

# DOWN COHARIE WAY

Volume 14, Issue 10

October, 2009



## COHARIE CC BOARD OF HORRORS

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## COHARIE 'SPOOKTACULAR' RETURNS OCT 30

Coharie Country Club's 3rd Annual Halloween "Spooktacular" has been scheduled for the evening of Friday, October 30th. As was the case last year, this production is for both children and adult members.

The "Spooktacular" will include a Trick or Treat hayride as well as dinner afterward. The event is for infants through 5th graders only.

The action begins at 5 p.m. when our Trick or Treaters depart the Coharie parking lot on a hayride through Coharie Acres. Anyone interested in being a driver for the Trick or Treat should contact Crystal Faison at 592-3990.

Members who live in Coharie Acres and who'd like our children to Trick or Treat their



**AAARGH!!!**  
**I'M THE WICKEDEST WITCH**  
**IN COHARIELAND**

homes are asked to call Illona Egge at the club (592-6745) to let her know that you want the youngsters to stop by. That evening, please leave your porch lights on so that you aren't skipped.

After the outdoor fun, we'll move inside the clubhouse for family dinner. The menu is as follows:

- Fruit, pasta salad, hamburgers, hot dogs, chicken tenders, french fries, chocolate chip cookies and brownies with ice cream.

The price: \$5.00 for children; \$14 for adults.

It is requested that you call the club to make reservations for either the Trick or Treat Hayride, the Family Dinner or for both functions. The deadline for dinner reservations is Oct. 23.

## Steve Clarke Hired As Our New Chef

Steve Clarke, who ran a pub, worked at a restaurant, fixed lunch for 500 people at a school and owned his own catering business, has been hired as the new chef at Coharie Country Club.

Clarke, a native of Connecticut, moved to Clinton a year and a half ago with his wife Diane. They wanted to live closer to her children and grandchildren, who reside in Roseboro.

"We'd been coming down here for the last 10 years to visit the children and we finally just decided to move," said Clarke, who

started his job at Coharie on Tuesday, Sept. 22. "I closed my catering business in May, 2008 when we moved. I haven't really worked since then, so let's just say that my retirement was short-lived."

Despite his impressive credentials and experience, Clarke is confident he can prepare the basic sort of dishes we Southerners seem to prefer. For instance, this past Friday, he served fried flounder with french fries and cole slaw.

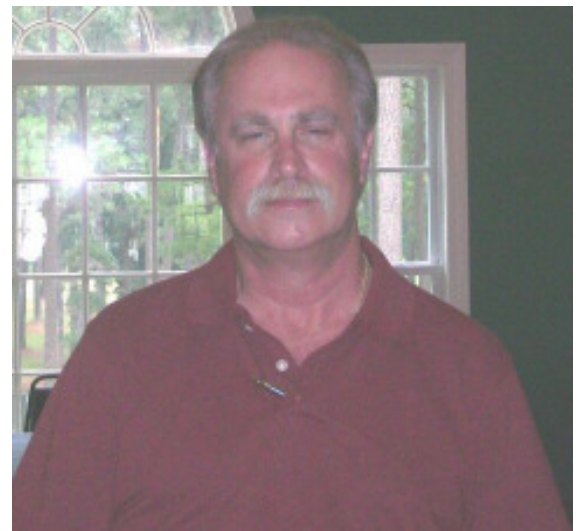
"My goal is basically to make everybody happy," he says. "I will

gradually introduce new items to the members and test their reactions. But I'm by no means going to

rewrite the menu."

Clarke has been around the block a couple of times. After

See NEW CHEF, Page 2



*Our new chef Steve Clarke*



**CONTACT INFORMATION**

Web address:  
[www.cohariecc.com](http://www.cohariecc.com)

Clubhouse Phone  
592-6745

Golf Shop Phone  
592-2951

Pool Phone  
592-2384

Club Fax Number  
592-4455

General Manager &  
PGA Professional  
**Dickie Walters**  
[dickie@cohariecc.com](mailto:dickie@cohariecc.com)

House Manager  
**Illona Egge**  
[reservations@cohariecc.com](mailto:reservations@cohariecc.com)

Accounting  
**Illona Egge**  
[illona@cohariecc.com](mailto:illona@cohariecc.com)

Chef  
**Steve Clarke**

Course Superintendent  
**Randy Folger**

Newsletter Info  
**Roy Brown**  
[leroy@cohariecc.com](mailto:leroy@cohariecc.com)  
or  
[leroyiii@embarqmail.com](mailto:leroyiii@embarqmail.com)

Down Coharie Way  
Page 2

# Brent and Smokey Win 2-Man

Why wouldn't you give Brent Parrish a big ole smooch on the cheek as Smokey Norris is doing in the photo on the right?

After all, Brent had just provided many of the great shots as he and Smokey squeezed out a one-stroke victory in the recent Coharie Two-Man Invitational.

The dynamic duo shot 65-68-133, an 11-under-par total to beat out the Waters twins, Will and Stephen by that slim one-stroke margin. The teams were tied for the lead after their first-round 7-under-par 65s, but Brent and Smokey managed to play one stroke better in the final round.

The father-son team of Jeff and Bo Heath won the first flight by shooting 73-69-142. They edged Brooks Barwick and Jason Faircloth by one stroke.

It took overtime to determine the winners of the second flight. Randy Wiggins and Tim Pope tied with Tommy Barker and Bill Dunlap at 150 after the regulation 36 holes. In a sudden-death playoff, Wiggins and Pope pulled out the victory on the first extra hole.

The results:

**CHAMPIONSHIP FLIGHT**  
133 – Brent Parrish-Smokey Norris 65-68.  
134 – Stephen Waters-Will Waters 65-69.  
137 – Greg Thornton-Jonathan Williams 70-67.  
138 – Michael Mason-Bob Yow 70-68.  
139 – Jackie Parrish-Jack Parrish 70-69.  
143 – Rick Reece-Jeffery Spell 71-72.

**FIRST FLIGHT**  
142 – Jeff Heath-Bo Heath 73-69.  
143 – Brooks Barwick-Jason Faircloth 72-71.  
144 – Roy Brown-Keith Johnson 74-70.  
147 – Reed Williams-Joseph Casey 74-73.  
149 – Dan Aycock-Mike Gupton 74-75.  
153 – Mark Miller-Steven Dolckery 74-79.  
155 – Tony Walters-Phil



Walters 74-81.

**SECOND FLIGHT**  
150 – Randy Wiggins-Tim Pope 78-72 (won playoff).  
150 – Tommy Barker-Bill



*Smokey Norris (L) shows his affection for Brent Parrish after their Coharie 2-Man victory.*



*Bo and Jeff Heath (L) won the First Flight, while Tim Pope and Randy Wiggins (above) took the Second Flight after a sudden-death playoff.*

Dunlap 75-75.  
155 – Steve Williams-Robert Eldridge 81-74 (won scorecard playoff).  
155 – Jamie Royal-Kevin Sandy 76-79.

160 – Ronnie Williams-Marvin Carroll 77-83.  
161 – Ashley Odum-Scott Cannady 78-83.  
182 – Jarrett Lassiter-Jody Nassef 90-92.

# New Chef May Please Every Palate

*Continued from Page 1*  
growing up in Connecticut, he spent much of his adult life in Colorado, with one stint in Las Vegas. He did his culinary training in Denver.

Clarke believes he can provide most any cuisine a Coharie member wants: Italian,

French, Southwestern, Tex-Mex. Even Southern stuff.

Over the last 12 years, he has served as owner/chef of the Junction Pub in Watertown, CT; as executive chef at the Crossroads Cantina in Waterbury, CT; as a guest instructor in

event management and catering at Naugatuck Valley Community College in Waterbury; as executive chef at St. Margaret's McTernan School in Waterbury where he prepared lunch for the student body and staff of 500; and from 2002 to

2008, he was owner of Two Cats Catering of Connecticut, where he did wedding receptions, personal chef service, corporate meetings and luncheons.

Steve replaces Brian Smutko, who left Coharie to pursue another opportunity.

# Clinton High Band Boosters to Host 'Spooktacular'

## Assorted Coharie News

The Clinton High School Band Boosters will host a "Spooktacular" at Coharie Country Club on Halloween Saturday, Oct. 31.

Joel Coleman says those who participate are in for a day of fun and tricks. The golf event begins at 9 a.m.

"Grab some of your ghoulish friends and form a team," Coleman says. He adds that lunch and soft drinks will be provided.

The entry fee is \$280 per four-player team (\$70 per person). There are still a number of spots available.

If you can't play golf, you can sponsor a hole for \$100, or you can donate a prize or make a contribution to the band.

For additional information, call Joel at 910-592-1587 or email him at

[jwcoleman5@embarqmail.com](mailto:jwcoleman5@embarqmail.com)

### Chamber of Commerce Event Slated for Oct. 15

The inaugural Clinton Chamber of Commerce Greater Sampson County Open will be played at the club on Thursday, Oct. 15.

The four-person superball event, with the field limited to the first 20 teams, begins at 1 p.m.

The entry fee is \$75 per player and includes golf and lunch.

For more information, contact golf professional Dickie Walters at 592-2951.

### Sampson-Bladen CITGO Golf Slated for Oct. 6

The annual Sampson-Bladen Oil Company/CITGO golf event to raise funds for Muscular Dystrophy will be played Tuesday, Oct. 6 at the club.

This event is year after year the largest tournament held at the club.

There are also two other events at the club we should be aware of.

On Tuesday, Nov. 10, the Woodmen of the World superball tournament will be



*There was music in the air prior to last year's Clinton High Band Boosters golf event.*

played.

And, on Thursday, Nov. 12, Coharie will host the Sampson Community College fundraiser.

For information, contact the golf shop at 592-2951.

### Men's Golf Association Sets Next Meeting Oct. 8th

The Coharie Men's Golf Association will hold its next meeting on Thursday, October 8th at 6:00 p.m. in the lounge.

The CMGA will make a final decision on buying and/or leasing equipment for the golf course.

If you wish to dine, call in your steak order by Oct. 7th.

### Greens to Be Overseeded On Monday, October 19

Course superintendent Randy Folger and his staff will conduct our overseeding of winter grass on Mon., Oct. 19.

The greens, tees and green collars will be overseeded with

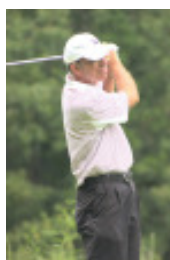
*poa trivialis.*

Although we may have to skip a hole or two that day, the golf course will be open.

### Wow! Our Yow Has Done It Again

Bob Yow, one of Coharie's aging warriors, has once again played his way to a terrific finish in a major golf event.

Yow shot 75-73-73-221 to



*Bob Yow*

tie for fifth in the 48th Carolinas Senior Amateur Championship held at historic Palmetto Golf Club in Aiken, SC last week. Yow was tied for 15th place after the first round, moved up to a tie for 11th after two days, then climbed to fifth the last round with his fine, two over

par 73.

The championship for golfers ages 55 and older was won by John Walters of Charlotte. Walters, 62, a retired construction manager, won with a par on the second hole of a sudden-death playoff.

First- and second-round leader Tim Pope (not our Tim Pope), who was clear by five shots at the start of the day, backed off to a closing 82, ultimately tying for 11th place.

Yow was only two strokes away from getting into the playoff.

### Volunteers Needed for Christmas at Coharie

Breakfast with Santa is slated for 9 a.m. on Saturday, Dec. 5th.

Please note that an adult volunteer is needed to organize the Middle School Christmas Dance and an adult volunteer is needed to organize the High School Christmas Dance, which are typically held in mid-December.

If you would like to volunteer, please contact Illona Egge at the club (592-6745).

### Our Junior Golfers Compete for Championship

Coharie held a Junior Tournament on three Saturdays during the month of September.

The overall winner or winners will be the Junior Club Champion.

Participants are Logan Spell, Reagan Barefoot, Mark Horne, Wyman Faison, and Bailey Spell.



*Front Row: Logan Spell, Reagan Barefoot  
Back Row: Mark Horne, Wyman Faison, Bailey Spell*

## PAY YOUR BILL PROMPTLY, PLEASE

Times are tough, no question about it.

People have lost their jobs, paychecks have shrunk, prices seem to rise. But if we are financially able to belong to a country club, it is important that we pay our monthly club bill in a prompt manner. That's because your club has bills and a payroll it must meet on a regular basis.

Our accounts receivable are high, which means that a number of members are lagging in their payments to the club. The Board has decided that any accounts past due by more than 30 days will be assessed a 1.5% finance charge.

Please note that your monthly bill can be paid by credit card, debit card, automatic bank draft, cash or check. Thanks for your cooperation in this important matter.

# Dates to Remember in October

**Friday, October 2nd**

**LUNCH SPECIAL:** Open faced turkey sandwich, \$6.

**Sunday, October 4th**

**SUNDAY BUFFET (Ginny Evans):** Oven roasted chicken, sliced baked ham, buttered mashed potatoes, cornbread dressing/gravy, collard greens, buttered corn.\*

**Tuesday, October 6th**

**LUNCH SPECIAL:** Grilled teriyaki chicken wrap with rice, onion, peppers, \$6; **DINNER SPECIALS: Chicken and steaks.**

**Friday, October 9th**

**LUNCH SPECIAL:** Barbecue chicken, fries, slaw, \$6.

**Sunday, October 11th**

**SUNDAY BUFFET (Lila Parker):** Fried chicken, hamburger steak, pork roast, steamed cabbage, squash casserole, creamed potatoes, garden salad, fruit salad, congealed salad.\*

**Tuesday, October 13th**

**LUNCH SPECIAL:** Open faced roast beef, gravy and mashed potatoes, \$6; **DINNER SPECIALS: Chicken and steaks.**

**Friday, October 16th**

**LUNCH SPECIAL:** Meatloaf w/mashed potatoes & gravy, \$6.

**Sunday, October 18th**

**SUNDAY BUFFET (Ginny Evans):** Fried chicken, roast pork loin, chicken pastry, candied yams, rice pilaf, chef's medley of vegetables, green beans.\*

**Tuesday, October 20th**

**LUNCH SPECIAL:** Shrimp scampi pasta with garlic bread, \$6; **DINNER SPECIALS: Chicken and steaks**

**Friday, October 23rd**

**LUNCH SPECIAL:** Patty melt with french fries, \$6.

**Sunday, October 25th**

**SUNDAY BUFFET (Lila Parker):** Fried chicken, pot roast, chicken pastry, green beans, collards, rice & gravy, garden salad, broccoli salad, fruit salad.\*

**Tuesday, October 27th**

**LUNCH SPECIAL:** Philly steak with french fries, \$6; **DINNER SPECIALS: Chicken & steaks**

**Friday, October 30th**

**LUNCH SPECIAL:** Fried/sauteed fish sandwich with roasted sweet potatoes, \$6

\* All Sunday Buffets include salad & dessert buffet. Price: Adults \$12.95; Kids (12 & under) \$6.95

**October 2009**

## CALENDAR OF EVENTS

**592-6745**

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				<b>1</b> Lunch Sirloin Special 11:30-2:00 PM	<b>2</b> Lunch Special 11:30-2:00 PM Parents Cotillion	<b>3</b> Lunch Limited Menu 11:30-2:00 PM Class Reunion
<b>4</b> Sunday Buffet 12:00-2:00 PM Ginny Evans	<b>5</b> Lunch Regular Menu 11:30-2:00 PM	<b>6</b> Lunch Special 11:30-2:00 PM Dinner 6-8:30 Garden Club Luncheon	<b>7</b> Lunch Regular Menu 11:30-2:00 PM	<b>8</b> Lunch Sirloin Special 11:30-2:00 PM Coharie Men's GA	<b>9</b> Lunch Special 11:30-2:00 PM	<b>10</b> Lunch Limited Menu 11:30-2:00 PM Wedding Reception
<b>11</b> Sunday Buffet 12:00-2:00 PM Lila Parker	<b>12</b> Lunch Regular Menu 11:30-2:00 PM	<b>13</b> Lunch Special 11:30-2:00 PM Dinner 6-8:30	<b>14</b> Lunch Regular Menu 11:30-2:00 PM	<b>15</b> Lunch Sirloin Special 11:30-2:00 PM	<b>16</b> Lunch Special 11:30-2:00 PM	<b>17</b> Lunch Limited Menu 11:30-2:00 PM Wedding Reception
<b>18</b> Sunday Buffet 12:00-2:00 PM Ginny Evans	<b>19</b> Lunch Regular Menu 11:30-2:00 PM	<b>20</b> Lunch Special 11:30-2:00 PM Dinner 6-8:30	<b>21</b> Lunch Regular Menu 11:30-2:00 PM	<b>22</b> Lunch Sirloin Special 11:30-2:00 PM	<b>23</b> Lunch Special 11:30-2:00 PM	<b>24</b> Lunch Limited Menu 11:30-2:00 PM Class Reunion
<b>25</b> Sunday Buffet 12:00-2:00 PM Lila Parker	<b>26</b> Lunch Regular Menu 11:30-2:00 PM	<b>27</b> Lunch Special 11:30-2:00 PM Dinner 6-8:30	<b>28</b> Lunch Regular Menu 11:30-2:00 PM	<b>29</b> Lunch Sirloin Special 11:30-2:00 PM	<b>30</b> Lunch Special 11:30-2:00 PM COHARIE'S HALLOWEEN 'SPOOKTACULAR'	<b>31</b> Lunch Limited Menu 11:30-2:00 PM HALLOWEEN DAY