

February 2023



NEWSLETTER

News

Events

Members



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A Letter From The President

I wanted to provide an update of some of the repairs and improvements that have been planned and are in the works. These are projects that are funded with capital improvement funds that all members pay as a part of their dues. The capital improvement funds are segregated in a separate bank account from the club's operational funds. These funds are used to repay remaining debt on the clubhouse rebuild, pay down remaining bonds and equipment leases and make new repairs and improvements. In the last year, these debts were reduced by over \$56,000 with similar reduction being budgeted for this year. New expenditures are proposed, discussed and voted on by the Board of Directors.

A new large commercial oven has been added to the kitchen. This compliments the existing high tech flexible ovens with more capacity for larger oven intensive events including prime rib nights, busy dinner nights and special larger events. This was a significant upgrade at app. \$10,000 including installation. Minor repairs are also underway to the tiki bar. Chef Kaleigh has made the case to return some cooking capacity back to the tiki bar such as fryers. More involved meals can still be ordered at the tiki bar and around the pool that will be prepared in the main kitchen but the tiki bar will have some limited kitchen capability as well. This should help busy summer Sundays when the main kitchen is still busy with brunch and pool goers and boaters began gathering at the tiki bar looking for more casual food items. In addition to this short term solution, Chris Guvernator has kindly agreed to lead efforts to explore longer range options for the tiki bar reaching out to Eric Catellier, the Architect that designed the clubhouse and sports center. This will include Chesapeake Bay Act (CBA) limitations as the tiki bar is partially in the CBA resource protection area (RPA).

Out on the golf course we have a few projects underway including repairing drainage structures and installing a drainage control outfall device on the 11th fairway. This will allow Andrew and his crew to raise and lower the water level in the ponds on the course to enhance drainage during wet conditions or store water for irrigation during dry conditions. This is expected to cost \$2,500 and is planned for installation shortly. A bid of \$5,500 has also been accepted to place and level 20 truck loads of sand/clay mix on the road to the maintenance building which doubles as cart path in some locations. We have also obtained a quote to rent a bobcat with forestry mulcher to begin grinding roots and smoothing for cart paths in identified high need areas on the course. After improving the path area additional fill and gravel or asphalt millings will be added. As it is a large project, this will be an ongoing effort but will start with prioritizing high need areas.

Membership

Member Level	Jan	Feb	Mar	Apr	May	June	July	Aug	Sept	Oct	N/D	Jan
Premium	6	6	6	6	6	7	8	7	7	7	7	7
Full	126	129	130	130	131	129	129	127	135	135	135	136
Social	192	195	197	198	204	209	212	214	215	213	213	213
Corporate	2	2	2	2	2	2	2	2	2	2	2	2
Associate	121	120	120	119	121	122	121	121	122	121	124	124
Junior	16	15	16	16	17	16	11	12	12	12	12	12
Honorary	9	9	9	8	8	8	10	8	8	8	9	9
Leave of Absence		1	2	1	1	1	1	1	1	1	0	0
TOTAL	458	459	468	471	487	493	494	492	502	499	502	503

Letter cont.

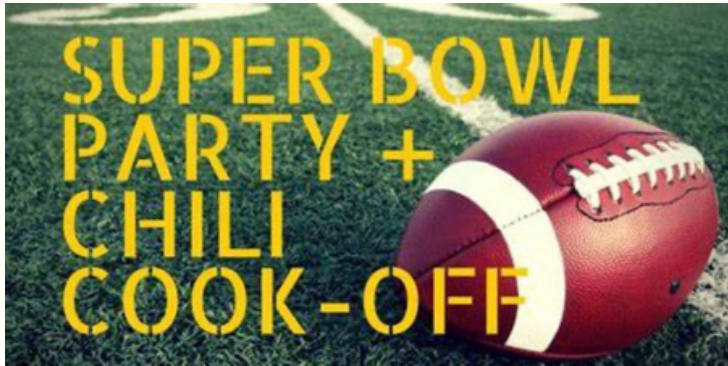
The Marina Committee has been busy with efforts to re-establish fuel service back onto the dock. This past year in addition to significant repairs to the dock, they replaced the Marina fuel tank with a new modern double walled tank which protects against spills. With the help of Hank Badger, the committee has submitted a VRMC Joint permit application to replace the underground line from the tank to the dock, also with double walled tubing, which would continue out to a retractable reel on the dock for dispensing gas into boats. Estimates are still being gathered but the Marina Committee proactively sponsored the first annual Stripped Bass tournament in 2022 which raise close to \$6,000 toward the Marina improvements starting with the gas upgrade.

If you have thoughts about other capital projects that are needed let me or Chris know or you can discuss it with the appropriate committee at their next meeting. Funds are limited but we want to capture needed improvements and repairs to bring to the Board to prioritize needs as funds become available.

Cheers from the 6th fairway

Peter T.

Club News and Activities



ESYCC
FOOD & BEV
PRESENTS

LOVE IS IN THE
AIR

WINE TASTING

February 8th, 2023- 6:00pm to 8:00pm
Premium \$30, Full/Social \$40, Associate \$45
Guests \$50

A wine glass filled with red wine is the central focus of the poster. The background is a soft-focus image of a kitchen or dining area.

EASTERN SHORE YACHT AND
COUNTRY CLUB

VALENTINE'S DAY

With Pamela Stanley

A photograph of Pamela Stanley, a woman with curly hair, wearing a bright blue sequined halter-neck dress. She is smiling and looking towards the camera.

Enjoy a night full of fun and love!
February 11, 2023 6-9pm
\$20 cover for guests

ESYCC FEATURED FEBRUARY
WINE & DESIGN NIGHT

Paint-n-sip

WEDNESDAY, FEBRUARY 15TH
6PM TO 8PM WITH BETHANY SIMPSON

See you there!

MEMBERS \$50
GUESTS \$60

An illustration of various art supplies including a palette with colorful paint, brushes, a paint tube, and a marker. In the foreground, two hands are holding wine glasses filled with red wine, clinking them together.

Club News and Activities

LGA Corner

Ladies!

Do you like to play golf?
Do you have a handicap
between 15 and 52? Don't
have a handicap?

Do you like to play 9 holes
rather than 18? Always 18?

Do you like to compete?

Or not?

If you answered "yes" to
any of these questions,
you should be playing golf
with us! Our members fall
into all of those
categories, and you can
feel

right at home with us.
So don't be intimidated.
Mark your calendar for
our opening meeting,
March 21, and come join
us.

Questions of your own?
Please contact me at any
time!

Susan Duer

(jaduer@verizon.net)

President

ESYCC LGA (Ladies Golf



Club Activities

WINE DOWN WEDNESDAYS @ ESYCC

🍷 BINGO 1ST WEDNESDAY

🍷 WINE TASTING 2ND WEDNESDAY

🍷 WINE & DESIGN 3RD WEDNESDAY

🍷 PRIME RIB LAST WEDNESDAY

🍷 50% OFF BOTTLES OF WINE
TO GO!

🍷 FEATURED WINE FLIGHTS

MANAGEMENT HIGHLIGHT

Each month we will highlight a member of our management team, with excerpts from the article written by Bill Sterling.

Kayleigh Johnson, Chef at ESY&CC

Kayleigh Johnson said a recent change at the club has been to go to a larger menu that is available in both the Blue Heron Dining Room and the Mariner's Pub.

One of the new entrées is lemon pepper swordfish, one of six gluten-free options. There are also vegetarian appetizers after input from members. A new favorite appetizer is firecracker green beans, said Kayleigh, among a wide selection of 11 choices in addition to soups and salads.

She noted that the fish and chips entrée now features a sizable portion of Mediterranean sea bass and has been popular with diners.

The menu also includes seasonal pasta, crab cakes, fried chicken drumsticks, filet mignon, and a variety of sandwiches that can be ordered in either the dining room or the bar.

There is a Happy Hour from 3 to 5 p.m. each day with more beverage choices, including draft beer from local breweries, interesting new cocktail choices, and expanded wine offerings, with selections from Italy, Spain, France, Australia, and other countries.

Johnson said attendance at Sunday brunch from 11 a.m. to 2 p.m. has grown largely due to word of mouth.

“We had some members coming, who spread the word to their friends, and now it is hugely popular.”

There's also the “Flag on the Plate” on Sunday afternoons from 2 to 6 when football games are shown on the multiple TVs, with a bar menu available to the patrons who can also spread out to the lounge. Popcorn shrimp, wing zings, and loaded nachos are among the offerings members can snack on while cheering their favorite team.

With her background as a pastry chef, Kayleigh takes pride that all the desserts are homemade. “I introduce seasonal tastes with my cheesecakes and other desserts,” she said. An Apple Cider cheesecake, in addition to a Chai Panda Cotta, a Maple Brown Sugar Chocolate Pot de Creme, and the highly popular Tiramisu, are currently desserts made in house by Johnson

Kayleigh believes food is so much more than just nourishment for the body. “Food has the power to take you somewhere and make connections, whether it's a smell that reminds you of your grandma's house or an ingredient that brings back a favorite memory. It's not just the food; it's an experience. I really enjoy being able to elevate the dining experience with the food I put out.”



EASTERN SHORE YACHT & COUNTRY CLUB

14421 Country Club Road

Melfa, VA 23410



Upcoming Events

2/8 Wine Tasting

2/11 Valentine's Dinner with Pamela Stanley

2/12 Super Bowl Party and Chili Cookoff

2/15 Paint & Sip

2/16 Trivia

2/22 Prime Rib Night

2/23 Broadwater Bay Eco Tours Presentation

2/25 Mardi Gras Party

3/1 Bingo

WELCOME NEW MEMBERS

FULL MEMBER

- William and Kim Allen

NEW DINING/TIKI HOURS

Mon: Closed

Tues: Closed

Wed: Dining 12-8p

Thurs: Dining 12-8pm

Fri: Dining 12-9pm

Sat: Dining 12-8pm

Sun: 11am-2pm Brunch, Bar 1-5pm