

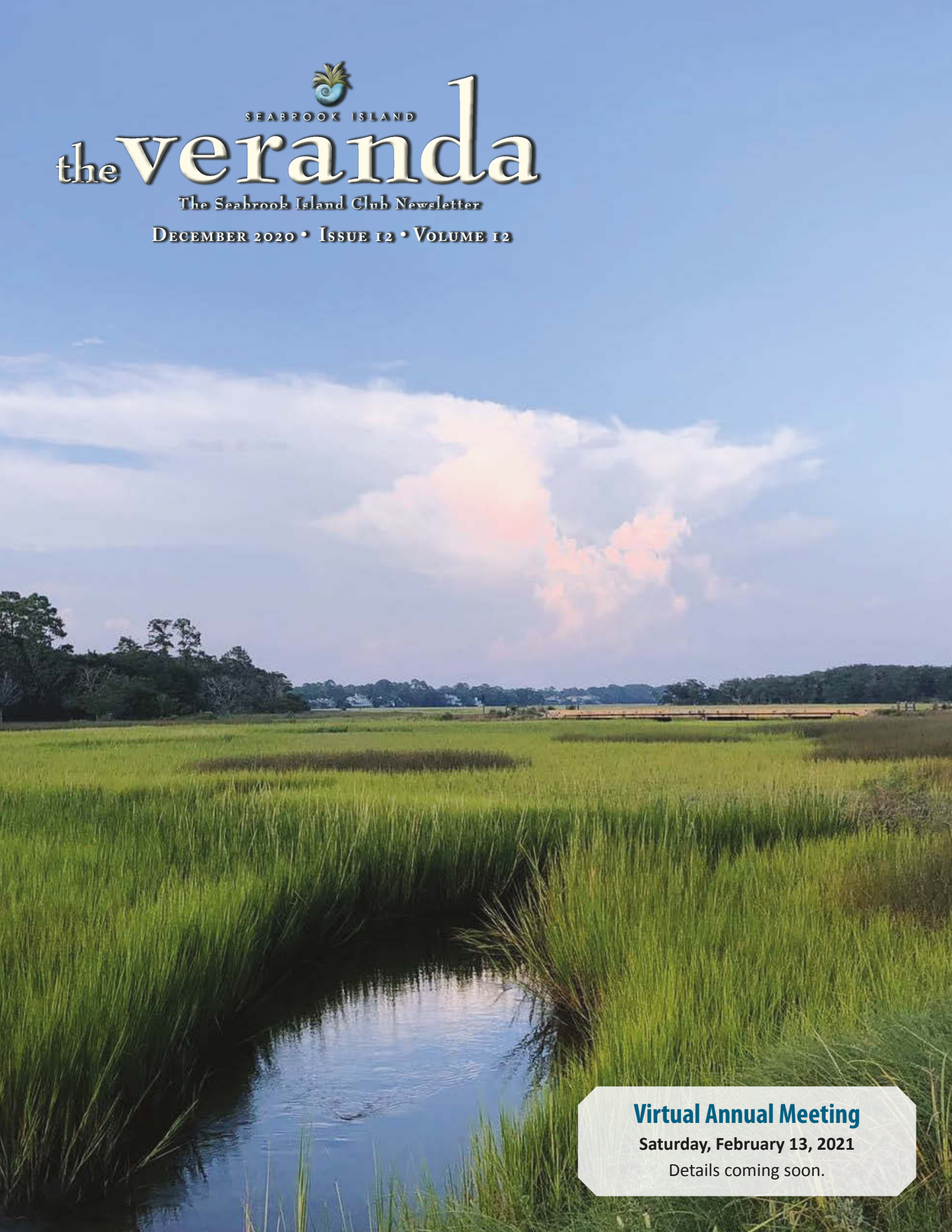


SEABROOK ISLAND

the veranda

The Seabrook Island Club Newsletter

DECEMBER 2020 • ISSUE 12 • VOLUME 12



Virtual Annual Meeting

Saturday, February 13, 2021

Details coming soon.

Message from the Manager

Caleb Elledge, CCM, PGA
General Manager • Chief Operating Officer
843.768.7868 • celledge@discoverseabrook.com

As we continue to keep a watchful eye on the COVID-19 cases in our world, country and community we are continuing to plan, as much as one can, for the next challenge and what adjustments we can make to provide our members and employees with the safest possible environment. One of the recent additions we made to our HVAC system in the Island House is the installation of a GPS air purification system. This system has been lab tested to reduce the SARS-CoV-2 virus that causes COVID-19 by 99.4%. While masks, social distancing, and good sanitation practices continue to be essential, this is one more step we can take toward enhancing safety and preventing the spread of the virus. We are also currently investigating installing this or a similar air purification system in all other club facilities.

In addition to this, we are continuing to grow our efforts to provide our members and employees with a safe and comfortable environment. As CDC and DHEC recommendations evolve, we will continue to stay up-to-date and do our very best to keep you informed and the doors open.

What we have done and are continuing to do?

- Hand sanitizing stations in all club buildings
- Touchless soap dispensers being placed in all club restrooms
- Additional air filtration on Island House HVAC units and exploring options for other buildings
- Purchased additional electrostatic sprayers for restrooms, door handles and hand rails
- Continuing employee temperature checks and preventative sanitizing measures
- Continuing reminding and educating our staff on the importance of preventative measures when on and off of Seabrook Island Club property

What we are preparing to do?

- Develop take-out menus should indoor dining be closed
- Develop operational plan to re-open Pelican's Nest at some capacity should indoor dining be closed
- Develop menus that can be executed with limited staff
- Develop operational adjustments all department should staff be reduced due to actual or probable COVID-19 exposure

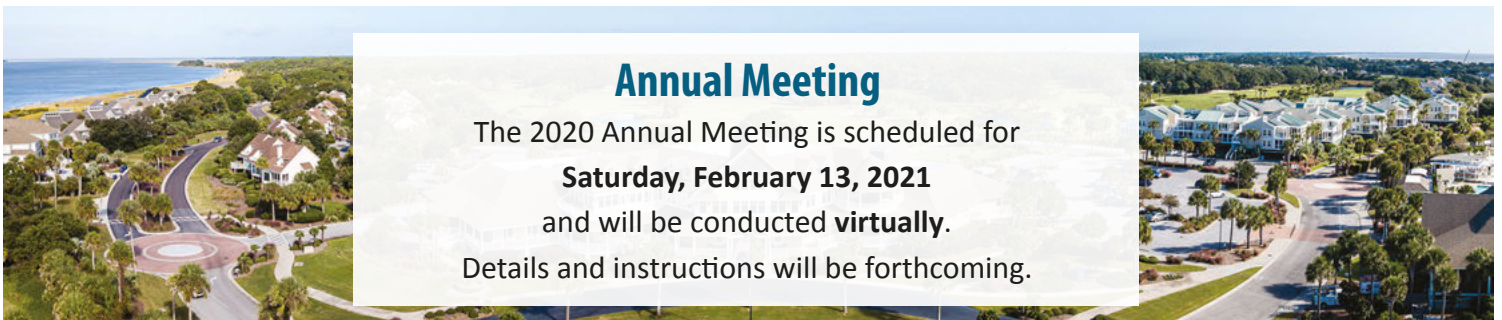
Switching gears from COVID to island drainage, you will see some marsh excavation happening, primarily on Ocean Winds. The largest of these projects is the dredging of the marsh on the left side of #16 and #17, a project that is vital to improving tidal flow on the Island. While it would have been ideal to do this work while Ocean Winds was closed for the renovation, DHEC/OCRM would only allow the work do be done during the months of December, January and February for wildlife reasons. We anticipate the dredging project will take approximately four weeks, during which there will be some interruption to play on #17, but our golf team will do the best they can to minimize this impact.

As we close 2020, I am thankful to our dedicated staff members for all they have done to adapt and evolve, professionally and personally, during these trying times. The challenges are not over, but the support, patience and creativity of our dedicated professionals in all areas have been a blessing. Thanks to all of our team members for all they have done to make the very best of a most unique year.

Caleb Elledge, CCM, PGA
General Manager/COO

Annual Meeting

The 2020 Annual Meeting is scheduled for
Saturday, February 13, 2021
and will be conducted **virtually**.
Details and instructions will be forthcoming.



Seabrook Island Club

2020 Holiday Hours of Operation

Thursday, November 26 (Thanksgiving)

Bohicket Lounge and Palmetto Room	11:00 am to 3:00 pm
Thanksgiving To-Go Pick-Up in Carolina Room	12:00 pm to 4:00 pm
Osprey Café	Closed
Locker Room Service	8:00 am to 3:00 pm
Golf Pro Shop	7:00 am to 3:00 pm; Carts In By 4:00 pm
Racquet Club	9:00 am to 12:00 pm
Equestrian Center	Closed
Amenity Office	Closed
Administrative Offices	Closed
Seabrook Island Real Estate	Closed

Thursday, December 24 (Christmas Eve)

Bohicket Lounge and Palmetto Room	11:00 am to 3:00 pm
Locker Room Service	8:00 am to 3:00 pm
Golf Pro Shop	7:00 am to 3:00 pm; Carts In By 4:00 pm
Racquet Club	9:00 am to 12:00 pm
Equestrian Center	8:00 am to 12:00 pm
Amenity Office	9:00 am to 12:00 pm
Administrative Offices	Closed
Seabrook Island Real Estate	Closed

Friday, December 25 (Christmas Day)

All Operations Closed

Thursday, December 31 (New Year's Eve)

Bohicket Lounge and Palmetto Room	11:00 am to 9:00 pm
Locker Room Service	8:00 am to 5:00 pm
Golf Pro Shop	7:00 am to 6:00 pm
Racquet Club	9:00 am to 2:00 pm
Equestrian Center	8:00 am to 4:00 pm
Amenity Office	9:00 am to 5:00 pm
Administrative Offices	8:00 am to 4:00 pm
Seabrook Island Real Estate	Closed

Friday, January 1, 2021 (New Year's Day)

Bohicket Lounge and Palmetto Room	11:00 am to 9:00 pm
Locker Room Service	8:00 am to 5:00 pm
Golf Pro Shop	7:00 am to 6:00 pm
Racquet Club	9:00 am to 4:00 pm
Equestrian Center	8:00 am to 4:00 pm
Amenity Office	Closed
Administrative Offices	Closed
Seabrook Island Real Estate	Closed

Golf Pro Shop

December is such a happy time of year for everyone including those visiting the Golf Pro Shop. We will be holding a “**12 DAYS OF CHRISTMAS SALE**” from **December 13th - December 24th**. Each day a new item in the shop will be offered at a reduced price. The sale will be on **in-stock items only** and must be purchased on the day that it is featured. We have some great warm weather gear arriving throughout the month for both the ladies and the gentlemen from **ADIDAS** and **NIKE**.



“12 DAYS OF CHRISTMAS”

December 13th	Regular Priced shoes are 25% off
December 14th	Regular Priced Men's Apparel is 25% off
December 15th	Youth Apparel is 25% off
December 16th	Previously Reduced Merchandise is an additional 20% off (unless marked final price)
December 17th	Accessory Bags & Head Covers are 25% off
December 18th	Regular Priced Ladies Apparel is 25% off
December 19th	Putters are 40% off
December 20th	Socks & Belts are 25% off
December 21st	Colored Golf Balls are 25% off
December 22nd	Golf Bags are 20% off
December 23rd	Hats are 25% off
December 24th	Sunglasses are 25% off

** sale is good for in stock items only**
no other discounts apply

We are also excited to announce the arrival of a new men's collection that is designed right here in Charleston. **HARLESTONS** is a new local company that launched this year inspired after Harleston Green - the birthplace of American Golf in 1786 in downtown Charleston, now known as Harleston Village. They are well known for their luxury polos and pullovers that make for perfect wear both on and off the course!



Racquet Club Pro Shop

December is sure to be a fun month at the Racquet Club! In lieu of our ANNUAL HOLIDAY LADIES LUNCHEON we will be holding a HOLIDAY TENNIS & PICKLEBALL MIXER on **December 8th**. This year both the men and women will be involved in the fun! Included in your boxed snack that day will be a discount card that can then be redeemed in the Pro Shop before **December 13th**! Which one of you lucky members will receive **40% of your entire purchase**?!

As always, we will be holding our annual “**12 DAYS OF CHRISTMAS SALE**” from **December 13th - December 24th**. Each day a new item will be featured at a discounted price, so be sure to stop by each day to shop the new sale!

“12 DAYS OF CHRISTMAS”

December 13th	Pickleball Paddles are 25% off
December 14th	Regular Priced Shoes are 25% off
December 15th	Youth Apparel is 25% off
December 16th	Clearance Shoes are an additional 25% off (unless marked final price)
December 17th	Socks & SofSole Products are 25% off
December 18th	Men's Regular Priced Apparel is 25% off
December 19th	Clearance Apparel is an additional 25% off (unless marked final price)
December 20th	Bags are 25% off
December 21st	Hats are 25% off
December 22nd	Regular Priced Ladies Apparel is 25% off
December 23rd	Racquet Accessories are 25% off
December 24th	Sunglasses are 25% off

**** no other discounts apply****

Seabrook Shoppe

A big **THANK YOU** to all who came out and shopped our **BLACK FRIDAY/SATURDAY SALE** last month. We look forward to seeing you all next year for what is sure to be another beautiful and exciting summer!!

Golf

Brian Thelan
Head Golf Professional
843.768.7539
bthelan@discoverseabrook.com



The great game of golf has never been more popular at the Seabrook Island Club as we continue to smash records for number of tournament participants and overall number of members and guests playing golf on our 2 championship courses. For example, in October, 6,485 rounds of golf were played which broke the old monthly record by 785 rounds and was 2,162 or 50% more rounds than we played last October.

(Event Recap results & photos on next page.)

As always, if there is anything I can do to make your golf experience at the Club more enjoyable, please do not hesitate to let me know. Many of your ideas and suggestions do find their way into our plans and programs as you'll see in 2021. Best wishes for a joyous, healthy and happy holiday season – it's a great time to be thankful for all we have been blessed with – especially in this most challenging year!

Brian Thelan, PGA
Head Golf Professional

Single Rider Cart Policy

One of the biggest challenges we've faced by being so busy in a pandemic is having enough carts for all members on our busiest days. We began planning for this issue back in June and negotiated a lease agreement to temporarily keep 40 of our old carts while receiving our new fleet of 110 carts in October. Yes, we have 150 carts crammed into the cart barn! By working together and keeping the safety of our members at the forefront of our decisions, yet understanding the operational challenges posed by this situation, we came up with the following Single Rider Cart Policy which has been in effect since October 15th.

Single Rider Cart Policy

We continue to need the kind cooperation of our membership to assure we have enough golf carts on the busiest days when demand is projected to exceed the supply of carts.

On those high volume days, each tee time will be limited to a maximum of three (3) golf carts. We anticipate those days occurring only a few times per month during the busy season. A notation will be placed at the top of the online tee sheet at least 2 days in advance and an email will be sent to the players on the tee sheet the afternoon prior. Recent history shows that Saturdays, as a rule, will require this position.

On all other days, single rider carts are available and players walking will not incur a charge at any time of the day. Additionally, those who have elected the cart plan (aka Unlimited Full Membership) may contact Lyndsey Arnold, Membership Director, if they wish to remove the cart plan upgrade. Please reach out to Lyndsey at larnold@discoverseabrook.com or (843) 768-7805.



Tee Time Procedure 2021 PGA Championship, May 17 - 23



As you know, the PGA Championship returns to the Ocean Course in 2021. Our goal, supported by the Golf Committee and Board of Governors, is to maximize revenue opportunities while allowing Club members and their guests the opportunity to enjoy our beautiful, newly renovated facilities when they're not at the tournament.

Tee times for members may be made as needed by calling the Golf Shop at (843) 768-2529 (or emailing golf@discoverseabrook.com) according to the schedule below (online tee times will not be available):

Full Members – November 1st

Social Members – November 15th

Community Members – December 1st

Unaccompanied Guest Play – February 1st



EVENT RECAP

Thank you all for supporting our golf operations by playing in MGA, SILGA, Mixed Couples, Club Tournaments, the many member organized groups and for just having fun playing casual golf! The results of our most recent events are listed below.

MGA Presidents Cup

- Champions** Joe Collins, Theta Bowden, Ted Henderer & Dick Finkelstein – 184 **(pictured)*
- Runner-up** Mike Thorne, John Woychick, Jim Logan, Jr. & Stephen Shapiro – 185.4
- 3rd** Dave Garvey, Cesare Mastroianni, Joe Wilson & Louis Rague – 187.3
- 4th** Jim Dwyer, Jim Martin, Bob Bohme & Rich Boss – 188.9



MGA Fall Member-Member

- Champions**
Michael Jones & Ken Hubbard – 171.3
**(pictured)*
- Runner-up**
John Reock & Jerry McMahon – 172.8
- 3rd**
Chip Olsen & John Strittmater – 173.3
- 4th**
Tony Ruzowicz & Cliff Williams – 175.2



EVENT RECAP

2020 Veteran's Day Golf Tourney

Even in 2020, the year of the pandemic, the membership of the Seabrook Island Club stepped up with their incredibly generous support of the Club's ANNUAL VETERAN'S DAY TOURNAMENT. Forty-one foursomes played in this year's event and helped raise over \$18,000 for the Ralph Johnson Veteran's Hospital and Fisher House Charleston. A special thanks to the members who played, contributed and volunteered to make this year's event the most successful ever. So successful in fact, that next year we'll dedicate both courses on Monday, November 8th, to host the 2021 tourney.



We split the field into 3 flights and the winners are as follows:

Crooked Oaks Flight

- 1st Jimmy & Patti Addison, Dan & Gail Kahl – 50.2
- 2nd Jan Brandon, Ruth Ann Henderer, Lisa Ryan and Barbara Vincentsen – 54.7

Ocean Winds 1

- 1st Bob Fisk, Charlie Heye, Chris McCormack and Dudley Schleier – 49.2
- 2nd Carmine DeGennaro, Don Thogmartin, John Halter and Nic Porter – 51.6

Ocean Winds 2

- 1st Tony Ruzowicz, Cliff Williams, John Reock and Dennis Ciarlante – 51.6
- 2nd David Pickens, Rick Regensburg, Todd Lynch and Randy Kramer – 53.2



VA | Ralph H. Johnson
VA Medical Center





Distance - Hit it further without increasing club head speed.

One of the most overlooked factors in the distance debate is how golfers are utilizing technology to optimize launch conditions and achieve longer drives. The ubiquity of launch monitors and increased customization of drivers have allowed professionals and amateurs to develop swings which produce greater distance even if they don't produce greater speed.

One of the best ways to achieve this is to increase launch angle and decrease spin. Rather than rely on playing a driver with excessive loft (which will also increase spin), we recommend that golfers try to increase their angle of attack. By hitting up on the ball (or by reducing the amount of negative attack angle), you're able to increase your trajectory and reduce your spin loft.

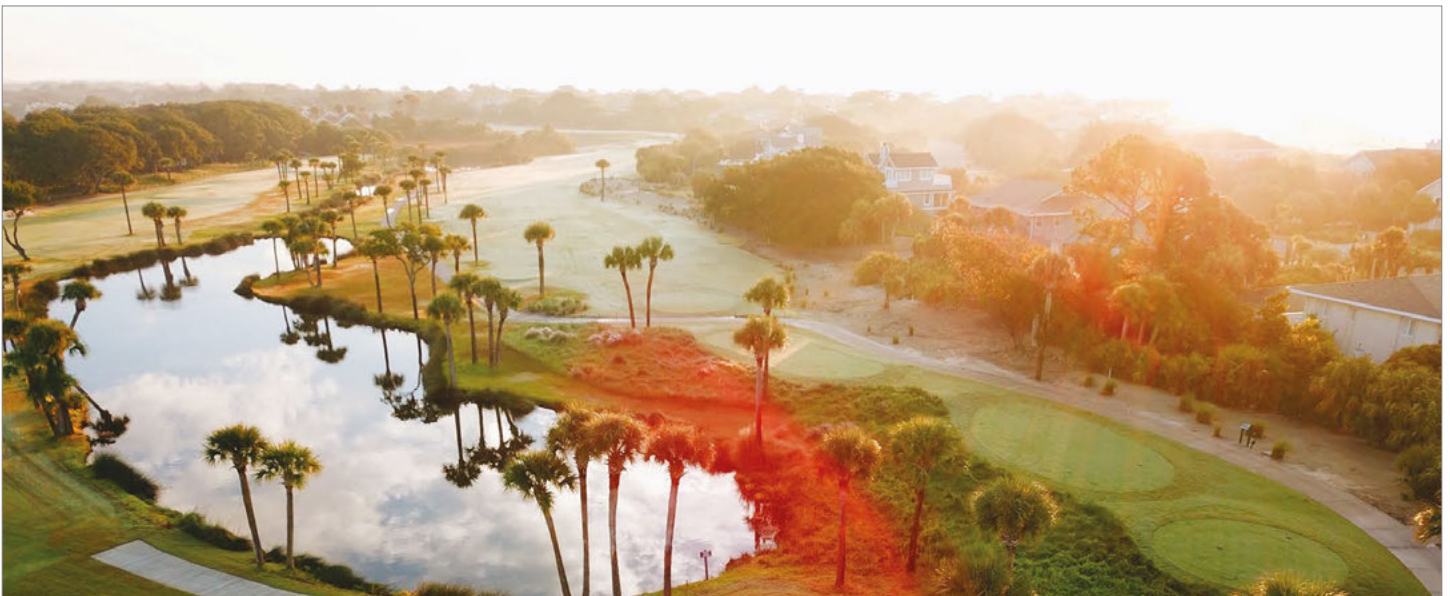
Most PGA Tour pros hit the ball far enough, even with a negative attack angle, but we lesser golfers need to hit it as far as possible and the easiest way to hit it further is to increase the attack angle at impact. Somewhere between 3-5 degrees on the upswing is ideal. Justin Thomas is a great example of a golfer who takes advantage of this on the PGA Tour. He ranks 36th in Club Head Speed, 30th in Ball Speed, but 9th in Driving Distance. One reason he's able to accomplish this is by maintaining one of the most aggressive attack angles on the PGA Tour.



The average golfer can gain 23 yards in total distance by changing their angle of attack, from negative to positive. A 5 degree change in angle of attack can: increase launch, reduce spin, and increase distance. The Seabrook Island Club has a Flightscope X3 launch monitor. To see what your angle of attack is and to hit it further, schedule a fitting with one of your PGA Professionals. If you have any questions about this article or your golf game, see your PGA Professional or call the Golf Shop at (843) 768-2529. We look forward to seeing you further down the fairway.

Martin Shorter

PGA Assistant Golf Professional



The month of December is always a special month at the Racquet Club. For the past years, December was the month in which our “**LADIES LUNCHEON**” was hosted. This year, we have decided to approach the holiday event a little different.

The holiday season at the Racquet Club will be opened by our annual “**TREE TRIMMING.**” As a tradition, the members are invited to come to the Racquet Club to help decorate our Christmas tree. The tree trimming will take place on **Wednesday, December 2nd!** If you think you are an expert tree decorator, or if you are not so good at it but want to be part of this heartwarming tradition, please come by and help us trim our Christmas tree. The more the merrier!

Rather than hosting the annual Ladies Luncheon, this year the Racquet Club will be organizing a **TENNIS & PICKLEBALL MIXER** open to everyone. Men and women are welcome. We are expecting to have a fun event where the membership will come together to play, celebrate, and be merry!

We all know that the holiday season is more about giving than receiving. As in previous years, the members of Seabrook Island engage on a very special charitable event, **THE MT. ZION HOLIDAY FUND.** You can find a donation box at the front desk if you are interested in donating for the cause. You can also help by bringing an **unwrapped toy** to our **HOLIDAY MIXER EVENT!**



Is the Ball Machine Worth My Time?

The short answer? Yes! The ball machine is a great tool for improving your tennis skills when used properly.

Learning a new skill in tennis is a process of understanding the mechanics of a stroke, having awareness of these mechanics, and then building the “muscle memory” so you can execute these mechanics without having to think about them. In order to execute the mechanics on “autopilot,” we need lots and lots (and let me emphasize again), LOTS of repetition.

That’s where a tool like the ball machine can be a great resource! It is only when we understand the mechanics and have a specific goal in mind (related to the stroke we are practicing), that we can benefit from that repetitive exercise. The problem arises when we have no idea how to execute a shot or have no goal in mind. You may hop on the ball machine and get a good workout, but we should not just hit balls for the sake of hitting balls. In this scenario, not only are we not getting better, but in reality, we are getting worse. How so, you may ask? The same way we can build “positive muscle memory,” executing poor technique over and over in the ball machine can make you more likely to reinforce bad habits.

Another factor to consider when using the ball machine is that the machine won’t recreate live ball play. Executing good mechanics in tennis is simply not enough. We need to be able to execute those mechanics in a real game situation; when the ball is coming high, then low, then to the side, with top spin, slice, etc. That kind of variation can only be achieved with an adversary on the other side of the net. Yes, we can move around and get a great work out with the machine, however the ball will be coming with the same kind of depth and the same kind of spin, only to different locations. Our mechanics can be greatly improved, but mistakes related to “timing” will most likely continue as long as we don’t implement the mechanics during live ball play.

Keep in mind our ball machine is very popular! Make sure you reserve it ahead of time. If you are not sure how to use it, one of our Racquet Club staff member can show you how to use it and how to make your session beneficial to you!

I hope to see you on the courts and implementing good habits on the machine!

Santiago Falla

Senior Staff Teaching Professional





Adult Tennis Clinics

Monday

Ladies 3.0/3.5 Doubles

8:30am-10:00am

Tuesday

Men's Doubles, 4.0+

8:30am-10:00am

Men's Doubles, 3.0/3.5

10:00am-11:30am

Wednesday

Ladies 3.5+ Doubles

8:30am-10:00am

Stroke of the Week

10:00am-11:00am

Thursday

Ladies 4.0+ Doubles

8:30am-10:00am

TENNIS DOUBLES PROGRAM

THE DOUBLES PROGRAM IS THE PERFECT OPPORTUNITY TO HAVE EVERY MEMBER OF YOUR TEAM OR YOUR FRIENDS "ON THE SAME PAGE."

WE WILL SHARPEN YOUR SKILLS WITH DIFFERENT WEEKLY TOPICS AND CHALLENGE YOUR TEAMMATES AND FRIENDS WITH POINT PLAY AND FUN DYNAMIC GAMES.

THE CLASS WILL OFFER THE PERFECT BALANCE BETWEEN FUNDAMENTALS AND HOW YOU CAN APPLY THEM TO YOUR GAME.

SESSIONS WILL BE DIVIDED BY GENDER AND LEVEL SO EVERY PLAYER CAN BE PUSHED TO THE MAXIMUM OF THEIR ABILITY.

TOPICS WILL INCLUDE THEMES SUCH AS GROUNDSTROKES, TRANSITIONING ON THE COURT, NET PLAY, AND DOUBLES STRATEGY, AMONG OTHERS.

STROKE OF THE WEEK

THIS DRILL FOCUSED CLINIC WILL BRING TO THE TABLE A SPECIFIC STROKE EVERY WEEK!

TOPICS WILL INCLUDE THEMES SUCH AS GROUNDSTROKES, TRANSITIONING ON THE COURT, NET PLAY, AND DOUBLES STRATEGY, AMONG OTHERS.

THE FIRST WEEK WILL ENCOMPASS FOREHANDS, FOLLOWED BY BACKHANDS THE NEXT WEEK, VOLLEYS AND SERVES AND RETURNS!

IF YOU NEED TO SHARPEN A SPECIFIC AREA OF YOUR GAME AND WORK ON THE TECHNICAL ASPECTS OF A CERTAIN STROKE, THIS IS THE CLINIC FOR YOU!

ALL LEVELS WELCOME!

Sign-ups must be made in advance by phone or email. Spots are limited.

For more information about pricing and spot availability,
Please call us at 843-768-7543 or email us at tennis@discoverseabrook.com

Pickleball CLINICS

Monday

Intro to Pickleball
9:00am-10:00am

Kitchen Clinic
10:00am-11:00am

Wednesday

Pro Match Play
10:30am-12:00pm

Friday
Stroke of the Week
9:00am-10:00am

Sign-ups must be made in advance by phone or email. Spots are limited.

INTRO TO PICKLEBALL

IF YOU HAVE JUST STARTED TO PLAY PICKLEBALL, THIS IS THE CLINIC FOR YOU! WE WILL BE COVERING FUNDAMENTALS, INCLUDING TECHNIQUE AND POINT PLAY.

KITCHEN CLINIC

THE NON-VOLLEY ZONE (NVZ) AKA "KITCHEN" IS ARGUABLY THE MOST IMPORTANT SUBJECT IN PICKLEBALL. NEW AND ADVANCED PLAYERS ARE WELCOME! HAVING CONFIDENCE AT THE NVZ WILL BUILD A FOUNDATION OF STRATEGY AND GROWTH FOR THE PLAYER.

PRO MATCH PLAY

PRO MATCH PLAY INCORPORATES A TEACHING PRO INTO A ROUND OF STRUCTURED DOUBLES PLAY. WITH A STUDENT TO COACH RATIO OF 3:1, YOU SHOULD EXPECT TO PLAY LONGER RALLIES AND CREATE MORE DIVERSE POINTS WITH YOUR TEAMMATES AND PRO.

STROKE OF THE WEEK

THIS CLINIC WILL FOCUS ON COMMONLY USED SHOTS AND STROKES. CREATIVE DEMONSTRATIONS, EXPLANATIONS, AND DRILLS WILL OFFER A NEW APPROACH TO YOUR PICKLEBALL EXPERIENCE!

For more information about pricing and spot availability,
Please call us at 843-768-7543 or email us at tennis@discoverseabrook.com

Equestrian

Charles Hairfield • **Equestrian Director**
843.768.7541 • chairfield@discoverseabrook.com

Article by Kaitlynn Noone

My name is Kaitlynn Noone and I am a sophomore at Ashley Hall. I enjoyed my first pony ride at Seabrook Island Equestrian Center at the age of 18 months and have been riding here ever since. My very first lessons were on a horse named Blue Eyes, and then, as I continued, I moved to a horse named Captain.



As I got older, I realized just how much I loved riding and decided that I wanted to start showing competitively. After briefly trying a pony named George, we decided to keep looking for a pony that was just right for me. My trainer, Charles Hairfield, introduced me to Abe, a pony that had taught the basics to many kids at Seabrook Island. Even though I was resistant to try Abe, after I got on him, I knew he was going to be absolutely perfect. We decided to lease him, and I did my very first Walk-Trot show on him and then later learned to canter on him. While starting to jump at home, we entered our first Walk-Trot-Canter show and decided we wanted to move right up to the Cross Rail division. We went to many shows all over South Carolina and learned so much together. After a lot more training, we moved up to Long Stirrup at the 2' height.



After placing well in many shows, we sadly realized that I was getting too tall to keep riding Abe and started looking for a new horse to take me through the next divisions. One day at the barn, I rode many horses to try to find one that was perfect for me. We decided none of them were perfect until I got on the last horse, Maeve. As soon as I got on her, Charles decided that she was perfect. We started leasing her and I started to bring both Abe and Maeve to the shows. While riding two in the same division was challenging, the amazing team at Seabrook made sure I never missed any of my classes.





While we were thinking about my future, we decided to look for a horse that I could move up with over the next few years. Charles found Sharky, an eight-year-old, dapple grey gelding, Zengersheide. The Sunday after Thanksgiving of last year, my mom, Charles, and I drove up to Aiken to try Sharky. We loved him and decided to buy him. I then entered the Pre-Child division at the 2'6" height. I rode both Maeve and Sharky in most of the PSJ circuit shows. We placed very well in many of the shows.

After winning the division at the end of the year with Abe, even though it was very hard, I knew it was time to find him a new kid that he could teach. As much as I loved him, Abe really did love his job and it was time to share him with another lucky little girl. The new girl instantly loved him, and we said an extremely hard goodbye.



On January 7th, after an amazing lesson on Maeve, Charles surprised me and told me that we had also bought Maeve! I was beyond excited. After that, I bonded with my two horses and went to many shows with both of them. When we first met Maeve, she would turn away from people and get as far away from them as possible. When we first got Sharky, he used to try to bite everyone and wouldn't show any emotion. Now, I can say that every day when I go to the barn, I am greeted with the two of them happily nickering, just so excited to see me. They're truly the highlight of my day. Training them has been challenging at times, but incredibly rewarding.





LIKE US ON FACEBOOK!



Seabrook Island
Beach and Trail Rides

FOLLOW US ON INSTAGRAM!



Seabrook Island
Beach Rides

OCTOBER NEW MEMBERS

Julian and Gay Price from Christiansburg, VA purchased 1399 Pelican Watch Villa.

Henry and Alisabeth Lorraine from Fort Mills, SC purchased 2995 Seabrook Island Road.

Chris and Shannon Stevens from Lexington, KY purchased 2806 Old Drake Drive.

George and Carrie Hicks from Shaker Heights, OH purchased 3125 Baywood Drive.

Robert Strehle and Lisa Harris from Port Jefferson, NY purchased 2650 Seabrook Island Road.

Karen Daigneau from Johns Island, SC purchased 3068 Baywood Drive and joined at the Full level.

Debra Clark from Johns Island, SC purchased 3032 Seabrook Island Road.

Daniel and Betty Barding from Johns Island, SC purchased 2779 Little Creek Road.

John and Jennie Sowers from Verona, NJ purchased 2210 Oyster Catcher and joined at the Social level.

James and Allison Simpson from Summerville, SC purchased 2470 The Haul Over.

Michael Tardugno and Jodi Cook from Princeton, NJ purchased 2625 Jenkins Point.

Sue Trowbridge and Trina Burris from Johns Island, SC purchased 110 High Hammock.

Thomas and Diane Nugent from Charleston, SC purchased 2912 Atrium Villa.

Amy and Jeffrey Shimp from Timonium, MD purchased 3143 Privateer Creek.

Lisa and Dennis Franklin from Johns Island, SC purchased 2775 Little Creek and joined at the Social level.

Earle and Petra Shaw from Johns Island, SC purchased 3355 Coon Hollow and joined at the Full level.

James and Jill Heddleson from Johns Island, SC purchased 3726 Amberjack Court.

Paul and Mary Schladenhauffen from Johns Island, SC purchased 2726 Old Oak Walk.

Ryan and Jennifer Paterson from Johns Island, SC purchased 3041 Marsh Gate and joined at the Full level.

Michael Tuscan and Michael Sweat from Johns Island, SC purchased 3147 Marsh Gate Drive.

Steven and Sheila Borrer from Johns Island, SC purchased 1727 Live Oak Park.

James and Kara Luxmore from Summerville, SC purchased 520 Cobby Creek.

Patrick and Mary Grace Murphy from Franklin, TN purchased 2931 Atrium Villa and joined at the Social level.

Smith and Louise Coleman from Johns Island, SC purchased 2613 Seabrook Island Road.

Michael and Tina Gault from Mount Pleasant, SC purchased 10 Dune Crest.

Brian and Tracey Kirchoff from Johns Island, SC purchased 2107 Landfall Way.

James and Lori Cox from Atlanta, GA purchased 2612 Jenkins Point.

Brent and Patricia Collins from Johns Island, SC purchased 2613 Seabrook Island Road.

Charles and Donna Salcetti from Potomac, MD purchased 3056 Baywood Drive.



SEABROOK ISLAND
Real Estate

Michael Asnip
Broker-In-Charge • Chief Operating Officer
843.768.2560 • michaelasnip@seabrookislandrealestate.com

BRING JOY TO KIDS IN NEED

SALVATION ARMY ANGEL TREE

Give the gift of a Merry Christmas
to a local child in need.

Pick up your Christmas Angel today at
Seabrook Island Real Estate,
1002 Landfall Way
(next to Amenity Office).

**DROP OFF UNWRAPPED GIFTS
BY 5:00PM ON DECEMBER 10TH
AT THE REAL ESTATE OFFICE**

Last year, Seabrook Island Real Estate
adopted 25 angels.

This year, help us adopt 50 angels!



Fall/Winter Dining Updates & Hours

- **Pelican's Nest:**

- o Closed for season

- **Osprey Café:**

- o Closed for season - (Dec 1)

- **Bohicket's Lounge:**

- o Tuesday – Sunday, 11:00am – 9:00pm
 - *We ask that you refrain from congregation around the bar and utilize the high-top and soft seating areas.*

- **Reservations:** We are now accepting reservations for the Palmetto Room and new Ashley Room (with the fireplace), reservation number is (843) 768-2571.

- **Palmetto Room:**

- o Lunch, Tuesday – Sunday, 11:00am – 3:00pm
- o Dinner, Tuesday – Sunday, 5:00pm – 9:00pm
- o Sunday Brunch, 10:00am – 2:00pm

- **Ashley Room:**

- o Available for reservations of 8 people at either 5:00pm or 7:30pm
- o *We will be able to seat up to 12 people in the Ashley Room once COVID restrictions are lifted.*

While dining capacity restrictions have eased recently, we will continue to follow guidelines in regard to table distancing, table size, and staff protocols. To allow for maximum possible capacity, we will be using the Deveaux Room as overflow seating from the Palmetto Room and for previously booked events.



First Reservation in the new Ashley Room

(pictured from left to right):

Jamie Paul & Ellen Giardino (guests of the Geiger's), Amelie Geiger, James Geiger, Judy Morr, Dean Morr, Gordon Weis, Mollie Weis





**MEMBER 2020 HOLIDAY
BUTCHER & BAKERY SHOP**
(SPECIAL TAKE OUT MENU OPTIONS)

MENU ITEMS

CERTIFIED ANGUS BEEF "STEAK READY" BEEF TENDERLOIN
\$30/Pound ~ 4.5 Pound Average ~ Must Buy Whole ~ Yields 8+/6-8oz Steaks When Cut ~ 4 Day Notice

RAW WHOLE TOM TURKEY ~ GRADE A (FROZEN)
\$2/Pound ~ 20-24 Pound Average ~ Must Buy Whole ~ Serves 10-15 When Roasted Whole ~ 3 Day Notice

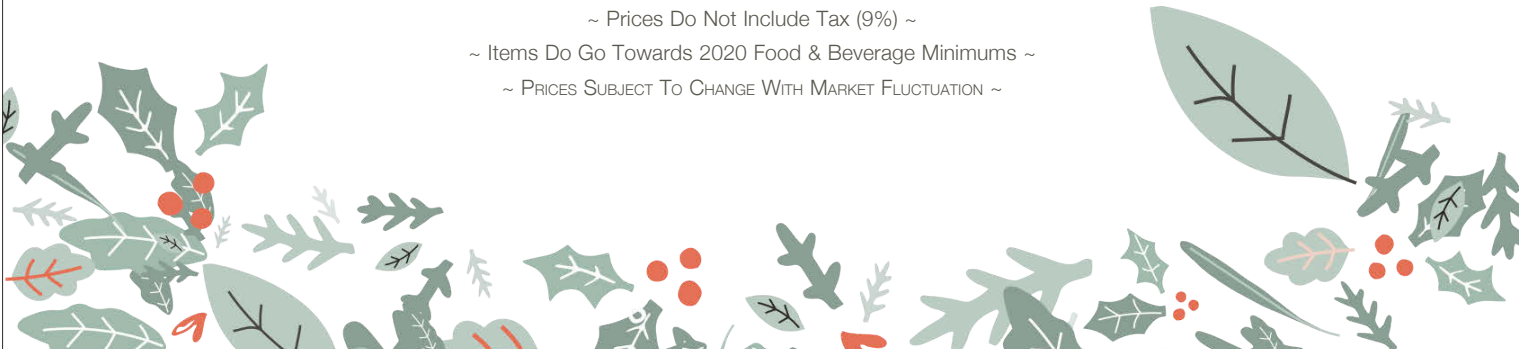
CERTIFIED ANGUS BEEF RIBEYE (ROAST/NO BONES)
\$20/Pound ~ 15-16 Pound Average ~ Can Buy Half **OR** Whole (yields 16ea 12oz steaks -when cut) ~ 2 Day Notice

BONE-IN SPIRAL CUT HALF HAM
\$5.75/Pound ~ 7-9 Pound Average ~ 2 Day Notice

JUMBO SHRIMP ~ PEELED & DEVEINED, TAIL-ON, RAW (INDIVIDUALLY FROZEN)
\$32/Bag ~ 16/20 Count ~ 2.5 Pound Bag ~ 2 Day Notice

HOUSE MADE DESSERTS
\$26/Each ~ 3 Day Notice
Pumpkin or Pecan Pie
Freshly Prepared Seasonal Fruitcake
Shortbread Christmas Cookies (1 Dozen)

HOW TO ORDER

- ~ To **place your order by Friday, December 18th**,
email or call Michelle Duplessis at mduplessis@discoverseabrook.com or (843) 768-7849 ~
 - ~ Orders can be picked up Tuesday - Sunday between 11am - 8pm,
please specify a date/time for pick up when you place your order (no pickups on 12/24 or 12/25)
 - ~ Items **MUST be picked up no later than December 31st** ~
 - ~ *Day Notices Are Considered Monday-Friday, not Saturday & Sunday* ~
 - ~ Additional Specific Items Possible with Advance Notice/Priced Accordingly ~
 - ~ \$15 Charge for Meat Cutting Per Item ~
 - ~ Prices Do Not Include Tax (9%) ~
 - ~ Items Do Go Towards 2020 Food & Beverage Minimums ~
 - ~ PRICES SUBJECT TO CHANGE WITH MARKET FLUCTUATION ~
- 



Candlelight Christmas Dinner

Wednesday, December 23rd, 5:00pm - 9:00pm – Palmetto Room & Deveaux Room

Celebrate the holidays by joining us for the 4th annual Candlelight Christmas Dinner. Chef Randy will be preparing an elegant, three-course prix fixe menu in lieu of our regular a la carte menu this evening. We hope this night will become part of your family Christmas tradition! Call (843) 768-2571 for reservations.

**indicates an item that may be prepared gluten free*

~ Chef's Amuse ~

First Course - choice of:

Soup: Lobster Crab Bisque - Crab Roe Butter, Grand Marnier Espuma

or

Salad: *Baby Blue Caesar - Baby Romaine, Point Reyes Blue Cheese Crumbles, Roasted Cherry Tomatoes, Caesar Vinaigrette, Grilled Mini Baguette, Boquerones

~ Entrees ~

Second Course - (choose one):

***Prime Rib of Beef** - House Boursin Scalloped Potatoes, Grilled Asparagus, Herb Au Jus, Truffled Crispy Onions, Side of Horseradish

***Sichuan Pepper Dusted Tuna** - Seared Rare Tuna, Mango Forbidden Rice, Soy-Mustard Caramel, Tempura Snow Peas

***Porcini Dusted Chilean Sea Bass** - Asparagus Spaetzle, Shiitakes, Lobster-Truffle Beurre Blanc, Crispy Baby Kale

***Dry Aged NY Strip** - Sweet Potato/Duck Confit Hash, Delicata Puree, Gorgonzola Dolce Butter, Parsnip Fries

~ *Dessert Trio ~

Eggnog Bavarian, Peppermint White Chocolate Mousse, Buche de Noel

\$75++



New Year's Eve 2020

The Palmetto Room & Deveaux Room will be open for regular a la carte dinner service from 5pm - 9pm, but we will also be featuring a special "***Dinner for Two***" that night. Call (843) 768-2571 for reservations.

~ **1st Course** ~

choice of:

lump crab "bloody mary"

crab "martini," bloody mary gelee, baby greens, parmesan cracker

or

oyster b.i.t. salad

crispy oysters, little gem lettuce, heirloom cherry tomatoes, candied bacon, pesto vinaigrette

~ **2nd Course** ~

chateaubriand for two

sliced herb roasted center cut beef tenderloin, duchess potatoes, bouquetiere of vegetables, sauce perigordine

or

crab stuffed lobster for two

split jumbo maine lobster stuffed with crab, cracker crust, hollandaise, lemongrass basmati rice, bouquetiere of vegetables

~ **3rd Course** ~

pastry chef's dessert trio

champagne/sour cream sorbet, pomegranate mousse, chocolate truffle cake

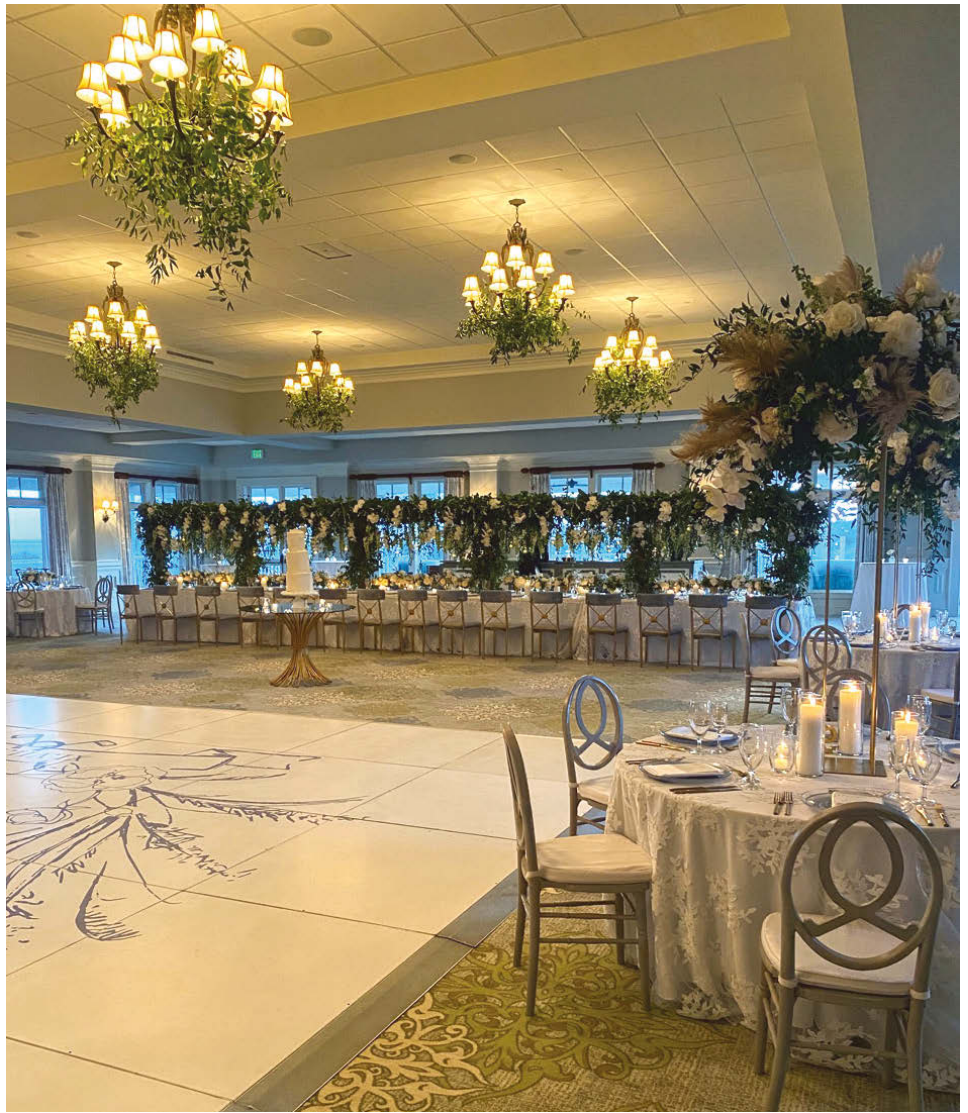
\$130++

Featured Weddings

Congratulations to Club members Chuck & Janet Faig, whose daughter Alicia married Rob Colombro on the Ocean Terrace Saturday, October 31st during a beautiful full blue moon.

Also, congratulations are in order for club members Jim & Susan Coyne, whose daughter Erin married Nate Miller on the Ocean Terrace Saturday, November 7th. They had one of the most beautiful head tables we have ever seen in the Atlantic Room!

Call Events & Weddings Sales Manager, Michelle Duplessis, at (843) 768-7849 for more information on hosting an event at Seabrook Island Club.



Newly Engaged! Congrats!

What a photo!! With the photographer hiding in the bushes at Pelican's Nest, a picture-perfect sunset proposal was captured on camera. Hannah Summer, daughter of Club member Harrison Summer, is a 2018 graduate of the College of Charleston and is the Director of Marketing at Ooh! Events. Her fiancé, Ryan Shannon, is a Financial Planner in Mt. Pleasant and also a caddy (with a 0 handicap) at the Ocean Course on Kiawah. The happy couple is planning a November 2021 wedding.

(photos courtesy of Harrison Summer)

KEEP UP WITH THE CLUB!



Follow us on Twitter
& Instagram:
@Seabrook_SC



Like us on Facebook:
Seabrook Island Club



Visit our website:
www.seabrookisland.com
& www.tidelinesblog.com
for events

Mt. Zion Holiday Fund Drive



TIS THE SEASON

Once again, the Mt. Zion Holiday Fund Committee is seeking your help to place smiles on the faces of Mt. Zion children. The counselor and teachers at Mt. Zion Elementary School are already identifying families who are in most need of our support. The funds that we raise will be used to buy clothes, shoes, toys, and books for each child. Every family is also given a gift certificate for food for their holiday meal.

Since 2007, your contributions have helped more than 40 families and over 90 children. The gifts we are able to provide are often the only ones the children receive.

Checks made out to Mt. Zion Holiday Fund may be mailed to Charlotte Moran, 2530 The Bent Twig, Seabrook Island, South Carolina 29455, 843-768-3083. Donations may also be given to Marilyn Armstrong, 843-768-9252, Paula Adamson, 843-768-4881, Flo Gilson, 678-643-5755, or Pat Greubel, 843-725-8926, or they can be dropped off at the Racquet Club Pro Shop or Golf Pro Shop on Seabrook Island.