

April 2026

# THE RESERVE REVIEW

Official Newsletter of The Reserve Club at Woodside



SPRING IS IN  
FULL SWING



THE RESERVE CLUB

AT WOODSIDE

# IN THIS ISSUE

## MEET OUR NEW GM

Our new General Manager, Nick Brisk, introduces himself and family!

## TRC UPDATES & APRIL EVENTS

Get the inside scoop about what's happening at the Club from Membership Director, Leah Barr.

## DELICIOUS RECIPES

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

## GOLF UPDATE - MASTERS

Chris Bates shares updates on Guest fee rates and available tee times for Augusta Golf Week.

## AGRONOMY UPDATE

Robert Padgett gives us a spring update on current and upcoming projects.

## VILLAGE FITNESS UPDATES

Josiah Frederick shares updates on April's specials and the upcoming Golf Training & Mobility Clinic.



# A NOTE FROM YOUR GENERAL MANAGER

Dear Members of The Reserve Club,

It is truly an honor to introduce myself as your new General Manager and Chief Operating Officer, joining the team on May 4th. I am deeply grateful for the opportunity to serve The Reserve Club and excited to become part of a community that clearly values tradition, relationships, and an exceptional club lifestyle.

I was born and raised in Wilkes-Barre, Pennsylvania, where my passion for hospitality began at an early age, working in my family's pizzeria. Those early experiences taught me the importance of service, integrity, and community, values that continue to guide me today. While my career began in fine dining, it ultimately led me to where I have spent the majority of my professional life, the private club industry.

For more than twenty-four years, I have had the privilege of leading and serving distinguished private clubs throughout Florida and South Carolina, gaining hands-on experience across all areas of club operations. My background includes golf operations and maintenance, tennis, fitness and wellness, aquatics, food and beverage, Membership, finance, and hospitality programming. I take great pride in being a visible, engaged leader who believes the best clubs are built through strong teams, clear communication, and a shared commitment to excellence.

I am proud to have earned the Certified Club Manager (CCM) designation and to lead with a transparent, "no-surprises" philosophy that keeps Members and staff informed, aligned, and inspired.



As a servant leader, my focus is on supporting our team, enhancing the Member experience, and ensuring The Reserve Club continues to thrive both today and well into the future.

On a personal note, my wife, Mary, has spent more than 25 years in the wine industry, and together we are proud parents to our son, William (25), an aircraft technician, and our daughter, Emma (21), a USF student studying Broadcast Journalism. Family, connection, and community are incredibly important to me, which is why the culture and values of The Reserve Club resonate so strongly.

I am genuinely excited to begin this journey with you and look forward to getting to know each of you in the months ahead. Thank you for the warm welcome and for the trust you have placed in me. I am grateful for the opportunity and enthusiastic about what we will accomplish together.



Best,

*Nick Boish*

General Manager & Chief Operating Officer  
803.648.1601

# A LETTER FROM YOUR MEMBERSHIP DIRECTOR

Spring has sprung and all is abuzz here at the Club! It's wonderful to see our Members out enjoying our beautiful golf courses and participating in our many outdoor amenities!

April is the month we host our Golf Week guests, and we look forward to having an active participation this year! Thanks to our Membership for sharing our Club during this time and to our staff who take such great care of our visitors.

Please mark your calendars for our popular Trivia Night coming in May, where we will celebrate the 250th anniversary of the United States while testing your patriotic knowledge! Some exciting events are already planned for the next few months, so please read those Club emails so you don't miss out!

I would like to express my sincerest appreciation for the many, many people who attended the celebration of life for our friend and colleague, Andrew Burrow. The support and outpouring of love and compassion for his friends and family speaks volumes to the mark that Andrew left here at The Reserve Club. He will be truly missed by all.



## WELCOME NEW MEMBERS!

*MARCH 2026*

Marie Jane & Tim Turner

Kristi & Patrick Hegert

Michelle & Mike Trame

Cathy & Stuart Malone

Jennifer & David Plassman

Michelle & John Shields

Beth & Darren NeSmith

Jean & Thomas De Mange

Gail & Tom Phillips

Amy & Craig Hartman

## A MESSAGE FROM THE WPPOA

**GROW. CONNECT. ENJOY!**

Reserve residents, did you know the WPPOA offers yearly community garden plot rentals?

Choose from organic or traditional gardening, and enjoy the perfect opportunity to test your green thumb while connecting with neighbors.

Plots are going fast!

For more info, call 803.641.9663 or email [wppoa@wppoa.com](mailto:wppoa@wppoa.com)



# Chef's Egg Salad

About 6 Servings

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## INGREDIENTS

- 12 Eggs, Large
- .5c Mayo, preferably Dukes
- 1.5 tsp Dijon
- 1 tsp Whole grain mustard
- 1 tbsp Fresh lemon juice
- 2 tbsp Bruinoise Celery (the smallest dice you can muster)
- 1 tbsp Thin sliced Chives
- 1 tbsp Finely minced Cornichon or good Dill Pickle
- 1 tsp Pickle Brine from the jar
- .5 tsp Smoked Paprika
- 1 tbsp Creme Fraiche
- Salt and Black Pepper to taste

In honor of the little golf tournament in Augusta this month, here is my favorite egg salad recipe.

## DIRECTIONS

1. Cook the eggs. Place them in the bottom of a pot and just cover with cold water, add a little salt, and bring to boil. Once boil is reached, turn off the heat and cover the pot. Allow to sit for 11-14 minutes, depending on how well done you like your eggs.
2. After 11.5 minutes, transfer to an ice bath or place under running cold water until cool through. Crack the outside while they are resting to hopefully get some of the membrane to release. Peel the eggs.
3. Chop the eggs roughly, having some small pieces and some large is good for texture in this application.
4. In a bowl, build the dressing. Combine the mayo, mustards, juice, brine, paprika, salt, and pepper and mix well.
5. Fold the herbs, creme fraiche, and eggs into the dressing gently. Don't stir, it will be more fluffy then.
6. Check seasoning and allow to rest for about 30 minutes before serving.



*Jon Gamlen*

**JON GAMLEN**  
EXECUTIVE CHEF

# The Official Azalea

## Ingredients

- 2 oz Vodka or Gin
- 2 oz Pineapple Juice
- 1 oz Fresh Lemon Juice
- ½ oz (or to taste) Grenadine
- Garnish with Lemon Wheel, Maraschino Cherry, or Mint Sprig

## Method

1. Combine vodka or gin, pineapple juice, lemon juice, and grenadine in a shaker.
2. Add ice and shake well for 10–15 seconds until chilled.
3. Strain into a coupe or rocks glass filled with fresh ice.
4. Add your garnish.



*Michelle Walker*

MICHELLE WALKER  
BAR MANAGER





## 2026 GOLF WEEK AT TRC

In the next few days, the best players in the world convene in Augusta to compete for the title of "2026 Masters Champion." Scottie Scheffler, Rory McIlroy, Michael Brennan, and Ludvig Aberg all have their eyes on the title, and are certain to create the final round back-9 drama that has become synonymous with The Masters.

Golf fans from all over the globe will be visiting Aiken and Augusta to attend The Masters Golf Tournament. During Masters Week, The Reserve Club invites Masters Patrons from around the world to enjoy our beautiful golf courses and The Reserve Club experience.

### TRC Member's Guest Fees Rates

The following rates apply to all guest fee categories (Accompanied, House, and Family Guests). Rates include cart and greens fees as well as all taxes.

**18 Holes - \$107 | 9 Holes - \$65**

### TRC Member Tee Times

The standard Reserve Club Tee Time Policy will apply to Tournament Week. Tee times and tee time requests are to be made through ForeTees.

- Monday, April 6th:** Tee times are available.
- Tuesday, April 7th:** Tee times are available.
- Wednesday, April 8th:** Tee times are available.
- Thursday, April 9th:** Tee times are available.
- Friday, April 10th:** Tee times are not available.
- Saturday, April 11th:** Tee times are not available.
- Sunday, April 12th:** Tee times are available.

*Tee Time availability is subject to change.*

### Major's Challenge

#### Select Your Masters Team!

Through the "Majors Challenge" site, we will be conducting a "Draw Tournament" for each of golf Majors. The Masters, The PGA Championship, The Open Championship, and the US Open. The Masters Entry Fee is \$25 and will be billed to your Club account. There is no limit to the number of times you can enter. When The Masters field is announced a few days before the start of the tournament, you will select 12 players (your team) from the lists provided online at Majors Challenge. Each day, your best 8 scores of 12 will be used as your team score. The more players on your team that make the cut, the better your chances. Payouts will be in golf shop credits.

If you are new to Majors Challenge, visit <https://www.majorschallenge.com/club/thereserveclub> to sign-up and receive your invitation to participate in The Reserve Club's "Masters Draw." On Monday, April 6th, you will receive an email notifying you that The Masters field is set. You can now begin selecting the players for your team. Make changes to your team/players any time before the first player tees off on Thursday.



*Chris Bates*  
CHRIS BATES  
DIRECTOR OF GOLF



# 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

### RCMGA Masters

*April 16th*

Reserve Course

2-Man Teams

Better Ball

Stableford Scoring

Two Flights

Gross & Net Divisions in Each Flight

Jim Hudson Points Increased 50%

\$500 Added to Prize Pool

## 2026 RCMGA SEASON

April 16th

May 21st

June 18th

July 16th

August 20th

September 24th

October 15th

November 19th (Banquet & Awards)

## President's Message:

Good morning RCMGA membership,

Once again, I come to you live from the RCMGA Global Headquarters located high atop the 5th fairway of the beautiful Hollow Creek course. It is my pleasure to welcome you to the beginning of the 6th season of the Reserve Club Men's Golf Association. We are proud to announce that this season, we have the largest membership since the beginning of the RCMGA; approximately 175 members strong and growing. And, if you were asleep at the switch and have not yet joined the best/largest/coolest men's golf group at TRC, it's not too late. Just reach out to the pro shop or one of our board members, and we will be happy to get you signed up.

By the time you read this message, we will have just played our first event of the season. We start the season with our Medal of Honor event, a 4-man 2-best ball format, stableford scoring with gross and net winners. This is followed by a great lunch and presentation of results, prize money, and skins. Congratulations to our first event winners. BTW, this was your first opportunity to begin earning points toward the coveted Jim Hudson Cup championship.

Our second event (April 16th) will be the season's first major, our RCMGA Masters, which is always one of our biggest events and offers a 50% increase in points, a bigger purse, and other prizes to be determined. Sign-up for this event will open shortly after the completion of the Medal of Honors tournament. Please sign up early and often.

That's all for now. As always, thank you for your support. We look forward to another great season...See you in the fairway!

*Dave Hemingway, President*



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

# RCWGA NEWS

## 18 - HOLERS

The RCWGA-18 2026 season is off to a great start. We are so happy to welcome 11 new ladies to our organization this year, increasing our membership to 101 members. We look forward to playing with you soon. We played our first tournament, Spring Fling, March 25 & 26. Thanks to Linda Bernier, Debbie Riddle and Dana Shuey for organizing a great event to lead off the year. The next tournament will be the Solheim Cup May 6 & 7. Suzanne Gay has some special things planned so please make sure you sign up for this great event. Enjoy April and have a great Masters Week!

Kay Loeloff  
President  
RCWGA-18

## 9 - HOLERS



### *Nine, Wine and Dine*

Wednesday, April 22, 2026  
Rain or Shine

Join us for a 4 Person Team Scramble! One drive per person/per round will be determined by a player "wine assignment," which will be randomly selected by the Pro Shop and indicated on your score card. Play will be from the tees regularly played. Partners do not have to be Niner members, and cart fees will be charged to Member's account. Sign up on ForeTees as a single, twosome, or foursome - the Pro Shop will fill foursomes as necessary.

**Sign up by Sunday, April 12**

- 2:00pm Registration (\$5 per person to be paid at registration)  
Mulligans available for purchase - 4 for \$5  
Specialty wine concoctions available (Member charge)
- 3:00pm Shotgun Start - Nicklaus Course
- 5:00pm Cocktails (Member charge bar)
- 6:00pm Dinner Buffet (\$30 per person, inclusive billed to Member's account)

Charcuterie Board during cocktails, pasta buffet (marinara and vodka sauces, meatballs, mushrooms, spinach, peppers), mixed salad, cheesecake squares

Call or text: Kathy Davenport (914-400-6716), Debbie Fadde (609-713-3612),  
or Janice Chaney (410-790-6323)



# SUPERINTENDENT'S MESSAGE

Hello Reserve Club! Spring has sprung, and with it the kind of weather that reminds me of a yo-yo. Earlier this month we set record highs for March with temps in the high 80's, only to be followed by lows in the 20's, and as I look at the forecast for the next week we will be back to highs in the 80's. Last month our temperature spread was 84 degrees to 15 degrees. You may wonder why I'm so focused on this dynamic.....simply stated, it affects the health of our turf, especially our greens surfaces. At this point, I believe our greens will recover from the big chill we had last month, but remain vigilant to the possibility that we may see some damage that will need to be repaired once we enter the true growing season in April and May.

I'm excited to report that we are still on track to receive our spring, summer, and fall contingent of H2B visa workers, and we have a number of projects awaiting their arrival. Key among them are drainage projects, specifically on #4 of the Nicklaus Course in the fairway near the green and continued remediation around the green on #8 of the Nicklaus Course. In addition, we will be performing normal "spring cleaning" in the native areas and around the clubhouse. We are working hard to make our property beautiful!

We are excited about Chris Bates' announcement of the yellow bag tags designating membership in the range plan for Social Members at The Reserve Club, since unauthorized use has been an issue. Thank you, Chris!

We continue to see unauthorized use of our golf courses on Mondays and when we are closed after inclement weather. Please don't do this! If you witness someone not following the rules, please call the Pro Shop and let them know so appropriate action can be taken. This is both a safety issue and an agronomy issue.

Over the next few weeks we will be spraying our courses with pre-emergent chemicals. This is to control weeds and poa annua, so adherence by the membership to not playing when we are closed is important so as to not come into contact with these chemicals and to not track them onto our greens, which can result in damage. Also, we will continue to spray pigment on the fairways to trap heat and encourage growth.

One reminder: we will be closing the Nicklaus Course from June 6 – 17 and the Hollow Creek Course from July 6 – 15 for our annual aerification process. Last year we went from two closures on each course for one week each to one closure on each course for 10 days to reduce the impact of aerification on the membership

For more information on what's happening, please check out the minutes from the March 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!



*Robert Padgett*

**ROBERT PADGETT**  
GOLF COURSE SUPERINTENDENT

## TIP OF THE MONTH:

As we enter the early spring season please be careful NOT to accelerate sharply and crank the steering wheel after hitting your shot! Whip turns leave marks on the fairway and damage the turf!



**APRIL SPA SPECIAL**

## BLUE BERRY BLISS

lip treatment

Join us as our Spa welcomes a new add-on service available for April only -- the Blueberry Bliss Lip Treatment from FarmHouse Fresh. This 15-minute add-on service combines the Blackberry Wine Lip Polish, Bluephoria Lip Drench, and Blissedberry Juicy Lip Therapy into a combined service to gently exfoliate, restore, and nourish using hyaluronic acid and CBD-derived products. This special is complimentary with any booked facials during the month of April – please let our Wellness Concierge know you are interested in the add-on when booking your service. Call (803) 226-9180 to book!

### **GOLF TRAINING & MOBILITY CLINIC**

We are hosting an in-house Golf Training & Mobility Clinic on April 25th from 2-3pm. This workshop-style event will teach you strength and mobility exercises designed not only to better prepare you for your game, but to improve your performance, recovery, and longevity in the sport. This event is open to players of every skill level. Every participant will receive hands on coaching and go home with sample warmups, cooldowns, and suggested exercises to incorporate in a regular routine. Members are encouraged to bring a single club (preferably an iron or wedge) to use as a prop for certain movements. Spots are limited to 15 participants so don't wait to sign up! Registration is \$65. Call (803) 226-9180 or email [Josiah@vfaiken.com](mailto:Josiah@vfaiken.com) to register.

### **NOT SURE WHERE TO START? BOOK A FITNESS ASSESSMENT TODAY!**

Training services at Village Fitness have never been more accessible, and we invite you to take advantage of a complimentary Fitness Assessment with our training team. This session will help identify strengths, uncover potential weaknesses, and provide personalized guidance on how to structure your workouts for better results. Whether your goal is to improve strength, mobility, or overall wellness, a professional assessment can help you train smarter and get more out of your time in the facility. If you've ever wondered how to take the next step in your fitness journey, this is the perfect place to start. We would love to show you how becoming more involved with Village Fitness can support your health, wellness, and longevity in every phase of life. Call (803) 226-9180 to book!

### **TRIBE TEAM TRAINING SEASON 3 CHALLENGE COMING SOON!**

Tribe Team Training Season 3 launches on May 4th. It is going to be an amazing new season, and we are amped for you to test your limits, make abundant progress, and see some real change in your health and fitness. Stay tuned for another announcement next month highlighting our first formal challenge of the year!



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