



December

A Message from Scott Simerlink—General Manager



The Holiday Season is a very busy time here at the Club with many Holiday parties scheduled. Please watch out for eblasts regarding dinning options, as certain days the Mixed Grille will be closed. However, the casual dinning room is always open.

Make plans to join us on December 9th for Santa's Brunch from 11am-2pm. Please let us know of any special seating arrangements including highchairs/booster seats. We also have several activities planned throughout the month for the kids. Gingerbread House decorating on December 8th and the Kid's Holiday Party on December 16th are all events you don't want to miss!

We are once again taking part in the Salvation Army Angel Tree. If you'd like to participate, Angels can be picked up at Christine's office. We hope to help as many little boys & girls possible, to be able to open something special on Christmas Day. For more information, email Jaden Cross at jcross@florencecc.com!

Also, if you have not checked out our fitness center, it is definitely worth a look! The room is open 24/7 and furnished with all new equipment. Perfect way to start the New Year off right. Speaking of New Year's, join Pianist David Shoff at the Club for our New Year's Eve celebration. Please call Christine to reserve your table.

A big thank you from the Florence Country Club team for your generous contributions to the staff Holiday fund. We wish everyone a Merry Christmas and a fantastic New Year!

—Scott Simerlink



Santa's Brunch

Join Santa at the Club for brunch on December 9th from 11am-2pm. Don't forget your cameras, as Santa will be available in the lobby to take pictures and talk to your children about all their Christmas wishes!

Menu

Salad Bar & Seasonal Salads
Prime Rib Carving Station
Omelet & Waffle Station
Chef's Selection of Fresh Fish
Roasted Pork Loin with Apple Butter
Southern Fried Chicken
Mixed Winter Vegetables
Red Bliss Mashed Potatoes
Mac & Cheese
Green Bean Casserole
Chicken Tenders & French Fries
Dessert Display

Adults: \$22.95

11-14: \$10.95

6-10: \$7.95

Under 5: Free

Includes coffee, tea, soda



Please call Christine to make your reservations at 843-662-1413. If you need a highchair or booster seat for your little one, please let us know beforehand. Please specify any allergies beforehand as well, to ensure there is something for everyone!

Board of Directors

President

Mr. Sonny Slaughter
Office: 843.665.7599

Vice President/Membership & Marketing

Mr. Chris Peebles
Office: 843.662.6234

Secretary/Treasurer & Finance Committee

Mr. Brandon Lyles
Office: 843.669.4257

Golf Committee

Mr. Grey Raines
Office: 843.617.0830

Tennis & Pool Committee

Mr. David Poston
Office: 843.382.4000

Greens Committee

Mr. Mike Rallings
Office: 843.292.4442

House/Social & Food/Beverage Committee

Mr. Jamie Herbert
Office: 843.662.8988

House/Building Committee

Mr. Mark Hanna
Office: 843.662.7438

Club Rules, Bylaws & Procedures

Mr. Matt Tyler
Office: 843.669.8787

Club Staff

General Manager

Mr. Scott Simerlink
843.662.1413 x 101
ssimerlink@florenceccc.com

Executive Chef

Mr. Mark Cairns
843.662.1413 x 106
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Head Golf Professional

Mr. Steve Behr
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stevebehr@golf@aol.com

Head Tennis Professional

Mr. Larry Rizzo
843.662.3015
lrizzo6430@aol.com

Accounting Manager

Mrs. Teresa Garriss
843.662.1413 x 102
tgarriss@florenceccc.com

Banquet Coordinator

Mrs. Christine Welch
843.662.1413 x 100

Golf Course Superintendent

Mr. Dru Clark
843.662.5309
dclark@florenceccc.com

Clubhouse Manager

Ms. Jaden Cross
704-840-9112
jcross@florenceccc.com

Florence Country Club Financial Spotlight

MEMBER TYPE	Oct '18	Oct '17	DIFF.
Junior	48	52	-4
Ministerial	2	2	0
Non-Resident	18	19	-1
Resident	228	236	-8
Senior	45	45	0
Social	44	43	1
Swim/Tennis	60	59	1
Widow	9	8	1
TOTAL	454	464	-10

	2018	2018 Budget	2017
Income	307,214	298,957	273,564
Expenses	314,947	283,290	275,399
Difference	-7,733	15,667	-1,835
YTD	2018	2018 Budget	2017
Income	3,285,218	3,325,276	3,202,424
Expenses	3,355,578	3,346,656	3,312,924
Differences	-70,360	-21,380	-10,500

Casual Family Dining
Tuesday Night
5:30-8:30pm

December 4th: Comfort Foods

December 11th: Southern

December 18th: Italian

Gingerbread Houses

Saturday, December 8th
9am-12pm
\$15.00 per house



Bring the whole family out to the Club to decorate a gingerbread house! All of the goodies & supplies you need to decorate with will be provided to you. The houses come pre-assembled to avoid any hassle! Please call Christine by December 6th to make reservations in order to have an accurate amount of houses for everyone who desires!

KID'S BIRTHDAY NIGHT
(December Birthdays)



Join us on December 13th for a special celebration for all our children born in December. A free dinner of their choice off the kid's menu, an ice cream dessert, and a trip to the treasure chest awaits them!

November Trivia Winners



Lynn, Garners, Sonfield, Stewart

Kid's/Family Trivia Night

December 27th

Adult Trivia Night

December 29th



Dear Children of Florence Country Club...

My elves are hard at work making lots of toys for all the boys and girls around the world! I am still missing a few letters from some of you here at the Club! If you want to bring it with you on December 9th for Brunch, I will be here! Otherwise drop it by Christine anytime and she will make sure it gets to me. Remember to be good kids for mommy & daddy by helping with all your chores.



Kid's Holiday Celebration

December 19th

(6pm-10pm)

\$15.00 per child

Movie: Polar Express



Come as you are for a fun night of crafts, games, movies & some delicious treats. Pajamas or holiday sweaters are encouraged! Chicken Tenders & Pizza will be served for dinner & dessert will be homemade cookies that each child can decorate themselves. Sean will be performing in the tavern & any child who wants to sing along to some Christmas Carols may do so! Limited to 30 children & reservations are necessary. Must be bathroom independent. Please reach out to Christine at 843-662-1413.

Burger Bar

Every Sunday night from 5pm-8pm Burger bar is available to all. Draft beers are 1/2 off and your burger options are limitless!

Starting with a choice of meat, cheese and toppings which include lettuce, tomato, bacon, grilled onions, pickles & more!

Adopt an Angel

"We put new clothes & presents under trees for over 1 million little boys and girls who would otherwise go without anything to open on Christmas morning."

We have "Angels" in Christine's office that you may look through if you'd like to participate. We ask that you purchase the gift written on the Angel and return it back to Christine by December 15th. If you have any questions feel free to call Scott Simerlink at 843-662-1413.

Golf News

Upcoming Events

December 6th: Blackcreek Seniors

December 15th: Santa Scramble

Tuesday Women's Golf Clinic

10am Women's Clinic (Full Swing to Short Game)
\$25

Junior Golf Clinics

Paul Woodbury is the instructor of these clinics

He can be contacted at 843-669-3554 the Golf Shop or paulwoodbury@gmail.com.

For his online scheduling portal, please visit <https://pwgolflessons.acuityscheduling.com/>



Ladies Guest Day: November 9th

Format: 4 Person 'Texas Scramble'

1st Place Gross: Diane Watson, Mary Beth Lewis, Deb Pues, Lisa Lee 151

1st Place Net: Susie Folk, Melissa Ethridge, Toni Baxley, Cathy Robinson 127

Behr Cup : November 10-11

Format: Saturday 2 Man Best Ball

Sunday Single Matches

Congratulations to Team Rallings on capturing this years BEHR Cup! Once again the competition was close and came down to the final matches. Way to go guys, we appreciate all who participated.

John Orr Leadership Camp: November 9-11

Special thanks to Paul Woodbury and the South Carolina Junior Golf Association on conducting this years leadership camp held at FCC! Thirty five juniors from all over the state qualify to attend. Thanks to all the volunteers as well!

Titleist 1 ball in golf	
BEHR CUP BEST BALL MATCHES SATURDAY NOV 10	
WETSS	HALLINGS
Gregg (3:2)	Ridgeway (6:4)
Thompson	Rallings
Fuller (3:2)	Owen
Williams	Lynn
Slaughter	Lynn
Doan	Doan
Weiss (1up)	Doan
Human	Doan
ROUND 1 Total	3½ 2½

Titleist 1 ball in golf	
BEHR CUP SINGLES MATCHES SUNDAY NOV 11	
WETSS	HALLINGS
Thompson	Rallings
Hiller	Lynn
Williams	Owen
Thompson	Ridgeway
Fuller	Lee
Gregg	Doan
Weiss	Doan
Doan	Doan
Slaughter	Doan
Weiss	Doan
Human	Doan
Weiss	Doan
ROUND 2 Total	4½ 7½
WETSS Hallings 8 10	

Ladies Game Day

Ladies, join other Florence Country Club women at 10am on the first Wednesday of the month for Bridge and Penny Canasta. We want to encourage any lady regardless of age, skill level or membership to join. Snacks and drinks will be provided!

In Loving Memory...

Dr. William S. Houck

Mrs. Anita Flowers

Pub Menu

Just looking for a quick bite to grab & go?? Our pub menu is perfect for this. The menu started in November and will be continuing into December:

Spinach artichoke Dip

Cheeseburger Sliders

Chicken Wings (half & full)

Parmesan Crusted Quesadillas

House made Truffle Fries

Mozzarella Sticks

Tennis News

Charleston Junior Southern– Level 3

Mahaley Swink was a finalist for girls 10's green.

Hannah Marie McKay reached the finals of consolation girls 12's red.

James Herbert reached the finals of consolation boys 12's white.

Charleston Thanksgiving Junior– level 3

John Roland Dawkins reached the semi's in singles and won the doubles

Grace Murrill reached the finals of the 10's and under green



Upcoming Events

Adult-Junior Mixed Holiday Doubles Tournament

January 12th from 9AM-5PM

The charge is \$20 per person and all proceeds go to Junebugs at Florence Community Outreach Ministry

Bruce's Yam Slam

February 1st–3rd

Juniors tennis tournament level 3 SC

Ladies Spring League starts in February

Junior Tennis Clinics

Beginning Junior Clinic

Monday/Wednesday

3:30-4:30pm

Advanced Junior Clinic

Monday/Wednesday/Friday

4:30-6:30pm

Golf Maintenance News

Big things are taking place on the golf course and we are very excited about the upcoming improvements! We are in the process of replacing the failed concrete drain line that crosses #15 fairway with a perforated pipe . This will help drain the surface water, while effectively moving the water that multiple drains feed to it. From #15 fairway work will climb the hill beside the tennis courts and alongside the driving range net toward the chipping area where it will ultimately tie into the driving range tee. Once this process is complete, construction on the range tee itself will take place. This will consist of eliminating a portion on the front and essentially moving it toward the rear, into the parking lot. This gives us more distance from the tee itself to the net at the end of the range, while allowing us to better orient the direction that the tee is currently aiming. The company chosen to perform this work was highly recommended and we expect excellent workmanship throughout this renovation. We will do our best to minimize disruption of play and try to keep the driving range open during this process.

Be advised that we have recently implemented our Winter Pin Location Program ,which helps to eliminate excess plugs on our greens. Plugs cannot heal during the fall and winter months due to the cold temperatures. If we were to continue to cut new pin locations, the amount of visible plugs would be excessive. We will rotate between the three zones currently in place. New cups will be cut on an “as needed” basis depending on the integrity of the cup edge(s).

Thank you all for your support as we continue to improve Florence Country Club. Please feel free to contact me with any questions or concerns.

Respectfully, Dru



New Year's Eve Dinner



December 31st

\$55 Per Person

Reservations Accepted (6pm-9pm)



Appetizer Choices

Seared Natural Sea Scallops over spaghetti squash topped with a sherry roasted garlic butter sauce

Duck Breast with a balsamic honey glaze with dried cherry risotto cake

Salad Choices

Bistro salad with field greens, pecans, Maytag blue cheese, Bartlett pears, Vidalia onions and a champagne vinaigrette.

Butter lettuce salad with applewood bacon, heirloom tomatoes, dried cranberries, feta cheese and a citrus dressing.

Main Course Choices

Main Lobster Tail with yukon mashed potatoes and butternut squash

12 oz Bone in Prime Filet Mignon Oscar Style with yukon mashed potatoes, brussels sprouts, gold beets and a jumbo lump crab béarnaise sauce

Atlantic Halibut seared over blood orange scented jasmine rice, sautéed sea beans with a citrus butter sauce

Prime Short Rib and Jumbo Crusted Shrimp with potato au gratin, organic rainbow carrots and cabernet pan sauce

Dessert Choices W/ Champagne

Chocolate Mousse in a rolled wafer topped with shaved dark chocolate

Chocolate Cheesecake dripped in a strawberry salsa

Blueberry Crumb Cobbler topped with chantilly cream

Entertainment By: David Shoff (7pm-11pm)

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