

# News from Coharie

The Official Newsletter of Coharie Country Club

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September 2011



101 Coharie Lane  
Clinton, NC 28328  
910.592.2951

## Coharie CC Board of Directors

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If you would like to receive the Newsletter and other communications electronically, please send us your email address.

## Member Guest 2011

This year's Member-Guest Golf Tournament was held August 12-14 and it was another outstanding event for all participants. The weekend began with a Titleist Demo Day and a practice round on Friday, followed with two fun filled days of golf. Saturday night tournament participants and their guests were treated to a Dinner Buffet and then danced until the early morning hours to the sounds of Déjà Vu.



In the first flight, Greg Thornton and his guest Bobby Swanson "three-peated" as champions with a two day total of 128. That total was good for a two stroke margin of victory over Brent Parrish and Kevin Sandy.

Here are all of this year's winners:

**First Flight:** (1st) Greg Thornton & Bobby Swanson: 61-67-128; (2nd) Brent Parrish & Kevin Sandy: 65-65-130; (3rd) Jonathan Williams & David Herring: 66-65-131; (4th) Danny Aycock & Dan Aycock: 59-72-131.



**Second Flight:** (1st) Tim Pope & Jefferson Wilson: 57-64-121; (2nd) Jeffery Spell & Chris

Spell: 63-63-125; (3rd) Steve Williams & Jerry Carraway: 59-66-125; (4th) Brandon Williams & Dwain Jackson: 61-69-130.

**Third Flight:** (1st) Eric Hall & Johnny Baggett: 61-62-123; (2nd) Jon Heard & Wade Fluckey: 61-65-126; (3rd) Ashley Odum & Mike Odum: 65-63-128; (4th) Jeff Nethercutt & Barry Hoyle: 61-69-130.

**Fourth Flight:** (1st) Mike Carter & Mike Grant: 57-65-122; (2nd) Rick Reece & Dan O'Brien: 63-62-125; (3rd) Ronnie Williams & Scott Spivey: 57-71-128; (4th) Joel Coleman Jr. & Joel Coleman Sr.: 63-66-129.

**Fifth Flight:** (1st) Ken Yang & Ethan Lenker: 56-56-112; (2nd) Bryan Griffin & Doug Green: 54-65-119; (3rd) David Hobson & Glenn Best: 53-68-121; (4th) Ted Bauman & Ted Kelly: 57-66-123.

It would not be possible for an event to be as successful as this year's Member Guest Tournament without help. The committee members put in many long hours in planning and preparing for this event.

A special thank you to Dickie Walters, Illona Egge and all of the house staff. Randy Folger and his crew deserve a thank you also for the great playing condition of the course.

Committee members: Jonathan Williams, Brandon Williams, Chris and Kim Fann, Brent Parrish, Illona Egge, Dickie Walters, and Greg Thornton. Thank you to all players and everyone that helped with this year's tournament.

## Do You Know CCC?

Are you well versed in your knowledge of the history of Coharie Country Club? If so, check out something new on page three and you just might be a winner!



# News From The Pro

## Upcoming September Events

I-40 Challenge on Saturday, September 10, 2011

Church Golf outing, September 10, 2011

Cape Fear Seniors on Tuesday, September 13, 2011

Club Championship is scheduled for September 17-18

Sampson Bladen Oil Tournament to be held on Tuesday, September 20, 2011

Tee it up for Tots on Saturday, September 24, 2011

Southeastern Seniors on Thursday, September 29, 2011

Tim's Gift Golf Tournament on Friday, Sept. 30, 2011

Coharie purchased a refurbished John Deere Sprayer to replace the 20 year old Jacobsen Sprayer.



## Interclub Update

This has been a trying and difficult year for team captain Randy Wiggins and the defending Interclub champions. Several clubs in our region have for one reason or another decided to dropout of league play this season resulting in a scheduling nightmare. Those departures have lead to forfeits and split matches rather than the normal home and away matches.

On August 6, Coharie played the first of it's back to back matches , a split match with Southern Wayne Country Club. Coharie picked up 6 points at SWCC and 12

points at CCC, ending in an 18-18 deadlock.

On August 7, Coharie Country Club and Kinston Country Club played a split match, with 3 matches at home and 3 matches in Kinston. Coharie picked up 8 points at home and 9 points at Kinston for a loss of 17-19.

Now that the regular season is complete, Captain Wiggins and team members await the announcement of the playoff schedule. According to Captain Wiggins, "The first playoff match is with Riverwood Golf Club in Clayton. The match will be played prior to September 25.

## Member-Guest Shots



# Coharie Challenge

In hopes of increasing all members knowledge of the history of Coharie Country Club, in August we started the "Coharie Challenge". Each month the challenge question will have something to do with the past history of the club.

PGA Golf Professional Dickie Walters will award the winner each month with a prize. This month the winner will have the choice of either one free round of golf, Sterling Cut Glass "Beer Mug", or a Coharie Country Club golf towel.

The rules for this challenge will be that the first person to give Dickie Walters the correct answer will be the winner. You may win only once in a 12 month period, in order to give all members a chance at winning. Hopefully this will generate some discussion among our members and increase everyone's knowledge of Coharie County Club.

## August Coharie Challenge Question

Who was the first "paid" golf professional hired by Country Club?

**ANSWER: Tommie Card.** The Board of Directors authorized Card's employment in August 1947. After a short stay at Coharie, Card continued his career as a PGA club professional in the Raleigh area.

George Williams provided the correct answer. George should know since he was a member of the first "Handicap, Rules and Tournament Committee" in 1947.

## September Coharie Challenge Question

In 1947, the Coharie Board of Directors authorized F.L. Turlington to contact a specific golf course architect for consultation and to secure a bid for the construction of the golf course. Who was this architect?

Remember, only one winner and that will be the first person to contact Dickie Walters with the correct answer.

**GOOD LUCK!**

# POOL HOURS

Now that school is back in session, the pool will soon be closing. The pool will only be open on weekends and the last day to enjoy the pool is, September 5, 2011. Make your plans now to come out the Labor Day weekend and enjoy the final days of the pool.

## MEMBER MEMOS

September 5, Labor Day Cookout

September 10, I-40 Challenge

September 10, Church golf outing

September 13, Cape Fear Seniors

September 17-18, Club Championship

September 20, Sampson Bladen Oil Tournament

September 24, "Tee It Up For Tots" Tournament

September 29, Southeastern Seniors

September 30, Tim's Gift Tournament

## Contact Info

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

Clubhouse: 592-6745

Pro Shop: 592-2951

Pool: 592-2384

Club Fax: 592-4455

Dickie Walters: [dickie@cohariecc.com](mailto:dickie@cohariecc.com)

General Manager &  
PGA Professional

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

House Manager & Accounting

Come join us for a complimentary Labor Day Cookout on Monday, September 5th, from 5pm-7pm in the clubhouse.

# SEPTEMBER 2011

| Sun  | Mon  | Tue   | Wed  | Thu  | Fri   | Sat  |
|--|--|---|--|--|---|--|
|  |  |   |  | 1<br>Lunch<br>Chef's Special<br>11:30-2:00 PM  | 2<br>Lunch<br>Seafood Special<br>11:30-2:00 PM  | 3<br>Lunch<br>Limited Menu<br>11:30-2:00 PM  |
| 4<br>Sunday Buffet<br>12:00-2:00 pm<br>Lila Parker   | 5<br>Lunch<br>Limited Menu<br>11:30-2:00 PM  | 6<br>Lunch Menu<br>Blue Plate Special<br>11:30-2:00 PM                    | 7<br>Lunch<br>Country Special<br>11:30 -2:00 PM          | 8<br>Lunch<br>Chef's Special<br>11:30-2:00 PM  | 9<br>Lunch<br>Seafood Special<br>11:30-2:00 PM  | 10<br>Lunch<br>Limited Menu<br>11:30-2:00 PM |
| 11<br>Sunday Buffet<br>12:00-2:00 pm<br>Ginny Evans  | 12<br>Lunch<br>Limited Menu<br>11:30-2:00 PM | 13<br>Lunch Menu<br>Blue Plate Special<br>11:30-2:00 PM                   | 14<br>Lunch Special<br>Country Special<br>11:30 -2:00 PM | 15<br>Lunch<br>Chef's Special<br>11:30-2:00 PM | 16<br>Lunch<br>Seafood Special<br>11:30-2:00 PM | 17<br>Lunch<br>Limited Menu<br>11:30-2:00 PM |
| 18<br>Sunday Buffet<br>12:00-2:00 pm<br>Lila Parker  | 19<br>Lunch<br>Limited Menu<br>11:30-2:00 PM | 20<br>Lunch Menu<br>Blue Plate Special<br>11:30-2:00 PM<br>Dinner Special | 21<br>Lunch Special<br>Country Special<br>11:30 -2:00 PM | 22<br>Lunch<br>Chef's Special<br>11:30-2:00 PM | 23<br>Lunch<br>Seafood Special<br>11:30-2:00 PM | 24<br>Lunch<br>Limited Menu<br>11:30-2:00 PM |
| 25<br>Sunday Buffet<br>12:00-2:00 pm<br>Ginny Evans  | 26<br>Lunch<br>Limited Menu<br>11:30-2:00 PM | 27<br>Lunch Menu<br>Blue Plate Special<br>11:30-2:00 PM<br>Dinner Special | 28<br>Lunch Special<br>Country Special<br>11:30 -2:00 PM | 29<br>Lunch<br>Chef's Special<br>11:30-2:00 PM | 30<br>Lunch<br>Seafood Special<br>11:30-2:00 PM |  |
| <p>*ALL SUNDAY BUFFETS include salad &amp; dessert buffet.<br/>Price: Adults \$12.95; Children (12 &amp; under) \$6.95</p> |  |   |  |  |   |  |

## Menus for September

### Sunday, September 4

**SUNDAY BUFFET: (L & M)** Fried Chicken, Chicken & Pastry, Meatloaf with assorted vegetables

### Tuesday, September 20

**Dinner Service:** Shrimp Broil; Local Shrimp boiled in Old Bay, Boiled New Potatoes, Corn on the Cobb, and Cornbread

### Sunday, September 11

**SUNDAY BUFFET (Ginny Evans)** Fried Boneless Chicken Breast, Baked Ham with Pineapple Sauce, Green Beans, Buttered Mashed Potatoes with Gravy, and Honey Glazed Carrots

### Sunday, September 25

**SUNDAY BUFFET : (Ginny Evans)** Chicken Pastry, Porcupine Meatballs, Oven Roasted Chicken, Fried Okra, Pretzel Topped Sweet Potato Casserole, Fresh Steamed Spinach with Butter

### Sunday, September 18

**SUNDAY BUFFET: (L & M)** Fried Chicken, BBQ Chicken, Lasagna with assorted vegetables

### Tuesday, August 30

**Dinner Special:** Eggplant Parmesean; Freshly cut Eggplant rolled in Italian Breadcrumbs Pan Fried and Baked with Mozzarella Cheese in a Homemade Marinara Sauce served over Cappellini Pasta.