NEWSLETTER

November 2025

Just Some of What's happening at the Field Club this month!

Men's Closing Day

Saturday, November 1st

Ladies' 18-Holers Closing Day

Tuesday, November 4th

Dart League Begins

Thursday, November 6th

Golf Shop Holiday Sale

Thursday, November 20th

For the complete November Calendar of Events, see page 33.

Moorestown Field Club

Providing Sport, Fellowship, and Community Support since 1892

629 Chester Avenue ■ Moorestown ■ New Jersey

From the President, Board of Trustees

Patrick Fowler — president@moorestownfc.com

With Thanksgiving just around the corner, it's a perfect time to pause and appreciate the many blessings in our lives. I'm grateful for the spirit of community that makes MFC such a special place—our members, our staff, our Board, and our volunteers who all play a part in making the Club thrive. May your Thanksgiving be filled with good company, good food, and lasting memories.

Board of Trustee Change

Please join me in welcoming **Dana Krisanda** to the Board of Trustees. Dana is replacing Lynn Rohrbach who recently resigned from the Board. We appreciate Lynn's time, effort, and contributions to the Club during her service on the Board.

Election of Officers and Trustees

This year we have transitioned to electronic voting for the Board of Trustees election. All voting members should have already received an email and text message link to vote. Each link is specific to you. **The bylaws state one ballot per membership.** Please cast your ballot by Wednesday November 5th.

If you did not receive an email or text to vote, or would prefer a paper ballot, please contact the office right away at office@moorestownfc.com.

Excellent Membership Growth in 2025

Our membership growth remains strong, with more than 40 new members joining in 2025. Thank you to everyone who continues to share what makes MFC such a special place. Openings are still available in Golf, Tennis, Pickleball, and Social — so if you know someone who's interested, please encourage them to contact the Business Office for an application.

Budget Update

The Board of Trustees will discuss the proposed 2026 budget in November and will approve the final budget at our December meeting. As always, our priorities are clear—maintaining the high level of member satisfaction that defines MFC, supporting and retaining our valued staff, and continuing to elevate our Food & Beverage offerings. We'll also focus on addressing key improvement projects and ensuring we can meet both near- and long-term capital needs, all while balancing the realities of inflation and the importance of sustaining membership growth.

Thanks again for what each of you do to make MFC a great place to belong. I look forward to seeing you around the Club in the weeks ahead. Happy Thanksgiving!

From the Golf Pro

George Frake II — gfrake@moorestownfc.com

Golf Shop Credits

We are nearing the end of the year and golf shop credits will expire. Please make sure you spend your credits before they disappear. The golf shop is fully loaded with many new orders just being displayed.

Golf Shop Holiday Sale

The Golf Shop Holiday Sale is Thursday November 20th from 3PM to 7PM. Be sure to take advantage of the bes deals of the year. Get an early start on your Holiday shopping.

Club Championship Finals

The 36 Hole Club Championship Finals took place on October 12th with Doug Dreby and Chris Widell facing off for the Championship. Doug's steady play proved to be too much for the first time finalist. After a rough start, Chris settled into the match to make things interesting, but the lead was too much for him to overcome. Congrats to both players on some great play to get to the finals.

Wallace Cup

It is official!! Congratulations to Susan O'Sullivan and Susan Calhoun on capturing the Wallace Cup over Maryellen Gallagher and Jackie Diepold. This was published last month but it was unofficial at the time. The Wallace Cup is in memory of Amy Wallace, a long time member, who we lost too soon.

Men's 2 Day Member Guest Results

Congratulations to Joe Gregorio and Rich Meintel on winning the Men's 2 Day Member Guest. Rich knocked in a twelve footer for the victory over the teams of Mike Hall and Dave Atkinson, Ed McGugan and Deam Forman and Eric Schmoll and Mike Milstead. Thanks to all that played, the committee for their guidance and to the staff for their hard work in creating a fantastic event. Thoughts are to have the event return to the Summer. Your feedback is welcomed.

Senior Golf

The Senior Golf Group hosted Riverton on the 22nd for a day of friendly competition and comradery. In the end the MFC team nipped the Riverton team 4 to 3.

Congrats to Joe Mazzarelli and Tim Pletcher on capturing the Closing Day Event featuring three formats- Better Ball, Alternate Shot and Scramble. Thirty players attended and after golf enjoyed a great meal from Chef Jen.

Winter Tee Times

November 3rd- Weekday Tee Times begin at 9AM
December 7th- Weekend Tee times begin at 9AM

Upcoming Events

3 Man Scramble

Saturday, November 15th, 3 Man Scramble NET only. Pick your 3 player team. Teams may only have 1 player below a 5 home course handicap. $30 entry fee.

Superintendent's Revenge

Saturday, December 6th, Holiday Cheermeister Golf Event and Superintendent's Revenge. 9AM shotgun start. Limited to 12 5somes. Entry fee of $65 includes buffet lunch, a donation and prizes.

From Ladies' Golf

Pat DeHart, Anne Cantwell and Katie Alexander —
patricia. dehart@hotmail.com, cantwella@comcast.net, 63kalexander@gmail.com

WOMENS GOLF

October golf is a lovely time for ladies golf at the Field Club, and this year was no exception! The season is winding down, and on October 16th, the ladies enjoyed a spooktacular end to the season with a perfect Fall day for a Scramble, followed by lunch and closing day prizes. Special thanks to the Wizard George and his staff, Chef Jen for an amazing lunch showcasing both her culinary skills and decorating pizazz and all the ladies who planned and made the day super fun—Lisa Paparone, Liz Morris, and Jane O'Donnell.

Contratulations are in order for special season-ending awards to **Pat DeHart**, our 2025 9 Hole Champion, and **Kim Twomey**, our most improved golfer! Well done ladies!

Anyone interested in Polar Bears Golf (play during the "off" season and turn in scores for prizes), drop off to the office an envelope addressed to Ann Nutter.

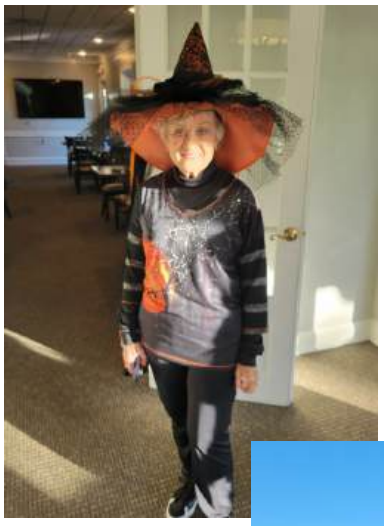
A reminder that 18 Holers closing day is fast approaching on Tuesday, November 4th. Sign up for this fun 9 Hole Scramble event, following by lunch to close out the 18 Holers season!

From Ladies' Golf

Pat DeHart, Anne Cantwell and Katie Alexander —
patricia. dehart@hotmail.com, cantwella@comcast.net, 63kalexander@gmail.com

WOMENS GOLF

Lady golfers at the season's end activities. Guess what the theme was! What a pity these ladies don't know how to have fun!



From Men's Golf — Seniors

Brian Deam — nittneelion@gmail.com

October provided some beautiful weather as we wrapped up our regular season. Participation remained strong with October 15th seeing the largest single day turnout of the year. It was great to see so many new participants this year and we hope they continue coming out. We will continue playing on Wednesdays throughout late fall and winter with the start time moving to 9 am on November 5th.

Thanks to all that participated in our win versus Riverton. We squeaked out the victory 4-3.

A correction to last month's letter is in order. Mark Kouch won the Super Senior Men's Championship, not Jerry Miller. Well done, Mark, and my apologies for the error.

Congratulations to the team of Joe Mazzarelli and Tim Pletcher for winning our Closing Day tournament. The weather cooperated, the turnout was the highest in years, and Chef Jen wowed us again with her delicious buffet.

As the regular season comes to an end, I want to thank George for managing the league and providing a variety of fun games each week. He also organized the very enjoyable opening and closing day events. We appreciate all you do for the group!

You may have heard of a guy named Tom Watson who has won quite a few majors. He has three tips for older golfers that I thought I'd share.

"When I'm asked about senior golf, there are a few things I talk about before we even get to the swing. The first thing is your equipment. A hybrid is your friend, all the way from four to eight hybrid. Get something that has a big sole to it so if you hit a bit behind it, it's going to go right through, and you'll get the elevation you need. The problem in senior golf is we don't get the ball elevated enough," Watson explained first.

"The second thing is the golf ball. Don't play with a pro golf ball or something like that. You can't compress it anyway, so make sure that that hard ball will just jump off the club face and go further in distance."

Lastly, "I talk to seniors about grip and set up. The grip has to be light as you want to get your hands active in the golf swing. You can't turn your body very much, but you have to keep your hands as active as possible. 80% of your speed comes from your hands and arms and in senior golf, more like 100% as your body doesn't help you so much. So, the thing I like to do, light grip pressure, in the stance, narrow it and pull the right foot back, that helps for more turn and so you can get a little behind it with your left shoulder. The key is to get as far back as you can and with light grip pressure; you can just come in and hit it."

Another source for help with your swing or putting is our club Pros! Give George or Gary a call.

Did you know that the first Thanksgiving meal in 1621 was a three-day feast shared between the Pilgrims and the Wampanoag people in Plymouth? While the exact menu is not fully documented, it likely included fowl (such as wild turkey), venison (deer), and various seafood like mussels and lobsters, along with fruits and vegetables like corn and squash. That's right, no stuffing or cranberry sauce! Blasphemy!

Keep on stretching and swinging, and have a very Happy Thanksgiving!

From Bocce

Pat DeHart — patricia.dehart@hotmail.com

Congratulations to our Fall Bocce Winners!

Gary Carty
Jennifer Steen
Marc Labroli
Melissa Labroli
Kimberly Ventresca
Lou Ventresca

Thank you to all who participated!

From Pickleball

Tara Hinshillwood—hinshillwoodtara@gmail.com

MFC Pickleball | November Happenings

There's so much to be thankful for this month — friends, fun, and pickleball!
Here's what's happening on the courts this November:

Club Championship

Our **Pickleball Club Championship** is still underway, with plenty of competitive matches and great camaraderie on display. **Winners will be announced later this month**, so stay tuned and cheer on your fellow members as they wrap up their matches!

First Friday Pickleball Social

Don't miss our **First Friday Social** on **Friday, November 7th!**
A favorite monthly tradition — it's a relaxed evening of pickleball, laughs, and connecting with fellow members. All levels are welcome!

Thanksgiving Family Pickleball

Before the turkey hits the table, join us for our **Thanksgiving Family Pickleball Event** on **Thursday, November 27th, from 9–11 a.m.**

Let's give thanks for family, friends, and pickleball!

- **All levels welcome**
- **$5 per person** donation to cover morning beverages & breakfast treats
- **Your Venmo is your RSVP:** @Keith-Omlor

This fun, festive morning has quickly become a Thanksgiving tradition — come burn off a few calories and share in the holiday spirit before the big meal!

From your Pickleball Committee:
We're grateful for all of you who make our MFC pickleball community so special. Wishing everyone a warm and wonderful Thanksgiving filled with family, fun, and plenty of pickleball!

LETS GIVE THANKS FOR FAMILY, FRIENDS,
AND PICKLEBALL!
JOIN US 11/27, 9AM-11AM, FOR:

THANKSGIVING

FAMILY PICKLEBALL @MFC

ALL LEVELS WELCOME

ASKING FOR $5 PER PERSON DONATION
TO COVER COSTS FOR MORNING BEVS +
BREAKFAST TREATS

YOUR VENMO IS YOUR RSVP

@KEITH-OMLOR

SELKIRK

From Bowling League

Linda Kastner—lindkast@aol.com

Pat Canton, a new bowler, taking instruction from Annette Read!!

Our Ladies League has officially started our Fall Season at Laurel Lanes Mt. Laurel!

Six teams are competing against one another. Most of us are golfers and look forward to a sport that we can enjoy inside for the winter. We chose hair dos for our team names, including Ponytails, Beehives, pageboys, French Twists, Braids and Mohawks!

During Week 1, Ann Markel, one of the Braids had a 399 Scratch Series. Lynn Morsell one of the Ponytails, topped that at 423.

We have welcomed a few new members this year including Pat Canton and Karen Greer.

We all looking forward forward to our Wednesdays together. There is nothing like exercise with a little competition and so much fun with great friends!!

Terry Schweighofer and Kris Furey figuring out how to get that spare!!

Terry Schweighofer getting ready to bowl!!

From the Executive Chef

Jen Clay — chef@moorestownfc.com

November brings Thanksgiving and that means roasted turkey for a lot of people. However, the thought of actually having to cook a turkey that you are going to serve to people…. on a holiday can induce an absolute terror fueled by anxiety and it just doesn't have to be such an ordeal.

To brine or not to brine, that is the question.

Brining has always been a hot topic in culinary spaces. Some chefs swear by it and others claim it to be an aberrant behavior. No, seriously some absolutely can't stand the thought of it and will transcend into a full-on tirade at its mere mention. When I was a young cook just starting out, I found it fascinating but didn't know enough at the time to engage but I was right there absorbing all opinions and ruminating.

I researched and read anything I could get my hands on pertaining to the pros and cons of brining. Then about 20 years ago despite all the warnings of sticking to what you know and not getting creative during the holidays, I whipped it out on my family for Thanksgiving Dinner, and it was absolutely everything I didn't even know I needed. I haven't looked back since.

I am specifically referring to a wet brine. Despite having done a dry brine for years, it's just seasoning on the outside and does nothing penetrative to impart juiciness or additional flavor. On the flip side, it does help get better Maillard browning and crispy skin.

In my own defense, my turkey was very good in the pre-brining days, but brining brings flavor and moisture to the next level. And just to clarify, I am not now a chef that is going to have a melt down over un-brined turkey. I do however have an unhealthy reserve of ire for stubborn feathers! If you have a tried-and-true method that's awesome, go for what you know. In this issue I'm touching on how, when and why to brine and leave it up to the reader.

So, what is brining anyway?

By brining something you are soaking it in a salt bath, basically making the meat hold more water. This makes the meat artificially juicier. The high salt concentration in the brine causes the meat's muscle fibers to absorb water and brine solution through osmosis. Salt also denatures proteins in the meat, forming a matrix that traps water molecules, preventing the meat from drying out during cooking. This process makes the meat more tender, juicier, and less chewy, while also enhancing its natural flavor. It's science and I don't make the rules but in short, you are adapting the molecular structure of the turkey through the brining process.

From the Executive Chef

Jen Clay — chef@moorestownfc.com

How to brine?

The basic ratio for a brine is ¼ c of kosher salt and ¼ c sugar per 1 quart (4 cups) of water. The sugar is used to balance the salt and acts as a preservative. You can honestly let a saltwater brine stand-alone, but I find the addition of herbs, aromatics & some citrus to carry additional layers of flavor complexity that is delightful. I do reduce the sugar content somewhat though.

When to brine?

The brining should happen at least 12 hours before you plan to cook but no longer than 24 hours. It is important to keep watch on how long the meat is in the brine; it's possible to over-brine, but you can't "un-brine" meat that has been soaked too long. A good rule to follow is 1 hour per pound with 24 hours being the maximum time for any bird.

Does brining meat need to be refrigerated?

Yes.

Brining meat requires refrigeration for safety to prevent bacterial growth and spoilage, especially when brining for more than an hour. The refrigerator should be kept at a temperature of 40°F or less to ensure the meat remains safe and doesn't spoil during the extended period needed for the salt and other ingredients to work their magic.

When not to brine?

Almost all Butterball whole turkeys, whether fresh or frozen are individually pre-brined before packaging to ensure they are tender, juicy, and flavorful. For instances of a pre-brined bird an herb butter under the skin is all that is needed to enhance flavor. Check the packaging for confirmation, it will clearly state "pre-brined". Brining again is unnecessary and will make the turkey too salty. Other brands of turkeys, such as those labeled "kosher" or "enhanced," are already pre-brined or injected with a salt solution and should also not be brined again.

What to brine with?

The flavors of Thanksgiving are a mix of savory, rich, and sweet; classic aromatics immediately come to mind. This combination of herbs and produce is a way to add fragrance and a traditional Thanksgiving flavor profile.

Herbs: *Rosemary, sage, thyme, and parsley are classic poultry herbs. Fresh herbs are preferred.*
Onions and garlic: *Halved onions and whole or smashed garlic cloves provide a rich, savory foundation for flavor.*
Citrus: *Lemons and oranges add brightness and moisture to turkey.*

Not a traditionalist? Give it a twist.
For a smokey kick, consider adding spices like cayenne and smoked paprika or chipotle powder for a hint of flavored heat. Or to get a sweet and savory profile, add apples, cinnamon sticks, star anise & fresh sage for warm, autumnal flavor.

There is no right or wrong way to build your brine once you have the basic salt to water ratio, just think about the flavors you wish to impart and go from there. My recipe is being shared below for your ease reference but is in no way the end all, be all of brines.

From the Executive Chef

Jen Clay — chef@moorestownfc.com

Chef Jen's Turkey Brine

1 gallon water, 1 c. apple juice, 1 c. orange juice, 1 ½ c. kosher salt, ¾ c. brown sugar, 1- lemon, 1-orange, 1- apple, 1- sweet onion, 5 garlic cloves, 1-carrot, 3- celery ribs, 3-rosemary sprigs,7- thyme sprigs, 3- bay leaves &10- peppercorns
Slice lemons & oranges
Quarter apple & onion
Chop carrot & celery
Smash garlic
Leave herbs & peppercorns whole

In a large pot, combine 4 cups of water, kosher salt, and brown sugar. Bring to a simmer, stirring until the salt and sugar dissolve. Allow the brine to cool completely before using. (You can speed up the process by adding ice water.) Add the remaining ingredients. Press the citrus against the bottom of the pot to start releasing their oils.

Unwrap the turkey, remove the neck and organs from the cavity and rinse well before adding the bird to your brine. Place the turkey in a food-safe container and cover it with the cooled brine, adding more cold water if needed to fully submerge the bird. The turkey and brine solution will need to be kept between 35 and 40 degrees throughout the brining process, and it is beneficial to stir or shake the container periodically .

Finding space in the refrigerator for a container large enough to hold a couple of gallons of brine and a turkey can be a tall order. One way to free up space is to place the turkey and brine in an oven bag and then stash the tightly sealed bag in a cooler with ice.

I use a 5-gallon Home Depot bucket with lid that was purchased and dedicated for brining turkeys. It's the perfect size for a turkey and can be stored in the garage or on the porch (weather permitting) when the fridge is too full. You'll want to line the bucket with a brining bag to prevent any chemicals from leeching out. Brining bags are plastic bags, made of thicker material and have a double zipper lock.

How to roast a brined turkey?

When your turkey has been removed from the brining solution, thoroughly rinsed and patted dry, allow it to come to room temperature which will ensure more even cooking.

Create a compound butter by mixing chopped herbs and minced fresh garlic with softened butter, then rub it under the turkey's skin and inside of the cavity. If you're not stuffing your turkey, inserting herbs and produce into the cavity before roasting helps to retain moisture. I use a mix of what I use for my brine. Specifically, carrot, celery, apple, orange, lemon, onion, rosemary & thyme. Just rough chop it all, shove it in there and pull the tail skin over the cavity to close. Rub the outside of your turkey with softened butter and season with salt & pepper and place the bird on a rack in a roasting pan.

From the Executive Chef

Jen Clay — chef@moorestownfc.com

Put your turkey in the oven breast side down, legs trussed to the oven preheated to 425 degrees. Let it roast uncovered for about 30-45 minutes or until the skin starts to brown. Drop the oven temperature to 325 degrees and tent cover the turkey with aluminum foil. Be careful not to let the aluminum foil touch the turkey or the skin will likely stick and that is the best part! Add some chicken stock or broth to the bottom of your roasting pan to catch the drippings so they don't burn, and you can make gravy from it when your turkey is done.

How long to cook a brined turkey?

The cooking time is reduced for a brined turkey because the absorbed salt water is a more efficient heat conductor so be sure to adjust your time and start checking your internal temperature earlier than you normally would. The general rule for cooking a brined turkey is 13-15 minutes per pound.

A word on pop-up timers. Don't trust them on their own as they are not very accurate or precise. A lot of manufacturers have discontinued their use because they are so unreliable. Remember, the minimum internal temperature of a turkey needs to reach 165°F to be safe.

A 16-pound turkey will take 3 ½ to 4 hours to reach an internal temperature of reach 165°F with an instant digital thermometer in the thickest part of the breast. I like to also get to an internal temperature of reach 175°F in the thickest part of the thigh just to be certain. It is most important to pay more attention to the internal temperature readings than the time it takes to get there.

Does a brined turkey need to rest?

Yes.
Once cooked, remove the turkey from the oven and let it rest for at least 15-20 minutes before carving to allow the juices to redistribute. This is crucial for a moist result otherwise all that juicy goodness will be lost in the carving process.

Brining Notes & Tips

- *Morton Coarse Kosher Salt is perfect for brining because the flat, flaky crystals dissolve extremely well in water and create a crystal-clear brine.*
- *Make sure the turkey is fully submerged in the brine solution.*
- *Keep the turkey at a safe, refrigerated temperature between 35° and 40°F.*
- *Pay attention to the recommended brining time as brining too long can make the meat salty.*
- *Before cooking, remove the turkey from the brine, rinse it well under cold water. Make certain to allow running water to flow through the cavity and lift the wings and legs.*
- *Thoroughly patting the turkey's skin dry before cooking is crucial for achieving crispy skin.*
- *After brining, avoid adding extra salt to the turkey before cooking, as the brine has already seasoned the meat.*
- *Roast the turkey until you reach a minimum internal temperature of 165°F with a digital thermometer.*
- *Allow the turkey to rest before carving.*

From the Executive Chef

Jen Clay — chef@moorestownfc.com

My youngest daughter has since taken over the preparation and hosting of our family's holiday dinners, but I would still prepare the turkey whenever needed. Last year, time did not allow for me to do our turkeys, so I walked her through my brining process. When I tell you that girl was scared, it's an understatement. Until the time it came out of the oven, she was a nervous wreck. But when she snuck her husband the first taste, the look on his face told her everything she needed to know! She said "mom, that's it, really? It was so easy." to which I replied "yup, that's it." It was bittersweet for me, but we were both so proud. It was time, she was ready and now the torch has been completely passed.

It is with a grateful heart that I want to thank you all for
welcoming and supporting me here at MFC.
My cup is full.
I truly appreciate every one of you.
Wishing you and your family and Happy Thanksgiving!

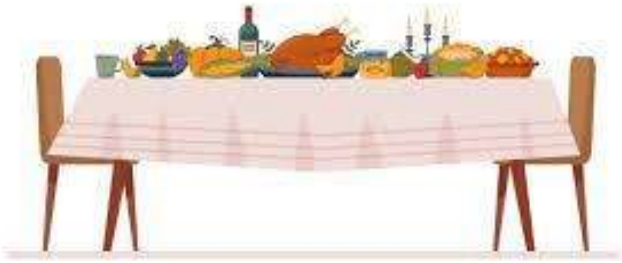
Chef Jen

From the Executive Chef—Thanksgiving Dinner Package

Jen Clay — chef@moorestownfc.com

2025

Thanksgiving Dinner Package



$350.00

Will feed 6-8 people
No Substitutions
Dietary Restrictions Accommodated

16-18 lb. Oven Roasted Turkey
Mashed Potatoes & Turkey Gravy
Sausage & Mushroom Stuffing
(contains nuts)
Sweet Potato ***or*** Corn Casserole
Green Bean Casserole
Whole Berry Cranberry Sauce
Pumpkin Pie ***or*** Apple Crisp

Additional Side Dishes available $29.95

Add-On Butternut Apple Soup Available $16.95 quart

Please email orders to chef@moorestownfc.com no later than Friday, November 14th.
Items will be packaged with reheating instructions noted with scheduled pick-up on November 26th.

All purchases will count towards Quarterly minimums.

From the Restaurant

fandbmanager@moorestownfc.com

Coming Soon To MFC!!!

LIVE ENTERTAINMENT!!

Friday, November 7th, 6—9 PM

Mike & Shanna

AND

Wednesday, November 26th, 6—9 PM

Country Music Singer

Grace Haley

AND

Friday, December 12th, 6—9 PM

Rob McMahon

MFC HOLIDAY PARTY

Saturday, December 6th, 5—8 PM

$50 per Person

Open Bar and Abundant Appetizers

BREAKFAST WITH SANTA

Saturday and Sunday,

December 13th and 14th

10 AM Seating Each Day

Adults—$45, Children 5—15 $29

Reservations Required!!

NOVEMBER RESTAURANT HOURS
Monday—CLOSED
Tuesday—11 AM - 3 PM BAR til 6PM
Wednesday—11 AM to 9 PM
Thursday—11 AM to 9 PM
Friday—11 AM to 9 PM
Saturday—11 AM to 6 PM
Sunday—10 AM to 6 PM

THANKSGIVING HOURS: Bar and Restaurant **CLOSED** on Thanksgiving Day

Bar and Restaurant **OPEN 11 AM to 5 PM** on Black Friday

From the Restaurant

From the Business Office — A Thanksgiving Tradition - The Macy's Parade!

office@moorestownfc.com

When we think of Thanksgiving Day and its parades, many of us think that it got its start with Macy's. Interestingly enough, especially for those from the Delaware Valley, it was actually Philadelphia's Gimbel Brothers Department Store which first staged a Thanksgiving procession. In 1920, marching along Market Street in downtown Philly, 50 people, 15 cars, and a fireman dressed as Santa Claus ushered in the Christmas shopping season. Four years later, enter Macy's.

The US had prospered during the Roaring 20's, and Macy's was no exception. The company went public in 1922 and R.H. Macy & Company began to acquire competitors and open regional stores. The flagship store in Manhattan's Herald Square was doing such a brisk business, the decision was made to expand. In 1924, it grew to cover the entire block from Broadway to Seventh Avenue along 34th Street.

To celebrate the opening of this new million square foot department store at the beginning of the holiday shopping season, Macy's decided to throw New York a parade on Thanksgiving morning. The purpose of the affair was not, in fact, to celebrate Thanksgiving, but to usher in Christmas.

At 9 AM on Thanksgiving morning, November 27, 1924, a police escort led the start of the parade from the intersection of 145th Street and Convent Avenue. Although the parade route stretched for six miles, spectators could watch the entire event in just a few minutes, as the entire brigade only stretched across two city blocks.

That year, the Macy's Christmas window display featured Mother Goose favorites. In order to match the nursery-rhyme theme, floats featured story favorites like the *Old Woman Who Lived in a Shoe*, *Little Miss Muffet* and *Little Red Riding Hood*. Macy's employees dressed as clowns, cowboys, and old world knights. The Central Park Zoo played its part by lending the parade a variety of its residents including bears, elephants, camels and monkeys. A circus-like atmosphere prevailed as multiple bands provided the soundtrack to the festive march. And, of course, who was bringing up the rear of the parade? Why, none other than Santa Claus, the guest of honor, seated in his reindeer-driven sleigh on top of a mountain of ice.

By noon, the parade had reached its destination in front of the Macy's Herald Square store. 10,000 people cheered Santa as he climbed down from his sleigh. He scaled a ladder and sat on a gold throne mounted on top of the marquee above the store's new 34th Street entrance. Santa then blew on his trumpet to signal the unveiling of the Christmas window display and police removed the crowd-control lines to allow children entrée into the newly renovated store. Miniature Mother Goose marionette characters on moving belts danced in their own parade and greeted the delighted kids.

The parade proved to be such a hit that Macy's announced in a newspaper advertisement the following morning—"We did not dare dream its success would be so great." and promised to stage the parade again the following Thanksgiving. Macy's Christmas Parade quickly became a New York holiday tradition. While most were joyful, not so for the zoo animals. The six-mile journey was tiring for them, marchers had to tread carefully in their wake, and roars and growls from the weary animals frightened young spectators. Hence the decision to replace them with less-surly and more-obedient character balloons. These rapidly became the parade's signature attraction. A helium-filled Felix the Cat made his first appearance in 1927.

* With many thanks to: History.com.

From the Business Office— And What About the Parade Balloons?

Balloons are the signature elements of the Macy's Thanksgiving Day Parade. The giant helium balloons generally measure several stories in size, and depict characters from pop culture, such as cartoons, films, comic strips, video games, and advertising icons.

The first balloons appeared in 1927 to replace the live animals, but the original ones were filled with air and did not float. Helium filled balloons arrived in 1928. Designed by Tony Sarg, a puppeteer, they were imagined as "upside-down marionettes" and as they made their way down Broadway, were handled—much like a marionette—by a series of long lines. Sarg's large animal shaped balloons were produced by the Goodyear Tire and Rubber Company in Akron, Ohio from the 1920s through 1980.

The first year of the helium balloons, with no way to remove the helium, they were simply released into the air where they popped as they ascended. The following year valves were put in the balloons. Sarg, the designer, set the balloons to leak slowly over the course of a week. A return address was provided and a reward of $100 was offered in hopes that the balloons would be returned. The balloons were released after the parade, but not all of them made it back. While one drifted out to sea, one landed in the East River. The practice ended in 1932 when a stray balloon wrapped itself around the wing of a novice pilot's airplane wing sending it into a tailspin and nearly crashing the plane.

Nowadays, the balloons are simply deflated after the parade. Analysts estimate the total cost to fill all the balloons in the parade at around $510,000. Corporate sponsors offset that cost as they are charged about $190,000 to construct a new balloon, or about $90,000 to re-inflate one that already exists.

As the parade grew, so did the balloons. So, what of safety? There are multiple stories of both accidents and injuries due to the balloons. During the 1993 parade, strong gusts of wind pushed the Sonic the Hedgehog balloon into a lamppost at Columbus Circle. The lamppost damaged the balloon and the top of the post broke off while inside the balloon, dragging it down, injuring a child and an off-duty police officer in the process. During the 1997 parade, high winds pushed the Cat in the Hat into a lamppost. The falling debris struck a woman, fractured her skull and left her in a coma for 24 days. Subsequently, Mayor Rudy Giuliani formed a task force, prompting the implementation of numerous safety regulations the next year, including size restrictions, the removal of lamppost arms on the parade route, and both physical training and lessons in balloon physics for handlers.

* With many thanks to: Library of Congress; Wikipedia.org; MacysThanksgiving.fandom.com; and Google.com.

From the Business Office— Why Do We Eat Turkey?

Given that most historians agree that turkey was not the star of the buffet table at the first Thanksgiving, how did it get there?

Some give credit for the turkey's prominence to Sarah Josepha Hale—and we, too, will do so shortly. Her stories eventually became the model for the festivities we enjoy today. Others credit the bird's existing role in English feasts. Its large size made it a practical choice for such events. Then, some look to Benjamin Franklin who thought it a much more "respectable bird" than the Bald Eagle—making it a fitting entrée for one of the most American of holidays.

When the Pilgrims arrived, turkeys were plentiful in the region. In fact, estimates put the total number of wild turkeys in North America at more than ten million before settlement began. The Pilgrims should have been familiar with turkey as it is believed that Spanish explorers brought wild turkeys from Central America to Europe in the 1500s. By all accounts, fowl was served at the first Thanksgiving, but historians believe it was probably seasonal waterfowl like duck or geese.

So, how exactly did the turkey arrive at our forefather's tables? The turkeys walked there. But I'm getting ahead of myself again. Back to Sarah Josepha Hale. In her novel of 1827, *Northwood*, Hale dedicated an entire chapter to Thanksgiving celebrations in New England and other regions. She has been given the nickname "Mother of Thanksgiving" and she comes by it honestly. By 1854, largely due to her work, more than 30 states and US territories were celebrating Thanksgiving. In Hale's Thanksgiving vision, turkey was the center of the ideal meal.

And how did the turkeys get from field to plate? Again, they walked. Much has been written of the great cattle drives, but according to Kathleen Karr in her book *The Great Turkey Walk*, few remember the great turkey walks. In Antebellum America (the period of time shortly after the War of 1812 and before the Civil War, 1815 - 1861), thousands of turkeys parading down country roads headed to market was a regular sight, particularly in the weeks before Thanksgiving. Vermont turkeys marched to Boston. Kentucky and Tennessee turkeys hiked into Richmond.

The long marches were slow business as flocks didn't move much faster than one mile per hour. Roads in the late 18th century and 19th century were generally not in good condition and turkey herders (drovers) had to encourage their birds to ford streams, climb rocky hills, and fly over lakes and rivers. With much corn and an ambitious drover, a turkey drive could cover a whopping 20 miles in a single day.

While the modern turkey barely walks at all, not so with these birds. Well into the 1930s in some parts of the US, particularly the turkey towns of Texas, a great Turkey Trot celebration was held for the thousands of turkeys jogging in for the slaughter.

Farmers had begun to domesticate wild turkeys for food in the 18th and 19th centuries, but with the rise of an industrialized agricultural sector, a new trend developed to produce animals with larger breasts and the ability to grow to maturity faster. Currently, the most common domesticated turkey is the Broad-Breasted White with its meaty build and white feathers. Approximately 46 million turkeys are eaten in the US on Thanksgiving Day.

* With many thanks to: History.com. and Time.com.

Fifteen Fun Facts about Turkeys

1. Turkeys don't just "Gobble-Gobble", they also Cluck and Purr.
2. Turkey droppings tell a bird's sex and age. Male droppings are j-shaped, female droppings are spiral shaped. The larger the diameter, the older the bird.
3. Feathers galore—an adult turkey has 5,000 to 6,000 feathers!
4. Tom Turkeys aren't the only ones that swagger and fan their tail feathers to woo mates and ward off rivals. Some hens strut, too. (That comes as no surprise to our female readers, I'm sure!)
5. Young turkeys—called poults—scarf down insects like candy. Poults develop more of a taste for plants after they are four weeks old.
6. In the early 1900s, wild turkeys were on the brink of extinction with only about 200,000 remaining. According to the National Wild Turkey Federation, with funds derived from the Pittman-Robertson Act, through conservation efforts, and with thanks to sportsmen and sportswomen, there are now approximately 6.5 million wild birds in the US.
7. A wild turkey may look awkward, but it can clock 18 miles per hour on foot and up to 50 miles per hour in flight. Domesticated turkeys, on the other hand, are bred to be heavier, almost twice the weight of a wild turkey and are significantly slower.
8. Turkeys have sharp hearing and can see movement up to 100 yards away. In fact, their eyesight is three times better than humans. They also see in color and their eyesight covers 270 degrees.
9. Turkeys are social animals that form strong bonds and have unique personalities
10. Turkeys communicate with each other using over 20 distinct vocalizations, like gobbling and clicking.
11. Turkeys roost in trees to sleep.
12. Turkeys are native to North America.
13. You can tell a turkey's emotions by the color of their heads. Colors can change from red to blue to white, depending on how excited or calm they are. The more intense the colors are, the more intense their emotions.
14. Snoods, the fleshy appendage that extends over a turkey's beak, are for finding a suitable mate. According to the Journal of Avian Biology, females prefer males with longer snoods and the length of a male's snood can be used to predict the winner of a competition between two males.
15. It's widely believed that the first presidential pardon for turkeys started when Abraham Lincoln's son pleaded that the bird intended for Christmas dinner had a right to live just like any other creature. But it wasn't until 1989, during George H. W. Bush's administration that the official pardoning ceremony started.

* With many thanks to: World Animal Protection.US; and US Fish & Wildlife Service.

Everything You Wanted to Know About Turkey Carving...

...But Just Didn't Want to Ask

Supplies Needed:

- A sharp knife. It doesn't need to be fancy, but your knife does need to be sharp.
- A BIG cutting board. It needs to be able to fit the whole turkey. A baking sheet can work because the edges catch any liquid.
- A serving platter. Keep it next to your carving station so you can instantly plate it as you go.
- Aluminum foil to cover the carved meat and keep it warm as you carve.

Pro Tips:

- Let the Turkey Rest! You've already done all the work of prepping and roasting the perfect Thanksgiving turkey, be patient and let it rest for about 30 minutes so it doesn't dry out. If you slice into it too early, the juices will run out instead of staying in the meat to make it moist.
- Be Careful with the Skin: You don't want to ruin the crispy skin, so use a very sharp knife or kitchen scissors and be careful to try to still keep it attached.
- Save Leftovers: The leftover turkey sandwich on a homemade roll with cranberry sauce or cranberry relish is everyone's favorite!
- Use Paper Towels: The turkey might still be hot, paper towels can protect your hands by keeping the turkey steady while you slice it.
- Remove trussing strings.

How to Carve the Turkey:

Make sure the turkey has rested for at least 20 minutes before you begin to carve it. If you carve it too soon, the juices will run out instead of being absorbed back into the meat to keep it moist.

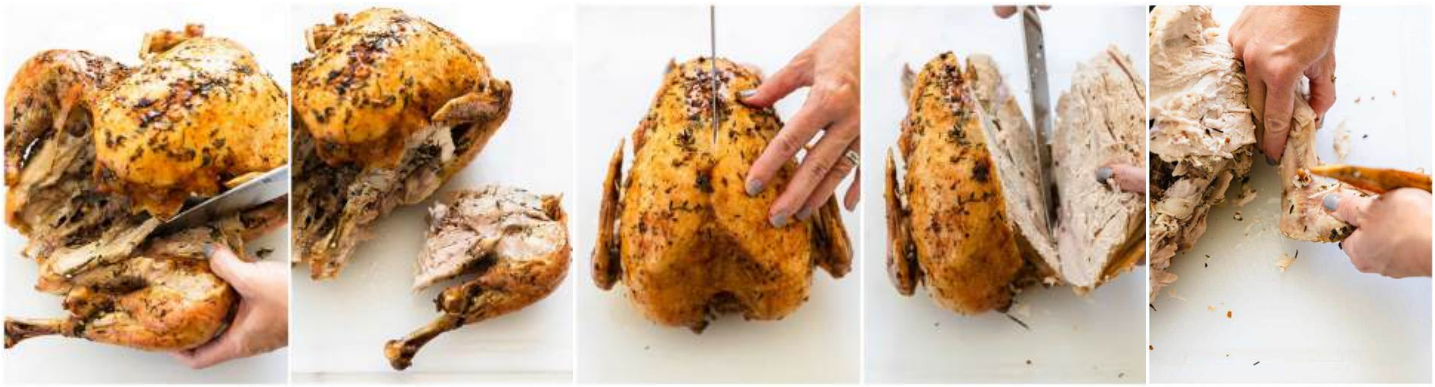
1. **Remove Legs:** Starting with one leg, use your knife so slice through the skin and meat toward the leg joint. While slicing, gently pull the leg back and separate it from the rest of the turkey. Listen for a "pop" meaning that the thigh bone popped through. Don't cut through the joint! Gently remove any extra skin and meat around the joint then remove the leg from the body. Set thigh and drumstick on platter then repeat with other leg.
2. **Remove Wishbone:** Removing the wishbone makes it extra easy to remove the breast meat. Plus, then everyone will be happy they get to make a wish! At the front cavity of the turkey (where the head would be), cut away the skin from the opening then locate the wishbone – it runs along the neck in an upside down "v". Feel for the bone with your hands then gently cut along the wishbone then pull it down and out.

Everything You Wanted to Know About Turkey Carving...

...But Just Didn't Want to Ask

How to Carve the Turkey: (continued)

3. **Remove Breast Meat:** Find the breast bone that runs all the way down the center that separates the two turkey breasts. Use your knife and cut down center on one side of the bone, slicing downward. Follow the curve of the breast bone then cut and separate the breast meat until the bone is free. Place breast meat on platter then repeat with the other turkey breast.
4. **Remove Wings:** Gently pull the wings away from the body, then use your knife to cut around the skin and meat, then cut through the joint. Remove the wing, set it on the platter, then remove the other joint.
5. **Carve the Meat: Slice against the grain!** The most important part is slicing the meat the correct way! Slicing it against the grain means cutting the meat in the opposite direction of the way the natural muscle fibers run. Look close at your meat and you will see the fibers running in the same direction. Cut it opposite of those lines so the meat is tender and not chewy.
6. **Preserve the skin.** Make sure your knife if sharp (or use scissors) to cut the skin to it stays on each slice of turkey meat.
7. **Separate Drumstick from Thigh.** Place skin side down on your cutting board then slice right through the natural seam of the joint.
8. **Keep Turkey Warm.** Keep the platter of turkey covered with aluminum foil to keep it warm until serving.
9. **Save the Carcass!** Keep it and use it to make homemade chicken stock or toss the carcass in the freezer and make the broth another day. Use the dripping to make turkey gravy.



*Many thanks to Tastes Better From Scratch.com!

It's That Time Again—Employee Appreciation Holiday Fund

Dear Members,

The holiday season will soon be upon us and there is no better time to take stock of the many blessings that we enjoy here at the Moorestown Field Club. From beautiful grounds, enthusiastic and loyal members, diligent and conscientious board and committee members, and a hardworking and dedicated staff – it is truly a joy to be a part of this club.

To express appreciation to the staff for their tireless efforts, each year an **Employee Appreciation Holiday Fund** is established. This annual appeal provides an avenue for club members to express their thanks to the staff for their efforts in providing an exceptional member experience. Year after year, MFM members display their kindness and compassion with heartfelt and generous gifts to the Holiday Fund.

If you are moved to donate to the fund, simply complete the form below and drop it into the Holiday Fund box in the clubhouse foyer along with your check or authorization to charge your club account. You can also return the completed form with your authorization to office@moorestownfc.com. Feel free to address any questions or concerns to the Office Manager through the same email address or by calling (856) 235-1464, extension 1.

The MFC staff thanks you for your thoughtful response to this appeal and wishes you and your family health, happiness, and joy throughout this Holiday Season and the upcoming New Year.

I would like to contribute the following gift to the **Employee Appreciation Holiday Fund**:

$500 $250 $150 $50 Other $_____

Member #_____

X_____

My signature above indicates authorization to charge my club account for the amount circled or shown above.

November Crossword—It's an All Thanksgiving Puzzle!

Across

1. Turkey Day
3. Pilgrim's Boat
6. Helps Dry Bird
10. Sport of the Day
11. Tribe Attendees
14. Banquet
15. 11th Month
16. 34th Street Procession
17. Settlers
18. Cavity Fill

Down

2. Cob Custard
4. Holiday Emotion
5. Squash Tart
7. Reunion Event
8. Chief at First Turkey Day
9. Colony Name
12. Bird Leg
13. Crop Culling

November Word Search

Words may appear forward, backward, and diagonal.
Letters may be included in more than one word.

Q T X G C O M M U N I T Y B L A C K F R I D A Y
Z E P O N V G Q V Z V E T E R A N S D A Y U G P
D S T U G I H E L G R A T I T U D E S M E I L K
T W E D M D V X N F K S Y S O H V J I X F Y W E
I E P G G P B I N O R X E V E E L Q V J M U N C
T E G N N R K T G E B V D A E R B N R O C W E U
U T N I R F K I I S A H F Z C W M W U T F M L A
R P I D D Y R D N E K P S L L A B T O O F U O S
K O S D G X L F L P Q N S I D B H Y D C T Y R Y
E T S U O O S N A B I Y A W W R H L O X G D E R
Y A E P S Y Q Q G M C E R H O F Z L J U N O S R
D T R N Z E C E I F I Y G C T E O H B F Q Q S E
A O D R U Z B Q C E W L K O G N B A X O O K A B
Y E R O R O N O H S Y E Y M I F L R A R R N C N
K S E C G P Z W S T L D T E B W L V G G I B N A
Y C T X A L B X W I X A S W G E Q E Z J I M A R
G W S A T X F Z G V J R G A P S O S Q H K R E C
D A Y L H A C E I A P A H I B I G T Q H G A B C
N L O S E C U R K L D P C I M G V E N I S O N V
J F G F R O G H G X H E L B E C A E P X F L E E
O P V S M R F L S U R G L E F T O V E R S Y E I
A E E P C N Y V A R G S P I L G R I M H G T R D
X R E D I C E L P P A M M A Y F L O W E R O G H
K D N A T I V E A M E R I C A N T E L B I G I O

wishbone
oyster dressing
colonies
honor
leaves
pumpkin pie
gather
plymouth rock
festival

sweet potatoes
gravy
community
leftovers
apple cider
corn pudding
venison
mayflower
harvest

cornbread
family
peace
acorn
veterans day
recipe
gratitude
pilgrim
thanksgiving

giblet
cranberry sauce
soldiers
green bean casserole
black friday
parade
turkey day
native american
football

What to Celebrate in November

National Days of November 2025

November 1—National Family Literacy Day
November 2—National Deviled Egg Day
November 3—National Sandwich Day
November 4—National Candy Day
November 5—National Donut Day
November 6—National Men Make Dinner Day
November 7—National Jersey Fri-Day
November 8—National Cappuccino Day
November 9—National Scrapple Day
November 10—National Forget Me Not Day
November 11—National Veterans Day
November 12—National French Dip Day
November 13—National Indian Pudding Day
November 14—National Seat Belt Day
November 15—National Philanthropy Day

November 16—National Check Your Wipers Day
November 17—National Take a Hike Day
November 18—National Princess Day
November 19—National Play Monopoly Day
November 20—National Great American Smoke-Out Day
November 21—National Substitute Teachers' Day
November 22—National Cranberry Relish Day
November 23—National Adoption Day
November 24—National Sardines Day
November 25—National Blasé Day
November 26—National Tie One On Day
November 27—National Thanksgiving Day
November 28—National Native American Heritage Day
November 29—National Small Business Day
November 30 —National Secondhand Sun-Day

Fun Facts about November

- November's flower is Chrysanthemum, which represents cheerfulness.
- November's stone is Topaz. The ancient Greeks believed that topaz could make a wearer invisible. A symbol of honor and strength, topaz was also believed to bring longevity and wisdom.
- November's full Moon is traditionally called the Beaver Moon. Why this name? In the Colonial Era, this was the month to set one's beaver traps before the swamps froze and beavers retired to their lodges, to ensure a supply of warm winter furs.
- November is American Diabetes Awareness Month as well as American Indian Heritage Month.
- **M**ovember is a popular event in November where men grow moustaches to raise awareness and funds for men's health issues.
- The first week of November is a busy one—The 1st is All Saints' Day, the 2nd is Election Day, the 3rd is Sadie Hawkins Day, and the 4th is Diwali, the annual festival of lights celebrating the triumph of good over evil.
- Familiar People born in November: Daniel Boone, Nov. 2, 1734; Marie Curie, Nov. 7, 1867; Alan Shepard, Nov. 18, 1923; Alistair Cooke, Nov. 20, 1908; Boris Karloff, Nov. 23 1887; Andrew Carnegie, Nov. 25, 1835; Charles Schulz, Nov. 26, 1922; Mark Twain, Nov. 30, 1835; and Sir Winston Churchill, Nov. 30, 1874

Moorestown Field Club

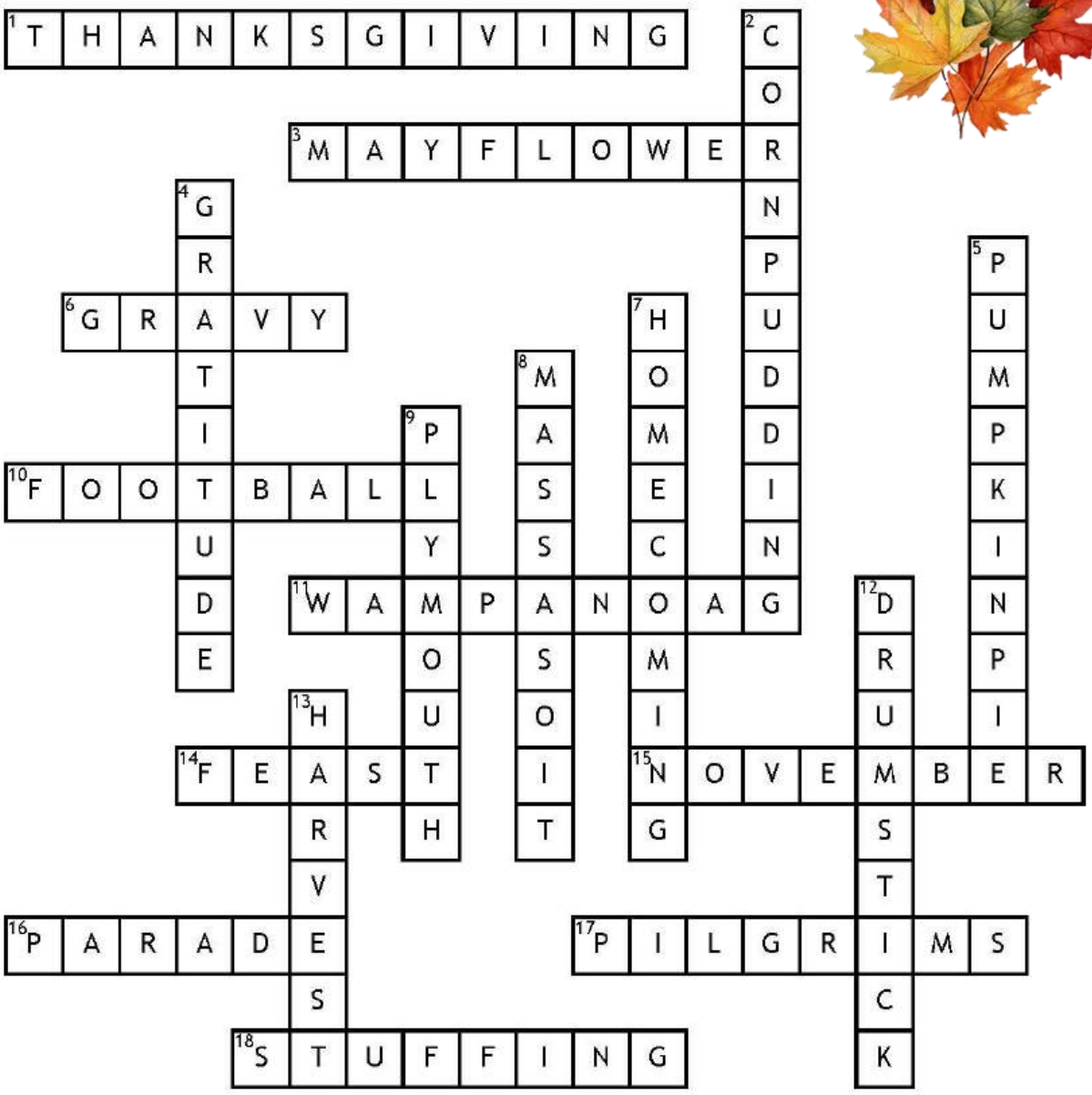
Welcomes New Members!

F M and Megan Bonnevier & Family—Tennis

Bill and Courtney Darling & Family—Tennis

Michael and Tricia Fidler & Family—Golf

November Crossword — Spoiler Alert!



Across

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14. Banquet
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9. Colony Name
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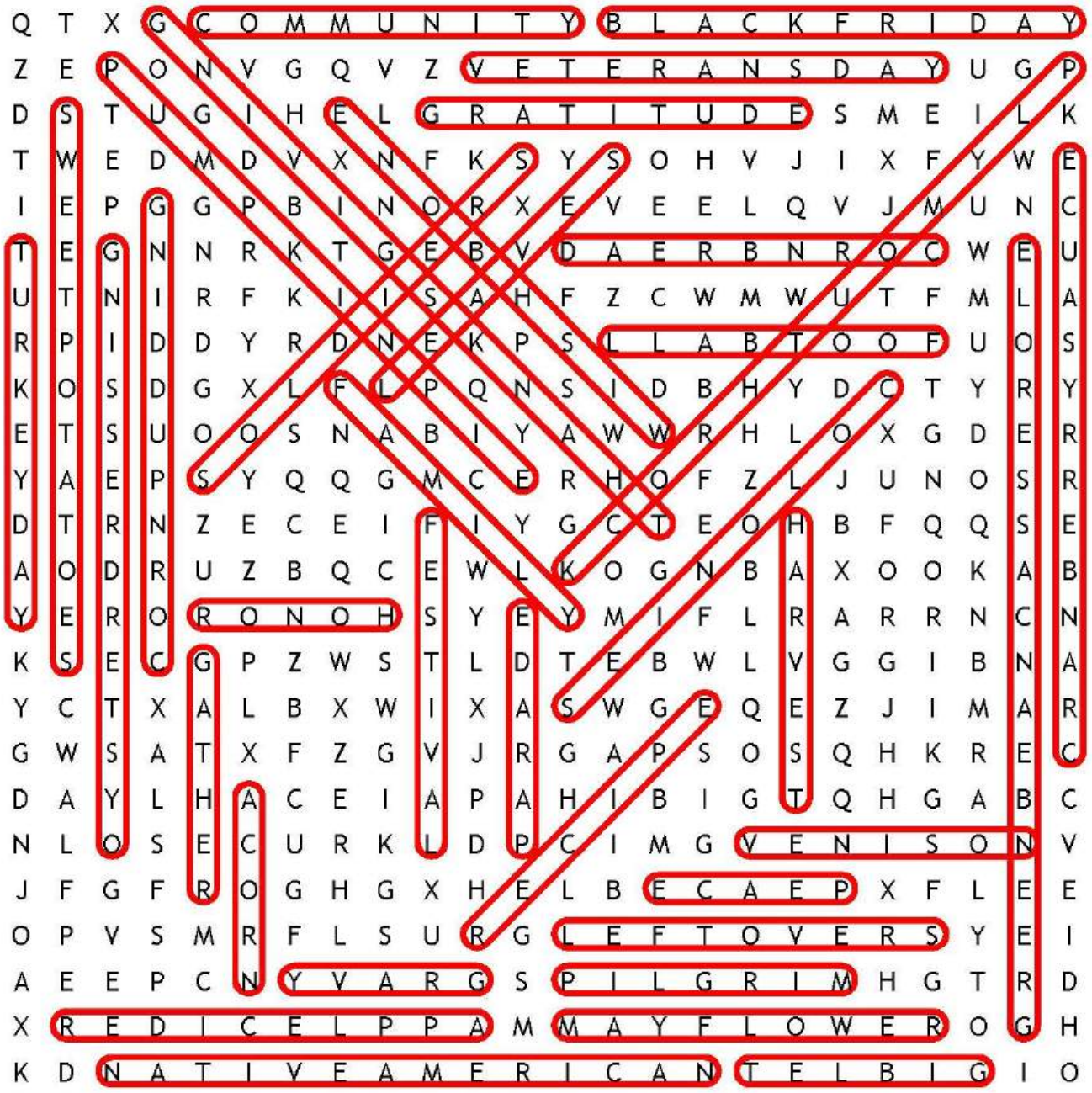
November Word Search — Spoiler Alert!



wishbone
oyster dressing
colonies
honor
leaves
pumpkin pie
gather
plymouth rock
festival

sweet potatoes
gravy
community
leftovers
apple cider
corn pudding
venison
mayflower
harvest

cornbread
family
peace
acorn
veterans day
recipe
gratitude
pilgrim
thanksgiving

giblet
cranberry sauce
soldiers
green bean casserole
black friday
parade
turkey day
native american
football

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Board Officers	Liaison for:	Phone #	Term Expires	Email:
President, Pat Fowler	Greens Committee	(609) 515-1799	2026	president@moorestownfc.com
Treasurer, Greg Bronczyk	Budget Comm & Long Term Planning	(856) 906-5784	2026	treasurer@moorestownfc.com
Secretary, Ben Blank		(856) 207-8737	2025	secretarymoorestownfc@gmail.com
Trustees at Large	**Liaison for:**	**Phone #**	**Term Expires**	**Email:**
Bill Emerson	Men's Golf	(856) 296-9179	2027	wemerson@emersongroupinc.com
Jon Greer	Policy Committee	(609) 304-6793	2025	jgreer@gslcounsel.com
Dana Krisanda	Tennis	(856) 229-1892	2027	dkrisanda@msn.com
Lisa Paparone	Ladies Golf	(609) 330-8116	2026	lisapap1@comcast.net
Paul Gilhool	Membership/ Marketing	(609) 707-7605	2025	pjgilhool@gmail.com
David Ricci	House & Social	(856) 780-5789	2026	dricci@comcast.net
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Membership & Marketing Committee	Paul Gilhool	(609) 707-7605		pjgilhool@gmail.com
Dining Committee	TBD			
House & Social Committees	Chris Bain	(412) 580-6746		bain.christopher@gmail.com
Men's GAP Men's Golf Committee	Tim Casale Mike McCool	(609) 217-7711 (856) 296-2260		timc52478@yahoo.com mmccool14@comcast.net
Ladies' Golf Committee	Katie Alexander Pat DeHart Anne Cantwell	(609) 744-4921 (856) 222-1225 (609) 217-0196		63kalexander@gmail.com patricia.dehart@hotmail.com cantwella@comcast.net
Tennis Committee	Craig Mehnert	(609) 417-2356		craigomehnert@gmail.com
Greens Committee	Steve Gallagher	(215) 783-0054		steveg@ses95.com
Long Range & Capital Planning Committee	Audrey Brisson	(856) 912-9979		audbrisson@msn.com
Policy Committee	Jon Greer	(609) 304-6793		jgreer@gslcounsel.com
Traditions Committee	Steve Gallagher	(215) 783-0054		steveg@ses95.com
Pickleball Committee	Keith Omlor	(215) 850-6669		rkomlor@comcast.net

Calendar — November 2025

"The thinnest yellow light of November is more warming and exhilarating than any wine they tell of." — Henry David Thoreau

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1 Men's Closing Day
2	3 9 AM Weekday Tee Time Begins	4 Ladies' 18 Holers Closing Day	5	6 Dart League Begins	7 Live Music 6—9 PM	8
9	10	11	12 TRIVIA	13	14	15 3– Man Scramble
16	17	18 Board Meeting	19 TRIVIA	20 Golf Shop Holiday Sale 4 PM	21	22
23	24	25	26 Live Music 6—9 PM	27 **CLOSED**	28 Bar & Restaurant 11AM — 5 PM	29
30						