

MARCH AND APRIL 2022

CONNECTION



Discover your sanctuary

THE OFFICIAL NEWSLETTER OF CABARRUS COUNTRY CLUB

CLUBHOUSE OPERATIONS

Dear Members of CCC,

I couldn't be more proud of this club, membership & the team as we encroach on the upcoming busy season. The Food and Beverage team have held strong through kitchen renovations and continue to adapt daily to make sure we are still providing food service during this very "tricky" time for the team. Ken, Kevin & their teams continue to focus on the golf experience and I'm excited for the spring season, new events and a club that is busting at the seams. Tennis is coming to life, as Luana & Alex have placed great new coaches, we've joined a North Charlotte pickleball league and we have a potential more permanent pickleball court project in the works. This growing membership is the true value and brand of the club, and you all continue to show support and utilization even through snow & a kitchen renovation! The beginning of 2022 has also brought exciting staffing changes. We've said and are saying goodbye to some great employees and welcoming new transitions into their spots.

Eryn Crews, Membership Sales & Engagement Coordinator began on February 1st and I'm excited for the experience she brings to the table, to expand communications and engagement, while continuing down the path of membership growth. Tracey Barry is transitioning to the Event Coordinator role, and I'm excited for her to engage in this new facet in her career and continue the great work Hayley Smith started.

The kitchen project continues and is still on track to be complete in mid-March. Expected surprises, changes, and other items have created some fun decision making, but our kitchen will be ready to move in by that time frame. We will likely still have a few equipment delays, which will arrive later in the year. I appreciate your patience, and willingness to support the team during this time, it's been challenging & fun!

Our membership continues to grow, with 17 new members in January & February, bringing our total to 40 new members during the Fall membership drive. Our path continues to a Golf membership wait list, and I'm confident that we can get there by the end of the year. What's been even more impressive to me, is the attrition during this time. We've only had 7 resignations from November-February. The club historically loses 14-20 members annually during this period. A huge change, thanks to our fantastic membership and team.

Our annual meeting is upcoming on March 30th, beginning at 5:30pm. We will be hosting the grand kitchen re-opening event following the annual meeting. This meeting is crucial to attend, not only for the event, but to listen in on what's next for Cabarrus Country Club while celebrating 2021 and the path forward. We are in process of updating our strategic plan and will be providing snapshots of the path and direction that evening. We want your presence, as we will be looking for future feedback in the coming year!

In closing, the club is still being challenged with the staffing crisis. We are working on building our teams back up, especially in F&B, for the upcoming season. If you know of anyone who would like to be a part of the team, please don't hesitate to reach out to me, and I can connect them with the appropriate department head.

JACOB CYR, CCM
General Manager



Save the date!

March 30, 2022

Join us for our Annual
Meeting & Cocktail
hour in our
BRAND NEW KITCHEN!

5:30pm—6:45pm
Meeting

7:00pm - 10:00pm
Kitchen re-opening with
member charge bar
available!
\$15++ to attend



Member Spotlight

STEVE & BETTE THOMAS

Pictured left are long time members, Steve and Bette Thomas. They have been members since 1996, their children were on the swim team and they LOVE Cabarrus Country Club!

You can find them enjoying a bite to eat at their favorite table in the bar (table 1 under the tv) or enjoying all the club has to offer! Steve loves to golf and is currently serving on the Board of Directors. Bette is quite the social butterfly and attends many several social club events and is serving on the House Committee.

Employee Spotlight



DANIEL JOHNSON

Daniel has been with us since 2021. He has worked diligently and is quite talented, so much so, he has recently been promoted to Sous Chef! We are excited to continue to see him grow and what he will do in the future.

5 Fun Facts:

1. Proud dad of 2 kids, ages 7 and 4
2. Board game lover
3. A Mt. Pleasant local
4. Anime fanatic
5. Has 2 dogs named Maple and Syrup

Stay Connected

Follow our social media for pictures, videos, updates and more!



clubster™

With Clubster, you instantly have a real-time social connection with the club, through your computer, iPhone, Android, iPad or Tablet. You can easily download the free Clubster app from the Apple App Store, or the Google Play Store. Keep up with the latest club news, events and activities.

- Receive email and mobile push notifications
- Share posts and comments with fellow members
- Create Personal Groups and share group posts and comments

MEMBERSHIP

Dear Members of CCC,

It has been my absolute pleasure joining the team and working with our knowledgeable and hardworking staff. Everyone has been so kind helping me get acclimated and integrated into CCC way of life! I am really looking forward to meeting as many members as possible and spending time finding ways to make your membership as enjoyable as possible.

I write this memo on my 16th day on the job, but I feel like so much has already been accomplished behind the scenes and I am looking forward to rolling out new projects and programming. To kick things off, I've collaborated with Jacob to create a new Preview membership Program to roll out March 1st. In contrast to last years' 30-Day Preview, this will be a 45-Day program where prospective members will pay dues equivalent to 45 days along with a Preview Participation Fee. As our membership continues to grow (we've already gained 17 since the beginning of the year) we want those who preview the club to be serious about joining while keeping the flow on the course steady. The fees the prospective member will pay for the preview will roll over towards initiation if they choose to become full time members after experiencing everything the Club has to offer and getting to know you, our wonderful members.

We are still offering a Referral Credit to those who refer new members paying initiation in full. Send your friends our way!

Looking forward to spring,

ERYN CREWS

Membership Sales & Engagement Coordinator



WELCOME NEW MEMBERS

(January/February 2022)

Ben & Porter Peterson - Sports/Social

Jeffrey & Regina King - Full

Scott & Kimberly Titus - Full

Justin & Jade Smith - YP 2

Peter & Jodi Laatz - Sports/Social

Carl & Dinah Hepler - Senior

Jennifer & Jimmy Hall - Sports/Social

Walter & Susan Hannah - Sports/Social

Wayne & Alexandra Carter - YP 1

DeWayne & Donna Mash - Full

Sean Melquist - YP2

Michael & Barbara Jean Campeggio - Senior

Ahmar & Karishma Valam - YP2

Elana & John Griffing - Sports/Social- NR

Ernest & Amy Young- YP3-NR

Yuchan & Gregory Dave - YP 2

Roxana Arango - Sports/Social

Peter & Donna Marx- National NR

New Member Monday

Keep your eyes peeled each Monday where I'll share a little more about our newest members via Clubster.

We want everyone who joins our club to feel welcome and get quickly connected and integrated into our programming and social scene.

You can help by becoming an Ambassador of CCC by connecting with a new member when they join. Invite them to meet you in the clubhouse for drinks or dinner, or out for a round of golf.

Send me a message to get connected with a new member today!

OVERLOOK BAR & GRILL

Easter Brunch Buffet

Sunday, April 17 | 11:00am - 1:30pm

\$32++- Adults | \$15++- Kids 5+

Lavish salad bar

Shrimp cocktail &

Whole poached salmon display

Carved spiral ham with honey-maple glaze

Fried chicken and waffles

Mashed potatoes

Green bean casserole

Candied yams with brown sugar, butter and
toasted marshmallow

Steamed broccoli

Baked macaroni and cheese

Stone-ground grits

Omelet station

Bacon

Cheese blintz

Chicken tenders & fries

Pecan Pie

Cadbury egg cheesecake

Apple turnovers

Assorted Easter candies

Book reservations online or call 704.786.3104
Please RSVP no later than Tuesday, 4/12

48 HR Cancellation Policy

Mondays:

Club Closed

Tuesday- Sunday

Bar 10:00am- 5:00pm

Lunch 11:00am-4:00pm

(in TOGO containers during kitchen renovation)

Tuesdays &

Wednesdays:

Curbside Pickup

Takeout

4:30pm-6:30pm

Thursdays:

Burger & Bottle Night

5:00pm-8:00pm

Friday & Saturday:

Themed Nights

5:00pm-8:00pm

Sundays:

Lunch 11:am-4:pm

Theme Nights!

MENU

Enjoy a final month of theme nights during the last days of kitchen renovation. Full Dining menu to commence soon. Stay tuned to Clubster for details!

FRIDAY, MARCH 4 | \$16++

Build your own Burrito Night

- Mexican Style beef or Fajita chicken
- Assorted toppings
- Spanish rice & refried beans
- Chips and Salsa
- Sopapillas
- Margarita & Mexican beer specials

SATURDAY, MARCH 5 | \$23++

Southern Cookin' Night

- Fried Chicken
- Mac n' Cheese
- Coleslaw
- BBQ Baked Beans
- Key Lime Pie

SATURDAY, MARCH 12 | \$24++

Ramen Night- Build Your Own Ramen Bowl

- Traditional Ramen or Soba Noodles
- Thinly shaved beef, chicken, pork or shrimp
- Assorted vegetables
- Warm brownie sundae bar

FRIDAY, MARCH 18 | \$21++

March Madness Night

- Pizza Station
- Slider bar
 - meatballs, pulled pork, chicken tenders
- Cole Slaw
- Tossed salad
- Mac n' Cheese
- Cookies & Brownies
- **Whiskey tasting - \$24++**



Take-Out

TUESDAY & WEDNESDAY

TUESDAY, MARCH 1 | \$24+

- Strawberry wedge salad with gorgonzola crumbles, bacon bits and bleu cheese dressing
- Braised beef with hearty vegetables in tomato-veal broth
- Chocolate lava cake

WEDNESDAY, MARCH 2 | \$22+

- Hickory grilled barbeque St. Louis style pork ribs
- Corn on the cob
- Braised collard greens
- Apple cobbler

TUESDAY, MARCH 8 | \$28+

- Cornbread panzanella salad with grape tomatoes, cucumber ribbon, sharp cheddar and creamy Italian vinaigrette
- Shrimp and grits with andouille sausage, creamy gravy and stone ground grits
- Key lime pie

WEDNESDAY, MARCH 9 | \$20+

- Caesar salad
- Lasagna with meat sauce
- Cookies and cream gelato

TUESDAY, MARCH 15 | \$19+

- BBQ chicken (bone-in breast)
- Brown sugar baked beans
- Cole slaw & potato salad
- Apple pie with cinnamon whipped cream

WEDNESDAY, MARCH 16 | \$12-\$15+

- 8 Slice Pizza
- Cheese Only- \$12
- Pepperoni, Meat Lovers, Supreme, Veggie- \$15
- Gluten Free Crust Available

TUESDAY, MARCH 22 | \$25+

- Mixed green salad with ranch dressing
- Blackened Mahi Mahi with sweet corn relish
- Lemongrass scented wild rice
- Coconut glazed pound cake

ORDER AHEAD ONLINE
OR CALL
704.786.3104
BY 2PM

*Meals can be picked up
curbside at the pool 4:30pm- 6:30 pm*



TUESDAY, MARCH 29 | \$20+

- Traditional wedge salad with bleu cheese dressing
- Meatloaf with brown gravy
- Mashed potatoes
- Steamed broccoli
- Double chocolate brownie

TUESDAY, APRIL 5 | \$26+

- Arugula salad with Cotija cheese, bacon bits, dried cranberries, toasted pistachios and citrus vinaigrette
- Pan seared Atlantic salmon
- Sautéed spinach and sundried tomatoes
- Yellow rice pilaf
- Carrot cake with cream cheese icing

TUESDAY, APRIL 12 | \$20+

- Sofrito braised chicken tacos (3 per person with salsa, sour cream, shredded cheddar, shredded lettuce)
- Refried beans
- Tres leche cake

TUESDAY, APRIL 19 | \$17+

- 2 Char grilled beer braised brats smothered in sautéed onions and peppers
- Coleslaw
- Kettle chips
- Peanut butter chocolate chip brookies

TUESDAY, APRIL 26 | \$20+

- Antipasto salad with iceberg, provolone, pepperoni, olives, pepperoncini, red onion and Italian vinaigrette
- Baked manicotti with meat sauce and mozzarella
- Raspberry mascarpone filled crepes with butter and powdered sugar

Spring EVENTS

3/11: Celebrity Night- St. Patty's Day Pub Crawl Mixer

7:00pm-11:00pm | \$25++ per person

Start out on the Veranda with a signature appetizer and specialty drink, then head into the Atrium for food stations and Irish Car Bomb cocktails. Finish in the Overlook with Irish Coffee and Dessert. Prizes for the best outfit! May the luck 'o the Irish be with ya!



3/13: Kid's Kitchen- Make your own Playdough!

2:00pm-3:00pm | \$10 per child

We've got the best recipe for homemade playdough- super soft, doesn't stick and lasts for months.



3/23: Yappy Hour

3:00pm-5:00pm | Complimentary Event

There will be treats for those with 4 legs & those with 2! Enjoy a beautiful day on the veranda with your fur babies!

3/30: Annual Meeting & Cocktail hour in the BRAND NEW KITCHEN!

5:30pm-6:45pm Meeting | \$15++ to attend kitchen re-opening with member charge bar available!

4/16: Easter EGGstravaganza

11:am—1:00pm | \$25++ -Adults, \$12++- Kids 5+
All things Easter! Brunch with the Easter Bunny,
Easter egg hunt and more!

4/17: Easter Brunch

11:00am—1:30pm | \$32+++ Adults \$15+++ Children 5+
Join us for the delicious Annual CCC Easter Brunch!

4/21: LNO Trivia Night

7:00pm-9:00pm | \$25++ includes trivia & appetizers
Test your knowledge during 3 rounds of trivia! Sign-up as teams of 4 or more or CCC will place you in teams. Each round will have a winning team with a prize!

4/22: Chef's table (12 seat limit*)

5:30pm-8:00pm | \$125++ per person
5 course dinner, 5 wine pairings in our renovated kitchen

4/24: Kids Paint & Sip- Spring Mural with Eryn Crews

2:00pm—4:00pm | \$10 per child | Ages 5+
Meet Membership Coordinator, Eryn Crews.
All supplies included in cost as well as snack &
complimentary non-alcoholic beverages!

4/29: Prime Rib Night

5:00pm-8:00pm | \$25-\$33++ per person
10,14 or 20 ounce Prime Rib
Summer Fields Strawberry Salad, dinner rolls,
southern style green beans, garlic whipped mashed
potatoes, Chef's Choice dessert

*Limited menu available- Chef's Choice



Pro Shop Hours:

March 1-13

8:00am- 5:00pm

March 14-31

7:30am- 6:00pm

April -

7:00am- 6:00pm

Tee Times:

Tuesday 3/15 - 8:30am

Range closes at Dusk

Friday 4/1- 8:00am

Range closes at Dusk

Sundays- 2hrs before Dusk

Saturday

Shotguns-

9:30am*

**Times subject to change*

Spring Schedule:

Club

Wednesday 3/8:

Guest Day-TT All Day

Wednesday 4/6:

Masters Par 3 SG 5:30pm

Couples

Sunday 3/13:

Couples Match Play

Bracket Released

Own TT

Friday 4/15:

Couples Kickoff Event #1

SG 5:30pm

GOLF

MARCH EVENTS

Taylor Made

Fitting Day:

Thursday 3/10

2:00pm—6:00pm

Titleist Fitting

Day:

Thursday 3/24

1:00pm—5:00pm

Callaway Fitting

Day:

Wednesday 3/30

1:00pm—5:00pm

APRIL EVENTS

Taylor Made

Fitting Day:

Thursday, 4/24

1:00pm—5:00pm

BY

APPOINTEMENT

ONLY

LGA

Thursday 3/10:

LGA Mtg. No Golf

Wednesday 3/23:

LGA Match Play

Bracket Released

Own TT

Thursday 4/1:

Match Play Begins

Own TT

Thursday 4/7:

LGA Kickoff Breakfast

RSG 9:00am

Wednesday 4/20:

Sips & Tips

NA 6:00PM

Thursday 4/14:

Spring Par 3

RSG 9:00am

Thursday 4/21:

Low Putts

RSG 9:00am

Thursday 4/28:

Stableford

RSG 9:00am

MGA

Sunday 3/13:

MGA Match Play

Bracket Released

Own TT

Saturday 3/19:

MGA March Madness

SG 9:00am

Saturday 4/9:

MGA Event TBD

AM TT

*Please be on the lookout for emails with information about online
tee times, cart rules and general information*

TEE TIMES BY APPOINTEMENT ONLY



2022 PGA Jr. League Golf

PGA Jr. League Golf (www.pgajlg.com) is a fun, social and inclusive opportunity for boys and girls, ages 13 and under, to learn and enjoy the game of golf from PGA professionals. Like other recreational youth sports, participants wear numbered jerseys and play on teams with friends.

This will be our sixth season of PGA Junior League Golf at CCC and we are looking for the first 48 kids to sign up so we can have our own league here at Cabarrus again.

Each player will pay \$99 for registration online. Members pay \$300 and non-members will pay \$400 for the league.

REGISTRATION DEADLINE MARCH 24TH.

Signing up is easy! Go to www.pgajlg.com and click on Player Sign Up. You will then set up an account username and password with Sports Engine. The code for CCC is **lovegolf**.



The 2022 season begins March 29th and ends May 20th.

Program includes:

- **Team uniform and PGA package**
- **4 Instructional practices utilizing US Kids Golf Level 5 curriculum**
- **Learning the 9 core values encouraged by The First Tee**
- **Rules and etiquette on the golf course**
- **3 9-hole matches on the golf course**
- **PGA coach- how to become a better athlete**

Parents are needed as Scorekeepers & Caddies!



2022 PGA Jr. League Golf Season Schedule

Practice & Play on the same day each week.

Week 1: Practice- Putting, Around the Green & Full Swing

Week 2: Practice- Putting, Around the Green & Full Swing

Week 3: Play/Practice 4 holes to get ready for 1st match

Week 4: Play 9 holes- Tee Times begin 4pm

Week 5: Practice- Putting, Around the Green & Full Swing

Week 6: Play 9 holes- Tee Times begin 4pm

Week 7: Practice- Putting, Around the Green & Full Swing

Week 8: Play 9 holes- Tee Times begin 4pm

TEAM 1

Girls age 6-8

Tuesdays 4pm-5:15pm

March 29- May 17

TEAM 2

Boys age 6-8

Tuesdays 5:15pm- 6:30pm

March 29- May 17

TEAM 3

ages 9-13

Wednesdays 4pm-5:30pm

March 30- May 18

TEAM 4

ages 9-13

Wednesdays 5:30pm- 7pm

March 30- May 18

TEAM 5

ages 9-13

Thursdays 4pm- 5:30pm

March 31-May 19

TEAM 6

ages 9-13

Thursdays 5:30pm- 7pm

March 31-May 19

TEAM 7

ages 9-13

Fridays 4pm- 5:30pm

April 1- May 20

TEAM 8

ages 9-13

Fridays 5:30pm- 7pm

April 1- May 20



2022 U.S. Kids Golf at Cabarrus

U.S. Kids Golf at Cabarrus seeks to serve every member of the family ages 6-12. Our programs will benefit players of every age based on proven models of learning, simple and repeatable swing development, use of goal-planning booklets and making golf a family endeavor.

With 25 year of experience leading youth development in the game, working with top coaches and impacting many young players, our Academy philosophy believes:

- **Learning is best when it is experiential and in groups**
- **Goals should be discussed and tracked regularly**
- **Parents need to be engaged and play a vital role in their children's progress**
- **Optimal performance happens when people are having fun**
- **Classes are 60 minutes each; 6:1 Student/Teacher ratio**

Class Schedule

Saturday, April 2, 16, 23 & 30 **10:00am**
Saturday, May 7, & 21 **10:00am**

Saturday, September 3, 17 & 24 **10:00am**
Saturday, October 8, 15, & 22 **10:00am**

\$110 MEMBER

\$135 NON-MEMBER

Prices include 5 classes and U.S. Kids Golf Level 1 book.

We are proud to offer three junior golf camps in 2022 for Juniors 6 to 12 years old.

June 20-23

July 18-21

August 1-4

Camps are Monday through Thursday from 8:00am until 12:00pm.

We will be emphasizing SAFETY on the course/practice facilities and most importantly making sure the kids have FUN.

Instruction will be utilizing the US Kids Golf Level 1 & 2 books. We will begin working on Putting and the short game then transition into the Full Swing. The goal is to earn Master Level.

The camp will also be on the golf course learning proper etiquette and rules as well as playing. We will have contests in each area of instruction. Water and snacks will be provided.

\$295 for Members

\$345 for Non-Members

8:1 Student / Teacher ratio

Come by the Golf Shop and fill out an entry form. Sign up early to reserve your place in camp!

*Call Deac Dawson, PGA @ 704-232-6445
with any questions.*



GOLF COURSE MAINTAINENCE

Spring/Summer Pre-emergent Application

We will be making our pre-emergent application for spring and summer weed control. Crabgrass and Goosegrass are two of the most common weeds we battle here on the golf course. A couple things to keep in mind when it comes to pre-emergent herbicides...

A variety of weeds may be listed on the label for control, but some weeds on the label are controlled better than others. Although many pre-emergent herbicides are highly effective, they are not 100% effective. Getting 80-90% weed control is consider a success, so when treating 120 acres please realize we will have some weeds breakthrough in certain areas.



Annual Irrigation Pump Maintenance

Each spring we have our annual pump maintenance performed on the irrigation pumps. We have 2 (60 horsepower) pumps for the front 9 pump house and 2 for the back 9 pump house along with a 6 horsepower pressure maintenance pump for each pump house.

It's extremely important to keep these pumps maintained properly to maximize their capabilities. Getting them serviced each spring, helps ensure the irrigation system will be ready to go each summer.

Projects

The Agronomy staff is finishing up all the sanding, painting, and staining of all the golf course accessories.

Annual bunker maintenance and sand depth checking is ongoing.

Drainage repair work and new installation is underway throughout the golf course.

Before



After



Junior Tennis

SPRING TRAINING

MARCH 7TH- MAY 26TH (10 weeks)

*No academy the weeks of March 14th & April 18th



MUNCHKINS

4-9 years old
Mondays & Wednesdays
4:00pm- 5:00pm

1 day/wk

Member: \$250
Non- member: \$300

CHAMPIONS

10- 16 years old
Monday - Wednesday
4:00pm- 5:00pm

2 days/wk

Member: \$450
Non- member: \$550

ELITE JUNIORS

Mon, Wed, Thurs
4:00pm- 5:00pm

1 day/wk

Member: \$400
Non- member: \$500

2 days/wk

Member: \$760
Non- member: \$960

3 days/wk

Member: \$1,050
Non- member: \$1,200

*limited space available for drop-ins



**Learn the fundamentals of tennis or
take your game to the next level.
We'll set individual goals for
strategy, positive energy and
mental toughness.**

MON- THURS

10:00am- 1:00pm

4:00pm- 7:00pm

AM OR PM

\$205: Member
\$235: Non-Member

BOTH

\$365: Member
\$395: Non-Member

AVAILABLE WEEKS

March 14th-17th

April 18th- 25th



Spring Break Camp



704.253.0111



Our campers receive personal attention, intensive drill work, and superior teaching techniques in a fun & competitive environment.

Adult Tennis

LADIES CLINICS

Mondays

9:30am-11am Intermediate

11am-12:30pm Advanced

Sign up with Luana 704.253.0111

Tuesdays

5:30pm- 7:00pm Beginner Clinic

Sign up with Reyna 704.787.3970

Wednesdays

12:00pm- 1:30pm Beginners

1:30pm-3:00pm Int./Adv.

Sign up with Luana 704.253.0111

\$20 MEMBER

\$30 NON- MEMBER



SOCIAL EVENTS

HELLO SPRING

Sunday, March 20th

4:00pm-6:00pm

Come play & watch the
Indian Wells Finals!

CINCO DE MAYO

Friday, May 6th

6:00pm-8:00pm

Specialty Mexican Food & Drinks!

FRENCH OPEN

Sunday, June 5th

4:00pm-6:00pm

Come enjoy the 2nd
Grand Slam of the Year!

\$25 MEMBER
35 NON-MEMBER

Meet Our Team



Alex Bogomolov--Director

Former world #33 ATP, #1 US Junior Player,
currently coaching pro-player Jack Sock.



When he is not on the road
coaching at world class
events, you can catch him on
court working with our Elite
Junior players.



Luana Bogomolov --Director

Luana is your contact if you have any questions
regarding programs, clinics and academies.
Alex & Luana work together to offer year round
tennis for Adults and Juniors.

Maddox Bogomolov -- 12 yr. old Jr. Player | Zoya Bogomolov -- 8 yr. old Jr. Player



"Teddy" Sang Yu-- Head Coach

Teddy has been a part of our team now for 3
years. He is a high level player and has
experience teaching all levels of tennis.



Gabriel Pansera -- Assistant Coach

Gabriel is a former Division 1 college player from
Brazil. He is currently earning his masters degree
at Queens University.



Roman Piftor- *New Coach*

Roman has been coaching tennis since 2013. He
is a former ITF player ranked as high as 175. He is
a triathlete and marathon runner.



Reyna Davis- Bard Rep/ Coach

Reyna is a long time member of CCC. She is the
captain of our Ladies team. She also runs our
beginner clinics and offers private lessons.



Tim Keller- Maintainance

Tim is a member with a passion for tennis. He has
helped transform the tennis facility at CCC.

CLUB DIRECTORY

Administration & Reservations.....(704) 786-3104
Golf Shop.....(704) 786-8154

Jacob Cyr, CCM General Manager.....jcyrc@cabarruscc.org
Diana West Accounting Manager.....dwest@cabarruscc.org
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Keith Wilson Executive Chef.....chef@cabarruscc.org
Brian Ramsey Food & Beverage Director.....bramsey@cabarruscc.org
Tracey Barry Event Coordinatortbarry@cabarruscc.org

Website.....www.cabarruscc.org

Club President.....Will Lisk
Vice President.....Will Rinker
Secretary.....Lance Martin
Treasurer.....Vic Clark
Membership.....Lance Martin
Greens.....Will Rinker & Patrick Hayes
Standards & Golf.....Rich Schachner
Finance.....Vic Clark
Tennis & Pool.....Reyna Davis
House.....Steve Thomas
Past President.....Robbie Lewis