

JAMES RIVER COUNTRY CLUB
WEEKLY NEWSLETTER
NOVEMBER 21, 2022



TABLE OF CONTENTS

CLICK A LINK TO JUMP TO A PAGE



MEMBERSHIP



GOLF

UPDATE



TENNIS

UPDATE



DAILY DINING



THURSDAY NIGHT MUSIC



SOCIAL EVENTS

UPDATE

JRCC CONTACT LIST

Conrad C. Lickel

General Manager/ COO

757-595-3327 ext: 6

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

NOVEMBER

President's Report

LINDSEY CARNEY



*D*ear JRCC Family,

As we enter November, it is affirmed that our Club grounds and facilities are beautiful and well-maintained year-round as our membership's first choice for athletics, fitness, dining and social events. The days may be cool, but the vibrant color change in our foliage is a reminder that we are entering the season of gathering with family and friends, celebration and thanks.

There are so many upcoming activities and events planned for our JRCC family, and we hope that you will take advantage of many of them. Moreso, we hope that each of them far exceeds your expectations. The positive momentum in membership growth is telling – many of the applications reflect a similar theme in interests and reasons for joining our Club – golf, enjoying beautiful water views and stunning sunsets, unique dining experiences, excellent wine selection, well-attended social events, beach and pool, pickleball and all-around family fun.

At JRCC, our operations team ensures that we have it all, and that it is a first-class experience for Members and guests. Our 90th Annual Oyster Roast, on November 6, will feature live music and a sprawling food display featuring fresh oysters and a special menu selected by our Executive Chef, Matt Liles. As our JRCC family continues to grow, we are thrilled that our new members have young children who are the future of our Club. We are very excited to host our first Family Fallfest on the back lawn on November 13, an event featuring hayrides, a petting zoo, fun and games, a backdrop for family pictures, and so much more!

Please join me in expressing gratitude and showing our appreciation for our entire Operations Team. Each of them devotes hours of dedication, creative thinking, commitment and passionate service to our Membership. For them, we are grateful at all times, but especially during the holiday season.

I hope to see you around the Club during this joyous holiday season. On behalf of the Board of Directors, thank you for your support this year, and we look forward to a bustling holiday season filled with joy, laughter, family, friendship (and Chef Matt's amazing food!).

There's more, and possibly the best yet, to come,
Lindsey

JAMES RIVER COUNTRY CLUB

NOVEMBER

EMPLOYEE OF THE MONTH

GRANT LANG



Grant was born in Grinnell, Iowa on a corn and soybean farm where he grew up with his parents, two older brothers and one younger sister. After high school Grant traveled and worked/lived in Winter Park, Colorado as well as throughout Scotland prior to returning to Iowa where he attended Iowa State University. He earned a major in Global Resource Systems (International Development and Sustainability) and a minor in Food and Culinary Science.

Grant moved to Hampton last August and married his wife, Cassidy last October. They just welcomed their first daughter Willow in July who joins his two stepsons, Zayden and Arrow, as the newest addition to the family.

During the week he works full time for Eurest Food Services and manages all food and beverage operations at Ferguson Enterprises HQ3 in City Center. Grant hopes to one day return to his family farming business and incorporate sustainable agriculture while also developing a farm to table restaurant/market.

Grant is a new addition at James River Country Club, but he hit the ground running! He is quiet, friendly, and always strives to deliver the best service he can. He is a fantastic bartender, who loves a challenge and enjoys crafting new and exciting cocktails for our membership. We are very happy to award Grant the honor of employee of the month!

NOVEMBER
JUNIOR ARTISTS OF THE MONTH



Ava Leech



Amelia Bate



Leta Patrick



Abby Leech

NOVEMBER
JUNIOR ARTISTS OF THE MONTH



Bently Manning



Amirrah Salem



Aleena Salem



Larkin Wittcamp



IN MEMORIAM

ANNE NOTTINGHAM COLONNA ROUSE BURNETTE

Anne Nottingham Colonna Rouse Burnette passed away on Monday August 29, roughly two months shy of 100 years old. She was born November 10, 1922 to John William and Myrtle Nottingham Colonna in Hampton, Virginia.

Those of us fortunate enough to have known Anne heard her say often that she had lived a truly blessed life, surrounded by love. More than once, she suffered great loss. But she always found a way to look forward to tomorrow and to be grateful for what she had. A child of the Great Depression who came of age during America's greatest test in World War II, Anne learned to persevere from a young age, and was always a rock for everyone she loved. She will be sorely missed, and forever cherished.



LESLIE RENEE ASHE

Leslie Renee Ashe, 45, of Yorktown, Va. passed away peacefully on October 26th. She was surrounded by caring family and loved ones.

Leslie could light up a room with her outgoing personality, and fluorescent Lily Pulitzer apparel. She enjoyed finding restaurants and locations that would offer panoramic sunset views while socializing with friends and family. She loved raising a variety of plants and animals throughout her life. She enjoyed boating, the beach and always enjoyed a great glass of wine with her toes in the sand.



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



GOLF

GOLF HOURS

Weekdays:

Golf Shop: 8:00 AM - 5:00 PM

Tee Times: 9:00 AM - 4:00 PM

Weekends:

Golf Shop: 8:30 AM - 5:00 PM

Tee Times: 8:30 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



JRCC
GOLF
SEASONAL
HOURS

- **Weekday Tee Times begin at 9:00 AM and will open at 8:30 AM on weekends**
- **On weekdays, the Golf Shop, Range, & Bag Room will open at 8:30 AM and will open at 8:00 AM on weekends**
- **The Range will close 30 minutes prior to sunset EVERY DAY**
- **ALL GOLF CARTS MUST BE RETURNED BY SUNSET**

THE GOLF SHOP WILL
CLOSE AT 5:00 PM
TUESDAY-SUNDAY
ALL SEASON LONG

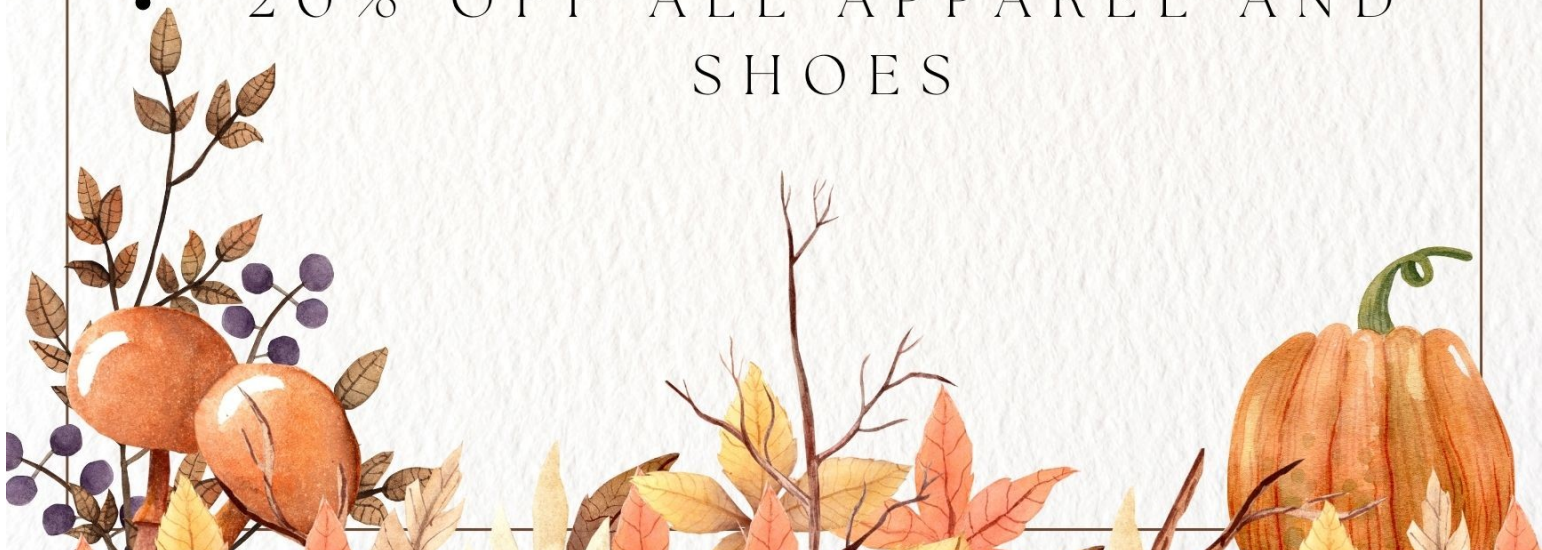


JRCC GOLF SHOP

Thanksgiving
SALE

Tuesday, November 22nd through
Sunday, November 27th

- 30% OFF ALL VINEYARD VINES & FAIRWAY & GREENE APPAREL
- 30% OFF ALL LADIES' POLOS
- 20% OFF ALL APPAREL AND SHOES





Thanksgiving Shotgun



November 24, 2022

08.30 AM

ALL play on Thanksgiving
Day will take place during
the Shotgun

There will be no play
following the Shotgun



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



Pickleball

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**

CARDIO TENNIS

**THURSDAYS
&
SATURDAYS
9:00 AM**



**18 AND UP • ONE HOUR OF INTENSE TENNIS • DRILLS
WORKOUT • FAST PACED PLAY • BEGINNERS WELCOME
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



JRCC

JUNIOR TENNIS CLASSES

GAMES • DRILLS • ORGANIZED PLAY

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

AGES 6 - 17

\$20

RSVP TO BRIAN HOGGE:

(757)814-5019

hoggetennis@gmail.com



JRCC

TENNIS

LADDER



NOV 1 - MAR 31



- MEN'S AND WOMEN'S LADDERS
- LOWER PLAYER CHALLENGES PLAYER RIGHT ABOVE THEM ON THE LADDER
- LADDER WILL START WITH THE STRONGEST PLAYERS ON THE LOWER RUNGS
- PLAY AT LEAST 1 MATCH PER MONTH
- MATCH IS SCHEDULED BY THE PLAYERS
- WINNERS ANNOUNCED IN MARCH
- STANDARD FEES APPLY

TO REGISTER PLEASE CONTACT:

MICHELLE BRADY
MVALENABRADY@VERIZON.NET

JR. TENNIS TOURNAMENT RESULTS!!



Jamie Dornan captured the James River Junior Indoor Tennis Championship title, narrowly edging RJ Winfield 10-7 in a match tiebreak. It was an intense, high quality match between the two HRA standouts. Congratulations Jamie!!

Platinum division finalist RJ Winfield (left) and champion Jamie Dornan (right)

JR. TENNIS TOURNAMENT RESULTS!!



Bronze flight
finalist Jack
Duggan (left) and
champion Lucy
Lanier (right)



Silver flight
champion David
Spigel (left) and
finalist Eli Koch
(right)



Gold flight
champion Aaron
Winfield (left) and
finalist David
Ellington (right)

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

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

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



[CLICK HERE TO VIEW ALL MENUS](#)

[CLICK HERE TO VIEW DAILY SPECIALS](#)

UPCOMING MENU CHANGES



Over the coming months, our members can expect to see new items on the menu!

As these changes will be gradual, we will work hard to keep our members informed of items that are being added or replaced.

This week we will be replacing our Sweet Corn & Crab soup with a Creamy Butternut Squash Soup with a Walnut Oil Drizzle, and we will be adding French Onion Soup!

JAMES RIVER COUNTRY CLUB
FEATURED COCKTAIL
OF THE MONTH
THE ALDER MARTINI



Remmy Martin V.S.O.P Cognac, Makers Mark Bourbon Whiskey, freshly squeezed lemon juice, orange juice, and agave nectar.
A bourbon lover's dream cocktail.

THURSDAY NIGHT MUSIC

CLOSED
THURSDAY
EVENING

Happy
Thanksgiving



 [Click Here for Band Info](#)

 [Click Here for the Music Line Up](#)

 [Click Here to Call The Reservation Line](#)

SOCIAL EVENTS

SUNDAY, DECEMBER 4, 2021

BRUNCH WITH SANTA

Brunch 11AM-1PM / Santa 11:30AM-1:30PM



THE MAIN

- Scrambled Eggs
- Bacon & Sausage
- Mushrooms, Onions, Tomatoes
- Red Potatoes
- Breakfast Pastries
- Fresh Fruit
- Grits
- Fall Vegetables
- Salmon Encrouté
- Marinated Flank Steak

KIDS ZONE

- Silver Dollar Pancakes
- Dino Bites
- Breaded Grouper Bites
- PB&J French Toast
- Tater Tots
- Crudités with Peanut Butter, Applesauce, Ranch Dressing



SALAD BAR

- Winter Salad
- Grilled Chicken & Bay Shrimp
- All of the etc's



HOLIDAY DESSERT DISPLAY

- Assorted Cookies, Pies & Cakes
- Hot Chocolate & Coffee



Per Person \$20
Kids 4-12 \$10
3 & under FREE

For reservations, please contact:
kristin@JamesRiverCountryClub.com

NO À LA CARTE BRUNCH ON THIS DAY

Regular lunch menu, plus specials, will be offered from 11:30AM-2PM

[CLICK HERE TO MAKE A RESERVATION](#)



11:30AM-2:00PM

HOLI-DAY LUNCH & DINNER

5:30PM-8:00PM

BUFFET

\$17
WEDNESDAY • DEC 21, 2021 • RIVER ROOM
kristin@JamesRiverCountryClub.com

STARTERS

- Stuffed pepper soup
- Winter citrus salad, fennel, avocado candied pinenuts with honey mint vinaigrette
- Chopped cobb salad with cherrywood smoked bacon & green onion ranch dressing
- Garden salad with assorted dressings

ENTRÉES

- Pan fried trout in lemon caper brown butter sauce
- Pork medallions with fig & grape agrodolce
- Chicken breast saltimbocca with champagne butter sauce
- Herb roasted fingerling potatoes
- Cranberry walnut wild rice pilaf
- Cinnamon sugar roasted acorn squash
- Balsamic braised Brussels sprouts
- Orange blossom honey glazed carrots

DESSERTS

- Gingerbread cake with warm butterscotch sauce
- Candy cane pie with dark chocolate drizzle
- Apple strudel with whipped cream
- German chocolate pie
- Eggnog cheesecake



REGULAR LUNCH AND DINNER MENUS AVAILABLE

UGLY SWEATER NIGHT

Wear your **UGLIEST**
Christmas Sweater
and receive **ONE**
FREE beer or wine



music by

**Johnny
Smallwood**

THURSDAY
**DEC
22**

6-9PM



Complimentary
WINE TASTING
6-7PM

SAVE THE DATE
NEW YEAR'S EVE
DINNER

LIVE MUSIC • PRE FIXE MENU
MORE INFORMATION AND MENUS COMING SOON!

Save the Date
New Year's Day
Brunch

\$5 Mimosas, Crushes, & Bloody Marys

MORE INFORMATION AND MENUS COMING SOON!



JAMES RIVER COUNTRY CLUB

WEEKLY NEWSLETTER

NOVEMBER 21, 2022

EDITED BY RACHAEL MIZELLE