

December 2019 FLORENCE COUNTRY CLUB

Life at The Club- General Manager

The Holiday Season is a very busy time here at The Club with many holiday parties and club events scheduled. Please, watch our weekly E-blasts regarding dining options as certain days the Mixed Grille may be closed. The Casual Dining Room is always open.

Make plans to join us on December 8th for our Brunch with Santa from 11-2pm. This is always a Big Day, so please help us out by calling early and letting us know if you have any special needs like high chairs and booster seats. Our two big children's activities this month are gingerbread house decorating on December 7th and our kid's holiday party on December 18th. As always, please call in advance so we have plenty of supplies and staff on hand.

Our Santa scramble is scheduled for December 15th, so grab your partner and come out for this 2 person scramble.

Please note that the clubhouse will be closed on Christmas Eve and Christmas Day.

David Shoff will once again be here on New Years' Eve for our annual four course dinner. This night is always well attended. Please, call and reserve your table early with Christine.

A big thank you from the Florence Country Club Staff for your generous contribution to the Staff Holiday Fund. We wish everyone a Merry Christmas and a fantastic New Year!

As always, see you at The Club,
Scott Simerlink



Club Staff

General Manager: Mr. Scott Simerlink
843.662.1413X101
ssimerlink@floreancecc.com

Executive Chef: Mr. Mark Cairns
843.662.1413X106
mcairns@floreancecc.com

Head Golf Professional: Mr. Steve Behr
843.662.1413X108
stevebehrgolf@aol.com

Head Tennis Professional: Mr. Larry Rizzo
843.662.3015
lrizzo6430@aol.com

Accounting Manager: Mrs. Teresa Garris
843.662.1413X102
tgarris@floreancecc.com

Banquet Coordinator: Mrs. Christine Welch
843.662.1413X100

Golf Course Superintendent: Mr. Dru Clark
843.662.5309
dclark@floreancecc.com



Join Santa at the Club for brunch on December 8th, from 11am-2pm. Don't forget your cameras, as Santa will be available in the lobby to take pictures, read letters and talk to your children about all their Christmas wishes!

Please, call Christine to make your reservations at 843.662.1413 early to ensure that we have highchairs, booster seats or anything else special you may need to attend the brunch.

Adults: \$22.95++

11-14: \$10.95++

6-10: \$7.95++

Under 5: Free

Price includes coffee, tea and soda

MENU

Salad Bar and Seasonal Salads
Fresh Fruit Display
Omelet and Waffle Station
Carved Prime Rib
Roasted Pork Loin
Poached Shrimp
Stuffed Flounder
FCC Fried Chicken
Red Bliss Mashed Potatoes
Mac and Cheese
Mixed Winter Vegetables
Green Beans
Chicken Fingers
Corn Dogs
French Fries
Dessert Display





Dear Children of Florence Country Club...

It is that time of year again, and my elves are hard at work making lots of toys for all the boys and girls around the world! I am still missing a few letters from some of you here at the Club! If you want to bring it with you on December 8th for Brunch, I will be there! Otherwise drop it by with Christine anytime and she will make sure it gets to me. Remember to be good kids for mommy and daddy by helping with all your chores and being good to your brothers and sisters.

-Santa



FCC Financial Spotlight

MEMBER TYPE	Oct '19	Oct '18	DIFF.
Junior	38	38	0
Ministerial	2	2	0
Non-Resident	18	18	0
Resident	218	228	-10
Senior	48	45	3
Social	42	44	-2
Swim/Tennis	56	60	-4
Widow	9	9	0
Total	431	444	-13

October	2019	2019 BUDGET	2018
INCOME	308,640	316,576	307,214
EXPENSES	320,595	303,569	316,263
DIFFERENCE	-11,955	13,007	-9,049
YTD	2019	2019 BUDGET	2018
INCOME	3,383,025	3,387,168	3,285,207
EXPENSES	3,557,681	3,456,773	3,293,198
DIFFERENCE	-174,656	-69,605	-79,991

Board of Directors

President

Mr. Sonny Slaughter
Office: 843.665.7599

Vice President & House Committee

Mr. Jamie Herbert
Office: 843.662.8988

Secretary/Treasurer & Finance Committee

Mr. Brian Falcone
Office: 843.230.8001

Golf Committee

Mr. Grey Raines
Office: 843.617.0830

Tennis & Pool Committee

Mr. David Poston
Office: 843.382.4000

Greens Committee

Mr. Mike Rallings
Office: 843.292.4442

Membership Marketing

Mr. Jason Hyman
Office: 843.206.9239

House & Building Committee

Mr. Mark Hanna
Office: 843.662.7438

Club Rules, Bylaws & Procedures

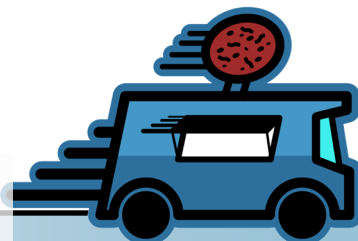
Mr. Jay Saleeby
Office: 843.669.8787

catering/To Go

Are you having a special party at your house, hosting a Christmas party and you don't want to make the food or simply just don't have the time to make it?

Did you know that you can call the clubhouse and order appetizers, wings, pizzas and even entrees to take to your own home?

Call Christine at 843-662-1413 to make your special order. If it's not on the menu, just ask!



Ladies Card/Bridge Day

Every Wednesday FCC hosts a Ladies Card/Bridge Day. This is a very welcoming group of ladies whom are eager to teach any lady wanting to learn (at any level) to play cards. Bring your friends and plan on having a great time. They currently meet at 10am in the Ball Room. There are lots of laughs and there is loads of fun. The group continues to grow. For ages 0 and up!

Call Christine for more information. They would love to have you join them.

As we go through the Holiday Season, let us remember the family of **Brant Speir**.

Pub Trivia

Saturday, December 28th
7-9pm in Grill 1924



November Pub Trivia Winners

Keith /Coleman Buckhouse, Bryan / Tina Rabon,
Brian / Candy Faulds, Joey McMillian and Billy /
Maryanne Hoylen!

FAMILY NIGHTS

EVERY TUESDAY
5:30PM-8:30PM

December 3rd – Southern

December 10th - Mexican

December 17th– Italian

Adults: \$15.00++

10-16: \$7.95++

6-9: \$4.95++

Under 5: Free

Mixed Grille Closed:

December 7th

December 14th

December 20th

December 21st

No Dinner Services:

December 8th

Clubhouse Closed

December 24th

December 25th



Golf News

Night Golf Update

Due to the weather we had to cancel the Couples Night Golf event on November 15th. We will reschedule and keep everyone posted on the new date.

December Golf Events

December 5th– Black Creek Seniors

December 15th– Santa Scramble

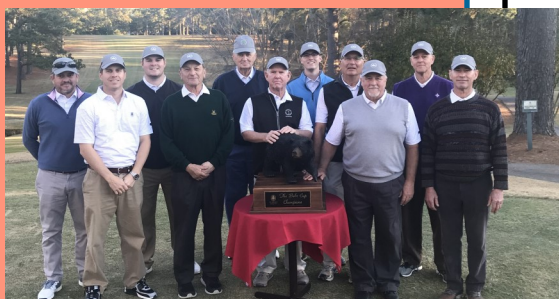
Tee Time: 12:30 Shotgun

Format: Two Person

Texas Scramble

(Gross & Net)

Food: Pizza & Wings After



Junior Golf Clinics

Paul Woodbury is the instructor of the junior clinics. The link to schedule lessons with Paul is listed below:

<https://pwgolflessons.acuityscheduling.com>

November Results

Team Williams Captures 2019 Behr Cup

Congratulations to Captain Mark Williams and his team on winning the 3rd Annual Behr Cup Matches held November 23-24th. They narrowly defeated Team Browning by the score of 9.5 to 8.5. The format was Best Ball Matches on Saturday followed by Singles Matches on Sunday.

Qualifying for the 2020 Behr Cup will begin with our Season Opener Event in March. Thanks to everyone who participated in this years season long event!

Team Browning - 8.5

John Browning
Robbie Timms
Chris Moore
Keith Buckhouse
John Jordan
Billy Hoylen
Scat Scaturro
Bobby Tanner
Jay Jordan
Jon Weiss Sr.
Scott Thompson
Trey Ridgeway

Team Williams - 9.5

Richard Genoble
Paul Davies
Luke Freeman
Landis Lane
Bob Rickman
Barry Hodges
Mark Williams
Laddie Hiller
Marvin Owen
Jack Cochrane
Luke Lucas
Tilly Thompson

John Orr Junior Fellowship Camp

Once again Florence CC hosted the SC Golf Association John Orr Junior Fellowship Camp November 8-10th. Juniors from all over the state that qualify from each chapter spend the weekend focusing on instruction and competition. Special thanks to the SCGA staff, Paul Woodbury, and also FCC member Pat Hunt who spoke to the juniors on Friday evening.

FCC Reciprocal Agreement Details

Clubs: Columbia CC, Columbia, SC, Carolina CC, Spartanburg, SC, Green Valley CC, Greenville, SC, Greenwood CC< Greenwood, SC.

Applies to Full Resident Members Only.

FCC members will pay cart fee only for golf, plus tax. Members can bring accompanied guests and pay the appropriate guest fee. Members can dine in the dining rooms and charge if desired. The bill will be sent to FCC and applied to their statement. Tee time reservations must be made by the pro shop. All rules governing tee times at the reciprocal clubs will apply to FCC members as well.

Tee times are restricted during the following times: Saturday between 8am-12pm and 12 noon on Sunday's.

I hope everyone had an enjoyable Thanksgiving! My staff and I were able to get away and spend time with our families which is always a treat but we are now back and pushing hard to complete various projects. We are in the process of building new tee boxes (in-house) to allow our membership a more enjoyable round of golf. This will allow us to add a Silver set of tees to help accommodate as follows: Red (Ladies), Silver (75 and up), Gold (65-74), White (55-64), number of new/modified tee boxes in parenthesis.

- #1 (1) Construct new tee box across creek, starting at beginning of fairway and working back towards creek. Utilize for red and silver tees.
- #3 (2) Construct new tee box at beginning of fairway for red, expand existing gold tee box away from green for gold and white.
- #5 (1) Construct new tee box across pond at beginning of fairway for red, utilize current red tee box for new silver tees.
- #6 (1) Construct new elongated tee box at beginning of fairway on right side for red and silver.
- #9 (1) Construct new elongated tee box at beginning of fairway for red and silver.
- #11 (2) Construct new tee box just across creek in flat area for silver, construct new tee at temporary red tee in fairway for new red.
- #13 (1) Construct new tee box between ditch and fairway for red, utilize current red tee box for new silver tees.
- #14 (1) Construct new elongated tee box at beginning of fairway and away from green for red and silver.
- #15 (1) Construct new tee box at existing temporary tee box for red and silver.
- #17 (1) Construct new elongated tee box across creek, starting at beginning of fairway and working back towards creek. Utilize for red and silver tees.
- #18 (1) Construct new elongated tee box at beginning of fairway working away from green for red and silver.

Our current plan is to complete #1, 3 and 11 and continue working on this list as time allows. In addition to our tee building project we are going to be adding additional drainage to #15 fairway. The installation of new drain pipe this past summer was very helpful but not a "cure all" therefore, further action must be taken.

Be advised we have recently implemented our Winter Pin Location Program which helps to eliminate excess plugs on our greens. Plugs cannot heal during the fall and winter months due to the cold temperatures. If we were to continue to cut new pin locations the amount of visible plugs would be excessive. We will rotate between the three zones currently in place. New cups will be cut on an "as needed" basis depending on the integrity of the cup edges.

Thank you all for your support as we continue to improve Florence Country Club. Please feel free to contact me with any questions or concerns.

Respectfully,
Dru

The gym is available for member usage 24 hours a day. If you would like to use it when the building is locked please, see Scott to receive information on how to gain entry into the building. We want to see that everyone is being able to utilize the equipment when it's convenient for them.

Welcome New Members

Mr. Trevor Dean

Mr. Perry and Dr. Jenna MacLennan

Tennis News

Aerobic Tennis

Tuesday Nights at 6pm

This is for anyone wanting to add tennis to their exercise routine. Come one come all. We will have lots of fun!

Advanced Clinic

Monday and Wednesday
4:30-6:30pm

Beginner Clinic

Monday and Wednesday
3:30-4:30pm

Match Play

Friday
4:30-6:30pm

Sunday, December 15th
2-4pm

"Jingle Bells" Round Robin

This is a ladies only event

Ladies come out and get some of your shopping frustrations out while you participate in the "Jingle Bell" Round Robin. It will be lots of fun with plenty of laughter!



Junior Results

TJ Spurling Results

John Rolland Dawkins reached the finals of boy's 16's

Ann Evan Scott won the girl's 10's

Grace Murrell was a finalist in girl's 10's

Morgan Coker reached the semi's of girl's 10's

Lilly Richbourg reached the quarter finals of girl's 12's

Elle Brannon reached the quarter finals of girl's 12's

Hewitt Dawkins was seeded #2 and won a round

Benjamin Franklin Plumbing at Stables Park

Jane Hyman won a round in girls 10 orange

Chandler Hyman was a finalist in girl's 10's green

Charleston Junior State Championship at the Citadel

Grace Murrell was co winner of consolation in girl's 10's green

Mary Woods Swink was co winner of consolation in girls 10's green

Mahaley Swink finished #3 in girl's 10's green finalist in doubles

Henry Swink won the orange doubles and finished #4 in singles



Kid's Holiday Celebration



December 18th

6-10pm

\$15.00 per Child

Movie: "Polar Express"

Come as you are for a fun night of crafts, games, movies and some delicious treats. Pajamas or ugly holiday sweaters are encouraged! Chicken Tenders and Pizza will be served for dinner and dessert will be homemade cookies that each child can decorate themselves. Limited to 30 children and reservations are necessary. Must be bathroom independent. Please reach out to Christine at 843.662.1413 to hold your child's spot. We look forward to seeing them there!

Gingerbread Houses

Saturday, December 7th
9am-12pm
\$15/per house



Bring the whole family out to the Club to decorate a gingerbread house! All of the goodies and supplies you need to decorate with will be provided to you.

The houses come pre-assembled to avoid any hassle. Please call Christine by December 6th to make reservations in order to have an accurate amount of houses for everyone who desires to participate in this activity.



Kid's Movie Nights

6-10pm

December 18th: "Polar Express"

December 27th:
"Abominable"

December 28th: "How to Train Your Dragon: The Homecoming"



Join your friends for a movie, games, pizza, popcorn and lemonade. Children must be bathroom dependent to be left unattended.

Cost is \$10.00++ per Child



New Year's Eve Dinner



December 31st

\$60++ Per Person

Reservations Accepted (6pm-9pm)

Appetizer Choices

Seared Natural Sea Scallops over Spaghetti Squash Topped with a Sherry Roasted Garlic Butter Sauce

Duck Breast with a Balsamic Honey Glaze with Dried Cherry Risotto Cake

Salad Choices

Bistro Salad with Field Greens, Pecans, Maytag Blue Cheese, Bartlett Pears, Vidalia Onions and a Champagne Vinaigrette

Butter Lettuce Salad with Applewood Bacon, Heirloom Tomatoes, Dried Cranberries, Feta Cheese and a Citrus Dressing

Main Course Choices

Maine Lobster Tail with Yukon Mashed Potatoes and Butternut Squash

12oz Bone in Prime Filet Mignon Oscar Style with Yukon Mashed Potatoes, Brussel Sprouts, Gold Beets and a Jumbo Lump Crab Bearnaise Sauce

Prime Short Rib and Jumbo Crusted Shrimp with Potato Au Gratin, Organic Rainbow Carrots and Cabernet Pan Sauce

Dessert Choices w/Champagne

Chocolate Mousse in a Rolled Wafer Topped with Shaved Dark Chocolate

Chocolate Cheesecake Dipped in a Strawberry Salsa

Blueberry Crumb Cobbler Topped with Chantilly Cream

Entertainment By: David Shoff (7pm-11pm)

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