



HOURS of OPERATION

Dining Hours
 Evenings
 Tuesday - Thursday 5:00pm-9:00pm
 Friday - Saturday 5:00pm-10:00pm
 Sunday A La Carte 11:00am-2:00pm

Bar
 Tuesday - Thursday.....3:00pm- 10:00pm
 Friday3:00pm-12:00am
 Saturday Noon-12:00am
 Sunday Noon-7:00pm

Snack Bar
 Tuesday - Friday 10:00am-7:00pm
 Saturday 7:30am-7:00pm
 Sunday 10:00am-7:00pm

Golf Course
 Tuesday - Friday 8:00am-5:30pm
 Saturday - Sunday 7:30am-5:30pm

Golf Pro Shop
 Tuesday - Friday 8:30am-5:30pm
 Saturday - Sunday 7:30am-5:30pm

OCC PHONE NUMBERS

Office 534-5988
 Dining Reservations 534-5988
 Snack Bar 531-9680
 Golf Pro Shop (Tee Times).....534-6069
 Tennis Pro Shop..... 534-1576
 Fax 535-8943
To-Go Orders.....Please Call 534-5988

OCC STAFF

- David Lackey - PGA Head Golf Professional
- JP Waldron -PGA Assistant Golf Professional
- Brooke DeHart - Assistant Golf Professional
- Hardeep Judge - Director of Tennis
- Lizanne Smith - Business Manager
- Susan Shaffer - Accounts Receivable
- Teresa Hibbits - Club Secretary
- Jacob Garrick - Maintenance Director
- Alex Tolbert - Greens Superintendent
- Brenda Harley - Event Planner
- James Crocitto - Food & Beverage Manager

NEW MEMBERS

Thomas C. Houck
 Jose N. Lagos
 Rev. James N. Dubrouillet
 Katherine D. Smith
 James D. Hollis
 Pat DeMars



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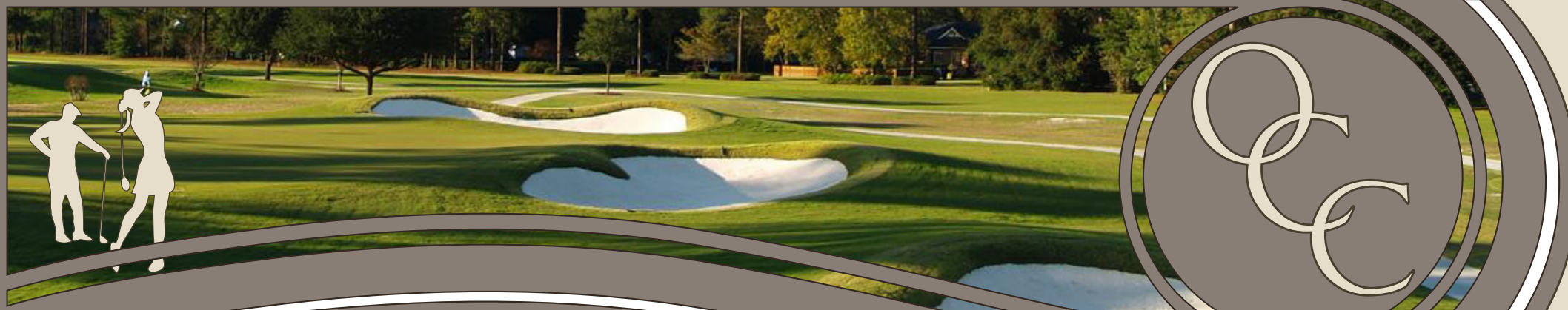
A NEW YEAR FOR NEW MEMORIES



THE **OCC** COMMUNICATOR
 ORANGEBURG COUNTRY CLUB

Dear OCC Members:
 Thank you for making 2011 a great year! Please join us in 2012 for the best in events, dining and activities at the club. From golf tournaments to special events, the OCC will continue to be one of the best locations in the area for a wide variety of social and professional gatherings and a place where people come to network, dine and play! We wish you a happy and prosperous new year and look forward to seeing you soon!

January 2012



CLUB News

The OCC Welcomes Its New Food and Beverage Manager

James Crocitto is a talented food and beverage manager, having worked at several first-rate resorts, national parks and premier clubs before taking his new post at the Orangeburg Country Club. Though he will have his hands in most events, his main role will be to orchestrate and develop his department's staff at the club, acting as the glue that binds the many different facets of food and beverage. With several years of experience in the industry, Crocitto now brings his skills and a wealth of knowledge to his role at the OCC and tells us a little about himself in this Q & A:

Q: How did you get your start in the food and beverage field?

A: During my high school years, my brother and sister were working at a local eatery and I was in need of a job; they allowed me to apply (trust me they were harder on me than the manager).

Q: Tell us about your work experience in the business.

A: I have been fortunate enough to do some traveling while working at various ski resorts and national parks. One day a friend took me golfing at a brand new club that was just opened in my hometown. I worked at that club for over 13 years.

Q: OCC events are lavish affairs with a lot of attention to detail — how do you get the ball rolling?

A: It's all about the teamwork, trust me I don't magically make it all happen. I am very fortunate to be part of a team that works hard and is committed to guest satisfaction.

Q: What do you use for inspiration when you're planning food and beverage for an event?



A: The guests of the event are my inspiration, I try to imagine myself as one of the attendees and look at the event from their perspective.

Q: Any food and beverage advice for members?

A: Reservations, Reservations, Reservations!

Q: What should members look forward to with you as the club's food and beverage manager?

A: I like to color outside the lines - not off the page, but outside the lines enough to make you look at something a little differently. I enjoy making people smile, and going the extra mile to achieve that is something I am very comfortable doing.

GOLF News

The New Year

Another year has come and gone, and I hope that 2012 continues where 2011 left off. Last February we had 19 days when the temperature was above 60 degrees. As I write this, we are headed into Christmas with 70 degree days. We could not ask for better golf weather!

Orangeburg Country Club has been the talk of golf circles around the Carolinas and beyond. Building on that momentum, OCC will be hosting one of the Carolinas Golf Association's major events in April – the 2012 Mid-Amateur. We look forward to showing first time visitors the fantastic club that we have!

With the New Year, I want to pass along a few reminders that will allow us all to enjoy ourselves more. For walkers, keys to the restrooms are available in the Golf Shop for daily use. All keys should be returned to the Golf Shop and not taken away from the Club. Bunkers are raked in a rotation throughout the week, but not all bunkers are raked daily. Please be certain to rake bunkers after playing your shot, then replace the rake in its proper location just outside of the lowest point of the bunker.

Finally, look closely at the upcoming tournament calendar. Participation is the key to making those events fun and making them happen! Much planning goes into producing the events – food must be ordered, staffing must be coordinated and tee times must be booked (*especially since we are getting busier!*) I look forward to another great year in 2012! I hope that everyone that is a part of the OCC family has a happy and safe New Year!

Congratulations Hole-in-Ones!

Dr. Bob Varn - November 22nd - Hole #3
Colin Weaver - December 14th - Hole #12

OCC Golf Guest Policy...

As we move into the new year, please remember that guests are allowed to play 4 times per year. If a guest would like to play more frequently, we would love to have them as a member!

On-course Beverage Cart Update...

With the decreased level of activity on the course, beverage cart service will be suspended at this time.

Pond on #18 Update

Those who were around the Club during the week after Christmas may have noticed that the pond on #18 appeared to have been drained. Unfortunately a breach developed at the bottom of the dam and the only way to access the breach was to allow the water to settle to a level where the breach was exposed. Every effort, and it appears to have been successful, was made to preserve any fish that were present. Species of fish spotted included catfish, carp, bass and tilapia, which were added in the summer months to consume algae. A complete repair was made and should last for many years.

Golf Shop New Items

We have new items in the Golf Pro Shop to help you get ready for a new year of play.

Our exciting inventory of merchandise includes hoodies, microfiber golf towels, lined wind sweaters, vests and new custom OCC throws. We also have a nice selection of Gamecock and Clemson merchandise. So, show off your team pride while playing the course and courts of the OCC.

Treat yourself to items from our golf store and play in style and comfort.

From the KITCHEN

New Year's Resolution Recipe

For many, a new year signals a new opportunity to start eating healthy. That doesn't mean depriving yourself of a sweet treat every now and then like this recipe for a delicious healthy dessert:

Honeyed Yogurt and Blueberry Tart with Ginger Crust

INGREDIENTS

- 10 whole graham crackers, broken into pieces, or 1 1/2 cups plus 2 1/2 tablespoons of crumbs
- 1/4 cup crystallized ginger, finely chopped
- 1 tablespoon sugar
- Pinch of salt
- 3 tablespoons unsalted butter, melted
- 1 large egg white
- 2 cups Greek-style nonfat yogurt, drained overnight
- 2 tablespoons honey
- 1 1/2 cups blueberries (9 ounces)

Preheat the oven to 350°. Spray a 14-by-4 1/2-inch rectangular fluted tart pan with a removable bottom with cooking spray. In a food processor, pulse the graham crackers with the crystallized ginger, sugar and salt until finely ground. Add the butter and egg white and pulse until the crumbs are evenly coated. Press the crumbs evenly over the bottom and up the sides of the tart pan. Bake for about 20 minutes, until the crust is lightly browned. Let the crust cool completely.

In a medium bowl, mix the drained yogurt with the honey. Spread the yogurt in the crust and arrange the blueberries over the surface of the yogurt. Cut the tart in slices and serve.

Make Ahead

The baked crust can be wrapped in plastic and kept at room temperature overnight.

Notes

One Serving 134 cal, 5 gm fat, 2.8 gm saturated fat, 18 gm carb, 1 gm fiber.



GOLF Tip

The yips aren't restricted to putting alone – you can suffer from a nervous, jabby chipping stroke as well. If you find yourself occasionally stubbing your chips, or your distance control is erratic, the yips may be to blame. To smooth out your stroke, imagine there's a test tube full of water attached to the shaft of your chipping club. Play the ball back in your stance with your weight favoring your front foot, and swing your arms back and through, allowing the acceleration of the arms to bring the club through the ball. Don't try to add any acceleration by flipping your hands at the ball; let your arms control the motion. If they do, the water will stay in the tube and your stroke will be about as calm as a gentle breeze!

TENNIS News

Hardeep Judge, Director of Tennis

January Tennis Schedule

Wednesday Morning Clinic
10 a.m. - 11 a.m.

Thursday Morning Starter Clinic
10 a.m. - 11 a.m.

Thursday Evening Open Clinic
7 p.m. - 8 p.m.

Easy EVENTS

Whether it's a wedding, corporate event or a retirement party in 2012, we have the amenities to accommodate all of your needs. Members can sponsor non-member hosted events so remind your family, friends, and colleagues about our beautiful facility.

WE FEATURE:

- Outdoor and ballroom dining space
- Suitable space and amenities for any party size
- Audio/visual equipment
- Linens and table décor
- Event planning
- Casual and formal dining options

Our culinary staff and event planners are at your service to customize your event and make it unforgettable.

Call today at 534-5988.

