

## Information

Hours of Operation

### Golf Shop

Closed for the Season

### Dining Room and Bar

#### Sunday

Breakfast & Lunch 11 AM - 3 PM

Pub menu until 7 PM

Bar Service Noon - 8 PM

#### Monday

Bar only 11 AM - 8 PM

#### Tuesday

Lunch 11 AM - 3 PM

Pub menu until 7 PM

Bar Service until 8 PM

#### Wednesday - Saturday

Lunch 11 AM - 3 PM

Pub Menu until 10 PM

Dinner 5 PM - 9 PM

Bar 11 AM - 11 PM

### Fitness Center

Sunday - Tuesday 6 AM - 8 PM

Wednesday - Saturday 6 AM - 11 PM

### Office Hours

Monday - Friday 9 AM - 5 PM

We're on the Web!

[www.CCNBgolclub.com](http://www.CCNBgolclub.com)



## In Loving Memory

"When someone you love becomes a memory, the memory becomes a treasure." - Author Unkown

James Pappas

*(If you have a passing of a loved one that you would like to recognize, please let us know in the office)*

## LOCKERS

If you have a locker in the men's or ladies locker room and wish to keep that locker - please email or call Tracy with your locker(s) numbers by 3/14/12. All lockers not verified by then will be considered open lockers for new members.

## Fit to the Core



Jodi Garie

[jgarie@comcast.net](mailto:jgarie@comcast.net)

508-454-8547

Dedicated to your fitness needs!

## IMPROVE YOUR GOLF GAME IN THE POST SEASON AT CCNB

Winter is the hardest time of the year for New Englanders to stay in shape. You can make the most out of this season by setting some exciting new goals while becoming "fit to a tee" this winter! A few simple steps to start off 2012 are to first ask - can I improve my current health/fitness, strength, balance or flexibility? Second, would I like to see positive transformation in my life on and off the course?

Working out with a Personal Trainer not only helps hold yourself accountable, but it motivates you to perform functional exercises with your body safely while seeing faster results. Your muscles will become more flexible therefore enable them to contract more efficiently to create strength, increase power, and greater club head speed. Learn how balance exercises help your body transfer weight throughout the kinematic sequence making a great ball striker all with golf specific exercises.

Get acquainted with Jodi when you make your fitness commitment right here at **CCNB's Fitness Center**. Reap the benefits of working with her, a TPI Golf Fitness Instructor and Master Personal Trainer with over 27 yrs. experience. Jodi Garie is the owner of Fit To The Core, an Exercise Physiologist who has extensive background in spine rehab and orthopedic injuries; she is also certified by Titleist Performance Institute the number one golf fitness facility in the country. She can allow you to get back on the course after an injury and will help you learn how to prevent future injuries while making exercise more like "play"!

**For the best dining experience, please make a reservation prior to arrival for your dining time.**

**This will allow our staff to provide you with great service!**



Country Club of  
New Bedford

### Officers 2012

#### President:

Jonathan DePina

#### Vice President,

#### House Chair:

James B. Thompson

#### Secretary/Treasurer:

James R. Pratt, Jr.

#### Tournament and

#### Pro Shop Chair:

Randy Zahn

#### Membership Co-Chairs:

Richard Fabio

James B. Thompson

#### Finance Chair:

Todd L. Eisenberg

#### Legal:

James F. Kavanaugh, Jr.

#### House committee:

Frank Buda

#### House & Property:

Edward Nasser, II

Jason Hantman

# Tee Times

February 2012

Volume 1, Issue 1

## Letter from the President



February 1, 2012

I do not want to jinx it but it is February 1<sup>st</sup> and it is 60 degrees, I repeat 60 degrees!! This is incredible, what a bonus, most of us hung up our clubs with the October blizzard. To those of you that did not you have received a good bang for your buck.

Our membership drive has brought in some new members and also brought back some friends. As the weather improves we hope to see continued

growth and more new faces. I am encouraged by the slight upturn of the economy in our region and hope that better days are to come. Our membership committee remains confident that we will reach our goal. We are all hoping that there are better things to come in the 2012 golf season. Should anyone have a suggestion please do not hesitate to reach out to one of the committee members.

The office staff continues to book functions and as mentioned some minor renovation will be required to properly accommodate these events. The work will take place later in the month. The entertainment committee is scouting out some quality acts to entertain us this spring and summer. I understand they are working on some quality groups acts for our listening and dancing pleasure. As always there will be plenty of tickets available.

The four ball and tournament committees have begun to plan this year's events. Our two premier events the Men's and Women's four ball are rich in history. Every year a gallant effort is made by members of these committees to fill the fields of each of these events. Not only to host the best tournaments in the region but to preserve the history. Folks, if you have not participated in either of these events or, have played in the past and have opted out for one reason or another, please consider joining in the fun and competition.

Jonathan

### Mowtown Before Shutdown - Robsoul

Join us for an evening with one of Rhode Island's Top Soul Performers!



Saturday, February 18th - \$37.50 per person

Cocktail Hour: 5:30 PM to 6:30 PM

Dinner: 6:30 PM

LIMITED SEATING - SURE TO SELL OUT!!

CALL NOW FOR RESERVATIONS!

## Meeting of the Board of Governors

January 18, 2012

The Board of Governors Meeting Minutes will be posted on the website ([www.ccnbgolf.com](http://www.ccnbgolf.com))

## A Letter from the Club Manager

The Weather is the talk of the Club. I have to say it has been wonderful to see many of our golfing members out golfing this winter. We have many exciting plans for the 2012 season that we are presently working on. Thank you so much for making dining reservations. I think timeliness of meals has been greatly improved because of your help. Making reservations is a key to allowing us to serve you. A reminder, if you plan on spending time in the lounge before dining, please make your reservation for the time you want to sit in the dining room.

The office communication and ability to serve you has been greatly improved. Congratulations to Crystal Hathaway (an asset to the Club) who has been promoted to Office Manager. We welcome Tracy Allison our Office Administrator. Tracy has a great deal of knowledge in handling the office aspect of memberships and billing. She will be happy to answer any membership or billing questions. Although Our Events and Dining Room Manager Stephanie is often in the office during the day she no longer handles membership billing, payments or adjustments. She is working very hard at booking events here at CCNB and creating wonderful dining experiences.

Recently we had a two day training session with our Computer point of sales company. This training will help us better utilize our IBS system. In turn we can provide you, our members, with better cost controls and more accurate up to date information. On your receipts you will notice some changes. The one feature I like the most is unused food minimum balance. This print out will show your balance before that days visit. If you would like to see an updated balance after dining simply ask you server for a receipt after today's visit is closed in the system. Also, our upcoming events will print out at the bottom of the receipt so you always know what's coming up at the club.

As we trek through a tough time at the club we thank you our members for a greater understanding in what we need to do to get through it. We need each and every one of you to be Ambassadors of the Club. This is truly the only way we can grow in membership. If we keep an open mind and work hard to help the club grow we can make it happen. Often we are faced with making difficult decisions as a club. I assure you that no member affecting decision is made by the team without thorough research and statistical data. We regret that we can't always make the most popular decision but are forced to make a decision that most benefits the club.

Lastly, Motown before shutdown is the 18<sup>th</sup> please book early as we want to make sure you don't miss this event at the Club.

Cheers

## From the Dining Room.....

To our Great Members, Guests and Friends,

Spring is in the Air! We will be changing our menu to reflect lighter and healthier ingredients that are available to us. Our Mystery Wine Dinner was a great success! Thank you to those members that were there and sorry to those members that missed it. We will be featuring another one in the future.

Please don't forget your loved ones! We will be having a Valentine's Day Dinner with a great menu. Please come by the office to make your reservations and receive a menu.

Also, Motown Before shutdown, another great evening, is planned - great music, food and drinks.

Thank you again to our members and guests for your continuing support. It is my pleasure to be your Executive Chef.

Chef Victor Vieira



**CLUB WILL BE  
CLOSED FROM  
FEB. 20TH  
THROUGH  
MARCH 7th**



Executive Chef Victor Vieira

## Culinary Greatness at the Country Club of New Bedford Mystery Wine Dinner

We arrive in the LaStaiti Trophy Room, which is well appointed in Cranberry Linen. Many crystal wine glasses adorn our table. We are excited in anticipation of the evening. Our Manager announces that our hosts for the evening will be Wine Specialist Jack Couto and Food Specialist Executive Chef Victor Vieira .

Our first wine is poured as they describe the flavors of Hy-Brid Chardonnay. A crisp unoaked wine with hints of tropical fruit. Chef Victor has masterfully paired this with our first course of layered slices of Diver Sea Scallops over a Parsnip Puree laced with a Kiwi Fruit Sauce that was out of this world.

Our second wine is poured, Dona Maria Red. This is accompanied by Roasted Duck Breast, thinly sliced, with a Baby Fig

Chocolate glaze topped with Micro Greens and finished with an Apple Almond Sauce. Great flavors were enhanced by the

bouquet of the wine.

Our third wine is poured and we go back to a white Pino Grigio Ponte, a fruity fresh crisp wine which Chef accompanies with a palate cleansing Poached Tomato Salad served with Micro Greens a pedal display of thinly sliced Cucumbers, Bermuda Onion relish and a Warm Bacon Dressing. Such a wonderfully paired course with a clean crisp wine.

Our fourth Wine is poured and we return to a red wine Ribera Sur Gran Reserva Cabernet Sauvignon this is masterfully matched with a pan roasted Filet Mignon with Wild Mushroom Au Jus, roasted fingerling Potatoes and a port wine reduction. The wines oak flavors and mature fruit went great with the tender beef and the port reduction.

Our final wine is a Burmester Sotto Voce Porto, fruity and intense in character with a long finish. Our dessert arrives and it is so beautifully plated we hated to ruin the masterpiece. Pots de Chocolate is a Tulip Tuxedo Painted Chocolate cup filled with

Chocolate Mousse and accompanied with Mixed Berry Confit and Grand Marnier Cream . So decadent and so tastefully matched with this port wine.

This was an incredible evening with such a great tasting of wines and an array of great foods Chef Victor can create. Every time Chef Victor would describe a course there were rounds of applause. Guests departing for the evening all commented how

wonderful everything was. Everyone enjoyed such an incredible experience.

Many members said they wished they had known how great these wine dinners were as they would surely have been looking for the next one.

**Did You  
Know?**

You can now see your food minimum balance at the bottom of your receipts?  
The Club (including the fitness room and Grille Room) will be shutdown from February 20th through March 7th?