



*Waverley Country Club*

# THE CURRENT

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APRIL 2021



Easter Brunch and Dinner  
**April 4**

Revana Portfolio Wine Dinner  
**April 23**

Presidents' Formal  
**April 30 & May 1**

# Hours of Operation



## Field House

Monday 8:00am - 4:00pm

Tuesday-Sunday - 7:00am - 6:00pm

## Bag Room

Monday-Sunday - 7:00am - Dusk

## Driving Range

Monday 9:00am - Closes 2 hours prior to sunset

Tuesday-Sunday 7:00am - Dusk

**Daily Course Availability and Tournament Results available on the Club's app and website.**

## Turn Bar

Daily 10:00am - Dusk

## Men's Bar

Wednesday-Sunday 11:00am - 6:00pm

## Grille Breakfast

Saturday 6:30am - 11:00am

## Grille Brunch

Sunday 9:00am - 3:00pm

## Grille Lunch

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

## Grille Dinner

Wednesday - Sunday 5:00pm - 7:00pm

*Reservations are suggested for lunch and required for dinner, and may be made on the Club's app/website or by contacting the Front Office at 503.654.6521. Guests are welcome for lunch and dinner.*

*In Memoriam*  
Patricia Cudahy

## 2020 BOARD OF DIRECTORS & COMMITTEES

Rick Dillon | *President*

Blake Howells | *Vice President* | *Treasurer* | *Finance*

James Wells | *Vice President* | *Green*

Jeff Jorgenson | *Secretary* | *Tournament*

Linda Williams | *House*

William Swindells | *Long Range Planning*

Wayne Drinkward | *Field House*

Nick Ehlen | *Membership Enhancement*

Jim Carter | *Membership*

## WOMEN'S BOARD OF GOVERNORS

Sharon Nugent | *President*

Nancy Herpers | *Vice President*

Cindy Flora | *Secretary*

Elizabeth Howells | *Treasurer*

Kristen Kohnstamm | *Assistant Treasurer*

Kelly Wentworth | *Hospitality*

Linda Boyd | *Program*

Tracy Stoloff | *Assistant Program*

Mariko Clark | *Junior Activities*

Leslie Nevius | *Assistant Junior Activities*

Carolyn Christoferson | *9 Hole Team Captain*

Karen Holce | *9 Hole Assistant Team Captain*

Marjorie Kerr | *18 Hole Team Captain*

Wendy Keeton | *18 Hole Assistant Team Captain*

## SENIOR STAFF

Nadav Bashan | *Executive Chef*

nadav@waverley.cc

Megan Bates | *Clubhouse Manager*

megan@waverley.cc

Larry Batchelor | *Maintenance Director*

larry@waverley.cc

Lori Hennessy | *Membership Development Director*

lori@waverley.cc

Brian Koffler | *Golf Course Superintendent*

brian@waverley.cc

Susan Miller | *Controller*

susan@waverley.cc

Patty Namba | *Executive Assistant*

patty@waverley.cc

Jennifer Novak | *Events Director*

jennifer@waverley.cc

Jim Schaeffer | *PGA Head Golf Professional*

jim@waverley.cc

Christian Thon | *COO*

christian@waverley.cc

Chris Yost | *HR Manager*

chris@waverley.cc





## *Membership Update*

*Nick Ehlen, Board Member and Chairman,  
Membership Enhancement Committee*

The Membership Enhancement Committee (MEC) and its members serve as ambassadors for the Club and have the responsibility of sharing the special character of Waverley with prospective members. The Committee works with fellow members to ensure that the Membership Committee has the necessary pool of quality prospective members to maintain a full membership.

The MEC has two primary goals this year –

**Enhance the new member experience.** We want our newest members to feel welcome and comfortable beginning on their first day at the Club. After the staff tours the Clubhouse and Field House with the new member, explains the rules and procedures of the Club and makes introductions to key staff, the MEC is available to those new members who might not know a lot of members and to assist with member introductions. We are available for golf games, a cup of coffee, social events – anything that would make a new member feel at home. Additionally, the MEC and the BOD have asked David Jacobsen to act as a Cultural Ambassador for Waverley, and we are thrilled to report he has accepted this role. David will spend time meeting new members, attending the new member events, and sharing Waverley's special traditions, culture, and the 100+ Legacy with our newest members.

**Grow the pool of prospective members.** The MEC is sometimes referred to as “Waverley's Cheerleaders.” We are a diverse group of members from all age demographics and various professional backgrounds. We look to our individual communities, both professional and personal, to suggest prospective new members to the Committee. We ask these prospective members to the Club for dinner or a round of golf and share the Waverley experience with them. Often, they are interested in membership and don't know a lot of members. In that case, we bring together a team of members and then spend a great deal of time getting to know the prospective member - golfing, entertaining, and ensuring that they will embrace Waverley's culture. This process has been successful in new-member development in that when new members have been proposed and accepted for membership, they already have a group of friends ready to welcome them to the Waverley family.

I am also very happy to announce that—working alongside the Tournament Committee—we will be bringing back a revamped New Member Tournament and reception for the 2021 golf season. When I joined Waverley ten years ago, this was one of the most fun golf events of the summer and provided an opportunity to meet other new members and their proposers. Our respective committees will work together to encourage participation and make this one of the signature golf events of the summer. The revamped event will feature an afternoon golf tournament followed by a lively cocktail reception on the North Lawn. If you have sponsored a new member in the last year or two, this will be a fantastic opportunity to put a team together and enjoy a fun afternoon and evening at Waverley. Please mark your calendars for August 12.

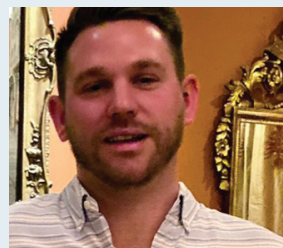
## *Welcome New Members*

Please join us in welcoming Waverley's newest members!



**Ryan and Brittany Leaverton**

*Proposed by Jim Carter*



**Jack Ward**

*Proposed by Bill Reilly*



Evans Scholars Update

As you all know, Waverley is one of the premier country clubs nationally that supports the Evans Scholarship program. We want to share some wonderful news regarding three members of our golf community. Micah Gamlen, Aubrey Jayne, and Alaina Sharp have been caddying at Waverley for the last three years. It is our privilege to announce that their hard work as caddies, along with their outstanding academic records, have allowed each of them to be awarded an Evans Scholarship at the University of Oregon beginning in September. This scholarship will pay for their full tuition and housing costs during their four years of undergraduate study.

All three scholarship recipients persevered through the challenges presented by COVID-19 to caddie last summer which qualified them to apply for the scholarship. We would like to thank all the members who took caddies last summer and previous summers so that these young men and women would be eligible for the Scholarship. These three scholarships bring the total of Waverley caddies receiving an Evans Scholarship to 62 since our first caddie received a scholarship in 1959.

Again, congratulations to Alaina, Aubrey, and Micah and thank you all for supporting our Evans Scholars.

-Waverley WGA Directors



Micah Gamlen



Aubrey Jayne



Alaina Sharp

HOLE IN ONE!



Frank Cable February 5, 2021

POSTING OF GOLF ROUNDS

As of March 1, all eligible rounds played at Waverley should be posted through your GHIN account. After 48 hours, you will receive a reminder email to post your score if you have not already done so. Please call the Field House with any questions.

HOLE-IN-ONE INSURANCE

This insurance pays the bar tab if you are fortunate enough to get a hole-in-one. Participation is voluntary, and covers both the member and spouse. The fee is \$5.00 and will be billed whenever the fund nears depletion. Once you've signed-up, renewal is automatic. Hole-in-One insurance is available by notifying Daniel Patterson (daniel@waverley.cc) in the accounting office.



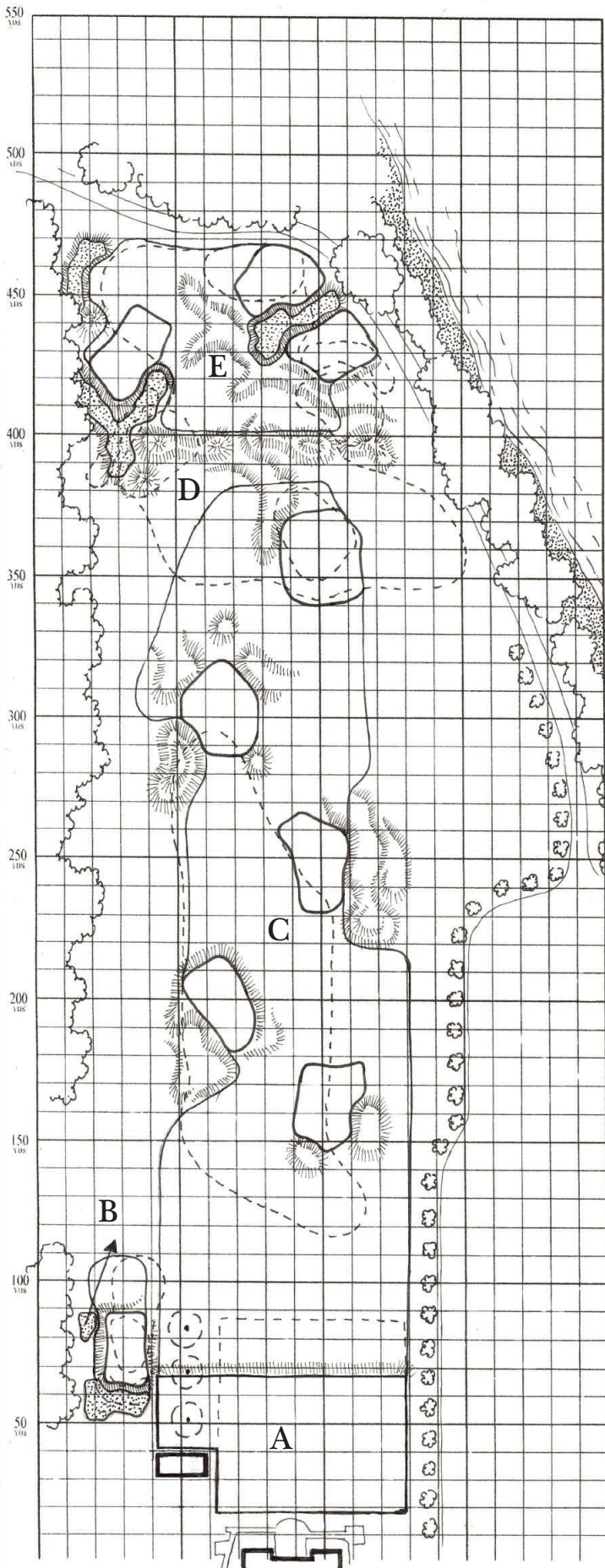
# EXPLANATORY NOTES PRACTICE FACILITY



- A-** Rebuild range tee  $\pm 20$  yards shorter than existing. Remove at least 4 trees and build new indoor teaching facility between tee and chipping area. Extend portion of range tee in front for short grass hitting opportunity
- B-** Rebuild Chipping Area expanded into  $\pm 12,000$  sq ft. Rebuild bunker on north edge maximized for the space and build small open bunker for practice of longer bunker shots out to range targets
- C-** Rebuild range floor incorporating fairway concept as per Kyle Franz original plan and mirroring on-course aesthetics. Shift select proposed target greens to maximize yardage variety and incorporate grass hollows as hazards
- D-** Add a combination of mounding and swales to divide the range floor from the short game area. Look at potential for Short Game Area to play into range targets for added shot variety
- E-** Build new  $\pm 55,000$  sq ft Short Game Area including 3 greens totaling  $\pm 10,00$  sq ft and  $\pm 7,500$  sq ft of bunkers. Maintain original Kyle Franz concept but fit within area while keeping road and maximizing short grass area and shot variety.

## *Brian Koffler, Green Superintendent*

The renovation of the entire practice facility has been a process five years in the making, confirmed as a priority by the membership survey conducted in 2013. In addition to the above ground improvements shown on these drawings, the irrigation system will be completely replaced, and a comprehensive drainage system will be designed and installed. The proposed improvements to the practice facilities are slated to begin Monday, August 23. Due to the extensive nature of the proposed improvements, all affected areas will be closed until late winter/early spring 2022.







## *Spring Golf Tips*

*Zach Emery, PGA, First Assistant Golf Professional*

Spring is here! Sort of. The weather is definitely getting warmer and we are seeing more of the sun that we have seen in the past 5 months. Time to get the golf game in gear! Here are a few tips to help you get back into the swing of things:

- Focus on movement and balance. Make sure you warm your body up before starting to hit balls. This could be arm circles, leg swings, and upper body rotation for 5-15 minutes or so.
  - Start your practice or warm up session with your smallest shots and build up into your full swing
  - Focus on isolating your shoulder turn and your hip turn
  - Work on single leg balance on each leg for a few minutes a day
- Identify the weakest part of your game and practice accordingly.
  - Don't neglect your strengths, but spend 40-50% of your practice time on your weakest area
  - Make use of our many practice areas
- Revisit your set up for each area of the game.
  - Your set-up will dictate how your body moves when you go to make a stroke or swing
  - Try to assess each area and make adjustments accordingly to get yourself in the best position
  - This gives you the best chance to hit a solid shot before you actually make your swing

Remember, we are here to help! We are available for private lessons, clinics, tournament registration, or to help make sure you have the best equipment for your game. Your enjoyment is our priority - let's get started strong in 2021!

## JUNIOR GOLF

### *Junior Golf Clinic (Beginner)*

**Weekly on Wednesdays, from 9:00am to 11:00am, from June 2 to August 25**

Ages 7-10 | Children & Grandchildren of Members Only

This clinic is designed to be a fun environment, including games designed to learn about the game of golf. The children will receive instruction from PGA staff. Juniors will not only learn full swing, short game, and putting fundamentals, but they will also develop important fitness and life skills that will help them as they advance and grow in golf. Reservations required | 15 Students Max \$60 per child

### *Junior Golf Clinic (Advanced)*

**Weekly on Tuesdays, from 9:00am to 11:00am, from June 1 to August 31**

Ages 11-15 | Children & Grandchildren of Members Only

This clinic will focus on full swing, short game fundamentals and different chipping options, putting fundamentals, correctly reading putts, and course management. Not only will players be at the back of the driving range working on the game, but also on the golf course working on course management skills to grow their own game. Reservations required 15 Students Max | \$60 per child

### *Discovery Golf*

**May 22, June 19, July 10, August 7, August 21, September 4 | 3:30pm to 4:30pm**

Ages 4-6 | Children & Grandchildren of Members Only

Discovery Golf will focus on building a solid base for your young junior golfer. We will address the fundamentals of the game including grip, posture, and set-up while keeping the tone light and fun.

Reservations required | Limit 8 | \$40 per child



## *Member/Member Tournament*

**Saturday, May 1**

**Tee Times 7:30am - 11:00am**

2 Best Ball Net and Gross of the Foursome

Closest to the pins and Long Drives

## *Vardon Ray Qualifying Rounds*

**Thursday, May 6 - Play round at any available time**

**Saturday, May 8 - Tee Times 8:00am - 11:30am**

Format: 1 Net Best Ball of the two person team

31 teams will qualify (Winners from previous year are #1 seed) | After teams have qualified, 90% of a player's handicap will be used

This event is a Match Play best ball of partners | Teams will schedule their own matches against their opponents in a specific window of dates. **Only rounds played on these two dates will be allowed as qualifying matches.**

## *Lawson Little Match Play*

**Sign up by Sunday, May 30**

Format: Match play with full handicaps (maximum handicap is 36) | Flights will be determined by handicaps | 90% of Handicap

Players will schedule their own matches with their opponent

## *Memorial Day Mixer*

**Sunday, May 30**

**Tee Times 10:00am - 12:00pm**

Format: 4 person team game

1 Net Best Ball on Par 4s and Par 5s, 2 Net Best Balls on Par 3s

Members & Spouses Only

Regular play prior to 10:00am

## *Memorial Day Chapman*

**Monday, May 31**

**Tee Times 8:00am - 10:30am**

Format: Chapman – Both players tee off, then hit each other's tee shot – after the second shots, choose the ball in the best position and play alternate shot to complete each hole | Handicap: 60% of low handicap and 40% of the high handicap, combined for a team handicap



## LADIES GOLF

### *Yoga for Golfers*

**Mondays 4:00pm - 5:00pm, through May 31**

Via Zoom

Contact Zach for Details

### *18-Hole Guest Day*

**Friday, May 14**

"Chippin' Away in Margaritaville"

9 & 18 Holes Welcome

Co-Chairs: Wendy Keeton & Ann Johnson





## Social Events & Dining Options



### *Easter Brunch*

**Sunday, April 4 | 10:00am - 1:00pm | Limited Reservations available every 1/2 hour**  
**Jacket/Tie encouraged**

Chef action stations to include omelet & egg station, belgian waffle station, salad station, carving station, Waverley classics station, pastry & dessert station

11:00am - 1:00pm Easter Bunny with Treats & Prizes, Easter Llamas & Family Photos by Jai Soot Photography

Adults \$55 | Children ages 5-12 \$20  
Children 4 & under are complimentary  
Max table size of 6 people

### *Easter Dinner*

**Sunday, April 4 | 5:00pm - 7:00pm | Limited Reservations available every 1/2 hour**  
**Jacket/Tie encouraged**

Chef action stations to include salad, carving, Waverley classics and dessert.

Music By Dan Balmer Duo

Adults \$55 | Children ages 5-12 \$20  
Children 4 & under are complimentary

### *Easter Prepared Meal to Go*

**Saturday, April 3**  
**Pickup between 4:00pm - 6:00pm**  
**\$100 | Serves 4 people**  
**Reserve by April 1 by 4:00pm**

#### **MENU**

Crab & herb quiche  
Assorted pastries

Charcuterie board, smoked salmon, chorizo, brie cheese,  
toast points, olives, capers, marinated vegetables  
Roasted vegetable salad

Chocolate pistachio and lemon raspberry macarons

#### **ADDITIONAL ITEMS**

Bellini Kit - Peach nectar,  
Castell Flama D'Or Cava Brut \$25  
Mimosa Kit - Fresh squeezed orange juice,  
Jeio Prosecco Brut \$25  
NV Palmer Brut Reserve Champagne \$37  
Stoller Rose \$15  
Soter North Valley Chardonnay \$17

### *Afternoon Tea*

**Saturday, April 17 | 1:00pm - 3:00pm**

Join us for a traditional tea with a little Portland flair. Local teas, tea sandwiches, scones and pastries. Craft cocktails with tea infused spirits and bubbles will also be featured.

Adults \$25 | Children 12 & Under \$10

Reservations Required | Guests Welcome | Smart Casual

### *Chef's Cooking Class - The Bounty of Spring*

**Thursday, April 22 | 5:00pm**

Join our Executive Sous Chef, Jacob Schaufele, as he demonstrates how to prepare a perfect spring meal. Dinner will follow paired with wines selected by our Wine Ambassador, Colleen Kenny.

\$100pp includes class, dinner & wine | Limited to 8 people

#### **MENU**

Fava bean, asparagus, fiddlehead fern salad  
with meyer lemon vinaigrette

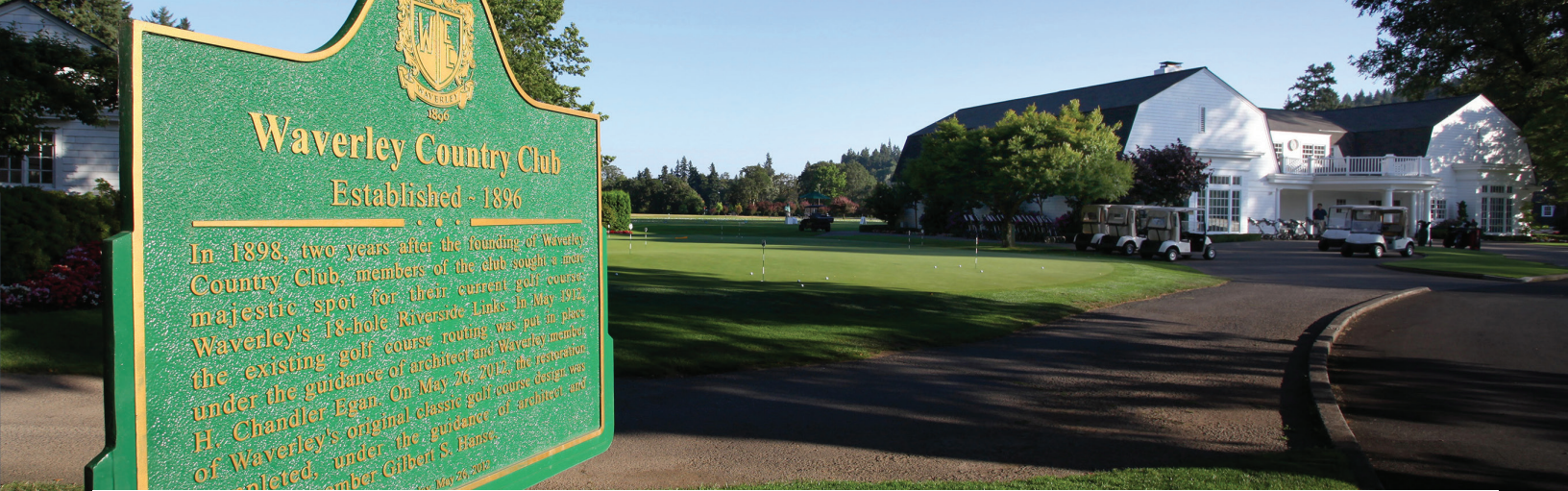
Pan seared lamb loin, English pea puree,  
foraged mushrooms, mint gremolata

Rhubarb crisp

Twomey Sauvignon Blanc, CA

Burton Bittman Tukwilla Vineyard Pinot Noir, Willamette Valley  
Hall Late Harvest Sauvignon Blanc, Napa Valley





## PREPARED MEALS TO GO

### *Thursdays & Saturdays*

**Easy Curbside Pick-up between 4:00pm - 6:00pm**

**Food will have reheating instructions**

**Packaged to Serve 2 people | \$20 per person**

**Reserve no later than 24 hours in advance**

### *Thursday, April 1*

Hummus, pita, olives

Lamb kefta kabobs, veggie kabob, couscous pilaf

Baklava

Mer Soleil Reserve Pinot Noir \$25

### *Saturday, April 10*

Antipasto salad - salami, chorizo, provolone, romaine, onion, peppers, Italian dressing

Chicken marsala, asparagus, roasted red potatoes

Lemon tart

Carpe Diem Chardonnay \$19

### *Thursday, April 15*

Waverley Salad

Grilled salmon, English peas, risotto, gremolata

Cheesecake

Sonoma Cutrer Russian River Ranches Chardonnay \$19

### *Saturday, April 17*

Cornbread, Coleslaw

BBQ brisket, jojo fries, garlic green beans

Banana pudding

Saldo Zinfandel \$27

### *Thursday, April 22*

Caesar Salad

Chicken parmesan, linguini, marinara, sautéed spinach

Chocolate Cannoli

Ciacci Piccolomini Rosso di Montalcino \$19

### *Saturday, April 24*

Napa cabbage salad - carrots, onion salad, ginger vinaigrette

Teriyaki albacore, vegetable stir fry, steamed rice

Spiced chocolate panna cotta

The Snitch Chardonnay, Napa Valley \$23

### *Thursday, April 29*

Wedge salad - iceberg, red onion, bacon, tomato, blue cheese dressing

Biscuits, fried chicken, mac'n'cheese, swiss chard

Cupcakes

Possessed Goddess Rose \$15

### *Drive-up Pizza and Pinot*

**Thursday, April 8 | 5:00pm - 7:00pm**

**Reservation time required**

Drive up to the front of the Clubhouse and place your pizza order from the window of your car. Our wood-fired pizza oven will be just outside the front door, and your pizza will be ready in minutes.

Featuring Hawks View Cellars Pinot Noir, Chehalem Mountains \$31

### *Sunday Prime Rib Dinners*

**April 11 and 18 | 5:00pm - 7:00pm**

\$25 per person | The complete dinner menu will also be available.

### *Wednesday Burger Nights*

**April 7, 14, 21, 28 | 5:00pm - 7:00pm**

In addition to the Club's traditional Grille menu, Executive Chef Nadav and his culinary team have created a menu of gourmet burgers.

\$10.95 | Children 6 and under eat free from the kid's menu.



## *Revana Portfolio Wine Dinner*

**Featuring Alexana Winery, Bodega Corazón del Sol, & Revana Family Vineyard**

**Friday, April 23 | 6:30pm Reception | 7:00pm Dinner | \$100 per person**

**Guests Welcome - Max table size of 6 people | Clubhouse Attire**

**Reservations Required | 48 Hour Cancellation | \$100 per person**

Dr. Medaiah Revana's roots in farming and passion for wine led him to become a winegrower. First, through purchasing the property for Revana Family Vineyard in St. Helena, Napa Valley, California. Followed by purchasing the property for Alexana Winery in the Dundee Hills, Willamette Valley and, finally, Bodega Corazón del Sol in the Uco Valley, Argentina. Join National Sales & Director of Education, along with a member of their winemaking team for dinner and pairings with the following 4 course menu:

### **MENU**

Grilled Spanish octopus, beet jus, squid ink emulsion, pickled watermelon rind, cara cara, gremolata.

Paired with Alexana, Pinot Gris, Willamette Valley

Olive oil poached salmon, piperade, arugula, cashew and sour cherry relish. Paired with

Alexana "Revana Series" Estate Pinot Noir, Dundee Hills

Roasted squab, artichoke, fava beans, tomato jam, morels, with cabernet and malbec jus

Paired with Corazon del Sol Malbec, Uco Valley

Chocolate caramel tart, vanilla bean ice cream. Paired with Revana Family Vineyard Cabernet Sauvignon, St. Helena

## *Sushi Night*

**Sunday, April 25 | 5:00pm – 7:00pm**

Come and enjoy Sushi with family and friends. Yoshio Matsuzaki, Sushi Chef will roll sushi to order.

Casual Attire | Reservations required | A la carte menu will be available

Sake: Sho Chiku Bai "REI" Junmai Daiginjo \$15

## *Presidents' Formal*

**Friday, April 30 and Saturday, May 1**

**6:00pm Arrival | 7:00pm Dinner**

4 Course dinner paired with wine

Music by Dallas String Quartet

Black Tie | Members Only Event | \$125 per person

Maximum table size 8 people | Outdoor tent

Limited capacity each night | Members permitted to register for one night only

## *Ladies' Spring Luncheon featuring Sue Kirby*

**Thursday, May 6, 2021**

**11:00am Social Time | 11:30am Program | Luncheon to follow**

Please join us for the annual Spring Luncheon and listen to Sue Kirby, humorist and motivational speaker.

Many women refer to her as the Erma Bombeck of our time. Sue's topic will be "Celebrate the Ordinary."

\$35 per person | Limited seating for this indoor event | Clubhouse attire | 72 Hour Cancellation

Create your table with a max of 6 people per table - Members only





*April 2021*

# CALENDAR

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thurs</i>	<i>Fri</i>	<i>Sat</i>
				1 Prepared Meal Box – Lamb Kebobs	2	3 Easter Brunch Prepared Meal Box
4 Easter Brunch Easter Dinner	5 Aerification Course Closed	6 Aerification Course Closed	7 Burger Night Aerification Course Closed	8 Drive-up Pizza & Pinot Night	9	10 Prepared Meal Box – Chicken Marsala
11 Prime Rib Dinner	12	13	14 Burger Night	15 Prepared Meal Box – Grilled Salmon	16	17 Prepared Meal – BBQ Brisket High Tea Titleist Demo Day PXG Demo Day
18 Prime Rib Dinner	19	20	21 Burger Night	22 Cooking Class with Jacob Prepared Meal Chicken Parmesan	23 Wine Dinner – Revana Portfolio	24 Prepared Meal Box – Teriyaki Albacore
25 Sushi Night	26 OSGA Tournament - Course Closed until 3pm	27	28 Burger Night	29 Prepared Meal Box – Fried Chicken	30 Presidents' Formal	

## *May Highlights*

1	Presidents' Formal	15	Prepared Meal Box – Gyros
1	Member/Member Tournament	15	PXG Demo Day
5	Burger Night	19	Burger Night
6	Vardon Ray Qualifier	20	Prepared Meal Box – Salmon
6	Prepared Meal Box – Shrimp	21	TaylorMade Demo Day
6	Ladies Spring Luncheon featuring Sue Kirby	22	Prepared Meal Box – Roast Pork
8	Vardon Ray Qualifier	22	Wine Dinner featuring Long Shadows
8	Mother's Day Prepared Meal Box	26	Burger Night
9	Mother's Day Brunch	27	Prepared Meal Box – BBQ Chicken
9	Mother's Day Dinner	28	Swimming Pool Opens (Weekends only)
10	OWGA (Course Opens at 2pm)	29	Prepared Meal Box – Grilled Steak
12	Burger Night	30	Memorial Day Mixer
13	Drive-up Pizza & Pinot Night	30	Memorial Day BBQ
14	18 Hole Guest Day	31	Memorial Day Chapman





# WAVERLEY

## *Country Club*

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PORTLAND, OREGON



**Waverley Country Club**  
1100 SE Waverly Drive, Portland, OR 97222  
Clubhouse: (503) 654-6521  
Field House: (503) 654-9509