President’s Report

Spring has sprung. Virginia, and especially our Club, is most beautiful in the months of April and May. We are doing our spring cleaning and aeration of the golf course. Please keep up with Rob Wilman’s blog. As our greens superintendent, he does a wonderful job of explaining what is happening with the golf course and the grounds of the Club.

Since my initial newsletter in March, we have done the following:

1. Instituted a credit card policy. Call either Moe or Kathi DeRyder, our treasurer, to discuss the use of credit cards by members or their guests in the clubhouse.
2. Engaged an interior designer to assist with the selection of new carpet and window treatments throughout the main level of the clubhouse.
3. Refinished the hardwood floors in the ballroom.
4. Installed new exterior lighting along the roadways, parking lots and golf course.
5. Purchased and installed a generator to run most of the Club during power outages.
6. Worked with Chef Jerry, who has treated us to several weeks of delicious, inventive specials and has revamped the lunch and dinner menus. Please use your comment cards, so that we can better assess the membership’s response to these changes in our dining rooms.

One of the most important items to be accomplished was the resurrection of the Buildings and Grounds Committee which was authorized by the Board at our April meeting. The purpose of this committee will be to study, review, bid and oversee, on behalf of the membership, any major capital improvements recommended by the Long Range Planning Committee and approved by the Board.

Based upon my personal observations it appears that Moe and his staff are engaged in making your Club experience the best that it can be. As members we pay a lot of money to pass through the gates at 1500 Country Club Road, and we should expect nothing less than the best. Enjoy your Club, and remember, Membership Matters!

Allen C. Tanner, Jr.

MAY 2016
Happy spring! We’re looking forward to a great spring and summer season. Most of the projects we started in the winter have been completed. The generator has been installed. I hope we will never need it but, if we do, it is ready. The carpet on the main floor and the window treatments for the River Room will be installed in May.

We are putting the final touches on all the work needed to get ready for the summer season. As I mentioned last month, we hired High Sierra Pools for the 2016 season. Again this year the pool will open on Memorial Day weekend until Labor Day.

We are excited to announce our updated weekly calendar for your river dining room! Executive Chef Jerry Beaudry and Dining Room Manager Julie Yacobi have been hard at work to bring an improved dining experience to our members and we think these positive adjustments will refine your experience even more.

Beginning on Tuesday, May 17, the nightly specials will be available as follows:

**Weekly Dinner Specials**

**TUESDAY**
- Italian Special Night
  - includes house salad
  - $12.95
  - or

**Wednesday**
- $5 Special Night
- Prime Rib Night includes two side dishes plus a cup of soup or house salad
- Queen Cut $16 ~ King Cut $19

**Thursday**
- Fried Chicken Night includes two side dishes plus a cup of soup or house salad
- $10.95

**Friday**
- New Weekly Specials Introduced

**Saturday**
- ½ Price Bottle of Wine Night with the purchase of two entrées (for most wine selections)
- Birthday Dinner Night Member or spouse’s birthday entrée is ½ price with a complimentary dessert

**Sunday**
- Sunday Night Supper Club
  - All entrées include choice of soup or salad, Chef’s potato & vegetable, roll, butter & dessert of the day.
  - $12.95

Please note these changes or even mark your calendars to take advantage of all your Club has to offer. Bon appetite!

As some of our members are aware, we had a mail delivery problem in the third week of March. Some of the members’ checks were lost in the mail. We would like to remind our members that JRCC has an ARC program where you never have to write a check again. We will process your payment on the 22nd of every month for the charges made the prior month. If you would like to be included in this program, please contact our business office and get set up in this program today. It’s quick and easy!

Take care and I’ll see you at the Club.
Hawaiian Luau on the Beach!
Sunday, May 1, 2016 • 6:00–8:00 p.m.
Adults $18.95 • Children (12 & under) $9.95

Whole Roasted Pig
Polynesian Chicken
Lomi-lomi Salmon
Poi
Sweet Potatoes
Grilled Vegetables
Island Fruit Salad
Hawaiian-style Macaroni Salad
Hawaiian Sesame Cabbage Salad
Assorted Tropical Desserts

Bonfire
ON THE BEACH
Saturday, May 21, 2016
7:30 – 9:00 p.m.

Bar Available & Smores!
Although there is no charge for this event, please call 595-3327 to make your reservations by Tuesday, May 17.

Cornhole Tournament
Saturday, May 7, 2016
OUTSIDE
behind clubhouse by Oak Tree

Registration begins at 4:00 p.m.
(must be present and have a teammate)

- Two brackets, Adults and Kids (12 years and under)
- Games are 30 minutes long, or first to 21 points, whichever comes first

There is no cost for this event and all participants must register in person!

Open to All Members!
(Tournament Fee covers tournament players/ spouses)
Please call 595-3327 to sign up.
Mother’s Day Celebration

Sunday, May 8, 2016 • 12:00 – 2:00 p.m.
Adults $25.95 • Children (12 & under) $9.95

Salad Bar
with condiments

- Pasta Salad
- Ambrosia Salad
- Grilled Vegetable Salad
- Fresh Fruit & Vegetable Tray

Buffet

- Scrambled Eggs
- Bacon/ Sausage
- Home Fries
- Eggs Benedict
- Pancakes with syrup
- Broiled Tilapia/ Primavera
- Sesame Chicken with broccoli
- Green Beans
- Honey Carrots
- Mashed Potatoes

Carving Station

- Slow Roasted Prime Rib au Jus
- Roast Turkey with cranberry relish

Assorted Dessert Display

Please call 595-3327 to make your reservations by Wednesday, the 4th of May.
Cancellations required 24 hours prior to the event to avoid billing.

Monday, May 30, 2016
12:00-3:00 p.m.
 featuring music by Ken McNeill
Adults $14.95 • Children (12 & under) $9.95

Cookout

- Pulled Pork BBQ ★ Hot Dogs ★ Grilled Hamburgers
- Potato Salad ★ Tomato/ Cucumber Salad ★ Coleslaw
- Macaroni Salad ★ Fruit & Vegetable Tray ★ Watermelon
- Cookies, Brownies & Cupcakes

BAR IS AVAILABLE

PLEASE NOTE: CLUB CLOSED TUESDAY, MAY 31

Please call 595-3327 to make your reservations by Friday, the 27th of May.
Cancellations required 24 hours prior to the event to avoid billing.
James River Country Club and Maverick Productions have partnered up to present:

“Three of Hearts” Murder Mystery Dinner

This uniquely interactive show tells the story of three singers who were meant to perform at the Club for a special occasion until they all become murder suspects.

Saturday, June 18, 2016
Seating and show starts at 7:15 PM
Tickets $50 per person

Menu

Blood Orange Salad
Blood orange segments, local goat cheese, dried cranberries & red onions, topped with blood orange vinaigrette

BrAised Beef Chuck (Heart) Roast
Chianti demi-glace, fresh fava beans, beets infused mashed potatoes

Red Rum Cake
Red velvet “style” spiced rum cake with a white chocolate truffle with cinnamon cream cheese icing

House wine will be served with dinner

Mark this unique experience on your calendars and join us for an evening that will prove to be more than meets the eye.

Reserve your seat by Saturday, June 4, 2016
Please call 595-3327 to sign up.

Babysitting service available with prior notice.
Make your reservations early to avoid event cancellation.
A Note from the Pro

Jeremy Franks, PGA

We have had a great couple of months of golf at James River. The golf course is in amazing shape and is recovering nicely from our mid-April aerification. Rounds of golf are also up and we look forward to seeing more of you out on the course. If you are looking to meet new people to play golf with or just want to get to know your golf professional staff, join us on Friday afternoons for Pro Play Friday. We tee off starting at 12:30 p.m. and it is open to any member with a USGA handicap.

We have already had two Demo Days with Callaway and Taylor Made last month but it is not too late to try amazing new products from Ping, Mizuno, Titleist and Cleveland/Srixon. Dates and times will be posted one month ahead of the event on our sign-up area in front of the golf shop. Keep checking the Golf Update Weekly e-mail, sent out every Friday, for reminders of fitting days and tournament details.

Hopefully many of you are watching golf on television the last few months. Have you noticed how much players rely on their caddies to help them navigate the course? If you ever wanted to have that type of assistance on the course, I wanted to remind you of our JRCC Caddie Program. Our caddies range from very experienced caddies such as newly hired Josh Ball, who comes to us fresh off caddying at Calusa Pines in Florida, to young men who are good golfers like Trip Gilmore and have a wealth of knowledge about our course. All our caddies go through an 18-hole evaluation with one of the professional staff before being allowed to caddie at James River. For more details on the caddie program, our caddie information sheet is posted on the golf department bulletin board. Caddies can enhance your golfing experience and are great for providing guests a special experience at JRCC. As always, feel free to contact the golf shop for more information.

May has a number of great golfing events scheduled. The first event is the Husband-Wife Championship and, for the first time, the tournament will have a Mixed Division open to a two-person team made up of one man and one woman. After the championship dinner, the Club is hosting a DJ dance party open to all members of the Club. Even if you can’t play in the tournament, please join us for a fabulous evening of dancing. The WGA Member-Guest has a new date this year and for the first time will be played on a weekend. If you always wanted to play in the Ladies’ Member-Guest but work got in the way, this is your chance to participate! Call the golf shop for more information or contact the WGA.

Two of our most popular events occur in May as well. Twilight Golf will be played on Sunday, May 22, and last month had a record 68 players in the month of April. The One Day Member-Member, Member-Guest will be on Friday, May 27, and is a great way for our Golf Tournament Fund members to showcase our beautiful course to their friends and business associates. You may also sign up as a Member-Member team. The field will be flighted by combined team handicaps and prizes are awarded for both gross and net in each flight. Come out and play!

The Golf Shop is fully stocked for the season and we want to provide you with the best products and services in the industry. We pride ourselves on custom fitting and making sure we meet the needs of our members and guests. The shop also has access to helping your business with logoed apparel and equipment. Please utilize this service the next time you or your company are in the market for logoed items.
Women’s Golf Association

You asked for it and now we have it! So now we need your participation in our first Friday/Saturday Member-Guest. The Club has opened up the course to the WGA Member-Guest and is not allowing other members to play—so let’s show them that we are grateful for the opportunity for a Saturday shotgun!

We had a successful, well attended membership meeting in March. The Board, along with Jeremy, reviewed his golf programs for the year. Jeremy also led up to the unveiling of the Women’s Blitz, a new Saturday morning warm-up program at 11:00 a.m. Sean reviewed a new program that he will implement for new golfers. It is a 3-hole program and will be wonderful for any golfers just beginning to learn the game. Please let any of your friends who might be interested know about this introduction to golf.

The Ice Breaker was fun and not quite so cold, though our participation was down a bit. The Husband-Wife Tournament has a new twist this year—there is a Mixed Division and a party afterwards. This year we hope to do some dancing!

Have you found your Match Play partner and signed up yet? Play starts now and will continue through October with the matches set up by each team.

Twilight was great fun the first time out this season. We had a record number of players for April and the weather was very pleasant. If you are looking for an easy way to break in to golf in a non-stressful way, this is it. Come on out and join the fun!

April was almost a “wash” for play. But if you missed Tuesday, April 19, you missed a beautiful day to play golf. We hope to see all of you out there in May!

Green Committee

Robert F. Lanier, Chairman
Report by Rob Wilmans, Golf Course Superintendent

The greens aeration went extremely well this April, with great weather being a big contributor. We started on Master’s Sunday since it is a slow golf day in the afternoon. This year we also verti-cut the greens to help thin out some of the thicker grass plants. We did this in two directions then ran the aerator, picked up the plugs, top dressed, then broomed the sand into the holes. It was a smooth process with windy conditions drying out the sand so it was easier to incorporate into the holes. We used the same size tines as last year, so the hole size was the same but we spaced them a little farther apart. By doing this the greens remain firmer and we should be able to get them mowed back down sooner.

The Bermuda has been a roller coaster ride with the fairways greening up then going dormant again twice this month. Hopefully we are on a warmer pattern now and won’t have any more frosts. The lower mowing height on fairways is doing a great job of reducing the amount of thatch and long runners so we can have a more consistent stand of turf. The shady and wet areas are pretty beat down from the winter but a few warmer days will hopefully get those areas growing.

The landscape areas are all mulched and looking awesome. Summer annuals have been ordered and will be installed in May.
Joshua A. Dornan, Chairman

As we prepare for the beginning of summer and the start of the JRCC swim season, I am very excited to announce that the head coach of your River Ratz will be Kevin Hennessy. Kevin is the head senior coach for the Coast Guard Blue Dolphins (CGBD) where he has been a coach since 2008. He swam throughout college at Wingate University where he was an all-conference swimmer, NCAA Division II national qualifier, and Academic All-American. Please join me in welcoming Kevin to JRCC to coach our talented team.

This is also your final reminder that the Ice Cream Social and River Ratz Team Sign Up will be held on Wednesday, May 4, between 4:30 and 6:30 p.m. The wonderful swim team boosters will help you sign up your kids for the team and answer any and all questions you have about the upcoming season. It will also give you an opportunity to meet Coach Kevin. We look forward to seeing everyone there.

---

**SWIM! SWIM! SWIM!**

**RIVER RATZ ICE CREAM SOCIAL**

**WEDNESDAY, MAY 4, 2016 • 4:30 – 6:30 P.M.**

Sign up for the summer swim team, meet the coach, get psyched for the season and eat ice cream!

**THERE IS NO CHARGE FOR THIS EVENT**

Anyone interested in joining the JRCC Swim Team is invited. Swimmers must be able to swim the length of the pool by Time Trials to remain on the team.

$100 per child; $370 for four or more children

Registration Fees are billed to your JRCC account.

**SUMMER SWIM 2016 INCLUDES:**

- Stroke Improvement
- Pizza Party
- Home Meet Pep Rallies
- Gift
- Smile until your face hurts
- Trophy (must swim in 4 meets)

**NOT included: 2016 Team Suit or the highly anticipated, End-of-Season Celebration Dinner**

Each team suit will be monogrammed. Come order your River Ratz team suit from the Swim and Sport Shop. (Parents, please bring your credit card and/or checkbook.) To get your monogrammed suit in time for the swim season, you will need to place an order at this event. Team Spirit Wear and other FUN items will also be for sale (these items will be charged to your JRCC account).

Come at a time that is convenient for you but please don’t drop off your swimmers. Thank you for your cooperation.

The swim team is open to all children whose parents (not grandparents, aunts, uncles, in-laws or cousins) are in good standing with the Club. To register, a parent must accompany each child. Coach Kevin Hennesssey will be available at 6:00 p.m. to speak with swimmers and their families.

For questions, please contact Holly Hager at: hollyhager5@verizon.net or call/text: 757-660-0936.
Spring is in full bloom and it is almost time for summer fun! With the pools opening soon and a myriad of outdoor activities on the horizon, this is a great time to show off our Club to prospective members. If you know of anyone who is considering JRCC, please reach out to Membership Director Michelle Herbst with any questions you may have about current memberships and discounts.

That said, your Board of Directors approved a discount for previously resigned members to rejoin the Club at a discounted rate. Instead of the $2,500 rejoining fee, members who resigned can rejoin for only $500 during the month of May. Please reach out to those who left our Club and might be interested in coming back.

Also, in our continuing attempt to clear up confusion on some of our membership categories, this month I will focus on “Senior” and “Retired” memberships. The Senior Membership (K) is for members who are at least 80 years young and have at least 20 years of membership at James River. This category does not have an athletic option. The Retired Membership (JJ/J) is for members who are over 65 years of age and have at least 15 years of membership. Retired memberships do have an option for either an athletic or social membership. Our Bylaws limit us to no more than 10% of our total Club membership for each of these categories. Because of this limitation, Michelle maintains a waiting list for each of these membership categories. If you meet the qualifications and would like to be added to a waiting list, please contact Michelle.

This month we are honored to have Vernon and Mary Stuart as our Member of the Month. They were quickly thought of by our dining staff for members to honor, along with a smile. The Stuarts have been members for 17 years and, during that time, the country club has become their second home and the staff has become family. They also regularly entertain guests at the Club. It is a real treat to watch them proudly show the Club to friends and family. Thank you, Mr. and Mrs. Stuart, for your continual support of JRCC and your hospitality to those around you.

Mrs. Irina (Ira) Hines joins us with her husband, Nicholas, as Junior Social members. They are both active community members personally and professionally, and are excited to be active members of James River as well. With their character and personalities, both sponsors feel that the Hines couple will be a wonderful addition to JRCC. Professionally, Mrs. Hines is a senior mortgage loan officer, while Mr. Hines is a general manager of Firehouse Subs. They are sponsored by Mr. Allen Tanner, Jr., and Mr. Frank McLawhorn.

Mr. Witt joins us as a legacy member in the Junior Social membership program along with his wife, Kristen, and young daughter, Abigail. Since his parents have been long time JRCC members, Bryan has had the opportunity to grow up utilizing the Club’s many amenities. Now Bryan is able to enjoy the Club with his family under his own membership. Bryan is currently a development manager for W. M. Jordan, and Kristen is the Director of Parent & Alumni Giving for CNU. We look forward to welcoming the Witt family’s next generation and seeing them as active participants around the Club. Mr. Witt is sponsored by his father, Mr. Alan S. Witt, and Mr. Phillip L. Hatchett.
EASTER

Held Sunday, March 27, 2016
WINE TASTING

Held Saturday, April 2, 2016
SPRING YOUTH TENNIS

Held April 2016
MEN’S SPRING FLING

Held Saturday, April 9, 2016
## MAY CLUB EVENTS

<table>
<thead>
<tr>
<th>Sunday</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>WGA Play Day</td>
<td>River Ratz Ice Cream Social</td>
<td>Nine &amp; Wine 5:30 p.m.</td>
<td>Pro Play Friday</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>9:00 a.m.</td>
<td>4:30-6:30 p.m.</td>
<td>Prime Rib Night</td>
<td>12:00 p.m.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Pro Play Friday</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Women’s Blitz 11:00 a.m.</td>
</tr>
<tr>
<td>1</td>
<td>2</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Cornhole Tourney 4:00 p.m.</td>
</tr>
<tr>
<td></td>
<td>3</td>
<td></td>
<td></td>
<td>Nine &amp; Wine 5:30 p.m.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>4</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Special Wine Tasting</td>
</tr>
<tr>
<td></td>
<td>5</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>6</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>7</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>8</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>9</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>10</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>11</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>12</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>13</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>14</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>15</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>16</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>17</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>18</td>
<td></td>
<td></td>
<td>Nine &amp; Wine 5:30 p.m.</td>
<td>WGA Member-Guest</td>
<td></td>
</tr>
<tr>
<td></td>
<td>19</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>20</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>21</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>22</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>23</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>24</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>25</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>26</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>27</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>28</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>29</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>30</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>31</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### TRY OUR GREAT SUNDAY BRUNCH MENU!
Served 11:30 a.m. – 2:00 p.m.

**MAY 1**
- Chicken Coq au Vin over egg noodles with sweet peas or Chef’s Choice

**MAY 8**
- Roast Turkey with stuffing, mashed potatoes, gravy & cranberry relish or Chef’s Choice

**MAY 15**
- Meatloaf with mashed potatoes, gravy & green beans or Chef’s Choice

**MAY 22**
- Fried Shrimp Dinner with French fries & cole slaw or Chef’s Choice

**MAY 29**
- Broiled Tilapia Florentine with rice pilaf or Chef’s Choice

All entrées include choice of soup or salad, Chef’s potato & vegetable, roll, butter & dessert of the day. $12.95 • Available 5:00-8:00 p.m. • Come early while selections last.

**www.jamesrivercountryclub.com**

**DIRECTOR OF FOOD & BEVERAGE**
Joel Wesley

**EXECUTIVE CHEF**
Jerry Beaudry

**DINING ROOM MANAGER**
Julie Yacobi

**BANQUET MANAGER**
Natasha Byrum