

February 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

Толуа Seabrooks Hospitality Business Manager

Kelli Anderson Member Services

WELCOME OUR NEW MEMBERS

JUWAN AYERS FRED WEST AFSHEEN AGHAZADEH LANDON SANDIFER HENRY BAMBERG CHAD ROBERTS

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

DIA	
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

OCC PHONE NUMBERS

Accounting Member Services (803) 534-5988
Reservations Curbside Pick-up (803) 534-5988
Private Event Coordinator (803) 531-9675
Snack Bar
Golf Pro Shop (Tee Times) (803) 534-6069
Fax

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* at Orangeburgcc.com under Newsletters.

CLUB LIFE





OCC OYSTER ROAST Thursday, February 23rd | 6:00 p.m. - 8:00 p.m. | \$62 per person





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 gather under our covered patio area.

We will not bill cancellations made before February 14.



Tuesday, February 14 | \$65 per person with *tasting onlyReservations for Dine-In and To-Go are required by 1:00 p.m. Thursday, February 9 call (803) 534-5988

Wine & Dinner Tasting

Valentine's Day Wine List

Choose four wines to "taste*" with your meal, or order one glass of wine of your choice, or bottle at price.

FIRST COURSE

Appetizer Shrimp Cocktail Tomato Bruschetta Heart Shaped Flatbread

SECOND COURSE

Soup or Salad FRENCH ONION SOUP FRISÉE SALAD Frisée, Parmesan, Strawberries, Bacon, Walnuts, with a Maple Sherry Vinaigrette ARUGULA SALAD Arugula, Beets, Pecans, Cranberries, Goat Cheese, with a Honey Pomegranate Vinaigrette

THIRD COURSE

Entrée Pan Seared NY Strip Asparagus Risotto, Parmesan Beurre Blanc LOBSTER TAIL Butter Poached Lobster, Carrot Puree, Parsnip Puree, and Scalloped Potatoes 10 OZ. AIRLINE CHICKEN BREAST Jasmine Rice, Peach Glaze, and Garlic Bacon Haricot Verts

FOURTH COURSE

Dessert Chocolate Dipped Strawberries Mini Desserts Champagne Cheesecakes with White Chocolate Ganache Red Velvet Cakes

Machete | glass \$15 or bottle \$80

Petite Sirah | Syrah; Grenache

Wine Notes: A dark mauve core with a neon purple rim, the wine stains everything. Opening aromatics are gorgeous immediately: ripe pluot, carne asada, new cowboy boots, lilacs, espresso bean and wet concrete. On the palate, layers upon layers reveal themselves, from a plum galette topped with fior di latte gelato to 85% cacao dark chocolate to barbequed tri-tip and sweet oak. Puckering tannins to finish, the wine closes on a high note with a touch of blood orange zest and lingering acidity.

Abstract | glass \$12 or bottle \$60

Grenache | Petite Sirah; Syrah

Wine Notes: An opaque purple core with a glowing mauve rim, the 2021 Abstract brings forth opening aromas of muddled blue and blackberries with a frame of dark chocolate brownie and seasoned leather. The wine enters with class, being soft and lush, with notes of ripe plum, boysenberry and Santa Maria tri-tip. Grippy, chewy tannins, the wine closes with pleasing sarsaparilla and blackcurrant.

Palermo | **glass \$15 or bottle \$85** *Cabernet Sauvignon*

Wine Notes: The wine sits in the glass with a dark mauve and crimson red rim. Classic and traditional Left Bank Bordeaux-style nose of ripe cassis, blackberry and assorted blue fruits with a touch of chapparal. The entry is robust with notes of blackberry pie, black cherry, and impressive weight. Soft tannins and a bright finish round out the wine with a lingering touch of orange peel.

VALENTINES WINES CONTINUED

*Valentine To-Go orders will not include wine tastings. Bottles of wine will be available for to-go orders for an additional charge.

Our Anytime Menu will be available in the Bar or for regular To-Go orders on Valentine's Day.

CLUB LIFE



Mannequin | glass \$15 or bottle \$50 Chardonnav

Wine Notes: Notes of ripe Bosc pear, lemon meringue, and white flowers. On the palate, the entry is coating with yellow peach, honeydew, and wet stone along with a mid of palmiers, tostones and ripe stone fruit. The finish is accentuated by a seam of acidity and leaves one with hints of lemon pith and butterscotch.

Failla | glass \$12 or bottle \$45

Pinot Noir | Willamette Valley Wine Notes: A benchmark wine of vintage, variety, and place. Bright red fruit, floral splashes, juicy pomegranate, and wild herb express structure with finesse and elegance.

Veuve Clicquot | Split; 375ml \$40 or 750ml \$75 Champagne







Come Beautify Some Sweets for Your Sweet!

\$15 per person | Wednesday, February 8 5:30 p.m. to 6:30 p.m.

Just in time for Valentine's Day, you'll get a box of cookies to adorn with frosting, sprinkles, edible decorations, and glitter. You'll learn decorating techniques such as how to spread frosting and apply adornments.

Enjoy complimentary refreshments including mocktails and refreshments. We also have Valentine's themed cocktails for purchase.

Don't miss out on this fun event!

Reservations are required by 1:00 p.m. Saturday, February 4 call (803) 534-5988

THE GREENS REPORT

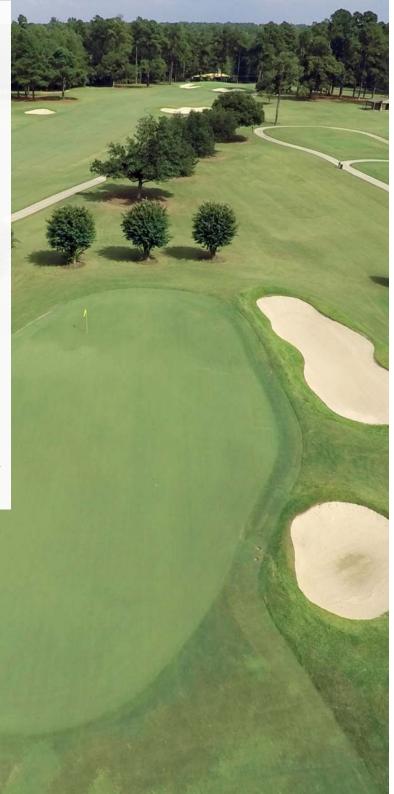
February means spring is around the corner. So far, winter has been hard on the Bermuda grass. During extreme weather, we do everything we can to help the Bermuda survive. We pull covers on greens 4, 7, 13, and 16. We also run water to ice the other greens. Icing helps keep the soil from freezing solidly for extended periods.

During late February and early March, we will apply our spring and summer fertilizer/pre-emergent. We target two weeds -- Goosegrass and Crabgrass. The Forsythia's bloom helps us decide when to apply the pre-emergent.

The blooming Forsythia offers a visual cue for homeowners to apply pre-emergent too. Prevention is the key to a weed-free yard or golf course.

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 Month Ahead FEBRUARY 2023



* 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

GOLF

SAVE THE DATE FOR THE FOLLOWING EVENTS

MAY 5TH TaylorMade® Fitting Мау 10^{тн} Ping[®] Fitting **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.

CGA RULES OF GOLF SEMINAR

Rules Officials from the Carolinas Golf Association will conduct a Rules Seminar on Thursday, February 16, 2023 from 5:30 p.m. - 7:30 p.m. The indoor slide show and video presentation will emphasize the five key rules changes in effect January 1, 2023. The event targets the recreational golfer, high school and college

golfers, or anyone interested in better understanding the rules of the game. Visit the carolinasgolf.org website to register for this free event or using your phone to scan the below QR code.



GUEST POLICY

On January 1, 2023, we reset the number of guest visits to zero. Club policy provides six visits per calendar year for guests of OCC members. We receive many excellent comments from your guests and would love for them to join us as members.

FlightScope[®]

A LAUNCH MONITOR IS COMING TO OCC!

For years we have wanted to add a launch monitor to our club fitting and lesson tools. At over \$20,000, a Trackman system was not a realistic investment. As with all technology, evolution will bring down costs without any loss of performance, which is now happening in the world of launch monitors. Given that evolution, I have invested in a Flightscope Mevo + system with the Pro Package which provides over 25 data parameters, including launch angle, spin rates, smash factor, etc. with the accuracy of the expensive systems. The most immediate impact will be in club fitting. There is no need to run to Columbia or Charleston to be fitted or to buy equipment! We carry all major brands and match or beat pricing on current models. We want to be your first choice for your equipment and are making this investment to earn that business! After clubfitting,

other uses are in the works for the Mevo +, including a set evaluation to measure exactly how far you are hitting each club. That info is a double-edged sword! Look for the Mevo + in use on the range!





SWEETHEART SCRAMBLE

It's time to see who will get to take home Walter's Crystal Goblet!

- Saturday, February 11
- 3:00 p.m. shotgun
- Entry fee is \$20 per couple plus cart fees.

OCC couples will play a 9-hole scramble in this annual event.

Sign up by Wednesday, February 8 for this fun, laidback event. Last year, Bruton and Larry Watt claimed the cup...again.

ANNUAL MGA BLUE - RED MATCHES

No fooling around this year! The annual event for bragging rights is coming up April 1 & 2, 2023. Last year, Team Blue pulled away on the back nine Sunday to win the matches.

Members will play for either the Blue Team or the Red team in this Team Match Play event. Saturday is 6-6-6 Match Play where teams of two with like handicaps compete against each other for a total of three points per match (Best Ball 1-6; Scramble 7-12; Modified Alternate Shot 13-18).

On Sunday, the tides can really turn when Individual Matches take center stage, again with three points per match on the line (Front – Back – Total). Players competing in the matches will receive two shirts and a cap to represent the side. Entry fee is \$75 per player to cover the cost of the uniforms, plus applicable cart fees.

Are you new to the matches? No worries! One of the teams will draft you.

*** Because of embroidery lead times, the deadline for this event is Wednesday, March 1, 2023. We will send orders the following day.

Call the Golf Shop at (803) 534-6069 to register for this event.

FITTING DAYS

Ping[®] Golf

Friday, March 10, 2023 | 11:00 a.m. -3:00 p.m. After launching to the best players in the world late last year, the new Ping G430 won the driver count four out of eight weeks on the PGA Tour.

Maybe you need new irons? The i230 continues the great lineage of performance and forgiveness for which Ping is well known. But what started it all for Ping? The putter, of course! If you don't have 30 minutes to an hour to spend on a club fitting, sign up for a putter fitting instead. Ping representatives will fit you for a putter in 15 minutes using the same technology they use with their TOUR staff. Contact the Golf Shop at (803) 534-6069 staff for an appointment.

TaylorMade® Golf

Saturday, March 18, 2023 | 11:00 – 3:00

The Carbon-wood era is here to stay! Stealth 2 drivers deliver incredible ball speeds and distance. The P-Series of irons (MB, MC, 770, and 790) have the forgiveness and workability required for the best players in the game. Come see how they will benefit you.

Please go to https://myfittingexp.taylormadegolf.com/ fitting/private/dVq8dAy9qE to register for this event. Here you can book your custom time appointment,

check other available dates, and more. Please book a 30-minute fitting appointment if you are considering woods or irons. Full-bag fittings require 60-minutes for the best experience.



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

We hope you enjoy this exclusive fitting experience!

*** These events require a minimum of five appointments for each of these representatives to visit us. Please sign up by March 5 for Ping and March 12 for Taylor Made to guarantee your spot. ***

CLUB LIFE

YOGA SIGN UP NOW!

FEBRUARY 8 & 22 | 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

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

flexibility

We will not bill cancellations made 24 hours in advance.





K:DS CERNER

VALENTINE'S THEMED

Every Friday in February 6:00 p.m. - 8:00 p.m. | \$30 per child

Valentine's day themed crafts! Cards, wooden craft hearts, mocktails, candy, and more.





- 3rd | Axe Throwing
- 10th | Ping[®] Fitting
- 12th | Daylight Savings
- 17th | St. Patrick's Day
- 17th | March Madness[®]
- 18th | Taylor Made Fitting
- 30^{th} | Cleveland Golf[®] and Srixon[®] Fitting

CLUB LIFE FEBRUARY COCKTAILS | LEFT TO RIGHT

CUPIDS HEART (CHAMPAGNE FLUTE) | Prosecco[®], Absolut[®], Cranberry Juice, garnished with a Strawberry Heart LOVE POTION (MARTINI GLASS) | Raspberry Vodka, Cranberry Juice, Lime Juice, Grenadine[®], garnished with Raspberries, and a sugared rim

COLD HEARTED (WINE GLASS) | Malibu Rum[®], Strawberry Syrup, Cream of Coconut – served with whipped cream ON CLOUD 9 (BRANDY GLASS) | Vodka, Cointreau[®], Pineapple Juice, Cranberry Juice, and garnished with Cotton Candy BERRY NUTS ABOUT YOU (ROCKS GLASS) | Tequila Rose[®], Amaretto[®], and Chambord[®], garnished with crushed Peanuts, and Strawberry Syrup





TACO BOWL NIGHTS Wednesdays in February | 5 - 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 protein is additional pricing



OR ANGEBURG 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.