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!

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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
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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.

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

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

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.
A Note FROM THE GENERAL MANAGER

HAVANA, Eat your heart out. If you wanted a taste of Cuba, our “HAVANA Nights” Member Guest Party definitely hit the spot! What a great party and a fabulous night. The Ballroom decor almost made you feel as if you were walking the streets of ‘Vanna’. A delicious array of food choices and beverages galore set the scene for great fellowship and camaraderie with folks making lasting friendships. We believe the Paradis brothers might be trying to start a family tradition as Bob Paradis and his partner, Junior Jackson, from the Boston, Mass. area, took home the overall 2019 Member Guest Championship Trophy. Last year it was Bob’s brother, Barry, that finished with the gold.

The competition within each flight was strong and the skins contests were certainly fruitful. And this year’s new 9th Hole par-3 like shootout format, provided an exciting finish to great golf. Our course superintendent Scott Cato and his staff had the course in unbelievable playing condition. The compliments from our visiting guests were overwhelming. We’d like to send a big “Thank You” Scott Cato and the entire maintenance team. Most importantly a sincere and heartfelt thanks to all Pine Island Members for their support, participation, enthusiasm and gratefulness. You’re the best! Lastly, a big thank you to the Pine Island Staff for their tireless efforts, long hours and commitment to making the entire weekend such a success.

Things are starting to take shape as we move forward with the new “Vision” for Pine Island. Our pool area project is in motion. The equipment necessary to heat the pool water has been installed and the plans for our Cabana [Tiki] Bar are being finalized with construction to take place over the next few months. The scheduled and expected opening is March 2020. We can’t wait for this to become a new hangout spot for our members and their guests. Project number two is expected to be the ‘enclosed’ Member Grille Veranda. This will include new furniture, heater equipment, TVs strategically located, and with mobile clear side panels to provide a great dining area even in the winter months. What better view than looking out on such a wide expanse of our beautiful golf course! Meetings have taken place with several local and regional fitness firms for consideration of implementing a Fitness & Wellness concept for Pine Island. The fitness firms are being tasked to provide members with state-of-the-art equipment and classes, a private room setup and other amenities to make this a truly encompassing fitness facility. The location is still undecided as we consider incorporating an exciting “19th Hole” bar, entertainment, leisure and game room/playground spot. I’m hopeful to have more specifics for you next month.

October was another active month for membership signups as more and more people hear about all Pine Island has to offer. A big reason for this increase is the active role our members play as ambassadors. In the last two months alone 70 percent of our new member sign ups were a result of sponsorship and referral by you, our valued members. We can’t thank you enough! There’s nothing more compelling than sharing the experience you have as a member of Pine Island. Word of mouth advertising is the best sales pitch there is.

Just a reminder, if your Company or business celebrates the Christmas Holiday with a social get together, encourage Pine Island as a choice. We offer turnkey service and multiple venues (Club Ballroom and Pavilion), we’re easily accessible and will definitely provide your guests with outstanding food, service and an overall excellent experience.

As always, thanks so much for your ongoing support and loyalty of Pine Island.

Best,

Mike Riddle
GENERAL MANAGER

"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.'
First and foremost, on behalf of your Pine Island Golf Shop Staff, thank you all so much for your support and assistance making this year’s Men’s and Ladies’ Member Guest events huge successes. It was definitely our pleasure to serve you and your guests. Thanks again!

Great fall weather is on the way so make sure you take advantage of these beautiful days and come out to play and enjoy these cooler temperatures. There’s nothing better than fall golf in the Carolinas! The Golf Shop is stocked full of good-looking outerwear and fall selections. While you may think it’s a little early for holiday presents, it’s never too early to pick something out for yourself or for that someone special.

This December we’ll be rolling out a new and different holiday sale program. To mix it up from year’s past, in lieu of the balloon sale we will run an ascending discount on all apparel:

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<tr>
<th>December</th>
<th>Discount</th>
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<td>1 - 7</td>
<td>20% off</td>
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<td>8 - 14</td>
<td>30% off</td>
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<td>15 - 21</td>
<td>40% off</td>
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<td>22 - 24</td>
<td>50% off</td>
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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
Congrats to this month’s Clover Leaf Award winner, Daniel Anderson. Without a doubt, Daniel is one of the most valued, tenured Pine Island employees. He started with the company in late 2013 as a landscaper for the Griffin family and then quickly moved into the position of second assistant to our Superintendent, Scott Cato in 2014. After a few short years and persistent hard-work, he was promoted to be assistant groundskeeper and has been thriving ever since.

He thoroughly enjoys working at the Club because of its family values and the strong connection he has built with its members and golf course neighbors over the years. Growing up in Dallas, NC, he moved to Mount Holly when he married his wife, Katie in 2015, where they live with their adorable little boy named Ryan. On his days off, Daniel is an aspiring deer hunter and plays golf as much as possible. He’s also provided us with some of our best social media pictures and videos of the golf course, due to being out on the grounds at early morning sunrise, most days.

We want to thank Daniel for all his hard work and continued support here at Pine Island. He’s our go-to guy when it comes to anything out on the grounds and we can say for sure, our greens would not look as good as they do without him! Cheers!

Congrats to our November Grand Slam Award winner, Ayana Carr. Only with Pine Island for a short four months, Ayana has quickly become one of the “Island’s” most popular team members and a regular face during the day in the Member Grille. This ambitious, hard working young woman always has an infectious and a friendly personality despite working two jobs. Born in Philadelphia, Ayana has spent half her life here in Charlotte and considers herself a “Charlottean”. As a portrait artisan, Ayana finds much enjoyment paining people and would like to explore portrait painting as possibly a future career. We wish her all the best. Congratulations once again, Ayana. Thanks for being with us!

Welcome New Members!

We’re now approaching 100 new members since Links has been managing Pine Island. Thanks to all of you for coming on board. Please join us in welcoming all our new members next time you’re at the Club.

Daryl Wilson & Melissa Knicely  Matt and Bonnie Koski
Annette Setzer & Heidi Hagans  Chris and Andrea O’Brien
Pat & Kristen McCann  Larry and Kim Baumann
Brian Weaver & Taylor Steward  Brian & Renee Jones
David Varitimos & Janine Nixon  Peeran Billimoria
Adam & Christina Dwyer  Eric Benoit
Scott Patterson & Natalie Jones  Matt Briggs
John & Kim Turner  Stephanie Walker
Bruce and Lynda Slotnick
Congrats to the winners!

Overall Winners
Bob Paradis
Junior Jackson

Augusta Flight
1st Larry Griffin Jr.
Chuck Little
2nd Steve Cusano
Matt Dunn

Merion Flight
1st Neil Stroud
Dan Stroud
2nd Mike Davidson
Dan Davidson

Olympic Flight
1st Jeremy Clausen
Jason Fisher
2nd Kevin Ryan
Mark Moshier

Pebble Beach Flight
1st Drew Nesemeier
Randall Martin
2nd Brandon Temple
Pat Carpenito

Cypress Flight
1st Matt Quinn
Tom Beam
2nd Chris Long
John Edwards

Oakmont Flight
1st Bob Paradis &
Junior Jackson
2nd Bill LeBeau
Shaun Francis

Pine Valley Flight
1st David Laliberte
Steve Giampietro
2nd Andrew Silsby
Quinn Connell

Medinah Flight
1st Charlie Pippa
Brad Pippa
2nd Josh Baker
Mitch Baker
Winged Foot Flight
1st  Jeff Casper
     Doug Babicz
2nd  Jeff Canady
     Mike Callahan

Pinehurst Flight
1st  Andrew Dixon
     Hunter Jackson
2nd  Alex Calderon
     Jeff Calderon

Death Flight Winner
Joe Lesniak
Kent Kunkel
We discussed last month the warm weather of September where we could not stay out of the 90’s. The extended September heat continued into the first week of October. The days of October 2-4, Charlotte broke records, reached 95 plus degrees. This extreme Indian summer really hurt courses with bentgrass greens. Our greens held in, but another few weeks of 85 plus heat definitely would be devastating.

“Generally in the fall it doesn’t take as long to heal as in the spring because of warm soil temperatures.”

Not to mention a drought from September 13th through October 13th, where the course did not receive more than 0.1” of rain. These conditions really stunted the roughs that are not fully covered with our irrigation. As we wait for the leaves to change colors, we’ll mention the fact of our warm-season turf will be going semi-dormant with the temperature drop. With that being said, cart traffic starts to take its toll on the turf. So more rope stakes/directional signs will be placed out; #9 and 18 will become cart path only until mid-spring. Please obey the cart rules and directional signs for turf health. Our teeing surfaces are another area of concern.

The foot traffic from the busy fall outing schedule does thin turf on often used tees. So, our set up in mornings will involve moving tees markers to non-frequented areas. Which may be different from the normal teeing areas used in summer.

November is the month of Thanksgiving. The maintenance staff would like to give thanks for the support from the Griffins and Bobby Jones Links. And, of course, the great membership we have…they’re words of encouragement are unbelievable. Our staff is proud of the product of Pine Island Country Club.

The updated mowing heights after Member/Guest:

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<th>Turf Type</th>
<th>Mowing Height</th>
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<tbody>
<tr>
<td>Greens</td>
<td>0.110”</td>
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<td>Tees/ Approaches</td>
<td>0.650”</td>
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<tr>
<td>Fairways</td>
<td>0.750”</td>
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<tr>
<td>Intermediate Rough</td>
<td>1.000”</td>
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<td>Primary Rough</td>
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Happy Thanksgiving!
Soup – It is one of our staples here at the Club. Creamy chicken noodle, chili, beef & mushroom, the list goes on.

As cooler weather rolls in, our team of associates in the kitchen are always looking for traditional and non-traditional flavors to create when it comes to the soup of the moment. Every soup starts with the foundational bests...stock made from scratch, the season’s best vegetables and some delicious proteins to make some of the best soups. When the air is crisp, the leaves are falling and I can see my breath in the air, having a great bowl of soup is a simple pleasure that’s filling and satisfying. Enjoy the cooler weather and this great soup (the leftovers are even better).

**INGREDIENTS**

1 teaspoon extra-virgin olive oil, plus more for serving
1 lb. smoked sausage, diced
1 ea. onion, chopped (2 cups)
2 ea. medium carrots, chopped (2/3 cup)
2 celery stalks, chopped (1/2 cup)
2 large garlic cloves, minced (1 Tbsp.)
1 lb. dried split peas, rinsed and picked over
6 cups chicken broth
1 t. kosher salt
¼ t. black pepper, plus more for serving
2 bay leaves

**METHOD OF PREPARATION**

In a large stock pot heat oil. Add sausage and cook, stirring 5 minutes or until brown. Remove sausage and set aside.

Add onion, carrots, celery, and garlic to the stock pot. Cook until tender, about 5 minutes. Stir in split peas, broth, salt, pepper, and bay leaves. Bring to a boil over medium-high.

Stir in cooked sausage. Reduce heat to medium-low. Simmer, stirring occasionally, until peas are tender, about 40 minutes. Remove and discard bay leaves. Your soup is ready to serve! Finishing with an additional drizzle of olive oil is a nice touch.

**Bon Appetit!**

Joy

**COOKING WITH JOY**

*Executive Chef Joy Turner* is excited to share her favorite recipes with you! This popular item will be sure to please your family and guests!
events in NOVEMBER

WINE DINNER
SATURDAY, NOVEMBER 23

Chef Joy has hand selected five delicious wines and paired them expertly with five amazing courses. Don’t procrastinate! This event is sure to sell out!

TURNS GRILLE

Mon  •  Closed
Tues  •  Closed
Wed  •  Closed
Thurs - Fri  •  8am—2pm
Sat - Sun  •  8am—6pm

MEMBER GRILLE
(food service)

Mon  •  Closed
Tues  •  11am—4pm
Wed - Sat  •  11am—9pm
Sun  •  11am—7pm

MAIN MEMBER BAR

Mon  •  Closed
Tues  •  11am—4pm
Thurs  •  11am—9pm
Wed, Fri & Sat  •  11am—10pm
Sun  •  10am—7pm

*All prices do not include required 18% gratuity + applicable taxes

FRIDAY, NOVEMBER 15

Lucky Friday on the Island with Music Bingo

TIME: 5—9 pm | 7—9 pm, Music Bingo

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. For each month that a member does not claim the prize the pot goes up an additional $100. We’re up to $800 for November! We’ll also have Music Bingo starting at 7pm and some other great raffle prizes up for grabs.

*Reservations are strongly encouraged. Seating is limited*

SATURDAY, NOVEMBER 23

Wine Dinner

TIME: 7 pm
LOCATION: Ballroom
PRICE: $60/person

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

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
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Daylight Saving Time

Veteran’s Day - Club & Course open

Club & course closed

Lucky Friday on the Island with Music Bingo

Wine Dinner

Morning Shootout

Themed Dinner

Club closed Thanksgiving Day

Tough Day Tournament

Fall Men’s Member/Member
**SUNDAY, DECEMBER 21ST**

**Breakfast with Santa**

**Time:** 9 AM – Noon

**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!

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**SATURDAY, DECEMBER 21ST**

**Gingerbread House Decorating**

**Time:** 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*

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**All prices do not include required 18% gratuity + applicable taxes and cart fees**
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- **Club & course open**
- **Christmas Eve**
  Club hours: 9am–2pm
- **Closed Christmas Day**
- **Shortest Day Tournament**
- **Breakfast with Santa**
- **Gingerbread House Decorating**
- **Lucky Friday on the Island**