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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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 Romanysyn & 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.
A Note from the General Manager

It was great to have everyone in festive spirits in December, and we had extra good fortune with the nice weather. Hopefully all our golfers had a chance to get out and play. Even though snow around the holidays would be a kid’s dream, from a golf and logistical perspective, I feel fortunate that we didn’t have to deal with it as we did in 2018. The latter part of this past December was filled with temps above normal. So, with days off and family and friends in town for the Holidays, Pine Island was active with golfers and guests.

While long range forecasts and the weather bureau aren’t always the most reliable, the first quarter of 2020 looks very promising. January and February are forecasted to average in the mid-50s; with little rain. March is supposed to have a low of only 50 with highs reaching 74 and little to no rain. If all this nice weather happens, course conditions should be excellent. Here’s hoping all that comes true. And, when the clocks change in early March, you’ll be able to play and practice up until 8 p.m. So don’t give up hope, there’s nice weather ahead! It’s North Carolina and supposed to be that way. Just another reason why so many of us choose to live here.

I hope you and your families enjoyed a Merry and Joyous Christmas Holiday. For those of you that made it to “Breakfast with Santa”, the Ballroom was filled with just under 250 Moms, Dads, Grandmas, Grandpas and children of all ages to enjoy the day. For those that participated, the Gingerbread House decorating was also a big hit. Lots of fun for everyone. Thank you all for making the day so special.

Thanks also to all of you that participated in the Pro Shop “Holiday Sale”. The shop was filled with stock at the start of the sale and pretty much cleaned out by Christmas Day. Thank you to all that made it such a great success.

2019 turned out to be a great year bringing in new members to Pine Island. We added 150 new memberships to the roster with 55 percent referrals from Pine Island members spreading the word. There’s no substitute for word-of-mouth advertising and the credibility that goes with a current member encouraging someone to visit to our Club. Once they taste the great food, play our championship course, and meet so many wonderful people, it almost sells itself!

It’s very rare that they walk away not being impressed with what Pine Island offers in a private club lifestyle. Thank you so much and keep spreading the word. While we finished a successful year here at Pine Island, we’ve jumped into planning an even bigger and better 2020 for you. We’re working diligently to ensure effective and efficient budgeting, establishing membership goals and objectives, and planning enjoyable, entertaining and pleasurable social activities. Not to mention our ongoing efforts to bring you varied, delicious and a wonderful dining experience!

Our new partnership with the LinksMetro Group adds to this very exciting future for Pine Island. With our new aquatic area and ‘Cabana Bar’ social ‘hangout’ earmarked for a March opening and the Member Grille new enclosed ‘Veranda Eatery & Café’ targeted over the next six weeks or so, things are really in motion. Our wishes and desires are that we can add and ensure good things for you with your membership at Pine Island. To enhance the value of your membership, make sure you participate in all the events we bring to the Club. Being a Member of a country club is more than just playing golf, it’s being part of a lifestyle.

We wish you a healthy, prosperous and wonderful New Year in 2020. Thank for your loyalty and on-going support of Pine Island Country Club.

Best,

Mike Riddle
GENERAL MANAGER

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Best,

Mike Riddle
GENERAL MANAGER
On behalf of the entire golf staff, we hope everyone had a tremendous holiday season and want to wish you a very Happy New Year!

As we begin 2020, please keep an eye on the website for upcoming golf tournament dates and signups! We have a few new and exciting events this year, including a fun tournament on Super Bowl Sunday! Join us Sunday, February 2, for the first annual “Relaxed Day” – sort of an opposite atmosphere of the annual “Tough Day”. Grab a partner and sign up in the golf shop. All participants are encouraged to sport your favorite team’s jersey during the event. This will be a great way to spend the day leading up to the championship game!

The “World Handicap System” will be implemented on January 1, 2020. This worldwide system to calculate player’s handicaps will help simplify the process and make it more universally consistent. Please follow this link for additional information about the new handicap system, and if you have any questions regarding it please see a member of the golf professional staff.

Hole-In-One Club
Are you a member of the Pine Island Hole-In-One club? If not, you should be! The way the Hole-In-One club works is any time a club member has that miraculous shot each member will be charged $5. The member that has the hole-in-one will receive half of the money on their account and half of the money in golf shop credit. Sign up in the Golf Shop so you don’t miss out on the action!

Guest Passes
The Golf Shop is extending the sale for 2020 pre-paid guest passes until the end of January! Our regular rates for guests for weekday play in 2020 will be $63 and on the weekend it will be $77. Both rates include cart fees. The price for a book of five will be $275 (which drops the price to $55 each) and when you purchase a book of 10 the price will be $495 (which will drop the price to $49.50 each). Each guest pass includes the guest fee, cart fee, and access to the practice facility. These guest passes are valid for both weekday and weekend play. Stop by and purchase your passes before this offer expires at the end of January!

Fairways and Greens,
The Golf Professional Staff
Bob has been working with us since February 2009, mowing turf wherever and whenever it’s needed. He is a modal employee with a great attitude. He often asks if there’s any more to do and how can the job be performed better. He shows the love of learning new aspects of golf course maintenance and his love for the job is produced by his strive to please God. Bob says that he is most appreciative of the award and doesn’t deserve it and that we have other crew members that work hard and take pride in their job.

He has been working on golf courses for 17 years with 10 of them doing maintenance. He’s married to the love of his life; Victoria and they have four sons and four grandchildren. They enjoy being active in their church, playing golf, fishing and spending time with their family. Thanks Bob, for all your hard work and dedication to Pine Island!

Rene has been with Pine Island for only a few months now, but he has made a big impact since he’s started. He enjoys working at PICC because of the team of associates he works with. He likes pleasing the membership. He enjoys cooking the food we make here because of its quality and the expectation of standard of the food. In his time off he likes to read books about food and researching the new techniques and recipes in the industry.

Since coming to America from Nicaragua, Rene has immersed himself in the American culture and fusing American and Latin food from his country. Rene has been in the US for 15 years. Rene is deserving of this award because of his application of service standard #12. He is always willing to help not only the kitchen crew with whatever tasks are at hand as well as helping our service staff daily. He even uses his own personal equipment to make the kitchen’s daily preparation easier. Rene has been an asset in the Turn Grill preparing food for our membership who want a quick bite to eat as they make the turn.

We appreciate you, Rene! Thanks for being a valuable member here at Pine Island!

Welcome
New Members!

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.

Vicky Ford and Don Danens
Ron and Tanya Griggs
Tyler Parr
Gary Calderon
Mark Arnold
Dave Quattlebaum
Jonny Colucci and Lisa Ann Federico
Alex Bechta
Mike and Shana O’Brien

Joe Sporre
Tyler and Carrie Bush
Hunter Pickens
Eddie and Joanie Boone
Bridget Bergin and Tim Blake
Kris Laird
Harry Murrell
Golf Course UPDATE

Happy New Year! As we do every month during the winter, we'll reiterate our frost policies. Foot traffic on our cool-season bentgrass greens during morning frost will damage our putting surfaces with dark/black colored footprints showing up 24-48 hours later or when the turf starts to grow. These marks will not heal; resulting in turf loss. Please check in with the Golf Shop before practicing and playing.

On the subject of frost, one question that is asked from time to time is "why can't we just water the frost off to begin play quicker". There are several reasons for not watering. Our greens do not need as much irrigation during the winter as other times of the year. Irrigating frost off regularly causes moisture to build up in the soil profile, which shallows up the roots system. Roots do not need to dive down for water if moisture is close to the surface. Excess moisture promotes susceptibility to fungal pathogens that causes environmental stresses in the upcoming spring. Excess watering will make changing cups difficult as the soil profile becomes frozen, which in turn, causes high traffic wear around cups that cannot be moved. So, we do not want to apply water to greens unless it is necessary for dryness issues during the winter months.

With the leaves being 90 percent off the trees, we can focus on landscaping and drainage work. We are in the process of pine needling and mulching focal beds on the course and adding some plant material in empty voids. By the first of the year we will tackle some drainage issues in green surrounds, starting in the green approach on #8.

The winter of 2019 was far more kind to us than 2018 with a fairly average January. We hit a record high of 80 degrees in the first week of February, which was an early precursor for a long summer. After an average March and beginning of April, summer hit. On April 24, we reached 90 degrees! The last week of April saw temperatures in the mid 80s, which continued until May 24. From May 24 to May 30, we were in the mid 90s. June was average and for two days in July we hit 99 degrees. August was normal and September had August heat that extended until the first week of October where we had three days with highs near 95.

Our Member/Guest came with the beginning of fall, finally. Our bentgrass greens had to cope with two extra months of summer. We hope for a less stressful summer for our greens in 2020!

Please continue to repair ball marks on greens, fill divots on tees and in fairways. This is very important during the winter months because of the slow growth of the turf. Again the maintenance staff hopes everyone has a Happy Year!!
Busy weeknights or weekend entertaining, this recipe will crush the time crunch and have you looking like a rock star in the kitchen.

Boneless chicken breasts are a simple standby for most of us during the weekday. Amp the flavor up by finding your chicken at our local farmer’s market and finding an affordable, drinkable Marsala wine will take the humble chicken breast to WOW! Superiore (noting the age of the wine) Marsala wine is an aperitif that can pull double duty as a lovely drinkable Marsala while making a fantastic sauce. Please be sure to get a dry Marsala wine for cooking this recipe.

INGREDIENTS

Spice Mix

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<th>Quantity</th>
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<tr>
<td>6 Tablespoons</td>
<td>butter</td>
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<td>4</td>
<td>boneless, skinless chicken breasts (1 1/2 lb. total), pounded 1/4” thick</td>
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<td>1/4 Cup</td>
<td>minced shallot</td>
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<td>10 Ounce</td>
<td>sliced mushrooms (cremini is perfect)</td>
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<td>1/2 Teaspoon</td>
<td>black pepper, ground</td>
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<td>1 Tablespoon</td>
<td>flour</td>
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<tr>
<td>2/3 Cup + 2 Tbsp</td>
<td>dry Marsala</td>
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<td>2/3 Cup</td>
<td>chicken broth</td>
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Salt to taste
Fresh thyme leave

METHOD OF PREPARATION

In a large skillet over medium-high heat, melt 2 tablespoons of butter. Add chicken breast in single layer. Cook just until no longer pink in the middle, about 2 minutes per side. Set aside.

Wipe skillet clean and return to medium-high heat. Add 2 tablespoons of butter, then add shallots and cook 1 minute. Add mushrooms, pepper and salt to taste. Cook 4 minutes or until mushrooms are golden brown. Add flour and stir for 30 seconds.

Pour in 2/3 cup Marsala and chicken broth, bring to a boil. Stir to scrape brown bits from the bottom of the pan. Cook until very thick – about 3 minutes. Add chicken and cook until just heated through. Stir in remaining Marsala, followed by remaining 2 tablespoons of butter. Continue to stir until butter melts. Season with salt to taste. Divide among plates, garnish with thyme leaves and serve immediately.

Thank you for sharing your stories of the past recipes I’ve published and I’m super happy they’ve worked out for you. Let me see your pictures of this fantastic meal!

Bon Appetit!
Joy
events in JANUARY

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
Reservations are available between 5–9PM
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 back to $500 for the January pot. We’ll also have some great raffle prizes and 50/50 money up for grabs. Reservations are strongly encouraged. Seating is limited.

SATURDAY, JANUARY 18TH
Bubbles & Bites
Time: 6:30 PM
Location: Ballroom
Price: $35
Join us for a fun new interactive event where we’ll be tasting our way through five 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

TURN GRILLE
Mon: Closed
Tues: Closed
Wed: Closed
Thurs – Fri: 8AM–6PM
Sat – Sun: 7AM–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

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.

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

Children under 4 EAT FREE!
with purchase of a regular entree
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- **Lucky Friday on the Island**
- **Bubbles & Bites**
- **MLK Jr. Day—Club & Course Open**
- **Club & Course Closed**

**Special Notes**

- Monday: Morning Shootout
- Tuesday: Themed Dinner
- Friday: Date Night & Kid’s Camp
**SUNDAY, FEBRUARY 2ND**

**Super Bowl “Relaxed Day” Tournament**

Shotgun: 10am  
Price: $55 per player  
Location: Golf course & Pavilion

Join us for the first annual “Relaxed Day” — sort of an opposite atmosphere of the annual “Tough Day”. All participants are encouraged to sport your favorite team’s jersey during the event. We’ll have a fun, interactive (optional) Superbowl “squares” board available for all participants. Price includes lunch buffet following play, drink tickets, cart fees and prizes. Grab your partner and sign up in the golf shop or online today!

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**SATURDAY, FEBRUARY 15TH**

**Wine Dinner**

Time: 7 pm  
Price: $60 per person  
Location: Ballroom

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!

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**FRIDAY, FEBRUARY 21ST**

**Lucky Friday on the Island**

Reservations available from 5 – 9 pm  
Location: in the 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 must 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. Reservations are strongly encouraged. Seating is limited.

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**SATURDAY, FEBRUARY 29TH**

**Casino Night**

Time: 6 pm  
Price: TBD  
Location: Ballroom

Back by popular demand, Casino Night will make its comeback for all Pine Island members and their guests! We’ll have all your casino favorites such as blackjack, poker, craps, roulette and more! Lots of prizes to be won, lots of fun to be had! **More details on pricing and inclusions to come!**

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*All prices do not include required 18% gratuity + applicable taxes and cart fees*
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- **Morning Shootout**
- **Themed Dinner**
- **Valentines Day - special dinner menu available in Member Grille**
- **Wine Dinner**
- **Lucky Friday on the Island**
- **Casino Night**