BRICKYARD G o 1 f C 1 u b

NEWSLETTER DECEMBER 2015



Season's Greetings!

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Calendar

Club Hours of Operation

Times are subject to change as operations are modified. The Brickyard will be closed December 24th & 25th and January 1st—8th.

Clubhouse

November - February

Tuesday-Friday 8:00 a.m. – 8:00 p.m.* Saturday and Sunday 8:00 a.m. – 8:00 p.m.*

Golf Shop

November - February

Tuesday-Friday 8:00 a.m. - 6:00 p.m.
Saturday and Sunday 7:30 a.m. - 6:00 p.m.
Tee Times begin 9:00 a.m. (weekdays)

Golf Shop can close earlier due to weather condi-

8:00 a.m. (weekends)

Food Service **

tions.

November - February

Tues - Fri. & Sun. 11:30 a.m. - Close Saturday 8:00 a.m. - Close Beginning November 1st, the Golf Shop will be open 8:00am—6:00pm, with tee times beginning at 9:00am on weekdays. Additionally, Food Service will open at 8:00am on Saturdays.

Bar**

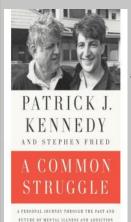
November - February

Tuesday-Saturday 9:00 a.m. - 8:00 p.m.*
Saturday 7:00 a.m. - 8:00 p.m.*
Sunday 10:00 a.m. - 8:00 p.m.*

Pool

Closed for the season.

^{**}Food and Beverage Service might close earlier due to a member event or business levels.



Brickyard Ladies' Book Club

December 15th, 5:30 pm

A Common Struggle

By Patrick J. Kennedy & Stephen Fried

Patrick J. Kennedy, the former congressman and youngest child of Senator Ted Kennedy, details his personal and political battle with mental illness and addiction, exploring mental health care's history in the country alongside his and every family's private struggles.

^{* =} or 1 hour after last cart

A Note from the Membership Director

Season's Greetings! All of us at the Brickyard wish our members and their families a happy and blessed holiday season—and we hope to contribute to making it a joyful one in a few special ways.

The December Newsletter details the many holiday events offered this month, including the Children's Christmas Party (to which members may also bring a gift for Toys for Tots); three weeks of Sunday Brunch; the Christmas Scramble Golf Tournament; and the Annual Membership Holiday Party and Golf Shop Open House.

We are so pleased to have many new members experiencing their first holiday season with the Brick-yard, and we are thankful to all of our members for their loyalty. I often speak about how great our membership is—and that is all true. We are especially fortunate that you, our members, share the Brickyard with your friends and family and help us continue to grow!

With that in mind, I am particularly excited to introduce an entirely new membership program that builds on our reciprocal golf play agreement with Idle Hour Country Club. More details follow on the next page—but this membership opportunity may make an excellent holiday gift for those with friends or family who are current Idle Hour members.

As always, please stop by my office and say hello. I am happy to answer your questions about membership and always welcome feedback or comments. We hope to see you and your families at the club very soon!

Brickyard Executive Sub-Committees

Resignations Committee

Mrs. Jenny Stansfield Mr. Patrick Goff

Gen. Robert Hughes Mr. Jack Nichols

Ms. Nancy Farage Mr. Brenton Easom

Recruitment Committee

Mr. Chip Greene Mrs. Kay Veal

Mr. Matthew Myers Judge Howard Simms

Mr. Larry Wiley

Communications Committee

Mr. Melvin Haas Mr. Andrew Holland
Mr. Terry Parker Mr. Virgil Adams

Ms. Lauren Lanter Mr. Stuart Walker

Men's Golf Association

Dr. Richard Mixon Co-Chair

Mr. Larry Wiley Co-Chair

Happy holidays,



Eliza Vaughn

Membership Director

membershipdirector@brickyardgolf.com

(478) 477-6765 Ext. 224



We are pleased to welcome our newest Brickyard members:

Mr. Les Cole

Mr. Jack Justice

Membership News

Introducing our all-new Idle Hour Special Membership Program!

Accepting Applications from December 1st, 2015—January 31st, 2016

Great Holiday or Valentine's Gift!

Program Overview:

- Family Membership
- Dues: \$200 monthly, inclusive
- 24-month-commitment
- Cart fee \$35.00
- 18% gratuity on food & beverage
- This program is open to first-time applicants who are current Idle
 Hour members and to former Brickyard members (who are current Idle Hours members) who resigned from the Brickyard prior
 to December 1, 2015.
- Subject to approval by Admissions Committee.
- All membership programs and classifications are subject to the Brickyard Golf Club Rules & Regulations. All dues and fees may be adjusted at the discretion of the club at any time.
- Current Brickyard members who are members of Idle Hour and resign after December 1, 2015 are not eligible for this program until having been resigned for 24-months, if they are current Idle Hour members at that time.

Brickyard Sponsoring Member Benefit:

Current permanent classification members who sponsor a qualifying Idle Hour member who joins Brickyard under this program will receive revised Brickyard dues of \$250 / month with no additional monthly fees!

*With this revision of monthly dues, any credits currently being received by the Brickyard member will no longer apply. Out of Town classification members may sponsor Idle Hour Program members with no revision to dues. Vertical Upgrade members may sponsor Idle Hour Program members and may choose to remain in their current dues structure or move to a dues structure of \$250 per primary family member (dependents such as spouses and children to be treated as per the Rules & Regulations). The sponsoring member must be listed on the membership application for this to apply.

The Sams family, management, and staff of Brickyard Golf Club cordially invite all Brickyard members to the

Annual Membership Holiday Party & Golf Shop Open House

Join us for an evening of holiday merriment!

Tuesday, December 22, 2015

6pm-8pm

Enjoy:



- Complimentary cocktails & hors d'oeuvres
- Golf Shop Open House with discounts and complimentary gift wrapping

Please RSVP by 5:00pm on Friday, December 18th to Luis Pardal, generalmanager@brickyardgolf.com or by calling 478-477-6765.

Attire is semi-formal, and this event is for adult members only (no guests or children, please)

Golf News & Events

A Note from the Head Golf Professional

Happy Holidays!

As I reflect on the past golf season, I must say it's been an exciting year here at the Brickyard. I have truly enjoyed my time here and look forward to another great season ahead.

As we head into the winter months, we have adjusted the golf fees to reflect lower winter rates. I encourage you to take advantage of the lower cart and guest fees—and let's keep the course busy through the winter!

In preparation for cooler mornings, we have moved the weekday tee times back to 9:00am. Weekend play still starts at 8:00am, barring any frost delays.

The 2016 tournament schedule is out and it has some exciting events with really fun formats to encourage your participation. Our season opens with the Super Bowl Scramble on February 7th and runs though the year culminating with the Christmas 2-person scramble in December.

The schedule includes great events such as the One Day Member-Guest on April 8th, the Two Day Member-Member match play (5- 9 hole matches with a shootout) in May, and the big Member Guest on October 21st & 22nd. As soon as entries open, I encourage every member to call the shop and get entered as the spots will fill quickly.

As we enter the holiday season, if you're looking for gifts for your favorite golfer, keep the Brickyard Golf Shop in mind. Our stock includes great items such as Polo, Footjoy, Under Armour, and upcoming arrivals from Fairway & Greene. We can also special order golf balls with custom personalization from Titleist at no extra charge!

Finally don't forget to sign up for the Christmas Scramble on December 19th. It's a 10:00am shotgun with a 3 hole shootout for the top 6 teams.

From the entire golf staff, we wish all our members and their families a joyous holiday season and a blessed New Year.

Carl McNeil, PGA Head Golf Professional

*The Golf Shop will be closed on December 24th & 25th and will reopen December 26th at 8:00am. The Golf Shop and Golf Operations will close on December 31st at 5:00pm and will reopen on Saturday January 9th at 7:30am.

Christmas Scramble

Sign up today!

December 19th

10am shotgun

- Format is a 2-person scramble with a 3-hole shootout for the top 6 teams!
- \$20 entry fee, does not include cart
- Guests
 welcome at
 \$38 guest
 pass rate



Gift Certificates

Members with gift certificates will be notified by the golf staff. All gift certificates must be redeemed by December 31, 2015. While we have a variety of merchandise in the pro shop, we can also *special order* for you!

Upcoming Golf Events

December 19th

Christmas Scramble 10:00am shotgun

2016 February 7th

Super Bowl Scramble 1:00pm shotgun

March 6th

Parent-Child 1:00pm shotgun

Golf News & Events

December Golf Tip:

Addressing the Ball Properly

Soon to come on video!

The question I get all the time from both men and ladies is: "What is the proper distance to stand from the ball?"

When I started playing, I learned a simple trick from my first instructor, Larry Gilbert (Kentucky Sports and PGA Hall of Fame). Coming from an all sports background, I was under the impression that the farther I stood from the ball, the faster my arms could swing, and the farther I could hit it. Larry quickly proved me wrong.

Larry asked me to hit three drives, and then we would measure the best. After I hit three drives, he asked me to hit three more—his way. He moved me much closer the ball, which felt very cramped, but he asked me to trust him.

All three of the drives I hit Larry's way were longer than the best of the three my way. Why? Larry explained that a golf swing is a chain reaction—to get most solid strike in conjunction with the best club speed, the arms and hands must play a secondary role in the swing. The body leads the way and the arms, hands, and clubhead follow.

This tip is such an excellent fundamental that I find myself going back to it nearly 30 years later. So how far should you stand from the ball?

When you address the golf ball, look down. If your hands block your view of your left heel, you are positioned the proper distance from the golf ball, with your hands hanging properly. If you can see your heel, then your arms and hands are hanging incorrectly and you are likely too far from the ball.

Hitting consistently good golf shots stems from having a really good set up and good alignment. If you can get yourself the proper distance from the golf ball, you are well on your way to achieving a repeatable golf swing.

Good luck and if you have any questions about this tip or any other part of your game, please stop in the shop or take a quick lesson from your local PGA professional.

Thank you for helping us maintain the beauty of the Brickyard golf course!

- Please repair ball marks on green.
- Rake bunkers after your shot.
- ♦ Use 90 degree rule (it helps fairways).
- Please register yourself and guests before going out to play golf.
- Please check with Carl McNeill before playing a five-some.

Thanks and happy golfing!

Carl McNeil PGA

Driving Range & Practice Green Update

The driving range will be closed two hours before dark every Sunday evening.

This will allow staff to retrieve all range balls from the range, enabling our maintenance staff to mow on Monday and also ensuring we are not losing any range balls.

- The driving range and practice greens are for the use of the members and their guests. The driving range and practice greens may be used by members during normal hours of operation.
- Guests must be accompanied by a member when using these practice facilities to prepare for their round of golf.
- ♦ The putting green adjacent to #1 tee and behind the outdoor pavilion are for practice putting only. (please do not chip to the greens.)
- The chipping green with the bunker next to the outdoor pavilion may be used for chipping from the grass around the green, as well as from the bunker next to the green.
- Please rake the bunker after you complete your practice and return the balls to the practice bucket so it will be ready for the next person to practice.

Thank you, Carl and Jim

Golf News & Events

Season's Greetings from the Golf Course Maintenance Department!

Golf maintenance has had a busy month with typical fall course maintenance and clearing of leaves. As you know, we have two projects to complete that have been pending the appropriate weather. Unfortunately due to the recent rainfall, we have been unable to do anything on the Driving Range repair, as the areas that need the drainage have been much too wet for safe repair. We began the project on the bunker on #15, but unfortunately our progress was stopped because of the rainfall. We will continue both projects when these areas dry up enough.

Given all the rain, we ask for your help with cart traffic on the course to minimize damage in wet areas. If you are on the course and see an area that is getting worn down from cart traffic, please try to avoid it and use a new route. We make an effort to let the carts off the paths as soon as possible after it rains for members' convenience and experience. Please help us by trying to avoid wet areas when we make it 90 degrees. Some holes, such as #4, #8, #9, #12, #15, and #18, have areas that tend to take longer to dry out. We appreciate your assistance being cautious and protecting those areas!

We hope to see our members out often during these colder months, and have a safe and happy holiday season!

See you on the course!

Briane Faletto, GCS

Class A Superintendent

Brickyard Winter Golf Pricing!

November 1st-March 1st

8am-2pm

Member Cart Rates:

Family Classification: \$16 (18 holes)

All Other Members: \$20 (18 holes)

\$9 (9 holes)

Guest Fee:

(accompanied)

\$38

Twilight: 2pm-close

Member Cart Rates:

\$12 (18 holes)

\$8 (9 holes)

Guest Fee:

(accompanied)

\$25 (18 holes)

\$12 (9 holes)

Lockers are available!

Contact the pro-shop for availability.

\$72.00 billed semi - annually

Rental includes locker and club storage

Member & Guest Reminders

Guest Fee Structure:

- ✓ Guest passes (3 passes per month for \$38) are monthly and cannot be rolled over; they must be used in the month assigned and cannot be moved from future months to present month.
- ✓ After the 3 passes are used for the month, additional guests must pay \$79.98 (including tax) per guest.
- Members must play with guests in order to take advantage of this special rate.
- ✓ If a member is not playing with the guest, a fee of \$125.00 plus tax will be charged.

✓ Any previous members who have resigned within the last 24 months are not eligible to take advantage of these special rates; they will be charged the regular rate of \$125.00.

Driving Range:

- ✓ The driving range is for the use of members and guests while playing golf. Guests who are not playing golf are not allowed in the driving range without the permission of the General Manager or Golf Professional.
- ✓ The putting greens (behind the pavilion and tee box #1) are for putting only. Chipping is only allowed from bunkers to the greens not from the grass areas to the greens.

Events & Catering

A Note from the Event Coordinator

At the Brickyard Golf Club, we understand that the holidays are about spending time with family and friends. We would like to assist our members in the planning of their parties and gatherings as we move into the bustling holiday season. If you are searching for a last minute venue for your company's holiday party or family gathering, let us help you—we have open spots during the month of December. Rest assured, we will take care of the difficult planning stages for you to prepare a truly special event.

After the new year, we are offering specially priced packages with lunch and dinner options for the months of January, February, and July. You can view our menu options on our website at www.brickyardgolf.com/catering. We will also be offering these options for events booked Sunday—Tuesday throughout the calendar year.

Our event space is the perfect spot for all types of events such as corporate meetings and training, birthday and anniversary parties, retirement celebrations, and wedding receptions. Our members can enjoy perks such as complimentary room rental and use of our A/V equipment, discounted service charge rates, and special rates for golf outings.

Our staff is available for site tours and consultations to discuss how we can make your upcoming event memorable. You can get in contact with the Catering & Events department by e-mailing eventcoordinator@brickyardgolf.com or calling 478-477-6765 and asking for Lauren.

We extend our warmest holiday wishes to you and your family!

Sincerely,

Lauren Fox

Holiday Business Lunch Buffet



Wednesday, December 16th

8

Thursday, December 17th

11:30am—1:30pm

\$12.95 per person

Lunch buffet will include a salad bar, three entrees, two vegetables, two starches, and a dessert display.

Advance reservations are appreciated. Please contact Lauren Fox at 478-477-6765 or eventcoordinator@brickyardgolf.com

Holiday: Dining & Social

Children's Christmas Party!

Sunday, December 6th

Brunch: 11:30am—1:30pm

Children's Party: 12:00pm—2:00pm

Santa arrives at 12:15pm!

* Enjoy a photo session with Santa and Steve Schroeder

12:30pm—2:00pm

* Train rides from noon to 2pm!

Adults—\$12.95

Children 6-12—\$6.95

Children 5 and under—Free



Members may also bring a toy for **Toys for Tots**! The club will accept any toys and deliver them for distribution to children in need of holiday cheer.

Please RSVP to Lauren Fox at 478-477-6765 or eventcoordinator@brickyardgolf.com

Holiday Calendar of Events

Sunday, December 6th: Children's Christmas Party

Sundays, December 6th, 13th, & 20th: Sunday Brunch

Wednesday & Thursday, December 16th & 17th: Holiday Business Lunch

Tuesday, December 22nd: Holiday Membership Party

Tuesday, December 22nd: Golf Shop Open House

Thursday & Friday, December 24th & 25th: Club Closed

Thursday, December 31st: Club Closes at 5pm

January 1st-8th: Club Closed

*Golfing members will have reciprocal access to Idle Hour Country Club during this time

Saturday, January 9th: Club Open for Business

Holiday: Dining & Social

Holiday Baking with the Culinary Team

Our culinary team introduces us to a delicious new holiday tradition! Caribbean Rum Cakes are baked just before Christmas and eaten at Christmas dinners. They are traditionally shared amongst friends and family, making them perfect for the holidays! It's also a tradition to pour more rum as the days goes by; it only enhances the flavor (and the fun!). One slice of this moist, rich cake is deliciously satisfying!

Caribbean Rum Cake (serves 12–14)

Basic Cake Mix:

- 2 cups cake flour
- 1 1/2 cup granulated sugar
- 4 tsp baking powder
- 1/2 cup unsalted butter
- 3 tsp vegetable oil

Rum Cake Mix:

- 3 1/2 oz. package Vanilla Instant Pudding Mix
- 1/2 cup milk
- 4 eggs
- 1/2 cup white or golden rum
- 1/2 cup vegetable oil
- 1 tsp vanilla extract

Rum Soaking Syrup:

- 1/2 cup unsalted butter
- 1/4 cup water
- 1/2 cup sugar
- 1/2 cup white or golden rum
- 1/2 tsp vanilla

Preheat oven to 325 degrees. A Bundt pan is required for this recipe.

In a large mixing bowl, combine the basic cake mix ingredients. Mix on a low speed until the ingredients have the consistency of fine gravel, and all particles are about the same size. Add the rum cake mix ingredients (pudding mix, milk, eggs, rum, oil, and vanilla extract) and combine on medium speed with an electric mixer for 2-3 minutes, scraping down the bowl halfway through. Once the batter is very smooth, pour into Bundt pan.

Bake for about 55 minutes, until fully golden and tester comes out clean and cake springs back. Remove from oven and place on a cooling rack while making the soaking glaze. Allow cake to cool completely in pan before turning it out onto a serving platter.

Combine butter, water, and sugar in a medium saucepan. Bring to a boil carefully (mixture boils over very easily), then reduce to a simmer and cook until sugar is dissolved and syrup is well-combined and the mixture is slightly thickened.

Use a long skewer to poke holes all over the cake. Drizzle the syrup over the cake, allowing it to soak in. Repeat until all the syrup is used.

The rum cake can be eaten once fully cool, but it is even better the next day! Happy holidays!

Holiday Sunday Brunch

Join us for Sunday Brunches on December 6th, 13th, and 20th

11:00am-2:00pm

Complimentary mimosa for adults & orange juice for kids

Adults \$12. 95 Children 6-12 \$6.95 Children 5 and under: Free

Saturday Breakfast

8:00am-10:00 am

Every Saturday

Enjoy unlimited pancakes and waffles with all the toppings!



December Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		Food & Beverage Closes at 5pm	2	3 Food & Beverage Closed for Lunch, Closing at 5pm Sandwiches and drinks available in the golf shop	4 Food & Beverage Closes at 5pm	5 Breakfast Special Food & Beverage Closes at 5pm
6 Sunday Brunch & Children's Christmas Party	7 Clubhouse, Driving Range, Course & Pool Closed	8	9	10 Food & Beverage Closes at 3pm	11	Breakfast Special Food & Beverage Closes at 5pm
13 Sunday Brunch	Clubhouse, Driving Range, Course & Pool Closed	Ladies' Book Club— 5:30pm	16 Food & Beverage Closes at 3pm	Food & Beverage Closes at 3pm	18	19 Breakfast Special Christmas Scramble Food & Beverage Closes at 4pm
20 Sunday Brunch	21 Clubhouse, Driving Range, Course & Pool Closed	Annual Membership Holiday Party & Golf Shop Open House 6pm–8pm	23	24 Christmas Eve Club Closed	25 Merry Christmas! Club Closed	26
27	28 Clubhouse, Driving Range, Course & Pool Closed	29	30	31 Club Closes at 5pm	January 1 Club Closed	January 2 Club Closed

Please note: the clubhouse, course, and driving range will be closed from January 1st—8th, 2016, reopening on Saturday, January 9th.

^{*}Golfing members will have reciprocal access to Idle Hour Country Club during this time

Club Contact Information

General Manager

Luis Pardal

generalmanager@brickyardgolf.com

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Club Controller

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Membership Director

Eliza Vaughn

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Executive Chef

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Director of Golf

Iim Hickman

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