

CCC News

Charleston Country Club

December 2019

Repairing, replacing pool being studied; dues hike discussed

A Rockford-based swimming pool company has submitted bids to renovate or replace the club's swimming pools.

At its Nov. 18 meeting, the board of directors referred the bids from Sunrise Pool Builders of Rockford to the pool committee to study and make a recommendation to the board by its Dec. 16 meeting.

Sunrise has submitted seven bids, ranging from just repairing the main pool to replacing it, replacing the kids pool with a splash pad, installing a sliding board and texturing the deck. The costs range from approximately \$46,000 to more than \$199,000.

The current swimming pool has major leaks. Its liner and guttering system are nearly 25 years old. The liner and

guttering system were renovations of the club's original concrete pool, which developed cracks and leaks.

If approved, Sunrise could begin work on the pool as soon as January and conclude before Memorial Day weekend.

The club would have options to complete some of the work itself to cut costs.

In other action, the board discussed a possible dues increase in 2020.

The board last raised dues for Class A members in 2015 from \$165 to the current \$173, about a 3 percent increase. At the time, the board agreed to raise dues some every year. However, the board has cut expenses instead.

At this month's meeting, board members discussed hiking the dues another 3
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Deck the halls

Kathy Davis puts ornaments on a Christmas tree Sunday, Dec. 1, in the bar area. Davis and 10 other members, mostly from the Entertainment Committee, decorated the clubhouse for the holiday season.

Snow birds: Let us know when you're going to be gone this winter

Members heading for warmer climes this winter need to let bookkeeper Angie Miller know so that you won't get charged for your monthly kitchen/bar minimum while you're away.

Angie works mainly weekday mornings. You could also send her an email at ccclub217@gmail.com or call 345-6603.

Members to be assessed \$10 for staff Christmas bonuses; opt out possible

Club members will be assessed \$10 on their December bills to cover Christmas bonuses for employees.

If members do not want to contribute to the bonuses, they can opt out by contacting bookkeeper Angie Miller in the office.

Members also can donate more toward the bonuses if they wish.

Last year, members were asked to make donations and few did. The result was the least amount of individual bonuses in recent years.

CCC News

is published monthly by the Board of Directors. If you have items of interest for the newsletter contact John Ryan, jmryan@eiu.edu.

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The Board of Directors meets at 7 p.m. the third Monday of every month.

Club's numbers:

Pro Shop: 345-9711

Kitchen/Bar: 345-6603

Art, Xmas, New Year's parties in Dec.

A Christmas Paint Party with Stang Arts will be held from 6 to 9 p.m. Dec. 11 at the club.

Instruction on painting and making Christmas crafts will be included with \$45 fee, which covers all painting materials, snacks and a drink.

Reserve a spot by Dec. 2, preferred. Call 345-6603 or email cclub217@gmail.com.

Dec. 14: Mad for Plaid Holiday Christmas Party and Band. Dress in your best plaid and celebrate the upcoming holidays. "Back-

tracks" will perform. All you can eat spaghetti and kids eat free from 5 to 8 p.m.; 8-10 p.m. appetizers half price. Best dressed contest.

Dec. 20: Holiday Mixology Class with John Smith. Learn how to make some holiday-themed cocktails. Food included; \$25 per person.

Dec. 31: New Year's Eve Party. Come bring in the new year at the club. The party starts at 8 p.m. The Band "Sojourn Rocs" will play at 9 p.m. Cost: \$30 per person

with appetizers included. Kitchen open until 9 p.m.; drink specials; champagne toast at midnight.

The Club will be selling raffle tickets for a 2020 Class A membership; one ticket for \$50 or three for \$125. Other prizes: chance to win Blues tickets from Yost Management, Cardinals tickets from First Mid-Illinois Bank, \$100 CCC gift card and possibly more.

Drawing will held at New Year's Eve Party.



Fall frolic

A Chili Cook Off and Member Appreciation Evening was held Nov. 2. At left, Curt Schaefer and Jim Hickenbottom sample some of the seven entries of chili. Bottom, Mike Hughes makes a bull's eye in the axe throw contest. Above, Logan Murphy raises the hand of cook-off winner Debra Smith.

Pool work being studied

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percent or \$5 a month to keep up with costs. No action was taken.

Also at the meeting, the board:

- reappointed Blake Coffey to a one-year term to fill one of the two current board vacancies. Coffey served a one-year term in 2019.

- discussed having the hallway ceiling checked for asbestos. The ceiling's paint is currently chipping.

- discussed replacing the kitchen floor during the January break.

- were told the roofing contractors will inspect the club's roof this week and determine when to replace it. The club recently won an insurance appeal and has been given \$74,000 to replace the roof.

For the record:

Membership:

Class A = 135

Promo Class A = 15

Social = 105

Promo Social = 3

Seniors = 42

Junior = 6

Junior Promo = 23

Fellowship = 9

Non resident = 6

Student = 4

Keeping the customer satisfied

Club cooks work night and day to keep food coming

Currently four cooks work literally night and day, Tuesday-Sunday, to keep the food coming at the club, and their backgrounds are pretty interesting. Here's who's been making your favorite dishes at the club.



Kyle Hisatake,

Tuesday-Saturday days

Born in a small town on Oahu, Hawaii, Kyle, 35, grew up on the Big Island before moving back to work in Honolulu.

He has worked in the restaurant business since he was a kid. His father owned a small noodle shop when he was growing up.

Before leaving Hawaii, he worked at BLT, a steakhouse on the first floor of the Trump hotel in Waikiki.

Kyle has worked at the club for a year, having moved to Charleston with his wife, Mari Kita, who is a professor of sociology at Eastern. They are parents of a son, Bruce, who was born in April.

What does he think about the Midwest weather?

"Here, everyday is an adventure." he says. "I love

snow. I had never seen it before moving here. I like to walk around in it.

"In Hawaii all the days are the same." Sixty-eight was the coldest weather he had experienced before moving to Charleston.



Daniel Groom,

**Tuesday-Thursday
& Saturday nights**

Daniel, 25, grew up in Philadelphia and just moved to Charleston this fall with his fiancé who is going to school at Eastern.

While his fiancé grew up in the area, Daniel had never lived in a small town. He said it's been a big change but living in Charleston has its benefits. Rent is cheaper and life is less hectic than the big city.

Daniel has been cooking since he was a kid. He went to culinary school for three years before dropping out to be with his mother through her terminal illness.

"You can learn a lot at culinary school, but it's nothing like working in the industry," he said. "Working at a restaurant, you have to pick up the pace. Being a perfectionist will make you fail com-

pletely."

Daniel began cooking at home as a child and went from soups and sandwiches to meats and sauces.

Before joining the staff at the club, he worked at delis, Korean places and lastly at the Radnor Hotel. "I like trying new things all the time."



Kazeem Lawal,

Thursday-Friday nights

Growing up in Chicago, Kazeem, 32, moved to Charleston to work on a degree in athletic training at Eastern. He is about a semester from finishing his degree.

With no money to pay for school, Kazeem has been working his way through college.

He said he has always liked cooking and always watched his mother cook. "Since a little kid, I always wanted to be a chef."

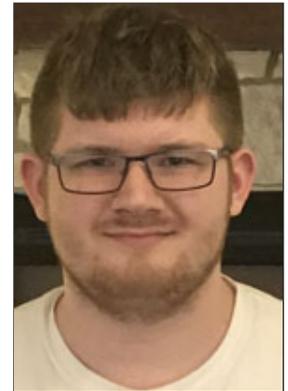
He's worked a bevy of jobs since moving to Charleston. He currently has three jobs. He works at LSC Communications (formerly Donnelly's), and he cooks at Dirty's and at the club.

"I love cooking spaghetti, anything seafood. I like the

butter, the parsley, all of that. I like to see food that looks good."

Father of a 10-year-old boy, Kazeem says he loves living in the Charleston area.

He says life in Charleston is "so much easier. People are friendlier. It's quiet. I can think out here. The air smells better and there are more trees."



Micah Reeley, Friday-Saturday nights and Sunday

Micah, 20, has been cooking since he was 16. He worked at Brickhouse and Alexander Briggs before joining the kitchen staff at the club two years ago.

Micah sees cooking as an art form.

"I don't paint or anything. Cooking is a way of expressing myself."

His favorite things to make are desserts -- pies and bread pudding.

Most of the time, cooking isn't stressful, he says, with the exception of Prime Rib nights and events.

A student at Lake Land Community College, Micah is studying network administration and will graduate in May.