

March 2026

# THE RESERVE REVIEW

**Official Newsletter of The Reserve Club at Woodside**



A SEASON OF  
WARM SMILES &  
FOND FRIENDSHIPS



THE RESERVE CLUB

AT WOODSIDE

# IN THIS ISSUE

## UPDATES FROM YOUR TRC TEAM

Get the inside scoop about what's happening at the Club from General Manager, Barry Garrett, and Membership Director, Leah Barr.

## MARCH EVENTS

See what's happening this month at the Club, and make your reservations for events such as Comedy Night, Lobster Night, and Southern Comfort Night.

## DELICIOUS RECIPES

Chef Jon and our Bar Manager, Michelle, share recipes for delightful meals and cocktails for you to make at your next fall gathering!

## SUNDAY BRUNCH MENU

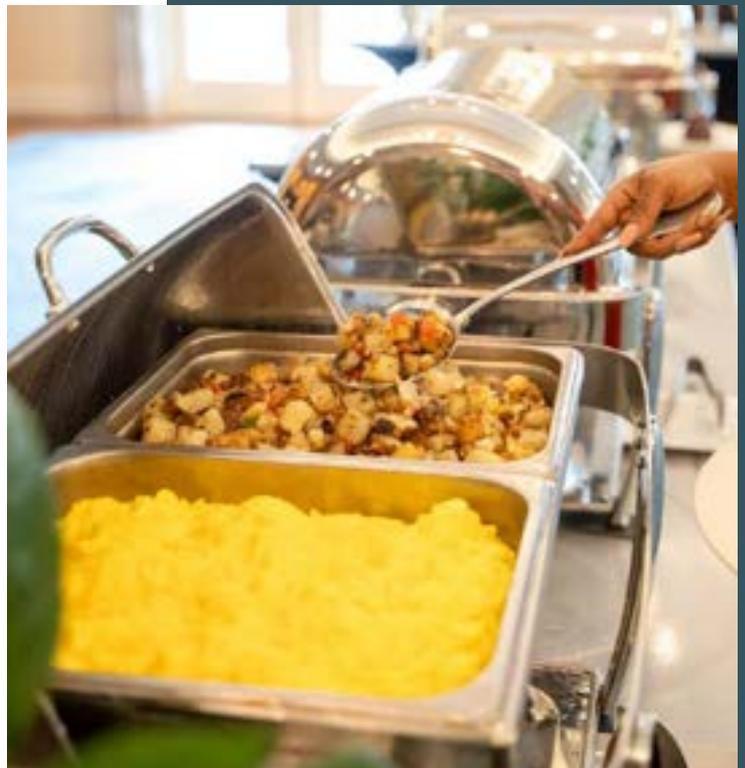
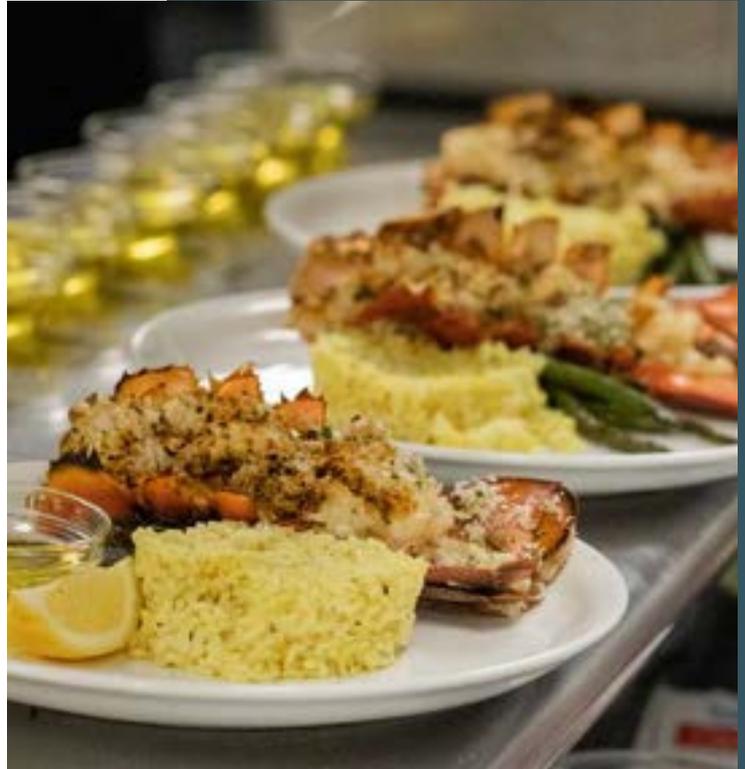
A Member Favorite returns! Check out which delicious Brunch items will be featured on the upcoming Brunch Buffet.

## A MESSAGE FROM KATIE BOYD

The Reserve Club is excited to announce automatic payments, making life easier for everyone while helping the environment in the process.

## RCMGA UPDATES

Golf is in full swing! Check out the latest RCMGA news from its President, Dave Hemingway.



# EVENTS SCHEDULE

MARCH 2026

**Sat  
March 7**

**Comedy Night with Karen Morgan**  
Doors Open at 6:00 PM  
Ballroom

**Wed  
March 11**

**Lobster Night**  
By Reservation  
Main Dining Room

**Fri  
March 13**

**St. Patrick's Day Pub Club**  
5:30 PM  
Pub Bar

**Sun  
March 22**

**Sunday Brunch**  
11:30 AM - 1:00 PM  
Main Dining Room

**Wed  
March 25**

**New Member Mixer**  
5:30 PM  
Ballroom

**Thurs  
March 26**

**Southern Comfort Night**  
By Reservation  
Main Dining Room

# A NOTE FROM YOUR GENERAL MANAGER

As we delve a little deeper into the year, I am happy to report that 2026 is off to a great start! We have experienced sellout crowds for our Burgers & Brews, Valentine's Dinner, Prime Rib Nights, and have had strong support in our Banquet department.

In March, we are looking forward to hosting Comedy Night on March 7th with Karen Morgan to a sellout crowd, Lobster Night on March 11<sup>th</sup>, St. Patrick's Day Pub Club on March 13<sup>th</sup>, Sunday Brunch on March 22<sup>nd</sup>, and Southern Comfort Night on March 26<sup>th</sup>.

Stay tuned for the publication of our Upcoming Events for the second quarter.

In mid-March, we are anticipating getting the pool heater up and running, and the pool facilities open and available for the 2026 season. Please note that we staff the pool snack bar from Memorial Day weekend through Labor Day.

As you may have noticed, Robert and the grounds crew are beginning to work diligently to improve the landscaping throughout the property. As more seasonal staffing comes on board, they will continue to enhance planting around the Clubhouse and elsewhere.

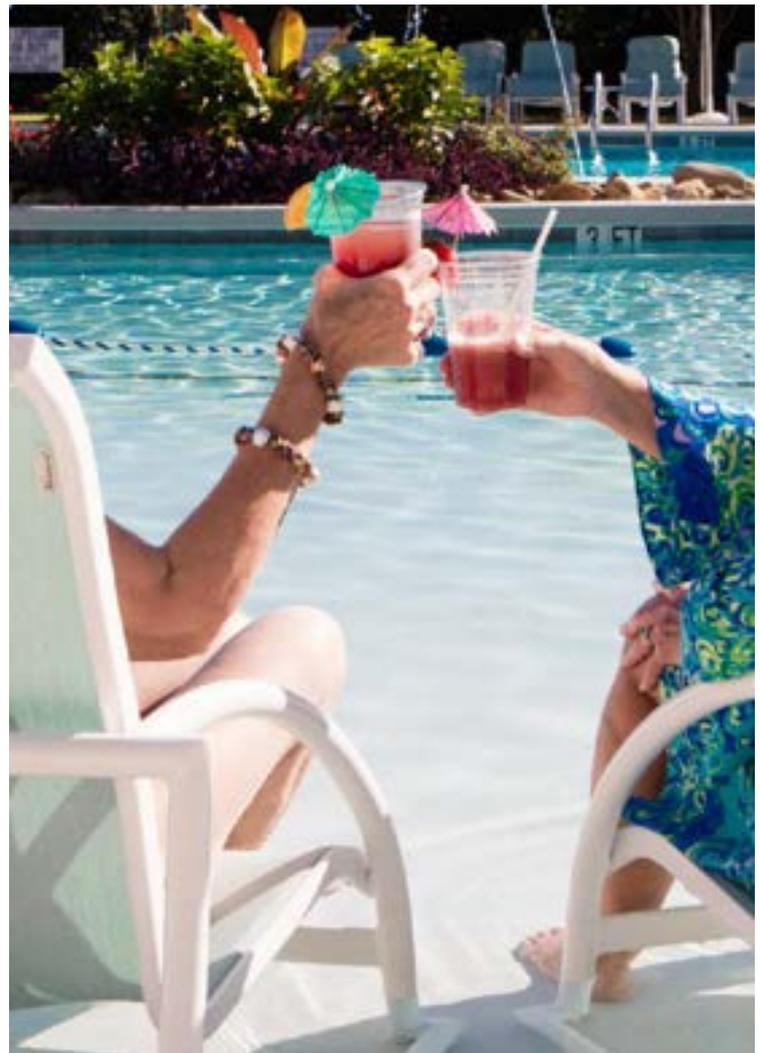
We appreciate your continued support as we continue to work on a variety of facility enhancements for our Membership's enjoyment.

Respectfully,



*Barry Garrett*

**BARRY GARRETT**  
CCM, CCE  
CHIEF OPERATING OFFICER AND GENERAL MANAGER



# A LETTER FROM YOUR MEMBERSHIP DIRECTOR

Spring is quickly approaching here at The Reserve Club! We have hosted the opening meetings for our Reserve Club Men's and Women's Golf Associations in preparation for the 2026 season. If you are interested in joining these associations or upgrading your Membership, please come and visit me for more information!

The Club will be hosting a myriad of events this year for both the Membership and Club guests. Several weddings will be taking place this year on our beautiful event lawn and in our ballrooms. It's so wonderful to see everything green and blooming and people enjoying our outdoor amenities! It's a testament to the talent and hard work of our grounds staff. The number of weddings taking place this year speaks volumes to the dedication and hard work of our Events Coordinator, Megan Bradley, who helps to showcase our Club and what we have to offer! Thanks to all who make this a wonderful place to host a special event!

Please be sure to check the Social Calendar regularly, as we have a variety of activities and events lined up for you this year. Be sure to register and secure your place or table!

As always, I want to thank our Membership for being such great ambassadors of the Club and making our new Members and potential Members feel welcome and at home here.



*Leah Barr*

LEAH BARR  
MEMBERSHIP DIRECTOR

WELCOME NEW MEMBERS!

*FEBRUARY 2026*

Lindsey and Don Peterik

Laura and Paul Vieth

Cathy Scott and Mike Zustra

Donna and Jerry Wilson

Robin and Scott Wegman

Chris and Greg Bretthauer





# Irish Potato Soup

About 6 Servings

## INGREDIENTS

- 2 oz Butter, unsalted
- 1 Large Yellow Onion, diced
- 2 Leeks, whites and green parts only, washed well, chopped
- 2 lbs Yukon Gold Potatoes, peeled & diced
- 4 cups Chicken or Vegetable Broth
- 2 cups Half & Half or Heavy Cream (for a richer texture)
- 1 Bay leaf
- 1 tsp Fresh Thyme, chopped
- 2 tbsp Chive, sliced, for garnish
- Salt and Pepper to taste



*Jon Gamlen*

**JON GAMLEN**  
EXECUTIVE CHEF

If you are the festive type and enjoy St. Patrick's Day, here is a great recipe for Irish Potato Soup.

## DIRECTIONS

1. In a heavy-bottomed pot over medium heat, melt the Butter and add the Onion and Leeks. Allow to sweat for 6-8 minutes, until soft, but not browned.
2. Add the Broth and Potatoes. Bring to a simmer.
3. Add the Bay Leaf and Thyme. Reduce to a low simmer and allow the Potatoes to cook, roughly 20-25 minutes.
4. Remove the Bay Leaf and blend the soup carefully using an immersion blender, or in batches in a blender.
5. Return to heat and add the dairy, bring to a simmer. Check the consistency here, you can thin it out with more broth, or allow it to reduce some for a thicker soup.
6. Season with Salt and Pepper. I like to add a touch of Hot Sauce and Lemon to most cream soups, as the added acidity can really enhance the flavors.
7. Serve in a crock with sliced Chives. Add some nice Irish Cheddar for a slightly less traditional approach.



# Strawberry Basil Martini

## Ingredients

- Strawberries
- 5-6 Basil leaves
- ½ Lime, juiced
- 2 oz Vodka
- Splash of Sweetener of Choice, I like Agave

## Method

1. Muddle Strawberries, Basil, and Lime Juice in a glass.
2. Add Vodka.
3. Add your Sweetener.
4. Shake ingredients. Pour into a Martini glass and garnish with a Strawberry and Basil leaf.



*Michelle Walker*

**MICHELLE WALKER**  
BAR MANAGER



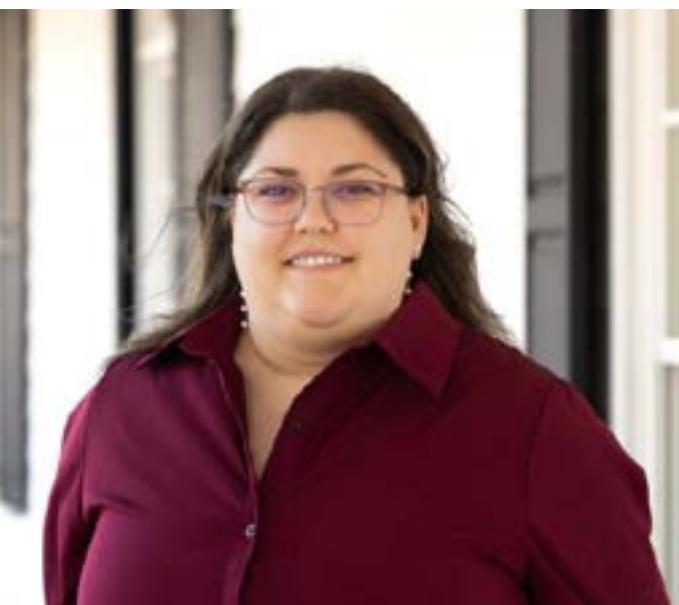


# Accounting Corner



Are you looking to get more organized or be more environmentally friendly? Well, here at The Reserve Club, we offer easy automatic payments right from your bank account. No more writing checks, no more remembering to pay your bill, and, as a bonus, you save on a stamp or a walk over here (though we do love seeing all your smiling faces). These payments will be drafted automatically on or around the 20th of each month and can be stopped at any time simply by calling the accounting office.

If your goal is to be more environmentally friendly, then why not sign up for our easy online statements? No more waiting for it to come in the mail, and it is instantly emailed to you as soon as it's processed. This not only helps the environment by reducing paper use, but also gives you instant access to your invoice.



If you are interested in automatic payments, simply stop by the accounting office for a PAP form the next time you are at the Club. If you would like to sign up for email-only statements, feel free to call Katie Boyd, Property Accountant, at (803) 617-0489 or feel free to pop in!

# RCMGA NEWS



"We have Something for Everyone!"

## 2026 RCMGA BOARD

Dave Hemingway, President  
Ron Kuntz, Vice President  
Tom Butler, Treasurer  
Andy Stolarski, Secretary  
Rob Ekeland, Events Coordinator  
Wayne Powell, Communications  
Brent Loeloff, Board Member

## ADVISORS

Joe Drolz, Advisor  
Mark Omura, Advisor  
Scott Vieweg, Advisor

## RCMGA UPCOMING EVENT

### Medal of Honor Tournament

*March 19th*

Hollow Creek Course  
4-Man Teams  
2 Best Ball  
Stableford Scoring  
Gross & Net Divisions

## 2026 RCMGA SEASON

March 19th

April 16th

May 21st

June 18th

July 16th

August 20th

September 24th

October 15th

November 19th (Banquet & Awards)

## President's Message:

Hello RCMGA,

I can already feel the excitement in the air. The 2026 golf season is right around the corner.

By the time you read this article, we will have completed our RCMGA Tee Off Meeting and will be ready for the first event of the season. On March 19<sup>th</sup>, we start our season with the Medal of Honor tournament, a 4-man, 2-best-ball format with stableford scoring and both gross and net division winners. 9:30 am tee-off with a great lunch planned after your round. What a great way to start the season.

For those of you who haven't joined yet, let me give you a little background. The RCMGA is the largest men's group in The Reserve Club. We are starting our 6<sup>th</sup> season and have approximately 165 members, and room for more. We conduct 8 tournaments each year, plus a season-ending event against the Woodside Country Club MGA. We have an awards banquet at the end of our season to recognize our Jim Hudson Cup champion (our title sponsor).

Joining the RCMGA is the #1 best way to get immediately involved in men's golf at TRC. If you're interested in joining, it's not too late and it's very easy. You can call the pro shop, they will be happy to help. You can contact any of our RCMGA board members or advisors, they too will be happy to help.

As always, thank you for your support, we'll see you in the fairway!

*Dave Hemingway, President*



*Find more information about the RCMGA on the Club website.*



# *SUNDAY BRUNCH*

MARCH 22 | 11:30 AM - 1:00 PM  
\$25+ PER ADULT | \$15+ AGES 5 - 12



## BRUNCH BUFFET

Assorted Bagels

*Butter, Cream Cheese, Jam, and Jelly*

Fresh Fruit

Caesar Salad

Yogurt Station

*Granola, Dried Fruit, Honey, Coconut*

Applewood Bacon & Polish Sausage

Ham & Cheese Quiche

Grand Marnier French Toast

*Cherries Jubilee Sauce*

Fresh Biscuits

Sausage Gravy

## OMELETTE & EGGS STATION

Chef Prepared Omelettes

*Bacon, Ham, Tomatoes, Mushrooms, Spinach*

*Cheese, Peppers, Green Onions*

Eggs to Order

## DESSERT STATION

Chocolate Banana Pudding Shooters

Blondies

## MEMBER SIGNATURE BAR

CONTACT CLUB CONCIERGE TO RSVP



LIMITED A LA CARTE MENU AVAILABLE



# SUPERINTENDENT'S MESSAGE

As I write this message, the temperature outside is 40 degrees, numerous degrees below average for this time of year. It certainly has been a ride, which means our bermudagrass is having a hard time figuring out when to come out and play. I'm guessing we will be a couple of weeks behind a normal growing season – Mother Nature sure hasn't been friendly, but your team is working diligently to provide the best possible playing conditions.

Speaking of your team, we welcomed back four of our H2B visa workers earlier this month. They were delayed at the border for over a month while their immigration status was sorted out. The hometown team held down the fort in the interim, and we are all eagerly awaiting the arrival of the additional eight people in late March to complete the team and get us back to full strength.

I have received a number of questions regarding the condition of the upper level of the driving range during the winter season, and appropriately so. The combination of poor weather conditions and improper adjustment to the new golf calendar conspired to cause inferior germination. The new golf calendar, which places the Men's Member Guest tournament in a more favorable time slot at the end of October, pushed back the overseeding schedule almost a month. During this period, Aiken County was in the midst of a dry spell. We were not able to get enough water on the seed to allow for fruitful germination, and once winter hit, the seed never recovered. We will learn from this, and will get the seed down earlier in 2026 and water more heartily after it is on the ground. This may cause some temporary disruption to the practice range schedule, but I think we can all agree that better conditions are the goal. More to come as we progress through the year.

The concrete cart paths on #s 7 & 8 on the Reserve (Nicklaus) Course have been poured and look great. Over the next couple of weeks, we will complete the brickwork and fill in the areas adjacent to the paths. We purchased 30 rakes and placed them in the bunkers on the Reserve Course this month, and we will start "painting" the fairways with pigment and pre-emergent to kick-start growth as the temperatures rise.

Finally, I want to let the Membership know that the 2025 Greens Committee Annual Report is out and available on The Reserve Club website. This year's report includes a report card for the year, along with our goals and objectives for 2026. I want to thank the Greens Committee for their efforts in putting this report together.

For more information on what's happening, please check out the minutes from the February Greens Committee meeting and the 2025 Annual Report on the website. They are located under the Resources tab and the Advisory Board & Committee Role and Responsibility tab.

I'll see you on the course!

## TIP OF THE MONTH:

You may not realize this, but plastic tees wreak havoc on the blades of fairway and tee mowers! It helps a lot if you pick up your tee after teeing off.



*Robert Padgett*

**ROBERT PADGETT**

GOLF COURSE SUPERINTENDENT



# THE RESERVE CLUB

AT WOODSIDE



803.648.1601

[www.TheReserveClubAtWoodside.com](http://www.TheReserveClubAtWoodside.com)