



OLDFIELD CLUB

A MONTHLY PUBLICATION FOR OLDFIELD CLUB MEMBERS

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A WARM WELCOME TO OUR NEWEST MEMBERS

Chris & Betsy Adams

Welcome to the family and we hope to see you at the Club soon and often!

WELCOME TO THE COMMUNITY

Bruce and Sandra Duncan

Welcome to Oldfield!

EMPLOYEE OF THE MONTH

Samantha Daugherty



A LETTER FROM THE GENERAL MANAGER

Dear Oldfield Club Members:

The holiday season is now upon us and we will have wonderful events for everyone to enjoy in the coming months. The Club will be busy and that's what we all like to see. Member participation is so important, and not just for the

success of the Club but for the success of each event. When there's a full house, it's a truly different feel with energy and laughter that fills the Club. That's what it's all about!

During this festive season, we take great pleasure in setting aside our regular work to send a heartfelt message to all Members. We extend our sincere gratitude because it is your membership support that makes Oldfield Club viable. We are incredibly proud to have team members who are committed to excellence and dedicated to meeting your membership needs.

We share a very unique club environment that many boast but do not truly experience - the feeling of Family! We appreciate your support in all that you do to help create this environment. It is the core of what this community is about...that is the lifestyle of Oldfield!

At this time, we would like to continue the tradition of the Holiday Joy Fund designed for Oldfield Club non-management employees. Distribution of the Holiday Joy Fund will be made based on length of service and full-time or part-time status. Your support of the Holiday Joy Fund will send an encouraging message to all the team members of Oldfield Club, who support and serve the membership on a daily basis. We will apply a \$30 Holiday Fund charge to your club account on December 1. This amount can be increased or decreased if you choose. Please contact Lesa Johnson at 843-645-4626 or ljohnson@oldfieldsc.com to request any changes.

General Oldfield Club News

- First Friday Event – Friday, November 4 at 6 p.m. – On the first Friday of every month, Oldfield will provide the main course and Members will be asked to bring a side dish to pass! A member charge bar will also be available. This month the event will be located at the Magnolia Grill and the main dish will be a Lowcountry Boil.
- Thanksgiving at River Club – Thursday, November 24, 11 a.m. – 2 p.m.
- Fall Oyster Roast – Saturday, November 26 at 5:30 p.m. at the Outfitters Center

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- Oldfield Fall Festival – Saturday, November 19, 10 a.m. – 5 p.m. - We'll have food, live entertainment, activities for the kids, river cruises and much more for you and your family to enjoy! This event will also be open to the public in an effort to showcase all that Oldfield has to offer! If you have or friends or colleagues interested in living in Oldfield, please invite them to attend!
- We are in the final stages of the interview process to find a candidate to fill the Member Services position. During the transition, Jenn Henderson has been completing the duties of both Member Services and Membership Director but we plan to have a new addition to the team to fill this role by mid-November.
- Holiday Golf Bundle – For a limited time, we will have a bundle package of golf rounds available to all Members. These rounds are good for your own personal use or for your friends and family and make a great Holiday Gift! Contact Jennifer Henderson at 645-4624 or jhenderson@oldfieldsc.com to purchase yours today!

Food & Beverage - Update

- Italian Family Style Wine Dinner – Thursday, November 10 at 6 p.m. – Please join us for a truly unique and memorable experience with authentic, family-style Italian cuisine exquisitely prepared with top shelf wine. Cocktails and appetizers will start at 6 p.m. with the first course being served at 6:30 p.m. Price is \$29.95 plus tax and gratuity for dinner and \$9.95 plus tax and gratuity for the wine package.
- Bistro 1732 – Friday, November 11, 6– 8 p.m. – Experience the River Club in a completely new way! Enjoy sunset views on the porch with cocktails, jazz and delicious small plates in a festive atmosphere and regular dinner menu.
- “Sunday Social” – Every Sunday from 12 – 8 p.m. – Relax and enjoy friends and family in comfortable environment with a menu that offers something for everyone at the Magnolia Grill!
- Magnolia Grill Breakfast Club – Sunday, October 9 from 11 a.m. – 2 p.m. – Enjoy your Sunday brunch favorites at the Magnolia Grill! Reservations requested.

To RSVP for events, please contact Jennifer Henderson at 645-4600 or jhenderson@oldfieldsc.com.

Golf Course Update

- The colder night time temperatures have shut down turf growth. Additional attention will be given to the start of winter projects and continued pine straw and mulch applications. The par 3 tees and driving range tees will be overseeded the first week of November.

Community Update

- Bridge railings and spindles for all bridges have been repainted and the project should be completed in the next week.
- Sports Club Update – Repainting of the building has been completed with only minor touch ups remaining.
- Lakeside Pavilion and the chair swings throughout Lakeside have all been repainted.
- The Golf Maintenance barn that is adjacent to Oldfield Way and the dry storage barn have both been repainted.
- As a friendly reminder, we are now issuing vehicle registration decals at the front gate. We hope you will find this more convenient as you can stop by on your way in and our staff will remove the old decal and replace it with the new one if needed.

The Oldfield Club Team sincerely appreciates all the feedback we receive from our Members since it is key in providing a memorable experience at the Club. Please do not hesitate to stop by my office, call me directly or send an email with your comments or suggestions. I can be reached at (843) 645-4600 or jselby@oldfieldsc.com.

Sincerely,



Jamie D. Selby
General Manager





FROM THE F&B DIRECTOR

Happy November! I always enjoy this time of year because it is the kick-off month for all of the "Food & Family" holidays. Fall is here and it ushers in "new trends" which really tend to be old trends and family favorites. This year, comfort foods are ranking high on the list. You may notice that we are serving up dishes like Meatloaf and Chicken & Dumplings. Classics like these make your Oldfield dining experience much like the ones your mother or grandmother used to create. Our focus for Sundays are family gatherings and we want you to have no worries and relax and enjoy your day with no fuss about what's for dinner. I hope you enjoy Simply Sundays at Magnolia Grill. Magnolia Grill has NEW hours - 12:00 p.m. - 3:00 p.m., Tuesday - Saturday.

I want to say thank you to all of the Oldfield cooks who submitted recipes for the recipe contest. It was a tough decision, but after Chef Jason & I tried out the recipes we came to the conclusion that Ms. Beall's slow-braised quail was the perfect choice for our feature fall menu item at the River Club this month! Please join us so you can enjoy delicious "Southern Beall Quail" from the November menu at River Club. Compliments to all Oldfield Members who enjoy cooking in the Lowcountry, and congratulations Ms. Beall!

Our Wine Dinner scheduled in October has been rescheduled for November 10. We will have an amazing lineup of Italian wines and an elegant family-style dinner planned at River Club. Space is limited to 40 people, so be sure to RSVP early! Also, please make sure you and your families join us for Thanksgiving Dinner. We will have a huge buffet set up in the River Room at River Club. We will feature all your favorites and a few drink specials that day, so please make your reservations times early for large parties.

Don't forget to plan your holiday parties at the River Club - December is already booking up fast! We can cater to events of any size - large or small. I hope you have a great month and enjoy our many upcoming events!

Kindest Regards,

Dana Chastain

Food & Beverage Director
dchastain@oldfieldsc.com • (843) 645-4622

CASUAL TUESDAYS AT MAGNOLIA GRILL

Every Tuesday from 5:30-7 p.m.

Don't forget to join us for Casual Tuesdays at Magnolia Grill! Each week's menu will feature a chef-attended station as well as a choice of two dinner stations and a la carte desserts. Check your Weekly Update e-mail to download each week's menu.

A different \$1 drink special will also be offered each week

- Nov 1- House Wine
- Nov 8- House Vodka
- Nov 15- Domestic Draft Beers
- Nov 22 - House Wine
- Nov 29- House Margaritas



Please RSVP to Jennifer at jhenderson@oldfieldsc.com or (843) 645-4600.

FIRST FRIDAY POTLUCK

Friday, November 4 at the Clubhouse | Cocktails: 6 p.m. | Dinner: 6:30 p.m. NO COST TO ATTEND | Reservations Required

Let's all get together! On the first Friday of every month, Oldfield will provide the main course and Members will be asked to bring a side dish to pass! A Member charge bar will also be available. This month, the main dish will be Frogmore Stew (Lowcountry Boil). Please RSVP to Jennifer at (843) 645-4600 or jhenderson@oldfieldsc.com - be sure to tell us what dish you'll be bringing and the number of people in your party. (Note: Friday Dinner at River Club will not be held this day.)

CHAMPAGNE BRUNCH

Sunday, November 27 | 11 a.m. - 2 p.m. | River Club
A la Carte Pricing

Join us for our monthly Champagne Brunch! We'll have a delicious a la carte menu to start your Sunday off right, and don't forget about the complimentary champagne! Reservations are required. To RSVP, please call Jennifer by Friday, September 23 at (843) 645-4600 or jhenderson@oldfieldsc.com.

Menu:

BREAKFAST CLASSICS

All menu items served with biscuits and jelly

TWO EGG BREAKFAST \$7

Two eggs cooked to your preference with O'Brien potatoes or grits; white or wheat toast; bacon, sausage or Canadian bacon; and fruit

PANCAKES \$6.50

Served with maple syrup, fruit and bacon, sausage or Canadian bacon

BERRY PANCAKES \$8.50

Available with strawberries or blueberries and served with maple syrup, fruit and bacon, sausage or Canadian bacon

FRENCH TOAST \$7

Served with maple syrup, fruit and bacon, sausage or Canadian bacon

STUFFED FRENCH TOAST \$8

With peaches & cream cheese and served with fruit

BRUNCH FARE

All menu items served with biscuits and jelly

YOUR WAY OMELET \$8.50

Choose from the following toppings: Cheddar, Swiss, American, feta, onions, peppers, tomatoes, spinach, sausage, bacon, shrimp. Served with O'Brien potatoes or grits and fruit.

PLANTATION SALAD \$4

EGGS BENEDICT \$8.50

Poached egg, Canadian bacon and hollandaise on a toasted English muffin, O'Brien potatoes or grits and fruit

CRAB CAKE BENEDICT \$8.50

With poached egg, crab cake and hollandaise.

SHRIMP AND GRITS \$12

RIVER CLUB BURGER \$9

With cheddar, Swiss or American cheese and fries.

BACON & EGG CHEESEBURGER \$11

With American cheese and fries.

Menu is subject to change based on product availability and freshness.

THANKSGIVING AT RIVER CLUB

Thursday, November 24 | 11 a.m. – 2 p.m. (By Reservation Only – Limited Seating)
\$23.95 per person plus tax and gratuity

This Thanksgiving, leave the cooking and clean-up to us! Join us for a delicious Thanksgiving feast at the River Club. Reservations are required. Please RSVP to Jennifer Henderson at (843) 645-4600 or jhenderson@oldfieldsc.com.

MENU INCLUDES:

Roasted Turkey with Gravy & Cranberry Chutney
Maple Cured Ham with Whole-grain Mustard Sauce
Cornbread Dressing
Mashed Potatoes
Sautéed Green Beans with Caramelized Onions and Bacon
Sweet Potato Soufflé
Squash Casserole
Rolls and Cornbread with Bacon and Cheddar
Tossed Green Salad
Pumpkin Pie
Chocolate Bourbon Pecan Pie with Chantilly Cream

POST-THANKSGIVING DINNER

Friday, November 25 | 5:30-8 p.m. | River Club | A La Carte Pricing

Join us on Friday, November 25 at the River Club. We'll have your River Club menu favorites, plus some holiday favorites to help us all wind-down after the Thanksgiving holiday! Reservations are required. Please RSVP to Jennifer Henderson at (843) 645-4600 or jhenderson@oldfieldsc.com.

FIRST COURSE

POTATO LEEK SOUP 5
Garlic chives, crème fraiche
CHEESE TRIO 5
Selected artisan cheeses with dried fruits and caraway cracker
WEDGE OF ROMAINE 7 (5 with entrée in lieu of plantation house salad)
Gorgonzola, crisp bacon, tomato, shaved onion, ranch dressing
RIVER CLUB CAESAR 7 (5 with entrée in lieu of plantation house salad)
Wine-cured anchovy, grilled lemon, garlic crostini

SECOND COURSE

CRAB AND MUSHROOM GNOCHHI 21
portabella mushrooms and a creamy gorgonzola sauce
RIVER CLUB CRAB CAKE 12/22
sauce verte
DOUBLE-CUT STUFFED PORK CHOP 25
with sausage, potato & prosciutto
RAINBOW TROUT 20
Pan-sauteed with mustard, herbs and white wine
GROUPE OKATIE 21
with crab, spinach, mushrooms and hollandaise
SOUTHERN BEALL QUAIL 17/23
slow braised low country quail served over hoppin' john
FILET MIGNON 31
béarnaise, crispy onions
SURF AND TURF 32
Filet of ribeye and river club crabcake



Sunday, November 13 | 11 a.m. – 2 p.m.

Want to enjoy breakfast at Oldfield more than once each month? Join us for the Magnolia Grill Breakfast Club! We'll have a delicious a la carte menu available for you to enjoy! Reservations are requested. To RSVP, please call Jennifer at (843) 645-4600 or jhenderson@oldfieldsc.com.

MENU

TWO EGG BREAKFAST \$7
Two eggs cooked to your preference with O'Brien potatoes or grits; white or wheat toast; bacon, sausage or Canadian bacon; and fruit
BELGIAN WAFFLES \$6.50
Served with maple syrup, fruit and bacon, sausage or Canadian bacon
YOUR WAY OMELET \$8.50
Choose from the following toppings: Cheddar, Swiss, American, feta, onions, peppers, tomatoes, spinach, sausage, bacon, shrimp. Served with O'Brien potatoes or grits and fruit.
EGGS BENEDICT \$8.50
Poached egg, Canadian bacon and hollandaise on a toasted English muffin, O'Brien potatoes or grits and fruit
CRAB CAKE BENEDICT \$8.50
With poached egg, crab cake and hollandaise.
SHRIMP AND GRITS \$12
BREAKFAST BURRITO \$8.50
With eggs, sausage, pico de gallo & cheese rolled in a tortilla wrap and O'Brien potatoes or grits and fruit
HUEVOS RANCHEROS \$10
Fried eggs served on corn tortillas with refried beans and rancho sauce
And served with guacamole, O'Brien potatoes or grits and fruit.
MONTE CRISTO \$9
Batter-dipped ham and Swiss sandwich on sourdough.
Served with O'Brien potatoes or grits and fruit.
RIVER CLUB BURGER \$9
With cheddar, Swiss or American cheese and fries.
BACON & EGG CHEESEBURGER \$11
With American cheese and fries.

SUNDAY SOCIAL AT MAGNOLIA GRILL

Every Sunday during Football Season
Magnolia Grill | Menu Available from 12-8 p.m.

Relax and enjoy friends and family in a comfortable atmosphere with a menu that offers something for everyone including appetizers and heartier fare! NFL games will be available with our Sunday Ticket package and our new menu will be available. For those who are looking for take out service, our "Gourmet To Go" menu will be available as well! This full menu offering is available for curbside pick up in front of the Magnolia Grill - you don't even need to get out of your car! Please RSVP to Jennifer Henderson at (843) 645-4600 or jhenderson@oldfieldsc.com.

ITALIAN FAMILY-STYLE WINE DINNER

Thursday, November 10

Cocktails: 6 p.m. | Dinner Served: 6:30 p.m. | River Club

\$29.95 plus tax and gratuity per person for Dinner

\$9.95 plus tax and gratuity per person for Wine Tasting Package

Please join us for a truly unique and memorable experience! We'll have authentic family-style Italian cuisine exquisitely paired with top-shelf wines. A sommelier will be on hand to discuss the wine selections as they are served. Seating is strictly limited to 40 people and reservations are required! Please RSVP today by contacting Jennifer at jhenderson@oldfieldsc.com or (843) 645-4600.

MENU

Antipasti

PURE DI FAVE FRESCHE

(crostino with fava bean puree)

MEZZELUNE ALL ROMANA

(Roman-style cheese in puff pastry)

PATE AI FEGATTINI

(chicken liver crostino)

PIZZA MARGHERITA

(bite-sized pizza margherita)

BRUSCHETTA

Primo

TORTELLONI DI ZUCCA

(pumpkin and cheese tortellini with sage and brown butter)

Pesci

BRANZINO ALLE OLIVE

(sea bass with olive sauce)

INSALATA TRICOLORE CON CARCIOFO

(tricolor salad with poached artichokes)

Carni

BOLLITO MISTO

(assorted stewed meats and house-made sausages with condiments)

INVOLTINI DI CAVOLO ALL A RICOTTA

(ricotta and cabbage rolls)

CAVOLINI DI BRUXELLES CON LE MANDORLE

(Brussels sprouts with almonds)

FAGIOLI ALL PIZZAIOLA

(white beans with tomatoes and herbs)

LENTICCHIE CON SALSAICCIA

(lentils with sausage)

CROCHETTE DI PATATE ALLA FONTINA

(potato and fontina croquettes)

Dolci

PROFITEROLE MISTO

(cream puffs with a variety of fillings)

TASTE OF THE BRITISH ISLES

Tuesday, November 8 | 5:30-7 p.m.

\$15.95 plus tax and gratuity for adults and \$7.95 plus tax and gratuity for kids.

Join us and enjoy a Taste of the British Isles! This event will be held in place of our regular Casual Tuesday dinner. Reservations are required, so please RSVP to Jennifer at (843) 645-4600 or jhenderson@oldfieldsc.com.

MENU:

APPETIZERS

scotch eggs on spinach salad

petite beef wellington with béarnaise

egg and pork pie

DINNER STATIONS

roast beef & Yorkshire pudding chef-attended station

corned beef and cabbage with colcannon

fish and chips with malt vinegar (served classically in newspaper!)

steak and mushroom pie

creamed peas with onions

DESSERT

a proper English trifle

FALL OYSTER ROAST

Saturday, November 26 | Cocktails: 5:30 p.m. | Oysters: 6 p.m. | Outfitters Center

- Sign up by Tuesday, November 22 and cost is only \$19.95 plus tax and gratuity per person!
- Sign up after Tuesday, November 22 and cost is \$24.95 per person plus tax and gratuity per person
- Children under 10-years-old eat free!

Experience a Lowcountry tradition with a sunset oyster roast at the Outfitters Center. This event will include musical entertainment and complimentary draft beer! We can't wait to see you at Outfitters! Reservations are required. Please RSVP to Jennifer Henderson at (843) 645-4600 or jhenderson@oldfieldsc.com.

MENU INCLUDES:

Steamed Oysters

Barbecued Chicken

Tossed Green Salad

Baked Beans

Cole Slaw

Cornbread Muffins

Bread Pudding

HOLIDAY WINE EXTRAVAGANZA

Tuesday, November 15 | 5-7 p.m. | Osprey Room

Free to attend with a Casual Tuesday Dinner Reservation!

Join us for Casual Tuesday dinner on November 15 where we'll have 30 wines on display to taste. Wine may also be purchased at a discounted rate. Simply make a reservation for Casual Tuesday dinner and come over early to taste! For reservations, please call Jennifer at (843) 645-4600 or jhenderson@oldfieldsc.com.

BISTRO 1732

Friday, November 18 | Dinner Available: 6 p.m. - 8 p.m. | Jazz Music Begins: 6 p.m.
\$19.95 plus tax and gratuity per person | River Club

Experience the River Club in a completely new way! Oldfield Club is proud to host "Bistro 1732." This monthly event will feature unique and entertaining events for Oldfield Members at River Club. The food offered will be bold, exciting and contemporary. For November, jazz music and delicious the new Bistro 1732 menu below! **We'll also have other entrees available at a la carte prices.**

CHEF CREATED SMALL PLATES:

BUTTERNUT SQUASH GNOCCHI WITH DUCK CONFIT*

pancetta, Brussels sprouts & thyme

*vegetarian on request

SHRIMP CREPES WITH GOAT CHEESE*

rainbow chard & sauce creole

*vegetarian and non-shellfish on request

FOOD DISPLAYS:

ANTIPASTI AND CHARCUTERIE DISPLAY

European cured meats & cheeses, rosemary roasted pork, apricot glazed salmon

CROSTINO DISPLAY

pesto white bean, pickled collards, chicken liver fegatini, artichoke tapenade

DISPLAY OF GRILLED AND ROASTED SEASONAL VEGETABLES

PETITE DESSERTS (7-8 p.m.)



TRIVIA NIGHT

Wednesday, November 16

A la Carte Dinner: 5-6:30 p.m. By Reservation

Trivia Begins: 7 p.m. at the Golf Clubhouse Azalea Room

4 People per Team, \$5 per Person

Join us for a fun night of trivia at the Club! Cash prizes vary depending on the number of players. We'll also have a light fare a la carte menu of appetizers, small plates, salads, burgers, sandwiches and other Magnolia Grill favorites available for purchase prior to Trivia from 5-6:30 p.m. To sign up, see Jennifer at the reception desk in the Clubhouse, or contact her at (843) 645-4600 or jhenderson@oldfieldsc.com. If you'd like to be a guest host, contact Leo Zabinski at lazabinski@yahoo.com.

OLDFIELD FISHING CLUB

Next Meeting: Wednesday, November 9 at 5:30 p.m.

River Club

Oldfield Member Charge Bar available

Don't miss Fishing Club meeting in November! All Oldfield Members and their guests are welcome to attend. This month's special guest will be our fishing pro Charlie Beadon who will be speaking about winter redfishing on the flats. We'll also have our usual potluck dinner following the meeting. Please contact Cathy Donovan at (843) 645-2232 or leedonovan@aol.com if you'll be attending.



MEN'S CLUB BOURBON TASTING

Wednesday, November 30 at River Club

Cocktails: 6 p.m. | Buffet Dinner: 6:30 p.m. | Reservations Required

\$19.95 plus tax and gratuity per person

Join us this month for a very special Men's Club! Learn about and taste top-shelf bourbons with accompanying small plates. Seating is limited, so please reserve your spot early! Don't miss out on what is sure to be a memorable event. Please RSVP to Joseph Barr at prosell@yahoo.com or (843) 645-2339.

COCKTAIL HOUR

HOUSEMADE CITRUS AND VANILLA INFUSED BOURBON

- Petite smoked duck 'reuben'

- Parmesan grugeres with lemon thyme cream

- Vegetable springroll with peanut sauce

TASTING:

ELIJAH CRAIG 12 year old

Baked brie with plums and walnuts

Artisan crackers

BUFFALO TRACE 'SMALL BATCH'

Cold-smoked salmon with sweet soy & pickled cucumber salad

BLANTON'S "ORIGINAL" SINGLE BARREL

Bacon-wrapped chicken thigh

Coffee-mollassis glaze & carolina gold rice

FOUR ROSES, SINGLE BARREL, SMALL BATCH

Bourbon barbequed pork belly

With black eyed pea 'cassoulet'

FIRE FLY SWEET TEA BOURBON

Granny smith apple tart

With bourbon cream and candied bacon



OLDFIELD BOOK CLUB

Thursday, December 8 at River Club

Social: 5:30-6 p.m. | Discussion: 6 p.m. | Dinner to Follow

Book for This Month: *The Peach Keeper* by Sarah Addison

Please note that November's Book Club Meeting will be held on December 8 because of the Thanksgiving Holiday. Also, the new food component for the meeting will be Soup of the Day, Grilled Chicken Breast, Rolls, Salad, and Dessert for \$12.95 ++. If you have any questions or wish to be added to the Book Club list, please contact Jerilyn Nicoll at jeril@hargray.com.

FRIENDLY REMINDER ABOUT RESERVATIONS

As a friendly reminder, we ask that reservations be made 24 hours in advance for all meals including lunch. The Club reserves the right to close dinner service early if there are no reservations two hours prior to our normal closing hours. To RSVP for lunch, dinner or events, contact Jennifer at jhenderson@oldfieldsc.com or (843) 645-4600.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 · Back to School Camp · Casual Tuesday at Magnolia Grill	2 · Parents' Morning Out	3	4 · First Friday Potluck at the Golf Clubhouse	5 · Early Birder Bird Walk
6 · Sunday Social at Magnolia Grill	7	8 · Oldfield Book Club · Back to School Camp · Taste of the British Isles · Ladies' Club Championship	9 · Parents' Morning Out · Oldfield Fishing Club · Ladies' Club Championship	10 · Edible and Medicinal Plants · Italian Family-Style Wine Dinner	11 · Birding by Boat	12 · The Shark Tournament
13 · Magnolia Grill Breakfast Club · Sunday Social at Magnolia Grill	14	15 · Holiday Wine Extravaganza · Casual Tuesday at Magnolia Grill · Back to School Camp	16 · Parents' Morning Out · Trivia Night	17 · Wisdom of the Woods Owls and Other Nocturnal Critters	18 · Bistro 1732 · Owl Prowl and Night Hike	19 · Fall Festival
20 · Thanksgiving Play Sunday Social at Magnolia Grill	21	22 · Shrimp and Fish Group Charter · Casual Tuesday at Magnolia Grill · Back to School Camp	23 · Turkey Hill Sporting Clays Shoot · Parents' Morning Out	24 · Thanksgiving at River Club	25 · Post-Thanksgiving Dinner	26 · Fall Oyster Roast
27 · Champagne Brunch · Sunday Social at Magnolia Grill	28	29 · Casual Tuesday at Magnolia Grill · Back to School Camp	30 · Parents' Morning Out · Men's Club Bourbon Tasting			

PARENTS' MORNING OUT

Wednesdays: November 2, 9, 16, 23 & 30
Sports Club | 8:30-11 a.m. | \$8 per Child

Bring your little ones to the Sports Club and we will gladly watch them while you enjoy your morning! Play golf or tennis or stay at the Sports Club and enjoy a vigorous workout. Whatever you chose to do, do it without any distractions! You deserve it! Children must be at least six months old to participate and there is a five child maximum. **Advanced reservations are required and a 24 hour cancellation policy does apply.** Please contact Samee at (843) 645-4629 or e-mail sdaugherty@oldfieldsc.com for more information or a reservation. (Please note that if we do not receive any reservations by the 24 hour in advance deadline, this event is subject to cancellation.)

BACK TO SCHOOL CAMP

November 1, 8, 15, 22 & 29 | Sports Club
8:30 a.m. - 12:30 p.m. | \$15 per child
Open to Kids 18 Months and Older

Join us for our Back to School Camps! We would like kids 18 months and older to join us at the Sports Club for a day of camp! We will meet in the Kids' Corner for a great four hours of fun and enjoyment. We will be providing snacks and lunch. There is a minimum of four kids and a maximum of five kids to hold each camp session. If the minimum number of participants is not reached, camp will be postponed until the following Tuesday. Those who have signed up for camp will be notified and kept up-to-date of any changes. Reservations need to be made at least by 5 p.m. every Monday. You can RSVP to Samee by e-mailing sdaugherty@oldfieldsc.com or calling (843) 645-4615.

Join Us For Oldfield's Fall Festival!

Saturday, November 19 | 10 a.m. - 5 p.m.
COMPLIMENTARY for all Members!

We'll have food, live entertainment and much more for you and your family to enjoy! This event will also be open to the public in an effort to showcase Oldfield as a great place to live! If you have or friends or colleagues interested in living in Oldfield, please invite them to attend!

EVENT FEATURES:

Prize Giveaways | Wedding Displays | Face Painting | Pony Rides
Nature Trail Walks | Shrimp Net Demos | River Cruise | Bounce House
\$1 Hamburgers | \$1 Hot Dogs | Fly Casting Demos | Live Entertainment

If you'd like to attend, please RSVP to Jennifer at (843) 645-4624 or jhenderson@oldfieldsc.com. *Note: If you invite guests, there will be a \$5 donation per car charged at the Guard Gate for non-Members. All proceeds will benefit the United Way of the Lowcountry.

BE A PART OF OUR THANKSGIVING PLAY!

This year, Oldfield will be putting on a Thanksgiving Play! There are many ways for you to be involved - you can be an actor, volunteer your support or just enjoy the show. Below, you'll find a schedule of events as well as more information on how you can help make our Thanksgiving Play great!

SCHEDULE OF EVENTS

(All held at the Sports Club)
Auditions: November 1 & 2 at 4 p.m.
Practices: November 6 & 13 at 2 p.m.
November 8, 10 & 15 at 4 p.m.
Dress Rehearsal: November 17 at 4 p.m.
Thanksgiving Play: November 20 at 2 p.m.

BE AN ACTOR!

Everyone is invited to participate in the play including kids, parents, grandparents, cousins and friends. If you'd like to be an actor, attendance at the dress rehearsal is required and you must be able to join us for most practice days. Just come to either one of our Audition Days on November 1 or 2 at 4 p.m. at the Sports Club and we'll get started!

HELP OUT!

We're also looking for volunteers to help make or donate props and help spread the word about our festive play and sell tickets. Please stop by on one of the audition days (November 1 or 2 at 4 p.m. at the Sports Club) or call Samee at (843) 645-4615 or sdaugherty@oldfieldsc.com to learn more or sign up!

ENJOY THE SHOW!

If you can't be a part of the show, we hope you'll come watch it on Sunday, November 20 at 2 p.m. at the Sports Club! Tickets will be for sale by the performers (or their parents) before the play for \$3 each, or you can purchase a ticket at the door on the day of the show for \$5. Contact Samee at (843) 645-4615 or sdaugherty@oldfieldsc.com for more information.

Questions? Contact Samee at (843) 645-4615 or sdaugherty@oldfieldsc.com for more information.



Golf Clinics and Lessons

Have you been thinking about learning to play golf? Well, there is no time like the present to begin. Our golf clinics and lessons are available to all Club members, not just our Golf Members. The cost for these weekly clinics is \$15/person and you can contact a member of our golf staff at 843.645.4601 to get started on learning to play this great game. Why not give it a try? The worst that could happen is you might enjoy the camaraderie, the course, the exercise and maybe even the game itself!

Beginners' Clinic

9:00 a.m. – Tuesdays

Ladies' Clinic

8:00 a.m. – Thursdays

Fundamentals Clinic

9:00 a.m. – Fridays

Short Game Clinic

1:00 p.m. – Wednesdays



Junior Clinic

4:00 p.m. - Fridays

THE SHARK

Saturday, November 12, 2011

The Pro Shop has kept track of shop credit won during the 2011 Men's Day Season, i.e. Men's Blitz Day on Wednesday and Men's Day on Saturday. This month, we'll take the top twenty money leaders to compete in an 18-hole stroke play tournament. The purse of \$600.00 will be extracted from the Hole-N-One fund. Top 6 golfers will win the money. If you're in the Top 20 and qualify for the final stroke play tournament, you'll be contacted by the Golf Shop soon!

2011 Shark Money Leaders as of October 26, 2011

1. Gene Mihalka	\$581.67	11. Chuck Mikals	\$306.33
2. Mike Kennedy	\$552.66	12. Larry Sanders	\$296.66
3. Rickard Robertson	\$546.83	13. Ben Cooksey	\$279.25
4. Nick Parnell	\$381.66	14. Nick Smilari	\$268.33
5. Jerry Cole	\$368.07	15. Ted Lent	\$247.92
6. Ken Burch	\$366.58	16. Bob Stinson	\$245.99
7. Jay Barr	\$366.07	17. Fred Nicoll	\$223.49
8. Don Hartrick	\$344.74	18. Jon Hundley	\$195.00
9. Charlie Braddock	\$343.50	19. Jim Flickinger	\$191.50
10. Thomas Harper	\$307.75	20. John Ryerson	\$183.74

HOLIDAY GOLF BUNDLE

For a limited time we have a bundle package of 12 golf rounds available to all Members for \$720.00. These rounds are good for your own personal use or for your friends and family and make a great Holiday Gift! Contact Jennifer Henderson at 645-4624 or jhenderson@Oldfieldsc.com to purchase or for more information.



Annual Homeowner Vehicle Decals

by Tim Helm
Director of Security

In last month's article, I mentioned I would be relaying information in reference to Hurricane Season for the next three months. However, I thought that I would use this forum to pass information that directly impacts you and your family here at Oldfield. That said, I am always available to review your Hurricane evacuation process with your family to ensure that you are fully prepared.

With the commencement of our new Security Team, many procedures are in the process of changing. One of those changes is how Annual Homeowner Vehicle Decals are issued. You will no longer be able to acquire them from Jennifer at the Clubhouse. Security has taken over the program for issuing all Homeowner and Long Term Rental (LTR) vehicle decals. The LTR vehicle decals will be available starting January 1. All forms and decals will be maintained at the Gate. Vehicle decals will be available 24/7 daily! The current "blue" vehicle decal is authorized until December 31, 2011. Please mark your calendars on or about December 15, 2011 to stop by the Front Gate so that you can either review or update your current vehicle information and obtain a new 2012 Vehicle Decal.

Please feel free to contact Security at (843) 379-2517 if you have any questions or concerns!

2011 1732 Cup RESULTS

Thank you to everyone who participated in this year's 1732 Cup! Congratulations to all of our winners – we look forward to seeing you again next year!

Overall Champions:

David Glasscock

Jeff Queen

Palmer Flight

Champion: Tim Rice

Kevin Parsons

Runner-Up: Ben Cooksey

John Sostmann

Jones Flight

Champion: Butch Williams

Scott Mullen

Runner-Up: Jay Barr

Ray Douaire

Nicklaus Flight

Champion: Joe Larkin

Jack Insinga

Runner-Up: Jeff Davis

Ed Varner

Norman Flight

Champion: David Glasscock

Jeff Queen

Runner-Up: Richard Robertson

Bill Edwards

Hogan Flight

Champion: Bob Stinson

Jeff Stinson

Runner-Up: Don Hartrick

Dana Merrithew

Stop by the Store



Stop by the store for great gift ideas! Consider the Archipelago diffusers, candles and lotions.

Need a gift for a hostess or teacher? The Gourmet Pecans from Young Plantation will arrive just in time! Choose from chocolate honey baked, praline, creamy white or double dipped chocolate. These premium pecans are attractively packaged in 14 oz boxes. Stop by and pick up yours today!





by Jude Dontje,
Equestrian Director

The weather is cool, the barn is full and holidays are just around the corner! We will be scheduling trail rides over the Thanksgiving weekend, Friday through Sunday (November 25th through 27th), at 10 a.m. and 1 p.m. each day. Please call in advance to reserve trail rides, lessons and pony rides for your holiday guests.

Several of our riders will be in attending the opening meet of the Lowcountry Hunt at Ravenwood Plantation as the formal fox hunting season begins on Saturday, November 19. Rest assured that the fox is not injured or killed and in fact, most foxes take great pleasure in outsmarting the hounds. When they tire of the chase, they go to ground and the hounds are called off. The sport is in the chase, watching the hounds work and riding across beautiful countryside.

Equestrian Trail Rides, Lessons and More!

Don't forget to take advantage of everything Oldfield's Equestrian Center has to offer:

- Trail Rides at Oldfield- \$35 (Available by Reservation. Trail rides last about an hour and fifteen minutes.)
- Lessons: \$35
- Pony Rides: \$15
- After School Kids' Lessons for Beginners - 4 Lessons per month for just \$100!

Please call for reservations at least 24 hours in advance. For more information, call (843) 645-2015.



Tennis News

by Paul Louw, *Director of Tennis*

MONTHLY COURT NEWS!

Teams are getting set for the spring session (even though we are only in fall) so if you are interested in league play please go ahead and throw your name in the hat. Also, there have been some time changes to the Oldfield morning clinic schedule. The new start time for morning clinics is 9:30 a.m. and Tuesday through Friday, the drop-in clinics will now run from 9:30-10:30 a.m.

I would like to take the time to discuss the serve in this article. Too often, we see tennis players try to hit the first serve as hard as possible to get the easy ace. The problem with this strategy is that the player swings off balance and out of control. Whenever this happens, there is less chance of the ball finding its mark and your opponent's attitude changes from one of defense to one of offense. Not good! Try taking some speed away from your first serve by swinging "within yourself." This way, you will find the court more frequently and keep your opponent on defense at the start of the point.

Our special events for the month of November include a Mixer on Thursday, November 17 and a Battle of the Sexes tournament on Saturday, November 26. Please contact the tennis office at 645-4612 if you are interested in participating. Every Saturday morning we have Open Tennis for all Oldfield residents. Please feel free to invite a guest and come have some fun!

See you on the courts!

Tennis Schedule

Tues - Fri	9:30am - 10:30am – Drop In Tennis Clinics
Tues & Thur.	9:30am - 10:30am – Cardio Clinics
Wednesday	9:30am - 10:30am – Doubles Clinic
Thursday	10:30am - 11:30am – Beginner Clinic
Thursday	4pm - 4:30am – Junior Clinic
Friday	9:30am - 10:30am – Stroke/Drill Practice
Saturday	9am - 11am – Open Tennis

Third Thursday of Each Month – 6 p.m. – Thursday Mixer – Bring a friend and a snack to share!

To schedule a lesson outside of these times, please contact Paul Louw at (843) 645-4612 or plouw@oldfieldsc.com.



TIP FROM THE TRAINER

by Mona Ward, A.F.P.A. Certified

KNOCK, KNOCK...WHO'S THERE?

See, I knew you wouldn't recognize fitness if it knocked on your door!

That's too bad because even the act of getting off the couch to answer the door would have counted as exercise. I know that making time for exercise isn't easy and I know that devoting time to it everyday isn't going to happen. But what I do know is that we can do just about anything for 15 minutes.

It's not everyone that can devote an hour a day to a kickboxing class or stay in tune for a 6 p.m. yoga class. You have to get creative with your exercises and here are a few tricks.

First off, **don't delay.** If you are a busy person as soon as you finish that morning cup of coffee, get a 15-minute workout in first thing in the morning. Do you have stairs? Walking briskly up and down the steps will get those endorphins revved up and the heart pumping without much effort. When we start our day busy, by the middle of the afternoon we are so into a schedule and often behind the 8-ball that we can justify not working out because we are "soooooo busy."

Don't discount the small activities as exercise. Walking up and down those stairs may not be the equivalent of a spin class but it is a physical activity. For someone who doesn't workout, your heart is pumping and your energy and mood levels are immediately elevated.

Don't throw out the baby with the bathwater. I have friends who only workout if they have 60 minutes or more to devote to the gym, but I know that they only get to the gym two times a week. Their beliefs are if they can't workout for an hour, then the effort isn't worth it. There goes the baby and the bathwater. Doing something everyday (or at least 5 out of 7 days) has many more advantages to you then only hitting the gym two times each week.

Make exercise a habit. We all have habits: fifteen minutes of news watching, checking e-mail or logging onto Facebook. These are daily habits that we all accept and perform without any blip in our schedule. I know I can't start my day without a relaxing 15 minutes reading the newspaper and I have a really tough morning if that gets interrupted or I have to do without it. On my days off from work, I'm just like you. I don't want to work out but I know I am going to be so much happier working out and I'll be more productive. Just knowing that, it's not a force or a chore to get my workouts in. I also don't devote a full hour to it. I take a longer walk with the dogs, work in the yard or dance around the house while I dust the furniture (no one needs to see that!).

So just get up and get going. Who knows, that 15 minutes of exercise might just become a healthy habit you can talk about in your e-mails.

See you at the Sports Club!

Keyless Entry

Would you like to workout on Monday or before or after the Sports Club's regularly scheduled hours? If so, why not obtain a keyless entry card from a member of the Sports Club staff? You can then follow your exercise routine when it best suits your schedule!

Sports Club Pool

**The Lagoon Pool is open Tuesday thru Sunday
10 a.m. -10 p.m.**

Pool is closed on Mondays for maintenance.

Children under 15 must be accompanied by an adult. Lap pool is reserved for swim lessons and adult swim only. No after hours swimming allowed. Please note that there will be no lifeguards on duty after Labor Day, so children should always have adult supervision.

Fitness Classes

Space is limited for most classes, so please pre-register early by calling the staff at the Sports Club, 843.645.4610. Classes are subject to change.

Cardio Sculpt - Tuesdays & November 3 & 17 at 8:30 a.m.

Weights, bands, bars and balls combined with lots of cardio give you an outstanding workout!

Kickboxing – November 10 at 8:30 a.m.

Take your workout up a notch with this “no equipment required” all-over body and cardio class. Get into fantastic shape, become more explosive and raise your cardio level to the ultimate fat burning stage.

Bootcamp – Wednesdays at 8:30 a.m. & Saturdays at 9 a.m.

This class will definitely get your heart pumping. We're pushing through a sequence of fast paced moves. We may be outside or inside but we're always on the move. You'll test your body to a level where you'll quickly get fit and firm. All levels of ability can do this class - plenty of modifications. Go as hard or as light as YOU need to. Classes may be performed outside so call ahead (645-4610).

Spin – Mondays at 9:30 a.m.

The music is turned up and your body is amped. This is a true burner. But think you can't do this? Then just adjust your tension to go at your own level. All levels of experience are welcome.

Yoga - Mondays 5:30 p.m., Wednesdays & Thursdays 5:30 p.m., Saturdays 10:30 a.m.

Fine tune your body and mind at the same time while stretching your way to improved health. You couldn't do anything better for yourself.

Stretch – Tuesdays at 9:30 a.m. & Thursdays at 10:30 a.m.

Here is a chance to loosen up those tight muscles. This class will help you avoid injuries and relax those overworked muscles and joints.

Nordic Walk - Thursdays & Fridays at 10 a.m. | Saturdays at 10:45 a.m.

Take your walking into a total body workout, strengthen your upper body while you walk and burn 50% more calories.

Barbell Blast - Fridays at 9:30 a.m.

This program is a total strength building, body toning workout. We'll complete three sets for each major muscle group and get the entire workout complete, including abs, in just one hour.

ICT (Interval Circuit Training) – Mondays at 8:30 a.m.

This class takes you into the BIG gym. Grab a circuit program guide and watch for the lights to start flashing green. You are off! Each exercise lasts four minutes so push yourself to max out. When the light turns red, stop and hit the next exercise on your program. Cardio conditioning is included in this 12-exercise program.

NEW

CHECK OUT THE “NO TIME TO WORKOUT” SERIES!

NEW

Band Wagon- Thursdays at 1:30 p.m.

It's everything bands! We'll use resistance band training to target your muscles this quick 20 minute workout.

15-minute Free Weights- Tuesdays at 1:30 p.m.

Get in and get out with this 15 minute muscle fatiguing class. Exhaust the muscles in short quick spurts and be on your way!

10-minute Abs - Tuesdays & Thursdays at 2 p.m.

You can do anything for 10 minutes right? Well, jump into this quick all abs party and work that six-pack for 10 fast-paced minutes.

20 Minute Intervals- Wednesdays at 1:30 p.m.

Need a full body workout but don't have an hour to do it? Join me for 20 minutes of all over fitness. No fuss, no muss and you're done!

Butts and Guts – Wednesdays at 2 p.m.

Just what it sounds like! We're working the glutes and the abs in this 20 minute class. That's all you'll need to get that perfect tush and toned tummy.

Contact Mona at (843) 645-4611 or rward@oldfieldsc.com if you have questions regarding any class.



WHY DID I TOP IT?

by Jon Hundley, *Head Golf Professional*

One of the most common questions I get when a student makes what they feel is a good swing at the golf ball and the result is a top or thin shot is, "Why did I top it?" This month, I will cover one of the most common causes of the top shot.

Most players will take the club back nice and slow and when the club gets to the top of the backswing, they swing down violently at the ball as if the ball is going to grow legs and run away from them. This rapid change in direction will cause your body to grow taller on the downswing and cause you to not maintain your spine angle in the shot. When this happens, the club will contact the ball above its equator putting top spin on the ball and creating an unhappy golfer.

In order to fix this problem, you must have an unhurried transition from backswing to downswing. Once the smooth transition is accomplished, you will find that you stay the same height throughout the golf swing and you will maintain your spine angle.

It's a Matter of Course



by Brian Roller, *Golf Course Superintendent*



With winter fastly approaching, the golf course maintenance staff will be preparing the turf to withstand the colder months. The two most important cultural practices that we will do are to raise the height of the fairways, approaches and greens and to apply the correct amount of potassium fertilizer. This will ensure a hearty root system for the turfgrass plant to sustain life throughout the colder weather. It is also very important that we raise the height of cut before the first frost or the greens will become extremely fast before the turf grows next spring. Also, to maintain an acceptable speed and smoothness, we will continue to roll the greens. Depending on the weather we will also be applying our first application of paint to the greens in late November. We have done this for the past four years and have been very pleased with the results.

One other thing that is very important to the course is cart traffic. During the winter months, the turf takes a much longer time to recover from damage. Watching cart signs and minimizing the amount of cart traffic on the course is very important.

2011 MEN'S CLUB CHAMPIONSHIP RESULTS

The 2011 Men's Club Championship had wire-to-wire champions in the gross and net divisions. Dr. Jeff Bauer took home the hardware as the Club Champion defeating the defending champion, Todd Cawthon, who finished in second place. Bauer shot 76-77 for a two-day total of 153.

In the net division, Jay Barr took a one-shot lead over Richard Robertson after the first day posting a net 73. Barr got in the zone in the last round posting a net 65 and was the only player to finish under par!

Richard Robertson finished in second place with a two-day total of 155 and Tommy Harper put on a charge on the second day to leap frog five players to finish alone in third place.

Make plans to join your fellow Members for the chance to hold the title in next year's event. The 2012 Men's Club Championship will be played September 21-22.



Jay Barr



Jeff Bauer

Weekly Golf Events

BEGINNERS' CLINIC: Tuesdays at 9:00 a.m.	MEN'S BLITZ: Wednesdays at 10:00 a.m.
NINE & DINE: Sundays at 3:00 p.m.	PLAY WITH THE PRO: Thursdays at 9:00 a.m.
LADIES' CLINIC: 8:00 a.m. on Thursdays. The cost is \$15/person.	FUNDAMENTALS CLINIC: Fridays at 9:00 a.m. The cost is \$15/person.
LADIES' DAY: Tuesdays & Thursdays at 10:00 a.m.	JUNIOR CLINIC: Fridays at 4:00 p.m. The cost is \$10/person.
SHORT GAME CLINIC: Wednesdays at 1:00 p.m. The cost is \$15/person.	MEN'S DAY: Saturdays at 10:00 a.m.

We ask that you sign up a day in advance as a courtesy to other members and to allow a more efficiently-run event. Please note that some events may not be held each month due to scheduled course maintenance, tournament play or special events. Contact the Golf Shop for more information.

LADIES' CLUB CHAMPIONSHIP

Tuesday, November 8 & Wednesday, November 9
Tee Times starting at 9 a.m. Both Days

A Club Champion, Net Champion and 9-hole Champion will be crowned!

LADIES' DAY TIME CHANGE

Ladies' Day will move to 10 a.m. starting Thursday, November 10.



by River Pro, Jason DuBose

HOOK LINE and SINKER

Options for enjoying a day outdoors abound for Lowcountry sportsmen in November. Whether you prefer to spend your time on the water or in the field, the Oldfield Outfitters Center can help you plan the perfect day.

For light tackle fishing enthusiasts I highly recommend an inshore trout and redfish charter. This type of fishing is done in some of the most beautiful salt marsh environments you'll ever lay eyes on and is perfect for anglers of all skill and experience levels. If this sounds like your idea of a good time you may want to consider our "Shrimp, Reds and Trout Group Charter" taking place on November 22. Not only will we hit a few trout and redfish drops, but we will do a little deep-hole shrimping to boot!

If you're interested in tackling bigger gamefish and don't want to go far from the dock to do it, then bull redfishing may be the perfect option you. Bull reds average 20 to 30 pounds and typically provide plenty of action and great sport.

For those looking for adventure and the season's most action-packed fishing option, offshore bottom fishing can not be beat. Deep-water, live-bottom areas located from 30 to 40 miles offshore team with grouper, snapper, sea bas, and porgies this time of year and offer the opportunity for non-stop action and plenty of fillets in the cooler. This type of fishing is very weather dependent. If you're interested in setting up a day, let us know and we'll be sure to contact you when we see perfect conditions in the forecast.

If you prefer to spend the day in the field rather than on the water, we've got that covered, too! Don't forget that as an Oldfield Club member you have access to our 18,000 acre private hunt club: Turkey Hill Plantation. While they've long been known for their world-class quail hunting, with the addition of a state-of-the-art sporting clays course and 5-stand, Turkey Hill is quickly becoming recognized as the area's top clay target facility. Stop by or give us a call at the Outfitters Center and we'll be happy to arrange a day of quail hunting, sporting clays or both for you and your guests. Be sure to keep an eye on the calendar of events for our monthly group sporting clay days. November's group shoot will be held on the 23rd. These events are not only a great way to get time in on the course but also to meet fellow shooters and outdoor enthusiasts.

Bottom line, if you're an outdoorsman, you won't be left looking for something to do here at Oldfield Club in November.

BIRDING BY BOAT

Friday, November 11 | 1-4 p.m. | Meet at the Outfitters Center Dock

The Port Royal sound and surrounding areas play host to a marvelous migration of shorebirds, eagles, waterfowl, wading birds and many other species. To see this diversity of birds, we use our boats to cover as much water and variety of habitats as possible and the result is a birding bonanza! The fee for participation is \$50 per person. Space is limited. Registration/cancellation deadline for this program is Tuesday, November 8. Please RSVP by contacting the Outfitters Center at 843.645.4604 or outfitters@oldfieldsc.com.

SHRIMP AND FISH GROUP CHARTER

Tuesday, November 22 | 11 a.m. - 4 p.m. | Meet at Outfitters Center Dock



Some of the best deep-hole shrimping and inshore trout and redfishing occurs during the month of November and the tides on November 18 are perfect for both. Join Head River Pro, Capt. Jason DuBose, aboard "Showtime" for an afternoon of true Lowcountry fun.

We'll start by casting the net in the deep

holes for shrimp before moving to a few trout and redfish drops for a little live bait, light tackle action. With any luck, you'll be catching your own supper! The fee is \$80 per person. Hurry! Space is limited to FOUR anglers! Registration/cancellation deadline for this program is Tuesday, November 15. Please register by calling the Outfitters Center at (843) 645-4604 or email outfitters@oldfieldsc.com.

TURKEY HILL SPORTING CLAYS SHOOT

Wednesday, November 23 | 9 a.m. - 2 p.m. | Meet at the Outfitters Center

What better way to spend a brisk November morning than by busting some clays at Turkey Hill Plantation? This 10-station, 50-shot course is designed to mimic the flight patterns of various game birds including springing teal ducks, a rising covey of quail and doves descending into a field. The fee is \$50 per person. This fee includes gun rental, 50 targets on the sporting clays course and a 25-shot warm up round on the 5-stand. Shotgun shells are available but not included in the price. Space is limited. Registration/cancellation deadline for this program is Friday, November 18. Please register by contacting the Outfitters Center at 843.645.4604 or outfitters@oldfieldsc.com.



Nick Tamburro and his Bull Redfish!

The Nature Nook

by Marvin Bouknight



Roseate Spoonbill - Movin' On Up

Historically, roseate spoonbills (*Platalea ajaja*) have been sporadically seen in the Lowcountry. Sightings of one bird to more than 100 birds have been seen over the years, but not consistently. Well, my friends, that trend is changing.

There are places in the Lowcountry over the past few years where spoonbills have been seen with regularity. At the correct time of year, it is almost a guarantee that these beautiful pink birds will be at these spots and personally, I am excited. Spoonbills hold a fascination for me because of their pink coloration and their wacky, spoonshaped bill which they use to sweep side to side,

hoping to snap up small fish, shrimp, crab and other crustaceans and invertebrates.



So why are they coming to our area more frequently? There are many reasons why birds move out of their normal habitats and ranges. Dispersal before and after breeding, population expansion, migration route changes, etc. are all reasons that can affect the range of birds, but loss of quality habitat is one of the biggest.



Florida Bay has been the breeding ground for spoonbills for years but because of poor water quality coming out of the Everglades as a result of citrus and sugar farming, the spoons have begun to leave the Florida Bay and move north. The numbers of breeding spoons is decreasing in the Florida Bay and is on the rise in Tampa Bay. As this occurs, the birds continue to seek quality habitats and hopefully the Lowcountry is the benefactor of that northern dispersal.

Here at Oldfield, we saw our first spoonbill in July and the immature bird has been hanging around since. Hopefully, the pink-colored spoonbill is happy here and when he migrates south, he will spread the word and tell other spoonbills what we already know... the Lowcountry is a pretty special place to live!

EARLY BIRDER BIRD WALK

Saturday, November 5 | 9-11 a.m. | Meet at the Outfitters Center

Join us for this monthly walk to check out the seasonal changes in the birds that visit, pass through or permanently call Oldfield home! Registration/cancellation deadline for this program is Friday, November 4. Please register by calling the Outfitters Center at 843.645.4604 or email outfitters@oldfieldsc.com.



EDIBLE AND MEDICINAL PLANTS

Thursday, November 10 | 10 a.m. - 2 p.m. | Meet at the Outfitters Center

The number of wild, edible and medicinal plants is astounding here in the Lowcountry and indigenous people, colonists, slaves, confederate soldiers, early physicians and others who were dependent upon the land to provide knew the secrets of these plants. Join us for a walk around the neighborhood and see what hidden characteristics many of the plants around Oldfield have. Registration/cancellation deadline for this program is Tuesday, November 8. Please RSVP by calling the Outfitters Center at 843.645.4604 or outfitters@oldfieldsc.com.

WISDOM OF THE WOODS OWLS AND OTHER NOCTURNAL CRITTERS

Thursday, Nov. 17 | 7-9 p.m. | Meet at the OFC Pavilion

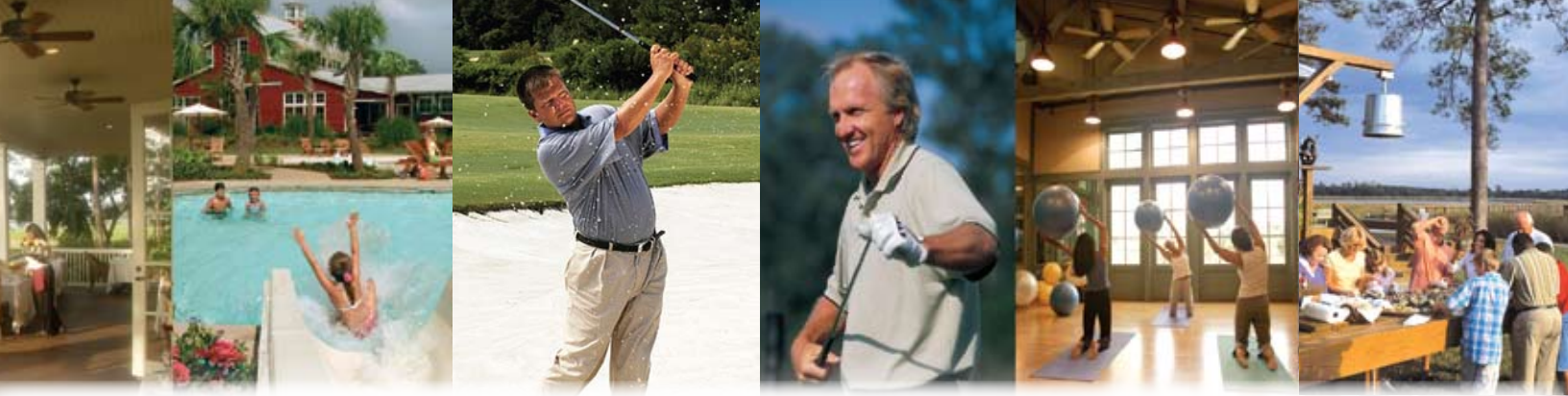
Night time is the right time for many animals to become active. Animals like owls, bats, flying squirrels and others turn on when the lights turn off and can be readily seen with a discerning eye. Join us to learn about these amazing nocturnal creatures and learn about their adaptations that make them perfectly fit for their late night lifestyle. Registration/cancellation deadline is Tuesday, November 15. Please register by contacting the Outfitters Center at 843.645.4604 or outfitters@oldfieldsc.com.



OWL PROWL AND NIGHT HIKE

Friday, November 18 | 7-9 p.m. | Meet at the Outfitters Center

Come see the critters that come out at night. We'll go spider sniffin' and hootin' for owls when the sun sets and the darkness settles in! Registration/cancellation deadline is Tuesday, November 15. Please register by contacting the Outfitters Center at 843.645.4604 or outfitters@oldfieldsc.com.



CLUB HOURS OF OPERATION

EQUESTRIAN CENTER

Reservations & Information- 843.645.2015
 Tuesday- Sunday 8:00 a.m. - 5:00 p.m.

GOLF SHOP

Tee times and clinic reservations – 843.645.4601
 Tuesday – Sunday Shop Hours 7:30 a.m. – 5:00 p.m.
 Tuesday, Thursday, Friday, & Saturday Practice Range 7:30 a.m. – dusk
 Sunday & Wednesday Practice Range 7:30 a.m. – 5:30 p.m.

GOLF CLUBHOUSE

Reservations and Information- 843.645.4600
 Magnolia Grill 843.379.5054
 Sunday 12:00 p.m. – 8:00 p.m.
 Tuesday – Saturday 12:00 p.m. – 3:00 p.m.

RIVER CLUB

Reservations – 843.645.4600

If you're trying to make a reservation after 4:30 p.m. or on weekends,
 please call (843) 645-4618.

Open Daily from 8:00 a.m. - 6:00 p.m.

River Club is open on Thursdays for Special Dining Events as advertised only
 Friday Dinner 5:30 p.m. – 8:00 p.m.

We ask that reservations be made 24 hours in advance for all meals. The Club reserves the right to close dinner service early if there are no reservations two hours prior to our normal closing hours.

GREETER'S STORE

843.645.4630

Sunday 1:00 p.m. – 5:00 p.m. • Monday – Saturday 10:00 a.m. – 5:00 p.m.

OUTFITTER'S CENTER

Reservations and Information – 843.645.4604

Tuesday - Sunday 10:00 a.m. – 4:00 p.m. (other hours by appointment)

SALES OFFICE

Toll Free – 866.653.3435 • Local – 843.379.2500

Sunday 1:00 p.m. – 5:00 p.m. • Monday – Saturday 8:30 a.m. – 5:00 p.m.

SECURITY

Information - 843.379.2517
 Gate Cell Phone - 843.540.7140
 Patrol Cell Phone - 843.540.7115
 Fax - 843.645.9990

Please contact a member of the front gate security team in case of an emergency or to request a pass for any guests coming to your home or meeting you at one of the Club facilities.

SPORTS CLUB

Information – 843.645.4610

To enter the Club during non-staffed hours, please obtain a keyless entry card from a member of the Sports Club staff.

Sunday 1:00 p.m. – 5:00 p.m. • Tuesday – Saturday 8:00 a.m. – 5:00 p.m.

CLUB STAFF

General Manager • Jamie Selby • 843.645.4620
 jselby@hamptongolfclubs.com

Membership/Community Relations Director • Jennifer Henderson • 843.645.4624
 jhenderson@oldfieldsc.com

Director of Facilities Maintenance • Jimmy Spivey • 843.247.2287
 jspivey@oldfieldsc.com

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