THE BREEZE

BERRY HILLS Country Club

FROM THE DESK OF THE GENERAL MANAGER

Dear Members,

Thank you all for a wonderful Summer here at Berry Hills Country Club! I enjoyed seeing so many smiling faces over the summer months and hope this continues throughout the Fall and Winter. Thinking ahead, please contact the Club to reserve a space for all of your holiday business and social gatherings.

We have planned a fun filled October! Make plans to attend our Wine & Tapas, Wednesday Night Happy Hours, Thursday Night Chef Specials, Fall Member Member, Cigar Night, Family Fun Day and Sunday Brunch, and Friday Night Burger Nights! Thursday Night Specials & Burger Nights are the perfect time to place those pick up orders. You may order menu items ToGo by calling the Club at 304-744-1393 x 205.

Please note that we are now in our Fall/Winter Club hours. For your convivence, I have included them in this newsletter. Please watch your email and our social media for updated information. Thank you for a great summer and I look forward to seeing you at your Club

Brandie Thomas
General Manager

BOARD OF DIRECTORS

President/Golf Chair
Jim Roncaglione

Vice President/Grounds Chair
Raj Shah

Cephas Evans~
Grounds Chair

Treasurer
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Jason Chipps

Brent Sears

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Pool & Racquets

Chris Kosarek~
Entertainment Chair

Jon Akers~
Membership Chair

Chris Williams~
House Chair

Kathy Chesley~
Golf Chair

WELCOME NEW MEMBERS

David Rees
Chris Burdette
Chris Pence
Emily Green
Leah Ferrell
Rodney Cummings

FROM THE PRO'S

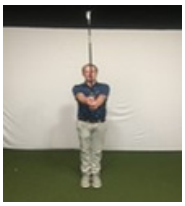
This activity is a basic setup and motion of the golf swing can be learned here. This basic posture will take you from setup to the start of the swing to the final movement of proper transfer of weight to the lead leg!

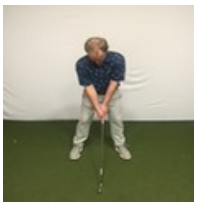
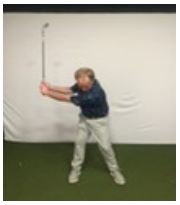
Set-up with our feet together, take our club out in front of you with arms perfectly straight and the club pointing straight up in the air.

Now from here slightly tilt your hips back and bend forward so the golf club is directly behind the golf ball.

Your feet are still together in this position. From here, just simply spread your feet so your stance is slightly more than shoulder width apart.

Now we begin to take the club back and form the backswing forming the letter "L" at the top of your backswing. The key for more distance is to form this "L" on back swing to generate more speed and width in your swing. As you swing through to the finish pay close attention to a balanced finish. The final step to your great swing will be when you pose this awesome finish with weight on lead leg and dynamic balance!



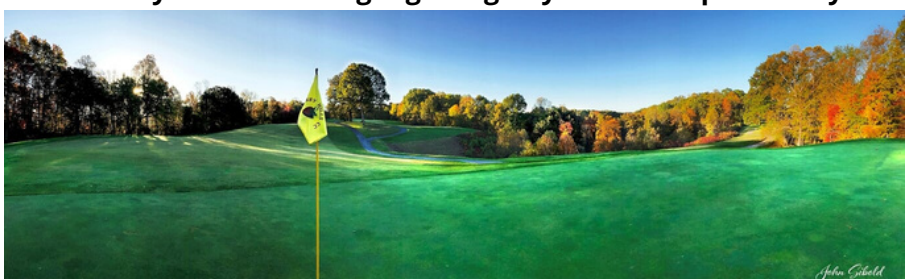



Hey everyone, as the summer has come to an end and the fall begins is when the grounds crew is the busiest preparing for the next year. From seeding to fall aerification and fertilizing, the beginning of fall is a blessing to most golf course grounds crews. Cooler temperatures and shorter days make for some great golfing conditions too. There is a lot less stress on the course from hot dry conditions that help in making the course play firm and fast, which most golfers like. Most of the prep work for next year is complete and the remaining work will be finished soon. Fertilizing the rough and the greens going into the winter is the majority of the work that is left to complete. With the lower overnight lows dropping fast, leaves will start falling soon and the majority of our course prep each day will be leaf removal. Fairways have already started to slow down in growth and will most likely be completely dormant by late October/early November. We have already begun to cut back on seasonal and full time worker hours heading into the winter. The grounds crew will keep course conditions as good as the summer conditions as best as possible knowing there are still a lot of good golfing days left this year.

Weather and stress related damage to some of the greens will be patched and seeded soon. Too wet is just as damaging as too hot, and with 8" of rain to begin September was hard for some of the greens. The drainage will be investigated on some of these area to ensure future problems are at a minimum. Weather and time permitting, some winter projects will be started before the end of the year. Some of these projects are repairing some clogged drainage, repairing the wall at the range, tree removal, etc. The majority of our winter work begins in December after the leaves have completely fallen, so hopefully we will have time to get started on some smaller projects while still maintaining the course for play. I have been planning next years maintenance program and schedule which next spring will be here before I know it. Thanks everyone for making it great golf year and hope to see you on the course.

Russell Stewart
Grounds Superintendent

Russell Stewart
Superintendent



Wine & Tapas
Thursday, October 27th
6pm

Wine Pairings TBA
Reservations are a MUST

Chicken Gyoza with ginger soy sauce
Oriental seasoned Chicken Breast Dumpling

Kale Pesto Stuffed Shells
Ricotta Cheese, Parmesan, Mozzarella, Kale pesto, Pasta shells in a Smoky Marinara

Clam & Chorizo Stew with White Beans
Flavors of White Wine, Clam Broth, Tomatoes, Cilantro and spicy Chorizo

Pepper Crusted Pork Tender
Served With Smashed Parsnips and Pumpkin Butter

Mud Pie
Layers of Vanila Mousse, Coffee Mousse, Hot Fudge, Caramel, and Crushed Oreos

NEW MENU ITEMS

Apple Kale Walnut Salad
Chopped Kale, Napa & Red Cabbage, with Toasted Walnuts, and Blue Cheese
Apple Vinaigrette

Paneer Korma
Pan seared Paneer Cheese in a Spicy Coconut Curry sauce.
Vegetable Pakoras, Basmati Rice, and garlic Naan

Rabbit Etouffee
Rabbit loin Braised in a Classic Cajun Stew with Andouille Sausage and Crawfish
Served with White Rice and Baby Carrots

Pumpkin Praline Pie
Creamy Pumpkin Pie with
Crunchy Chewy Brown Sugar Pecans

Burgers & Brews

EVERY FRIDAY NIGHT featuring $2 Draft's with the purchase of a BHCC Burger

WINE DOWN
Wednesday

1/2 off a select Bottle of Wine with the Purchase of an Entrée
****see Mo for details*

EVERY WEDNESDAY
5:30-7:00PM

HALF-PRICED
CALL BRAND
COCKTAILS

Celebrate the Holiday Season with your family, friends, or coworkers at Berry Hills Country Club. Whether you're keeping things small and intimate, or need a larger space for a get together - we offer plenty of options, perfect for your office party or a family gathering.

Looking to keep things at home or at the office? We offer Catering To Go to take the stress out of preparing your holiday spread!

CALL BRANDIE TO PLAN YOUR PARTY NOW
304-744-1393

Sunday Fall Fun Day

Sunday, October 30th

Fall Brunch Buffet 1130-2:30pm
Kids Halloween
Costume Hay Rides & Pumpkin
Decorating & inflatables beginning
at 12:30pm

Reservations are a MUST as Seating is limited

Fall Fun Day Brunch Menu

Sunday October 30th
1130am-2:30pm

$32.95 Adults
$14.50 Kids
Under 5 FREE

RSVP's are a must

Omelet Station
Bacon, Sausage
Lox and Bagel Station
Zuppa Toscana Soup
Autumn Salad
with Pumpkin Goddess dressing
Grilled Street Corn salad
Wild Mushroom & Spinach Crepe
Fried Chicken & Waffles
Frutti Di Mare & Wild Rice
BHCC Benedict
(Fried Green Tomato, Ham, Hollandaise)
Bouquetiere of Vegetables
Assorted Desert Display
Kids Table: Hot Dog Sliders & Mac & Cheese Bites

Nine, Wine & Dine

Friday, October 14th
5pm

Prickly Pear Power Slaw
Broccoli, Kohlrabi, Brussels Sprouts, Kale, Radicchio, Carrots, Pomegranate Seeds, Almonds with Prickly Pear Vinaigrette

Sous Vide NY Strip and Pan Seared Scallop Duet
With Lime Dill Hollandaise, Truffled Potato and Haricots Verts

Pumpkin Spice Crème Brulé

CALL THE PRO SHOP TO SIGN UP

The Driving Range will close for the season on Monday, October 31st.

Thank you for another great year!

Wednesday Night Skins

Come one Come all!
Every Wednesday Net & Gross Skins Game
5pm
Play whatever tee you like and use your handicap from that tee!

Great way to meet new people and play with the Pro's!

A skin is when a player has the lowest score on any hole.
$20 entry and all skins paid out in cash!

Call the Pro Shop 304-744-8790
or text Barry 304-552-3613

Birdies & Brews

Fall Member Member
Saturday, October 8th
9am Breakfast Buffet in the Men's Locker Room
10:00 shotgun start
Pick your partner to sign up
(2 players per team)
2 Man Scramble
Monster Style Set up

Fife Street Brewing Craft Beer and lunch in the Garden room
October 8th

$75 per Player
Call the Pro Shop to sign up!

Thanksgiving Carry Out

ORDERS MUST BE PLACE NO LATER THAN NOVEMBER 19TH AT 5PM

Traditional Baked Turkey
House Made Stuffing, Mashed Potatoes & Gravy, Green Beans, Rolls, & Pumpkin Pie
$165 per order
Feeds 6-8 ppl

Additional Side Items
(additional side items feed 6-8 ppl)
Pumpkin Pie $15 per pie
Green Beans $25
Mashed Potatoes & Gravy $25
House Made Stuffing $25
Rolls $15

Wine Pairings available at a GREAT price!
See Mo for details

304-744-1393

Pro Shop Hours

Monday	CLOSED
Tuesday	9:00 am - 5:00 pm
Wednesday	9:00 am - 5:00 pm
Thursday	9:00 am - 5:00 pm
Friday	9:00 am - 5:00 pm
Saturday	9:00 am - 5:00 pm
Sunday	9:00 am - 5:00 pm

Clubhouse Hours

Monday	CLOSED
Tuesday	CLOSED
Wednesday	11:00 am - 8:30 pm
Thursday	11:00 am - 8:30 pm
Friday	11:00 am - 8:30 pm
Saturday	11:00 am - 8:30 pm
Sunday	11:00 am - 8:30 pm

From the Chef

Hold my pumpkin latte and watch this!
Its that time of the year again, Pumpkin.
Let's twist up a world-renowned favorite
and make a Roasted Pumpkin Hummus.

Roasted Pumpkin Hummus

1 small pumpkin
3 garlic cloves
juice from 1 lemon
3 rosemary leaves
2 cups Chickpeas
4 Tbl Tahini
salt and pepper to taste
2 Tbl olive oil
herbs and seeds to garnish

-Heat up the oven to 220° C / 425° F and prepare a baking tray with a baking paper
-Peel the pumpkin
-Cut the pumpkin into small cubes and place them onto a baking sheet. Add garlic cloves, rosemary and coat with olive oil
-Place it in the oven for 30 minutes till its soft and slightly caramelized
-When it is done, remove it from the oven and let it cool down
-Place all roasted ingredients into a food processor or powerful blender, add chickpeas, tahini, lemon juice, salt and pepper.
-Blend in the food processor or until creamy smooth
-Transfer onto a plate, drizzle with extra virgin oil, sprinkle with coriander or parsley. Add toasted pumpkin seeds to garnish.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				Thursday Night Special	Burgers & Brews	1
2	3 Club Closed Course Closed	4 Club Closed	5 Happy Hour 5:30 - 7pm Skins Game	6 Thursday Night Special	7 Burgers & Brews	8 Fall Member Member
9	10 Club Closed Course Closed	11 Club Closed	12 Happy Hour 5:30 - 7pm Cigar Night Skins Game	13 Thursday Night Special	14 Burgers & Brews Nine Wine Dine	15
16	17 Club Closed Course Closed	18 Club Closed	19 Happy Hour 5:30 - 7pm Skins Game	20 Thursday Night Special	21 Burgers & Brews	22
23	24 Club Closed Course Closed	25 Club Closed	26 Happy Hour 5:30 - 7pm Skins Game	27 Thursday Night Special Wine & Tapas	28 Burgers & Brews	29
30 Halloween Brunch	31					

CHECK OUR WEEKLY EMAILS AND SOCIAL MEDIA POSTS FOR CLUB UPDATES!

Brandie Thomas, General Manager
Membership/Events
brandie.thomas@berryhillscc.com

Russell Stewart, Grounds Superintendent
rstewart0711@gmail.com

Barry Evans, PGA Golf Professional
bgegolfpro@aol.com

Christian Breed, Assistant Golf Professional
christian.breed@icloud.com

Anthony Bowyer, Executive Chef
Chef@berryhillscc.com

Mo Jenami, Maître D'
mojenami@yahoo.com

Jennifer Jones, Office Assistant
Jennifer.Jones@berryhillscc.com

Berry Hills Country Club
The Country Club of Charleston
1 Berry Hills Road Charleston
WV 25314
304-744-1393
www.berryhillscc.com