Edgewood View EDGEWOOD COUNTRY CLUB

W H E R E H E R I T A G E & E X C E L L E N C E C O M E T O G E T H E R







our US!

New Year's Eve Celebration

Sunday, December 31st

Dinner Only Package 5:30 UNTIL 9:00 P.M. \$85+ PP

Dinner & Dance Package 5:30 until 12:30 \$140+ pp "Dinner Only" package includes: Dinner on the lower level of the Clubhouse Glass of House Champagne with Dessert & Party Favors

"Dinner & Dance" package includes:
Dinner on the lower level of the Clubhouse
Dancing starting at 9:00 in Ballroom
Party Favors
Late Night Snack
Champagne Toast at Midnight

New Year's Eve Menu

served on the lower level of the Clubhouse 5:30 until 9:00

Salad

Arugula and Dried Cranberries in Crisp Parmesan-Gouda 'Basket,' topped with Grilled Granny Smith Apples and served with Roasted Garlic-scented Balsamic Vinaigrette

Entrée ~ Surf and Turf

Perfectly grilled 6 oz Filet Mignon accompanied by Steamed Lobster Tail. Served with Boursin Potatoes Dauphinoise and Grilled Asparagus

Dessert

Grand Marnier Chocolate Terrine with Chocolate-covered Strawberry; White Chocolate Drizzle

FROM THE ECC CHEF



Thanks to all of the members who came out for the Thanksgiving Buffet, got turkeys to-go, and/or enjoyed the Seafood Buffet. It was a busy but successful weekend, and it was great to see everyone here with their families and friends. We always want to be your home-away-from-home and a place where you feel comfortable bringing your guests.

Now, December brings the next round of holidays and memory making. I don't know about you, but some of my fondest childhood memories revolve around being in the kitchen with my mom or grandmother "helping" with the holiday baking. So this month I thought I would share a simple but delicious cookie recipe that you can make with the little ones in your life, and make some memories for and with them.



-Chef Luis

Chocolate Chip Peanut Butter Cookies (makes 4 dozen)

Ingredients

- 1 1/4 cups creamy peanut butter
- 1 cup firmly packed brown sugar
- 1 large egg
- 1/4 cup water
- 3/4 cup all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup semi-sweet chocolate morsels

Directions

- -Preheat oven to 375 degrees.
- With a hand mixer, beat the peanut butter and brown sugar together in a large bowl, until creamy. Add the egg and water and beat until blended.
- Separately, mix together flour, baking soda and salt, then add that dry mixture to the peanut butter batter and stir in until evenly moistened. Stir in the chocolate chips.
- Roll the cookie dough into balls about one inch in size (about 48 balls)
- Place 2 inches apart on an ungreased cookie sheet. Flatten each ball slightly with a fork, in a crisscross pattern.
- Bake 8-10 minutes until lightly browned. Cool one minute on the baking sheet, then remove cookies to a wire rack to cool completely.
- Serve with a nice cold glass of milk. (And don't forget to save a couple of cookies for Santa!)

Edgewood Country Club Winter Seasonal Cocktails



Sweater Weather

Build in a shaker
2 oz of bourbon
1 oz of apple cider
.5 oz of lemon juice
.5 oz of cinnamon syrup
1 dash of bitters
Shake and serve in a rocks glass
Garnish with dehydrated apple



Chef Luis' Horchata

Build in a rocks glass
2.5 oz of horchata over ice
1.5 oz of rum or bourbon
of choice
Stir and garnish with a
cinnamon stick





Cranberry Aperol Spritz

Build in a wine glass
1.5 oz Aperol
.5 oz cranberry syrup
2 oz of Prosecco
1 oz of club soda
Gently stir
Garnish with rosemary sprig
and dehydrated lemon

December Events



Brunch with Santa

Sunday, December 10th 11:30AM-1:30PM

House Salad, Fruit Salad
Herb Roasted Carved Roasted Prime Rib,
Shrimp Scampi with Rice,
Grilled Napa Valley Chicken,
Sautéed Vegetable Medley, Dauphinoise
Potatoes, Biscuits & Gravy, Bacon,
Sausage, Hash Brown Potatoes, Waffles
with Assorted Toppings,
Omelet Station and Deluxe Dessert Bar

Kid's Corner

Chicken Nuggets • Mozzarella Cheese Sticks • Macaroni and Cheese

> Adults \$30.00++ Children 5-12 \$12.00++ 4 & Under FREE

Guaranteed Reservation Event



Family Night Buffet Wednesday, December 27th 5:30pm-9:00pm

Fried Chicken
Salmon Florentine
Beef Stroganoff and Egg Noodles
Garlic Mashed Potatoes
Wild Rice Blend
Broccoli and Cauliflower
Southern Style Green Beans
Fruit Salad and House Salad
Antipasta Salad
Kids Mac and Cheese
Cookies & Hot Chocolate

Adults: \$24.00++ Children 5-12: 10.00++ 4 & Under: FREE

From the General Manager

Board of Governors

D. Michael Young *President*

Roman Stauffer *Vice President*

Trevor Gibson Treasurer

Stephen Kawash Asst. Treasurer

John Hoffman Secretary

Committee Chairpersons

Roman Stauffer Food & Beverage

Mathew Bond Golf & Green

Dr. Byron Calhoun *Pool*

Emilie Love *Membership & Marketing*

Tom Epps **Budget & Finance**

Darian David *Merchandising*

Drew Mallory *House & Grounds*

Doug Meeks *Racquets & Fitness*

Teri Rugeley

Social Committee

Members At-Large

Dewitt Blundon Staunton Gorrell Mary Eckerson Adam Krason Richard Lewis

Adjunct Members

Darian David Mike Bumgarner

HOLIDAY HOURS

The entire Clubhouse at 1600 Edgewood Drive in Charleston will be closed Sunday, December 24th and Monday, December 25th

We will reopen for normal business hours on Tuesday, December 26th

New Year's Eve special dinner will be available on Sunday, December 31st, starting at 5:30 p.m. A la carte dining and to-go services will not be available on this day

Starting Monday, January 1st through Monday, January 8th, all dining service at the clubhouse in Charleston will be closed.

Locker rooms, fitness and spa areas will remain available for use; however, staff will not be scheduled.

Prepayment of Dues for 2024

If you would like information regarding prepaying your 2024 dues, please contact Hannah at Hannah@edgewoodcc.com

Typically, members who prepay their dues and assessments in advance each year will receive a guarantee that they will not experience a dues increase until January 1 of the following year.

Please know for 2024, members are still encouraged to prepay their yearly dues and assessments, however, there is not a guarantee being presented. We all know December is a very busy time here at Edgewood, especially for our Food and Beverage Team. I would like to remind everyone of a few things to consider when deciding where you are going to dine throughout the month.

- All charges for food and beverage can be placed on your club account, giving you more cash to spend on presents for loved ones!
- Although we do strongly suggest that reservations are made prior to each visit, Edgewood staff will gladly accommodate members without reservations, although there may be a small wait.
- We have several events outlined in this newsletter for you to participate in throughout the month. All you need to do is set aside the time and plan to attend! I'm looking forward to Brunch with Santa this year and our New Year's Eve celebration with the Santa Cruz Band helping us get to the New Year!
- Remember to invite nonmembers to join you for a meal. ECC's staff has the ability to accept payment directly from your guests, so there is no need to place all charges on your personal account!

I look forward to seeing you in the coming month at *your Country Club*!

Shane L. Honaker, CCM General Manager

GOLF NEWS

Winter Golf Tip From the Pro

The way you dress in the winter season will have significant impact on your swing or stroke. Try to avoid wearing tight-fitting, heavy outerwear. This will hamper your ability to create the proper motion and not allow your body and arms to swing freely. When heading to the course or the courts on those chilly mornings, dress in several loose-fitting layers that you can shed when the temperatures rise.

Keeping you head, hands and feet warm will also make those winter rounds much less frigid. Wear a hat, warm socks and winter gloves. This will take the bite out of the winter chill.

If you can, walk the golf course. Walking will keep you warm not only by the exercise you get, but also will reduce the chill of riding in a golf cart.

Focus on maintaining a steady tempo throughout your swing and good balance. This will ensure that you are hitting solid shots that will fly farther and stay on line.

Merry Christmas, Craig Berner PGA Professional

Superintendent's View

Well this is about it for 2023. I hope everyone has had an enjoyable year on the golf course and around the the club. The maintenance staff is busy with the last few leaves and making sure the course is ready for play. This is vacation time for the full time employees who save most of their time for the winter months. A job well done.

The mechanic and I are assessing the golf course equipment for repairs and upgrades. Preventative maintenance will take place on all the equipment.

Have a Merry Christmas and a happy new year.

Golf course superintendent Kenny Eggleston

2024 Prepaid Golf Guest Rounds

Prepaid guest rounds are now available to purchase for the 2024 golf season. Purchasing prepaid golf rounds in advance of the 2024 allows you to save up to \$30 per round.

Rounds are good from January 1st 2024 until December 31st, 2024

UNUSED ROUNDS WILL NOT CARRY OVER UNTIL THE FOLLOWING YEAR

DETAILS:

1-4 Guest Rounds \$70 each 5-9 Guest Rounds \$65 each 10-19 Guest Rounds \$50 each

20 or more Guest Rounds \$45 each (BEST VALUE SAVINGS OF \$30 PER ROUND)

*The member who purchased the passes must be present when certificates are redeemed. Prepaid rounds cannot be gifted to another member.

*Prepaid Guest rounds can not be used for golf outings or tournaments.

As a Reminder,
Guest of Edgewood members are allowed to play up to 8 times
during the calendar year.

Golf Pro Shop and Golf Course Holiday Hours

In observance of the Christmas holiday the Golf Pro Shop and Golf Course will be closed on Sunday, December 24th (Christmas Eve)
Monday, December 25th (Christmas Day)



Around the Club

























RACQUETS & FITNESS

Importance of Racquet Stringing

I overhear a lot of players discussing squash racquets, but I rarely hear much discussion about the strings in the racquets! While swinging the racquet is a large part of the game, contact with the ball is made by the strings! We are very fortunate here at E.C.C. to be able to offer premium squash strings to fit your playstyle, strung on a top of the line electronic machine. You may even find a scenario where you use a different set-up between singles and doubles! Here are 4 reasons why you should think about getting your squash racquet restrung

- High-end squash strings are composed of hundreds of nylon fibers, wound and bonded together to give them highly elastic properties. Over time, under tension, these strings begin to lose their elastic properties, thus decreasing the rebound effect. You may also notice notching or fraying across the string bed which can eventually lead to breakage
- The sweet spot for stringing a squash racquet is anywhere between 22-28 lbs/sq in, give or take in either direction. Generally speaking, the looser strings means more power while tighter strings means more control. As the strings lose their elastic properties over time, they also lose tension. Losing both playability and tension in a racquet may not only hinder your play on the court, but also lead to potential wrist/elbow issues down the road
- Edgewood C.C. utilizes an electronic stringing machine for all racquet maintenance. Electronic machines have several advantages over other manual machines that you may find. With digital calibration, you can be guaranteed that the strings will be exact to your personal preference/specifications. To aid in accuracy, our machine not only provides a pre-stretch function to help prevent tension loss, but also a constant-pull feature which uses microadjustments to the string during the entire process, mitigating any variance across the string bed

As we move into December here at the club, I would like to take a moment to thank all of the Edgewood C.C. members that have supported our racquets department this year. Our success as a department is a direct result of the enthusiasm and commitment that each of you have shown, both at the tennis facility and on the squash courts. Our tennis league saw a 98% completion rate of scheduled matches and finished with a storybook ending during the seasonending tournament. Now in our 6th week of the squash league, we are on pace for much of the same. So, whether you have joined us on court, supported the pro shop, or just stopped by to cheer on your peers, it has been a pleasure.

Looking forward, we have a couple events to keep on your radar. December 16th will see the return of our Holiday Tournament. Historically a doubles event here at the club, we are opening it up this year for both ladies singles play and junior instruction as well. With food and beverage on hand, it is sure to be an absolute blast. Whether you plan to play or just come watch, please be sure to wear your favorite holiday attire as well! The more extreme the outfit is, the better!

For the first time in a number of years, our squash friends from the Louisville area will be heading here in January for the 2024 edition of the Browne Cup. This is a two day event where we get to showcase what Edgewood C.C. and squash in the city of Charleston is all about. If you have any questions about the event or are thinking about joining us, please RSVP as soon as you can. The Friday/Saturday event will conclude with a plated dinner Saturday evening, making this a guaranteed reservation event.

Once again, thank you all for making 2023 a special year in racquet sports here at the club. I have no doubt that the new year will bring much of the same!

-Ryan Pulliam



Holiday Open
Squash Tournament

December 16th, 2023 9:00AM

Please join us for an exciting day of doubles play, dressed in your holiday best. Each player registered will be assigned a handicap rating and paired with another member. Multiple matches guaranteed along with Food and Beverage throughout the day.

Junior instruction/games will also be held throughout the day. Schedule TBA

\$30

To RSVP Ryan@edgewoodcc.com

One of the most straightforward and effective ways to work out on vacation is through bodyweight exercises. These are exercises that use your body weight as resistance, such as push-ups, squats, lunges, and planks. You can do these exercises anywhere, whether it's in your hotel room or on the beach.

Come join us

BODY SCULPTING

on the squash court.

Classes are Tuesdays & Thursdays 9 a.m.-10a.m.





December 2023

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					Friday Night Seafood Feature: Creamy Fettucine with Calamari 5:30PM-9:00PM	Happy Hour 4:00pm-6:00pm Member's Lounge
3 Clubhouse Closed	4 Clubhouse Closed	5 Build a Burger Night 5:30PM-9:00PM	Happy Hour 4:00pm-6:00pm Member's Lounge	7 Prime Rib Night 5:30pm-9:00pm	8 Friday Night Seafood Feature: Snow Crab 5:30PM-9:00PM	Happy Hour 4:00pm-6:00pm Member's Lounge
Brunch with Santa 11:30am-1:00pm	11 Clubhouse Closed	Build a Burger Night 5:30PM-9:00PM	Happy Hour 4:00pm-6:00pm Member's Lounge	Prime Rib Night 5:30pm-9:00pm	Friday Night Seafood Feature: King Crab 5:30PM-9:00PM	Holiday Open Squash Tournament 9:00am
17 Clubhouse Closed	18 Clubhouse Closed	Build a Burger Night 5:30PM-9:00PM	Happy Hour 4:00pm-6:00pm Member's Lounge	ECC Member Holiday Reception & Trivia	Friday Night Seafood Feature: Crab Cakes 5:30PM-9:00PM	Happy Hour 4:00pm-6:00pm Member's Lounge
Clubhouse Closed in observance of the Christmas holiday	25 Clubhouse Closed in observance of the Christmas holiday	Build a Burger Night 5:30PM-9:00PM	27 Family Night Buffet 5:30pm- 9:00pm	Prime Rib Night 5:30pm-9:00pm	Friday Night Seafood Feature: TBD 5:30PM-9:00PM	Happy Hour 4:00pm-6:00pm Member's Lounge





For information about how you can contribute, please contact ECC's main office or mail your contributions directly to:

Edgewood Historical Society PO Box 2251 Charleston, WV 25328