

# News from Coharie

The Official Newsletter of Coharie Country Club

Volume 15, Issue 11

November 2010



101 Coharie Lane  
Clinton, NC 28328  
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## Coharie CC Board of Directors

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## E-MAIL ADDRESSES

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

## Coharie Wins, Again!

### SPELL, WILLIAMS WIN FOUR BALL CHAMPIONSHIP IN PLAYOFF

Final round results of the 15<sup>th</sup> North Carolina Four-Ball Championship of the Carolinas Golf Association hosted by River Landing, Landing course, in Wallace, NC on Sunday, October 10, 2010.

On the first playoff hole John Larkin Spell of Clinton, NC hit his approach shot to six inches for a kick-in birdie to clinch the North Carolina Four-Ball Championship title for him and partner Jonathan Williams of Clinton, NC.

Spell, and Williams faced defending champions Chris Eaves of Burgaw, NC and Brent Parrish of Clinton, NC in the playoff after each team posted a 19-under par 197 score after 54 holes.

Spell and Williams, life-long friends, shot a final round 63 that vaulted them up the leader board. Their seven birdie and an eagle effort tied for the tournament low round.

Eaves had a 30-foot birdie putt on the final

hole to win but was unable to convert.

“John Larkin pulled us through the back nine,” stated Williams. “He was unconscious!”

Spell holed three birdies and an eagle on the inward nine including two birdies and an eagle on the final four holes.

“This is only the second time we have ever played in a team event together”, Spell noted. “The guys at the club (Coharie Country Club) will not put us together at club events”. It’s pretty obvious now why they are not paired together.

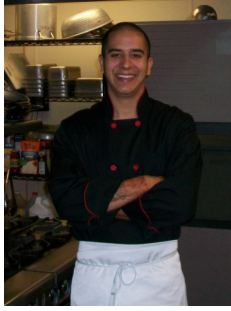
Four-Ball format allows each player to play his own ball and the low score of the two partners is used for the team score.



## Spooktacular Scenes



# New Chef in Town!



Coharie is proud to introduce our newest chef, Chef Brandon Salinas. Brandon Salinas was born and raised in Sampson County. Brandon started cooking at age 14 when he was hired part-time at Andy's in Clinton. After high school, Brandon moved to Charlotte where he trained under Chef Katie Kurdy at the Red Rock and Chef Ben Caylor, season 4 finalist of Hell's Kitchen. Brandon has four years of catering experience and includes clients such as Robbie Gordon and Jimmy Johnson. Brandon moved back to Clinton in 2009 and helped his family open Thyme Out. His family sold the restaurant this year. Brandon currently works evenings at Southern Exposure in Faison, NC. His niche is cooking American cuisine with a gourmet flare. Brandon enjoys mixing styles to make an appetizing meal. He hopes everyone has enjoyed what he has cooked so far. Brandon adds, "If you have any suggestions for the dinner or lunch service, I would enjoy hearing them. I'm here to help!" Brandon enjoys spending time with his four year old daughter, Jada.

## News From The Pro

### Golf Course News

Repair bunkers on hole 1, 9, & 18 (Compliments of the CMGA purchasing materials)

Pre-emergent applications for fairways, greens, and tees.

Repair ditch on holes 2 & 8

Fix the cracked pipe in the fairway on hole 2

Removal of dead trees on the golf course (left side of hole 5 and behind the clubhouse)

Repair equipment and prep for the 2011 season

Under brush clearing on holes 7, 8, 9, 11, 12, & 17

Fresh pine straw all common areas

Brandon Salinas has been hired as our new chef ( see above article).

End of Summer Sale in the Pro Shop. All summer shirts and shorts are 50% off.

The painting of the greens will begin after the first hard frost. The greens are still growing in October.

"Turkey Shoot-Out" Friday, November 26 @ 10:00 am. \$30 includes cart ride, Stableford scoring system used and Skins game. Teams made by Dickie. All players must play at 10 am. Call or check in at the Pro Shop by 9:30 am on Friday, November 26.

All 2010 gift certificates will expire on 12/31/10. Be sure to redeem your gift certificates prior to the end of the year.

Thanksgiving Day hours: Lounge: 10:00—2:30; Pro Shop and golf course: 8:30—2:30. All carts must be in by 2:30 pm.

### Congrats Bob Yow

Bob Yow recently competed in the 65th Captain's Putter Matches at Bayville Golf Club in Virginia Beach. The Carolinas team posted a 28-20 victory over the Virginias team. The Carolinas team was comprised of 16 regular players and 8 senior players. Carolinas team is selected using a points system plus two captains picks. Congratulations Bob on being selected to this prestigious team.

### Staff Changes

Bartender Mike Facciolini recently resigned after accepting employment at Ribeye's.

Ms. Sharon Poole, a native of Sampson County, has been hired to replace Mike Facciolini as Coharie's new bartender. Ms. Poole is moving back to Sampson County from Surf City, North Carolina. While at Surf City Sharon worked at a fine dining restaurant named Catch as a bartender and server. Prior to moving to Surf City this spring, Ms. Poole was the manager of Southern Exposure from 2008-2010. Ms. Poole has a Bachelor's of Science degree in Psychology with a minor in English Literature. She graduated from Virginia Commonwealth University with honors and was a member of the Psi Chi Honor Society. Sharon will start her new position on Tuesday, November 2, 2010.

# Christmas Is On The Way!

## Member's Christmas Dance

Come celebrate the joy of the season with a night of Dinner and Dancing at our annual Coharie Christmas Party Saturday, December 18th. Cocktail dinner buffet beginning at 7:30pm. We are excited to announce one of our members son, Mr. Chadwick Dale Johnson, will be performing with The Remedy Band from Raleigh beginning at 9 pm. Their music style is a wide variety of modern and classic Rock & Roll, dance, Motown and beach! Cost for the evening is \$60/couple. Please make your reservations by December 10th and mark your calendars for a night of great food and fun that you will not want to miss.

## High School Dance

The High School Christmas party is December 4<sup>th</sup> from 9-12. Please call Illona at the club to register your guests by November 29<sup>th</sup>. The fee is \$10 per person and there is no limit on invitees. A DJ will be providing the music for the evening

## Middle School Dance

The Middle School Christmas Dance will be on Friday, December 3<sup>rd</sup> from 8-11. Each club member may invite up to 3 guests. Names and addresses must be called or e-mailed to the club by 5pm Monday, November 22<sup>nd</sup>. The cost is \$10.00 per person, an invitation will be mailed to those with reservations by November 29<sup>th</sup>. The late registration fee is \$15.00 per person. Pre-parties will begin at 7pm and are hosted by Reagan Barefoot (6<sup>th</sup> grade), Bailey Spell (7<sup>th</sup> grade & 8<sup>th</sup> grade). The dress code is ties for boys and party dresses for girls. Please contact your pre-party Moms to see how you may be able to help. If you would like to chaperone please contact Sharon Spell or LeAnn Barefoot.

Christmas Countdown.....

November is here and that means Santa is preparing his Reindeer for another stop in Clinton.

## Breakfast with Santa

December 4<sup>th</sup>, 2010

9 AM - 11 AM

Join us for a delicious breakfast and spend some time on Santa's knee whispering your wish list.

Santa will be arriving at 10 AM

We hope to see everyone there!

## Member Memos

Turkey Day Shootout  
Friday, November 26, 10 am

Middle School Dance  
Friday, December 3, 8 pm

High School Dance  
Saturday, December 4, 9 pm

Member's Christmas Dance  
Saturday, December 18, 7:30 pm

Welcome to new members: Clark and Rebecca Hales

## 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



The Clinton-Sampson Chamber of Commerce kicks-off its community service project (*The Chamber Coat Closet*) on November 1, 2010. Coharie

is taking part in this service project by having a box available in the foyer area for member's to drop off coats. All coats are disbursed to people in need that reside in Sampson County. If you would like any further information regarding this project please contact Greg Thornton at 214-6359.

# NOVEMBER 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Lunch Limited Menu 11:30-2:00 PM	2 Lunch Special 11:30-2:00 PM	3 Lunch Regular Menu 11:30 -2:00 PM	4 Lunch Special 11:30-2:00 PM Dinner 6-8:30	5 Lunch Special 11:30-2:00 PM	6 Lunch Limited Menu 11:30-2:00 PM
7 Sunday Buffet 12:00-2:00 PM Ginny Evans	8 Lunch Limited Menu 11:30-2:00 PM	9 Lunch Special 11:30-2:00 PM	10 Lunch Regular Menu 11:30 -2:00 PM	11 Lunch Special 11:30-2:00 PM Dinner 6-8:30	12 Lunch Special 11:30-2:00 PM	13 Lunch Limited Menu 11:30-2:00 PM
14 Sunday Buffet 12:00-2:00 PM Lila Parker	15 Lunch Limited Menu 11:30-2:00 PM	16 Lunch Special 11:30-2:00 PM	17 Lunch Regular Menu 11:30 -2:00 PM	18 Lunch Special 11:30-2:00 PM Dinner 6-8:30	19 Lunch Special 11:30-2:00 PM	20 Lunch Limited Menu 11:30-2:00 PM
21 Sunday Buffet 12:00-2:00 PM Ginny Evans	22 Lunch Limited Menu 11:30-2:00 PM	23 Lunch Special 11:30-2:00 PM	24 Lunch Regular Menu 11:30 -2:00 PM	25 Lunch Limited Menu 11:30-2:00 PM	26 Lunch Special 11:30-2:00 PM	27 Lunch Limited Menu 11:30-2:00 PM
28 Sunday Buffet 12:00-2:00 PM Lila Parker	29 Lunch Limited Menu 11:30-2:00 PM	30 Lunch Special 11:30-2:00 PM				

## Menus for November

Thursday, November 4

DINNER SERVICE

Sunday, November 7

**SUNDAY BUFFET: (Ginny Evans)** chicken alfredo with fettuccini, baked ham with apple cinnamon glaze, porcini meatballs, honey ginger glazed carrots, whole green beans, fried okra

Thursday, November 11

DINNER SERVICE

Sunday, November 14

**SUNDAY BUFFET: (Lila Parker)** : fried chicken, ham, meat-loaf, assorted vegetables

Thursday, November 18

DINNER SERVICE

Sunday, November 21

**SUNDAY BUFFET: (Ginny Evans)** roast chicken, shrimp scampi with linguini, spinach and ricotta stuffed shells, chefs' medley of vegetables, herb and butter potatoes, fresh steamed spinach

Thursday, November 25

**DINNER SERVICE:** No dinner service. Have a great Thanksgiving!

Sunday, November 28

**SUNDAY BUFFET (Lila Parker)** fried chicken, turkey breast & dressing, BBQ Ribs, assorted vegetables

\*ALL SUNDAY BUFFETS include salad & dessert buffet.  
Price: Adults \$12.95; Children (12 & under) \$6.95