



OCTOBER

A Message from Scott Simerlink– General Manager



The Club has started to renovate the fitness room. We have replaced the carpet with rubber flooring, replaced the ceiling tiles and are repainting the room. New equipment including 2 treadmills, an elliptical, a motion trainer and a recumbent bike for the cardiovascular station is arriving. Also, five new strength stations plus free weights. The new equipment will be installed mid October. We should now have all the equipment you need for a full workout and the fitness center is open 24 hours. If you need an after hours access code, Jaden or myself can provide one to you. Drop that gym membership and check out our new and improved fitness center at your Club.

We had a great time camping out on the range last month and will surely be doing this again. This month we have two events out on the range again. One being on the 21st for a family kickball game. The second will be on the following Sunday for a Halloween Carnival. The carnival will consist of hayrides, games and lots of candy. Please call The Club and let us know your coming.

David Shoff returns on October 12th to play the piano and sing for us all. Since Hurricane Florence caused us to cancel our Jazz Trio, it is now scheduled for October 26th. Come out for some great food, fantastic music and fun with good friends at your Club. Please check our website, social media pages and eblasts to keep up with what's going on at The Club!

Halloween Carnival

October 28th (3pm-5pm)

Join us on The Range for an evening of carnival games, hayrides and a costume contest. Candy Prizes will be awarded to all winners. The contest will be for ages 0-2,3-5,6-8, 9 & up.

Spooktacular Dinner

(5pm-8pm)

Afterword's, inside the clubhouse, dinner will consist of a salad bar, pasta primavera, mashed potatoes, mac & cheese, prime rib, fried shrimp, grilled chicken, green beans, mixed veggies, dinner rolls & a dessert bar with ice cream novelties

\$15 for adults \$7.50 for 6-12 Free under 5



Board of Directors

President

Mr. Sonny Slaughter
Office: 843.665.7599

Vice President/Membership & Marketing

Mr. Chris Peebles
Office: 843.662.6234

Secretary/Treasurer & Finance Committee

Mr. Brandon Lyles
Office: 843.669.4257

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

House/Social & Food/Beverage Committee

Mr. Jamie Herbert
Office: 843.662.8988

House/Building Committee

Mr. Mark Hanna
Office: 843.662.7438

Club Rules, Bylaws & Procedures

Mr. Matt Tyler
Office: 843.669.8787

Club Staff

General Manager

Mr. Scott Simerlink
843.662.1413 x 101
ssimerlink@florencecc.com

Executive Chef

Mr. Mark Cairns
843.662.1413 x 106
mcairns@florencecc.com

Head Golf Professional

Mr. Steve Behr
843.662.1413 x 108
stevebehr@aol.com

Head Tennis Professional

Mr. Larry Rizzo
843.662.3015
lrizzo6430@aol.com

Accounting Manager

Mrs. Teresa Garris
843.662.1413 x 102
tgarris@florencecc.com

Banquet Coordinator

Mrs. Christine Welch
843.662.1413 x 100

Golf Course Superintendent

Mr. Dru Clark
843.662.5309
dclark@florencecc.com

Clubhouse Manager

Jaden Cross
704-840-9112
jcross@florencecc.com

Florence Country Club Financial Spotlight

MEMBER TYPE	Au '18	Aug '17	DIFF.
Junior	52	52	0
Ministerial	2	2	0
Non-Resident	18	19	-1
Resident	225	243	-18
Senior	47	45	2
Social	43	43	0
Swim/Tennis	63	59	4
Widow	8	7	1
TOTAL	458	470	-12

	2018	2018 Budget	2017
Income	302,198	298,479	275,483
Expenses	324,886	302,882	300,573
Difference	-22687	-4404	-25,089
YTD	2018	2018 Budget	2017
Income	2,729,830	2,717,245	2,668,036
Expenses	2,768,698	2,768,157	2,771,253
Differences	-38,868	-50,911	-103,217

Casual Family Dining
Tuesday Nights
5:30-8:30pm

October 2nd : Calabash

October 9th: Oktoberfest

October 16th: Tex Mex

October 23rd: Tailgate

October 30th: Italian



Tiffany and Jeremy Straus
 (Children Andi Rae and Emmett)

Dr. Devanard and Ophillia Dominique
 (Children Anjali Mya, Arya and Varoun)

Dr. Benjamin Hinman and Kayleigh Janocha
Corbett and Amy Stone
 (Children Christian, Collin, and Carson)

Returning Members are Jim & Sally Dameron

Please join us as we host a Sunday Buffet every week from 11am-1:30pm.

Cost
Adults: \$17.95++
Ages 6-13: \$8.95++

Every Saturday from 8-11am we serve a breakfast buffet with all your favorite breakfast items, including an omelet station. Come make Saturday morning part of your dining routine.

Cost
Adults: \$10.50
Ages 6-12: \$7.50

October Drink Specials



Bourbon Apple Cider Cocktail

- *Bourbon
- *Apple Cider
- *Lemon Juice
- *Cinnamon/Sugar Rim
- *Apple Slice Decor



Bold Rock Apple Cider

Family Events :

Bingo Night : October 14

Kickball (on range): October 21

September Trivia Winners



Catherine & Wayne Thompson

Bob & Sue Vitali

Steve & Candy Roach

Jack Cochrane

Upcoming Trivia Night

October 20th @ 7pm

Camping on the range was a success!



Dock To Door

October 12th

Entertainment

October 6th : *Sean in the Tavern*

October 12th: *David Shoff in the Mixed Grille*

October 26th: *Jazz Band Trio in the Mixed Grille*

Burger Bar

Every Sunday from 5pm-8pm Burger bar is available. Draft beers are 1/2 off and your burger options are limitless!

Starting with a choice of meat, cheese and toppings which include lettuce, tomato, bacon, grilled onions, pickles & more!

Please call Christine at 843-662-1413 to make reservations!



Golf News

Upcoming Events

Choice To Make Tournament: 10/8
 SCGA State Super Senior Practice
 Rounds: 10/15
 SCGA State Super Senior: 10/16-17
 Ladies Invitational: 10/26

Tuesday Women's Golf Clinic

10am Women's Clinic (Full Swing to Short Game)
 \$25
 Contact Paul at 843.373.2258
 Or sign-up via Paul's online scheduling book at
<https://pwgolflessons.acuityscheduling.com/>

Junior Golf Clinics

Paul Woodbury is the instructor of these clinics:
<https://pwgolflessons.acuityscheduling.com/>

If you need to contact Paul please call him at the Golf Shop 843.669.3554 or by e-mail at paullwoodbury@gmail.com.



Congratulations

Stephen Behr on winning medalist honors at the United States Mid-Amateur. He had rounds of 69 and 68 to finish first out of 264 players. Stephen advanced to round 16 in the championship. Way to go Stephen!

Tournament Results

Phoo Gee (Aug 25-26)

Champions are Jay Saleeby & Trey Ridgeway
 56 58 114

Runner-ups were John Jordan & Johnny Wase
 58 59 117

Labor Day (Sept 3)

Champions are Allen McCall, Shot Padget, Luke Wilcox
 +15

Runner-ups were John Browning, Ryan Nettles, Bobby Tanner, Levin Lynch
 +13



Ladies Game Day

Ladies, join other Florence Country Club women at 10am every first and third Wednesday for Bridge and penny canasta. We want to encourage any lady regardless of age, skill level or membership to join. Snacks and drinks will be provided!



Ladies Paint Night

Do you love to paint and drink wine? Join us on October 11th for a night filled with both!

Cost includes an 11x14 painting, appetizers & wine

\$45 per lady from 6pm-9pm

Congratulations to Perry Allen and Mary Wallace Moore for being State champions.

Ladies single league still going on through October.

Aerobic tennis every Tuesday at 6pm. Come out and enjoy the fun!

Racquet Wars at Wild Dunes in Charleston from November 9-11th. Check with Larry for details.

Sunday, October 21 from 2-5pm is the Child-Parent Round Robins, orange & yellow ball levels

Congratulations Allie Murrell as she finished 5-3 on the first line team in the Southern Cup in Tennessee.



Junior Tennis Clinics

Beginning Junior Clinic

Monday/Wednesday
3:30-4:30pm

Advanced Junior Clinic

Monday/Wednesday/Friday
4:30-6:30pm

Congratulations to Woody and McCall Swink and McCall-Farms for getting USTA-SC company of the year for their support of tennis in our community.



Golf Maintenance News

We are all very thankful for the lack of flooding and wind damage that could have occurred to our course with Hurricane Florence as most courses are still under water. I certainly feel for those still dealing with the effects, especially those whose homes and businesses were damaged. In terms of our own effects, we had three trees down and a mass of debris to clean up. My crew did a great job in helping with the clean up and putting our bunkers back together. The new drainage between #5 & 6 worked very well, with the exception of one concrete drain box that formed a leak. The leak has since then been repaired and back to normal. I will be doing some light grading to promote surface drainage over this entire area as time allows.

September and October are always very busy months for my team with those months being frequent for storm clean-up and multiple major chemical applications that must be done. We recently fertilized the entire golf course with a potassium product that will promote turf health during the harshness of winter. In addition to that, we will be applying a pre-emergent to combat the growth of winter weeds. Both of these applications are vital to a successful fall, winter, and most importantly spring transition.

As mentioned last month we have raised the heights of cut slightly on all areas of the course from tee to green. The greens mowing height will continue to be raised as cooler temperatures approach, which may adversely affect green speeds for a short period of time. Please feel free to contact me with any questions or concerns.

Respectfully,

Dru





October 5th : Mummy Craft & Games

October 12th : Spider & Ghost Craft

October 19th: Pumpkin Painting

October 26th: Halloween Costume Party

Free Kids Dinner Night (October Birthdays)



Join us at The Club on October 18th for a free birthday dinner & dessert off the kids menu plus a trip to the treasurer chest!

Wine Dinner

October 27th @ 7pm
\$60 per person

1st course

Butter Poached Maine Lobster Tail

Served with Hawaiian black salt, lemon foam & sweet potato cage

Second Course

Ugly Heirloom Salad

Heirloom tomatoes, crispy fried calamari, butter lettuce & garlic saffron dressing

Main Course

Eye Of Rib

Sous Vide CAB Ribeye Filet with Yukon potato cake, crunchy leeks, blueberry Maytag crust & demi glaze

Dessert

Chocolate Mousse

Strawberry gel, dark chocolate cup & wafer straw

Wine will be paired to each course