



Moorestown Field Club

Newsletter

September 2020

1892

A letter from the President, Matt Simeone

Matt Simeone

Email: mjsimeone@gmail.com

Dear Members,

On behalf of the Board and the M.F.C. team, I would like to thank the membership for their efforts and diligence in improving the care and maintenance of our golf course. M.F.C. has recorded more rounds in the first seven months this year than any twelve month period prior. We appreciate your response to Jeff Beam's call to action, and thank you for your continued support and efforts to keep M.F.C. in the best shape possible.

The Club has a full slate of golf and tennis events on the Fall schedule. Please register with George and Mike to participate, and continue your support for their services and Pro Shops.

We will expand our dining services and hours of operation in September and look for emails and announcements on the enhanced offerings. We continue to monitor the State guidance and look forward to providing inside dining as soon as permitted.

M.F.C. continues to manage this most unusual of years from a position of financial strength, and the Board will continue to make targeted investments to improve Member services.

The most critical component of our success this year has been our influx of new members. The Board and Membership Committee would like to thank the membership for your efforts in bringing new families to our club. Please keep up the great work and continue to spread the news on all that M.F.C. has to offer.

With best regards,
Matt Simeone
Board of Trustees, President



A letter from the Golf Pro, George Frake II

Golf Pro-George Frake II

Email: gfrake@moorestownfc.com

7:00 am Opening

We will be extending the 7:00 am opening on Friday, Saturday and Sunday until September 21st. Normally this would be done at the end of August but given lighter work and school schedules we feel that these times could be well utilized.

Cooler Bags and Divot Bottles

Please return all cooler bags and divot bottles at the end of your round. We are missing 9 of our 10 cooler bags and multiple divot bottles that were purchased this year.

Men's Member Member

The Men's Fall Member Member will take place on Saturday September 12th with an 8am shotgun start. Playing 18 holes and using 3 different formats, teams will advance to an alternate shot shootout for great prizes.

Holes 1 to 6- Better Ball of Partners, Holes 7 to 12- Selected Drive Alternate Shot, Holes 13 to 18- 2 Scramble

Choose your own partner, prizes for each 6 hole format.

Entry fee of \$60 per player includes on course refreshments, lunch and prizes in each format and for the overall shootout.

Glow Golf Tournament

Thursday October 1st will be the Annual Glow Golf Event. Shotgun at 7:00 pm.

\$25 per person includes glow balls, prizes and lots of laughs. Sign up your 4some today.

Ball Marks and Divots

Please continue the crusade to repair ball marks and divots. It is apparent that more divot mix is being put on the course but the ball marks continue to go unrepaired. Please take the time to search out ball marks and repair them before they become a dirt spot. Remember to replace your divot first then use the divot mix.

On the Ball!

The M.F.C. has enjoyed a tremendous increase in membership, including young adults. We want to remind everyone to adhere to proper golf etiquette. A short list of behaviors we need our members to follow.

- All members must check in with the golf/tennis pro
- Repair all ball marks on green
- Replace/re seed all divots
- Adhere to proper dress code

Refrain from cursing

We want everyone to have a good experience, so please be considerate and follow these guidelines.

The logo for the Moorestown Football Club (M.F.C.) is displayed in a large, stylized, green font with a white outline. The letters are bold and blocky, with a slight shadow effect. The 'M' and 'C' are significantly larger than the 'F'. The dots on the 'F' are also large and prominent.

A letter from Men's Golf

Men's Golf- Tim Casale

Email: timc52478@yahoo.com

Golf continues to be a pretty good pandemic activity and our club continues to flourish. I am looking forward to scheduling some fun men's golf events in the coming months and hope to get as many participants as possible. Invite your friends and get out and play some golf, but take care of our golf course by fixing ball marks, replacing divots and limiting multiple shots or practice out there.

Here are some of our ongoing tournament updates:

The Greenwood Cup: The action has heated up with one side of the bracket into the Semifinal match pitting Doney Largey and Garrett McVaugh against Brian Deam and Mike Wilson for a trip to the finals. The other side of the bracket is in the quarterfinal round and their matchups include Peter Ellison and Ed McGugan vs, Mike Vernes 3rd and Ed Decker and William and Tom Tone vs Andrew Chi and Frank Angelini. Good luck to all the remaining teams.

Stokes Cup: Doney Largey is attempting the double tourney crown as he has advanced to the finals on one side of the bracket, besting Brian Deam. On the other side, Tim Casale awaits the winner of Dave Higgs and Trevor Jones for a chance to play Doney in the final. Good luck to the remaining players.

Club Championship- As you are reading this there should be a new 2020 Club Champion crowned as Tim Casale and Doug Dreby will be playing their 36 hole final match the last weekend in August.

Please see the schedule on the next page and check your email for tournament updates. The September dates are set and an email was sent on August 27th with information about those tournaments.

A letter from Men's Golf

Men's Golf- Tim Casale

Email: timc52478@yahoo.com

September Tournaments

Monday September 7th- PGA Tour Championship pick your PGA partner Drop-in (choose any PGA player playing on Monday and combine their score with your net score) \$10

Saturday September 12th- Member-Member match play- 3 six hole formats. See George's email on 8/27 for details.

Saturday and Sunday September 19th and 20th: US Open pick your PGA partner Drop-in (choose any PGA player playing on Sunday and combine their score with your net score) \$10

Dates are still TBD

Friday October 2nd: MiniMax – 2pm Shotgun, 2 Man Scramble.

Friday October 10th & Saturday October 11th: 36 hole Member Guest, Friday 2pm Shotgun and 7pm Dinner, Saturday 8am Shotgun, Lunch, and then flight winners playoff, \$240 per team

Saturday October 24th- Men's closing Day- Choker- All team members tee off on a hole, the best drive selected is the person who will go it alone as the Choker. The other three members also play from the best drive, but play a scramble format into the hole and the two scores are combined. **Each group must use 4 drives from each player.**

Glow Ball – Date TBD

Friday November 13th: Masters Friday- 18, 9 holes and/or 27

Sunday November 15th: Masters Pick your PGA partner drop-in (choose any PGA player playing on Sunday and combine their score with your net score) \$10

Saturday December 5th- Holiday Cheermeister Tournament- Guests welcome



Tip of the Month

If you carry your golf bag, please bring an empty Gatorade bottle and fill it with seed mix at the course, so you can make repairs easily!

A letter from Men's Golf

Men's Golf- Tony Casale

Email: acasale41@yahoo.com

Senior Mens League

Summer will soon be a memoranda hopefully all that made it a strange season. The Senior Mens League continues to enjoy a very productive year amid the heat , storms and of course the pandemic. Our membership is presently twenty-six strong with an average of twenty members participating each week. We want to thank and congratulate all the members for their support Also a special Thanks to our pro George for arranging tee times, selecting teams format and reporting results. We still have plenty of golf to be played and hope the good turn out continues. Hopefully we will be planning a member guest in the fall.

The amount of play the course has experienced this season is good to see but it does put a good amount of wear on the course. Our maintenance crew under the direction of John Carpinelli does an excellent job keeping playing conditions at their best. We can do our part by filling in divots and repairing ball marks on the greens. Please check and take a bottle of divot mix each and every time you play and repair any and all divots you see.

Also if you haven't done so down load the USGA app to enter scores every time you play.

Finally keep enjoying the game ,have fun and stay safe.



A letter from the Tennis Pro Mike Perrone

Tennis Pro Mike Perrone

Email: mptopspin@yahoo.com

M.F.C. Tennis Improvements

This year M.F.C. has continued to improve court and equipment conditions. We now have a very nice state of the art ball machine. This machine is able to basically act like an opposing player on the other side of the net. It can hit with spin, change speeds, oscillate, and holds plenty of tennis balls to give an incredible workout. Our members who have already used it are very happy they have a new "friend."

We also have a new huge awning separating the two har-tru courts. The old one blew down in an earlier storm. Our underground water system continues to be repaired throughout the season. The har-tru courts have never played better even in extreme heat. Thank you to John and Tim who are always there when we have a court issue. Thank you to Stephanie Morrison who was directly responsible for acquiring the ball machine. Stephanie's efforts to improve the tennis facility have been tremendous over the past several years as a board member. More has been accomplished to improve tennis during her short term than in the past 10 years. This includes court resurfacing, new windscreens, upgraded tennis house, new ball machine, and many small things. Thank you to our M.F.C. Board of Trustees for recognizing our needs.

COVID-19 Tennis Restrictions

If you did not know tennis is recognized as the safest sport regarding the COVID-19 virus. However, that does not mean we don't practice safety while at the tennis courts. We ask you please do not socially gather at common areas basically in between the har-tru courts or hard courts. If you bring a guest please have some familiarity of your guest's conditions. If you suspect any suspicion of them having COVID-19 contact don't bring them to M.F.C.. Unfortunately several guest have come in whose children were under suspect of acquiring the virus. Members need to do a better job screening their guests. Please don't be selfish and do not be afraid to ask your guest if they are safe. It is not fair to other members to expose them to possible unsafe conditions. If you or your guest have any suspicion of not being safe let's stay home until you're confident. Thank You

A letter from the Tennis Pro Mike Perrone

Friday Tennis League

Beginning September 11, M.F.C. will begin its fall ladies' league play. We have four teams with eight players on each team. It shows that M.F.C. membership is strong enough to support a league while many other clubs indoor and out can barely field one team. By far M.F.C. has the most active adult player population and we are happy to do our fall league. We will update everyone in standings etc. Team captains will be Lynn Rohrbach, Stephanie Morrison, Paige Penner, and Greta Beaty.

Junior Program

Wow, what a great summer!! Beginning in mid June we have held a weekly Jr. Tennis Drill for young players 8-14. Our players improved quickly, had a lot of fun, and became friends. A great job from Matt Perrone and his assistants Charlotte Morrison and Laura Sullivan.

Great News!!

This program will continue in the afternoons beginning September 10 from 3:30-5. We already have two courts of players with more signing up. Please contact Mike at 856-261-9522 if you have a child wanting to join. No experience is necessary to join.

Club Tournament

September kicks off the M.F.C. Championships. Events are mixed doubles, men's singles, and women's doubles. We are still taking sign ups so please contact Mike if you want to enter. Mike will contact members one more time to finalize sign-ups.

M.F.C. Drills

Monday/Wednesday. Ladies 3.5-4.0

Tuesday/Thursday Ladies 3.0-3.5

Friday Ladies 2.5

Monday Evening Men's 4.5+

Wednesday Evening Saturday Mixed 4.0+

Thursday Evening Ladies 2.5 +



Ladies Golf

Ladies 18-Holers– Trish Trivinia

Email: trisha72061@gmail.com

Hope everyone is doing well and getting out to play lots of golf! As summer draws to a close I'd like to make you aware of two events coming up.

Closing Day is October 15! The theme of this year's outing is the 100th anniversary of women's right to vote and ratification of the 19th amendment. The cost of the event is \$40.00 and includes a boxed lunch. Pay by check at the event. RSVP by September 13th to Sarah Armstrong at slarmstrong314@gmail.com. More details will follow as we get closer to the outing date.

Ramblewood Country Club is holding an event on October 5th, for the Pink Roses & Teal Magnolia Foundation. This organization raises money to fight breast and gynecological cancer. The outdoor outing is a socially distant brunch followed by a shotgun start for 9 holes. For more information, go to <https://foundation.cooperhealth.org/prtm-golf-outing-registration>.

Enjoy your coming Labor Day weekend. Looking forward to many beautiful fall days on the course.



A letter from the Dining Committee

Bill Morsell

Email: morsell@comcast.net

With Indian Summer upon us and Fall just around the corner, we plan to extend our dining hours. Effective September 8th, lunch will now be served on Tuesday and Wednesday (in addition to lunch and dinner on Thursday and Friday).

Two special dining events will be held in September: Seafood Dinner on Wednesday the 16th and Family Burger Night on Wednesday the 30th. Also, Foodwerx will be publishing a new Fall menu. Watch for further details on all of these exciting changes and additions.

As soon as we are allowed, indoor dining will be available. Rest assured that all Covid-19 health precautions will be taken to ensure everyone's safety and enjoyment.

As always, our success depends upon your support. Bring your family and friends for lunch or dinner. Have a drink and enjoy our beautiful golf course views. Please remember that reservations are needed. Just call 856-235-1464, extension 1.

Thank you,

Bill Morsell and the Dining Committee



Dining at M.F.C.



Outdoor Patio Dining with Outdoor Bar Area

Indoor Dining Opens September 4th

New additional hours starting

September 8th

Tuesday and Wednesday 11:30-2:00 pm

Thursday and Fridays

11:30 am—9:00 pm

Reservations required

Please call 856-235-1464 x1

Note: Additional alcohol can be purchased in the Pro Shop

Welcome some of our newest Members



Bob and Kris Daglian



Patricia Joyner



Jeff and Carter Banasz



Frederick and Patricia Hirsekorn



Charles Pedrick



Terry and Ray Schweighofer

Robyn and Charles Steiner

Betty Penney

James Kenville

Mark Caprarola

Alan Gudis

Seth Berk



Mark Sever and Family



Moorestown Field Club

Patio Menu

STARTERS

Chicken or Beef Quesadilla with Sautéed Peppers, Caramelized Onions, Scallions, Cilantro & White Cheddar \$9

Truffle Fries – Potato Fries tossed with Parmigiano Reggiano & Drizzled with Truffle Oil \$10

Crispy Boneless Fried Chicken Wings served with Bleu Cheese & Celery Choice of Dry -Mild -BBQ or Honey Hot \$10 ADD FRIES \$14

Loaded Mega Fries – with Cheese Sauce, Bacon, Scallions, Melted Mozzarella & Ranch Drizzle \$9

Margarita Flatbread or Grilled Vegetables & Mozzarella (Naan or Cauliflower) \$10 ADD Grilled Chicken + \$3

SALADS

(Choice of Balsamic, Raspberry Vinaigrette, Ranch, Creamy Bleu Cheese or Lemon Caesar)

“Fields of Greens”- Mixed Greens, Tomatoes, Red & Yellow Peppers, Cucumber, Carrots, Mushrooms & Red Onion \$8 Petite \$6

Classic Caesar – Romaine Lettuce, Grape Tomatoes, Hard Boiled Egg, Parmesan Cheese & house made Croutons \$9 Petite \$7

Circa 1892 Club Salad – Elevated Spring Mix with Mesclun, Arugula & Baby Spinach with Gorgonzola Crumbles, Slices Strawberries, Dried Cranberries, Cucumbers, Roasted Peppers and topped with Crispy Onion Straws. \$9 Petite \$7

BLT + A +E - Romaine, Crispy Smoked Bacon, Tomatoes, Avocado, Hard-Boiled Egg, Frizzled Onions & Toasted Pistachios \$9 Petite \$7 or *Grilled Chicken Breast +\$4 - Shrimp +\$6*

COLD SANDWICHES

SELECTIONS ARE SERVED WITH HOUSE MADE POTATO CHIPS OR FIELDS OF GREEN SALAD

Grilled Chicken Caesar Wrap – Grilled Chicken, Chopped Romaine, Roma Tomatoes, Parmesan Cheese & Caesar Dressing \$9

The CLUB CLUB - Roasted Turkey, Extra Smoked Bacon, Avocado, Roma Tomato, Lettuce and Hellman's Mayo \$12

Extreme BLT – Extra Bacon, Roma Tomato, Lettuce, Hellman's Mayonnaise on Toasted Rye \$9

HOT SANDWICHES

SELECTIONS ARE SERVED WITH HOUSE MADE POTATO CHIPS OR FIELDS OF GREEN SALAD

Philly Cheese Steak – Sirloin Steak with Caramelized Onions and choice of cheese. \$11

Three Cheese Grilled Cheese (American, Provolone & Mozzarella) \$8 add bacon \$10

Grilled Jumbo Frank - Back by popular demand our Jumbo Hotdog, grilled to perfection served with Sweet Relish, Diced White Onion, and Spicy Mustard \$8

Marinated Grilled Chicken – Herb Grilled Chicken topped with Lettuce, Tomato & Sharp Provolone Cheese. Drizzled with Balsamic Reduction \$12

HALF POUND BURGERS

SELECTIONS ARE SERVED WITH FRENCH FRIES OR FIELDS OF GREEN SALAD

☐ All American with American Cheese, Red Onion, Romaine and Roma Tomatoes \$12 add Bacon \$14

☐ Plant Based Burger 100% Vegan & 20 grams of protein \$14

☐ Keto Burger – over a bed of Greens, with Sliced Avocado, Bacon, Sautéed Onions choice of Hard-Boiled Egg or Fried Egg with American or Cheddar Cheese \$14

ENTREES (AVAILABLE AFTER 4 PM)

(Selections are served with complimentary Assorted bread basket & choice of side Fields of Green or Caesar Salad)

Chimichurri Grilled Skirt Steak - served with Herb Roasted Potatoes and Vegetable du jour \$25 add Shrimp \$30

Parmesan Crusted Chicken - Panko and Parmesan Breaded Chicken Breast topped with Arugula, Bruschetta Tomatoes & Honey Balsamic Drizzle served with Vegetable du jour \$22

Blackened Cauliflower “Steak” - Thick-sliced cauliflower coated in blackening seasoning, seared to perfection served with Vegetable du jour \$18

Shrimp Pappardelle Primavera - Sautéed Jumbo Shrimp, Broccoli, Roasted Peppers, Asparagus & Grape Tomato with Extra Virgin Olive Oil, White Wine, Lemon Reduction \$25

Fried Fish & Chips - Two Portions of Fried Flounder served with Seasoned Potato Wedges and side of Lemon Tartar Sauce \$22

WHITE WINES

	Glass	Bottle
GIULIANO ROSATI FRIULI PINOT GRIGIO 2019 ITALY - Clean, crisp aromas of apple, citrus, and peach carry over to the fruity and refreshing palate.	6.00	20.00
SIMPLE LIFE CHARDONNAY 2019 CALIFORNIA - A delightful balance of fruit forward flavors and creaminess, refreshing with a long velvety finish.	8.00	26.00
SAUVIGNON BLANC BLIND RIVER 'ARONA' 2019 NEW ZEALAND - Intense and fragrant, with orange blossom, green apple and mango flavors, set on a juicy fleshy frame.	8.00	26.00
BALBACH RIESLING 2018 GERMANY - Wine is succulent and balanced with citrus, herbs and smoked nuts typical of the red slate soil in which it is grown.	-	26.00
MORGAN WINERY SAUVIGNON BLANC MONTEREY 2017 CALIFORNIA - Flavors of lemon and lime are lively and refreshing. The small touch of oak accents the bright acidity by adding elegant texture.	-	32.00
BODEGAS JORGE ORDONEZ VERDEJO 'NISIA' 2017 SPAIN - Bouquet of golden apple, pineapple, and Meyer lemons as well as a medium-bodied, nicely textured, mouth filling style on the palate.	-	32.00
BEAUCHENE COTES DU RHONE BLANC 'GRANDE RESERVE' 2019 FRANCE - Bouquet of meadow flowers, acacia and honey; a fresh and subtle wine with a nice long and aromatic finish.	-	32.00
DOMAINE DE LA CROIX SENAILLET SAINT-VERAN 2018 FRANCE - Crisp, textured and with great acidity, this chardonnay is packed with fresh citrus and apple fruits cut with strong minerality.	-	42.00

SPARKLING & ROSÉ

CA' FURLAN PROSECCO EXTRA-DRY 'CUIVEE BEATRICE' NV ITALY - Balanced and lightly juicy, this creamy Prosecco offers textbook notes of white peach, almond skin and orchard blossom, as well as lemon zest and spice details on the finish.	7.00	23.00
CHATEAU SAINT-HONORE COTES DE PROVENCE ROSÉ 2019 FRANCE - An effusive, floral nose and a crisp mineral attack with hints of red apple, orange zest, and cranberry.	9.00	30.00
CHATEAU DE PAMPOLONNE COTES DE PROVENCE ROSE 2019 FRANCE - Dry and lively on the palate, offering juicy pomegranate, strawberry and blood orange flavors that pick up a spicy element on the back half.	-	40.00



RED WINES

	Glass	Bottle
CESANI CHIANTI COLLI SENESI 2018 ITALY - An open red fruit poppant, with a juicy and lingering pleasant finish.	8.00	26.00
DANTE CABERNET SAUVIGNON 2017 CALIFORNIA - Medium tannin with soft berry and currant fruit and a touch of oak, full-bodied and nice long finish.	8.00	26.00
LYLE THOMAS PINOT NOIR 2017 CALIFORNIA - On the palate, the wine is rich with dark chocolate covered cherries, freshly ground coffee, layered with broad but supple tannins.	9.00	28.00
DOMINIO DE EGUREN 'PROTOCOLO TINTO' 2017 SPAIN - This tempranillo has a medium body and nicely balanced tannins. Supple, soft and even-layered with a punch finish.	-	20.00
BODEGA CUARTO DOMINIO MALBEC 'LOTE 44' 2018 ARGENTINA - A bright array of spicy red berries and plums, as well as fresh earthy notes that lead to a palate with a fresh, juicy and lively array of blueberries and plums.	-	26.00
LES DARONS LANGUEDOC 2017 FRANCE - This grenache blend has sensational perfume of blueberries, blackberries, licorice, ground pepper, and earth. Deep, full-bodied, beautifully concentrated, and long.	-	28.00
LORNANO CHIANTI CLASSICO 2016 ITALY - With a ruby red color, this wine has delicate aromas of violet, raspberry, cinnamon, tobacco, and black pepper. It has great body, harmonious and spicy.	-	35.00
POZZAN MERLOT NAPA VALLEY 2018 CALIFORNIA - Aromas boast fresh and polished fruit with dark raspberry. It's medium weight in style with a lingering finish.	-	35.00
CAROL SHELTON ZINFANDEL 'WILD THING' MENDOCINO 2016 CALIFORNIA - Spirited and zesty, with lively cherry and smoky cracked pepper flavors that frolic on the long finish toward well-groomed tannins.	-	35.00
ANNABELLA CABERNET SAUVIGNON NAPA VALLEY 2018 CALIFORNIA - Aromas and flavors of black and red fruits, with cedar and spicy oak. Full bodied with very soft tannins.	-	39.00
SPINDRIFT CELLARS PINOT NOIR WILLAMETTE VALLEY 2017 OREGON - Aromas of cherry, strawberry rose petal, and sandalwood. Light to mid-weight, with a generous black cherry core of fruit that shows good vigor and intensity.	-	48.00



September 2020

Sun

Mon

Tue

Wed

Thu

Fri

Sat

		1	2	3	4 <i>Indoor Dining Opens</i>	5
6	7 	8 <i>New Lunch Hours</i>	8	10	11	12
13	14	15	16 <i>Seafood Night</i>	17	18	19
20	21	22 	23	24	25	26
27	28	29	30 <i>Burger Night</i>			

October 2020

Sun

Mon

Tue

Wed

Thu

Fri

Sat

				1	2	3
4	5	6	7	8	9	10
11	12	13	14 <i>Dinner Special Night</i>	15	16	17
18	19	20	21	22	23	24
25	26	27	28 <i>Dinner Special Night</i>	29	30	31 

Board of Directors and Trustees

2019 Board of Trustees/Liaisons/Committee Chairpersons

Board of Trustees	Liaison for:	Phone	Elected	Term Expires	Email:
Matthew Simeone President		(856) 727-1057	11-2018	12-2020	president@moorestownfc.com
David Ricci Treasurer	Budget	(856) 780-5789	11-2018	12-2020	treasurer@moorestownfc.com
Brian Deam Secretary		(856) 231-1408	11-2019	12-2021	secretary@moorestownfc.com
Trustees at Large	Liaison for:	Phone #	Elected	Term Expires	Email:
Jerry Miller	Greens	(856) 745-3488	11-2018	12-2021	millerx7@aol.com
Jeff Beam		(609) 504-1459	11-2019	12-2022	stonbeam@gmail.com
Stephanie Morrison	Tennis	(609) 217-5104	11-2018	12-2021	smorrison@101walker.com
Pat DeHart	Membership/ Marketing	(856) 222-1225	11-2017	12-2020	patricia.dehart@hotmail.com
Paul Gilhool	Membership/ Marketing	(609) 707-7605	11-2019	12-2022	pjgilhool@gmail.com
TBD					
Committee Chairperson					Email:
Membership & Marketing Committee	Paul Gilhool	(609) 707-7605			pjgilhool@gmail.com
Dining & Social Committee	Bill Morsell	(215) 738-2453			morsell@comcast.net
House Committee	Cathy Hipple	(856) 722-0948			cathyhipple@comcast.net
Men's Golf Committee	Tim Casale	609-217-7711			timc52478@yahoo.com
Ladies' Golf Committee	TBD				
Tennis Committee	Stephanie Morrison	(609) 217-5104			smorrison@101walker.com
Greens Committee	Jerry Miller	(856) 745-3488			millerx7@aol.com
Long Range & Capital Planning Committee	Audrey Brisson	(856) 787-9779			audbrisson@msn.com
Policy Committee	Brian Deam	(85)-231-1408			secretary@moorstownfc.com
Traditions Committee	Steve Gallagher	(856) 786-9080			mlg1007th@yahoo.com