Dear Members,

It is hard to believe that Spring is on its WAY!

As you read your Edgewood View, you will notice a stock pile of events that our staff has carefully planned for the entire family and of course those much needed “adult” evenings.

Our Easter Celebration is the biggest member event of the year. I love the petting zoo! Hopper the Kangaroo will be making his 5th appearance here at ECC! I encourage those who will be dining with us to make your reservations as we quickly acquire a waiting list for this event!

Other events planned are Etiquette and Cooking Classes, Seafood Buffet & Jazz Night, Doll & Me Tea, Final Four Party, Superintendent’s Revenge and of course Kid’s Clubs and Family Nights.

I will be soon starting my 5th year here at ECC and it has truly flown by. I will share with you my first evening at the club. It was the Annual Final Four Party in 2004 and the very first member I met was Mrs. Ann Smith and she was so kind and I thought this will be easy! A few minutes later, I met Mr. Dick Bradford who frightened me a little and made me sell squares off a board. He hounded me every 5 minutes to sell sell sell– I was a nervous wreck by the time I left that evening. Of course, I became a big fan of Mr. Bradford and so many other members who have been nothing but supportive to me during my tenure.

Let’s get gear up for a GREAT SPRING!

Rachel Securro-Holcomb
General Manager
ECC STAFF and BOARD OF GOVERNORS

Make Your Club Strong

RECRUIT NEW MEMBERS

Call 343-5557 to have a Membership Packet sent to a friend TODAY!

ECC STAFF

Rachel Securro-Holcomb (Manager)
rachel@edgewoodcc.com

Jeremy Still (Executive Chef)
edgechef@aol.com

Craig Berner (Golf Professional)
cberner@suddenlink.net

David Selinger (Head Pro, USTPA)
selinger.david@gmail.com

Troy Anderson (Greens Superintendent)
eccsupt@cebridge.net

Brandie Bass (Banquets)
brandie@edgewoodcc.com

Judy Comer (Administrative Personnel)
judy@edgewoodcc.com

Kristyn Anderson (Membership Coordinator)
kristyn@edgewoodcc.com

Michael Lipscomb (Trainer)
michaellipscomb@verizon.net

OFFICERS

C. Edward Gaunch  PRESIDENT
Edward W. Rugeley   VICE PRESIDENT
Bruce C. Leckie   SECRETARY
Stephen E. Kawash  TREASURER

BOARD OF GOVERNORS

Muhammad U. Riaz
Forrest Roles
Kirby B. Martin, Jr.
Doug Meeks
Todd Stallard
William W. Smith
Bradford E. Ritchie
Dill Battle
Chris Brumley
J. Randy Valentine
William R. Dobbins
Thomas B. Epps

COMMITTEE CHAIRS

GOLF: Kirby Martin
Kmartin@magellanresources.com

RACQUETS & FITNESS: William Dobbins
bill.dobbins@mcjunkinredman.com

FOOD & BEVERAGE: William W. Smith
billannsmith@verizon.net

MEMBERSHIP: Bradford E. Ritchie
brad.ritchie@usbi-wv.com

HOUSE & GROUNDS: Doug Meeks
dougmeeeks@brewerssprinkler.com

POOL: Todd Stallard
wtstallard@standardlabs.com

GREENS & BY-LAWS: Forrest Roles
froles@verizon.net

FINANCE: J. Randy Valentine
rvalentine@ntvam.com

1600 Edgewood Drive, Charleston, WV 25302
www.edgewoodcc.com

Main Clubhouse
Phone: 304-343-5557
Fax: 304-343-2145

Derricks Creek Pro Shop
Phone: 304-984-9207
Fax: 304-984-2102

Tennis Pro Shop
Phone: 304-343-6953
I would like to recognize our staff who have been vital to our success as a club. In this industry, you typically have a revolving door and we are so fortunate to have those below, and many others not listed, who work hard every day for the Club.

**5 YEARS OF SERVICE OR MORE**

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<thead>
<tr>
<th>Name</th>
<th>Department</th>
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<tr>
<td>Mr. Garry Atkins</td>
<td>Security</td>
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<td>Ms. Jean Thompson</td>
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<td>Mr. Stacy Barnhardt</td>
<td>Golf Course Maint.</td>
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<td>Mr. Jeremy Still</td>
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<td>Mr. Brent Pauley</td>
<td>Sous Chef</td>
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<td>Mr. David Berger</td>
<td>Dining Room Mgr.</td>
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<td>Mr. Craig Berner</td>
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<td>Ms. Sheila Harper</td>
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<td>Ms. Antoinette Burke</td>
<td>Beverage Manager</td>
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<td>Mr. Michael Lipscomb</td>
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<td>Ms. Lisa Epps</td>
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<td>Ms. Sara Reese</td>
<td>Administrative</td>
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<td>Mr. L.C. Sproles</td>
<td>Golf Pro Shop</td>
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<td>Mr. Howard Ernest</td>
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<tr>
<td>Mr. Matthew Ransom</td>
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<tr>
<td>Ms. Karen Pauley</td>
<td>Tennis</td>
<td>6 years</td>
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<tr>
<td>Mr. Heather Harris</td>
<td>Kitchen/19th</td>
<td>5 years</td>
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ECC EVENTS

A QUICK FLASH OF MARCH EVENTS

<table>
<thead>
<tr>
<th>March</th>
<th>Junior Etiquette Classes</th>
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<tr>
<td>March 1</td>
<td>Golf Pilates</td>
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<tr>
<td>March 9</td>
<td>Learn to Cook w/ Chef Still</td>
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<td>March 12</td>
<td>Kid's Club</td>
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<td>March 14</td>
<td>Famous Seafood Buffet with Jazz Night &amp; Casino Night</td>
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<tr>
<td>March 23</td>
<td>Easter Celebration - Petting Zoo, Egg Hunt, &amp; Easter Bunny (see page 5 for more detail)</td>
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GRAB YOUR APRON!

Adult Cooking Classes with ECC Chef Jeremy Still
Sunday, March 9th
3 pm
Cost Per Couple $250
Chef will lead a class that will have you cooking gourmet meals in no time!

There will be additional classes in the coming months. Space is limited to 5 couples.

SIGN UP TODAY!

FAMOUS SEAFOOD BUFFET, JAZZ MUSIC & CASINO ENTERTAINMENT

FRIDAY, MARCH 14th

Reservations begin at 5:30pm & music plays thru the evening in the member's lounge.

Call to Reserve a Table with David - 343-5557

Edgewood Junior Etiquette Classes

4 yrs  April 6th & 27th @ 2pm
5-8 yrs March 17th, 31st, April 14th @ 4:15pm to 5pm
9-11 yrs March 3rd, 17th & 31st @ 5pm
        April 14th & 29th @ 5pm
May 4th & May 19th TBD for dance / dinner

Taking Your Reservations Now
ECC EVENTS

Annual Brunch, Egg Hunt, Easter Bunny, Hopper Kangaroo & his Friends from the Petting Zoo!

SUNDAY, MARCH 23rd
11am–2:30pm

EDGEWOOD EASTER BRUNCH & EGG HUNT

Call NOW for Reservations—343-5557

SAVE THE DATE FOR A BIG DAY AT ECC
Saturday, April 5th

SUPERINTENDENT’S REVENGE with Craig & Troy
DAY @ Derrick’s Creek Course
Take on Troy’s most challenging pin placements & course conditions

FINAL FOUR PARTY & MASTERS CALCUTTA with Rachel & Brandie
NIGHT @ 1600 Edgewood Drive
Projection Screen TV, Heavy Appetizers, Casino Games, & Calcutta!

COME TO ONE OR COME TO BOTH—EITHER WAY, WHAT FUN IT WILL BE!
February's Kid's Club was a HIT! Our Junior ECC Members got ready for Valentine's Day with Crafts, Food & Fun.

Do You Have Pictures From an ECC Member Event?? Send them to kristyn@edgewoodcc.com and we will try to share them in the next newsletter!
ECC RACQUETS AND GOLF

The Sidney P. Davis Squash Tournament & Awards Banquet

Saturday, March 8th
6pm @ 1600 Edgewood Drive

Call Bruce Eckerson to Reserve

UPCOMING YOUTH RACQUETS ACTIVITIES

SATURDAY SQUASH CLINICS
Saturdays through March 15th
$10 per Session
10 am 11 am 12 pm
Sign Up With David—343-6953

SPRING BREAK RACQUETS CLINIC
March 24th -28th
10am - 2 pm (includes lunch)
$200 ( 10% discount for two or more)
Walk-on & Half Day Rates Available
Call for Early Registration—343-6953

Dear Edgewood Members,

Spring is coming & for many of you that means golf, golf, and more golf! We are ready to give you another great season at Derricks Creek. Drainage improvement will continue to improve playability. Look for landscape improvements & wild flowers in some of the natural areas to beautify your course. As always, we will do our best to minimize disruption of play as much as possible. I would like to thank you in advance for your understanding as we make these improvements.

We are renewing our certification with Audubon International’s Cooperative Sanctuary Program which means natural area expansion and six new Bluebird nesting sites. Edgewood has been an Audubon Cooperative Sanctuary since 1993. The tradition of environmental stewardship at Edgewood is going to continue. With everyone’s continued support, Edgewood will remain an excellent example of a top condition course with sound environmental practices. We are one of only five courses in the state to reach this level.

2008 should be a season to remember. The staff and I continue to be committed to providing you with the best conditions. Grab your clubs and come see us out at Derrick’s Creek.

Troy Anderson and Staff
Edgewood Golf Maintenance

2008 Aeration and Chemical Application*

April 7-8th Green and Tee Aeration
April 14-15th Crabgrass and Grub Control Applications
July 28-29th Green and Tee Aeration

*Additional Periodic Applications to occur as needed

Attention Doubles Handicap Tourney Players

All Matches Need To Be Finished up ASAP!!

SQUASH SINGLES LEAGUE

2nd Round Is Now Being Played!

Look for your next playing start in the men’s locker room & outside the Squash Doubles Court

SQUASH LEAGUE TOURNAMENT News

WV STATE DOUBLES TOURNAMENT

Open Division - Fri - Sun; March 14-16
B Division Semi-Finals & Finals - March 1 & 2
A Division - Semi Finals & Finals - March 1 & 2
$35 per player / $50 for two events

Tees To the Green

LADIES SQUASH CLINICS

March 1
March 8
March 15
$12 per Session
Call David for Info
343-6953

LADIES SQUASH CLINICS

March 1
March 8
March 15
$12 per Session
Call David for Info
343-6953

TEES TO THE GREEN

Spring is coming & for many of you that means golf, golf, and more golf! We are ready to give you another great season at Derricks Creek. Drainage improvement will continue to improve playability. Look for landscape improvements & wild flowers in some of the natural areas to beautify your course. As always, we will do our best to minimize disruption of play as much as possible. I would like to thank you in advance for your understanding as we make these improvements.

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## FIRST QUARTER GOLF CALENDAR OF EVENTS

### APRIL
- **April 5th**: MEMBER EVENT: Superintendent’s Revenge Tournament
- **April 7 & 8th**: Course Closed - Spring Aeration
- **April 14th & 15th**: Course Closed - Start of Crabgrass Control
- **April 28th**: Symphony League Outing
- **April 29th**: KVGA Men’s Tournament

### MAY
- **May 2nd**: WV Coal Association Outing
- **May 3rd**: MEMBER EVENT: All Member-Member Golf Tournament
- **May 6th**: Ladies Open Day Competition
- **May 14th**: US Open Qualifier
- **May 16th**: Charleston Catholic Outing
- **May 19th**: YMCA Outing
- **May 20th**: MGK Outing (course closed until 2pm)
- **May 26th**: ATTENTION: Memorial Day—Course Open
- **May 27th**: Course Closed

### JUNE
- **June 3rd**: Start of Men’s President Cup Match Play
- **June 5th-7th**: MEMBER EVENT: Men’s Member-Guest Weekend
- **June 9th**: American Lung Association
- **June 12th**: Course Closed - Peter’s Creek Coal Association Outing
- **June 16th**: Fellowship of Christian Athletes Outing
- **June 22nd**: MEMBER EVENT: Coed Scramble Golf Event
- **June 24th**: Women’s Member-Guest Tournament

**QUESTIONS—CALL CRAIG @ 984-9207**
HEY ECC KIDS!

EDGEWOOD CAMP ANNOUNCEMENT

The 2008 Discovery is .............

AUSTRALIA

Did you know that Australia is a continent, country and an island? Come discover this and much more as Camp ECC explores Australia.......... “the land down under”

Dates: June 16th thru 20th
Times: 9am to 3pm
Ages: COMPLETED a year of kindergarten thru entering 6th grade
Snack: Provided each day
Lunch: Bring from home - drink provided. Friday Pizza & Sundaes provided
Equip: Bathing suit, towel, SUNSCREEN & tennis racket
Cost: $225 per member ($45 per day includes daily tennis lessons)

Camp provides swimming, arts and crafts, tennis instruction and friendship!

CAMP DIRECTOR: MS. DEBBIE HALL

DEADLINE: Application & full payment must be received by May 31st.
25 spots ONLY - Call for an Application—343-5557

NOT OLD ENOUGH FOR ECC CAMP? - GOOD NEWS THIS YEAR!

We are offering a Little Tot ECC CAMP for ages 4 & 5 years old!
June 9, 10, & 11th
9am to Noon
Call Rachel for details
Evaluating diets and trends can be like picking a long shot at the Kentucky Derby. In recent years, the Adkins, South Beach and Perricone diets have had similar qualities with the focus being minimal fats, maximum greens and moderate proteins. I’m certainly not a registered dietician, but what I have seen over the years is that moderation is the key ingredient in all aspects of life. “Nothing new, right?” Eating properly and not feeling guilty will help you better manage your eating habits. Don’t feel badly when you treat yourself to something really decadent, Just don’t do it everyday. I’ve developed a Salmon Burger that’s high in protein and omega-3 fats and above all it tastes great! You might feel like you’re bing when actually you’re treating yourself to a healthy alternative. It’ll be featured in March’s lunch specials. I do hope you give it a try.

**Ingredients:**

- 3 lb Salmon Fillet, fresh, boneless, skinless, cut into 2 inch cubes (Wild Canadian Salmon is best…staying away from farm raised)
- 2 Tbl Capers, rinsed and chopped
- 1 Tbl Shallots, minced
- 1 Tbl Parsley, chopped
- 1 Tbl Tarragon, chopped
- 1 Tbl Basil, chopped
- 3 each Egg Whites
- to taste Salt and Pepper

Combine all ingredients in a large bowl and mix thoroughly. In a food processor, pulse in small amounts the above mixture. Mixture should be pulsed so the salmon remains in pea-sized chunks. Combine together and remix kneading for 10-15 seconds. Separate into eight equal portions. Season your grill well and spray your patty with a vegetable spray and cook to desired doneness.

Executive Chef
Jeremy Still, CEC, AAC
MARCH DINING SPECIALS

APPETIZERS

Italian Sausage and Peppers
House made Italian Sausage patties are grilled and placed over sautéed Pepper and Onion medley with Tomato Coulis

Smoked Salmon Farfalle
Salmon and Bow Tie Pasta combined in a Chardonnay Cream, diced Tomatoes and Chives

SALAD OF THE MONTH
Chop Salad with Green Goddess Dressing

ENTREES

Hickory Smoked Duck with Fennel-Orange Marmalade
Slow roasted in hickory, Half Duck is napped with Marmalade, Served with Swiss Chard and Rice

Dover Sole Americane
Imported Dover Sole is sautéed and served tableside with Creamy Lobster sauce, Vegetable and Rice d’Jour

Frittata Tartufo
Open-faced Vegetable omelette loaded with Morels, Asparagus, Leeks, melted Fontina Cheese and drizzle of White Truffle Oil

Pork Schnitzel with Spatzle
Sautéed breaded medallions of Pork Tenderloin is enhanced with Lemon-Butter, Caper Sauce and chopped Egg. Butternut infused Spatzle

Angus Beef and Guinness Pie
Traditional Celtic Beef and Vegetable Stew seasoned with Stout and baked with a flaky Pastry Crust

Oven Roasted Halibut Colcannon
Boneless fillet of Halibut is nestled on a blend of Yukon Gold Potatoes with Kale Greens. Napped with Lemon Buerre Blanc

DESSERT OF THE MONTH

KARA’S LEMON COCONUT CAKE
# Edgewood Country Club

1600 Edgewood Drive Charleston, WV 25302
Phone: 304-343-5557
Fax: 304-343-2145
E-mail: kristyn@edgewoodcc.com

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## March 2008

<table>
<thead>
<tr>
<th>Sun</th>
<th>Mon</th>
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<td><strong>Golf Pilates - 1600 WVU vs. Connecticut</strong></td>
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<td>EASTER BUFFET &amp; CELEBRATION</td>
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<td>We are on the web! <a href="http://www.edgewoodcc.com">www.edgewoodcc.com</a></td>
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