

On the James

OCTOBER 2019

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

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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
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Mr. W. Andrew Jordan

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Mr. Jeffrey C. Verhoef

GOLF COMMITTEE

Mr. Steven C. Suttle

HOUSE COMMITTEE

Mrs. Sandy Schuler

MEMBERSHIP & SOCIAL COMMITTEE

Mr. Michael G. Archuleta

TENNIS COMMITTEE

Mr. Timothy W. Whitlock

WATERFRONT & WATER SPORTS COMMITTEE

Mr. Joshua A. Dornan

President's Report

John R. Lawson II



Great times at JRCC just seem to get better each month. The Labor Day weekend was packed with families enjoying the pools, beach, golf, and tennis along with delicious food. Lobsterfest was completely sold out and received Five-Stars from all who attended. Don't miss the next one! The golf course is by far the best it has looked and played in Club history. Almost every night the bar and dining room are full of smiling faces enjoying old friendships and meeting new people. We are becoming the local attraction where everyone knows your name.

This month will be one of our best with Halloween ending the month on Acoustic Thursday! Who would miss this opportunity to wear a fun costume and mask?

The Board has authorized the permitting process for a new pier that is envisioned to be built where the old pier was located...but with longer piles, increased bracing, and a higher elevation. We hope to start in March of next year and be complete in May. We are currently reviewing plans for a first-class wine tasting room for special occasions and wine and cigar enthusiasts to enjoy.

My term as President will soon end and we welcome your interest in serving on one of our committees. Just let me or Jeff Verhoef know if you want to be part of our exciting future. As always, see you at the Club!



Photo by Conrad C. Lickel

Around the Club



The Manager's Desk

Conrad C. Lickel, General Manager/COO

The Oyster Roast is being revitalized and we are pulling the old tradition forward in a new venue and format. Please mark your calendars for Sunday, November 24, 2:00 – 6:00 p.m., on the back lawn featuring The Lewis McGehee Band and special guest performers. Stations will be outside along with select beverage areas. The Huntington Lounge will be the primary bar with football games on the TVs and seating available as well.

There will be fun games—activities like corn hole, giant Jenga, ring toss and more (bring your Frisbees)! Please see the menu selections. Let's make this JRCC tradition a spectacular event! See you there!



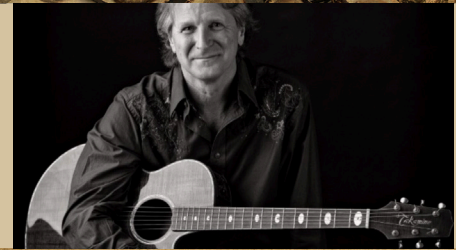
Labor Day Weekend at the Club on the new back lawn!

Photo by Conrad Lickel

Employee of the Month

DEBRA BRIDGES

Our October Employee of the Month is a requested server in the River Room—Debra “Debbie” Bridges. She has been with JRCC for six years and has become a favorite server for many members, young and old alike. Debbie is very personable, attentive, offers meal suggestions when needed, gives exceptional service to all members and works well with her co-workers. We are very happy to have such a dedicated employee on our JRCC team. Thank you, Debbie, for all your hard work!



Sunday, November 24, 2019
2:00 – 6:00 p.m. on the Back Lawn
\$55/ per person | \$15/ 4 – 12 years
FREE/ 3 & under

OYSTERS
ON THE ½ SHELL~STEAMED~ROASTED~BISQUE
PANNED & FRITTERED

OTHER NOTABLES

JRCC Fried Chicken • Grilled Mahi-Mahi
BBQ Ribs • Marinated Flank Steak
Seasonal Vegetables & Starches
Assorted Fall Salads
Viennese Table of Desserts

- ❖ Huntington Lounge will be open for bar service and football games
- ❖ St. Andrews Room will be showing a prime game on the big screen
- ❖ Dining tables and food service under the big tent
- ❖ Corn hole games, Giant Jenga and others on the back lawn and outside patio
- ❖ Fire pits and residential seating and standing bistro tables around the entertainment

For reservations, please call Cynara
at 757-595-3327, ext. 0,
or send an e-mail to:
cynara@jamesrivercountryclub.com

PLEASE NOTE: the River Room closes at 2:00 p.m. and the clubhouse will close at the event conclusion.

Around the Club

FEATURED ARTIST FOR SEPTEMBER AND OCTOBER



Lily Lamberta

Lily Lamberta, artist who lives in her hometown of Richmond, Virginia, is a puppeteer, painter, and sculptor. She uses only recycled and found goods to build larger than life sculptures that typically dance the streets, or parlor art galleries between the Northeast Kingdom of Vermont, New York City, and Richmond, Virginia. Her obsessions of nature, animals and the human experience create delight in recreating a sense of uncertainty, spontaneity, and fantastical imagination in looking at the last moment of one's hunted life before it is then celebrated in a traditional trophy head showcase. She hopes to only bring

joy and happiness while celebrating the last moments of these make-believe paper-mache creations. They are real trophy heads made from paper, cornstarch, fabric, paint, wood, and porcelain eyes and teeth.

Lily learned puppetry and paper-mache sculpture from world famous Bread & Puppet Theater. She was born in 1981, in Richmond, Virginia. She went to Longwood University and graduated with her BFA in Theatre Performance in 2003. She began working with Bread & Puppet in 2001, and has continued her performing with them ever since. Her work with Bread & Puppet has taken her to Spain, Italy, Venezuela, Canada,

Mexico, and all over the United States. She returned home in 2006, to start her own theater company, All the Saints Theater Company, which is active year-round. She is most recognized for the highly popular All the Saints' Richmond Halloween Parade which has grown from 60 participants in 2006 to over 2,500 in 2018. She is humbled and moved by the excitement for her work, but truthfully driven by her interest in making art, and creating spectacle. Her trophy head series is one of her most recognized and well-received of her gallery work in her experience as a professional artist for 20 years.



Upcoming Events

James River Country Club

Wine Classes | Tuesdays | 6:00 – 7:30 p.m.

October 22 | Oktoberfest "Beer vs Wine"



UPCOMING CLASSES:

November 19 "Diamonds & Rubies," Holidays Wine Pairings

Club Member monthly attendance,
\$20; 3-month attendance subscription, \$54 (10% savings);
6-month attendance subscription, \$102 (15% savings)

Wine Locker Holder monthly attendance,
\$15; 3-month attendance subscription, \$40 (10% savings);
6-month attendance subscription, \$76 (15% savings)

HEY, BOOS AND GHOULS— HALLOWEEN COSTUME PARTY

**Saturday,
November 2, 2019**

7:00-11:00 p.m.

Great Band
Bar Snacks
Prizes

Backdrop with Photographer
Full Bar Available
Member ~ \$10
Non-member ~ \$15

For reservations,
please call Cynara
at 595-3327, ext. 0,
or send an e-mail to:

cynara@
jamesrivercountryclub.com

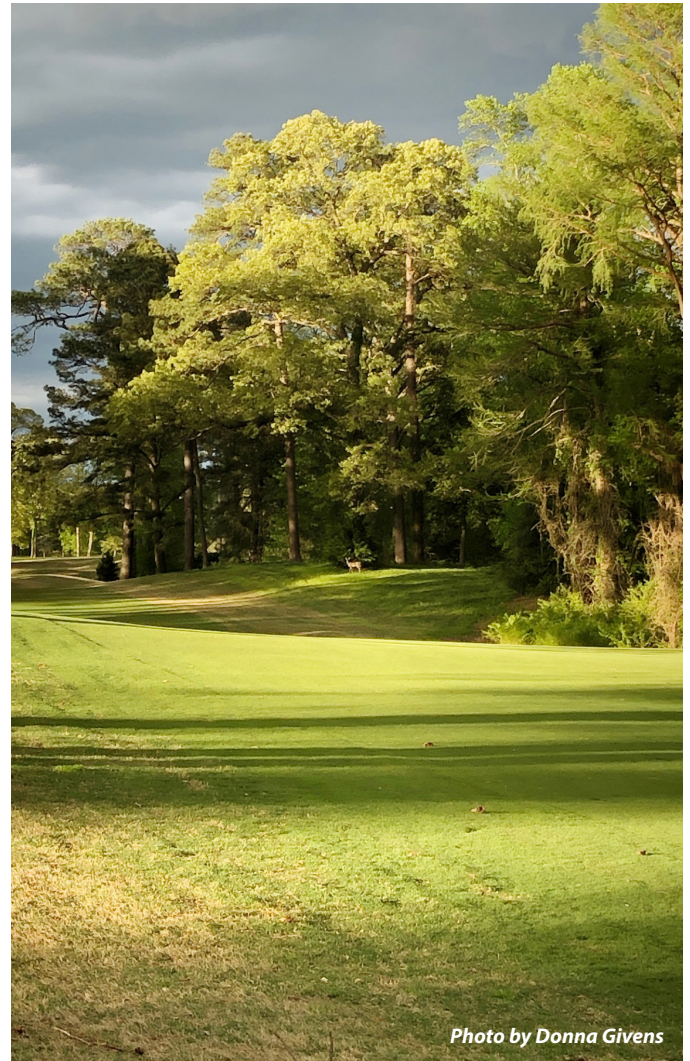


Photo by Donna Givens

Upcoming Events



Wednesday, October 2, 2019

5:30 – 9:00 p.m.

Adults: \$25

Juniors (4-12): \$12.95

Children (3 & under): Free

featuring

Traditional Bavarian Music
Oktoberfest attire encouraged!

Pumpkin Soup

Pretzels and Mustard

Obatzda, brie cheese spread

Potato salad

Cucumber Dill Salad

Spaetzle with cheese

Serviettenknoedel – napkin (bread) dumplings

Sauerkraut

Braised Red Cabbage

Schnitzel

Sauerbraten (pickled braised beef with braising juices)

Kasseler Pork Loin (smoked corned pork roast)

Bienenstich (bee sting cake)

Apple Cake with streusel

Marmorkuchen (marble cake)

**Please call Cynara at 757-595-3327, ext. 0,
to make your reservations.**

*Cancellations required 24 hours prior
to the event to avoid billing.*

Thanksgiving

LUNCHEON BUFFET

THURSDAY, NOVEMBER 28, 2019

12:00 - 3:00 p.m.

Adults: \$35

Children (4 – 12): \$12 • Children (3 & under): Free

SOUPS AND SALADS

Pumpkin & Cider Soup

Harvest Vegetable Soup

House Salad

Fruit Salad

Couscous & Vegetable Salad

Broccoli, Cranberry & Cheddar Salad

THE SPREADS

Stuffing Classic, *cornbread sausage pecan*

Whipped Potatoes

Green Bean Casserole

Corn Pudding

Honey Cumin Glazed Heirloom Carrots & Parsnips

CARVING BOARDS

Herb Roasted Turkey, *gravy*

Honey Roasted Ham

Puff Pastry wrapped Salmon

with spinach, feta & cranberries

Traditional Cranberry Sauce

Cranberry Orange & Jalapeno Relish

ASSORTED DESSERTS

Pumpkin Roll

Pecan Pie

Apple Tart

Cheesecake

and more!

Please call Cynara at 757-595-3372, ext. 0, to make your reservations BY TUESDAY, the 26th of NOVEMBER.

Cancellations required 24 hours prior to the event to avoid billing.

PLEASE NOTE: The Clubhouse will close at 5:00 p.m.

Member News

Membership & Social Committees

Michael Archuleta, Chairman

As many of you all know we had a very successful membership campaign earlier this year. One of the things we learned from that campaign is that the best source of new members is from new members! Because of this, our Board of Directors approved a new initiative that incentivizes our new members to bring in their friends and relatives to also join our Club. Here's the initiative: "During their first six months of membership, new members

will receive 20% of the Initiation Fee, in Food & Beverage credit, when they sponsor a new member." This doubles the standard 10% we get when sponsoring. For those new members who were voted in prior to June 30 this year, you will have until the end of the year to benefit from this initiative.

And what a great time to bring in friends and relatives to experience our Club! The evenings are providing spectacular views, we have some great

dining specials, and lots of fun activities like Acoustic Thursdays. And don't forget to take advantage of Oktoberfest and all the wine tasting opportunities. November will continue to be full of activity with the added benefits of our Halloween Party on November 2 and the 87th Oyster Roast which moves to Sunday, November 24, from 2:00 – 6:00 p.m. on our new back lawn featuring the Lewis McGehee Band and special guest performers!

Member of the Month

MR. LEE LOCKWOOD

Mr. Lee Lockwood is our October Member of the Month. Lee married his beautiful wife, Elishia, here at JRCC and has been a Club member since May of 2013! His family and his family's business, Lockwood's Carpets, have grown! His company did an outstanding job on the flooring in our new Golf Pro Shop! Thank you, Lee, for helping with JRCC's capital improvements and your continued support of the Club!



Lee and Elishia Lockwood with Brendan and Paris, Mya and Baby

Sigmon Taylor Photography | www.sigmontaylor.com

Member Testimonial

Mrs. Nancy McCoy's 80th Birthday Party Saturday, August 31, 2019

From: Kathy Shield,
Nancy McCoy's Daughter-in-law
To: Kristin Bremar and her staff

What an amazing party! The JRCC staff worked tirelessly to make Nancy McCoy's 80th Birthday Party one we will always treasure. Everything went smoothly from the cocktails outside to the sit-down dinner inside. The food was scrumptious and the staff met every need. It was truly a remarkable evening full of laughter, joy and love. Thank you to everyone for your hard, yet highly appreciated work!



Member News

Welcome Back, Member!

MR. NELSON KELLEY

Welcome, New Members!

MR. DENNIS DROST

Mr. Dennis Drost joins us as an Athletic Member.
Sponsors: Mr. Joe Phillips and Mr. Chris Easley

MR. SCOTT GILLIS

Mr. Scott Gillis joins us as an Athletic Member.
Sponsors: Mr. Joe Phillips and Mr. Kevin O'Connor

DR. CHARLES "TREY" WILLIAMS

Dr. Charles "Trey" Williams, and his wife, Lindsey, join us as Social Members.
Sponsors: Mr. Dennis Dalheim and Mr. Michael Remy

It's not too early to book your holiday parties at JRCC!

Spaces are already filling up quickly! If you have a date in mind, contact Kristin Bremar at (757) 595-3327 or kristin@jamesrivercountryclub.com

She'll help you schedule and plan your event—from start to finish!



Sigmon Taylor Photography | www.sigmontaylor.com

A Note from the Pro

Jeremy K. Franks, PG

Can you believe it's October already? Where did this golf season go? Fortunately there are plenty of great golf days ahead. September had a record number of days for rounds of golf and, after a few Facebook posts regarding "care for the course" video series, our membership has responded and the care for our course has never been better.

In keeping with the trend of taking care of our most valuable asset, cart traffic becomes a potential problem as the Bermuda grasses become dormant. Focus on limiting your cart on grass areas that carts frequent. Stay 30 yards away from greens and tees. Make sure you and your golfing partners keep all four tires on the path whenever possible. Thank you for doing your part this off season to make sure the course has its best chance to

spring up well in 2020.

Lastly, the tournament season ends on November 1 for Men and November 3 for ladies. The Fall Finale has become a really popular closing event. The sign-up sheet will be on the pro shop counter and you can create your own foursome! If you don't have your own group but are a part of the tournament fund, we can help pair you in a group. Call the Golf Pro Shop to sign up.

All the new fall brands and styles are represented know in the New Golf Pro Shop and Map Room. We are stocking Peter Millar, Bermuda Sands, JRCC Family Apparel, Turtleson and our new brand, Linksoul. This is a company out of California that blends cotton and tech fabrics for an amazing feel on the skin and easy wear and care. Come by the shop and check it out!

2019 MEN'S PUTTING CHAMPIONSHIP

Monday, September 2, 2019

2019 CHAMPION

Doug Burgoyne (Flight 1)

RUNNER-UP

Steve Spellman (Flight 3)

FLIGHT CHAMPIONS

Phillip Miller (Flight 2)

Glenn Moschler (Flight 4)

FLIGHT SEMI-FINALISTS

Tim Brown (Flight 1)

Peter Feicht (Flight 2)

Dale Goodman (Flight 3)

Michael Link (Flight 4)

LADIES HANDICAP TOURNAMENT

Tuesday, September 24, 2019

PLAYER

JoAnne Jones

Barbara Deyong

Milly Wassum

Betty Snyder

Gaby Rengifo

Becky Adams

GROSS NET

Overall Net

1st Net

2nd Net

3rd Net

4th Net

5th Net

CLOSEST TO THE PIN

JoAnne Jones – 12'

LONGEST DRIVE

JoAnne Jones

Golf & Grounds Maintenance Committee

Steven C. Suttle, Chairman

Report by Rob Wilmans, Director of Golf & Grounds Maintenance

The dog days of summer have finally left town and some cooler days and nights have us breathing easier in the golf and grounds maintenance department. Greens aeration went well last month and the greens are putting true again! Cooler nights have allowed us to raise the heights slightly on most of the mowers so mowing frequency can be reduced. Staff size shrinks dramatically in the fall and the ability to mow fairways twice a week instead of three times allows us to keep up with the other detail work that need to be addressed.

Now that the rough has slowed some, we will focus more on mulching leaves and less on trying to get the grass cut twice a week. Fescue seed

goes out the beginning of October in the tree lines. Our new aerator/seeder will be a huge help in getting that grass established. We had a lot of turf that survived the summer heat, so some fertilizer and seed should get the thin areas filling back in quickly.

This is a busy time of year for us, mainly working on projects that will make us great next year. Annual winter weed pre-emerge, spraying for spring dead spot, seeding and fertilizing fescue, swapping out the annual flowers combined with golf outing season keeps things exciting. The golf course is beautiful this time of year, so get out and enjoy a round with some friends.



2019 CLUB CHAMPIONSHIP | AUGUST 23-25, 2019

REGULAR DIVISION CHAMPIONSHIP FLIGHT CLUB CHAMPION



DR. BRIAN KILLOUGH

RUNNER-UP

Allen Barber

LOW NET

Tom Aman

1ST FLIGHT

LOW GROSS

Dwight West

LOW NET

Tim Brown

2ND FLIGHT

LOW GROSS

Randy Bryant

LOW NET

Justin Wynings

3RD FLIGHT

LOW GROSS

Rick Brandt

LOW NET

Mike Remy

SENIOR CHAMPIONSHIP FLIGHT CHAMPION



NELSON CUTLER

RUNNER-UP

Deck Hankins

LOW NET

Royden Goodson

1ST FLIGHT

LOW GROSS

Rex Davis

LOW NET

Dale Goodman

2ND FLIGHT

LOW GROSS

Mike Archuleta

LOW NET

Tom Herbert

3RD FLIGHT

LOW GROSS

Rob Goetz

LOW NET

Frank Wagner

SUPER SENIOR CHAMPION



BOBBY SEARS

RUNNER-UP

Bill Cowardin

LOW NET

Arthur Henderson

LEGENDS

CHAMPION



WAYNE JACKSON

RUNNER-UP

Ed Maroney

LOW NET

Bob Edwards

LADIES CHAMPIONSHIP FLIGHT CHAMPION

SANDY SCHULER

RUNNER-UP

Jennifer Stevens

LOW NET

Becky Adams

1ST FLIGHT

LOW GROSS

Susan Nixon

LOW NET

Sue Aeschbach



MEMBER-GUEST TENNIS TOURNAMENT

FRIDAY, OCTOBER 18
DINNER PARTY • 6PM

SATURDAY, OCTOBER 19
TENNIS • 9AM

PLAY MAY EXTEND INTO SUNDAY, OCTOBER 20

\$100 REGISTRATION FEE

Contact Brian Hogge: 757.814.5019 / hoggetennis@gmail.com



Waterfront & Water Sports Committee

Joshua A. Dornan, Chairman

It's hard to believe, but another summer has come and gone. For the first summer in many years, the pool was managed internally, and I want to take this opportunity to thank all the lifeguards, many of whom are children of members, for all their efforts at the pool. Particular thanks must go to Whitney Hager and Cassie Jones for their work managing the pool and lifeguards. I am very proud

of all the work that the team put into the pool area this year, and I want to make sure we continue to improve the product going forward. With that in mind, if you have any suggestions regarding the pool experience for next summer and beyond, please feel free to e-mail them to me at josh_dornan@hotmail.com so that they can be properly considered.

CIGAR DINNER | WEDNESDAY, SEPTEMBER 25, 2019



OCTOBER CLUB EVENTS

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Sunday Night Supper Club 1 OCTOBER 6 - BRATWURST over braised red cabbage with warm German potato salad OCTOBER 13 - CHICKEN PARMESAN with marinara over capellini OCTOBER 20 - HONEY MUSTARD GLAZED SALMON with rosemary roasted redskin potato and sautéed green beans and balsamic tomato OCTOBER 27 - GARLIC BUTTER GRILLED SHRIMP with fall vegetables, orecchiette, and beurre noisette SPECIAL AS NOTED OR CHEF'S CHOICE. All entrées include our Gourmet Soup & Salad Bar, rolls, butter & dessert of the day. \$14.95 Available 5:00-8:00 p.m. Come early while selections last.			2  5:30-9:00 p.m. Bavarian Music	3 BREAKFAST CLUB 8:00 a.m. LADIES' PUTTING CHAMPIONSHIP	4 PRO PLAY 1:00 p.m. Complimentary Wine Tasting 5:00-7:00 p.m. Complimentary Hors d'oeuvres Friday Night CARVING STATION & ACTION STATION	5 Cardio Tennis 10:30-11:30 a.m. James River RYDER CUP 9:00 a.m. SG Oct. 5-6 1/2 Price Wine Bottle Birthday Night Saturday Night SPECIALS
6 OMELET STATION \$9 11:30 a.m. - 2:00 p.m. James River RYDER CUP 9:00 a.m. SG Oct. 5-6 Sunday Night Supper Club	7 CLUB CLOSED	8 \$6 Burger Night	9 Fall Youth Tennis Classes Tuesday-Wednesday-Thursday 4:30 - 6:00 p.m. LADIES' INVITATIONAL 9:00 a.m. SG PASTABILITIES with Gourmet Soup & Salad Bar	10 BREAKFAST CLUB 8:00 a.m. ~ PICNIC BASKETS ~ ACOUSTIC THURSDAY 6:00-9:00	11 PRO PLAY 1:00 p.m. Complimentary Hors d'oeuvres Friday Night CARVING STATION & ACTION STATION	12 Cardio Tennis 10:30-11:30 a.m. 1/2 Price Wine Bottle (for most wine selections) with purchase of two entrées Birthday Night Birthday person's entrée 1/2 price plus compl. dessert Saturday Night SPECIALS
13 OMELET STATION \$9 11:30 a.m. - 2:00 p.m. Sunday Night Supper Club	14 CLUB CLOSED	15 \$6 Taco Night	16 Fall Youth Tennis Classes Tuesday-Wednesday-Thursday 4:30 - 6:00 p.m. ~ PICNIC BASKET ACTION STATION ~ Full Baskets or 50/50 Baskets with Gourmet Soup & Salad Bar PASTABILITIES with Gourmet Soup & Salad Bar ACOUSTIC THURSDAY 6:00-9:00	17 BREAKFAST CLUB 8:00 a.m. ~ PICNIC BASKET ACTION STATION ~ Full Baskets or 50/50 Baskets with Gourmet Soup & Salad Bar ACOUSTIC THURSDAY 6:00-9:00	18 PRO PLAY 1:00 p.m. Member-Guest Draw Party 6:00 p.m. Complimentary Hors d'oeuvres Friday Night CARVING STATION & ACTION STATION	19 Cardio Tennis 10:30-11:30 a.m. Member-Guest Tennis Tournament 9:00 a.m. 1/2 Price Wine Bottle Birthday Night Saturday Night SPECIALS
20 OMELET STATION \$9 11:30 a.m. - 2:00 p.m. Sunday Night Supper Club	21 CLUB CLOSED	22 Ladies' Fall Fest Breast Cancer Benefit 9:00 a.m. Fall Youth Tennis Classes Tuesday-Wednesday-Thursday 4:30 - 6:00 p.m. WINE PRO CLASS Oktoberfest "Beer vs. Wine" 6:00-7:30 p.m. \$6 Stir Fry Night PASTABILITIES with Gourmet Soup & Salad Bar ACOUSTIC THURSDAY 6:00-9:00	23 ~ PICNIC BASKETS ~ ACOUSTIC THURSDAY 6:00-9:00	24 BREAKFAST CLUB 8:00 a.m. ~ PICNIC BASKETS ~ ACOUSTIC THURSDAY 6:00-9:00	25 PRO PLAY 1:00 p.m. CNU ALUMNI TOURNAMENT Complimentary Hors d'oeuvres Friday Night CARVING STATION & ACTION STATION	26 Cardio Tennis 10:30-11:30 a.m. CNU WOMEN'S GOLF TEAM EVENT OCT. 26-27 1/2 Price Wine Bottle Birthday Night Saturday Night SPECIALS
27 OMELET STATION \$9 CNU WOMEN'S GOLF TEAM EVENT Twilight Golf Member-Guest 3:30 p.m. SG Supper Club	28 CLUB CLOSED	29 Ladies' Rally for the Cure Fall Youth Tennis Classes Tuesday-Wednesday-Thursday 4:30 - 6:00 p.m. \$6 Burger Night PASTABILITIES with Gourmet Soup & Salad Bar ~ PICNIC BASKETS ~ ACOUSTIC THURSDAY 6:00-9:00	30 ~ PICNIC BASKETS ~ ACOUSTIC THURSDAY 6:00-9:00	31 BREAKFAST CLUB Happy Halloween ~ PICNIC BASKETS ~ ACOUSTIC THURSDAY 6:00-9:00	~ TUESDAY - SUNDAY ~ The Huntington Lounge opens for lunch with the River Room. \$7.95 Soup & Salad Bar (DURING DINNER HOURS) HAPPY HOUR TUESDAY - SATURDAY Discounted drinks from 5:00-7:00 p.m.	