



# The Good Times



## International Wine Tasting Dinner

**Saturday, January 21st**

**Cocktails at 6 pm**

**Dinner Starts**

**Promptly at 6:30 pm**

**This Very Special Event  
Features Select Wines  
Chatham Vineyards**

**\$60 per person  
plus tax & gratuity**

**Limited Seating**

**Reservations Mandatory!**

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### Plan On These Events!

- **Jan 1st thru 10th**—Clubhouse Dining Room & Bar Closed for Annual Cleaning & Renovation
- **Jan 11th**—Clubhouse Dining Room & Bar Re-Opens
- **Jan 21st**—International Wine Tasting Dinner
- **Jan 28th**—Meet 2011 New Members & Board Party
- **Feb 5th**—Super Bowl Party

### Menu

- ☞ **Ahi Tuna Salad**—Blackened Ahi tuna, sliced tomato, feta cheese, Kalamata olive & red onion drizzled with balsamic vinegar & oil
- ☞ **Potage Garbure du Poulet**—A blend of roasted chicken, salted pork, root vegetables, cabbage & tomatoes in a light cream stock
- ☞ **Intermezzo**—Watermelon & Pomegranate Sorbet
- ☞ **Petite Bacon-Wrapped Filet**—Grilled & served with dauphinoise potatoes & roasted carrots. Served with a roasted tomato & bleu cheese purée.
- ☞ **Winter Baked Alaska**—Layers of sponge cake, butternut squash ice cream & roasted pumpkin ice cream covered in meringue & caramelized



**Ahi Tuna Salad**

# Social & Events

# January 2012



Check the Website Master Calendar for Last Minute Changes [www.esycc.com](http://www.esycc.com)  
 Office 757-787-1525 Fax 787-787-8546 [esycc@verizon.net](mailto:esycc@verizon.net)

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
<b>Clubhouse Dining Room &amp; Bar Closed for Cleaning &amp; Renovation</b> 						
8	9	10	11 Lunch 11:30-2p Steak & Martini Night 5:30-8:30p	12 Lunch 11:30-2p	13 Lunch 11:30-2p Steak & Seafood Night 5:30-8:30p	14 Lunch 11:30-2p Prime Rib Night 5:30-8:30p
<b>Clubhouse Dining Room &amp; Bar Closed for Cleaning &amp; Renovation</b> 						
15 (No Breakfast) Brunch 11:30-2p	16 No Food Service	17 Lunch 11:30-2p	18 Lunch 11:30-2p Steak & Martini Night 5:30-8:30p	19 Lunch 11:30-2p	20 Lunch 11:30-2p Steak & Seafood Night 5:30-8:30p	21 International Wine Tasting! Cocktails 6p Dinner 6:30p Promptly
22 (No Breakfast) Brunch 11:30-2p	23 No Food Service	24 Lunch 11:30-2p	25 Lunch 11:30-2p Steak & Martini Night 5:30-8:30p	26 Lunch 11:30-2p Board Mtg 6pm	27 Lunch 11:30-2p Steak & Seafood Night 5:30-8:30p	28 New Members Cocktail Party! 6p Prime Rib Buffet 7p
29 (No Breakfast) Brunch 11:30-2p	30 No Food Service	31 Lunch 11:30-2p	Feb 1 Lunch 11:30-2p Steak & Martini Night 5:30-8:30p	2 Lunch 11:30-2p	3 Lunch 11:30-2p Steak & Seafood Night 5:30-8:30p	4 Lunch 11:30-2p Prime Rib Night 5:30-8:30p

***Steak & Martini Night Entrées: Salad Bar As Your Entrée \$9.95, House Salad \$1.25 & Dessert Prices Vary***

- ♦ Jan. 11th-Grilled Chicken Madeira \$12.95, Grilled Salmon with Lemon \$13.95, Shrimp & Cheese Ravioli \$13.95, Jack Daniels NY Strip \$14.95, Filet Mignon Oscar \$16.95
- ♦ Jan. 18th-Cajun Shrimp Pasta \$12.95, Salmon in Papillote \$13.95,
- Boursin Stuffed Pork Chop \$13.95, Jack Daniels NY Strip \$14.95, Scallops Au Gratin \$15.95
- ♦ Jan. 25th-Tortellini Carbonara \$12.95, Grilled Salmon Cobb Salad \$13.95, Jack Daniels NY Strip \$14.95, Flounder Rouladen \$15.95,
- Beef Wellington \$15.95
- ♦ Feb. 1st-Grilled Chicken Caesar \$12.95, Herb Grilled Salmon with a Champagne Sauce \$13.95, Jack Daniels NY Strip Steak \$14.95, Crab Stuffed Shrimp \$15.95, Bacon Wrapped Filet \$15.95

# New Member Cocktail Party



**Saturday, January 28th  
From 6 to 7:00 pm**

**Complimentary  
Hors d'oeuvres &  
Your First Two Drinks  
Are Also  
Complimentary**

**Our 2012 Board of Directors  
Committee Chairs & Staff  
Will Also Be There  
To Meet You!**



## Followed By A Prime Rib Buffet

**Starts at 7:00 pm  
\$19.95 per person  
plus tax & gratuity**

**Please Reserve!**

**Featuring  
Slow Roasted Prime Rib  
With Au Jus & Horseradish Sauce  
Grilled Chicken with Artichokes, Black Olives  
& Feta  
Grilled Salmon with Lemon Caper Cream  
Sauce  
Roasted Pork Loin  
A Full Salad Bar with Fruit Tray  
Steamed Broccoli  
Country Green Beans  
Squash Casserole  
Grilled Asparagus with Roasted Red Peppers  
Julienne Mixed Vegetables  
Wild Rice  
Potatoes Au Gratin  
Dessert Bar to Include Pecan Pie, French Silk  
Pie, Assorted Cakes & Cobbler**

# Super Bowl XLVI Party

**Sunday, February 6th  
Party Starts 1 Hour Before Game  
Time So You Can Get  
All the Latest Updates on the  
Big Screen TV!**



**We'll Have  
Vegetable & Cheese Tray  
Mild Wings &  
Garlic Parmesan Wings  
½ Sandwiches Include  
Chicken BLT Wrap, Club Wrap  
Reubens & Philly Cheese Steak  
Sub  
\$8.95 per person plus tax &  
gratuity**

**Try Our New Beers On Tap!  
(Regular Bar Prices Apply)**

## Dear Fellow Members: Happy New Year!!

I hope that you were one of the fortunate ones who got the opportunity to cheer in the New Year at our sold out event.

I'm excited about 2012. Our Club is now in the very capable hands of our General Manager, Eli. Since October I think all of you will agree that there has been a distinct difference in the appearance, presentation and quality of service that you have received. We will continue to strive to achieve that objective.

As of the end of 2011 all the new member promotions, with the exception of the Summer Membership, have ended. The Board of Directors will work to put together promotions that will attract new members, and the return of some of our old ones. We will look at the needs of our Club and balance this with the funds we have available to see what improvements/projects can be done.

Our Grounds Committee Chairs, John Morgan and Glen Tyler, along with Steve Scott recently met with a Golf Course Architect that made some really sensible suggestions as to how we can address some of the issues with our golf course. As most of you know, the bunkers are in terrible condition and because of drainage they need to be re-worked. As these thoughts take shape John and Glen will bring us up to date on what can be done and a time-line as to how this might happen.

I don't have much more new to share. Please keep in mind that new members are essential to the health of our Club.

Yours truly, 

## Eli's 'Epistle'

The holidays have come & gone. Boy! That was a blur. How fast did that happen! One great thing.....Mother Nature has blessed us with some nice weather almost through December. So, how about some golf this time of year!?!

Extending Pizza & Pasta Night through December was enjoyed, but now the numbers have started to fall off so we must say goodbye to it until the weather warms again. The same thing will take place with Sunday Breakfast. The numbers are just not good enough to sustain continuing it. But, Sunday Brunch will open 30 minutes early at 11:30 am with an Omelet & Pasta Bar. So, it's not all completely missed.

All our Capital projects have been planned. Just to mention them briefly; upgrading and maintenance work will be taking place at the pool, dock & tennis courts, the kitchen walk-in cooler and some of Steve's equipment on the course. This covers the main items without a long drawn out discussion of what will take place.

Quite frankly, I'm looking forward to Summer! When the pool opens we will also have beverage caddy service at all 18-Holes of the golf course between 11am and 4:30pm on Wednesday, Friday, Saturday & Sunday.

Speaking of that, I do want to leap forward with regard to the pool and Late Night Swim. Yes, the lights will be operational and one night a week we will have the pool open for Late Night Swim. I have always felt that when you are at the pool you are on vacation. Let's have our staff treat you that way! Along with the Tiki Bar, I will have a staff person going around to take your drink orders. How about a piña colada, Bahama mama or your favorite margarita without leaving your chair?!?

These are just the highlights of just a little bit of what I have planned for you this summer. Sailing classes start on June 18th....I can't wait to get started!

Eli Biggers, General Manager



## Chef's Corner

I hope everyone had a wonderful Christmas and a great New Years. Many thanks to the membership for such a warm welcome. I feel very much a part of the Eastern Shore and it has only been a few months.

We will be changing the lunch menu in mid-January. The favorite items will still be available as well as some new items. There will be no Pasta Nights until Spring. Also, we will no longer have Breakfast on Sundays, but rest assured Sunday Brunch will be spectacular with an available Omelet Bar including grits, bacon, sausage and eggs to order!



Please join us for the Wine Dinner on January 21st. We will have an amazing five course meal with select wines from the Eastern Shore. Make reservations early as seating will be limited!

I hope everyone is as excited as I am for a New Year at the club.

Thanks for your support,  
Bryan Koonce, Executive Chef

# LGA Letter

The LGA ended our season with a bang! Well, actually it was more like a quiche and eggs benedict breakfast! I, along with Sue Connors, Carolyn Davis, and Christine Petersen were re-elected for another year. Thanks for the vote of confidence! I have a terrific staff of officers. I couldn't do it without them. We ate a hearty breakfast thanks to the wonderful talents of Bryan, and were served with grace by the talented Theresa. Thanks, Eli! Your staff continues to excel! Afterwards we had our awards ceremony and passed out the prizes for:



## 2011 Ringer Competition Winners

2011 Ladies Club Champion

& LGA Player of the Year, Peggy Tilghman

2011 1st Flight Club Champion, Debra Bergner



## Championship Flight

**Barbara Murphy-Low Score 63**

**Peggy Tilghman-Low Putts 12**

## 1st Flight

**Carolyn Davis-Low Score 69**

**Sue Connors-Low Putts 12**

## 2nd Flight

**Joan Cockey-Low Score 83**

**Marie Ruggiere-Low Putts 17**

## 9-Hole

**Lynn Calvert-Low Score (Shown Below)**

**Christine Petersen-Low Putts 5**

This is my last column till February. We start it all over again in March!

Here's hoping that you & yours have the best Christmas season, and that the New Year finds you all Healthy and Happy!

Susan Duer,  
LGA President



2011 LGA Members-All Winners!!!

**Winter MISGA**

Format: Preferred Drive, except par 3's. 2 Best Balls.

**January**

Thurs, 12th Green Hill  
Thurs, 19th Bear Trap  
Thurs, 26th Rum Point

**February**

Thurs, 2nd Ocean City  
Thurs, 9th Bay Club  
Thurs, 16th Man O' War  
Thurs, 23th Great Hope

**March**

Thurs, 1st Sussex Pines  
Thurs, 8th Deer Run  
Thurs, 15th Cripple Creek  
Thurs, 22nd Bear Trap  
Thurs, 29th Nutters



**Polar Bear Open  
At  
Eastern Shore Yacht  
& Country Club**

Saturday, January 14, 2012  
10:30 am Shotgun

**Format**

4 Person Scramble

**Entry Fee**

\$20 for Golf Members, \$40 for all others  
Includes Golf, Cart, and Prizes.

**Please call the Golf Shop at 757-787-4519 to sign up.**

**Winter Golf**

Social Members and Guests may play unlimited Golf until February 28th.

18 Holes walk or ride - \$35

9 Holes walk or ride - \$20

**As a reminder, Golf scores should be posted for handicap year round.**

**Please repair ball marks & sand all divots.**

**The 18th green is not a practice green!**

**Learn to Golf in 5 Days!!!**

**Kids—Saturday from 1 - 2 pm**

February 4,11,18,25, March 3

Curriculum will follow the PGA Get Golf Ready program

**The Next Step Classes**

**\$69 per golfer**

Adults: March 1,8,15,22,29

12:30 -1:30 pm

Juniors: April 21,28, May 5, 12, 19

1 - 2 pm

**Please call the golf shop to sign up at 787-4519.**





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Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12 MISGA at Green Hill 9a	13	14 Polar Bear Open 10:30a
15	16	17	18	19 MISGA at Bear Trap 9a	20	21
22	23	24	25	26 MISGA at Rum Point 9a	27	28
29	30	31	Feb 1	2 MISGA at Ocean City 9a	3	4 Kids Get Golf Ready 1p

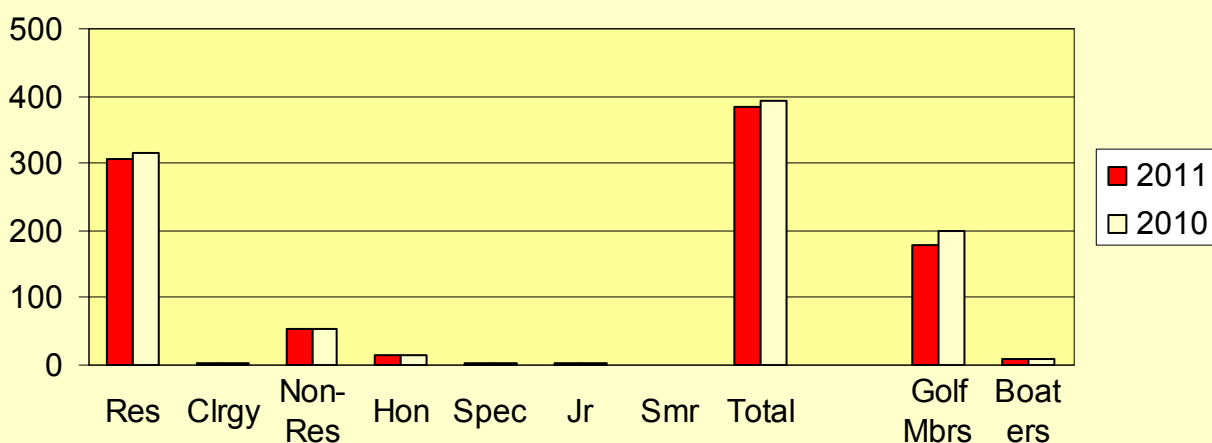


6th Green—7th Fairway



7th Fairway from 6th Green

## 2011 Membership Statistics



■ 2011	306	2	54	14	4	3	0	383	179	8
□ 2010	316	2	55	16	3	2	0	394	199	8

### New Member Applications

**Resident Social—Les & Lisa Darling**

**Resident Social Reinstatement—Robert & Michele Leatherbury**



EASTERN SHORE YACHT & COUNTRY CLUB

14421 Country Club Road

Melfa, Virginia 23410

esycc@verizon.net www.esycc.com

#### BOARD OF DIRECTORS

Bill Chandler—President

Bill Bender—Vice President

Rick Turner—Secretary

Rob Savage—Treasurer

Russell Jones—Past-President

Carl Abramson      Larry Baxter

Debra Bergner      Brad Butkovich

Peter Hall              Jaime Ibarra

Chris Needels      John Morgan

Jeff Price              Shelly Renaud

Lori Ridington

#### MANAGEMENT STAFF

Eli Biggers—General Manager

Mary Jo Tatum—CFO & Business Manager

Kevin Cloud—PGA Professional

Stephen Scott—Golf Course Superintendent

Bryan Koonce—Executive Chef

#### PHONE NUMBERS—(Area Code 757)

Clubhouse 787-1525      Fax 787-8546

Golf Shop 787-4519      Grounds/Maintenance Bldg 787-9284