



WOLF LAUREL COUNTRY CLUB NEWS

July 2014

Directors and Committees

2013-2014

President – RT Davis

Vice President – Al Rossiter

Treasurer – Ken Faliero

Secretary – John Pitner

Directors

Golf – Bob Byrd

Legal/Bylaws – Bill Coleman

Social – Sudie Colvett

Personnel – John Ritchhart

Marketing – Kippy Capers

Food and Beverage – Al Rossiter

Long Range Planning – Oscar Suarez

Buildings and Grounds – Barry Vaughn

Membership – Chris Stec

Finance – Ken Faliero

Greens – John Pitner

Ex-officio

Warren Johnson

From the President

by R.T. Davis

It is obvious that spring has arrived when you see all of the colorful flowers around the club and on the deck. The weather has been good to us this year and I do not think that we have missed a men's or women's day scheduled golf outing. A sweater may have been necessary at times, but even those days were few and far between.

Our first social event of the year, labeled "Hello" party, on May 24 was very successful and well attended. We all wore name tags to become reacquainted with one another and we also welcomed 3 new members that evening. The upcoming social events for the remainder of the year were displayed at tables and represented by members responsible for that event. Sudie, our Social Director, brought red shirts for ease of identification of those responsible for the yearly social events and Board of Directors in attendance. I bring this up because the entire evening

people kept asking me "why are you wearing a red shirt?"



Naomi, Arundel

Once again, I am very pleased with the attitude and the enthusiasm of the staff. It shows up in the preparation of the food, the service and the bar. I am sad to have to announce that Sandy's twin daughters, Arundel and Naomi have both moved to Delaware to pursue their nursing careers. I have always thought that they represent the personality of our club. Always professional and never without a smile. We wish them both great successes in their nursing profession.

WLCC Directory

Administration _____	680-9771
Golf Shop _____	680-9772
Restaurant _____	680-9773
Golf Course Maintenance _____	680-9775
Fax _____	680-9774
E-mail _____	wolfaurelcountryclub@ccvn.com
Website _____	www.WolfLaurelCountryClub.com
Electronic Bulletin Board _____	www.wolfaurelcc.blogspot.com

This is the first year that we have had the Memorial Day flag raising ceremony, May 26th at the flag pole area in front of the country club. Lt. Colonel (Ret) Richard Ashley gave the invocation and the benediction. The flag was lowered as Taps were played by David Pressley, and it was raised as Gwynne Beneke sang the National Anthem. Colonel (Ret) John Ionoff gave a short history of Memorial Day and Brigadier General Sam Shriver was our guest speaker. Everyone was touched by the ceremony. That day, May 26, 2014, WLCC remembered and recognized those who sacrificed to give us our freedom.



Memorial Day Flag Raising



Colonel Ret. John Ionoff



L to R: R.T. Davis, Sam Shriver, Gwynne Beneke, David Pressley, John Ionoff, Tim Donovan, Rich Ashley

From the General Manager

By Bobby Anglin

What a busy month we had in June. It was great to finally see everyone enjoying the club and the great temperatures here on top. I am sorry for those of you who were unable to be here in the 78 degree weather when it was hitting high 90's in many areas. That is the beauty of Wolf Laurel.

We had many great events that were well attended in June and we will transition quickly into July with all of the events scheduled around the 4th. Remember to keep an eye on the schedule of events and the weekly email to see what is happening next at the club.

I have received some comments about our Friday night fine dining offerings in conflict with the P.O.A. Friday Nighter. I want to emphasize that you can come as you are to the Club on Friday nights. Please do not feel you have to go home and put on a nice dress or a coat and tie. Also remember, the Lounge is always available with the Lounge Menu or the Dining Room Menu.

As always please feel free to contact me with any questions, comments, or concerns. Thanks to all for a great start in the first two months of the season.



4TH OF JULY

Spectacular

CART PARADE

★ *this year's theme is celebrating American Heroes*

BARBEQUE

★ *make your reservations now*

ENTERTAINMENT

★ *the Cloggers will be back*

Call 828 680 9773 to make your reservations.

\$25
a person

WGA Increases Membership to 48!!

By Cathy Johnson

Forty eight women have joined our WGA, including several friends of golf. This is the most ever in our over 10 year history here at Wolf Laurel. Play days are well attended, and for those who come by 9:15, Bobby or Cole will update us on a specific "rule of the day." We have found this information very useful.

Our opening meeting was held on May 28th with a nine hole scramble, followed by a luncheon. Cole announced the winners of the scramble and noted that he or Bobby had never seen such close scores. In every place (1st, 2nd and 3rd) there were ties. This shows how well the handicap system is working! Susan Tygart distributed our membership directories, which are very useful.

Chairpersons were announced for this season: (Sunshine - Kay Ryan)-(Public Relations - Cathy Johnson) -(Scrapbook - Carol House) -(Ringers and Birdies- Nancy Meade)-(Invitational Tourney - Crellin Byrd)-(Phil Voso Tournament - Polly Voso)- (Sadie Hawkins Tournament - Colleen West) and Solheim Captains: Blue Team - Minnette Sailors and Yellow Team - Harriet Hill.

The invitational Tournament was held on June 25th. The event was a best ball and winners will be announced in the August newsletter. The Phil Voso tournament (scramble format) will be held on July 11 and proceeds will be used for a selected item in the capital plan, that Phil developed while

on the BOD. Polly is chairing this event and hopes for a great turnout. Colleen West is heading up the Sadie Hawkins Tourney, which will be held on July 23rd. Drawing for partners will be held in the bar the evening of July 22nd. The Women's Club Championship will be held on July 30th and August 2nd.

Judy Walker chairs the WGA's involvement in the Blue Ridge Women's Golf Association, On May 20th, Cheryl Simmons, Karen Stormer, Crellin Byrd and Judy Walker traveled to play at Connestee Falls. Bringing home the "gold" were Crellin with low net in flight 4 and Karen with low net in Flight 2. On June 12th, Crellin Byrd, Cheryl Simmons, Colleen West and Judy Walker enjoyed a beautiful rain free day at Reems Creek. Colleen West won 2nd low gross in her flight and Judy won low net in her flight. The next event will be held at Maggie Valley on July 10th. Entry fee of \$44 is due to Judy by July 1st.

Officers for the 2014 season are: (Susan Ritchhart, Chair)- (Debbie Erickson, Vice-Chair)-(Carol Krueger, Treasurer)-(Susan Tygart Secretary) Play days are held on Wednesday 's at 9:30am. Women of all levels of play are encouraged to join us for great fun and fellowship, either 18 or 9 holes. Please contact Susan Ritchhart for more information on how to join: susan_ritchhart@hotmail.com or 828-206-3585.



Earlene Shofi and Susan Bergland finishing on the 18th hole on one of our play days



Polly Voso, Judy Walker and Cheryl Simmons finish a fun round of golf!



Susan Ritchhart, Susan Tygart and Cathy Damron waiting for the game results!!

Membership

By Chris Stec

It's hard to believe that I am already writing for the July newsletter. Summer is flying by. At the end of this month we will be half way done with the Wolf Laurel season. Our membership committee of Cathy Johnson, Bob Walker, Barby McQueen and Kippy Capers has been hard at work trying to boost our membership numbers. As I reported at the General Membership Meeting in June, our numbers stand at 297 club members. There are 169 golf members and 128 social members.

The best salesperson for the club is you, the current members. When you bring your friends to the club and they get to experience all we have to offer, they will fall in love with this great place. Keep in mind that your friends can experience Wolf Laurel Country Club as "Member's for a Day". These prospective members are able to enjoy the Golf Course and other amenities at WLCC as the Club's guest at no cost to the member. If you do not have the opportunity to bring your prospective member to the Club, we can send them all the current information on membership programs. Just contact me or anyone on the membership committee and we can set-up a "Member for a Day" reservation.

We are also offering a Trial Membership for any potential members. The potential member will be charged a prorated rate for dues, food and beverage. At any time during 2014, they may elect to convert to a full membership in the WLCC. If they do so, their one time participation fee, together with a matching amount from the WLCC, will be applied as a credit against the equity/initiation fee. This plan allows potential members to "test-drive" a WLCC membership without making a long term commitment. This program has worked very well in the past with almost a 90% success rate.

Social members, if you have been thinking about upgrading to a golf membership, now is the time to do it. There is no fee to upgrade. All you have to do is pay the difference in club dues. This will allow you to enjoy all the benefits of a golf membership.

Please welcome our newest members to the club. Ron ,Terry and Josh Bray, and Ronald and Tami Holland have all joined as Social members.

Our next "Meet and Mingle" will be at 6pm on July 12 in the lounge. This is a great opportunity to visit with friends and meet all new members. We hope to see you there.

Join Us For A
MEET & MINGLE
See Familiar Faces & Meet New Ones

JULY 12 • 6PM
Lounge • Open Bar • \$5 Appetizers

Food and Beverage

By Al Rossiter

Based on the feedback we've received from Members, the refinements we've made this year in the food and beverage area have been well received. We will continue to make adjustments, based on your feedback, as necessary to improve your level of satisfaction. In this process, your input is extremely important. Whether through filling out a comment card or directly speaking with Bobby, Kelly, Kat, Sandy or Jeff, please let us know how we're doing and how we can do better.

Throughout our Food and Beverage team, the level of enthusiasm, teamwork and commitment to meeting your needs has never been higher. We've added some very strong new employees to our staff this year and whether they work in the Dining Room or behind the scenes in the kitchen they are all making a positive contribution to our operations. If you see a new face, take a moment to welcome them to the WLCC family. We're in the mountains and many of us cherish this casual lifestyle. This year we have made a number of changes to enhance your casual dining options at the club. The Lounge Menu has been significantly expanded and is available to you any time that the club is open for dining in any location. Additionally, we have placed greater focus on making our Wednesday casual dining nights a key feature of our weekly "line-up". As we move into the busiest time of our season, we will more frequently offer casual dining specials (i.e. Cajun, BBQ, Steaks on the grill) to augment our basic Lounge Menu on Wednesdays. We will keep you informed of these specials through the weekly email.

When you would prefer to stay at home but don't want to do the cooking, consider using take-out from the Club. Our take-out menu, basically the entire

"Lounge Menu", offers a wide selection of entrees including pizza. Additionally, any item on the day's dining menu may be ordered for carry out. It's quick and easy. Pick up a copy of our take-out menu next time you're at the Club and keep it on the fridge. For those that enjoy a fine dining experience, please join us on Friday evening. From Chef Jeff Crowder's gourmet entrees to Kat's upscale dining setup, you'll be sure to enjoy a memorable dining experience. If dining on Friday in the Dining Room or dining deck, we ask that you dress appropriately.

Our wine pairings for each entrée on the dining menus have been quite popular as have the 30% discount on a selected red and white wine each evening (except Wednesday). Keep in mind that the discount applies whether you choose to order by the bottle or glass. Additionally we occasionally receive offers to purchase premium wines at very favorable prices. When these opportunities arise we offer these high-end wines by the bottle at the special pricing as our "Special Finds". When available, a card is inserted in your menu to advise you. If in doubt – ask your server.

One last note: Occasionally, we may fail to meet your expectations when dining at the Club. Whether it's an entrée that is not to your liking or service that does not meet your standards, please bring it to the attention of Kat or Sandy, as appropriate, immediately. Often our staff can address an issue at the time it occurs and help restore the pleasure of your dining experience.

We hope that you are enjoying dining at the Club.

Fashion Show

By Ann Fee

“The Committee would like to thank all of the participants who joined with them to “sow seeds of friendship” at the Annual Fashion Show and to all who enjoyed the Garden Party Theme with the fashions, fun and door prizes. Tables were set to resemble a garden atmosphere with colorful pastel fabric covered pots filled with natural grass, pinwheels, and butterflies. Pastel napkins held seed packets tied with raffia for each attendee. Multicolored umbrellas hung from the rafters with a flowery bird bath in the center of the room.

Fashions worn by our beautiful Wolf Laurel ladies and handsome gents were provided by The Grapevine

in Burnsville, Southern Charm in Asheville, and our own Wolf Laurel Pro Shop. The models were Susan Bergland, Bonnie Burhans, Laura Conard, Cathy Damron, Chas Erikson, Debby Erikson, Gail Ford, Cathy Johnson, Denise Norton, Margaret Pitner, Beverly Rossiter, Minnette Sailors, Susan Tygart, Mary Alice Veal, Judy Walker, and Michael Whitt.

All of this was accomplished with the help of the hard working Committee Members Kippy Capers, Rita Danford, Carol Krueger, Earlene Shofi, JoAnn Vanhyning, Deede Walker, Suzie Waller and Chair, Ann Fee. Tons of special thanks to Sudie Colvett for publicity.



Cathy Damron



Back to Front: M. Whitt, C. Johnson, J. Walker, M. Pitner, C. Damron



Betsy McCaghren and Sandy Howard



Susan Tygart



Suzan Bergland



Front row L to R: J. Vanhyning, A. Fee, S. Waller
Back row L to R: R. Danford, E. Shofi, C. Krueger, D. Walker

Turf Talk

Scott Sparks, Golf Course Superintendent

What a difference a year makes, record rainfall last year coupled with cool temperatures was the norm. This year we have seen warmer temperatures and much less rainfall. Greenville/Spartanburg has had 14 days of temperatures over 90 degrees this year, and only had 14 days total of 90 degree temperatures last year. Asheville in July alone last year had 11.52 inches for the month and has had 13.2 total for this year. We have also doubled the amount of irrigation we have put on the greens this year compared to last which in turn has led to softer green conditions. The tees, fairways and rough have taken the majority of the punishment during this period. So if you see an area that is drought stricken or weak, try to keep carts off those areas to prevent further damage.

Each month I am going to include in my newsletter maintenance updates that include any major agronomic practices, or course maintenance projects that were completed in the past month and planned practices and projects for the coming month. This past month we were able to spray the fairways and tees with a fungicide to prevent disease, we also included an insecticide to control white grub populations. We spray greens twice a month with fungicide, fertilizer and growth regulator and this is on a preventative basis to hold off any major disease outbreak which can be costly. We also verticut the greens once this month, was hoping to do it twice but

weather conditions prevailed. The greens were spiked to allow oxygen into the root zone and alleviate any surface compaction. Several out of play areas were under-brushed including: old arbor restoration area on #8, right of #11 rough, right of #12 green, in front of creek on #13, to the right of #15 green and behind #18 green. This next month we will be doing our regular maintenance practices along with our preventative practices on the greens. Also we are hoping to topdress greens very lightly to improve surface inconsistencies and for overall plant health. This is something that you will not even notice as we will water the sand into the profile. Brushing and rolling is something else we will be trying as weather permits to improve ball roll as well. Spiking is a process we will be implementing every two weeks till end of year to keep the greens breathing well. There are several mulch bed projects that we are trying to get to as well, including #3, rock wall on #15 and several other areas. And with heat of July I am sure I can add that we will be watering as well.

I hope everyone has had a great two months back on the mountain, and hopefully mother nature will cooperate with us over the next month, beautiful sunny days with a couple of good rainy nights. Have a Happy Fourth Of July, and again if you have any questions feel free to contact me. (wolfsden20@gmail.com or 828-680-9775)

Director of Personnel

John Ritchhart

We are off to a great start of the season in 2014. Many changes in personnel have occurred over the winter in order to improve performance and service to the membership. The beautiful upgrades and set-up on the golf course are due to new leadership and direction from our grounds crew led by Scott Sparks and Tim Allen. Cole Huskins has stepped up and is doing a great job in the pro-shop. Jeff Crowder is running a professional staff in the kitchen with the addition of our new Sous-chef Jake Pacetti. Kat Deyton has retained the best servers from last year and added more experienced servers to her staff. Sandy Howard remains the solid rock of experience in the bar and catering business. Many members have commented to me about the noticeable improvements in the course, the restaurant, and the bar. All of these positive changes have been led and driven by the General Manager, Bobby Anglin, and Assistant Manager, Kelly Hutchens-Dale.

The staff underwent significant training before the season started in areas of Leadership, CPR/AED training by

Kay Ryan, and role playing On The Job training in the restaurant where staff acted as members dining and wait staff were trained on various scenarios and challenges that can come up in order to improve customer service issues that were experienced last year.

The wait staff was briefed before signing on this year about the change in service charge allocation. This year servers are guaranteed 15 of the 20% service charge as gratuity while 5% is being reserved as a bonus pool to be used to incent servers to the highest levels of service and teamwork. In the event of significant budget shortfall some of this reserve may be used to reduce the budget gap. With funding changes, better planning, better leadership in the departments, and a better weather outlook this year, we feel very positive about our ability to balance our budget for the first time in many years.

I'm looking forward to the rest of the season and a wonderful experience here on the mountain.

Putter Patter

By Cole Huskins

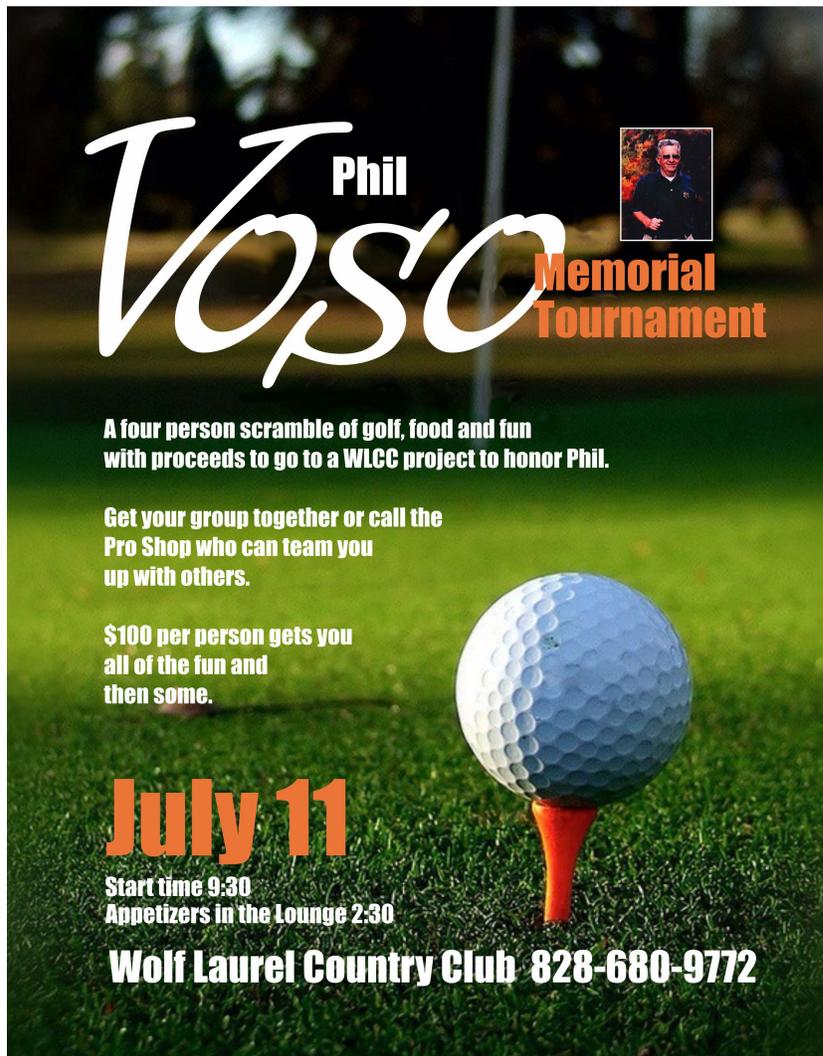
Greetings from the Pro Shop. May and June are behind us now, and it seems the season is racing by. Already we have had some great events. We had a great turnout for the Memorial Day Tournament with 44 players. The winners were: In the Gross Division Cecil McManus, Stephen Parker, Mike Shalley, and Craig Kelly, and in the Net Division, John and Susan Ritchhart, Paul and Carol Krueger. Congratulations to these winners.

I would also like to congratulate all of the participants of our annual Member Guest tournament. The flight winners were as follows: Dire Pack- Ken Faliero Charlie Watson, Arabian Pack- Wayne and Chris McDaniel, Gray Pack- John Shofi Dan Peacock, Artic Pack- Tom Graham Dick Wiggins, Red Pack- Roy and Adam Miller. Our 2014 overall champions were John Shofi and Dan Peacock, this duo is back to back overall winners of this event.

The 4th of July Flag Tournament will be on Saturday July 5th. This is an individual event. Please contact the Pro Shop for details. The tournament is a

tee time tournament so please schedule your tee times early. On July 11th there will be a memorial tournament for Phil Voso; this event is a four person scramble, contact the pro shop for details. The Hospice Tournament will be held on July 18th. Entry forms are available in the Pro Shop. Thursday and Friday July 24-25 is the Men's Member/Member Tournament. Call the Pro Shop for details regarding this event. Remember the Club Championship is just around the corner August 1-2 with the women playing their first round on Wed. the July 30th.

We will continue having our weekly special events so don't forget: Tuesday and Thursday Men's Day, and Wednesday WGA golf. In closing I would like to remind everyone that the golf course will close on Wednesday the 4th at 2:00pm because the golf carts have to be returned for the cart parade. Remember to contact the Pro Shop staff to reserve a golf cart for the cart parade. Happy 4th of July.



Phil Voso
Memorial Tournament

A four person scramble of golf, food and fun with proceeds to go to a WLCC project to honor Phil.

Get your group together or call the Pro Shop who can team you up with others.

\$100 per person gets you all of the fun and then some.

July 11
 Start time 9:30
 Appetizers in the Lounge 2:30

Wolf Laurel Country Club 828-680-9772

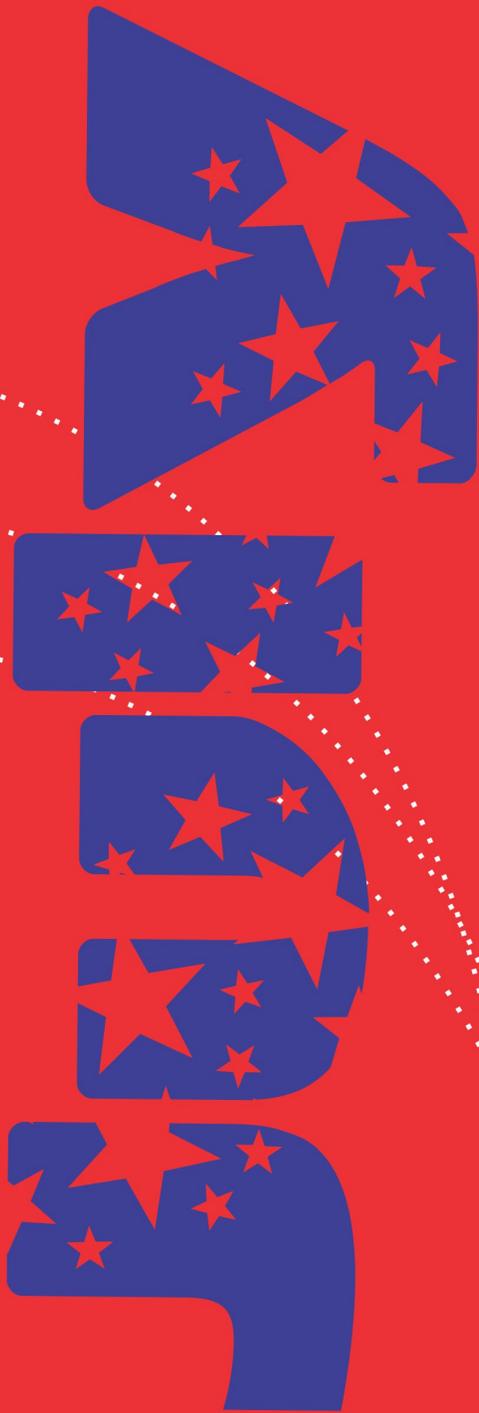


Open Mike Night

**Wednesday Night
July 9th at 7
in the Lounge**

Contact John Ritchhart

YOU GOT TALENT?
EVEN IF YOU DON'T JOIN US IN THE LOUNGE, JULY 9TH AT 7
TO SEE WHO'S ON KEY AND WHO'S NOT.
YOU WOULDN'T WANT TO MISS THIS ONE.
CONTACT JOHN RITCHHART 828- 689-3585
JOHN_RITCHHART@MSN.COM FOR MORE INFORMATION.



- 1 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 2 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 3 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 4 **Fourth Spectacular** Deli Buffet Lunch 11-1:30
Parade & Cookout 3:00
- 5 Flag Tourney and Hot Dog Cookout
- 6 Sunday Brunch Buffet
Lounge will be open for casual dinner 5-8PM

- 7 Club closed
- 8 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 9 Open Mike Nite in the Lounge 7PM
- 10 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 11 Voso Tournament
- 12 Meet & Mingle 6:00PM Lounge
- 13 A La Carte Sunday Brunch
Sunday Potluck 5:00PM Lounge

- 14 Club closed
- 15 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 16 WGA Luncheon & Meeting
- 17 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 18 Hospice Golf Tournament
- 19 Hospice Fundraiser Dinner & Auction 6PM
Club will be closed for regular dining. Take and Bake Pizza Available until 4PM
- 20 A La Carte Sunday Brunch

- 21 Board Meeting 9PM
- 22 Sadie Hawkins Drawing in Lounge
- 23 Sadie Hawkins Tournament
Chef's Dinner & Wine Tasting 7PM
- 24 Member/Member Tournament
- 25 Member/Member Tournament
- 26 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 27 A La Carte Sunday Brunch

- 28 Club closed
- 29 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM
- 30 Women's Club Championship
- 31 Lunch 11AM - 2PM - Dinner 5:30 - 9:00PM