Welcome to the Pine Island monthly newsletter.

As our newsletter continues to evolve, we are looking to make it even more useful and interesting for our members. We encourage you to share your thoughts with us!

TABLE OF CONTENTS
Contact List .................................................... 2
Club News ...................................................... 3
Golf News ....................................................... 4, 5, 6
From Our Kitchen to Yours ............................ 7
Calendar of Events ........................................... 8–11

GET IN TOUCH
We are here for you, so feel free to reach out if you have any questions or comments.

Main
(704)394–1422

Golf Shop
(704) 394–1011

Mike Riddle
GENERAL MANAGER
MLRIDDLE@PINEISLANDCC.COM
(704) 409–7463

Scott Cato
SUPERINTENDENT
JSCATO@PINEISLANDCC.COM

Dan Russo
MEMBERSHIP DIRECTOR
DVRUSSO@PINEISLANDCC.COM
(704) 409–7479

Joey Schneider
HEAD GOLF PROFESSIONAL
JHSCHNEIDER@PINEISLANDCC.COM
(704) 409–7475

Joy Turner
EXECUTIVE CHEF
FOOD & BEVERAGE DIRECTOR
JMTURNER@PINEISLANDCC.COM
(704)409–7478

Misty Cole
BOOKKEEPER/OFFICE MANAGER
MCOLE@PINEISLANDCC.COM
(704)409–7466

Sean C. Lind
DINING ROOM MANAGER
SCLIND@PINEISLANDCC.COM
(704)409–7476

Maura Howe
EVENT PLANNER
MCHOWE@PINEISLANDCC.COM
(704)409–7462

If you are interested in joining the Board of Governors Committee, please email:
piccchairman@gmail.com

STAY CONNECTED
Visit facebook.com/pineisland or follow @pine_islandcc on Twitter for daily lunch specials, information about events, pictures, discounts and all the latest from the Club. We’re on Instagram too: @pineislandcc

BOARD OF GOVERNORS COMMITTEES
Jason Romanyshyn & Peter Greene
GREENS/GROUNDS
Steve Johnson
GOLF
John LiVecchi & Bryan Cohen
FOOD/BEVERAGE
Alex Calderon
SOCIAL
Teresa Kanter, Bob McRorie & Charlie Williams
MEMBERSHIP

RESERVATIONS
Make reservations for dining events by calling (704) 394–1422 or visiting pineislandcc.com to view complete menus and make your reservations online. Watch for more dining information in our weekly eblasts.

Cancellation within 48 hours of the event/activity will result in a charge to your account. Please visit the website for additional information and to view menus associated with specific events/activities/dining at www.pineislandcc.com.
I'm hopeful your Thanksgiving Day was full of enjoyment and great food. It's hard to believe that we're closely approaching the end of another year - and what a year 2019 has been! We embarked on a series of business relationships that should change the complexion of Pine Island for many years.

The private club industry faces numerous changes in today's world. Consumers are more selective of what they want in lifestyle and leisure amenities, and the pressure to provide the best options is paramount for private clubs to maintain viability and to attract members. Today's young professional demographic, which is an ever-growing participant in private club life, expect these amenities and recreation activities. What does this mean? It means to keep up, and better yet to thrive in this industry, you must be competitive and "up your game".

To address this change, early in the year, Douglas White and Frank Denniston, the founding partners of Resort Development Partners [RDP] began discussions with the Griffin family to form a strategic alliance to reshape Pine Island for the future and to help ensure its relevance as a private club. RDP, with a wealth of experience in the hospitality, resort and particularly the private club world, presented a plan of action that brings a host of facilities and services to our club. The Griffin family, Griffin Brothers Leasing [GBL], and RDP entered into a formal agreement whereby GBL retains ownership of Pine Island through a lease agreement and RDP benefits from the revenue growth the club will produce. At the start of June, this formal agreement became official.

As RDP worked to define a course of action, numerous focus/vision groups were conducted with Pine Island members to learn and understand the desires of the membership. Plans began to take shape with the start of enhancements, some of which include:

- Heating the pool and a Grille complex in the pool area.
- Enclosed heated dining area on the current outside Veranda offering outstanding golf course views.
- "19th Hole Bar and Play" area for members to congregate and socialize.
- Future renovation and restyling of the Member Grille, including a newly-designed bar, new fixtures and an entirely new look in wall treatments, paint and furniture.

Outside of these newsworthy upgrades, we also have a number of social activities planned for the entire family - especially with the holiday season upon us. Our calendar is loaded with events that will make the Holiday Season even more pleasurable for you, your friends and family.

"This terrific golf weather is also a great time to put on your new fall apparel and come out to enjoy some of the best Pine Island has to offer."

The always varied and delicious Wednesday Night Themed Buffets and Family Style Dinners make a wonderful way to spend an evening enjoying a delicious meal. Our giant Kids event, maybe our biggest event of the year, "Breakfast with Santa" and "Gingerbread House Decorating", is set for December 21. Don't miss all the wonderment and joy in your child's or grandchild's eyes when he or she sits with the big guy in the red suit himself. It's the perfect setting for great photos and great memories!

All-in-all, it's a wonderful season and time for you, your family, friends and colleagues to enjoy all that's great at Pine Island. Here's wishing you and yours a happy and wonderful Holiday Season. All of us at Pine Island are so thankful and fortunate to have you as members of our Pine Island family.

Happy Holidays!!

Best,
Mike Riddle
GENERAL MANAGER
From your Golf Shop

It’s hard to believe 2019 has almost come and gone, and as we reflect on the past year we are truly grateful for the successes of Pine Island over the past 11 months. We’ve been extremely fortunate to welcome an impressive number of new members to the Island and along with that, we’ve seen a tremendous influx in tournament participation. Be on the lookout for the 2020 golf calendar! We’re thrilled to continue our established events, make some fun tweaks here and there, and introduce a few new and exciting tournaments to the schedule.

The December Apparel SALE is officially underway! The dates for specific discounts are as follows:

<table>
<thead>
<tr>
<th>Date Range</th>
<th>Discount</th>
</tr>
</thead>
<tbody>
<tr>
<td>December 1 – 7</td>
<td>20% off</td>
</tr>
<tr>
<td>December 8 – 14</td>
<td>30% off</td>
</tr>
<tr>
<td>December 15 – 21</td>
<td>40% off</td>
</tr>
<tr>
<td>December 22 – 24</td>
<td>50% off</td>
</tr>
</tbody>
</table>

Please remember that all Golf Shop credits must be used by the end of the year!

Our annual “Tough Day” tournament on Black Friday, November 29th, is the event where Superintendent Scott Cato and his team set up the golf course as TOUGH as possible! You’ll be sure and see some hole locations that would surprise you any other day of the year.

In keeping with our ongoing request to keep Pine Island beautiful, please repair ball marks, use sand bottles on fairway divots and pick up loose trash. A pristine golf course is a beautiful thing. Thanks for your support.

Fairways and Greens,
The Golf Professional Staff
The award for Employee of the Month for November goes to a Pine Island favorite, Shannon Fowler. She’s been with us for a little over a year and has quickly won the hearts of a majority of our membership. She always has a smiling face and is always ready and willing to go the extra mile to help our members with any request. She’s a great team player and sets a great standard with our Front of House staff by leading by example. Shannon is the epitome of our Bobby Jones Service Standard #1: “Yes, is the answer. What is your question?”

Similar to a large percentage of our membership, Shannon migrated South by way of Western New York in late 2017 with her husband, Todd and her two beautiful girls, Morgan and Hailey. She has made many great lasting friendships here in Charlotte and we are so thankful she has joined our Pine Island family!

Chuck is one of our more tenured kitchen employees and has been a great asset to the team in the three plus years he’s been with the club. Even through rough times, staffing issues and large events, Chuck always seems to shine. He showed perfect example of Bobby Jones service standard #12 — “Service excellence is a team effort. We step out of our usual duties to assist our teammates”, during our Member-Guest weekend. Even through long hours and lots of prep, he went above and beyond and really stepped up to assist the team and made that weekend a huge success. Thank you, Chuck, for everything you do for Pine Island. We are very fortunate to have you on our team!

Thanks to all of our current Members that have been so supportive sharing the Pine Island story with prospective member candidates.

It’s the best endorsement we have to bring new folks on board to join our ‘Island’ family. We’re now at 130-plus new members this year with the month of December still available for signups that will make 2019 a banner year. Thanks so much for all your help and please join us in welcoming all our new members next time you’re at the club.

Jim Slowik and Shannon Hall
Precious Wallace and Wesley Tyler
RJ and Kathy Bogardus
Tyler and Jessica Garrity
Kevin Andersen
Daraka Gardner
Mike Crowley
Golf Course Update

Did we even have a fall season? The first weeks of October brought temperatures in the mid-90s and five weeks later we experienced record temperatures in the low 20s. And now it’s that time of year to discuss frost and frost delays as early winter is certainly upon us. We experienced four mornings thus far that frost actually formed on the greens after sunrise as the temperatures dipped into 20s. Usually frost sits on the higher cut turf first (roughs) then eventually fairways, tees then ultimately greens. Lower cut turf stays greener longer due to soil temperature being still somewhat warm. Obviously temperatures are the coldest when the sun is above the horizon; the sun’s heat pushes the cold air down to the ground’s surface.

So, what is frost? Frost is frozen dew that covers the leaf blade of turf. It forms when the temperature drops below 32 degrees, therefore, freezing the cells in the blade. The frozen cells are very brittle and walking on turf with frost causes cell walls to break; essentially causing the plant to bleed to death. The damage is not noticeable until 24-48 hours later as black or dark colored footprints. Frost delays are necessary in cold winter months to keep healthy turf. Our warm-season turf (tees, fairways and roughs) will eventually go dormant so the concern there it is minimal. The practice greens will remain closed until all frost has dissipated. So, please do not walk on the greens until the Golf Shop staff indicates it's okay to do so.

Frost is frozen dew that covers the leaf blade of turf. It forms when the temperature drops below 32 degrees, in turn, freezing the cells in the blade.

We’d also like to mention that as cold weather arrives, the growth of our greens slows. That’s why it’s so important to fix ball marks. The greens will not heal as quickly from ball mark damage and unrepaired marks will leave untrue rolling putting surfaces. Filling divots in fairways and on tees will give our warm-season turf a great base at the start of next year’s growing season.
We all need more Omega 3s in our life. They are fantastic for brain and overall health and salmon is a tasty way to introduce more to your diet.

This particular recipe can cause quite a bit of smoke in the kitchen, so fair warning. Just know the results are spectacular! It’s important to note that the oil is necessary for the high smoke point of the oil and the butter is used for flavor. Also, I find it easier to purchase spices from a bulk supplier (my favorite is Savory Spice in Southend Charlotte) so I can have the freshest spices possible. The spice rub is great on chicken and crab legs and even adds a kick to chicken salad. Merry Christmas and Happy Holidays!

INGREDIENTS

Fish
8 Tablespoons butter, unsalted, 4 t melted, 4 T cut into small cubes
4 pieces 7 – 8 oz, wild caught salmon (skin on)
2 Tablespoons vegetable oil
1 each lemon, halved

Spice Mix
1 Tablespoon hot paprika
1 teaspoon cayenne pepper
1 Tablespoon Old Bay Seafood seasoning
2 teaspoons garlic powder
2 teaspoons kosher salt
1 teaspoon ground black pepper
1 teaspoon dried oregano

METHOD OF PREPARATION

Over low heat, start to heat a cast-iron skillet large enough to hold the fish in a single layer.

Make the spice mix, combining all the herbs in a small bowl. Mix well.
Prepare fish – spread the spice mix on a plate. On a separate plate, pour the melted butter. Working with one piece of fish at a time, dip the salmon into the butter, then the spice mixture. Place each filet as you finish onto a baking sheet to hold.

When the skillet is hot, turn off the heat and add the oil. When the oil begins to smoke quite heavily, add the salmon one by one, flesh side down in a single layer in the oil. Turn the heat back on under the pan to high heat and cook for 2 to 3 minutes. Use a spatula to flip the pieces of fish over. Cook the salmon over medium heat until the skin becomes crisp, 5 to 8 minutes. The inside should be between medium-rare and medium. During the last 2 minutes of cooking add the cubes of fresh butter to different areas of the pan and basil the fish with the butter. Juice the lemon over the fish and arrange on a platter and serve immediately.

This recipe adapted from Alex Guarnaschelli.

Bon Appetit!
Joy
SATURDAY, DECEMBER 21ST
**Breakfast with Santa**
Time: 9:00AM – 12:00PM
Location: Ballroom
Price: $14.95 adults/$7.95 children (12 and under)
Bring the whole family out to get your picture taken with Santa and then stick around and enjoy a delicious brunch crafted by Chef Joy Turner! Call or email the club to make your reservation today!

FRIDAY, DECEMBER 20TH
**Lucky Friday on the Island**
Time: 5 to 9PM
Location: Member Grille
Every third Friday of the month we will be raffling off $500 cash to one lucky member! All members are automatically entered, you just have to be present to win if we pull your name. For each month that a member does not claim the prize the pot goes up an additional $100. We pulled our first winner last month, congrats to Caroline Schmidt! The December pot is back to $500. *Reservations are strongly encouraged. Seating is limited.*

SATURDAY, DECEMBER 21ST
**Gingerbread House Decorating**
10 AM – 1 PM
Location: Pavilion
Price: $30 per house (all supplies included)
Join us either before or after brunch down in the Pavilion and show off your decorating skills on your very own Gingerbread house!
Lots of candy will be eaten and lots of fun will be had! *RSVP is required, no walk-ins will be available*

*DAILY LUNCH SPECIALS*

Daily lunch specials for the week will be determined by the Executive Chef and posted to the website by noon each Tuesday. Soup of the day and lunch specials are also available daily on the Pine Island Facebook page.

*A LA CARTE DINING*

Every Thurs, Fri & Sat

TURN GRILLE
Mon • Closed
Tues • 8AM–6PM
Wed • Closed
Thurs – Fri • 8AM–6PM
Sat • 8AM–6PM

MEMBER GRILLE
(food service)
Mon • Closed
Tues • 11AM–9PM
Wed – Sat • 11AM–9PM
Sun • 11AM–7PM

MAIN MEMBER BAR
Mon • Closed
Tues • 11AM–9PM
Thurs • 11AM–9PM
Wed, Fri & Sat • 11AM–10PM
Sun • 10AM–7PM

Turn Grille will serve food until 3PM (burgers, hot dogs, sandwiches, fries, etc). Snacks and beverages available until closing. Member Grille food service team will provide service to lounge areas after hours.

Children under 4
EAT FREE!
with purchase of a regular entree

*All prices do not include required 18% gratuity + applicable taxes and cart fees
<table>
<thead>
<tr>
<th>SUNDAY</th>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
<th>SATURDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>7</td>
</tr>
<tr>
<td>8</td>
<td>9</td>
<td>10</td>
<td>11</td>
<td>12</td>
<td>13</td>
<td>14</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>16</td>
<td>17</td>
<td>18</td>
<td>19</td>
<td>20</td>
<td>21</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Breakfast with Santa</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Gingerbread House Decorating</td>
</tr>
<tr>
<td>22</td>
<td>23</td>
<td>24</td>
<td>25</td>
<td>26</td>
<td>27</td>
<td>28</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Christmas Eve Club hours: 9am–2pm</td>
<td>Closed Christmas Day</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>29</td>
<td>30</td>
<td>31</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- **Morning Shootout**
- **Themed Dinner**
- **Event related**
- **Golf related**
- **Special Note**
- **Dining related**
FRIDAY, JANUARY 31ST
Date Night & Kids Camp
reservations available from 5–9pm
location: Member Grille
price: pre-fix dinner for 2 - $50 (add a bottle of wine for $10)
$5 per child for baby sitting
Pre-fixed dinner menu for two plus a bottle of wine. Kids’ Camp will have crafts, movies and games.

FRIDAY, JANUARY 17TH
Lucky Friday on the Island
Time: 5 to 9pm
location: Member Grille
Every third Friday of the month we will be raffling off $500 cash to one lucky member! Every member is automatically entered, you just have to be present to win if we pull your name. For each month that a member does not claim the prize the pot goes up an additional $100. We’re up to $TBD for January! Reservations are strongly encouraged. Seating is limited.

SATURDAY, JANUARY 18TH
Bubbles & Bites
6:30 pm
location: Ballroom
price: TBD
Join us for a fun new interactive event where we’ll be tasting our way through 5 delicious sparkling wines and champagnes along with pairing some fun new “light-bite” creations our wonderful kitchen staff has produced! These pairings will definitely be one-of-a-kind, so don’t miss out!

*All prices do not include required 18% gratuity + applicable taxes and cart fees
<table>
<thead>
<tr>
<th>SUNDAY</th>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
<th>SATURDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Club &amp; course open</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>☢️</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td></td>
<td>11</td>
<td>12</td>
<td>13</td>
<td>14</td>
<td>15</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Lucky Friday on the Island</td>
<td></td>
<td></td>
<td>17</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Bubbles &amp; Bites</td>
<td></td>
<td></td>
<td>18</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>19</td>
<td>20</td>
<td>21</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>22</td>
<td>23</td>
<td>24</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>25</td>
<td></td>
<td>26</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>27</td>
<td></td>
<td>28</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>29</td>
<td>30</td>
<td>31</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>☢️ Morning Shootout</td>
<td>☕️ Themed Dinner</td>
<td></td>
<td></td>
<td>Event related</td>
<td>Golf related</td>
<td>Special Note</td>
</tr>
</tbody>
</table>

DECEMBER 2019