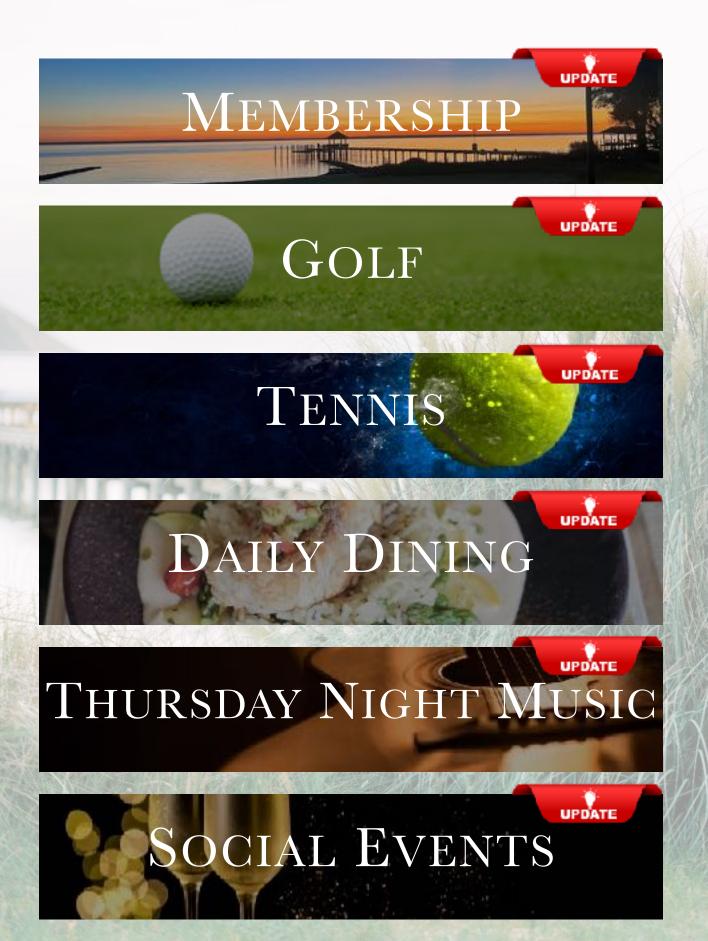


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## JRCC CONTACT LIST

## Conrad C. Lickel

General Manager/ COO <u>757-595-3327 ext: 6</u> conrad@jamesrivercountryclub.com

## Kathi DeRyder

Treasurer/ CFO 757-595-3327 ext: 7 kderyder@jamesrivercountryclub.com

### Alex Timinski

Membership Sales Director 757-595-3327 ext: 38 membership@jamesrivercountryclub.com

## Jen Hicks

Membership Services Director 757-595-3327 ext: 3 jen@jamesrivercountryclub.com

## Kristin Bremar

Director of Catering and Special Events 757-595-3327 ext: 2 kristin@jamesrivercountryclub.com

## Katie Keane

Director of Restaurants
757-595-3327 ext: 35
kkeane@jamesrivercountryclub.com

## Ryan Smith

Director of Golf/Head Golf Professional 757-596-3112 rsmith@jamesrivercountryclub.com

## Brian Hogge

Tennis Professional
757-814-5019
hoggetennis@gmail.com

## MEMBERSHIP

## OCTOBER President's Report Club President Lindsey Carney



## Dear JRCC Family,

Happy Fall! October certainly came roaring in on the back of Hurricane Ian. I hope that each of you and your families fared well through the storm. We were blessed that the path missed us causing only minor inconveniences like downed tree limbs, sticks and leaves and a delayed tee sheet. Many thanks to General Manager, Conrad Lickel; Director of Golf and Grounds Maintenance, Rob Wilmans; Director of Golf, Ryan Smith; and Director of Facilities, Sean Gilmore, and their teams, for their swift action in clearing the parking lots and golf course and ensuring that the Clubhouse was ready for membership enjoyment as soon as it was safe to open. Our thoughts and prayers go out to those in other areas who were not as fortunate as us.

We have all come to love and appreciate that at our Club, there is something for everyone. Some may say that our golf course is the biggest

asset we have, but as we all know, there is a lot more to our Club than just the beautifully maintained golf course – there is a membership that wants and deserves a first-class experience, Club staff, events, food and beverage, and infrastructure that includes the Clubhouse, tennis facility, pools and beach.

With many clubs still struggling from the effects of the pandemic, JRCC is thriving and growing, because we continue to enhance our facilities and improve our service offerings. Golf and country club analysts who have studied how clubs succeed are consistent in their findings – clubs that simply cut costs end up sacrificing quality and value, and eventually become unattractive to the membership and prospective members.

Successful clubs have the following in common: prudent, realistic planning (JRCC has a Centennial Plan that is regularly reviewed, refined and consistently followed!); location (few clubs our size have scenic water views and as stunning a finish hole as we do); focused and consistent facilities management; an environment of mutual respect for staff and membership alike; quality, professional staff; quality food and beverage (we strive to be your first choice for dining), strong family programs and sound financial management driven by responsible decision making regarding spending and initiation fees and dues increases.

James River Country Club

## MEMBERSHIP

Complishing the key factors aforementioned is effected largely by the work of our committees and their collaboration with our department heads and executive leadership. In 2018, the Centennial Plan that you, the Membership, helped create was presented at the Annual Stockholders Meeting. Since then, under the leadership of Committee Chairman and Past President, John Lawson, the golf shop has been relocated, the pier was re-built, we have a fabulous fitness center, the bunkers were replaced, the bridal suite was built, and please, if you haven't already, stop by the new state-of-the art meeting room (that conference table, wow!)...the list continues to grow (and all of that in addition to the ongoing capital maintenance).

As a result of the diligent work of Sandy Schuler, Chair of House Committee, and her committee, food and beverage and service has never been better at our Club (thank you for placing Chef Matt in his current role!), the menu has never been as diverse, and the cabana is the desired dining choice for members of all ages. Chairman Josh Dornan, and the Waterfront Committee, work tirelessly throughout the summer to support the swim team (speaking of swim team, it's not too early to start getting our younger JRCC family members excited for another successful season!), provide family events and ensure that the pool is staffed and well managed.

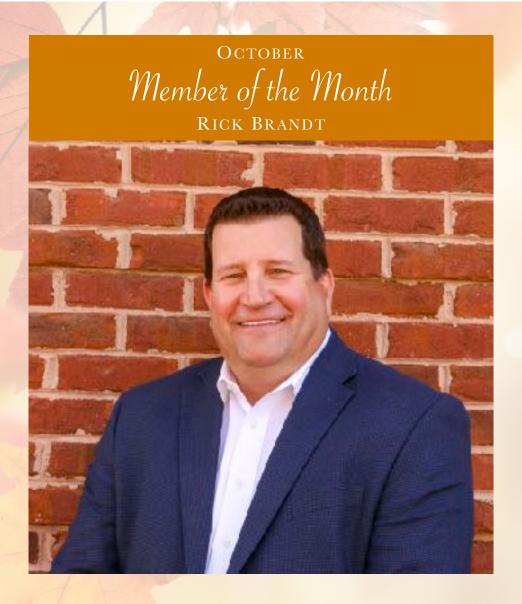
Our golf committee is dedicated to ensuring a comprehensive quality program of golf play, instruction and competition for our membership from our beginner and junior golfers to our more seasoned and experienced golf membership. Chairman Trevor Manning and his committee have the difficult task of assisting with the season schedule and overseeing the general condition of the golf course and its greens. Chairman Mike Remy and the Membership Committee are some of our best ambassadors for membership recruitment and retention. They are quick to take the time to meet prospective members and to welcome new members to our JRCC family.

Thanks to Chairman Brian Sanders and the Tennis Committee who consistently work to develop all aspects of tennis activities (don't forget about the upcoming JRCC Pickleball and Tennis Tournament!) while paying attention to detail in grounds and tennis facilities maintenance and improvements. And, last but not least, Chairman Tim Whitlock and the Finance Committee assist Treasurer, Kathi DeRyder, in the general supervision of the finances of the Club to ensure sound fiscal management in order to enable all of the amazing programming, amenities and membership experience described above.

The Fall Club calendar is already full, and I hope to see you at many of the events. Use your Club! As always, there's more, and possibly the best yet, to come!

Best wishes, Lindsey

James River Country Club



im and I have been married for 29 years! We are now empty nesters. We have two daughters, Mallory and Haley, and I have two daughters from my previous marriage, Lauren and Emily. We have five grandkids, who we enjoy spending our free time with. We are lifelong residents of Newport News. I am a local realtor, and have been in the real estate business for almost 20 years.

We have been members of JRCC for almost 12 years! Kim and the grandkids enjoy the pool in the summer and you will most likely find me on the golf course. I have made several new friends on the golf course, and I particularly enjoy the Springfield matches each year. I am honored to have been selected to be the Member of the Month!

OCTOBER

## Employee of the Month

BYRON CARTER



Byron Carter is an aspiring Junior Sous Chef at James River Country Club. The members who have had the pleasure of meeting him at our Sunday Omelette Station know well the big, bold personality he brings to the Club. Byron is always cracking a joke, engaging in light-hearted conversations with the members, or giving the service staff one of his famous "motivational speeches" before a big day. It is easy to say that he is one of our most beloved employees and has forever secured a spot in our hearts.

Byron was born in Hampton Virginia on Langley Air Force base in where he grew up with his brothers and sister. He is passionate about food which led him to pursue a culinary degree and in 2016 he graduated from the Culinary institute of Virginia. When he isn't hard at work Byron likes to spend his time watching sports and doing outdoor activities. His greatest passion however, is his son, who is Byron's favorite person in the world. He hopes to one day own his own food truck which would allow him more family time and the ability to travel the world.

Byron's value to our Club is immeasurable. Behind his silly outer layer is the heart of a natural leader. He guides new cooks as they navigate our expansive menu, he bounces from place to place in the kitchen as he is needed, and he is always there for us if we call. This summer Byron was a joy to our Club members in the cabana and will be taking over as the Cabana Lead Chef in 2023. His star is only beginning to rise and we are all excited to watch him grow in his journey at James River Country Club.

James River Country Club

OCTOBER

## ARTIST OF THE MONTH

KAREN SPAULDING
FEATURING SELECT ART STUDENTS



L have been drawing and painting my whole life, even before earning my BFA and while raising children and working as a writer and graphic designer. But a move from Virginia to Alabama in 2008 coincided with the death of my father, and I found painting to be an excellent path to healing. After plenty of workshops and Plein Air events, exhibiting and selling my paintings in several galleries on the Gulf Coast, then finding a botanical painting instructor and group, I was fully immersed and growing as an artist.

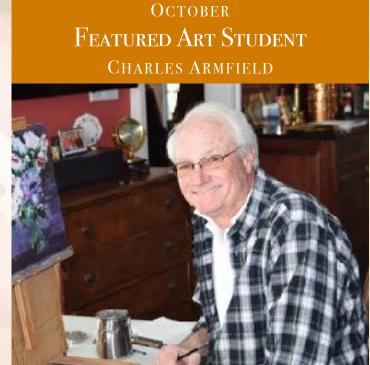
I have been back in Virginia since 2019 and I am lucky to be able to do what I love, and share and promote Plein Air and botanical painting. During the pandemic, I was asked to lead a Plein Air class in Hampton, and it was a great opportunity to gather outside and paint from a safe distance.

I continue to mentor a few painting students in my studio and paint or sketch as many beautiful and interesting things as I can.

Istarted painting 13 years ago so that my wife and I could have visual reminders of our travels. Painting has been an excellent way to establish a history of our trips and visual reminders of the great moments we have shared with family and friends.

I have had the pleasure and good fortune to be guided on my journey by Brian Murphy, Susan Burgoyne, Karen Spaulding and my favorite Texas artist, Kay Walton.

Each has helped me to develop my
unique style and technique. I make sure to challenge myself with each
painting. I especially enjoy doing commissions for others where I create a still
life from their favorite treasures or a depiction of their favorite event or trip.



# OCTOBER FEATURED ART STUDENT JOHN GARRETT

Her retirement, I wanted to broaden my activities. Several friends were enthusiastic about art lessons with Susan Burgoyne. Despite thinking that I lacked artistic ability, Susan convinced me to try it.

Subsequently, I realize that artistic skills can be learned with commitment, focus and the humility to absorb and evaluate criticism from multiple sources. The process has been fun, plus intriguing, as my brain and mental focus explores new territory.

OCTOBER
FEATURED ART STUDENT
DR. RAY C. OTTE, MD

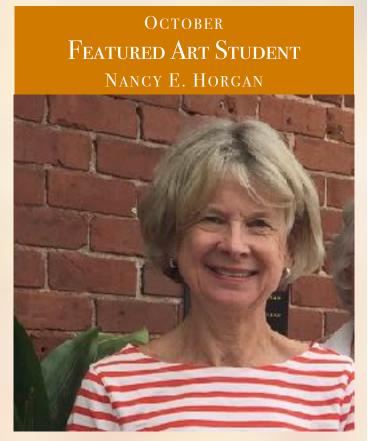


hile practicing radiology by day, between 1965 and 1990, I was able to make it to an evening painting class just down the street at the studio/home of Jack Clifton, one of the first artists to make a living from his art in Hampton.

After he passed away, I began taking classes with Betty Anglin, followed by James Warwick Jones, pre-pandemic. Working in watercolor or acrylic paint, I enjoy painting figures, animals, buildings and whatever else interests me while applying the foundations I have learned over the years.

began painting art the age of twelve, taking lessons after school from a local artist in my small hometown in North Carolina. Essentially, we were taught how to replicate larger works in oil from smaller prints. For many years afterward I occasionally attended workshops, group instruction, and zoom classes.

Oil painting is my passion — I especially like painting landscapes. Most of my artwork comes from photographs I've taken. If a painting is not coming along exactly as I want it to be, I set it aside and come back to it sometimes months later! It is a hobby after all and it should be pleasing!



## OCTOBER FEATURED ART STUDENT AMINE MORGAN

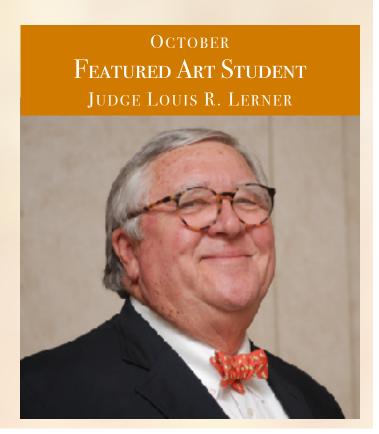


Being more of a doodler and an artistic dreamer, I have enjoyed an amateur's pursuit of art for as long as I can remember. Influenced by a father full of curiosity and with an innate talent to "make" just about anything, I have long been intrigued by the colors, textures, and forms of the everyday object.

I enjoy painting for my family and friends; creating "love gifts" of any sort is my true passion.

pon my retirement eight years ago my wife presented to me a get-out-of-the-house gift of painting lessons.

Through thoughtful and very talented instruction I have progressed from simply slopping paint on canvas to the use of oils to express a fascination with shapes and color.



## WELCOME NEW MEMBERS

September 1 - September 30

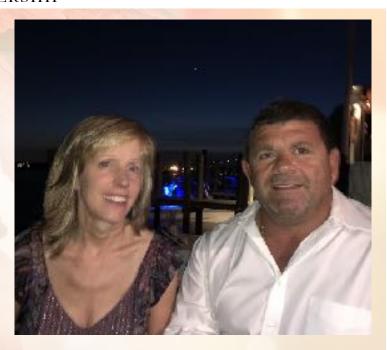
Tim & Carell Robinson





ROBERT FRASER IV & JOSEPH BARRAGAN

## Thomas & Blaire Gerbase

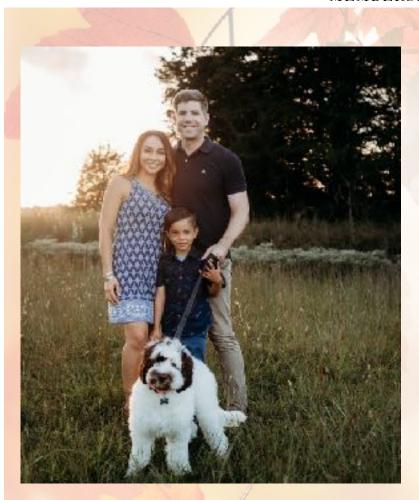




## CHRISTOPHER GERBASE

Chris & Anita Carter





## William & Andrea Homer

JEFFREY WASSMER
RETURNING MEMBER



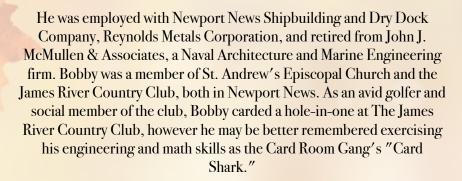
### **MEMBERSHIP**





## ROBERT EDWARD LEWIS JR.

Robert "Bobby" was born in Newport News, VA, the first of three sons born to Elsie Whitmore Lewis and Robert Edward Lewis of Newport News and Cape Charles, VA. Bobby graduated from Newport News High School in 1953, and continued on to Virginia Polytechnic Institute (Virginia Tech). He also attended University of Richmond and The College of William and Mary.



Bobby is survived by his wife of 66 years, Barbara Woodward Lewis; his son, Douglas Addison Lewis and his wife, Lisa Bianconi Lewis of Richmond, VA; his daughter, Kimber Atwill Lewis Yerkes and her husband, Harry Estile Yerkes, IV of New Orleans and Fishers Island, NY. Bobby became a Grandfather September 1 - 28 years ago and "Grumps" or "Grumpsie" was bestowed by them, will be so dearly missed by his six beloved grandchildren, whom he adored.



For All In Memoriam Recognitions Please Contact: Rachael Mizelle, Editor





## GOLF

## GOLF HOURS

## Weekdays:

Golf Shop: 8:00 AM - 5:00 PM Tee Times: 8:30 AM - 4:00 PM

### Weekends:

Golf Shop: 7:30 AM - 5:00 PM Tee Times: 8:00 AM - 5:00 PM

## CLICK HERE TO BOOK A TEE TIME

## CLICK HERE TO BOOK THE GOLF SIMULATOR

CLICK TO VIEW THE SPORTS CALENDAR



For More Information
Contact:
Ryan Smith
Director of Golf





## 2022 GOLF

## TOURNAMENT SCHEDULE

### October

Friday-Saturday, 10/14-10/16: Club Championships
Tuesday, 10/18: Ladies Invitational

Saturday & Sunday, 10/29 & 10/30: Men's Ryder Cup

### November

Tuesday, 11/1: Ladies Closing Day

Saturday, 11/5: End of Season Scramble (Open to all)

## December

Friday. 12/9: Santa Scramble Benefitting Toys for Tots

Saturday 12/17: Men's Shootout

## **Outside Golf Events at JRCC**

These events will have effects on the member tee sheet. Please find the dates and times below

Thursday, October 6th - Women's Tidewater Golf Association Course Open to Members after 11:30 AM

Friday, October 21st - Christopher Newport Alumni Society Outing Course Closure to be Determined

> Thursday, November 10th - VSGA One Day Outing Course Open to Members after 1:30 PM

## 2022 JRCC LADIES GOLF CALENDAR

## October:

Tuesday, 10/4: Bring a Friend Day (Lunch Following)

Tuesday, 10/11: Ladies Play Day (Two Best Balls of the Foursome)

Friday-Sunday, 10/14-10/16: Club Championships

Tuesday, 10/18: Ladies Invitational

Tuesday, 10/25: Mixer with Two Rivers (9 Holes with Lunch)

## November:

Tuesday, 11/1: Ladies Closing Day (Captain's Choice)

James River Country Club



## Beginning Saturday October 1st:

- Weekday TeeTimes begin at 8:30 a.m. & Weekends at 8 a.m.
- On Weekdays the Golf Shop, Range, & Bag room will open at 8a.m
- On Weekends the Golf Shop, Range, & Bag Room will open at 7:30 a.m.
- The Range will close at 5:30 p.m. on Wednesdays and Sundays & at 6:00 p.m. on Tuesdays, Thursday-Saturday.
- ALL Golf Carts MUST be returned by 6:30 p.m.

## Beginning Tuesday November 1st:

- Weekday TeeTimes begin at 9 a.m & Weekends at 8:30 a.m.
- On Weekdays the Golf Shop, Range, & Bag Room will open at 8:30 a.m. & Weekends 8 a.m.
- The Range will close 30 minutes prior to sunset EVERYDAY
- ALL Golf carts MUST be returned by Sunset.



## JRCC Club Championships

FRIDAY, OCTOBER 14TH-SUNDAY, OCTOBER 16TH
FRIDAY: 12 O'CLOCK SHOTGUN START
TEE TIMES ON SATURDAY & SUNDAY

EACH DIVISION IS AGGREGATE STROKE PLAY

## Men's Championship Division:

- · Play all three days
- Day 1 play for all players is from WHITE tees.
- After Day 1, players will be flighted and the Championship Flight will play from the BLACK tees for Days 2 & 3
- · Remaining flights will play the WHITE tees for all Three days

## Men's Senior Division:

- Players age 50 & over are eligible to play
- · All players will play all Three days
- All players will play from WHITE tees each round

## Men's Super Senior & Legends Division:

- Super Senior -Ages 65 & over are eligible to play, & all play will be from the YELLOW tees
- Legends- Ages 75 & over are eligible to play, & all play will be from the GREEN tees
- · Both divisions will play Friday and Saturday ONLY

## Ladies Championship Division:

- Players will play on Friday and Saturday
- All players will play from GREEN tees

The cost is \$30 per player, this
Includes carts for Friday and Prizes
Players may Walk or Ride on
Saturday & Sunday (Cart Fees are

NOT Included)





FOR MORE INFORMATION CONTACT:

RYAN SMITH, DIRECTOR OF GOLF
RSMITH@JAMESRIVERCOUNTRYCLUB.COM

## JUNIOR GOLF LESSONS

**TUESDAYS** 

THROUGH NOVEMBER 1ST

4:30 PM - 5:30 PM

COST: \$30 PER CLASS

JUNIOR GOLF CLASSES ARE OPEN TO ALL JUNIORS AT THE CLUB AGES 6-13.

ANY LEVEL OF EXPERIENCE IS
WELCOME TO ATTEND AND
WE ENCOURAGE THOSE WHO
HAVE NEVER PICKED UP A
CLUB TO COME OUT AND JOIN
US!



**Click Here To Sign Up Online** 

## TENNIS

## TENNIS HOURS

8:00 AM - 9:00 PM Tuesday - Sunday

5 State of the art Outdoor Har-tru Courts (2 lighted)

4 Indoor Hard Courts (heated)

Click to View the Sports Calendar



## **Tennis Pro Shop**

Our Full-Service Tennis Pro Shop Includes

Racket Sales | Stringing Lessons | Clinics | Camps Member Tournaments Leagues | Cardio Tennis Mixers & Social Events



For More Information Contact: Tennis Professional Brian Hogge





## TENNIS LEAGUES

Men's Singles 3.5 Level Wednesday, 9:00 AM

Ladies' Doubles 3.5 Level Wednesday, 9:00 AM

Men's Doubles 3.5 Level Friday, 8:00 AM Tuesday, 6:00 PM

Ladies' Doubles 3.5 Level Friday, 9:00 AM

Men's Singles/ Doubles 4.0 Level Saturday, 9:00 AM Wednesday, 6:00 PM

Mixed Doubles 3.0 Level
Sundays



**AT THE JRCC TENNIS COURTS** 

Tuesdays at 8:30 AM

Thursdays at 6:00 PM

TO SIGN UP - RSVP TO BRIAN HOGGE: (757)814-5019 • hoggetennis@gmail.com



## TOTS TENNIS

AGES 4-6 SELECT FRIDAYS 5:30-6:30

Join Us!
We focus on developing your
little one's basic fundamentals
of tennis through fun games
and simple drills.
To RSVP Contact Brian Hogge



## JUNIOR TENNIS CLASSES

Tuesday • Wednesday • Thursday 4:30PM - 6:00PM

> AGES 6 - 17 \$20

RSVP TO BRIAN HOGGE:

(757)814-5019

hoggetennis@gmail.com

GAMES • DRILLS • ORGANIZED PLAY



CLICK HERE FORE MORE INFORMATION

James River Country Club

## PICKLEBALL &

## TENNIS TOURNAMENT 3 DAY EVENT

Friday, October 21

Pickleball Tournament

Saturday, October 22
Pickleball Finals & Tennis Tournament

Sunday, October 23
Tennis Finals & Trophy Presentation

Registration is NOW OPEN! CLICK HERE TO REGISTER

JAMES RIVER COUNTRY CLUB

## DAILY DINING



## HOURS OF OPERATION LUNCH SERVICE

The River Room Lunch Menu & Huntington Lounge Menu

Tuesday – Sunday 11:30 AM – 2:00 PM

### DINNER SERVICE

5:30 PM - 9:00 PM

The River Room Dinner Menu & Huntington Lounge Menu

Tuesday — Thursday & on Sunday 5:30 PM — 8:00 PM Friday & Saturday

## **HOURS OF OPERATION**

### LUNCH SERVICE

The River Room Lunch Menu & Huntington Lounge Menu

Tuesday – Sunday 11:30 AM – 2:00 PM

Huntington Lounge Menu

2:00 PM - 5:30 PM

## DINNER SERVICE

The River Room Dinner Menu & Huntington Lounge Menu

Tuesday — Thursday & on Sunday 5:30 PM — 8:00 PM Friday & Saturday 5:30 PM — 9:00 PM

## LATE NIGHT FOOD SERVICE

## Huntington Lounge Menu

Tuesday — Thursday & on Sunday Until 9:00 PM / Last Call 9:30 PM Friday & Saturday

Until 10:00 PM / Last Call 10:30 PM

James River Country Club



CLICK HERE TO VIEW ALL MENUS

CLICK HERE TO VIEW DAILY SPECIALS



## **VEGGIE EGG ROLLS**

Crunchy Asian vegetable egg rolls, fried and topped with a black bean, shiitake, and porcini mushroom compote. This appetizer is perfect for sharing with friends, but we won't blame you if you keep it all to yourself!

This small plate special will be available Thursday through Saturday night!

JAMES RIVER COUNTRY CLUB

## FEATURED COCKTAIL OF THE MONTH TAJIN MARGARITA



1800 Coconut Tequila, Malibu Coconut Rum, fresh lime juice, and agave nectar shaken and served over ice with a Tajin rim. Refreshing, and oh so delicious!

## THURSDAY NIGHT MUSIC



Featuring: Bar Bites Small Plate Dining Specials by Executive Chet Matt Liles

Click Here for Band Info

Click Here for the Music Line Up

Click Here to Call The Reservation Line

## SOCIAL EVENTS



JAMES RIVER COUNTRY CLUB



## OKTOBERFEST MENU

All Entrees Served with Toasted Sourdough Bread and Apple Butter

Goulasch Soup Hearty stew seasoned with smoked paprika	5   7
Small Plates	
Pretzel Bites Served with beer cheese	12
Currywurst & Pomfrites German iconic street food, cured and smoked sausage with French fries	13
Entrees	
Sauerbraten mit Kartoffelpuffer und Rotkohl German beef roast with potato pancakes and pickled red cabbage	23
Kasseler Cured pork loin, parslied potatoes, sauerkraut, and jus	26
Bratwurst Served with warm potato salad, sauerkraut, sautéed onions and peppers and cranberry Dijon mustard.	<b>/22</b> s,
Rahmschnitzel Fried veal cutlet served with Spätzle, asparagus, and mushroom gravy	22
Desserts	7
Gefueliter "Bee Sting Cake"	
Filled streusel cake	

**Black Forest Cake** 

Chocolate cake with whipped cream, cherries, and chocolate curls

JAMES RIVER COUNTRY CLUB

31

528 Kids 12.3

## BACKYARD BASH

4:00 PM -

## Featuring:

## Julio and the Saltines

Joining us all the way from Myrtle Beach South Carolina Julio & the Saltines will have you singing and dancing to their expansive musical repertoire.



## Showcasing:

## Eclectic Street Fare at Chef-Attended Stations

- Stir Fry Station Build your dream stir fry dish with rice or noodles and your choice of chicken or shrimp and fresh vegetables
- Philly Cheese Steak Station Hand-crafted prime rib cheese steaks, made to order with your choice of toppings
- •Korean Lettuce Wrap Station Your choice of tender marinated beef or chicken and toppings, wrapped in crisp lettuce, topped with gochujang or yum yum sauce
- Fish & Chips Station Beer battered God or blackened Mahi with Old Bay crinkle cut chips, served with tartar, malt vinegar aioli, remoulade, or mango salsa
- •Taco Station Chicken or beef tacos with your choice of toppings and sauces
- •Fried Pretzel Station Fresh mozzarella coated in pretzel dust, served with JRCC lager honey mustard



## SUNDAY, OCTOBER 16TH

PLEASE RSVP TO KRISTIN: KRISTIN@JAMESRIVERCOUNTRYCLUB.COM

## JAMES RIVER COUNTRY CLUB PRESENTS



Sunday • Oct 23, 2022 • 6-8 PM

— IN THE RIVER ROOM —

Includes: Spring Salad and Lobster Eisque • Parslied Fingerling Potatoes • Succotash • Hushpuppies

### Choice of:

LAZY LOBSTER  Lobster meat removed from shell and sautéed in white wine/butter sauce	\$39.95
BROILED OR STEAMED	\$39.95
BROILED/STUFFED with crabmeat	\$46.95
SURF & TURF half broiled lobster + 4oz filet mignon	\$46.95

### Non-shellfish options with same sides:

5oz Steak • Salmon • Ashley Farms Airline Chicken Breast

### Please let us know:

How many in your party • Meal choice/preparation request • Your arrival time

Reservations must be made no later than Thursday by 5pm to secure a Lobster -

For reservations, please contact: Katie | kkeane@jamesrivercountryclub.com

This is the only menu available for this evening.



Cancellations required 24 hrs prior to the event to avoid pilling.

JAMES RIVER COUNTRY CLUB 33



James River Country Club 34



JAMES RIVER COUNTRY CLUB 35



James River Country Club

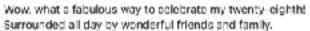
36



### facebook



## Colin Johnson



I am so blessed to be able to do the things I work so hard. for - but even more grateful for the ones around me to enjoy it with.

Thank you everyone for the birthday wishes, and for those who joined me in what was a perfect night to ring in whatever the next year holds for me! \*

Next year I think I need to be on vacation during my birthday - because there is no way I can top this!! 😖



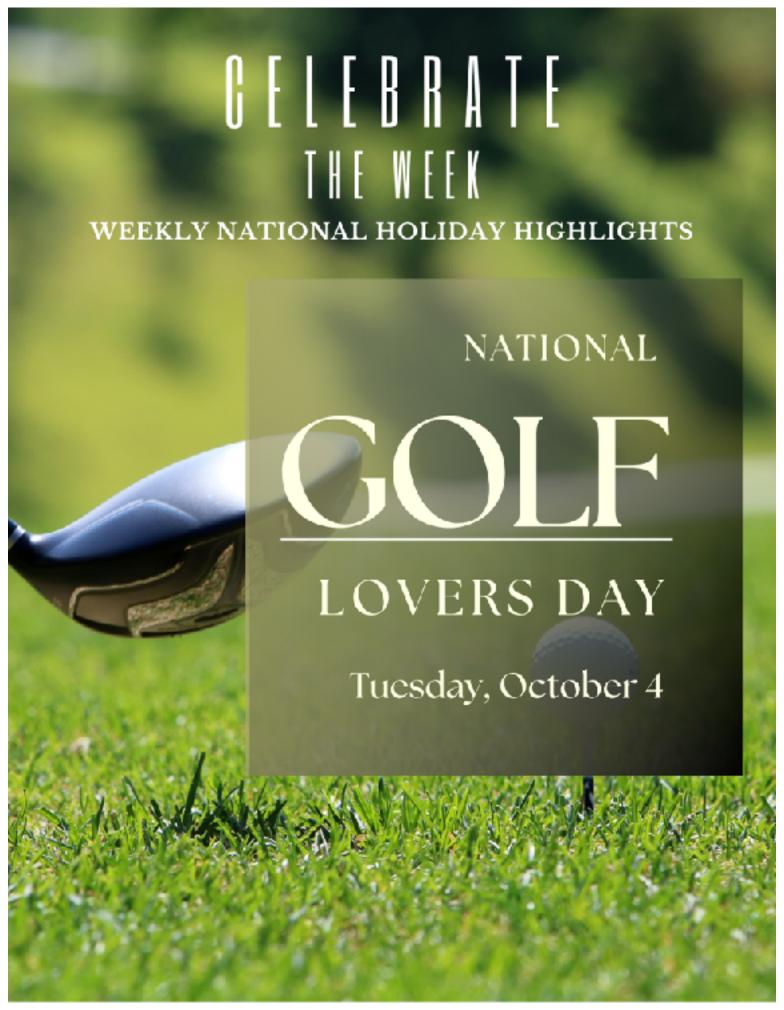


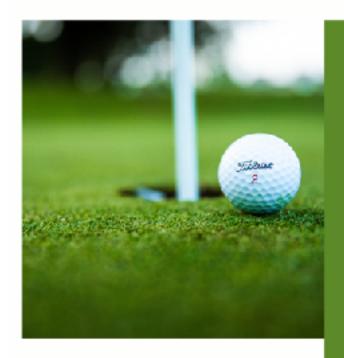
### facebook





🖒 Like





Golf is deceptively simple and endlessly complicated; it satisfies the soul and frustrates the intellect. It is at the same time rewarding and maddening – and it is without a doubt the greatest game mankind has ever invented.

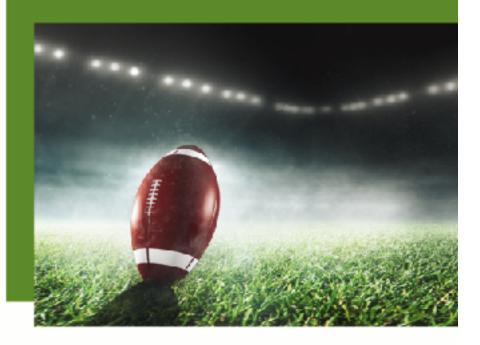
-Arnold Palmer

James River Country Club boasts an 18 hole course that has been rated the top course in Hampton Roads by the Coastal Virginia Magazine. With programs and tournaments for players of all ages and skill levels, and breathtaking water front views, there could be no better place to go to celebrate National Golf Lovers Day.

## National Golf Lovers Day

Modern golf was developed in Scotland in the Middle Ages but did not gain international popularity until the 19th Century when it spread to the United Kingdom, then to the British Empire and eventually the United States.

Now, golf is among the world's most popular sports and on October 4th, we celebrate all things Golf. In one game it can be exhilarating and panic-inducing, up-lifting and enraging, triumphant and embarrassing. No other sport evokes a wider range of emotions and that's why we love it!





## JAMES RIVER COUNTRY CLUB

WEEKLY NEWSLETTER
OCTOBER 3, 2022

EDITED BY RACHAEL MIZELLE