

FALL 2018

ALONG THE EDISTO

THE 2018 PARENT-CHILD TOURNAMENT

Golf bridges the generation gap.

2018 MEMBER-MEMBER TOURNAMENT

"Drive for show; putt for dough."

OPEN HOUSE 2018

OCC welcomes new faces.



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Designed by Aulani Pau



Greetings From

THE PRESIDENT DOUG TOURVILLE

Dear Current and Future Members,

It is my pleasure to extend a heartfelt thank you to members of Orangeburg Country Club (OCC). The Club's mission is to add value to members' lives. Your continued support is evidence that OCC is reaching that goal.

In this issue of Along the Edisto, you will find a recap some of the favorite events of the summer 2018 season. It also contains expert information about seasonal lawn maintenance and a history of gingerbread. If you are not yet affiliated with OCC, we invite you to find out more about our Club on the pages of this quarterly magazine.

If OCC's family-friendly activities and opportunities for social networking are something you would like to explore, please call 803-534-5988. We are happy to schedule a private tour for you and your family or send you a membership packet.

*Sincerely,
Doug Tourville
President*

*Pin High Visions, LLC
Owner of Orangeburg Country Club
and Buck Ridge Plantation*



2018 PARENT-CHILD GOLF TOURNAMENT

BY PGA HEAD GOLF PROFESSIONAL J.P. WALDRON



A “family feud” took place in late August at Orangeburg Country Club. Fourteen familial teams competed in the two-person scramble format. This year’s field included various combinations of fathers, sons, grandfathers, grandsons, uncles, and nephews.



Teams were divided into three age groups based on the youngest competitor on a team. We had a group of 7- to 10-year-olds, 11- to 13-year-olds, and 14-year-olds and up. In addition to the team awards, individuals also had an opportunity to win the *Closest to the Pin Prize* for their respective age groups.



THE RESULTS

7- TO 10-YEAR-OLDS

1st Place - Charlie / Cholly Williams - 35

2nd Place - Daniel / Hollison Smith - 36

14 AND UP

1st Place - Harry / McCullough Mims - 34

2nd Place - Andy / Andrew Hunter - 36

11- TO 13-YEAR-OLDS

1st Place - Rad / Deuce Nimmo - 33*

2nd Place - Jim / Harris Holstein - 33

*Winner determined by a scorecard playoff

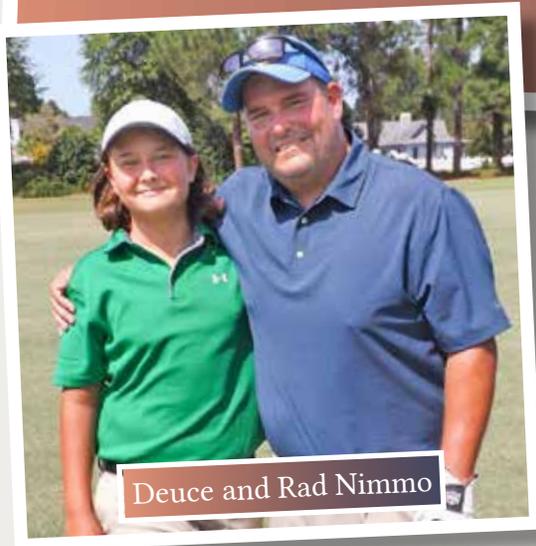
CLOSEST TO THE PIN

#3 (7- to 10- year-olds) Andrew Peper

#3 (adults) Charlie Williams

#6 (11- to 13-year-olds) Jody Gillam

#6 (14-year-olds and up) Andrew Hunter



Deuce and Rad Nimmo

CELEBRATING TWICE

The Nimmo family had more than one accomplishment to celebrate on August 25, 2018. The second was winning (with his father) his division of the Parent/Child Tournament in the afternoon. However, Deuce was already a winner.

Earlier that day, Deuce took part in the Drive, Chip, and Putt Sub-Regional Competition. His victory at the event held at Ft. Jackson Golf Club qualified him for a spot in the upcoming regional competition in Tennessee. At the regionals, Deuce was outpaced by a few competitors from around the US, but still earned a respectable 6th place finish, although that did not earn a trip to Augusta. Congratulations on your success, Deuce. OCC is proud of you!



2018 CLUB



CHAMPIONSHIP

As professional golfers from across the world finished the final round of the 2018 British Open at Carnoustie Golf Links in Scotland, a local contest was underway at Orangeburg Country Club. Twenty-five of OCC's most ambitious golfers battled for the title of Club Champion.

The July 21-22 challenge was comprised of three divisions – Men, Senior, and Super Senior. After recording scores from Saturday's round, the Men's division was separated into two flights. On Sunday, hours after Francesco Molinari shot a bogey-free 2-under 69 to take home the Claret Jug, OCC named these winners.



MEN'S CLUB CHAMPIONSHIP

Josh Ridley – Champion (153)

Colin Weaver – Low Net (143)

SENIOR'S CHAMPIONSHIP

Holley Wallace - Champion (149)

MEN'S FIRST FLIGHT CHAMPIONSHIP

Rocky Cassone – Low Gross (171)

Kenny Wagster – Low Net (153)

SUPER SENIOR'S CHAMPIONSHIP

Jake McGinnis – Champion (151)

Jim Beemer – Low Net (137)



(L to R) Colin Weaver and Josh Ridley



Holley Wallace



Jake McGinnis

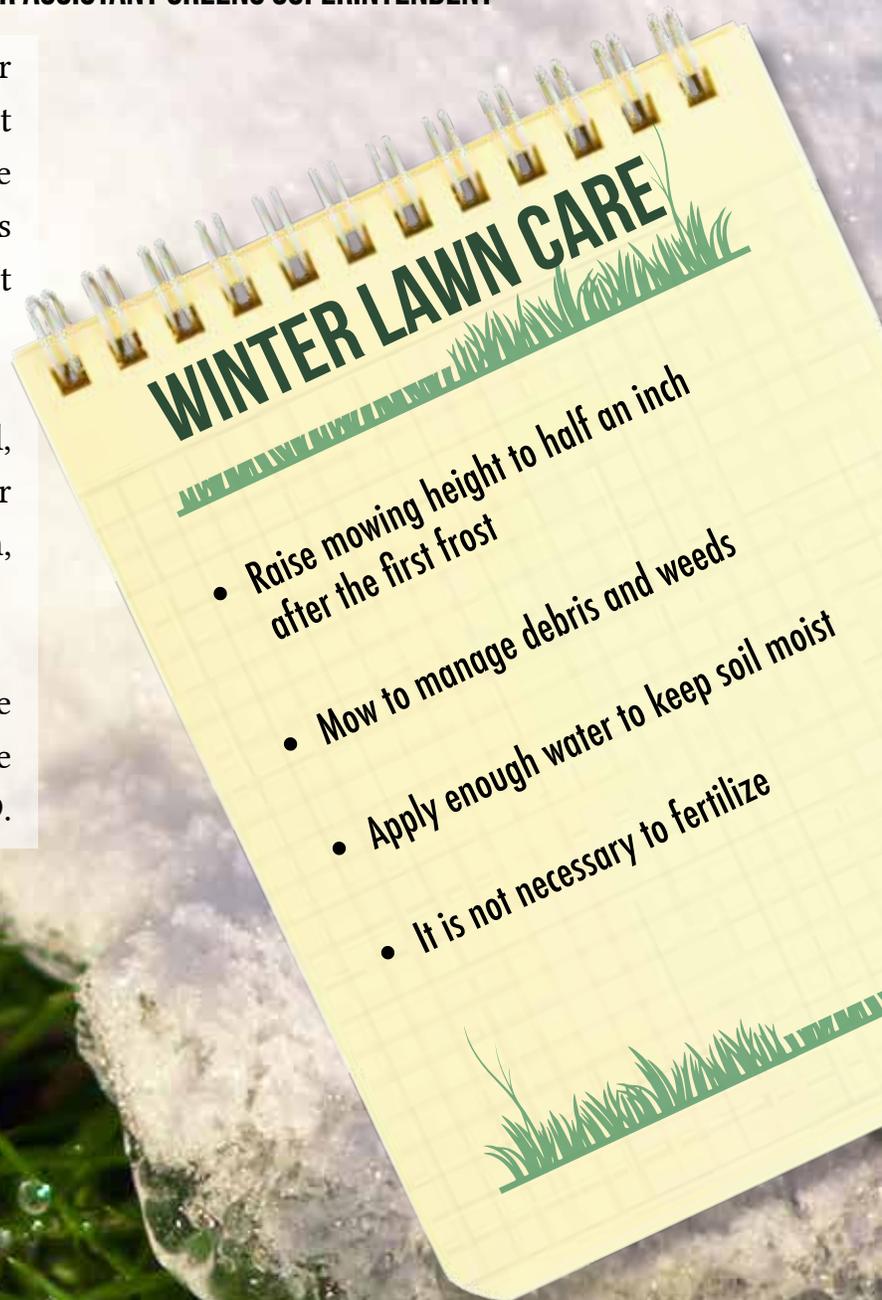
SEASONAL TURF TIPS

BY RICHARD BROWN | SENIOR ASSISTANT GREENS SUPERINTENDENT

Cooler temperatures are in the forecast for December, January, and February. Most grasses are dormant, but winter is not the time to ignore your lawn. What you do now affects spring and summer outcomes. Implement these tips and reap the benefits later.

If you use post-emergent weed control, I recommend products like Atrazine or Simazine. As with any chemical application, always read labels and follow directions.

I am happy to discuss any questions you have concerning your lawn. Feel free to contact me by email or call the Golf Shop at 803-534-6069.



2018 LGA Championship

By PGA Head Golf Professional J. P. Waldron

Members of Orangeburg Country Club's Ladies Golf Association teed it up on September 25 - 26 to determine their 2018 champion. Seven contenders played eighteen holes over two days. Last year's champion, Jatana Norris, was unavailable to defend her title. Fellow LGA members felt Jatana's absence as they put forth their best efforts to claim her title.

The ladies played the front nine on Day 1. At the end of the round, a familiar name sat atop the leaderboard, Genon Krivohlavek. Just two strokes back and in hot pursuit were Ethel Albergotti and Beth Thomas. On Day 2, the group took on the back nine. Some names on the leaderboard changed, but not the one at the top.



(L to R) Bruton Watt, Genon Krivohlavek,
Ethel Albergotti

Final scores revealed that Genon had earned the mantle of champion for the 18th time. To commemorate her superior play, Genon's name will once again be engraved on the silver LGA Championship cup. Ethel Albergotti held on to her 2nd place standing, while Bruton Watt edged out Betty Edmonds on a scorecard playoff for 3rd.



*Congratulations
ladies!*

Many thanks to all who participated, and congratulations to Genon!

2018

MEMBER MEMBER TOURNAMENT

By Director of Golf David Lackey



The 2018 Member-Member tournament kicked off a weekend of fun on Friday, August 17. The OCC Food and Beverage team laid out a delicious, Cajun-inspired spread of chicken and sausage jambalaya, crawfish hushpuppies, and for dessert two New Orleans favorites, beignets and Bananas Foster. The meal foreshadowed the hot-as-cayenne-pepper play that followed.

On Saturday and Sunday, 24 teams took to the course for two exciting rounds of two-man better-ball play. Rocky Cassone and Dr. Sid Thomas put up an amazing 103 (49-54) during



“Drive for
SHOW;
putt for
DOUGH.”



regulation. The twosome won the second flight by seven shots. Dr. Dawes Edwards and Chip Summers placed second. Edwards/Summers incredible 110 score earned them a spot in the shootout. First place flight winners – Charlie Williams/Haden Smith, Rocky Cassone/Sidney Thomas, Thomas Gue/Kyle Crabb – joined Edwards/Summers for a four-team shootout.

Charlie Williams impressed the enthusiastic gallery with his 315-yard drive, which was a full 40 yards longer than his nearest competitor's. The first part of the old adage,

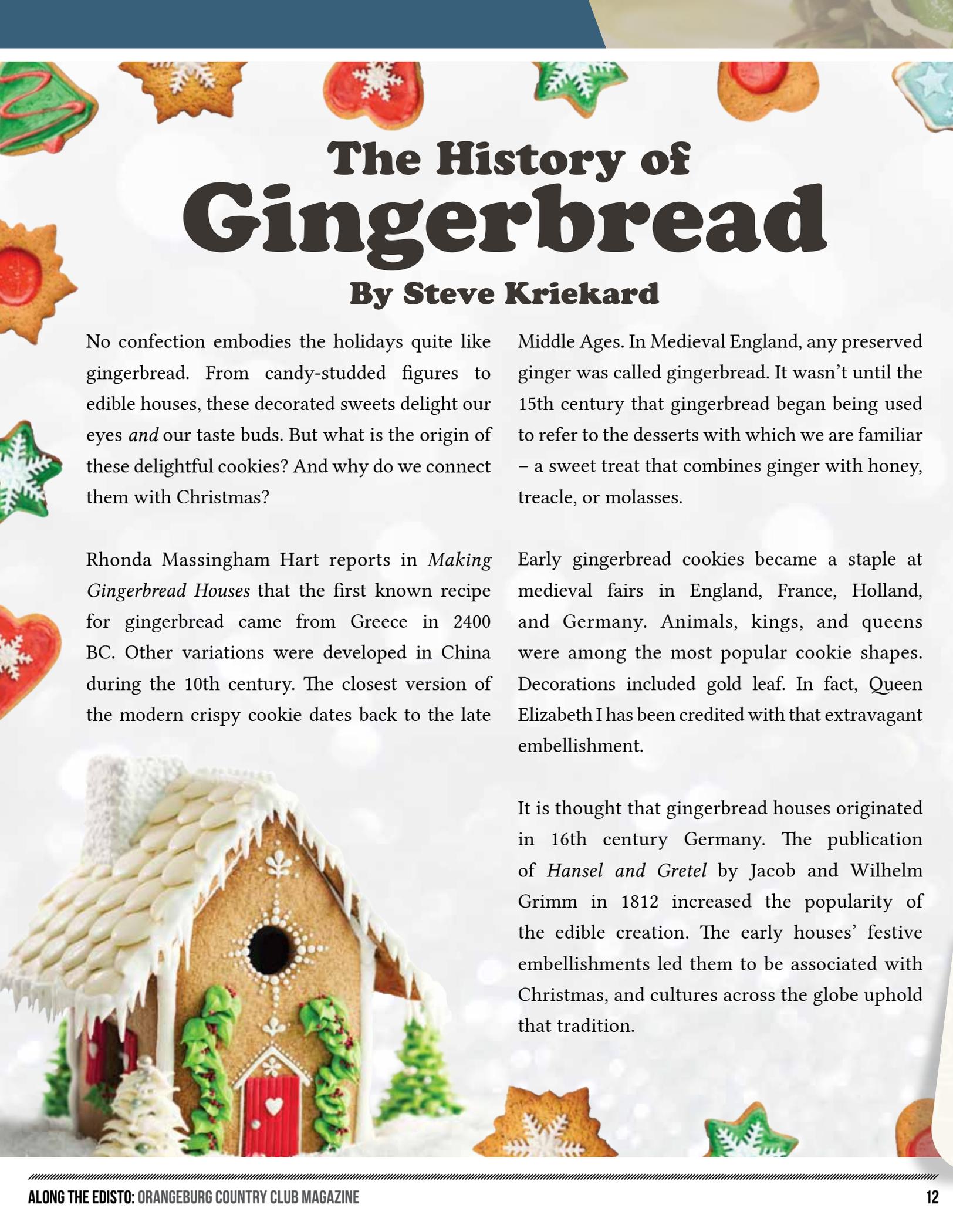


(L to R) Dr. Sid Thomas and Rocky Cassone



“Drive for show; putt for dough,” held true. Charlie’s next shot, intended for the green from 197 yards out, fell right of the bridge and into the lower pond. There would be no “putt for dough.”

Dr. Sid continued the steady play that he and his team exhibited all weekend. Two routine shots down the middle were followed by an approach shot that left a 15-foot uphill putt. Dr. Sid drained it! With that shot, Team Cassone/Thomas shut out their competition to take the 2018 MGA Member-Member Championship.



The History of Gingerbread

By Steve Kriekard

No confection embodies the holidays quite like gingerbread. From candy-studded figures to edible houses, these decorated sweets delight our eyes *and* our taste buds. But what is the origin of these delightful cookies? And why do we connect them with Christmas?

Rhonda Massingham Hart reports in *Making Gingerbread Houses* that the first known recipe for gingerbread came from Greece in 2400 BC. Other variations were developed in China during the 10th century. The closest version of the modern crispy cookie dates back to the late

Middle Ages. In Medieval England, any preserved ginger was called gingerbread. It wasn't until the 15th century that gingerbread began being used to refer to the desserts with which we are familiar – a sweet treat that combines ginger with honey, treacle, or molasses.

Early gingerbread cookies became a staple at medieval fairs in England, France, Holland, and Germany. Animals, kings, and queens were among the most popular cookie shapes. Decorations included gold leaf. In fact, Queen Elizabeth I has been credited with that extravagant embellishment.

It is thought that gingerbread houses originated in 16th century Germany. The publication of *Hansel and Gretel* by Jacob and Wilhelm Grimm in 1812 increased the popularity of the edible creation. The early houses' festive embellishments led them to be associated with Christmas, and cultures across the globe uphold that tradition.



The Traditions Golf Club in Bryan, Texas holds the world record for the largest gingerbread house. The nearly 40,000-cubic-foot structure was part of a fundraiser for a new trauma facility at St. Joseph Health System. Over 4,000 gingerbread bricks were used in life-size construction, and the event raised \$150,000. That was one sweet fundraiser in every aspect.

We have included a gingerbread recipe. We invite you to use it to make your holiday creations. If you would like to sponsor a gingerbread fundraiser, contact me. For other great cookies in a decorative holiday tin, call Kelli at 803-534-5988 to place your order.

Run, run, run, as fast as you can.
Can't catch me!
I'm the
gingerbread man!



INGREDIENTS:

- ¼ cup molasses
- ¼ cup butter
- ¾ cup dark brown sugar
- 4 ½ cups flour
(plus more for rolling surface)
- 1 tsp baking powder
- 1 tsp salt
- ½ tsp baking soda
- 3 ½ tsp ground ginger
- 2 tsp cinnamon
- 1 egg, lightly beaten
- Royal icing
- Sprinkles, cinnamon candies,
or any other decorations of
your choice!

DIRECTIONS:

1. In a medium saucepan, heat the molasses to the simmering point. Remove from the heat and stir in the butter until it melts. Stir in the brown sugar. Allow to cool.
2. In a large mixing bowl, sift together the flour, baking powder, salt, baking soda, ginger, and cinnamon. Add the cooled molasses and the egg to the flour mixture and mix very well until a dough forms. You may need to use your hands to incorporate the wet mixture into the dry mixture.
3. Wrap dough in wax or parchment paper and chill for 1-2 hours or until firm enough to roll.
4. Preheat oven to 350 degrees. Transfer chilled dough to a lightly floured rolling surface and roll out the dough to one-quarter inch thickness. Roll out a quarter of the dough at a time.
5. Cut cookies with your choice of cookie cutter.
6. Transfer cut dough to a baking sheet that has been lightly greased with nonstick cooking spray. Bake at 350 degrees for 12-15 minutes. The cookies will puff up, but will not spread much.
7. Cool completely on a rack before decorating with royal icing, decorative sprinkles, and candies.

Gingerbread Cookies

THE HAPPENINGS AROUND THE CLUB



JULY - OCTOBER 2018

Over the past few months, members of Orangeburg Country Club took part in a variety of activities. The Golf Shop held the MGA Member-Member tournament and the popular Parent-Child contest. Play also determined the LGA's and Men's 2018 Club Champions. Food and Beverage hosted the Labor Day Luau, Oktoberfest, Wine Dinner, and Open House.

Enjoy this pictorial retrospective. For upcoming offerings, consult *Currents*. There's always something to do at the Club!

LABOR DAY LUAU | SEPT. 3RD



WINE DINNER | OCT. 26TH



PUMPKIN CARVING CONTEST OCT. 26TH-29TH



WELCOME NEW MEMBERS

Open House 2018

On October 4, Orangeburg Country Club (OCC) held its first ever open house. Lured by a chance to explore the Club, over 60 potential members reserved a spot. Guests and members socialized over complimentary wine and appetizers. The Food and Beverage staff served delicious fare including soft shell crab sliders, shrimp poppers, and a variety of dips.

Everyone who attended enjoyed the 4:00-8:00 p.m. event. It was our pleasure to share OCC with our guests. Be on the lookout for some new faces and warmly welcome these new members.



Holiday Cookie Sale

Make the holidays a little sweeter!

This year's featured flavors are:

- Oatmeal Raisin
- Rocky Road
- Chocolate Chunk

Buy a dozen of your favorites or mix and match! Baked by our culinary staff and wrapped in a festive holiday tin, these confections are only \$20.00!

Call Kelli to place your order at
803.534.5988

STEP INTO
SWAG SWING INTO
SAVINGS

ANNUAL GOLF SHOP SALE

Wrap up the year by racking up the deals!
One day only!

- Saturday, December 8th
- Free gift wrapping available
- ALL ITEMS ON SALE
- Free gift with a \$250 purchase!
(While supplies last)

This is the perfect time to use leftover gift certificates!





**GIVE THE GIFT OF
MEMBERSHIP FOR
THE HOLIDAYS!**

UNWRAP THE PRIVILEGES OF ORANGEBURG COUNTRY CLUB!

- Experience a round of golf at one of the Top 50 Courses in SC
- Play tennis on lighted Har-Tru® courts
- Enjoy Fine dining at the Blackwater Grille
- Attend Club events such as Holiday Buffets, Trivia Night, and so much more!

Visit us at orangeburgcc.com
or call Kelli at 803.534.5988
to set up a tour.

ORANGEBURG COUNTRY CLUB

2745 Griffith Drive Orangeburg, SC 29118

OCC STAFF

Bernard "Bo" Hurley - Director of Clubhouse Operations
David Lackey - PGA Director of Golf
JP Waldron - PGA Head Golf Professional
Hardeep Judge - USTA Director of Tennis
Steven Kriekard - Assistant Food and Beverage Manager
Garrett Bailey - BWG Head Chef
Derrick Harris - OCC Banquet Chef
Brandy Torrence - Private Event Coordinator
Pat Weyandt - Hospitality Business Manager
Alex Tolbert - Greens Superintendent
LaToya Johnson - Accounting
Kelli Anderson - Member Services

OCC PHONE NUMBERS

Office 534-5988
 Dining Reservations 534-5988
 Golf Shop (*Tee Times*)..... 534-6069
 Tennis Professional Shop 534-1576
 Fax 535-8943
 To-Go Orders..... 534-5988
 Lily Pad 531-9680

HOURS OF OPERATION

Blackwater Grille Dining Hours

Lunch

Monday - Friday 11:30 a.m. - 2:00 p.m.

Dinner

Tuesday - Saturday 5:00 p.m. - 9:00 p.m.

Bar

Tuesday - Thursday 11:00 a.m. - 9:00 p.m.

Friday - Saturday 11:00 a.m. - 11:00 p.m.

Sunday 11:00 a.m. - 7:00 p.m.

Golf Course

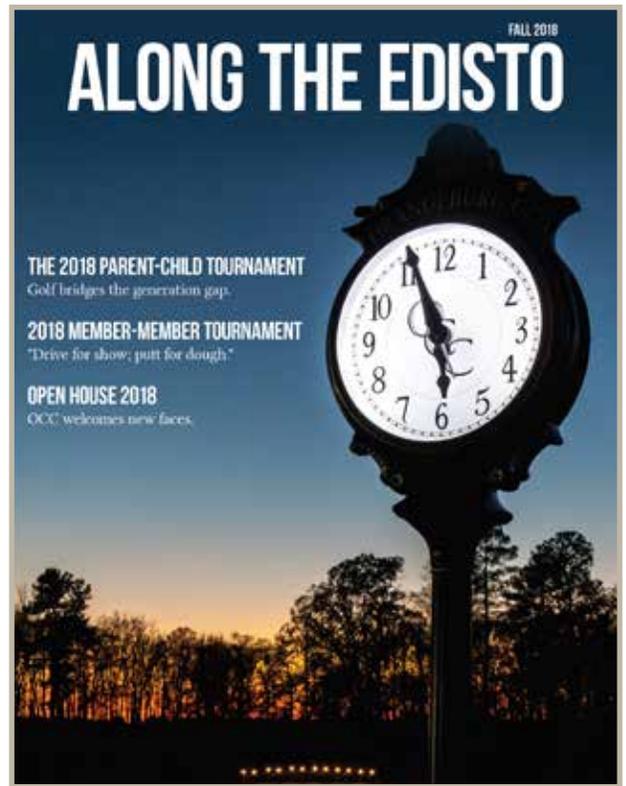
Tuesday - Friday 8:00 a.m. - 5:30 p.m.

Saturday - Sunday 7:30 a.m. - 5:30 p.m.

Golf Shop

Tuesday - Friday 8:00 a.m. - 5:30 p.m.

Saturday - Sunday 7:30 a.m. - 5:30 p.m.



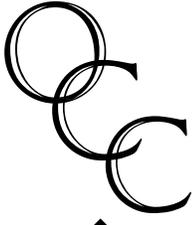
Treat Yourself!

The staff at Orangeburg Country Club (OCC) hopes that this edition of *Along the Edisto* has brought back fond memories of the end of summer and start of fall for our members. The Club has an array of offerings planned in the coming months. We hope to see you at every one! For the most up-to-date information, refer to your monthly newsletter, *Currents*. You can also check the website or call Kelli.

Our facilities are available for member and non-member bookings. There is not a more elegant venue in our area for hosting a holiday party, wedding, or any type of social gathering. Contact Brandy Torrence for information about having a turnkey event. Brandy can help you with every detail and execute your plan perfectly.

We would love to tell you more. Request a membership packet at 803-534-5988. Better yet, call us to schedule a private tour. It would be our pleasure to show you around personally.

It's time to treat yourself!



ORANGEBURG COUNTRY CLUB

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