



Moorestown Field Club

Newsletter

December 2019

1892

A letter from the President, Matt Simeone

Dear Members,

First off, a TREMENDOUS THANK YOU to: Janice Powell, Cathy Hipple, Lisa Pine, Foodwerx, Virtua, and all the MFC volunteers and team for making the Cooks Tour a resounding success. Please read the detailed report further on in the newsletter.

On behalf of the Board, the Committee Chairs, and MFC team, I would like to thank you for your overwhelming vote of confidence at our November 12 meeting. We have a clear strategy for success and will continue our focus on making MFC the best it can be both now and in the future. We will provide you with regular updates on our projects and progress, and thank you again for your support.

We would like to thank Craig Greenwood for his many contributions to Our Club and Board, most recently as Board Secretary, as Craig will finish his term at year end.. The Greenwood name is one of the most respected in the history of Our Club, and Craig has capably upheld the long tradition of service to MFC.

We welcome Brian Deam, currently a Trustee at Large, to his new position as Board Secretary. Brian is a trusted member of the Board, and we look forward to his continued significant contributions.

We welcome Jeff Beam for his second term as a Trustee at Large. Jeff is an outstanding contributor to Our Club, and his perspective is critical to the success of the Board and our shared work together.

And we welcome Paul Gilhool to the Board for his first term as a Trustee at Large. Paul chairs our Marketing and Membership committee, and leads our concerted efforts to raise awareness of Our Club and to attract new members.

Please be sure to thank these volunteer Members for their commitment to Our Club.

Tis the Season, and we encourage you to take advantage of the excellent offerings provided by Nick and the Foodwerx team. Please think "MFC First" when you decide to dine out or take out, and the weekly Dining schedule is available on the website, in Lisa's weekly email, or stop by or call the Dining room.

And last, please be sure to make your contributions to the MFC Holiday Fund which recognizes the MFC team. Thank you in advance for your generous contributions, and best wishes to you and your families this Holiday Season..

Respectfully,
Matt Simeone
Board of Trustees, President

*Season's
Greetings*

A letter from the Golf Pro, George Frake II

Adopt a Family

One week into the Adopt a Family Initiative and we have adopted 5 families and raised over \$1500 to help support those families. Saturday December 7th will be the Holiday Cheermeister Scramble benefiting the Adopt a Family Initiative. Participants are asked to bring a small unwrapped gift, gift card or a donation. Entry fee is \$40 for members and \$50 for guests and includes a buffet breakfast. Thank you to everyone that supported this worthy cause.

Winter Lesson and Simulator Packages make the perfect Holiday gift.

- 5 Lesson Package on the Simulator: 5 half hour lessons \$200
- 5 Lesson and Simulator: 5 half hour lessons and 3 hours of simulator practice time \$250
- 10 Lesson Package on the Simulator: 10 half hour lessons \$375
- Spring Lesson Package: 5 half hour simulator lessons, 3 half hour Spring outdoor lessons and 3 hours of simulator practice time \$350
- Winter Simulator Package: Unlimited use of the simulator now until the end of March \$300
- 2020 Unlimited Simulator Package: Unlimited use of the simulator now until the end of 2020 \$600

Simulator Packages are for personal use and are non transferable. Reservations are required and will be scheduled through the golf shop.

2020 Professional Services Rates

Below are the rates for 2020. Cart fees and annual cart passes will not increase in price. Annual bag storage and personal push cart storage will increase by \$10 each. If you store your bag and cart you will not see an increase in 2020. Billing for bag and cart storage will take place in January. Billing for cart pass will be the month it was billed in the past and is good for 12 months from that date.

- 9 Hole Cart \$13.00 plus NJ Sales Tax- \$13.86
- 18 Hole Cart \$20.00 plus NJ Sales Tax- \$21.33
- Annual Cart Pass Single- \$700 plus NJ Sales Tax- \$746.38
- Annual Cart Pass Couple- \$1200 plus NJ Sales Tax- \$1279.50
- Bag Storage- \$110 Includes complimentary use of rental push carts
- Personal Push Cart Storage- \$60
- Bag and Personal Push Cart Storage- \$150



A letter from Men's GOLF

I am excited to be serving as the Men's Golf Chairman for the 2020 season. We had a successful end to the 2019 season with a few events planned at the last minute. Even though they were planned last minute, most were well attended and fun and competitive spirit was had by all.

Looking ahead to the immediate future, we have a 4 man team Scramble planned for Saturday December 7th. **The Holiday Cheermeister Tournament** will shotgun start at 9:30 am and is open to all members of the club and their guests. Members can reserve a foursome with a mix of members and guests or they can be paired up with a team that needs members. Guests will be encouraged to wear a festive holiday sweater to honor the occasion. The entry fee includes breakfast and prizes. Breakfast will begin around 8:30. Members are \$40, guests of members are \$50. Each person is asked to provide an unwrapped gift, gift card or other donation. This tournament will help the participation in the Adopt a Family Program initiative being started by George. Prizes will be awarded for golf and for **most festive sweaters**, possibly in multiple categories.

Looking forward to next year, George and I will be getting together to get some ideas for tournaments for next season. We would love to have input from members

and therefore welcome ideas and then possibly the formation of a men's golf committee

I will also be looking forward to our GAP season and would like to encourage as many people as possible to play for one of our 2 teams. I will be sending out more information about this in the near future after the dates of the matches and our opponent clubs have been announced. This information will be released some time in mid February.

Lastly, I know as the days grow colder, less and less golf is played for the next few months, but I would like to gauge the interest in men's golf of having some winter month events. Nothing too serious, just a lot of get togethers and fun. Look for pop up get togethers either on the website or through club emails.

Thanks,
Tim Casale



A letter from the Golf Pro, George Frake II

Tips from the Pro

It is a long winter and at times even the hardest golfers are kept from their passion due to snow and cold. Don't let the Winter take its toll on your game or body. There are plenty of things to do to keep our body flexible and our golf swing in check. Making a few simulated swings each day is a great start. If you desire more, try some stretching bands to simulate takeaway and follow through. Need more, there are plenty of golf workout videos online.

Technology has also allowed us to work on our game in the off season. Winter is the perfect time to make changes to our game. Lesson and practice packages are now available. Whatever the activity, it will help keep our body and game in check. Hours of reading Golf Digest and watching YouTube videos will not help your game if you don't get off the couch. Make that first step to better golf in 2020.

Ladies 9-Holers – Carole Kraemer

Carolekraemer26@gmail.com

We've had great weather this month with many people out on the course. You can still sign up Polar Bears. It's \$5 to play, and the sign-up sheet is in the locker room.

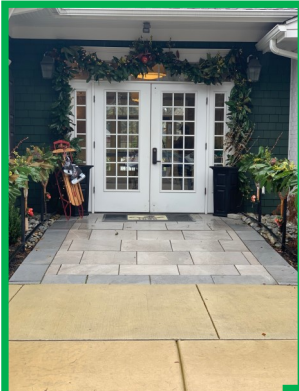
The clubhouse will be beautifully decorated for the Cook's Tour on December 4th. Please come and bring your friends! We hope to see you all there and at the holiday cocktail party on December 7th.

Keep in mind that your Pro Shop gift certificates must be used by December 24st. Stop by the Pro Shop during one of the upcoming events to do some holiday shopping!

Happy holidays to all!

Don't forget to visit the Pro Shop for a holiday gift for that special someone in your life.

Thank you to all the volunteers listed below for all the work that made Moorestown Field Club a Holiday Won-



Paige Penner
Michelle Jagodinski
Lynn Rohrbach
Cynthia Streibach
Sally Finely
Susan Cosden

Patti Pomerantz
Stephanie Morrison
Janice Powell
Patty Savage
Marie Stavros
Sarah Armstrong

As I write this letter, I am basking in the glow (a recovering from) The Cooks Tour at The Field Club. A Great Big Thank you to everyone who helped make ,the day, the success it was. The Club was beautiful and many, many people worked hard to make things run smoothly.

We will wrap up the year with the Holiday Cocktail Party and Breakfast with Santa before we slide into 2020.

The new year will start off with the first of many social events. We will be having a “Diner Noir et Blanc” (Black and White Dinner) On Saturday January 18. This will be a dressier affair with everyone wearing white or black . We will be working with Foodwerx to come up with a french menu that will tickle our taste buds and follow our theme. Please mark your calendars and keep that day available for a fun time at the club.

We are looking forward to a new year with more social opportunities for young and old alike. We are also hoping to have events that will welcome the community, to the club, and, hopefully, expand our membership. If anyone has ideas for future social events, please send me an e-mail and tell me your idea. Emails can be sent to JTPowell126@comcast.net

Happy Holidays ,to all ,and A very happy and healthy New Year.

Janice Powell

Social Committee Chairperson



Special thanks is also being sent out to Flagg’s Garden Center for providing the Santa sleigh for the Cooks Tour. Please visit them at <https://flaggsgardencenter.com/> or 4320 Bridgeboro Road Moorestown, NJ 08057

*Thank you to all the members listed below for their help
with the Cooks Tours!*



Beverly Forline
Katie Alexander
Kris Furey
Judy MacMillan
Lisa Paparone
Marie Stavros
Cathy Hipple
Craig Mehnert
John Gibson
Jerry Miller

Sarah Armstrong
Janice Powell
Audrey Brisson
Lee Shubert
Patti Pomerantz
Carol Kraemer
Michele Jagadinski
Nancy Gibson
Kathy Dallon
Marlise Bickel

Beth Van Fosen
Susan Cosden
Pat DeHart
Barb Casale
Paige Penner
Jeff Beam
Mike Jones
Bill Morsell
Matt Vollmer
Matt Simeone

December 2019

Sun

Mon

Tue

Wed

Thu

Fri

Sat

1	2	3	4 <i>Cooks Tour</i>	5	6	7 <i>Holiday Cock- tail Party</i>
8	9	10	11	12	13	14 <i>Breakfast with Santa</i>
15	16	17 <i>Ladies Bowl- ing Luncheon</i>	18	19	20	21
22 	23	24	25 	26	27	28
29	30	31 				

January 2020

Sun

Mon

Tue

Wed

Thu

Fri

Sat

			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18 <i>Black and White Social</i>
19	20	21	22	23 <i>Italian Din- ner Night</i>	24	25
26	27	28	29	30	31	

A letter from the Dining Committee

December is shaping up to be a busy month at the Field Club. On December 4th, we will be a stop on the Cook's Tour of Moorestown. A special lunch and dinner menu is being prepared so please plan to dine with us as you enjoy your day.....and bring your friends! Dining hours on that day will be from 11:00 AM to 8:00 PM. If you still need a Cook's Tour ticket, contact Lisa Pine.

The Holiday Cocktail Party is Saturday December 7th starting at 4:00 PM. Breakfast with Santa is Saturday December 14th 9:30 AM to 12:00 PM.

Exciting new dining events are being planned for 2020. Further details will be coming soon.

Our regular dining hours remain unchanged for the upcoming winter months: Lunch from Tuesday through Friday, nightly dinner on Thursday and Friday, and breakfast on Sunday.

Thank you to everyone who has dined

with us. Please continue to support MFC as we go through the holidays and into the new year. For MFC to be a successful as we all want it to be, we need your full support.

If you have any suggestions for dining events or menu items, please feel free to reach out to any member of the Dining Committee.

Happy Holidays!

Bill Morsell and The Dining Committee



Reminders!

- Your food minimum can also be used to order take out any day the dining room is open!
- All members **must sign** their chit and indicate their **member number** at all times!
- If you move, please remember to contact the Business Manager with your new address and phone number!

New Breakfast Menu

FULL BREAKFAST eggs your way with Chef's potatoes, bacon or sausage, coffee and choice of toast two eggs \$9 | three eggs \$10

CREATE YOUR OWN OMELET (3EGGS) your choice of onions, peppers, mushrooms, spinach, cheddar cheese, grilled vegetables, ham, and bacon any four toppings with Chef's potatoes & toast \$12 (Each additional topping +\$1)

EGG SANDWICH your choice of Bread, English Muffin or Bagel, two eggs your way, and choice of bacon, pork roll or sausage served Chef's potatoes \$9

BREAKFAST BURRITO scrambled eggs, bacon, onions, peppers, and cheese served with a side of sour cream and picante salsa served with Chef's potatoes \$9

FRENCH TOAST topped with strawberries and whipped cream \$8

THREE BUTTERMILK PANCAKES old style vanilla batter served with or without chocolate chips \$8 Add Berries, Chocolate Chips & Sweet Cream + \$3

Kids' Menu 1 Scrambled Egg + One Pancake or French Toast + One Cup of Fruit \$7

Side Items –

Toasted Bagel with Cream Cheese \$3

Chef's potatoes \$4

Toast \$3

One pancake \$3

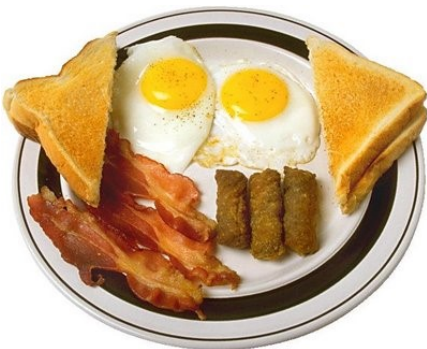
Three slices of bacon \$4

Three Slices of Turkey Bacon \$4

Two sausage links \$4

Coffee or Orange Juice \$3

Egg Whites +\$3



Please remember any item listed can
be ordered for Take Out!

Moorestown Field Club Menu

BEGIN

- Bowl of Soup of the Day \$4
- House Made Potato Chips served with Green Goddess Dipping \$6
- Chicken Quesadilla with Roasted Peppers, Caramelized Onions, Scallions, Cilantro & White Cheddar Shreds \$7
- Chili Rubbed Beef Quesadilla with Sautéed Onions & Peppers with Chopped Tomatoes & Mexicana 3Cheese Blend \$8
- Chili Glazed Grilled Shrimp \$10
- Avocado Duo – (GF) Two Avocado Halves Stuffed with Sliced Chicken, Bruschetta Mix & topped with Chards of Romano Cheese & Balsamic Reduction (Served with a Small Garden Salad) \$9
- Cheesesteak Dumplings with Spicy Ketchup Dipping Side \$10
- Cauliflower Pizza Crust (GF) Choice of Arugula, Roasted Tomatoes, Red Onion, Mozzarella & Shaved Parmesan (Squeeze of Lemon) \$10
- Cauliflower Pizza Crust (GF) Chipotle Chicken or Flank Steak with Scallions, Roasted Peppers, Oregano & Mixed Cheddar (Squeeze of Lime) \$10
- Crispy Fried Chicken Wings served with Bleu Cheese & Celery Choice of Mild - BBQ or Honey Hot 10pc. \$9
- Chicken Tenders & Fries with a choice of Honey Mustard, BBQ or Buffalo \$9

FLATBREADS \$8

- Pesto Chicken with Roasted Peppers, Roma Tomato, Sharp Provolone & Chards of Pecorino Romano topped with Frizzled Onions Straws

- Margarita – Buffalo Mozzarella, Roasted Marinated Grape Tomatoes Halves, Micro Shallots & Basil Leaves
- Herb & Sea Salt Marinated Grilled Vegetables - Shredded Mozzarella & Balsamic Reduction Drizzle
- Prosciutto & Brie – with Crispy Shallots, Creamy Brie, Fig Jam, Scallion Confetti & Dried Cranberries

FARM TO FORK

(Choice of Balsamic, Honey Mustard, Creamy Bleu Cheese, Italian Vinaigrette or Lemon Caesar)

- “Fields of Greens”- Mixed Greens, Tomatoes, Red & Yellow Peppers, Cucumber, Carrots, Mushrooms & Red Onion **(GF)** \$7 Petite \$5
- Signature foodwerx FUNKY Salad – Mixed Greens, Maytag Bleu Cheese, Candied Pecans, Strawberries & Blueberries, Confetti Peppers & Scallions with Low-Fat Raspberry Vinaigrette **(GF)** \$8 Petite \$6
- Trending.....Kale Parmesan Caesar with Romaine, Baby Kale, Crumbled Hard Boiled Eggs, Halved Grape Tomatoes, Yellow Peppers, Chards of Parmesan Romano & Sunflower Seeds (for crunch) served with a Zesty Lemon Caesar Dressing **(GF)** \$9 Petite \$6
- Circa 1892 Club Salad – Elevated Spring Mix with Mesclun, Arugula & Baby Spinach with Gorgonzola Crumbles, Slices Strawberries, Dried Cranberries, Cucumbers, Pan Seared Peppers and topped with Crispy Onion Straws. \$8 Petite \$6
- BLT + A +E - Romaine, Crispy Smoked Bacon, Tomatoes, Avocado, Hard-Boiled Egg, Fizzled Onions & Toasted Pistachios **(GF)** \$8 Petite \$6
 - *ADD: Marinated Grilled Vegetables +\$3 - Grilled Chicken Breast +\$4 Sliced Flank Steak +\$6 – Shrimp +\$6- Grilled Mahi Mahi \$7*

Upcoming Events and Announcements

- December 4th-Dining Room and Clubhouse open for Cooks Tour
- December 7th- Holiday Cocktail Party (information to follow)
- December 14th- Breakfast with Santa (information to follow)
- December 17th Ladies Bowling Holiday Luncheon
- January 18- Black and White Social
- January 23- Italian Dinner Night

Please see our calendar of events on our webpage at <http://moorestownfc.com/events/2019-08/> for any updates



Don't feel like cooking tonight! Remember you can order take out any time the dining room is open. Just call 856-235-1464 x3

Did You Know!

- Did you know that all food that is ordered from the menu is cooked fresh when your order is placed!
- Moorestown Field Club is honored this year to be part of the **Cook's Tour** on December 4th.
- You can order take out any day from the dining room!
- Any one guest can only be provided use of the golf, tennis or paddle ball facilities **5 times per year** and be charged the appropriate fees. This is not 5 times per member.

Board of Directors and Trustees

2019 Board of Trustees/Liaisons/Committee Chairpersons

Board of Trustees	Liaison for:	Phone	# Term	Email:
President, Matthew Simeone		(856) 727-1057	2019+2	mjsimeone@gmail.com
Treasurer, David Ricci	Budget	(856) 780-5789	2019+2	dricci@flynnco.com
Secretary, Craig Greenwood		(856) 786-1136	2017+2	cgreenwood@barclayinsurance.com

Trustees at Large	Liaison for:	Phone #	Term	Email:
Jerry Miller	Green	(856) 904-0164	2018+3	millerx7@aol.com
Audrey Brisson	Women's Golf	(856) 787-9779	2019+3	audbrisson@msn.com
Jeff Beam		(609) 504-1459	2019+3	stonbeam@gmail.com
Stephanie Morrison	Tennis	(609) 217-5104	2019+3	smorrison@101walker.com
Pat DeHart		(856) 222-1225	2019+3	patricia.dehart@hotmail.com
Brian Deam		(856) 231-1408	2019+3	briandeam@aol.com

Committee Chairperson				Email:
Traditions	Steve Gallagher	(856) 786-9080		mlg1007th@yahoo.com
Membership	Paul Gilhool	(609) 707-7605		pjgilhool@gmail.com
Dining Room	Bill Morsell	(215) 738-2453		morsell@comcast.net
House	Cathy Hipple	(856) 722-0948		cathyhipple@comcast.net
Men's Golf	Tim Casale	609-217-7711		timc52478@yahoo.com
Junior Golf	Jeff O'Connor	(856) 313-2182		joconnor88@gmail.com
Junior Golf	Kevin Crow	(856) 912-9692		kevinpatrickcrow@gmail.com
Ladies Golf	Audrey Brisson	(856) 787-9779		audbrisson@msn.com
Tennis	Stephanie Morrison	(609) 217-5104		smorrison@101walker.com
Grounds and Greens	Don Mishler	(856) 235-4868		don_mishler@keybank.com
Long Range	Audrey Brisson	(856) 787-9779		audbrisson@msn.com
Publicity	Pat DeHart	(856) 222-1225		patricia.dehart@hotmail.com
Social	Janice Powell	(609) 206-8380		jtpowell126@comcast.net
Budget	David Ricci	(856) 780-5789		dricci@comcast.net
Marketing	Paul Gilhool	(609) 707-7605		pjgilhool@gmail.com