



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

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GOLF COMMITTEE Mr. Steven C. Suttle	WATERFRONT & WATER SPORTS COMMITTEE Mr. Joshua A. Dornan
HOUSE COMMITTEE Mrs. Sandy Schuler	

President's Report

John R. Lawson II



We love the changing seasons in Virginia and JRCC. This month the transition from a hot and humid summer to football, fall colors, back to school, and cooler weather begins. Activities at your Club continue, and social opportunities can be combined with a college or NFL game to attract current and new members and a great party atmosphere.

Also, this month we will seek approval from the Board for two or three new projects that have not been on previous target lists that will affect both the main and lower levels. I promise you they will be transformative and unique. The new Fitness Center is in progress and we are

close to opening the Golf Simulator.

We continue to enjoy new membership activity, but can always benefit from more families and especially young athletic class in-town members.

Banquets and special events are a great opportunity for JRCC to showcase great food, service and facilities. When the need arises, please give your Club the first chance to help you with your event. Remember, we only receive true value by putting in the time and effort. Have fun this fall!

LABOR DAY WEEKEND
SATURDAY, SUNDAY & MONDAY AT THE POOL

OFF THE GRILL

Burger | Grilled Chicken Breast | Hot Dog | Italian Sausage | Peel-and-Eat Shrimp | Corn
SALADS Greek | Caesar **SIDES** Fruit | Fries | Chips **KIDS** Chicken Tenders | Pizza
(Items individually priced—only menu available.)

Labor Day BBQ COOKOUT • Monday, September 2

Buffet in the River Room)
11:30 AM – 2:00 PM
 Adults: \$14.95 | Kids (4-12): \$9.95 |
 Kids (3 & under): FREE

Fried Chicken | Flank Steak | Ribs
 Herb Breaded Cod | Potato Salad |
 Garden Salad
 Coleslaw | Grilled Corn
 Cookies | Brownies | Lemon Bars

LABOR DAY WEEKEND POOL HOURS:

UPPER POOLS Friday | 11:00 AM - 8:00 PM
 Saturday, Sunday & Monday | 10:00 AM - 8:00 PM
LOWER POOL Every Day | NOON - 8:00 PM

FOOD SERVICE HOURS Friday, Saturday & Monday | 12:00 - 7:30 PM
(Beverages & Snacks available every day until 8:00 PM)

*Cabana hours are subject to change during inclement weather.



The Manager's Desk

Conrad C. Lickel, General Manager/COO

We are very excited about the new Fitness Center! Please see the Construction Committee's report below from Royden Goodson. This will be a terrific use of space and a wonderful added amenity for the membership. We will continue to update and renovate rooms around the clubhouse; both the main floor, lower level and second floor, as needed, and as funds make themselves available. JRCC is committed to improvement and offering a value proposition to its membership.

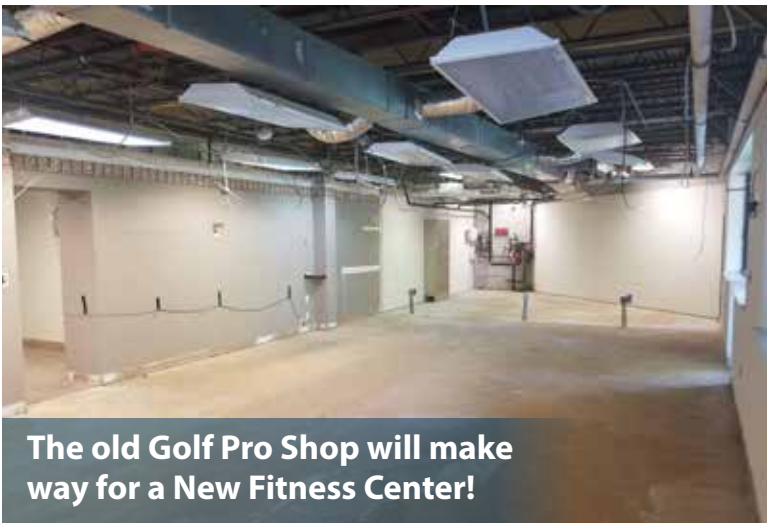
Thank you for your continued support and confidence. We appreciate all comments as we strive for excellence!

Construction Committee

Royden Goodson, Chairman

As we wind up the summer golf season all of us have enjoyed the beautiful new Golf Pro Shop. The last phase of that project is being completed this month. The golf simulator will be in operation as the days grow shorter and the weather cooler.

We have commenced work on the Fitness Center which will occupy the space of the old Golf Shop. The demolition is largely complete and we will install the mechanical and electrical systems in September. We are working through a rigorous selection process to ensure we have the right exercise equipment for our membership. Delivery on the fitness equipment is about eight weeks and our goal is to be open in late November. We appreciate your patience as we work through the details to make sure the Fitness Center is top quality and within budget.



The old Golf Pro Shop will make way for a New Fitness Center!



Photo by Conrad C. Lickel

Employee of the Month

Report by Kristin Bremar
Director of Catering and Special Events



JUSTUS DRAKEFORD

Justus joined the JRCC family in April of 2019, where he started as a banquet server and bartender. After graduating from Christopher Newport University in May, he quickly became an important part of our team! He has demonstrated his leadership skills and strong work ethic by assisting wherever he is needed at the Club. Thank you, Justus, for all of your hard work—helping us create the beautiful banquet settings for the wonderful memories made here at JRCC!



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 ones 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.



Membership & Social Committees

Michael Archuleta, Chairman

I hope you all are enjoying your summer. (I'm in denial that it's already September!) Although the pool will be closing, we still have plenty of time to enjoy our outdoor activities at James River! On the social front, please start marking your calendars for all the upcoming events over the next couple of months. They include: Fall Lobsterfest, September 14; Davidoff Cigar Dinner, September 25; Octoberfest Dinner Buffet (wear your lederhosen!), October 2; and our Halloween Party with live music (start preparing your costumes now!),

November 2. Also remember that every Thursday is Acoustic Thursday from 6:00 – 9:00 p.m. So please come out to enjoy the good music, good food, and all the great friends!

As you may know, we had a very successful spring and summer membership campaign. This year we have over 70 new members! For all you veteran members, let's show our new members the hospitality and warmth that defines James River Country Club. When you see someone new, reach out and help them learn the ins and outs of our Club.

For our new members...welcome to our Club! Please don't hesitate to reach out to anyone for advice or help regarding membership benefits. I urge you to participate in as many sports or social activities as you can. Those venues provide great opportunities to become fully integrated into your new home away from home.

And, as always, if you have specific questions about membership or social activities, contact me, Conrad Lickel, or Jen Hicks!

Member of the Month



**MRS. MONICA SIGMON
& MR. MICHAEL TAYLOR**

Our September Members of the Month happen to be our Sigmon Taylor Photography couple, Monica Sigmon and Michael Taylor! We want to acknowledge their special gift of capturing the beautiful families of our James River members and the splendor of our Club in their wonderful photographs. Thank you, Monica and Michael, for sharing your talent with us!

Sigmon Taylor Photography | www.sigmontaylor.com

Member Testimonial

August 20, 2019

Board of Directors
James River Country Club
Newport News, Virginia

Dear Directors,

I wanted to write a short note in appreciation for Kristen Bremar's assistance with the Ferguson High School Class of 1969 50th Reunion.

I began working with Kristen in November 2018 in preparation for the August 2019 Reunion. I was so impressed by her responsiveness and willingness to always make herself available to me when I called or emailed her.

As we approached the date Kristen and I finally met face to face, where she was incredibly helpful in selecting the menu for the event and making recommendations for the room set up.

The night of the event, Kristen made herself available to me whenever needed and went above and beyond her responsibilities, seeing to details and keeping me well informed.

Kristen made the evening memorable with her assistance and I have heard nothing but praises from numerous classmates relating to the night's menu.

Sincerely,

M. Andria Saylor

Ferguson High School 50th Reunion Committee

Member News

Welcome Back, Member!

MR. JOHN BOYCE

Mr. John "Trevor" Boyce and his wife, Jeannie

Welcome, New Members!

MR. CHRISTOPHER EASLEY

Mr. Christopher Easley and his wife, Tanya, join us as Athletic Members.

Sponsors: Mr. Joe Phillips and Mr. Nelson B. Cutler

MRS. MARY GISANRIN

Mrs. Mary Gisanrin and her husband, Olu, join us as Social Members.

Sponsors: Mr. J. Robert Wharton, Jr., and Mr. Richard Morton

MR. KEVIN O'CONNOR

Mr. Kevin O'Connor and his wife, Fredilyn, join us as Athletic Members.

Sponsors: Mr. Joe Phillips and Mr. Thomas R. Lewis II

Upcoming Events

JRCC Wine Class | Tour De France

Tuesday, September 17 | 6:00 – 7:30 p.m.

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)



SAVE THE DATE! Wednesday, September 25, 2019
Davidoff Cigar Dinner & Paul Hobbs Crossbarn Wines

FALL LOBSTERFEST

Saturday, September 14, 2019

5:30 – 9:00 p.m. in the River Room



Reserve your LOBSTER, choice of:

Lazy Lobster

\$34.95

(lobster meat removed from shell & sautéed in white wine/butter sauce)

Broiled

\$32.95

Steamed

\$32.95

Broiled/Stuffed

\$38.95

(with crabmeat)

Surf & Turf

\$36.95

(1/2 broiled lobster & 4 oz. filet mignon)

Salad Bar ❖ Rock Salt Rolled Baked Potato ❖ Outer Banks Coleslaw ❖ Hushpuppies

Please call 595-3327 to make your reservations and to reserve your lobster BY Wednesday, the 11th of September.

Limited specials (non-shellfish) menu available for those not having lobster.

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

A Note from the Pro

Jeremy K. Franks, PG

This Labor Day weekend the Golf Pro Shop will be having a golf shop sale. Please come by and experience the new JRCC Golf Shop. In an effort to serve you better, we want to encourage you to pull up to the bag drop, allow us to park your car, and then bring you your keys.

In an effort to continually strive to be first in class, Mr. Elwood has been hired to oversee our downstairs hospitality. He is becoming an expert at getting to know our membership and a valuable part of the JRCC Team. He will oversee men's and women's locker room areas. Please take a minute to introduce yourself to Elwood and let him know your preferences at JRCC!

Monday, September 2

PUTTING CHAMPIONSHIP | 3:30 p.m.

Please call the Golf Pro Shop for more information or to sign up, (757) 596-3112.

REMINDER: CLUB CLOSED, TUESDAY, SEPTEMBER 3

Twilight Member-Guest

August 18, 2019

FLIGHT 1 (8 TEAMS)

1ST PLACE

Jennifer Stevens, Deck Hankins,
Jessica Evans & Jeff Evans

2ND PLACE

Susan Goetz, Rob Goetz,
Mary Waddill & Jeremy Franks, PGA

3RD PLACE

Cindy Brinker, Dave Brinker,
Sue Aeschbach & Juerg Aeschbach

FLIGHT 2 (8 TEAMS)

1ST PLACE

Christy Prillaman, Henry Prillaman,
Tasha Rose & Sam Rose

2ND PLACE

Allison Carter, Anthony Carter,
Kathy Walters & Steve Walters

3RD PLACE

Bridgette Skinner, Jonathan Skinner,
Ed Maroney, & Ann Hunnicutt

Golf & Grounds Maintenance Committee

Steven C. Suttle, Chairman

Report by Rob Wilmans, Director of Golf & Grounds Maintenance

As Labor Day approaches and the traditional end of summer is upon us, I have some thoughts on the golf season so far. First, it seems like the end of summer is more like the end of September for golf course maintenance than the end of August. In the past, June, July and August would be our tough months, but now it is more like July, August and September. We coast through June (even though it may be hot) without any real stress on the putting surfaces. Fairways are great and rough is manageable. By the second week of August the greens start to become tired of the heat and humidity (mostly the humidity and high nighttime temps) and stress levels rise on the plants and the people managing them. So far, we have done well on the putting surfaces and hope to hold them for another month until

better weather arrives. The entire course really has been great all season. The new bunkers, solid fairways and great putting surfaces have really created some free marketing for the Club resulting in additional members. The staff this season was the best we have had in the five I have been here, and it showed through great detail work and dedication to achieving our mission statement of having the best maintained course in Virginia! Kudos to our team! If you see them on the course and like what they have done, a thank you goes a long way toward keeping them motivated during this end of the season hot days.

Other projects we have been working on include a lot of the hard pan areas on the property that may or may not have turf on them, but are struggling to fill in. We used our new aerator

in combination with a custom blend of fertilizer to get those areas moving. We are already seeing results, in particular behind the clubhouse where some of the newly sodded areas were covered, but never really growing. Much greener turf and density is improving daily.

The new sign has arrived for the driving range showing proper divot pattern, and the members have taken notice! Much better patterns that will give us more turf to play on all season. Ball marks do continue to be a problem, so please repair your ball mark so there is no dirt showing and maybe grab one or two more while you are at it.

Once fall aeration is complete, we will be looking forward to great playing conditions and speedier greens!

Golf Museum

Raymond H. Suttle, Jr., President, Golf Museum Trustees



The Leroy Thompson Memorial Golf Tournament **Thursday, September 26, 2019.**

The format will be a Captain's choice tournament with cocktail reception to follow. Play will begin at 1:30 p.m. The entry fee is \$250.00 per player. The Golf Museum is a 501c3 organization and a portion of the entry fee is tax deductible. Please call the Golf Pro Shop to sign up.

Also, please remember to visit the Museum's website at www.jamesrivergolfmuseum.com.

2019 COMMONWEALTH CUP | Friday & Saturday, August 2 – 3, 2019



11.5
33
44.5

**FOUR BALL
SINGLES**

15.5
21
36.5



CLUB CHAMPIONSHIP August 23-25, 2019



Dr. Brian Killough
Men's Club Champion



Bobby Sears
Super Senior Champion



Nelson Cutler
Senior Champion



Wayne Jackson
Legends Champion



The Ladies' JRCC Club Championship Flight with Club Pros: Jeremy Franks, PGA; Jennifer Stevens, Runner Up; Sandy Schuler, Ladies' Club Champion; Becky Adams, Low Net and Daniel Soehren, PGA

We have had a great junior summer event season, culminating with our JRCC Drive, Chip & Putt Competition last weekend, in which Thomas Aman was our Overall Champion! It was a great way to close out the summer! As the new school year begins, we turn our focus to our fall Junior Golf schedule at James River, and all the opportunities to get connected to the game. Below is a preview of each of the programs including a brief description,

dates, times and tuition. If you have any questions or comments, please let me know! I believe there is a great program for ALL juniors available this fall to help improve their game and foster their love of playing!

I am very excited about our programming and hope you will join us! If you have any questions at all about any of our programs, please do not hesitate to ask!

JUNIOR DRIVE, CHIP & PUTT August 17, 2019

OVERALL CHAMPION
Thomas Aman

DRIVING CHAMPION
Thomas Aman

CHIPPING CHAMPION
David Ellington

PUTTING CHAMPION
Sean Lally



The Junior Academy is our flagship junior golf development program that features the Operation 36 platform and curriculum. To learn more about Operation 36, please watch this video, <https://vimeo.com/245049319>. The ten-week fall semester is comprised of two main components: Academy Classes and Operation 36 Matches. Academy Classes are one-hour group training sessions where we focus on individual skill-building, and use gamified training environments to reinforce our lessons, as well as

the Op36 Mobile App to help students track progress and stay engaged with the game. Operation 36 Matches are 9-hole, on-course challenges where students compete to shoot 36 or better for 9 holes, from a set yardage, called Divisions. ALL PLAYERS start at 25 yards and play their way further out from the hole (to 50 yards, 100 yards, etc.). Academy Classes will meet on Wednesdays for our two age groups, and Operation 36 Matches will be held on Saturday afternoons.

Wednesdays: August 28 – November 6

(PLEASE NOTE: Week #2 will be on Thursday, September 5; Skip Week of September 18)

Time: 4:00 – 5:00 p.m. (7-10 years); 5:15 – 6:15 p.m. (11-14 years)

Tuition:

Junior - \$120/month (4 Classes only)

Player - \$150/month (Junior + 2 Op26 Matches)

Pro - \$180/month (Player + 1 30-minute Private Lesson)

Registration: Go to: <https://operation36golf.com/#/register/438>, or if your junior already has a profile, login and register for correct FA19 Junior Academy program.

PRACTICE+ELITE

We introduced Practice+ this summer, a weekly group session to instruct students how to properly practice to keep their game sharp and continue to challenge themselves. This fall, we will offer Practice+ ELITE, an eight-session, high school prep-focused version to help students who are seeking to elevate their game to the

next level! Program features weekly Practice+ sessions and bi-weekly Operation 36 Matches to hone skills and push growth to the max! *Students must have passed Op36 Division 3 (100 yards) or be able to break 100 from their appropriate Full Tee Box.

Thursdays: August 29 – November 7
(Skip September 5, 26 and October 3)
Time: 4:30 – 5:30 p.m.

Tuition: \$120/month (Practice Only); \$150/month (Practice + Op36 Matches)

Registration: Go to: <https://operation36golf.com/#/register/438>, or if your junior already has a profile, login and register for Practice+ ELITE program.



Birdie Basics is our new program designed specifically for the 3-6 year-old age group! It is a story-driven golf instruction program that teaches through fun, memorable games led by our spirited mascot, Mama Birdie! This program allows young children to feel successful and get excited about golf from day one! Birdie Basics was specifically designed by an early childhood expert and golf professional, and teaches, using "Birdie-isms," three basic swings (Putt – "Tick Tock," Chip – "Glass Table," and Full Swing – "Feed Birdie," "Trophy Finish"), with others skills and lessons along the way! Join us for a "Hole" lot of fun!

Saturdays: September 21 & 28,
October 12 & 26,
November 2 & 9

Time: 9:00 – 10:00 a.m. (3-4 years), 10:15 – 11:15 a.m. (5-6 years)

Registration: To register, please e-mail Daniel Soehren, PGA,
1st Assistant Professional, dsoehren@jamesrivercountryclub.com.

Waterfront & Water Sports Committee

Joshua A. Dornan, Chairman

Holly Hager, River Ratz Manager/Event Planner

Your James River Country Club River Ratz concluded the 2019 summer swim season on Saturday, August 3, at the City Meet held at Fort Eustis. Twenty eight River Ratz qualified for the meet in individual and relay events, including several swimmers in their first season as a member of the team. As always, it was a fun event and I could not be prouder of the way that the River Ratz represented JRCC. Three days prior to the City Meet, JRCC hosted the swim team banquet to recognize the swimmers, coaches, and volunteers that made this season



possible. The banquet included an Italian buffet and award ceremony, hosted by our very own David Ellington, followed by acoustic guitar and singing performed by assistant coach Michael Keel. I would like to congratulate all the award winners and all the swimmers on the team who made this season so worthwhile.

A special congratulations goes to Caroline Hager, the winner of this year's Carl Greene Award, for her many contributions to the team. I would also like to thank the wonderful coaching staff of head coach Ken Zoby, Whitney Hager, Caroline Hager, Michael Keel and Clayton Whetstine. All were instrumental in the improvement that was evident from the first day of practice to the City Meet. We look forward to having all our swimmers back next season and any and all new swimmers who want to join us!



We are looking ahead to fall tennis now that the summer tennis camps are over. Our junior after-school classes begin September 10, and run through the winter and spring. Classes are every Tuesday, Wednesday and Thursday from 4:30 - 6:00 p.m. for ages 7 and up.

Our fall Member-Guest Tournament is right around the corner, October 18-20! Please secure your partner soon and be a part of our premier event of the year!

See you at the courts!

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



SEPTEMBER CLUB EVENTS

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
 1 LABOR DAY BBQ COOKOUT 11:30 a.m. - 2:00 p.m.  PUTTING CHAMPIONSHIP  POOLS CLOSE Sunday Night Supper Club	2 LABOR DAY BBQ COOKOUT 11:30 a.m. - 2:00 p.m.  PUTTING CHAMPIONSHIP  POOLS CLOSE	3 CLUB CLOSED Golf Course AERIFICATION	4 PASTABILITIES with Gourmet Soup & Salad Bar	5 BREAKFAST CLUB 8:00 a.m.  MEET THE ARTIST in the Huntington Lounge 5:00 - 6:00 p.m. ~ PICNIC BASKETS ~ ACOUSTIC THURSDAY 6:00-9:00 featuring Audio Portrait	6 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	7 Cardio Tennis 10:30-11:30 a.m. 1/2 Price Wine Bottle (for most wine selections) with purchase of two entrees Birthdays Night Birthday person's entrée 1/2 price plus compl. dessert Saturday Night SPECIALS
 8  Twilight Golf 4:00 p.m. Sunday Night Supper Club	9 CLUB CLOSED	10  Fall Youth Tennis Classes Tuesdays, Wednesdays & Thursdays 4:30 - 6:00 p.m.  \$6 Taco Night	11 PASTABILITIES with Gourmet Soup & Salad Bar	12 BREAKFAST CLUB 8:00 a.m. ~ PICNIC BASKETS ~ ACOUSTIC THURSDAY 6:00-9:00 featuring Lewis McGehee (Solo Act)	13 PRO PLAY 1:00 p.m.  Adult Mixer 6:30 p.m. Complimentary Hors d'oeuvres Friday Night CARVING STATION & ACTION STATION	14 FALL LOBSTERFEST 1/2 Price Wine Bottle (for most wine selections) with purchase of two entrees Birthdays Night Birthday person's entrée 1/2 price plus compl. dessert Saturday Night SPECIALS
 15 Sunday Night Supper Club	16 CLUB CLOSED	17  Fall Youth Tennis Classes Tuesdays, Wednesdays & Thursdays 4:30 - 6:00 p.m. WINE PRO CLASS Tour de France 6:00-7:30 p.m.  \$6 Burger Night	18 PASTABILITIES with Gourmet Soup & Salad Bar	19 VSGA ONE-DAY 10:00 a.m. SG ~ PICNIC BASKETS ~ ACOUSTIC THURSDAY 6:00-9:00 featuring Trey Smith Duo	20 PRO PLAY 1:00 p.m. Complimentary Hors d'oeuvres Friday Night CARVING STATION & ACTION STATION	21 Cardio Tennis 10:30-11:30 a.m. 1/2 Price Wine Bottle (for most wine selections) with purchase of two entrees Birthdays Night Birthday person's entrée 1/2 price plus compl. dessert Saturday Night SPECIALS
 22 Sunday Night Supper Club	23 CLUB CLOSED	24  Fall Youth Tennis Classes Tuesdays, Wednesdays & Thursdays 4:30 - 6:00 p.m. LADIES' HANDICAP TOURNAMENT 9:00 a.m. SG  \$6 Stir Fry Night	25 CIGAR DINNER PASTABILITIES with Gourmet Soup & Salad Bar	26 BREAKFAST CLUB 8:00 a.m. GOLF MUSEUM TOURNAMENT 1:30 p.m. SG ~ PICNIC BASKETS ~ ACOUSTIC THURSDAY 6:00-9:00 featuring Karl Werne	27 PRO PLAY 1:00 p.m. Complimentary Hors d'oeuvres Friday Night CARVING STATION & ACTION STATION	28 Cardio Tennis 10:30-11:30 a.m. 1/2 Price Wine Bottle (for most wine selections) with purchase of two entrees Birthdays Night Birthday person's entrée 1/2 price plus compl. dessert Saturday Night SPECIALS
 29 Sunday Night Supper Club	30 CLUB CLOSED		Sunday Night Supper Club SEPTEMBER 1—SALISBURY STEAK mashed potatoes, southern green beans SEPTEMBER 8—SHRIMP FETTUCCINE broccoli, lemon garlic sauce SEPTEMBER 15—BREADED PORK CHOP rosemary roasted red bliss potatoes, summer vegetables SEPTEMBER 22—CHICKEN BRUSCHETTA over capellini pasta SEPTEMBER 29—GRATINATED CRAB MAC AND CHEESE 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.		~ 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.	