



Florencecc.com

# Florence Country Club

## September

### A message from Scott Simerlink– General Manager

School is back in session and routines are forming. Let's make Friday evenings your date night at The Club, while enjoying good music, great food and a chance to drop the children off at Kids Club. Check out the schedule this month for our line up of entertainment starting with Sean Mills on the 7th, a Jazz Trio on the 14th and ending with David Shoff the Pianist on the 21st.

Break out your camping gear and join us on the 21st for our annual Camping On The Range event where you will enjoy a relaxing campfire. Dig in to a BBQ dinner, while we play some family friendly campfire games. and end the night with the roasting of marshmallows for smores. Breakfast will be served hot in the Clubhouse the next morning.

Although the pool season is coming to an end, we have a fantastic Labor Day event planned on the 3rd. You guessed it! More food and fun for the entire family. Snow cones will be served to cool you off from all that dancing you'll be doing thanks to DJ Kevin Porter and Elite Entertainment. Don't forget, the two story waterslide will be up and running as well. Come on out and say goodbye to summer with us at our last pool party of the year!

All of these fun events are listed in your September calendar on the website. If you're having trouble logging in, please reach out to Jaden Cross at [jcross@florencecc.com](mailto:jcross@florencecc.com) and she'll get you taken care of.



# LABOR DAY PARTY

## Menu (4-7pm)

**\$15 Adults \$7.50 Child**

**BBQ Ribs**

**Burgers/Hotdogs**

**Fried Chicken**

**Mac 'n Cheese**

**Corn on the Cob**

**Fruit Display**

**Chips**

**Ice cream Novelties**

**Member Signature Bar**

**Celebrate Labor day at the club starting at 10AM.**

**Waterslide will be up and running by 12PM along with snow cones to stay cool.**

**Pool games will begin at 2PM which include the bottle and coin dive. We may even throw in the biggest splash competition by the dads again!**

**The Buffet will begin around 4PM**

**Kevin, the DJ will arrive with tunes at 4PM. Get ready to feast and have some fun!**

## 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  
stevebehrgolf@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

MEMBER TYPE	July '18	July '17	DIFF.
Junior	52	53	-1
Ministerial	2	2	0
Non-Resident	18	19	-1
Resident	228	248	-19
Senior	46	45	0
Social	43	43	-1
Swim/Tennis	64	60	3
Widow	8	8	0
TOTAL	461	475	-19

## Florence Country Club Financial Spotlight

	2018	2018 Budget	2017
Income	302,111	314,414	257,114
Expenses	313,771	322,436	301,004
Difference	-11,660	-8,022	-43,890
YTD	2018	2018 Budget	2017
Income	2,427,632	2,418,766	2,392,553
Expenses	2,443,137	2,465,274	2,470,681
Differences	-15,505	-46,508	-78,128

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

**September 4th**  
**Mediterranean**

**September 11th**  
**Italian**

**September 18th**  
**Asian**

**September 25th**  
**Southern**

*Chicken tenders & french  
 fries are always available*



**Please welcome our new mem-  
 bers:**

*Richard & Christina  
 O'Malley*

*(Ryan, Katie, Emma Claire)*

*Bobby Tanner*

**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**

## September Drink Specials



### Tailgate Sipper

**Made freshly with your choice of  
 Bourbon**

**New Bourbons:**

*Buffalo Trace*

*Basil Hayden's*

*Blanton's*



## Dock To Door

September 14th

&

## Prime Rib Night

September 21st

## August Trivia Winners



**Bob Vitali**

**Sue Vitali**

**Johnny Crouch**

**Jack Cochrane**

## Corn Hole & Cocktails

Join us on September 28th @ 6pm for  
a Corn Hole Tournament.

Pub menu will be available which will  
include fish & chips, shrimp baskets  
and chili cheese fries

**\$20 cash per team with cash prizes**

**September 7th**

Sean in the tavern

**September 14th**

Jazz Trio

**September 21st**

David Shoff



## Burger Bar

Every Sunday night from 5pm-8pm Burger bar is available to all. 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!

Sunday, September 16th will be a special night. Burgers and Bingo combined! Call Christine for reservations!



# Golf News

## Upcoming Events

- 3rd: Labor day Tournament**
- 13th: Men's Night Out**
- 14th: Couples Sundowner**
- 15th/16th: Match Play Weekend**
- 27th: US Four Ball Qualifier**
- 29th: Family Golf Tournament**

## Tuesday Women's Golf Clinic

10am Women's Clinic (Full Swing to Short Game)  
\$25

Contact Paul at 843.373.2258

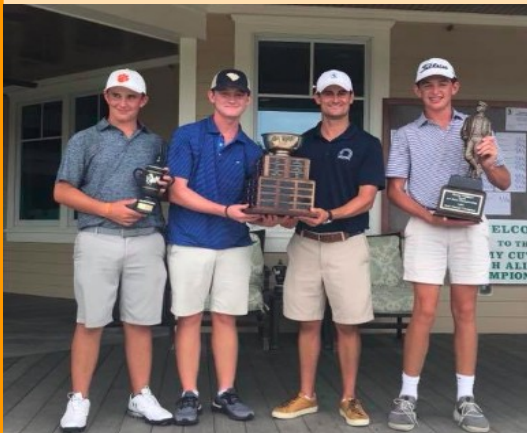
Or sign-up via Paul's online scheduling book at  
<https://pwgolflessons.acuityscheduling.com/>

## 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](mailto:paullwoodbury@gmail.com).



**Congratulations to Stephen Behr on qualifying for this United States Mid Amater Championship to be held at Charlotte Country Club on September 22nd-27th. Good luck Stephen!**

## SCGA Mid Am Four Ball Championship :

Congratulations to FCC Member Jon Weiss and his partner John Schaffer on capturing the 2018 SCGA Mid-Am Four Ball Championship held at Florence CC! Florence CC had a strong contingent competing in the event.

1. Jon Weiss/ John Schaffer 62 60 122

T5. Paul Davis/ Jay Saleeby 67 61 128

T15. Brian Falcone/ Michael Maness 67 66 133

T15. Richard Genoble/ Richard Warrin 66 67 133

T15 Billy Hoylen/ Allen McCall 65 68 133

## Men's Night Out: August 9th

**Champions: Shane Brannon, Mark Weir, Pete Gioldasis, Stephen Thompson 54 (-17)**

## South Carolina Junior All Stars @ Seabrook Island:

Florence CC juniors made a clean sweep of all age divisions in this years junior all stars held at Seabrook Island.

Gene Zeigler captured the boys 15-18 division. Pake June won the boys 13-14 division. John Wylie Richardson finished runner up in the boys 7-9 division. FCC juniors Gene Zeigler and Pake June will be representing the state of South Carolina as they compete against the country of Scotland in the first annual Tom Watson Cup to be held at Kiawah Island in October. We are super proud of our junior boys!





# Ladies Game Day

## Wednesday, September 5th & 19th

Ladies, join other Florence Country Club women at 10am every first and third Wednesday for card games. We want to encourage any lady regardless of age or playing level to join us for this time of fun and fellowship. You do not have to be a member of FCC to come play. Please bring guests. We would love to have them play as well. Current games are Bridge and Penny Canasta. All ladies are willing to teach beginners!

\*Water, tea and coffee served during games\*

## In Loving Memory

Mrs. Charlotte Jones

Thanks to McCall Farms for the Title Sponsorship, Jim Stewart from State Farm, and Richard Walker from Cormell Streett & Patterson for all of your support and help with The Peanut Patch.

### Peanut Patch Jr. Open Results

Grace Murrell #2 in girls 10 orange  
Hannah Marie McKay #3 in girls 12's  
Allie Murrell was co winner of consolation in girls 14's  
Davidson Lynch got to the finals of consolation in boys 12's  
Mahaley Swink was consolation winner in girls 10's green  
Elle Brannon reached the semi's in consolation girls 10's green  
Lilly Richbourg finished 4th in girls 10's orange

### League Tennis

Ladies 3.5 Singles continue to play  
combo 6.5 Doubles having a good season.  
Good Luck Ladies!



### High School Tennis Starting

#### **Trinity Byrnes Girls**

Haley Davis, Schipman Johnston, Claire Peebles, Maggie Murrell, Laurel Casstevens, Morgan Banner, Sophie Belk, Mary Chellis Ellington, Eloise Hupfer, Penelope Kremydas

#### **West Florence Girls**

Kate Sansbury and Emily King

### Junior Tennis Clinics

#### Beginning Junior Clinic

Monday/Wednesday  
3:30-4:30pm

#### Advanced Junior Clinic

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

### All Saints JV

Anabel Ham, Hannah Marie McKay, Mahaley Swink, Mary Woods Swink, Grace Murrell, Ann Evan Scott, Morgan Coker, Mary Tiller Rabon, Addie Lynch, Cate Urquhart, Laura Mason Belk and Mary L. Campbell



# Golf Maintenance News

I am feeling a major sense of relief having completed our drainage repairs between #5 and #6. It was an uphill battle the entire time due to water coming in on us from multiple directions. We tried to stop or at least slow the flow enough to create better working conditions with no luck. Perseverance won the battle in this case. The scope of this project was to replace the three failed catch basins and replace the galvanized drainage pipe. The three existing catch basins had collapsed on themselves over the last several years deeming them unsafe and dysfunctional. As for the galvanized pipe, the bottom third of the entire length of pipe had rusted away. Due to the bottom of the galvanized pipe rusting away, anytime we received heavy rainfall the dirt surrounding the pipe would get sucked into the pipe and flushed away creating the gaping holes we have had roped off for quite some time.

All said and done one catch basin was done away with completely and two others replaced. A total of 240' of 36" pipe was installed connecting the two new boxes. The disrupted area should have no golf cart traffic because there are a couple of "wet pockets" that could cause a cart to get stuck. If anyone has any questions or concerns regarding anything golf course related please reach out via phone or email.

Respectfully,

Dru





**Kids Club Every Friday**  
**6-10pm \$10 per child**

**September 7th Hotel Transylvania**

**September 14th The Nut Job**

**September 21st Norm Of the North**

**September 28th Cloudy With A Chance Of  
meatballs**

## Camping on the range

**6pm tent  
setup**



**7pm  
dinner**

**Grab your tents & flashlights and bring  
them to The Club on September 21st :**

**\$50 per family includes:**

**BBQ dinner  
Smore's  
Games  
Breakfast**

# Wine Dinner



**Saturday, September 29th**

**7PM arrival time**

**7:30PM dinner is served**

**\$60 per person**

**Hosted By: Sam Tinsley**



### First Course

*Natural Sea Scallops with grilled star fruit, honey comb, and Myers lemon foam paired with 2016 Miners Family Viognier*

### Second Course

*Grilled romaine wedge with Bartlett pear, candied pecans, goat cheese, Vidalia onions tossed in citrus vinaigrette paired with 2016 Miners Family Napa Valley Chardonnay*

### Third Course

*Espresso dusted American Wagyu Filet Mignon and Prosciutto wrapped colossal gulf shrimp with purple potatoes, charred Brussels sprouts, lemon butter, and cabernet natural sauce paired with 2014 Miners Family Napa Valley Cabernet Sauvignon, Emily's Cuvee*

### Fourth Course

*Mixed beery Galette with field strawberries, blueberries and blackberries wrapped in sweet pastry dough with vanilla bean Chantilly cream paired with Barnard Griffin Syrah Port*



