

February 2024

ORANGEBURG COUNTRY CLUB

# CURRENTS



## INSIDE

Sweetheart Scramble

Creative Cupids

Oyster Roast



# WELCOME NEW MEMBERS

*Please join us in welcoming our newest members!*

**Neill O'Reilly**  
**Brian O'Connor**  
**Nicholas Griffith**

## HOURS OF OPERATION

*All Club facilities are closed on Monday unless otherwise noted.*



### GOLF

#### COURSE, DRIVING RANGE, PRO SHOP

Tuesday - Friday  
8:00am - 5:30pm

Saturday-Sunday  
7:30am - 5:30pm

### CLUBHOUSE

#### BLACKWATER GRILLE

##### Lunch

Tuesday - Sunday  
11:00am - 3:00pm

##### Dinner

Wednesday - Saturday  
5:00pm - 8:00pm

#### BAR

##### Lunch

Tuesday - Saturday  
11:00am - 3:00pm

##### Anytime Menu

Sunday  
11:00am - 7:00pm

##### Dinner

Tuesday  
5:00pm - 7:30pm

Wednesday - Saturday  
5:00pm - 9:00pm

#### TO-GO

##### Lunch

Tuesday - Sunday  
11:30am - 2:00pm

##### Dinner

Tuesday  
5:00pm - 7:30pm

Wednesday - Saturday  
5:00pm - 8:00pm



ORANGEBURG COUNTRY CLUB

## CLUB MANAGEMENT

General Manager

**Randy Carter**

[rcarter@buckridge.com](mailto:rcarter@buckridge.com)

Clubhouse Manager

**Rick Streeter**

[rick.streeter@orangeburgcc.com](mailto:rick.streeter@orangeburgcc.com)

Director of Food and Beverage

**Brandy Torrence**

[btorrence@orangeburgcc.com](mailto:btorrence@orangeburgcc.com)

Executive Chef

**Garrett Bailey**

[gbailey@orangeburgcc.com](mailto:gbailey@orangeburgcc.com)

PGA Director of Golf

**David Lackey**

[dlackey@orangeburgcc.com](mailto:dlackey@orangeburgcc.com)

PGA Head Golf Professional

**J. P. Waldron**

[jpwaldron@orangeburgcc.com](mailto:jpwaldron@orangeburgcc.com)

USTA Director of Tennis

**Hardeep Judge**

[hjudge@scsu.edu](mailto:hjudge@scsu.edu)

Greens Superintendent

**Alex Tolbert**

[atolbert@orangeburgcc.com](mailto:atolbert@orangeburgcc.com)

Private Event Coordinator

**Bethany Venable**

[bethany.venable@orangeburgcc.com](mailto:bethany.venable@orangeburgcc.com)

Hospitality Business Manager

**Tonya Seabrooks**

[tseabrooks@orangeburgcc.com](mailto:tseabrooks@orangeburgcc.com)

Member Services

**Kelli Anderson**

[kanderson@orangeburgcc.com](mailto:kanderson@orangeburgcc.com)

Calendar of Events

February 2024

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
28	29 Club and Course Open	30 10am LGA Golf	31 11am Sr. Golf Blitz 12pm Golf Blitz	1 1pm LGA Golf	2 11am Sr. Golf Blitz 12pm Golf Blitz  Prime Rib Night	3 9:30am Golf Blitz
4 11am Sunday Brunch Buffet	5 Club and Course Closed	6 10am LGA Golf	7 5pm Burger Night 11am Sr. Golf Blitz 12pm Golf Blitz	8 6 pm Trivia 1pm LGA Golf	9 11am Sr. Golf Blitz 12pm Golf Blitz  Prime Rib Night	10 3 pm Sweetheart Scramble  9:30am Golf Blitz
11 Creative Cupids with Selena	12 Club and Course Closed	13 10am LGA Golf	14 5 pm Valentine's Day Dinner  11am Sr. Golf Blitz 12pm Golf Blitz	15 1pm LGA Golf	16 11am Sr. Golf Blitz 12pm Golf Blitz  Prime Rib Night	17 9:30am Golf Blitz
18	19 Club and Course Closed	20 10am LGA Golf	21 5pm Burger Night 11am Sr. Golf Blitz 12pm Golf Blitz	22 National Margarita Day  1pm LGA Golf	23 11am Sr. Golf Blitz 12pm Golf Blitz  Prime Rib Night	24 5 pm Oyster Roast 9:30am Golf Blitz
25	26 Club and Course Closed	27 10am LGA Golf 12 pm LGA Luncheon	28 5pm Burger Night 11am Sr. Golf Blitz 12pm Golf Blitz	29 Leap Day 1pm LGA Golf	1 11am Sr. Golf Blitz  12pm Golf Blitz  Prime Rib Night	2 9:30am Golf Blitz

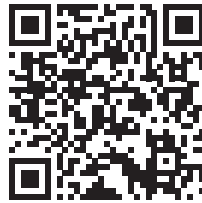
# New Handicap Rules

On January 16, 2024 the USGA and R&A announced some key changes to the World Handicapping System (WHS). The two main changes are:  
New treatment of 9-hole scores – In the past, when a 9-hole score was posted, it would be saved and then combined with the next posted 9-hole score to create an 18-hole differential. Now, it is used immediately.

Holes not played – Previously you could post an 18-hole score if 13 holes or more were played. Now, if you have played 10 or

more holes, you can post the round as an 18-hole score. Just post your score on a hole-by-hole basis. This will then help the system determine your Expected Differential for the missing holes of that round.

For more information, please visit [usga.org/whs](https://usga.org/whs)



# The Groove Rule

Back in 2010, the USGA and R&A instituted a new rule regarding the way grooves and punch marks on clubfaces are measured. At the time, they deemed that grooves were getting too aggressive, i.e. square grooves, thus allowing golfers of all skill levels to impart too much spin in certain conditions of play.

While club manufacturers had to produce clubs in accordance with the rule immediately, golfers outside of elite amateurs and professionals were given until 2024 to make sure their equipment complied with the new rule.

In other words, if you are playing with clubs made prior to 2010, they could now be non-conforming. Then again, if you are playing with clubs that old, especially wedges, you've already lost any performance advantage due to wear and tear of the past 15 years on the grooves.

Now you might ask, "Why does that matter, Pro? I don't play in any USGA or SCGA tournaments." It matters if you play in events at the club. And post scores for a

handicap. Which is governed by the Rules of Golf. Will it really affect your score that much? Probably not. But we all know someone who is a stickler for the rules, and if you get called out by that person for playing with non-conforming clubs, you can't win that argument.



## MGA Golf: Partners 6-6-6

The MGA kicks off 2024 with a 9:30 shotgun on Saturday, March 2. Teams of 2 will compete in a 6-6-6 format:

- Holes 1-6 = Best Ball
- Holes 7-12 = Scramble
- Holes 13-18 = Modified Alternate Shot

Grab a partner and sign up as a team. Individuals may sign up and will be paired with other individuals based on availability. Prior to play, there will be breakfast available for the competitors beginning at 8:00. Entry fee is \$50 per team, plus carts. Call or visit the Golf Shop to register.



## Sweetheart Scramble

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

- Saturday, February 10
- 3:00pm shotgun start
- OCC couples will play a 9-hole scramble
- Entry fee is \$20 per couple plus cart fees.

Sign up by **Wednesday, February 7** for this fun, laid-back event.

Tim and Mindy Pope claimed the coveted prize in 2023.

Will they get the title once more in 2024?



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# Save the Date: 2024 Golf Events

**February 10**

Sweetheart Scramble

**March 2**

MGA Partners 6-6-6

**March 9**

TaylorMade® Fitting

**March 22**

Cleveland® / Srixon® Fitting

**April 6**

OCC Partners- Modified Alternate Shot

**April 21-23**

SAC Championship

**April 27-28**

MGA Blue / Red Matches

**May 3**

TaylorMade® Fitting

**May 4**

Cleveland® / Srixon® Fitting

**May 10**

MGA 1-Day Member/Guest

**May 27**

Memorial Day: Course & Club Open

**June 1-2**

Member/Member

**June 5-9**

CGA SC Match Play Championship

**June 10-11**

Greens Aeration\*

**June 29**

Superintendent's Revenge

**July 4**

Annual Flag Tournament

**July 22-26**

Aerate Tees, Fairways, Approaches

**July 27**

Parent / Child

**July 28-29**

Greens Aeration

**August 3**

OCC 3-Club tournament

**August 17-18**

Men's Club Championship

**September 2**

Labor Day – Course & Club Open

**September 7**

MGA 1-2-3

**September 27-29**

MGA Annual Member/ Guest

\* Weather permitting.

Events will be added as they are confirmed.

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## The Greens Report

by **Alex Tolbert**, Greens Superintendent

As February arrives, we eagerly look for signs of winter's retreat. With the growing season approaching, February also reminds us to wrap up all our winter projects. Unfortunately, the wet conditions during this winter have impeded our progress and placed added stress on the greens. The combination of high moisture levels and exceptionally mild temperatures has created an environment conducive to disease. Winter is always the most challenging period for the greens. Because they aren't actively growing enough to fend off problems on their own, we must take extra care to protect them as best we can during this vulnerable time.

We will apply the first of two fertilizer/pre-emergent applications in late February or early March. We



will administer this initial application before the soil temperatures reach levels that promote the germination of weed seeds. We specifically target two prevalent

weeds: Goosegrass, which typically germinates when the soil temperature hits around 60 degrees, and Crabgrass, which tends to grow at approximately 50 degrees soil temperature.

A good visual cue for applying pre-emergent is when the Forsythia bloom. This event is also ideal for homeowners to use a pre-emergent on their yards. Although 100% prevention is unlikely, the key to an almost weed-free yard or golf course is stopping weed development.

Please ask if you have any questions or concerns about the golf course or grass in general. See you on the course!

## CLUB EVENTS

### Creative Cupids

#### Kids Valentine's Day Crafts

**Sunday, February 11 • 2:00 - 4:00 pm**

**\$30 per child**

Join us for the 2024 Kids Valentine's Day Cardmaking event in the Green Room.

Kids of all ages will enjoy creating Valentine's Day cards for their parents, family, friends, and classmates. We'll provide all the materials, including colorful cards and decorative items, to personalize their Happy Valentine's wishes. All your kids need to bring is a list of names for their cards.

Selena Willis, a family favorite at the Club, will guide the children through the creative process. In addition to cardmaking, we've set up a small "store" where kids can buy fun gifts like Valentine's stickers, pencils, pens, magnets, and more.

Make this Valentine's Day extra special for your little artisans! Sign up today!

*Reservations required.*



## February Cocktail Specials

**Ask for our cocktails created  
in celebration of Valentine's Day**

### **Lavender Lovin'**

Empress Gin®, Lavender Simple Syrup, Lemonade, and topped with Soda Water

### **Raspberry Crush**

Raspberry Vodka, Lime Juice, and topped with Sprite®

### **Pretty Lil' Prosecco**

Ketel One Grapefruit® and Rosé Botanical Vodka®, Cranberry Juice, and Rosé Prosecco®

### **Spicy Mangorita**

Silver Tequila, Mango Nectar, Lime Juice, muddled fresh Jalapeño, and Agave







# VALENTINE'S *Dinner*

**Wednesday, February 14 | \$65 per person**

Reservations for Dine-In and To-Go are required by  
**5:00 pm Saturday, February 10. Please call (803) 534-5988.**

Our Anytime Menu will be available in the bar until 6:00 pm.

**First Course** *(choice of one)*

**Coconut Shrimp**

**Spinach Artichoke Dip**

**Second Course** *(choice of one)*

**Cream of Brie Soup**

**Country Salad**

Mix Greens, candied Walnuts, Buratta Cheese,  
and poached Pears with a roasted Shallot Vinaigrette

**Wedge Salad**

Iceberg Lettuce, Bacon, crumbled Blue Cheese, roasted Tomatoes,  
shaved Red Onions, with a Balsamic Reduction, and Blue Cheese Dressing

**Third Course** *(choice of one)*

**Veal Osso Bucco**

Mushroom Ravioli with a Veal Reduction Demi-glaze

**Lobster Tail**

A Butter Poached Lobster Tail with Parmesan  
Risotto and Garlic roasted Broccolini

**Airline Chicken Breast**

With Swiss Chard, Pancetta, Two Carrot Hash,  
Potato Purée, and dressed in Chicken Jus

**Fourth Course** *(choice of one)*

**Bread Pudding**

With Cinnamon and Brown Sugar Ice Cream

**Strawberry Crème Brûlée**

With Rhubarb Chutney

**Molten Lava Cake**

With Vanilla Ice Cream

**Wine List**

Enjoy a glass or bottle of wine  
with your meal.

**Chardonnay** **20**

St Chateau Michelle 2021  
Juicy citrus and apple aroma  
with subtle oak accents

**Sauvignon Blanc** **14**

Whites Bay Black Label 2020  
Green tomato, pineapple,  
and grapefruit

**Cabernet Sauvignon** **21**

Felino 2020  
Intense aroma of red pepper,  
fresh red fruits, hints of vanilla  
– juicy tannins

**Pinot Noir** **30**

Planet Oregon 2021  
Rich raspberry jam and lilac  
aroma makes a perfect foil  
for a meaty note similar to  
seared steak/candied  
rose petal joined with  
hints of wood

# 2024 Events

## February

Sunday Brunch (1<sup>st</sup> Sunday)  
Around the World Food Tour  
**American: Burger Night**  
Valentine's Day Dinner  
Creative Cupids  
Trivia  
Oyster Roast  
National Margarita Day

## March

Around the World Food Tour  
**Italy: Pasta Night**  
St. Patrick's Day  
Easter Brunch

## April

Sunday Brunch (1<sup>st</sup> Sunday)  
Around the World Food Tour  
**Member Choice**  
Live Music  
National Beer Day (Tasting)

## May

Around the World Food Tour  
**Mexico**  
Mother's Day Brunch  
Pool Opens (Memorial Day)  
Mom and Me Cooking Class  
Sip & Smoke (Cigar Night)  
Kentucky Derby Party

## June

Sunday Brunch (1<sup>st</sup> Sunday)  
Around the World Food Tour  
**Greece**  
Father's Day  
KE Kids Camp  
National Blood Drive Day  
Pool Party

## July

Sunday Brunch (1<sup>st</sup> Sunday)  
Around the World Food Tour  
**Japan**  
KE Kids Camp  
Junior Cooking Class  
Golf Cart Parade

## August

Sunday Brunch (1<sup>st</sup> Sunday)  
Around the World Food Tour  
**China**  
Live Music

## September

Sunday Brunch (1<sup>st</sup> Sunday)  
Around the World Food Tour  
**France**  
Pool Closes (Labor Day)  
Trivia  
Craft Night

## September

(Continued)  
Football on the Big Screen  
Cigar Night

## October

Sunday Brunch (1<sup>st</sup> Sunday)  
Around the World Food Tour  
**Ireland**  
Scary Costumes Days  
Pumpkin Patch

## November

Sunday Brunch (1<sup>st</sup> Sunday)  
Around the World Food Tour  
**Brazil**  
Thanksgiving Buffet  
Cornhole Tournament  
Trivia

## December

Santa Brunch (Dec 8)  
Ugly Sweater Days

*All events subject to member participation*





## Trivia Night

**Bar**

**Thursday, February 8 • 7:00 pm**

Join us in the Bar for Trivia night and compete against your fellow members and friends. \$1 off drafts will be available.

*Reservations suggested.*



## Prime Rib Fridays

**Blackwater Grille**

**Every Friday • 5:00 - 9:00 pm**

**\$55 per person**

After a long week, unwind with a relaxing mouthwatering meal at Blackwater Grille!

We prepare only the best slow roasted prime rib. Juicy, tender, and full of flavor, you're sure to savor every bite!

Served with your choice of two sides, au jus and creamy horseradish sauce.

*Reservations suggested.*

## Oyster Roast

**Pool Pavilion**

**Saturday, February 24 • 5:00 - 8:00 pm**

**\$65 per person**

Oysters  
Chicken Bog  
Pasta Salad  
Chocolate Delight

**Kids Buffet and Bounce House**

Mini Hot Dogs  
Chips  
Fresh Fruit

*Reservations required by Friday, February 16.*





ORANGEBURG COUNTRY CLUB

## Register for Camp Orangeburg!

Registration is open to Club Members on February 1 at 10am,  
followed by Non-members on March 1



### Weekly Sessions June 11 - July 19

**Tuesday - Friday**  
**9am - 3pm**  
**Ages 5 - 12**

Drop-Off: 8:30am - 9am  
Pick-Up: 3pm - 3:15pm



*Weekly Tuition*  
*Club Members, \$335*  
*Non-Members, \$365*

*A one-time non-refundable \$45  
registration fee includes 2 camp shirts.*

*Lunch and snack included with tuition.*

*Camp will be closed the week of July 2.*



**ENROLL AT: [WWW.KECAMPS.COM](http://WWW.KECAMPS.COM)**





# SUNDAY BRUNCH BUFFET

***First Sunday of Each Month***  
*(based on member participation)*

**11:00 am - 2:00 pm**

Our regular lunch menu will not be served. Our **Anytime Menu** will be available in the Bar from 11:00am-7:00pm.

## **~ MENU ~**

Carved loin of pork with  
corn pepper relish

Fried chicken

Crab and asparagus frittata

Build your own salad

Roasted corn pudding

Sweet potato casserole

Grilled seasonal vegetables

Mashed potatoes and  
gravy

Bacon - Sausage

Biscuits and gravy

Build your own waffle

Assorted desserts

**Adults ~ \$33**

**Children 6-13 ~ \$15**

**Children 5 and under ~ FREE**

***Reservations strongly suggested and  
are required for parties of six or more.***



ORANGEBURG COUNTRY CLUB

POST OFFICE BOX 1105  
ORANGEBURG, SC 29116

## CONTACT US

*All Club facilities are closed on Monday unless otherwise noted.*

### **Accounting and Member Services**

(803) 534-5988  
Fax: (803) 535-8943

### **Reservations and Curbside Pickup**

(803) 534-5988

### **Private Event Coordinator**

(803) 531-9675

### **Clubhouse Snack Bar**

(803) 531-9680

### **Pro Shop and Tee Times**

(803) 534-6069

## DRESS CODE

### **General Dress Code**

The Orangeburg Country Club expects both men and women to dress in proper golf attire. Men and boys (beginning at age 10) must wear shirts with collars – no tee shirts. Golf shorts (just above the knee) are permitted for men and women. Short shorts, jogging shorts, bike shorts, athletic shorts, coaching shorts, cut off jeans, tank top shirts, halter tops, and swim suits are not permitted in the Clubhouse, on the golf course, or elsewhere on the Club premises. Blue jeans with no visible rips are allowed in the dining room. Exceptions are the appropriate

attire for swimming and tennis complexes; however, such attire is restricted to those areas.

### **Blackwater Grille**

General dress code applies. Caps and hats are prohibited for gentlemen.

### **Clubhouse Bar**

Golf and tennis attire are permitted in the Bar. Swimming attire is not allowed in the Bar.

### **Tennis Attire**

Accepted tennis clothing and shoes are required. Prohibited clothing includes shoes not made specifically for wear

on tennis courts, blue jeans, ragged sweat suits, cut-off jeans, etc. Shirts without collars are acceptable.

### **Swim Complex**

Appropriate swimming attire is required. Please remember that swim attire cannot be worn other places on the Club premises. It is important to have shirts and shoes to wear elsewhere on the Club premises.