bruce Holton

Net Winners:

Steve Kreuter, Dick Spaeth,

Gary Robinson, Jim Mallak

2025 RCMGA SEASON

March 20th

April 17th

May 22nd

June 19th

July 17th

August 21st

September 25th

October 16th

October 30th (Rain Date)

November 20th (Banquet & Awards)

President's Message:

The RCMGA season has ended. After eight months of competitive, fun events, the overall Jim Hudson Cup Championship came down to the last event of the season. Fourteen RCMGA members still had the opportunity to capture the 2024 RCMGA championship. Forty-nine of its members had the opportunity to move into the top five. The RCMGA board is very excited that so many of our members still had a chance on the last day of the race for the Cup.

On November 14th, we held our year-end celebration banquet and meeting with 90-plus members and guests. The RCMGA Board had the opportunity to share and celebrate many topics from this season and next. The RCMGA Members recognized all the sponsors that support the group financially year after year. A strong partnership has been formed with the title sponsor, Jim Hudson Automotive Group. Additionally, the team from Woodside Development and our friends from The Reserve Club pro shop both contribute to our success. Thank you all very much.

Included in this year's celebration, the RCMGA members had the time to say thank you and recognize former Director of Golf Services, John Keller. John has played a major role in the success of TRC and TRC golf for over 20 years. Again, the RCMGA would not be as successful without John's help.

On the 2024 economics side, the RCMGA paid out over \$19,500.00 in prize money. This year's top money winners pocketed \$100 for 5th place moving up to \$600 to this year's Jim Hudson Cup Champion. Yes, you did read that correctly, \$19,500 was paid out in golf shop credit, skins game, individual achievement awards, prizes, and cash in the RCMGA events, including the two major Championships. The RCMGA is living up to its slogan, "We have something for everyone."

Finally, it came time to crown the Jim Hudson Cup Champion. It was the Board's great pleasure to recognize Dave Hemingway as the 2024 JHC Champion. Dave finished with 1925 points. Dave received \$600 in cash, the Cup Trophy, and the RCMGA traditional champion's engraved cutting board. Dave was one of 23 members with perfect attendance in all eight events. Congratulations to Dave Hemingway, RCMGA 2024 Champion.

The RCMGA Board looks forward to the 2025 season, as planning is already underway. Thank you again to the many sponsors, members, volunteers, and TRC staff for making the 2024 season a huge success. If you would like to see the presentation from the banquet, it will be posted under Golf/RCMGA on The Reserve Club website.

Mike Battaglia, 2023 - 2024 President



Gross Winners



Net Winners

Find more information about the RCMGA on the Club website.

RCWGA NEWS



9 - HOLERS

That's a wrap on the RCWGA 9 2024 season! We held our closing luncheon and meeting on November 13th. It was wonderful to see all of the ladies get together to celebrate our accomplishments this year. We can't wait to see what 2025 has in store for us as we welcome a new board and new members.



INTERESTED IN JOINING THE RESERVE CLUB NINERS?

If you are interested in becoming a part of The Reserve Club Women's Golf Association 9-Holers for the 2025 season, contact our Membership Director or the Golf Shop.

18 - HOLERS

It has been such a wonderful season! The last CSRA team event was held at West Lake in Augusta on October 31st. Our ladies finished strong winning number in low gross, both divisions, in the yearlong competition!

We finished the year in November with the President's Cup Tournament and the Closing Meeting. Now on to 2025!

JOIN THE 18 HOLERS!

If you are interested in joining the 18-hole ladies' league, please contact Holly Connelly, the TRC Membership Director, or the Golf Shop.



Stay Active This Holiday Season!

6 Tips to Maintain Your Fitness Goals Through the Holiday Rush

The holiday season is a time for celebration, connection, and, yes, indulgence! While it's important to enjoy the festivities, it's equally crucial to stay mindful of your fitness goals. With packed schedules, travel plans, and endless holiday treats, staying active can feel like a challenge. But with a little planning and creativity, you can keep your fitness on track without missing out on the fun.

1. Make Fitness Part of the Festivities

Incorporate movement into your holiday traditions! When doing your holiday shopping, stroll downtown and shop local, or forget about finding the closest spot and park at the back of the mall parking lot! Organize a family pickleball match or golf tournament! After those big meals, take the whole crew out for a long walk. These activities keep you moving and create lasting memories.

2. Try Short, Effective Workouts

Don't have an hour to spend at the gym? No problem. High-intensity interval training (HIIT) workouts or a quick 15-minute circuit can be just as effective. Try this quick circuit:

- 10 Jumping Jacks
- 10 Push-Ups
- 15 Bodyweight Squats
- 10 Mountain Climbers (each leg)
- Repeat 3-5 times, and you're done!

3. Plan Ahead for Travel

Traveling doesn't mean skipping workouts. Pack a resistance band or download a fitness app with guided workouts you can do anywhere. Many hotels have gyms, so take advantage of those facilities when you can.

4. Stay Hydrated

It's easy to overlook hydration during the cooler months, but staying hydrated helps control hunger and keeps your body functioning optimally. A simple trick? Drink a glass of water before meals and keep a reusable water bottle with you throughout the day.



5. Practice Mindful Eating

Enjoy your favorite holiday treats, but be mindful of portions. Balance indulgent meals with lighter options, and try not to arrive at gatherings overly hungry. Filling up on veggies and protein first can help keep your plate balanced.

6. Focus on Consistency, Not Perfection

You don't have to crush a new personal record or stick to your usual schedule. The goal is to stay consistent and make fitness a priority, even if it looks different this month. Something is always better than nothing.

Gift Card Specials

Give the Gift of Health This Season with Village Fitness Gift Cards, Perfect for Friends & Family!

Massage & Assisted Stretch

Buy a gift card for someone else and get 20% off a service for yourself (of equal or lesser value).

21-Day Kickstart

Gift our 3-week training Kickstart for only \$79!
(Regularly \$99)

This season, don't let the hustle and bustle derail your progress. Stay active, enjoy yourself, and remember--balance is key.

You've got this!

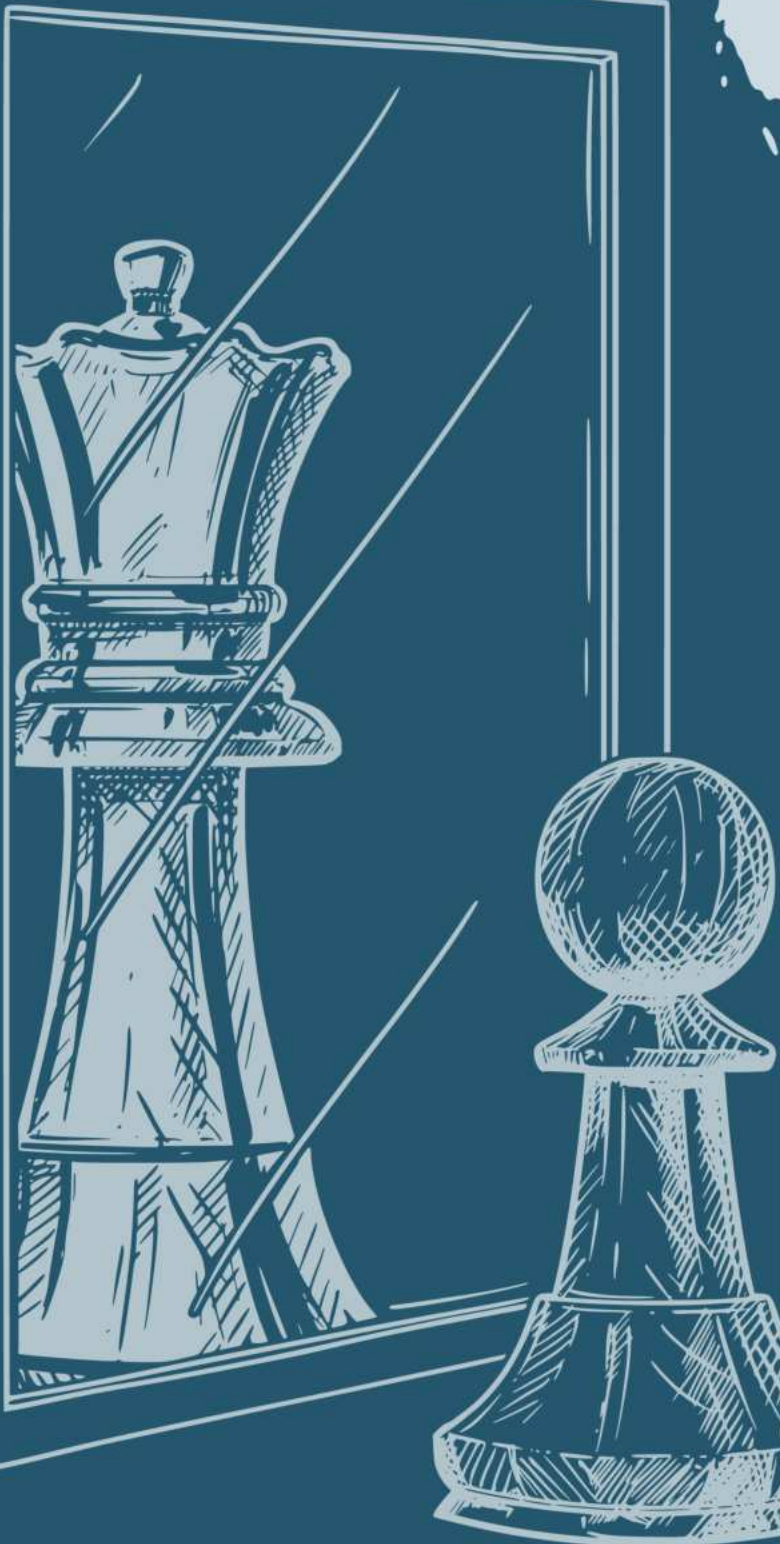




the
Village
at Woodside

ART
SHOW

Frozen in Reflection



Free Event

FRIDAY
JAN. 24 **6-8**
PM PM

**110 COACH LIGHT WAY
AIKEN SC, 29803**

Step into a world
where art captures
the still beauty of
winter and the depth
of introspection with
breathtaking works by
local talent!

ARTISTS:

Please submit your art piece by emailing
bkerley@woodsidecommunities.com
for details and a submission form

**work must be submitted by
5 PM on January 16th.*

**SCAN
FOR
MORE
INFO**





THE RESERVE CLUB

AT WOODSIDE



803.648.1601

www.TheReserveClubAtWoodside.com