

Waverley Country Club

THE CURRENT

JULY 2021



Independence Day
BBQ & Fireworks

July 4

Men's Invitational

July 15 - 17

Wine Dinner featuring
Bledsoe Family Winery

July 31



Hours of Operation

Field House

Monday | 8:00am - 4:00pm

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

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 - 9:00pm

Grille Breakfast

Saturday | 6:30am - 11:00am

Grille Brunch

Sunday | 9:00am - 3:00pm

Grille Lunch

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

Grille Dinner

Wednesday - Sunday | 5:00pm - 8:00pm

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
Peter J. Dowsett

2021 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*

2021 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

Larry Batchelor | *Maintenance Director*

larry@waverley.cc

Lori Hennessy | *Membership Development Director*

lori@waverley.cc

Colleen Kenny | *Food and Beverage Director*

colleen@waverley.cc

Brian Koffler | *Green 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/General Manager*

christian@waverley.cc

Chris Yost | *HR Manager*

chris@waverley.cc



Message from the President Rick Dillon



We are FINALLY(!) seeing some normalcy returning to Waverley! The weather is improving, and the masks are coming off. We have many fun activities planned over the summer, so be sure to check out the calendar section in this newsletter.

We were all very disappointed to hear that our favorite chef, Nadav Bashan, is leaving us. We have a process to find his replacement, and I would like to thank Bill Reilly, as he has agreed to chair the Search Committee. Bill has selected a qualified Committee that will begin working immediately with Christian. We have already received a lot of interest and currently have 22 resumes from some highly accomplished chefs. It is an important position, and we want to make sure we go through a thorough process to choose the right individual. I will keep you apprised of any new information as we move forward.



Message from the COO/General Manager Christian Thon

I've so enjoyed getting to know many of you these last few months and have appreciated your input regarding our Club. During our conversations, the two most frequently asked questions are:

1. How is the gate going to work?

We expect the gate to be operational by July 1, but we don't plan to activate it until after summer. The gate will open early in the morning when the staff arrives and close after the last employee goes home. Once it is activated, members will have three options to access the Club:

- We will collect member's license plate numbers over the summer, so when you approach the gate, the system will automatically recognize your vehicle and open the gate. No fob or barcode in the front window will be necessary. You will receive a form in August asking you to register your vehicle(s) so that we can enter the information into your member file.
- If you drive a car that is not in our system, you will have the option of stopping at the first island and punch in the member-specific code that most of you already have. It's the same code that will open the doors to the locker rooms, dock, etc.
- If you don't have a code (or forgot it), you can also press the button, and the system will ring at the Front Desk and the Field House. There will be a live camera, and we will be able to buzz you in. This is also the preferred method to allow your guests to enter the Club grounds - they'll just press the button to let us know that they are here as your guests.

I hope this clarifies the operational aspects of the gate, but should you have any questions, feel free to contact me directly. Based on the design I've seen, it's going to look beautiful.

2. What is the summer season going to look like with Riverside Dining and all of our special events returning?

Staffing this year has proven more challenging than in previous years - especially in the Clubhouse. As we all know, nothing in the last year has been normal, so it's probably not a surprise. This year we have fewer returning college students but more juniors and just-graduated high school seniors. In other words, many of our staff are only 17 - 18 years old. This does create a challenge, in that for much of the service staff, it's their first real job. Our employees are younger, eager to learn, and excited to be part of Waverley for the summer, but they need more training and guidance than usual. Young people are a bit more intimidated, and we have some technical issues to manage, such as not allowing them to serve alcohol if they are minors.

On a positive note, we have a terrific team leading the way - Colleen Kenny, Food and Beverage Director, and Robert Everton, Food and Beverage Manager. They will do their best to keep our service levels to the highest standards and offer continual training to our young staff about exceptional service. The more I learn about the servers, the more I am impressed. So many of them are off to college next year, already working on their degrees, or have other exciting plans for the future. I encourage you to introduce yourselves and get to know them. I believe that you'll be impressed and even proud of who they are and what they (hopefully) will become in the years to come.

We appreciate that you are well-traveled, experienced, and understand and expect top-notch service, so the bar for expectations is set high, but the qualifications bar for the staff starts off low. Bridging this gap will be the challenge of the summer. Still, with an open-minded membership and a pool of employees who care, are eager to learn, and who are here to serve, I am confident that the answer to question number two is simply: Wonderful, busy, and enjoyable! Just the way we like it.

Looking ahead, my thought of the day is - Isn't it ironic that to move forward, we all want to go back to the way it was? Hmm...

I wish you a wonderful, healthy, and normal summer once again.



125th Anniversary History Facts

1. Did you know that the pear trees adjacent to the #10 green descended from ones that came over on the Oregon Trail and formed part of an orchard that existed before the golf course? The orchards included cherry trees. What well known cherry variety was developed from these orchards?
2. Did you know that the original Waverly Golf Links was at a different location? Where was it located?
3. Did you know that Waverley had a Clubhouse on its existing property before the present Clubhouse was built in 1913? Where was the original Clubhouse located?
4. Did you know that a streetcar ran through the middle of the golf course? What was this?
5. Did you know that the original golf course layout at the Riverside Links included land now occupied by a neighborhood? What neighborhood is this?

Message from the History Committee



This medal will be added to the Green Jacket display when that installation is updated.

1899 Blyth Medal, won by Thomas Kerr

Our first Blyth Tournament Medal, 1897, is inscribed with the winners of the early years of play. Until this month, we did not know that, like today, individual medals were also given to the winners.

Proof came our way with a generous donation to Waverley's archive collection by member Randy Labbe with this rare medal won by Thomas Kerr in 1899. This medal is the only other medal from the 19th century now in our archives. What a treasure!

If you run into Mr. Labbe, please take a moment and thank him for thinking of Waverley and our collection!

Answers to 125th Anniversary History Facts

1. The Bing Cherry, named after Ah Sit Bing, the Chinese foreman of Seth Lewelling, the horticulturist who grafted it.
2. From 1896 to 1898, the Club was in the Waverly - Richmond district between S.E. 26th and 39th Streets, and Powell and Division in Portland. There is a street named Waverleigh Blvd. in the district.
3. Approximately the area between the #13 tee and #15 green with the existing #16 being the finishing hole in reverse.
4. The Interurban Railway was a streetcar line from Portland to Oregon City with four stops along the Waverley property from near the #12 green to the south end of the practice field. A section of track can still be seen between the #2 and #7 tees.
5. The neighborhood of Garthwick included roughly one-half of the original layout but was sold to finance the new Clubhouse, polo field, tennis courts, stables, garage, and roads.

Golf & Course Updates



Jim Schaeffer
PGA Head Golf Professional

I'm excited to share the Big Idea behind the transformation of the current Indoor Practice Facility! The concept is to create a world-class member environment for golf training, fittings, and lessons, as well as an entertainment component. Integration and installation of the widescreen golf simulator system will provide members and guests the opportunity to play a variety of golf courses and conditions, as well as providing the coaching staff with training and evaluation tools to help improve their student's game. Additional game types will be available for non-golf related activities and entertainment.



The updated interior design of the facility will create a familiar and comfortable lounge-like environment for members and guests to enjoy year-round, and will compliment the Waverley interior design language. Look forward to seeing the new facility in late summer/early fall!



Brian Koffler
Green Superintendent
Fertilizer and Growth Regulators

There are rare occasions in any profession where you do things that are seemingly counterintuitive and completely negate each other. For the golf course maintenance industry, the application of fertilizer and growth regulators are the most obvious example. One is used to make a plant grow and the other is used to slow plant growth. Over the years, I have personally subscribed to the theory that if you don't feed turf (apply fertilizer) then you don't have to mow it as often. You can only get so far with this philosophy.

There are a variety of reasons that adequate levels of fertilizer (especially nitrogen) are necessary to maintain a quality stand of turf. The two main goals are to provide for adequate growth and for aesthetic reasons. If greens or fairways are not supplied with sufficient nutrients to outpace damage, we will begin to see thin areas especially in shaded areas where photosynthesis is reduced. While our primary goal is playability over aesthetics, we still need to present the golf course in a reasonably healthy-looking state for the enjoyment of members and their guests.

Growth regulators have been one of the biggest advancements in our industry over the past 30 years. The combination of new products coming to market and further research on the rates and frequency of application of existing products have led to substantial improvements in turf quality on greens, tees, and fairways. For cool season turf like *Poa annua* or bentgrass, most growth regulators serve two purposes: reducing cell elongation and inhibiting seedhead production. As plants grow, their individual cells will grow lengthwise. If you can apply a product that will reduce this elongation while not negatively impacting the general health of the plant, it will result in not needing to mow as frequently. As an ancillary benefit, these products will also keep green speed more consistent as the plant grows less throughout the day. Reducing seedhead production results in smoother putting surfaces and retaining energy in the plant to help during the warmer weather during the summer months.

As always, remember to fix your ballmarks and rake any bunkers you might find yourself in ... the players behind you will greatly appreciate it!



Golf Events & Activities

JUNIOR GOLF

Discovery Golf

**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
8 students max | \$40 per child

Junior Golf Clinic (Beginner)

**Weekly on Wednesdays, from 9:00am to
11:00am, through 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. 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, through 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

Club Championship Weekend

Friday - Sunday, August 6 - 8

Friday, August 6	Tee Times 11:00am - 1:00pm
Saturday, August 7	Tee Times 7:30am - 11:00am
Sunday, August 8	Tee Times 11:00am - 2:00pm

Men's Open Division: 54 Holes, no restrictions | \$90 for Men
If a player plays Friday in the Open Division and would like to opt out of the gross competition, they may do that and move to the appropriate division

Men's Open Net Division: 36 Holes, no restrictions

Senior Division: 54 Holes, age 55+
If a player plays Friday in the Senior Division and would like to opt out of the gross competition they may do that and move to the Senior Net Division

Senior Net Division: 36 holes, age 55+

Women's Championship Division

Friday, August 6	Tee Times: 8:00am - 8:30am
Saturday, August 7	Tee Times: 12:00pm - 12:30pm
Sunday, August 8	Tee Times: 10:00am - 10:30am

Junior Club Championship

Sunday, August 8 Tee Times: 1:00pm - 3:00pm
6-, 9-, and 18-holes | Boys and Girls





WOMEN'S GOLF

18-Hole Play Day

Tuesday, July 6

"Hawaii Calls!"

9 & 18 Holers Welcome

Chair: Gail Wiltshire

9-Hole Guest Day

Wednesday, July 7

"Big Game Golf Safari"

Co-Chairs: Julie Carter & Ann Emmerson

9-Hole Fun Day

Wednesday, August 11

Co-Chairs: Denise Jones & Ann Gray

Women's Clinic Series

1:00pm - 2:00pm

Each week will focus on a different skill

All women are welcome

\$40 per participant per clinic

- July 1 Hybrids and Fairway Woods
- July 8 Driving
- July 15 Bunker Play
- July 22 Course Management
- July 29 Putting

Fourth of July Fourball

Sunday, July 4

Tee Times 7:30am - 11:00am | \$25

Format: One net plus one gross best ball combined
Individual Gross and Winners

Wednesday Night Mixers

July 21, 28 | August 4, 11, 18, 25 | 5:00pm | \$50/person

9-Hole Shotgun

Riverside Dinner to Follow

Women's Eclectic

Friday, August 6 and Sunday, August 8

New Member Tournament

August 12 | 1:00 pm Shotgun | New Members Complimentary

All members and spouses are welcome

Chairs: Nick Ehlen & Jeff Jorgenson

The New Member Tournament is a terrific way to meet Waverley's newest members! If you have proposed a new member in the last couple of years, be sure to ask the new member to join you.

If you're a new member and your proposer is unavailable, you are still welcome and we'd love to see you!

The New Member Tournament is a foursome and individual event. The foursome game is one net best ball on the Par 5's, 2 net best ball on the Par 4's and 3 net best ball on the par 3's.

We also have a New Member category of Individual Net and Gross for men and women, and regular individual gross and net winners for men and women.

Men and women can register as a mixed foursome or a foursome of men or women.

Closest to the pin on hole #6 and Long Drive on hole #10.

Register online or by calling the Field House. Be sure to mention your pairing requests, if any.





GOLF COURSE DRESS CODE

Please remember that golf course attire for men consists of tucked-in collared golf shirts, appropriate crew neck or sweaters, and tailored pants. Tailored shorts are permissible on the golf course, provided they are longer than fingertips when hands are at the sides. For women, skirts, dresses, or pants with shirts or sweaters. Skirts and shorts must be longer than fingertips when hands are at the sides. Halter tops, bare midriff garments, leggings, and yoga pants are not permitted. Caps may be worn (outside) with the brim facing forward, and - as always - denim of any color is not permitted for men or women. If you have any questions, please contact a member of the Field House staff.

TOURNAMENT WINNERS!

Chapman

1st Gross: Chuck Gall & James Wells
1st Net: Fred Buckman, Jr. & Patrick Clark

Memorial Day Mixer

Trevor & Nicole Blum and Brad & Nicole Miller

9- and 18-Hole Mixer

Marilyn Lundgren, Carolee Kolve, Victoria Taylor, & Lori Houser

Waverley Open

Black Tees Flight	1st Gross: Alex Harding 1st Net: Dougal Williams
Blue Tees Flight	1st Gross: James Wells 1st Net: Gretchen Johnson
White Tees Flight	1st Gross: Paul Duden 1st Net: Ted Ragsdale
Green Tees Flight	1st Gross: Mary Jacobs 1st Net: Doug Houser

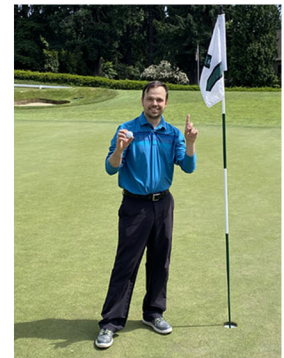
HOLE-IN-ONE INSURANCE

This insurance pays the bar tab if you are fortunate enough to make 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.

HOLE IN ONE!



Vince DiGiano
Saturday, June 5, Hole #16



Daniel Patterson
Accounting Assistant at Waverley
Monday, June 7, Hole #6

Men's Driving Clinic

July 3 | 3:00pm - 4:00pm | \$40

Men's Invitational

Course closed Thursday - Saturday, July 15 - 17

Men's Senior Invitational

Thursday August 26, 1:00pm | Friday August 27, 8:30am
Shotgun | Best Ball Stableford | \$400 per team

All Participants must be 50+ years
Sign up by July 10

Social & Dining Events

Independence Day Festivities BBQ & Fireworks

Sunday, July 4

Swimming, BBQ, Entertainment & more!

Breakfast 6:30am - 11:00am

Lunch Service 11:00am - 3:00pm

BBQ 5:00pm - 8:00pm

Fireworks at Dusk

Music by Nate Botsford Band

48-hour cancellation | Guests Welcome

Adults \$55 | Children 5 to 12 \$25

4 & Under are complimentary

Reservations required

There will be no a la carte dinner service offered on this day.

Camp Waverley

July 20 - 23 | Ages 6 - 10

Tuesday - Friday 9:00am - 3:00pm

Four days of fun that includes golf, tennis, swimming, and activities.

Children & Grandchildren of Members may participate.

\$225 per child | Reservations required
Limit 30 per camp session

Kids' Cooking Class

Thursday, July 29 | Ages 8-12

4:00pm - 6:00pm

Waverley Sous Chef, Jacob Schaufele, will work with the aspiring chefs on the basics of cooking and prepare a special appetizer that can be shared with the family. If you join us for dinner that evening at Riverside or in the Grille, you can enjoy an appetizer that was prepared by your child.

Reservations required | \$35

Guests Welcome | Limited to 15 people



Thursday Pizza and Pinot Riverside

July 1, 8, 22, and 29 | 5:00pm - 8:00pm

August 5, 12, 19, and 26 | 5:00pm - 8:00pm

Featuring handmade gourmet pizzas baked in our wood fired oven with a selected Pinot Noir or Cabernet Sauvignon tasting each week. Members will gain insight on each winery's history and varietals from a visiting winery representative. This year's producers are from the Willamette Valley, Walla Walla, and California.

The menu features 4 selections of pizza for \$14 each with a featured Pinot Noir or Cabernet Sauvignon. Don't worry if red wine in the sunshine doesn't sound appealing, our featured producers will pour their whites and rosés as well! All wines poured for tasting will be available by the glass, bottle, or case to take home.

WAVERLEY'S WINE PROGRAM

We are delighted to be featuring many exclusive winemakers for our Thursday Pizza & Pinot evenings and our winemaker dinner series. All wines are offered to members at the great price of cost plus 10%. Additionally, we are always happy to purchase wine for our members' personal collections. This month, we are thrilled to present a wide variety of rosé wines from the Cotes de Provence, Italy, Spain, and the Willamette Valley. For additional information, or to order wines, please contact Colleen Kenny at colleen@waverley.cc.

Family Campout

Saturday, August 14 | 5:00pm

BBQ Campfire Dinner & Pancake Breakfast

Bring your own camping supplies and tents - beverages & food will be provided. Tents will be on the 13th Fairway. Activities will include fishing in the pond and a late-night movie.

Pancake Breakfast on Sunday at 7:00am

Adults \$50 | Each Child \$25

Guests Welcome | Reservations required
48-hour Cancellation





Bledsoe Family Winery Wine Dinner

Saturday, July 31 | 7:00pm Reception | 7:30pm Dinner

Join Bledsoe Winemaker, Josh McDaniels, for a memorable evening featuring a four-course meal paired with a special selection of wines. Named 40 Under 40 Tastemaker from Wine Enthusiast, McDaniels has been a winemaker longer than most people in Washington State. At 12 year's old, an invitation to a neighbor's winery release event left him consumed by winemaking and led him to plant grapevines in his backyard. At 15, he made his first wine. Three years later, McDaniels petitioned the local community college to take enology and viticulture classes. Before long, he started his own winery and began work at famed Figgins Family Wine Estates. Today, he serves as Board President for the Walla Walla Valley Wine Alliance and oversees high-profile Double back, founded by former NFL star Drew Bledsoe and his wife, Maura, as well as sister estates Bledsoe Family Winery and Bledsoe-McDaniels Winery.

Featured wines include:

2019 Elizabeth Chardonnay
2018 Bledsoe Cabernet Sauvignon
2017 Doubleback Cabernet Sauvignon
2015 Stolen Horse Syrah

\$105 per person | Guests Welcome | Clubhouse Attire | Reservations Required | 48 Hour Cancellation

Riverside Music Series

**Enjoy live music from 6:00pm - 9:00pm
while enjoying a la carte dining.**

Wednesday, Aug 4	Beat Frequency
Wednesday, Aug 11	Anna Gilbert
Wednesday, Aug 18	Nate Botsford
Wednesday, Aug 25	Britnee Kellogg





Summer Fun!

Swim Lessons

Daily 9:00am - 11:00am | 30 Minute Class

\$35 Private Lesson Rate per student | Guests Welcome

A variety of programs and swim lessons for all abilities and ages are available. If you have any questions, please contact the Pool Supervisor, Adela Vejo at (503) 654-6521, or adela@waverley.cc.

Swimming Pool

Hours: 11:00am - Dusk

Reservation Blocks: 11:00am - 1:00pm

1:30pm - 3:30pm | 4:00pm - 6:00pm | 6:30pm - dusk

Pool Closes at 3:00pm on Thursday, July 15
for Men's Invitational Golf Tournament

Reservations Required

Pool Attire

Proper swimming attire is required at all times and must be appropriate in keeping with the family oriented nature of the Club. Proper attire includes bathing suits, board shorts, or rash guards. Cut-offs are not permitted; cotton clothing may not be worn when swimming. Swimsuits must not be overly revealing; inappropriate, immodest, or sexually explicit attire is prohibited. The Pool Director and their staff are available to make a judgment when there is a question as to whether or not dress is appropriate. Cover-ups or shirts are required when leaving the pool or dining Riverside, unless going directly to a kayak or paddleboard on the river. Swimming attire, including cover-ups, may not be worn anywhere in the Clubhouse or on the Grille patio.

Welcome New Members!



Trey and Erin Johnson

Proposed by Ed OMara

July 2021

Sun	Mon	Tue	Wed	Thurs	Fri	Sat
				1 Pizza & Pinot featuring Flaneur Winery	2	3 Riverside Closed for Dinner Service
4 Independence Day BBQ & Fireworks Fourth of July Four Ball	5	6 18-Hole Play Day	7 9-Hole Guest Day	8 Pizza & Pinot featuring Argyle Winery	9	10
11	12	13	14	15 Riverside Closed at 3:00pm Men's Invitational Course Closed	16 Men's Invitational Course Closed	17 Riverside Closed at 3:00pm Men's Invitational Course Closed
18	19	20 Camp Waverley	21 Wednesday Night Mixer Camp Waverley	22 XXIO Demo Day Pizza & Pinot featuring Justin Vineyard & Winery Camp Waverley	23 Camp Waverley	24 PXG Demo Day
25 President's Cup	26	27	28 9-Hole Championship Wednesday Night Mixer	29 Kids' Cooking Class Pizza & Pinot featuring Ken Wright Cellars	30	31 Wine Dinner featuring Bledsoe Family Winery

August 2021

Sun	Mon	Tue	Wed	Thurs	Fri	Sat
1	2	3	4 Wednesday Night Mixer Music Series featuring Beat Frequency	5 Pizza & Pinot featuring Beaux Freres Winery	6 Club Championship	7 Club Championship
8 Club Championship	9	10	11 9-Hole Fun Day Wednesday Night Mixer Music Series featuring Anna Gilbert	12 New Member Tournament Pizza & Pinot featuring Northstar Winery	13	14 Family Campout
15	16	17	18 Wednesday Night Mixer Music Series featuring Nate Botsford	19 Pizza & Pinot featuring Resonance Winery	20	21
22	23 Evans Cup Course Closed	24	25 Wednesday Night Mixer Closing Music Series featuring Britnee Kellogg	26 Senior Men's Invitational Pizza & Pinot featuring Ridge Vineyards	27 Senior Men's Invitational	28
29 Member Spouse Tournament	30	31				

Riverside Dining

HOURS:

Lunch Tuesday - Sunday 11:00am - 3:00pm
 Dinner Wednesday - Sunday 5:00pm - 8:00pm
 Closure: July 3 - No dinner service due to preparation of July 4 festivities.

Grille Room & Grille Patio

Breakfast Saturday 6:30am - 11:00am
 Brunch Sunday 9:00am - 11:00am
 Lunch 11:00am - 3:00pm
 Dinner 5:00pm - 8:00pm