



Currents

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

January 2023



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 OUR NEW MEMBERS

VERONICA COHEN

SCOTT STROUD

GARRIS GONCE

DREW MEYER

RICHARD STEWART

JIMMY GORRIN

HOURS OF OPERATION

BLACKWATER GRILLE

Lunch Dine-In..... Tuesday - Sunday 11:00 a.m. - 3:00 p.m.

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

Dinner (To-Go) Tuesday 5:00 p.m. - 7:30 p.m.

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

BAR

Lunch..... Tuesday – Saturday 11:00 a.m. – 3:00 p.m.

Anytime Menu..... Sunday 11:00 a.m. – 7:00 p.m.

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

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

Sunday 5:00 p.m. - 7:00 p.m.

To-Go

Lunch (To-Go)..... Tuesday – Sunday 11:30 a.m. – 2:00 p.m.

Dinner (To-Go) Tuesday 5:00 p.m. - 7:30 p.m.

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

GOLF COURSE, GOLF SHOP AND DRIVING RANGE

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

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

How Sweet it Is!

With Pastry Chef Katie Marie Owen onboard, members always save room for dessert. Katie's creations have become a huge hit at the Club.

"It means so much to me when members compliment my desserts," said Katie. "There's nothing like creating something people really enjoy. The smiling faces are really special!"

Katie started at OCC in February 2022 as a line cook. When the OCC Executive Chef found out Katie loved to bake, he wanted to see what she could do. The chef gave Katie a list of unique desserts and asked her to prepare them. So, she stayed up late for a week straight making the desserts over and over until they were perfect. When she presented the results to Chef, he was impressed and Katie began making all the desserts for the Club.

Completely self-taught, Katie didn't go to school to become a pastry chef. In fact, she has no formal training in the field. She started baking for fun years ago at home with her two boys and two girls. She really got the bug when she became head chef and manager at Arthur Paul's steak and seafood restaurant. When her desserts earned rave reviews, she knew she found her passion in life.

Katie attributes her success as a pastry chef to three things:

1. She has a creative mind. Katie imagines desserts and comes up with her own recipes. She then turns an innovative concept into reality.
2. She never gives up. Katie enjoys trying things she's never done before. If it doesn't work out the way she wants, she keeps at it until she delivers a successful outcome. Her perseverance comes from her strong family values. "I was raised to never quit no matter how hard things get," said Katie. "From a child, my parents instilled in me a tireless dedication to my goals and a genuine love of hard work."
3. She finds true happiness in her career. Katie considers baking her therapy. Her work helps her clear her head from everything else in the world. Because she's doing something she truly enjoys, she has found real contentment from within.

It's clear Katie is living the sweet life! "I hope to continue as pastry chef at the Club for many years to come," said Katie. "I'm looking forward to seeing where my creativity takes me."

Make sure you check out Katie's desserts the next time you dine at the Club. You'll experience a delight in every bite!



"I'm looking forward to seeing where my creativity takes me."





SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Golf Shop and Range Closes 5:30 p.m. Tue - Sun Bar Kitchen Closes 7 p.m.	2 Club and Course Closed	3 LGA Golf 10 a.m.	4 Taco Bowl Night 5 p.m. - 9 p.m. *Golf Blitz	5 LGA Golf 1 p.m.	6 *Golf Blitz	7 Golf Blitz 9:30 a.m.
8 Golf Shop and Range Closes 5:30 p.m. Tue - Sun Bar Kitchen Closes 7 p.m.	9 Club and Course Closed	10 LGA Golf 10 a.m.	11 Taco Bowl Night 5 p.m. - 9 p.m. *Golf Blitz	12 Yoga 6 p.m. LGA Golf 1 p.m.	13 Trivia 6 p.m. *Golf Blitz	14 Golf Blitz 9:30 a.m.
15 Golf Shop and Range Closes 5:30 p.m. Tue - Sun Bar Kitchen Closes 7 p.m.	16 Martin Luther King Day Course Open 8 a.m. - 5:30 p.m. 12 p.m. Blitz	17 LGA Golf 10 a.m.	18 Taco Bowl Night 5 p.m. - 9 p.m. *Golf Blitz	19 LGA Golf 1 p.m.	20 *Golf Blitz	21 Golf Blitz 9:30 a.m.
22 Golf Shop and Range Closes 5:30 p.m. Tue - Sun Bar Kitchen Closes 7 p.m.	23 Club and Course Closed	24 LGA Golf 10 a.m. LGA Luncheon and meeting 12 p.m.	25 Taco Bowl Night 5 p.m. - 9 p.m. *Golf Blitz	26 Yoga 6 p.m. LGA Golf 1 p.m.	27 *Golf Blitz	28 Golf Blitz 9:30 a.m.
29 Golf Shop and Range Closes 5:30 p.m. Tue - Sun Bar Kitchen Closes 7 p.m.	30 Club and Course Closed	31 LGA Golf 10 a.m.	1	2	3	4

* Senior Golf Blitz 11:00 a.m. | Golf Blitz 12:00 p.m. | **Golf course busy days

BLACKWATER GRILLE INSIDE DINING (WED - SAT) 5 - 9 P.M. RESERVATIONS SUGGESTED
 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

A new year brings excitement and anticipation, especially for the course's upcoming growing season. So far this winter, we've had some rain and a few frosty mornings, but things are shaping up nicely for next year.

Our weed program is proving a success. We first applied pre-emergent in October and sprayed a second application in December. If breakthrough weeds appear, we can use any product we want since we don't have to worry about overseeding the dormant bermuda grass.

As our winter projects continue, we will begin repairing and adding drainage. We are also working on the bunkers. In addition to a few needing drainage repairs, we will also check all bunker sand depths. We will redistribute sand throughout the bunkers and add sand wherever needed.

I want to thank you all for your patience and understanding during our weekly, monthly, and yearly course maintenance projects. We must perform these necessary evils to ensure the quality playing surface we all expect.

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

See you on the course!
Alex Tolbert
Greens Superintendent



CLUB LIFE

YOGA SIGN UP NOW!

THURSDAY, JANUARY 12 & 26 | 6:00 P.M.



Yoga builds strength, increases flexibility, improves balance, and boosts heart health. But the benefits extend well beyond the physical. Yoga also calms the mind and awakens the spirit.

The price of all future yoga classes is \$15! Please join us on the path of transformation and wellness with Brooke Clariday!

JANUARY 12 & 26 | 6:00 P.M.

- \$15 per person fee includes:
 - » Water provided during class
- Open to all ages and abilities
- Participants provide mats
- Class site to be determined based on the weather

Cancellations made 24 hrs in advance will not be billed.

SAVE
THE
DATE

FEBRUARY

- Feb 11th | Sweetheart Scramble 3 p.m.
- Feb 12th | The Big Game: Special menu in Bar
- Feb 14th | Valentine's Day: Special Menu in BWG
- Feb 15th | Cigar Night from 6 p.m. - 8 p.m.
- Feb 21st | Mardi Gras
- Feb 23rd | OCC Oyster Roast from 6 p.m. - 8 p.m.
- Feb | Yoga | Date To Be Announced
- Feb | Ladies Night Out | Date To Be Announced
- Feb | Cookie Class | Date To Be Announced

MARCH

- Mar 10th | Ping® Fitting: 11 a.m. - 3 p.m.
- Mar 12th | Daylight Savings
- Mar 17th | St. Patrick's Day: Special Menu in BWG
- Mar 17th | March Madness®: Special menu in Bar
- Mar 18th | Taylor Made Fitting: 11 a.m. - 3 p.m.

We're going to have fun in 2023!



FROM THE DIRECTOR OF GOLF

Happy New Year!

Although we're in our "off season," our team has been planning 2023 events for weeks now. The overwhelming support at the 2022 Member-Member/Member-Guest event created the momentum for new tournaments this year. Currently in the works are a Superintendent's Revenge and one or more night golf events. We're going to have fun in 2023!

MGA News

The Men's Golf Association plans and funds many of the golf events we conduct, including the Member-Member/Member-Guest. I encourage all men to become an active member of the MGA. With dues only \$40/year, membership provides tremendous value.

For MGA events, we will add participating golfers to the MGA roster and will bill dues accordingly. If you are not a member, please let the Golf Shop staff know to add you to the MGA. Please provide an email address for communication.

Handicaps

As we begin taking entries for events that require a handicap, a sizable percentage of the field does not have an established or active handicap, even if these golfers play often. When we have to guess the skill level of each golfer, we cannot always create an equitable tournament field. So, I cannot stress enough the importance of creating and maintaining a handicap. Start now before the season arrives!

Guest Policy

Also as we enter the new year, we reset the number of guest visits to zero. Club policy provides 6 visits per calendar year for guests of OCC members. We get many excellent comments on the Club from the guests that visit OCC and would love to have them join us as fulltime members after joined six times in a year!

We have a lot in store for 2023 and are excited to begin this new year!

Sincerely,
David Lackey
PGA Director of Golf

GOLF

TAYLORMADE® GOLF

SATURDAY MAR, 18, 2023 | 11:00 A.M. – 3:00 P.M.

Please use the QR code below to register for this event. You can also book your custom time appointment, check other available dates etc.

You may also contact us at the pro shop to hear about available appointments, book your custom fitting, and answer any questions you have about this special event.

We hope you enjoy this exclusive fitting experience!

FITTING EVENTS / CUSTOM CLUB FITTING

We are currently scheduling spring fitting events with our equipment partners. Test out the latest club technology to see if it will help your game. Our partners will bring an extensive inventory of club heads and shafts, along with TrackMan or FlightScope launch monitors, to help identify what combination will get the best out of your game. Whether it's a driver, a putter, or every club in between that you want to evaluate, you owe it to yourself to spend time with the fitters from the likes of TaylorMade®, Ping and others when they visit our club.

If you are not able to attend any of the fitting events, we can perform club fittings ourselves. We are equipped with fitting clubs and tools from Mizuno, Ping, Taylor Made, and Cleveland / Srixon. Before you run off to Koosa Golf, Dick's Sporting Goods, or PGA Superstore to buy new clubs, please visit with us first. We have accounts with almost every major manufacturer, can order just about anything, and our prices are equal to or better than these retail stores. Working through the PGA Trade-In Network, we also accept eligible trade-ins on new club purchases.

LGA PRESIDENT'S CUP MATCHES

The LGA Ladies concluded their President's Cup Matches in early December. In the first semi-final match, Bruton Watt advanced to the championship match by defeating Judy Weathers 3 & 2. In the second semi-final match, Phyllis Herring defeated Linda Sammons by a 3 & 2 margin also to advance to the championship match. Bruton Watt and Phyllis Herring went back and forth in the early stages of the Championship Match, with Bruton pulling away on the back nine to win by a margin of...you guessed it...3 & 2.

Congratulations, Bruton!

SAVE THE DATE FOR THE FOLLOWING EVENTS

FEBRUARY 11TH

Sweetheart Scramble 3:00 p.m.

MARCH 18TH

TaylorMade® Fitting #1: 11:00 a.m. - 3:00 p.m.

APRIL 1ST & 2ND

MGA Blue/Red Matches: 9:00 a.m.

MAY 5TH

TaylorMade® Fitting #2

MAY 10TH

Ping® Fitting 11:00 a.m. - 3:00 p.m.

JUNE 2ND - 4TH

Tentative Member/Guest

JUNE 5TH & 6TH

Greens Aeration*

JUNE 20TH - 23RD

Junior Camp #1: 9:00 a.m. - 2:00 p.m.

JULY 15TH & 16TH

Men's Club Championships

JULY 17TH - 21ST

Tees, Fairways, Approaches Aeration*

JULY 24TH & 25TH

Greens Aeration*

JULY 18TH - 21ST

Junior Camp #2: 9:00 a.m. - 2:00 p.m.

AUGUST 18TH - 20TH

Tentative Member/Member

*weather permitting

All other events will be added as they are confirmed.

CLUB LIFE

JANUARY COCKTAILS | LEFT TO RIGHT

NEW YEAR NEW ME | Lime Juice, Silver Casamigos®, Curaçao®, topped with Prosecco®, Grand Manier® and edible Gold Glitter

JANUARY MIST | Vodka, Mint, Lemon Juice, Lime Juice, with a splash of Lemonade, and Soda

SPARKLER | Gin, edible Gold Glitter, Lemon Juice, Lime Juice, Orange Juice, Cointreau®, and Simple Syrup

LET'S GET TOASTED | Amaretto®, Kahlúa®, and Half n Half,



TACO BOWL NIGHTS

Wednesdays in January | 5 p.m. - 9 p.m. | Starting at \$19

CHOOSE YOUR BASE

Rice or Shredded lettuce

CHOOSE YOUR TOPPINGS

Black Beans, Jalapeños, Cheddar Cheese mix, diced Onions, Salsa, Guacamole, Avocado, Sour Cream, diced Tomatoes, Cilantro

ADD PROTEIN (*additional)

Chicken - grilled or fried; Shrimp - grilled or fried; seasoned Ground Beef; Steak

SERVED WITH A LIME WEDGE AND CHOICE OF HOT SAUCES

*each protien is additional pricing

SAVE THE DATE

OCC Oyster Roast
Thursday, February 23rd
6 p.m. - 8 p.m.



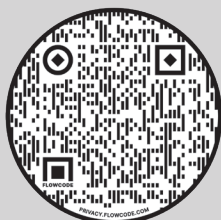
WE CATER *to your needs*

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.



EASY TO-GO

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 p.m. - 7:30 p.m.

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

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

Lunch/Dinner menu items may vary.

ORANGEBURG COUNTRY CLUB

CLUB LIFE

TRIVIA Night

Friday, January 13 | 6:00 p.m.

\$1 off drafts at the bar.

BURGER & BREWS
\$19

Come enjoy the camaraderie of who knows what!

Reservations suggested. Call (803) 534-5988



Details to follow
Tuesday, February 14
5:00 p.m. - 7:30 p.m.

WEDNESDAY, FEBRUARY 15

CIGAR Night

6:00 P.M. - 8:00 P.M.

\$30 PER PERSON

Bourbon, Whiskey, and Scotch are passions of taste and can enhance the flavors of your cigar. Includes pours of our hand-picked Bourbon, Whiskey and Scotch Double Rye.

*If it rains we will be under our covered patio area.

Cancellations made before
February 14 will not be billed.



ORANGEBURG COUNTRY CLUB

POST OFFICE BOX 1105
ORANGEBURG, SC 29116

DRESS CODE REMINDER

The Orangeburg Country Club expects proper attire for both men and women on the course and in the various facilities. Depending on the venue, certain clothing choices may not meet the dress code requirements. Please refer to the Club's policy for details on appropriate attire throughout the Club.