

JAMES RIVER COUNTRY CLUB  
WEEKLY NEWSLETTER  
NOVEMBER 7, 2022



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# JRCC CONTACT LIST

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# 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 90<sup>th</sup> 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

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



Kennedy Lockhart



Haze Skinner



Elizabeth Yancy



Caroline Lockhart

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: 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

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

# 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

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



JAMES RIVER PRESENTS

# VETERANS DAY

# TENNIS

# MIXER

FRIDAY, NOV 11TH

COST

**\$20** MEMBERS

**\$25** GUESTS



TIME

**6:30 PM START**

- **FOOD & DRINKS PROVIDED**
- **SPORT YOUR FAVORITE MILITARY ATIRE**
- **BRING A SALAD OR DESERT AND SHOW OFF YOUR FAVORITE RECEIPE**

**RSVP TO BRIAN HOGGE AT [HOGGETENNIS@GMAIL.COM](mailto: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**

# 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](#)

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

**TROY  
BRESLOW**

**THURSDAY  
NIGHT**

**6:00-9:00**

**HUNTINGTON  
LOUNGE**

**FEATURING:  
BAR BITES**

**11.10  
2022**

**SMALL PLATE DINING  
SPECIALS BY  
EXECUTIVE CHEF MATT LILES**

 [Click Here for Band Info](#)

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

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

# SOCIAL EVENTS

Sunday  
NOV 13  
1-4PM

PLEASE JOIN JRCC'S

Members  
& their guests  
**FREE**



**FAMILY  
FallFEST**



## A SUPER FUN DAY TO CELEBRATE FALL WITH THE FAMILY!

- Petting Zoo
- Pony Rides
- Pumpkin Coloring Patch
- Balloon Artist
- Cornhole
- Hayride
- Bouncy House
- Face Painter
- Giant Connect Four
- Giant Jenga
- Fall Backdrop for Photos
- Fun Kid Games
- Popcorn Machine
- Carmel Apples & Cotton Candy
- Hot Chocolate Station
- Apple Cider Station

Please reserve with Kristin Bremar by Saturday, Nov 12, 2022

[Kristin@jamesrivercountryclub.com](mailto:Kristin@jamesrivercountryclub.com)



JOIN US FOR A DELICIOUS



**Thanksgiving**  
LUNCHEON  
BUFFET

THURSDAY  
NOVEMBER 24, 2022  
11AM-2PM

**SOUPS & SALADS**

- Pumpkin 'n Cider Soup
- Harvest Vegetable Soup
- Fruit Display
- Shrimp & Cheddar Grit Cake Shooters
- Blackened Salmon & Avocado Salad

**THE SPREADS**

- Whipped Potatoes
- Candied Yam Marshmallow Soufflé
- Green Bean Casserole
- Corn Pudding
- Glazed Carrots and Parsnips

**CARVING BOARDS**

- Herb Roasted Turkey, Gravy, Classic Stuffing, Cranberry Relish
- Honey Ham, Pineapple Brown Sugar Sauce

**VIENNESE TABLE**

- Assorted Cakes, Pies and other Pastry Items

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|                      |             |
|----------------------|-------------|
| Adults               | <b>\$38</b> |
| Children (4-12)      | <b>\$12</b> |
| Children (3 & Under) | <b>Free</b> |

—Only Menu Available—

For reservations, please contact Kristin: [kristin@JamesRiverCountryClub.com](mailto:kristin@JamesRiverCountryClub.com)



**THURSDAY  
NOVEMBER 24, 2022**

**CELEBRATE WITH  
JRCC'S GREAT  
FOOD AT HOME!**

All Thanksgiving take-out orders must be received by **Fri, NOV 18 | 12NOON**

PACKAGED COLD WITH HEATING INSTRUCTIONS

**Pick-up Wed, NOV 23  
12PM-8PM**

HOT & READY TO SERVE  
**Pick-up Thurs, NOV 24  
11AM-1PM**

**COMPLETE DINNER INCLUDES**

- Herb Roasted Turkey Carved In-house
- Glazed Ham
- Sage Stuffing
- Whipped Potatoes
- Green Bean Casserole
- Candied Yam Marshmallow Souffle
- Glazed Carrots & Parsnips
- Cranberry Sauce
- Giblet Gravy
- House Rolls

**PRICES**

|                     |              |
|---------------------|--------------|
| <b>Dinner for 2</b> | <b>\$60</b>  |
| <b>Dinner for 4</b> | <b>\$120</b> |
| <b>Dinner for 8</b> | <b>\$240</b> |

**PIES**

Pumpkin | Apple | Pecan  
**\$20 each or \$5 slice**



E-mail Katie: [kkeane@jamesrivercountryclub.com](mailto:kkeane@jamesrivercountryclub.com) to place your order.

**Along with the order, please include the following information:**

**Member Name + Number | Phone Number | Pick-up Date & Time**



# JAMES RIVER COUNTRY CLUB

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EDITED BY RACHAEL MIZELLE