



Currents
ORANGEBURG COUNTRY CLUB
orangeburgcc.com | 803-534-5988

SEPTEMBER | 2022

The Club Happenings

OCC JOINS LOCAL BUSINESS LEADERS AT CHAMBER EXPO

The Orangeburg County Chamber of Commerce held its annual Business EXPO August 25 at the DPU Operations Building. OCC, along with affiliate Buck Ridge Plantation, exhibited at the networking event. Both Orangeburg Country Club and Buck Ridge earned the EXPO's "Best Booth" award. With a "Game Night" theme this year, the Chamber's Business EXPO offered a great opportunity to connect with other chamber members, as well as current and prospective Club members, in a fun, relaxed environment.



Mom & Me COOKING CLASS

Wednesday, September 7 | 5:30 p.m.

Create a yummy pizza together!
Roll out the dough and top with whatever you want.

Make some Rice Krispies Treats™ for dessert.

Join the fun for only \$25 (per mother-child pair.)

Call 803-534-5988 to secure your place.

WE CATER

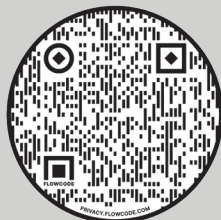
to your needs

Drop-off catering.

The taste and quality you expect,
delivered to your event.

- Menu planning
- Tables, chairs, and linens
- Floral arrangements and themed coordination
- 15 person minimum
- 2-week notice needed
- Available Tuesday - Sunday, drop-off only

View the catering guide on our
website or call us at (803) 534-5988
for a custom menu.



ORANGEBURG COUNTRY CLUB

EASY TO-GO

EASY AS 1-2-3

1. Call
2. Place Order
3. Pull-up in the Circle head to work or home to enjoy



Enjoy your club favorites at home with our
convenient to-go service.

CALL 803-534-5988 TO PLACE AN ORDER.

LUNCH TO-GO

Tuesday - Sunday from 11:30 a.m. - 2:00 p.m.

DINNER TO-GO

Tuesday from 5:00 - 7:30 p.m.

Wednesday - Saturday from 5:00 - 8:00 p.m.

To-Go orders will count towards members' food minimum.

Lunch/Dinner menu items may vary.

ORANGEBURG COUNTRY CLUB

The Month Ahead

SEPTEMBER 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28 Golf Shop Closes 7 p.m. Tue - Sun Bar Kitchen Closes 5 p.m.	29 Club and Course Closed	30 LGA Golf 10 a.m.	31 Lunchtime Game Day *Golf Blitz	1 Build your own Pasta Night LGA Golf 1 p.m.	2 *Golf Blitz	3 Trivia Night 5:30 p.m. Men's Golf Blitz 8:30 a.m.
Blackwater Grille Inside Dining (WED - SAT) 5 - 9 p.m. Reservations Suggested						
4 Golf Shop Closes 7 p.m. Tue - Sun Bar Kitchen Closes 5 p.m.	5 Club, Golf Course and Golf Shop will be open	6 LGA Golf 10 a.m.	7 Mom & Me Cooking Class 5:30 p.m. Lunchtime Game Day *Golf Blitz	8 Build your own Pasta Night LGA Golf 1 p.m.	9 *Golf Blitz	10 Men's Golf Blitz 8:30 a.m.
Blackwater Grille Inside Dining (WED - SAT) 5 - 9 p.m. Reservations Suggested						
** 11 Golf Shop Closes 7 p.m. Tue - Sun Bar Kitchen Closes 5 p.m.	12 Club and Course Closed	** 13 LGA Golf 10 a.m. Course Access Limited	14 Yoga 5:30 p.m. Lunchtime Game Day	15 Build your own Pasta Night LGA Golf 1 p.m.	16 *Golf Blitz	** 17 Yoga 9 a.m. Men's Golf Blitz 8:30 a.m.
Blackwater Grille Inside Dining (WED - SAT) 5 - 9 p.m. Reservations Suggested						
18 Golf Shop Closes 7 p.m. Tue - Sun Bar Kitchen Closes 5 p.m.	19 Club and Course Closed	** 20 LGA Golf 10 a.m. LGA Monthly Luncheon 12 p.m.	21 Lunchtime Game Day *Golf Blitz	** 22 Build your own Pasta Night LGA Golf 1 p.m.	** 23 Father-Daughter Dance 6 p.m. *Golf Blitz	24 Men's Golf Blitz 8:30 a.m.
Blackwater Grille Inside Dining (WED - SAT) 5 - 9 p.m. Reservations Suggested						
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Blackwater Grille Inside Dining (WED - SAT) 5 - 9 p.m. Reservations Suggested						

* Senior Golf Blitz 10:00 a.m. | Men's Golf Blitz 12:00 p.m.

**Golf course busy days

To make a reservation at The Blackwater Grille or to place a To-Go order, please call (803) 534-5988.

ORANGEBURG COUNTRY CLUB

The Greens Report



As we enjoy the Club's beautiful autumn season, we also begin to prepare the turfgrass for winter. Cooler nighttime temperatures and shorter days will lead to slower growth. To help this transition, we will apply a fertilizer that allows the plant to store carbohydrates for next spring.

Since we are not overseeding the golf course again this year, we will keep our fall and winter pre-emergent program the same as last year. However, we had some weed breakthrough in late winter last year. So, we will adjust this year's program as needed to prevent winter weeds.

Another September project involves increasing the cut height on the tees and fairways. We need more plant material going into winter when everything goes dormant. The higher height of the Bermuda grass will help it survive the cart and foot traffic.

If you ever have any questions or concerns about the golf course or grass in general, please ask.

See you on the course!

Alex Tolbert
Greens Superintendent



The Club Happenings



**CHEF-CRAFTED ENTRÉES
NOW OFFERED WITH
RED OR WHITE WINE PAIRINGS***

Tasting notes available*
\$9 per glass (\$1 cheaper than a house pour)
with purchase of entrée only

ORANGEBURG COUNTRY CLUB

The Club Happenings



SEPTEMBER SPECIALTY COCKTAILS



JALAPEÑO MARGARITA – Silver Tequila, Homemade Margarita Mix, Jalapeno Juice, and Simple Syrup
RASPBERRY FLOAT MARTINI – RumChata®, Chambord®, and Club Soda

SEPTEMBER SPRITZ – St. Germaine®, Muddled Blueberries, Simple Syrup, Lemonade, and topped with Sprite®
WATER MOCCASIN – Crown Apple®, Peach Schnapps®, and Lemonade

TRIVIA Night

Saturday, September 3 | 5:30 p.m.
\$1 off drafts at the bar.

WINGS

\$20 (10 wings)
Add \$2 for two flavors
Buffalo | Hot or Mild | BBQ | Teriyaki
Honey Mustard | Lemon Pepper
Celery, Ranch or Blue Cheese

Come enjoy the camaraderie of who knows what!

Reservations suggested. Call (803) 534-5988

ARE YOU GETTING THE EBLAST?

If not, please let us know. We'd be happy to add your email address to the distribution list.

Our Monday and Thursday updates keep members in the know about upcoming activities, events, and menu items.

Be sure to open and scroll down, so you don't miss a thing!

Stop by, email us at info@orangeburgcc.com, or call Kelli at 803-534-5988.

ORANGEBURG COUNTRY CLUB

Jul 21, 2022

Blackwater Grille

Chef Garrett's Menu Features

GRILLED 14 OZ. BONE-IN NEW YORK STRIP \$40
Sautéed Mushrooms, Twice Baked Potato

Pairs well with Maraia - Barolo
Marchesi Di Barolo Maraia Barbera Del Monferrato

BLACKENED GROUPER OSCAR \$32
Hollandaise Sauce, Crab Meat, Yellow Rice, Garlic Asparagus

Pairs well with Portillo - Chardonnay
Argentina

PRIME RIB NIGHT - LAST FRIDAY OF EACH MONTH!

Reservations are Required. You can reserve your cut of Prime Rib up to 6:00 p.m. on Thursday, the evening prior. We will be preparing for only what is reserved.

The Club Happenings



FATHER-DAUGHTER DANCE

Don't miss a chance to create a
one-of-a-kind memory!

Attend the father-daughter dance
September 23 | 6:00 p.m.

- Dance to a variety of fun music.
- Enjoy scrumptious desserts.

\$25 per father-daughter pair.

For tickets, call (803) 534-5988.

Want to make your special night
even more memorable?
Dine at Blackwater Grille before the dance.
For dinner reservations, call (803) 534-5988.

LET THE GAMES BEGIN!

Join other game enthusiasts on
Wednesdays from 11:00 a.m. - 2:00 p.m.
for lunch and games!

PLAY CLASSICS LIKE SCRABBLE®, UNO®,
CONNECT FOUR®, AND BOGGLE®



BUILD YOUR OWN PASTA NIGHT

choice of house wine
with pasta entrée only,
one glass per person \$5



THURSDAYS 5 - 8 p.m.
Starting At \$19

CHOOSE YOUR PASTA

Angel Hair | Penne
Gnocchi

SAUCE IT!

Marinara | Pesto
Alfredo | Butter
Vodka Sauce

ADD PROTEIN:

Meatballs \$6 | Chicken \$9
Shrimp \$12 | Salmon \$16
Tenderloin 4 oz. \$18

TOPPINGS:

Zucchini | Squash | Onion
Tomatoes | Olives
Green Bell Peppers
Mushrooms | Garlic
Spinach | Broccoli

EXTRAS:

Chili Flakes | Parmesan
Cheddar Mix | Mozzarella



Golf Announcements

LABOR DAY GOLF

OPEN FOR PLAY

The Club and Course will be open for play on Monday, September 5. Tee times will begin at 7:30 a.m., with a Blitz at 8:30 a.m.

Call (803) 534-6069 or visit the Golf Shop.

BUSY DAYS

RESERVE YOUR TIME!

Please reserve your tee times well in advance for the following days: Sept. 11, 13, 17, 20, 22, 23, 30.

LGA

ANNUAL CHAMPIONSHIP

The LGA ladies will conduct their annual championship September 6 and 8. Play will consist of 9 holes each day, with tee times beginning at 10:00 a.m. on the 6th for the front nine and 1:00 p.m. on the 8th for the back nine.

DON'T FORGET

WE'RE A ONE-STOP-SHOP!

Get fitted and buy your clubs from the OCC Golf Shop. We offer unmatched expertise to pair you with just the right set. And, for your convenience, we've got the best equipment on the market available right here.

Plus, keep an eye out in upcoming Currents for our Christmas Sale announcement! During our November sale, you'll get great deals on Golf Shop merchandise just in time for the holidays. You can also purchase gift cards if you'd like your golfers to choose for themselves!

Give us a call (803) 534-6069 or visit the Golf Shop.

THE CENTENNIAL

100 YEARS!

A full field of 54 teams participated in The Centennial Tournament August 19-21. The festivities began Friday night with the opening dinner and party featuring live music by The Gaspumpers.

Play began Saturday with five rounds of a nine-hole Round Robin Match and concluded Sunday. The field included nine flights based on combined handicap indexes. After all the matches, 12 teams advanced to the shootout to determine the overall champions.

After the second shootout hole, Dubby Martin and James Fralix emerged as Centennial Champions.



Pictured: Dubby Martin and James Fralix

FLIGHT WINNERS:

Tourville Flight – Josh Ridley / Colin Weaver
Covington Flight – Rocky Reed / Charles Stahler
Ligon Flight – Dubby Martin / James Fralix
Mobley Flight – Chad Westendorf / Jeffrey Cook
Varn Flight – Glen Jeffcoat / Baylor Jeffcoat
Moore Flight – Loren Metts / Dwayne Ayers
Griffith Flight – Woody Watford / Hal Huggins
Jeffords Flight – Thomas Gue / Shane Burroughs
Bleakley Flight – Alan Andrews / Jeff Sillay

We thank everyone from the management, staff, MGA Committee, and most importantly, the members who participated for making this such a great event. We look forward to more successful tournaments like The Centennial.

Connecting at the Club

THE CENTENNIAL CELEBRATION



THE CENTENNIAL CELEBRATION (CON'T)



PickleBall | Yoga

PICKLEBALL

Want to jump on the pickleball bandwagon? Or maybe you're an experienced pickleballer and would like to strengthen your game. Either way, you can reap the benefits of this fun sport at OCC!

According to USA Pickleball, over 4.8 million Americans played pickleball in 2021. The sport has grown 39.3% over the last two years despite the pandemic and has become the fastest-growing team sport in America.

Although pickleball's popularity has exploded in recent years, the sport has been around since 1965. Joel Pritchard, a congressional representative from Washington State, along with two of his friends, brought the new game to life on an old badminton court. The three men created a set of rules that integrated basic principles of tennis, ping-pong, and badminton. But they never lost sight of their original purpose – to create a game the whole family could play.

Today, pickleball continues to offer players of all ages and abilities a host of benefits. Compared to other racquet sports, pickleball's racquet is easier to handle and the ball simpler to control. You can become a competent player in no time. Also, you don't have to run fast or hit hard to win at pickleball. You get rewarding exercise without it taking a toll on your body.

Interested in giving pickleball a try? Visit Kelli in Member Services or **Call 803-534-5988**. OCC offers two retrofitted tennis courts for pickleball play. And if you don't have your own equipment, you can borrow paddles and balls at no charge from the golf shop at no charge.



Relax. Replenish. Revive

With TWO classes of Yoga with Brooke Clariday

Saturday, September 17 | 9:00 - 10:00 a.m.

- \$30 per person fee includes:
 - » Water provided during class
 - » Post-class Mimosa or Bloody Mary
 - » Selection of Danish, yogurt parfait, and fresh fruit
- Open to all ages and abilities
- Participants provide mats
- Class site to be determined based on the weather

Cancellations made before
September 16 will not be billed.

SIGN UP FOR YOGA

Join us on **Wednesday, September 14 at 5:30 p.m.** for an additional class.

- Price is \$30 per person.
- No food or beverages after this class, but you are welcome to grab a snack in the Bar.

Cancellations made before
September 13 will not be billed.

Call 803-534-5988 to reserve your spot.





ORANGEBURG COUNTRY CLUB

POST OFFICE BOX 1105
ORANGEBURG, SC 29116

HOURS OF OPERATION

BLACKWATER GRILLE

Lunch Dine-In Tue - Sun 11:00 a.m. - 3:00 p.m.

Dinner Dine-In Wed - Sat 5:00 - 9:00 p.m.

Dinner (To-Go) Tue 5:00 - 7:30 p.m. | Wed - Sat 5:00 - 8:00 p.m.

BAR

Lunch (first come, first served) Tue - Sat 11:00 a.m. - 3:00 p.m.

Lunch (first come, first served) Sun 11:00 a.m. - 5:00 p.m.

Dinner (first come, first served) Wed - Sat 5:00 - 9:00 p.m.

To-Go

Lunch (To-Go) Tue - Sun 11:30 a.m. - 2:00 p.m.

Dinner (To-Go) Tue 5:00 - 7:30 p.m. | Wed - Sat 5:00 - 8:00 p.m.

GOLF COURSE AND GOLF SHOP AND DRIVING RANGE

Tue - Fri 8:00 a.m. - 7:00 p.m.

Sat and Sun 7:30 a.m. - 7:00 p.m.

OCC PHONE NUMBERS

Accounting | Member Services (803) 534-5988

Reservations | Curbside Pick-up (803) 534-5988

Private Event Coordinator (803)-531-9675

Snack Bar (803)-531-9680

Golf Pro Shop (Tee Times) (803) 534-6069

Fax (803) 535-8943

We appreciate and thank you for your help in ensuring the health of our team and fellow members at Orangeburg Country Club.

Find past editions of *Currents* and the

Along the Edisto at Orangeburgcc.com under Newsletters.

ORANGEBURG COUNTRY CLUB

OCC STAFF

Randy Carter - General Manager, Pin High Visions, LLC

Lauren Stevens - Director Food and Beverage

Garrett Bailey - Executive Chef

David Lackey - PGA Director of Golf

J. P. Waldron - PGA Head Golf Professional

Hardeep Judge - USTA Director of Tennis

Alex Tolbert - Greens Superintendent

Brandy Torrence - Private Event Coordinator

Tonya Seabrooks - Hospitality Business Manager

Kelli Anderson - Member Services

WELCOME NEW MEMBERS:

KIMBERLY WOLFE

SHAHENE NESHAT

TATIANA OLAN

TIM MCGRATH

JAMES DAVIS

RADAMES ZUQUELLO

KARLEN SENN

BRAD STOWE

CHRISTOPHER KNIGHT

RYAN PHILLIPS

JIMMIE GIANOUKOS

JAMES WINGARD, JR.

KELLEE BOYLESTON

KATE COOK

FORREST HAMRICK

KYLE PATRICK

OWENS

WILLIAM JOHNSON