



**James River Country Club**

1500 Country Club Road,  
Newport News, VA 23606

Clubhouse ..... 595-3327  
 Golf Shop ..... 596-3112  
 Tennis Shop ..... 595-9121  
 Cabana ..... 223-0570

GENERAL MANAGER  
 Conrad Lickel ..... 595-3327

GOLF PROFESSIONAL  
 Jeremy Franks..... 596-3112

ACCOUNTING &  
 MEMBERSHIP DIRECTOR  
 Jen Hicks ..... 595-3327

TENNIS PROFESSIONAL  
 Brian Hogge..... 595-9121

DIRECTOR OF GOLF AND  
 GROUNDS MAINTENANCE  
 Robert Wilmans ..... 596-6781

**EXECUTIVE COMMITTEE**

Mr. John R. Lawson II .....President  
 Mr. Jeffrey C. Verhoef ..... Vice President  
 Ms. Kathi DeRyder ..... Secretary & Treasurer

**BOARD OF DIRECTORS**

Mrs. Rebecca S. Aman	Mr. John R. Lawson II
Mr. Edward P. Anderson	Mr. Jeffrey L. Mendelsohn
Mr. Michael G. Archuleta	Mr. D. Wayne Moore
Mr. John F. Biagas	Mr. Brian K. Skinner
Mr. Randolph P. Bryant	Mr. Steven C. Suttle
Ms. Lindsey A. Carney	Mr. Jeffrey C. Verhoef
Mr. Joshua A. Dornan	Mr. Timothy W. Whitlock
Mr. W. Andrew Jordan	

**COMMITTEE CHAIRMEN**

<b>CENTENNIAL COMMITTEE</b> Mr. John R. Lawson II	<b>MEMBERSHIP &amp; SOCIAL COMMITTEE</b> Mr. Michael G. Archuleta
<b>FINANCE COMMITTEE</b> Mr. Jeffrey C. Verhoef	<b>TENNIS COMMITTEE</b> Mr. Timothy W. Whitlock
<b>GOLF COMMITTEE</b> Mr. Steven C. Suttle	<b>WATERFRONT &amp; WATER SPORTS COMMITTEE</b> Mr. Joshua A. Dornan
<b>HOUSE COMMITTEE</b> Mrs. Sandy Schuler	



**President's Report**

John R. Lawson II

Christmas is really going to be special this year at James River Country Club, regardless if you are naughty or nice! Early presents in the form of a completed Golf Simulator and Fitness Center are ready to be enjoyed by all.

The Oyster Roast was a week earlier than usual and earlier in the day, but was one of the best in my 60 some years of experience. Thanks to all of you who continue to support our events and bring your family and friends.

Reflecting on this past year, I am truly thankful for the many positive things that we continue to enjoy. The golf course is the best we have ever seen it due to the investment in new bunkers and the magic of Rob Wilmans and his crew. Jeremy Franks has the Golf Pro Shop in perfect order with a new look and location. Our banquet business has seen a boost with able leadership from Kristin Bremar and great food from Chef André Ebert. Katie

Keane's first days in the restaurants have shown immediate attention to service details. Sean Gilmore as chief engineer has our facility as good as it has ever been. Conrad Lickel provides the tireless energy required to lead our Club towards relentless improvement. Evidence of our success is proven by our record new and returning membership led by Mike Archuleta. Kathi DeRyder and Jeff Verhoef have helped us achieve budget goals and Josh Dornan and Tim Whitlock have the waterfront and tennis facilities and programs in great shape. Brian Hogge's youth tennis continues to be popular. Sandy Schuler and the House Committee have our staff creating many good life memories. There are contributions by over 100 more good staff and committee members that we need to remember each year.

Yes, life at JRCC is good and we are very blessed. Happy holidays!



# Around the Club



## The Manager's Desk

Conrad C. Lickel, General Manager/COO

The Golf Pro Shop's Christmas Party and Golf Simulator Demonstration will take place on Friday, December 6, from 4:00 – 7:00 p.m. On Saturday, December 7, we have a new event at James River! Tennis Pro Brian Hogge is hosting James River's first Pickle Ball Kickoff Mixer from 1:00 – 4:00 p.m. We are rolling right into the holidays!

### DECEMBER

- 7 ~ Cookie Exchange
- 8 ~ Brunch with Santa
- 19 ~ Ugly Christmas Sweater Party
- 20 ~ Holiday Office Lunch Buffet
- 31 ~ New Year's Eve Dinner & Huntington Lounge Celebration

Continue to check your e-mails for event details and added features. Our special thanks to Marni Longacre and her band of elves for creating a unique Wonderland at JRCC!



Our first snowy sunset at JRCC on Wednesday, November 13, 2019!

Photo by Conrad C. Lickel

## Employee of the Month

Report by Jen Hicks, Accounting and Membership Director

### HALEY VAN BUREN

Our December Employee of the Month is Haley Van Buren. Haley is a full-time college student pursuing a nursing degree, and works in the accounting office part-time. She is very friendly, helpful, and willing to work whenever her schedule permits. We have enjoyed working with Haley and she always comes in the office with a bright smile! Thank you, Haley, for your great attitude and hard work!



**E-MAIL UPDATES:** If you are not currently receiving the Club e-mails about upcoming events, please contact Cynara Colbert at 595-3327 or send her an e-mail: [cynara@jamesrivercountryclub.com](mailto:cynara@jamesrivercountryclub.com)

## OUR 87TH ANNUAL OYSTER ROAST, SUNDAY, NOVEMBER 24, 2019

featuring The Lewis McGehee Band!



All enjoying Lewis McGehee's music at the Oyster Roast!

Photos by Conrad C. Lickel

# Around the Club

FEATURED ARTIST FOR NOVEMBER AND DECEMBER

## Dorothy Fagan

At seven, Dorothy Fagan knew she would be an artist. When the nuns handed her a box of colored chalks, she painted a picture of the Virgin Mary on the blackboard. As a young mother, she sent her delicate, pastel landscapes off to international exhibitions at Pastel Society of America, Pastel Society of Canada, Copley Society, and the National Arts Club, while she did the twins' diapers.

After an attacker threatened her life, she lost her ability to paint the abstract landscapes that won her international recognition. In search of a new reality, she began painting en plein air. Her incredible journey home took her to France, where she discovered the healing spectral colors, unleashing her energetic calligraphy, paralyzed in the assault.

Dorothy's colorful pastels, oil paintings, mixed media, and fiber art stand apart in international collections including; Musee de La Grande Vigne, Dinan, France, Boston Children's Hospital, U Mass. Memorial Research Center, City University of New York, and Longwood University Art Museum.

Studying oil painting and watercolors as a child, Dorothy completed her B.F.A. in Printmaking and Painting at East Carolina University in 1974. In a ten-year Master Painting Mentorship, Robert Bowers Mayo guided Dorothy to look inside herself in painting from her heart, helping her to heal with heart colors. During her residency in France, she further developed her Color Prowess Palette, six colors aligned with the chakras.



**MEET THE ARTIST**  
in the Huntington Lounge  
**Thursday, December 5**  
5:00 – 6:00 p.m.



Coming Home | Oil | \$5,200



River Tapestry | Pastel | \$2,600



Walk with Me | Oil | \$2,500



New Morning | Pastel | \$900

# Upcoming Events



**SUNDAY, DECEMBER 8, 2019**

Adults: \$30 • Children (4 – 12): \$15  
Children (3 & under): \$5

**SANTA WILL BE VISITING**  
from 11:00 a.m. – 1:00 p.m.

*A delightful Christmas Party for our members' children and grandchildren. Friends of families are WELCOME!*

## **Buffet Luncheon & Special Children's Buffet Table**

served 12:00 – 2:00 p.m.

### **CARVING BOARD**

Roasted Prime Rib of Beef  
Glazed Ham

*freshly baked rolls, au jus and horseradish*

### **BUFFET LUNCHEON**

Sliced Smoked Turkey Breast  
Miso Glazed Filet of Salmon  
Potato Casserole  
Scrambled Eggs  
Bacon & Sausage

Kale and Seasonal Vegetable Sauté  
Sautéed Garlic Green Beans

Iceberg Lettuce, Tomato, Cucumber, House Dressing, Ranch

Holiday Dessert Display

### **TINY TOT BUFFET**

Waffle Bar ★ Chicken Tenders / Dino Bites  
Tater Tots ★ Apple Sauce  
Crudités, Peanut Butter, Ranch Dressing  
Mozzarella Sticks



Please call Cynara at 595-3327, ext. 0, to make your reservations BY Wednesday, the 4th of December. Cancellations required 24 hours prior to the event to avoid billing.

## Members of the Month



Sigmon Taylor Photography | [www.sigmontaylor.com](http://www.sigmontaylor.com)

### MR. JOSEPH AND MRS. REBECCA KELLY

This month we are pleased to submit a bit more background about our members in the spotlight, thanks to Mrs. Rebecca Kelly.

*Joe was living in Brooklyn when he volunteered for the Navy when he was just 17 years old. He was a plank owner on the LST129 and was in Pearl Harbor preparing for the invasion of Saipan when the West Loch disaster took place in May of 1943. The event, which was hushed up during the war and not declassified until the 1960s, was a little known catastrophe that took place when about 20 ships, which were clustered together and packed with fuel and ammunition, began to explode and burn in a chain reaction. Now known as the Second Pearl Harbor, it resulted in six ships sinking; although Joe's ship was able to get free. This past May, Joe was the only survivor to attend the 75th anniversary memorial service in Hawaii. After the invasions of Saipan and Tinian, his ship was part of the invasion of Pelelieu, the bloodiest battle of the Pacific war, when his ship was caught in a storm and slammed on the coral reefs, causing it to flood. Joe and his shipmates had to swim to shore in the middle of the battle with nothing but the clothes on their backs. He survived by stealing rations from the dead, and was evacuated six weeks later, weighing less than 100 pounds.*

*He was sent to Newport News to become part of the crew for the Midway, which was still under construction here (which makes him a plank owner of that ship too, kind of unheard of in the Navy). This ship was in training for the invasion of Japan when the war ended.*

*He met a local woman and married her. By a circuitous set of circumstances, he was able to attend William and Mary on the GI Bill and worked in New York and Pennsylvania before returning to the Peninsula permanently. He owned All-Good Service and founded All-Good Supply, a janitorial, industrial chemical, and pool supply company which is now run by his son. He and his first wife had five children, and their three surviving children all live in Virginia. He and Becky have been married 29 years. They have seven grandchildren and four great grandchildren. At 94, he is no longer able to play golf, but he still enjoys watching it.*

We are very proud and honored of our December JRCC members. Thank you for sharing, Mrs. Kelly, and a special, belated thank you, Mr. Kelly, for your service to our country.

# Member News

## Membership & Social Committees

James River Country Club friends and family...for eight years I have had the pleasure of representing you all as chairman of the Membership and Social Committee. During that time our club has gone through periods of stabilization, reconstitution, and most recently, revitalization and growth. Hopefully my eight years of newsletters, friendly discussions, and "spirited" discussions provided you with the feedback that you wanted, and more importantly, deserved. I really appreciated all your inputs, support, and even disagreements. Yes, even the disagreements were beneficial because they ensured a good level of checks and balances.

Under the leadership of our Club President John Lawson and our GM Conrad Lickel, our club has really regained its prominence as a jewel

on the James! And we are fortunate to have such a facility that many (probably most) of us refer to as our "second home"! My passion for our club began from the first day I visited 10 years ago. Since then, my family and I have continued to appreciate the many facets of JRCC. I can honestly say that I've never gotten bored with the amenities nor have I taken the views for granted. I especially enjoy showing the facilities to a guest or potential new member and seeing the look on their faces as they take in the splendor of our club. I can't thank you enough for giving me the opportunity to be a part of the many changes our Club has gone through. As I "step away" from the Membership/Social Chairmanship, I am pleased to know that the committee will be in the very capable and deserving hands of Mike

Michael Archuleta, Chairman

Remy. Please support Mike just as you supported me! He is absolutely the right guy to grab the baton and run with it!

## Welcome, New Members!

### MRS. ALEXIS SWANN

Mrs. Alexis Swann and her husband, Darren, join us as Athletic Members.  
Sponsors: Mr. Brian K. Skinner and Mrs. Susan Harris

### MR. WILLIAM CANNON

Mr. William Cannon and family join us as Athletic Members.  
Sponsors: Mr. W. Andrew Jordan and Mr. David R. Belote

# Tennis News

Timothy W. Whitlock, Chairman  
Brian Hogge, Tennis Pro

# Pickle Ball

IS COMING TO JAMES RIVER!

## Kickoff Mixer

.....  
SAT, DECEMBER | 1:00-4:00PM  
7th  
.....

All 4 indoor courts will be temporarily converted to pickle ball courts

Open to all JRCC members & guests

All levels & ages welcome

Contact Brian Hogge / (757) 814-5019 / hoggetennis@gmail.com

## A Note from the Pro

Jeremy K. Franks, PGA

December starts the holiday season at JRCC. We have much to be thankful for as the Club has done a number of improvements that is taking us to the next level in the last 18 months. Thank you all so much for your investment in your Club.

The Golf Pro Shop Christmas party and simulator open house night will be held on Friday, December 6, from 4:00 – 7:00 p.m. Come join your JRCC extended family and check out all the pro shop has to offer for this holiday season. If you need something special ordered, now is the time to order. Contact John, Daniel or myself for any custom needs.

JRCC hosted our Annual Military Appreciation Tournament, on November 23. It was a great opportunity to give back to our local military and first responders. We plan to make this an annual event. If you have a military person in your life or a first responder that you want to show a great golf experience, sign up for the 2020 Military Appreciation Tournament.

Thanks for a great 2019 season!

## Golf & Grounds Maintenance Report

Steven C. Suttle, Chairman

Report by Rob Wilmans, Director of Golf & Grounds Maintenance

It is hard to believe that 2019 is almost over. I feel like it was just a few months ago when we were gearing up for this year's golf season. I am not sure if time is moving faster, or I am just getting older. Probably we all know the true answer to that question. Frost, and snow, came early this year with a significant portion of our warm season grass already dormant by November 20. Seems like leaves were late changing and the colors held on to almost Thanksgiving. The course just looked prettier this fall than it has in years past. I hope everyone got out to enjoy some it!

As the seasons change and we move into winter, so too does the face of golf and grounds maintenance. As you know we lost our horticulturist and our assistant superintendent over the last month. We have interviewed a few individuals for the horticulturist position, but have not hired yet. I am pleased to announce that we have promoted Tom McChrystal from the crew into the assistant superintendent position. Tom is currently working toward a bachelor's degree in turf management from Penn State and also has experience in the golf side of the business

working as an assistant pro a number of years ago. Please say hello to Tom if you see him on the course, we are happy to have him!

Course conditions are great on dry, non-windy days when we can clean up the previous days' accumulation of leaf debris. Wet days and windy days we are still good, but not great.

Overall the course is playing well and we are happy with the conditions. In that same vein, please try to follow the cart rules when posted. The course stays wet for longer periods of time when the turf isn't growing, leaving us susceptible to damage from carts, some of which we may have to look at all winter. As the cold weather arrives, please repair ball marks as the greens will be growing very little and have a hard time recovering from damage. Along those lines, please try to refrain from hitting numerous approach shots to the putting surface. Thank you for your understanding.

Happy Holidays to all of the membership and we look forward to seeing you out here at JRCC!



# DECEMBER CLUB EVENTS

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
 <p><b>1</b></p> <p><b>Sunday Night Supper Club</b></p>	<p><b>2</b></p> <p><b>CLUB CLOSED</b></p>	<p><b>3</b></p> <p>Fitness Center <b>GRAND OPENING!</b> 5:00-7:00 p.m. Complimentary beverages &amp; charcuterie</p>  <p><b>\$6 Taco Night</b></p>	<p><b>4</b></p> <p><b>Fall Youth Tennis Classes</b></p> <p><b>PASTABILITIES</b> with Gourmet Soup &amp; Salad Bar</p>	<p><b>5</b></p> <p><b>BREAKFAST CLUB 8:00 a.m.</b></p> <p><b>MEET THE ARTIST</b> in the Huntington Lounge 5:00 - 6:00 p.m.</p> <p>~ <b>PICNIC BASKETS</b> ~</p> <p><b>ACOUSTIC THURSDAY</b> 6:00-9:00</p>	<p><b>6</b></p> <p><b>PRO PLAY 12:30 p.m.</b></p> <p><b>Golf Shop Christmas Party &amp; Simulator Open House</b> 4:00-7:00 p.m.</p> <p><b>Complimentary Hors d'oeuvres</b></p> <p><b>CARVING STATION</b></p>	<p><b>7</b></p> <p><b>Cardio Tennis 10:30-11:30 a.m.</b></p> <p><b>Cookie Exchange</b></p> <p>1/2 Price Wine Bottle <b>Birthday Night</b></p> <p><b>Saturday Night SPECIALS</b></p>
 <p><b>8</b></p> <p><b>Brunch with Santa served 12:00-2:00 p.m.</b> Santa will be visiting from 11:00 a.m. - 1:00 p.m.</p> <p><b>Supper Club</b></p>	<p><b>9</b></p> <p><b>CLUB CLOSED</b></p>	<p><b>10</b></p> <p><b>Fall Youth Tennis Classes</b> Tuesday-Wednesday-Thursday   4:30 - 6:00 p.m.</p>  <p><b>\$6 Burger Night</b></p>	<p><b>11</b></p> <p><b>PASTABILITIES</b> with Gourmet Soup &amp; Salad Bar</p>	<p><b>12</b></p> <p><b>BREAKFAST CLUB 8:00 a.m.</b></p> <p>~ <b>PICNIC BASKET ACTION STATION</b> ~ Full Baskets or 50/50 Baskets with Gourmet Soup &amp; Salad Bar</p> <p><b>ACOUSTIC THURSDAY</b> 6:00-9:00</p>	<p><b>13</b></p> <p><b>PRO PLAY 12:30 p.m.</b></p> <p><b>Complimentary Hors d'oeuvres</b></p> <p><b>Friday Night CARVING STATION &amp; ACTION STATION</b></p>	<p><b>14</b></p> <p><b>Cardio Tennis 10:30-11:30 a.m.</b></p> <p>1/2 Price Wine Bottle (for most wine selections) with purchase of two entrées</p> <p><b>Birthday Night</b> Birthday person's entrée 1/2 price plus compl. dessert</p> <p><b>Saturday Night SPECIALS</b></p>
 <p><b>15</b></p> <p><b>Sunday Night Supper Club</b></p>	<p><b>16</b></p> <p><b>CLUB CLOSED</b></p>	<p><b>17</b></p> <p><b>Fall Youth Tennis Classes</b> Tuesday-Wednesday-Thursday   4:30 - 6:00 p.m.</p>  <p><b>\$6 Stir Fry Night</b></p>	<p><b>18</b></p> <p><b>PASTABILITIES</b> with Gourmet Soup &amp; Salad Bar</p>	<p><b>19</b></p> <p><b>BREAKFAST CLUB 8:00 a.m.</b></p> <p><b>Ugly Christmas Sweater Party</b></p> <p>~ <b>PICNIC BASKETS</b> ~</p> <p><b>ACOUSTIC THURSDAY</b> 6:00-9:00</p>	<p><b>20</b></p> <p><b>PRO PLAY 12:30 p.m.</b></p> <p><b>Holiday Office Lunch Buffet</b></p> <p><b>Complimentary Hors d'oeuvres</b></p> <p><b>Friday Night CARVING STATION &amp; ACTION STATION</b></p>	<p><b>21</b></p> <p><b>Cardio Tennis 10:30-11:30 a.m.</b></p> <p>1/2 Price Wine Bottle <b>Birthday Night</b></p> <p><b>Saturday Night SPECIALS</b></p>
 <p><b>22</b></p> <p><b>Sunday Night Supper Club</b></p>	<p><b>23</b></p> <p><b>CLUB CLOSED</b></p>	<p><b>24</b></p> <p><b>Champagne Tennis 9:30 a.m.</b></p> <p><b>CLUB CLOSED</b></p> <p><b>CHRISTMAS EVE</b></p>	<p><b>25</b></p> <p><b>CLUB CLOSED</b></p> <p><b>Merry Christmas</b></p>	<p><b>26</b></p> <p><b>BREAKFAST CLUB 8:00 a.m.</b></p> <p>~ <b>PICNIC BASKETS</b> ~</p> <p><b>ACOUSTIC THURSDAY</b> 6:00-9:00</p>	<p><b>27</b></p> <p><b>PRO PLAY 12:30 p.m.</b></p> <p><b>Complimentary Hors d'oeuvres</b></p> <p><b>Friday Night CARVING STATION &amp; ACTION STATION</b></p>	<p><b>28</b></p> <p><b>Cardio Tennis 10:30-11:30 a.m.</b></p> <p>1/2 Price Wine Bottle <b>Birthday Night</b></p> <p><b>Saturday Night SPECIALS</b></p>
 <p><b>29</b></p> <p><b>Sunday Night Supper Club</b></p>	<p><b>30</b></p> <p><b>CLUB CLOSED</b></p>	<p><b>31</b></p> <p><b>New Year's Eve Dinner &amp; Huntington Lounge Celebration</b></p>	<p>~ <b>TUESDAY - SUNDAY</b> ~</p> <p>The Huntington Lounge opens for lunch with the River Room. <b>\$7.95 Soup &amp; Salad Bar</b> (DURING DINNER HOURS)</p>	<p><b>HAPPY HOUR TUESDAY - SATURDAY</b></p> <p>Discounted drinks from 5:00-7:00 p.m.</p>	<p><b>Sunday Night Supper Club</b></p> <p>December 1-CHICKEN SALTIMBOCA with mashed potato, asparagus, piccata sauce December 8-SMOKED TURKEY with rice, green beans, gravy December 15-SHRIMP CARBONARA over capellini December 22-GRILLED PORK LOIN with asparagus, redskin potato, honey mustard sauce December 29-HOISIN CRANBERRY GLAZED SALMON with scallion jasmine rice &amp; stir fried vegetables</p> <p><b>SPECIAL AS NOTED OR CHEF'S CHOICE.</b> All entrées include our Gourmet Soup &amp; Salad Bar, rolls, butter &amp; dessert of the day. \$14.95 <b>Available 5:00-8:00 p.m.</b> <b>Come early while selections last.</b></p>	