

WAVERLY GOES WEST

Member Guest 2024

June 7 ★ 8 ★ 9

Friday, Saturday and Sunday



LIVE MUSIC
COWBOY BBQ

WILD WEST
PUTTING CONTEST

\$900 PER TEAM/2 PERSON TEAMS

PREFLIGHT BASED ON TOTAL TEAM HANDICAP (FLIGHTS OF 6)

**FIVE 9-HOLE MATCHES
AGE-APPROPRIATE TEES:
59&YOUNGER, 60-69,
AND 70 & ABOVE**



May | June 2024

**For Tournament Entry Call:
662.494.8780**



Dear Members,

I have decided with regret to say I am leaving Old Waverly.

It has been a great pleasure to work with Mr. Bryan, Mrs. Bryan and The Bryan Family over the past two and a half years and to accomplish all the goals for Old Waverly and Mossy Oak.

I want to congratulate Jeff Adkerson as the new General Manager, and I trust he will carry on the great tradition of Old Waverly, Mossy Oak and The Bryan Family Legacy.

It was a very enjoyable two and a half years. I really enjoyed working with the incredible staff and appreciate their great efforts in making the operation a great success.

During my employment I have met some wonderful members. It was truly enjoyable.

I wish the Bryan Family, Jeff Adkerson and The Staff great success moving forward.

I have outlined below future club events for this Summer.

Thank you to everyone who participated in our Easter Brunch. It was a great success.

Our next brunch will be Mother's Day. Please make plans to be here!

Father's Day Brunch and our annual Member Guest Golf Tournament are also, right around the corner.

Reservations fill up quickly, so make plans now to participate.

Mark your calendars for Independence Day, July 4, 2024. You don't want to miss this great family event.

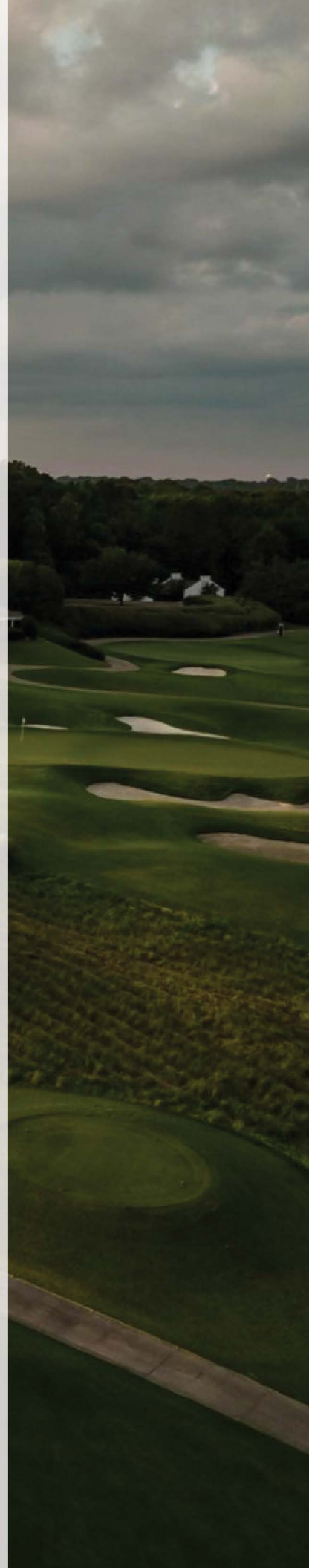
Our pool is opening the Friday before Memorial Day Weekend.

Have a great Summer!

Respectfully,

Mr. T.

General Manager, CCM, CHA, FMP, CFBE



**Mr. T,
Thank you for EVERYTHING!
We are going to miss you!**



OLD WAVERLY *Welcomes* NEW MEMBERS

Paul and Debra Eppen | Birmingham, Alabama
Ed and Codie Marynowitz | Northport, Alabama
Kyle and Gracie Corbett | Columbus, Mississippi

Thank you to our Old Waverly Member SPONSORS
for sponsoring our new Members:

Josh Burress, Brion Hardin

Sponsor a member today...call or email:

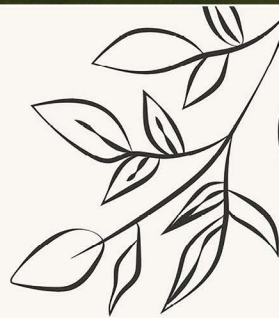
Rosemary Prisock
Director of Membership/Marketing
Old Waverly Golf Club
One Magnolia Drive
West Point, Mississippi 39773
Cell: 662.295.2948
Office: 662.495.5467
rosemary@oldwaverly.com

Contact

GABBY THOMPSON

for all your event planning at Old Waverly and Mossy Oak.

events@oldwaverly.com
662.495.5468





EMPLOYEE OF THE MONTH

Stephen Manning

Stephen Manning has been a very big part of Old Waverly for over 18 years. Stephen has done a fantastic job running the Old Waverly Cart Barn! Stephen wears a LOT of hats at Old Waverly! We are thankful he is here to take care of our Members and Guests with a great attitude and a big smile. There is no doubt Stephen will take care of you.

**Thank you, Stephen,
for all you do!**

OLD WAVERLY GARDEN CLUB IS HEADED TO THE COUNTRY!!

*Wildflower and
Haas Family Cabin Tour*

Picnic Lunch

Tuesday, May 14

10:30am Depart Clubhouse via Caravan

RSVP to Melody 662.494.6463

Join us for our last event before the Summer break!



Mother's Day Brunch

Sunday May 12

11am and 1pm Seatings

Fruit and Cheese Display with
Hummus and Pita Chips and Crudites

Fresh Tomato Tarts

Tomato Cucumber Salad

Broccoli Salad

Chicken Florentine Burre Blanc Sauce

Pork Loin

Rice Pilaf

Sauteed Vegetables

Brussel Sprouts

Mac and Cheese

Chicken Tenders

Waffles with Warm Maple Syrup

Assorted Homemade Cakes, Pies,
Cookies and Chocolates

\$45++ Adults

\$15++ Children 6-17

Children under 5 complimentary

48 Hour Cancellation Policy in effect





EVERY
TUESDAY
NIGHT
IN MAY

HOMEMADE LASAGNA
SIDE GARDEN SALAD
CANNOLI

\$25++
Reservations please
662.494.6463



**EVERY
TUESDAY
NIGHT
IN JUNE**

**Smoked Half Chicken
Brown Sugar Baked Beans
Mac and Cheese
Homemade Slaw**

\$25++

**Reservations please
662.494.6463**

FATHER'S DAY BRUNCH

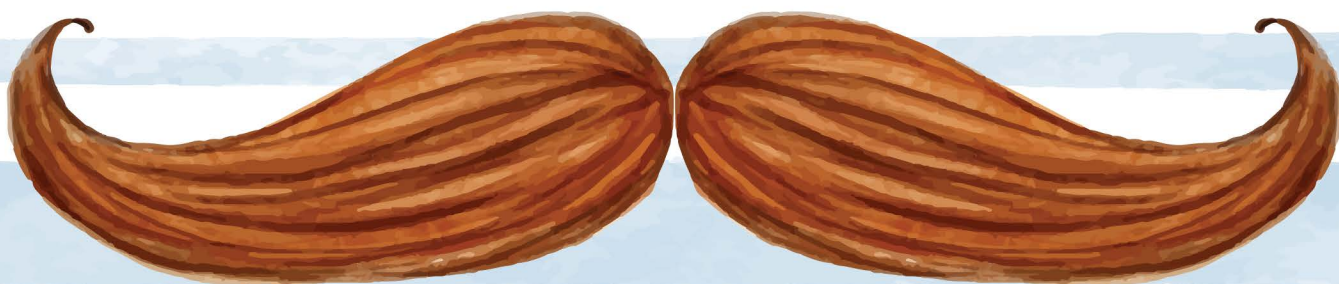
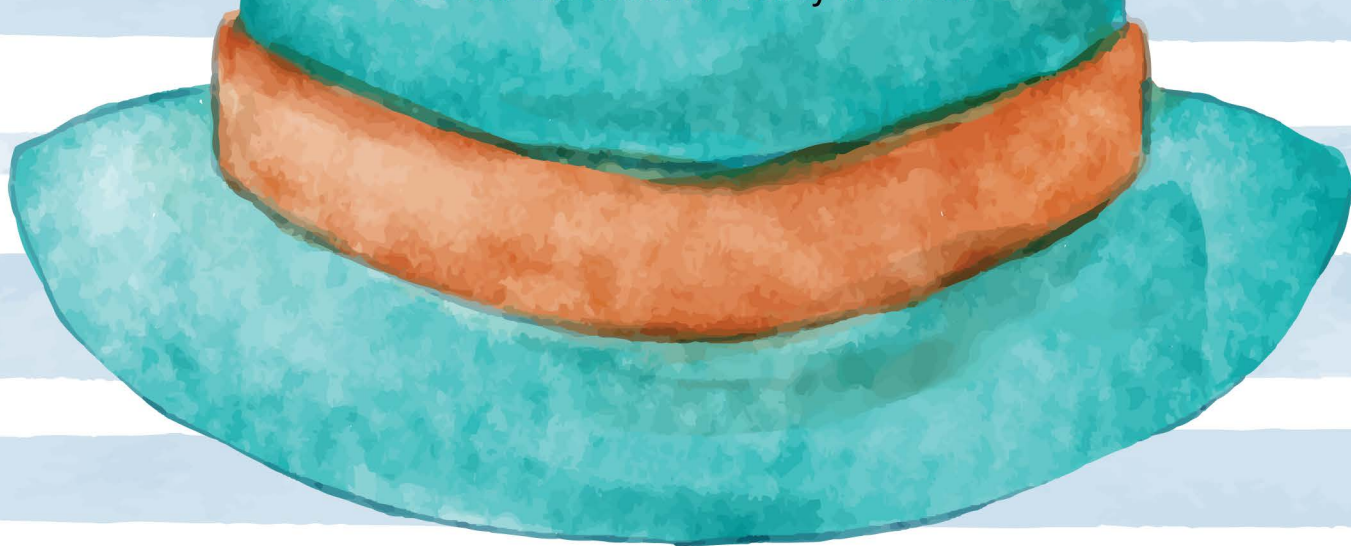
Mixed Green Salad
Roasted Beef Brisket
Baked Chicken
Cornbread Dressing/Cranberry Sauce
Green Beans and Carrots
Mashed Potatoes
Broccoli Casserole
Mac and Cheese
Rolls and Cornbread
Lemon Ice Box Pie
Cookies

\$45++ Adults

\$15++ Children Ages 6-17

Children 5 and younger complimentary

48 Hour Cancellation Policy in effect



*Wine & Food
Thoughts:*

*By Tom Storey,
Cellar Master*



It is cold outside as I write this, and it makes me to want to open a bottle of a full-bodied red wine such as a good California Cabernet Sauvignon (Cabernet). How about you?

In continuing from last time in selecting wine for your dinner or occasion, I try to also identify the type of wine based on its wine grape variety or blends of certain varieties. In this country, and generally across the globe in other wine regions, that when the actual name of the grape is shown on the label it is a government required minimum percentage of that grape that must be in the wine, such as 75% in the U.S., i.e., Cabernet Sauvignon, Chardonnay, Pinot Noir, Syrah, etc. It is interesting to note that for Chardonnay and Pinot Noir are most often generally 100% of that variety. Often, other wine labels may have permitted blends of other wine grapes in the wine. Generally, California Cabernet Sauvignon may be also blended with other permitted grapes. These Red Wine Blends often have the percentages of each grape shown on the back of the label. It is important to note that just because the wine is a “Blend” has nothing to do with the quality, which may also result in a very high-quality wine.

Another, and sometime the most important thing to look for on the label, is the place where the actual grapes were grown. By law it is a requirement in U.S. that at least 85% of the wines must be grown in the location shown on the label, i.e., Napa Valley, Sonoma County, etc. Sub-regions or American Viticultural Areas (AVAs) or if you will Appellations, may be within a larger region or AVA such as Rutherford in Napa Valley. Some wines are single vineyard wines and if so, the name of the vineyard may be also on the label and is a further sub-region, i.e., To-Kalon, for some California Cabernets and Red Blends and Clark & Telephone, a vineyard of Belle Glos Pinot Noir. It is also in a larger AVA, Monterey County.

As to the actual vintage (year when grapes were grown and harvested) in France and other European countries, the vintage is more important in selecting a wine due to some extreme weather variations each year. However, in the western U.S there are few weather concerns and thus few vintage variations though the actual character of each wine will show some variations from year to year.

I will in later “Thoughts” explore more of these guidelines in selecting wine and understanding the labels. We hope to also discuss “terroir” and explore some better wine regions.

Enjoy good wine and food too! Contact me for any questions!

Cellar Master, Tom Storey

MAY WINE OF THE MONTH



For May Wine of the Month, I have chosen the rich QUILT “FABRIC OF THE LAND” red wine, 2021 from all Napa Valley vineyards, a blend of Petite Syrah (for spice), Merlot (for round mouth feel and soft tannins), Zinfandel (for rich dark fruit), a Petit Verdot (for structure and vibrant color). Vintner, Joe Wagner, son of the famous Caymus family father, Chuck Wagner, produces this “Fabric” wine from vineyards beginning in the south in Oak Knoll and all the way up north to the Calistoga AVA. A beautifully structured wine, with aromas and flavors of dark red fruits of cherry and black berry, good acidity, and subtle cedar and dark plum notes according to Joe’s tasting notes. I suggest having it with any rich beef dishes, grilled pork, especially pork ribs, and all red pasta dishes. With the beautiful May flowers decorating your table, enjoy at only \$65 per bottle in May. Tom Storey, Cellar Master.

JUNE WINE OF THE MONTH



As the warm month of June rolls in, I have selected the fine CHATEAU STE. MICHELLE CHARDONNAY 2018 from Columbia Valley in southern Washington State. Featured in half bottles this is a gem for just a couple to share with some fine seafood, chicken, or even pork dishes from Chef John, or may try two bottles! The famous Chateau Ste. Michelle Winery, founded in 1967 is Washington State’s largest wine producer (in fact one of the top producers in the USA too). The headquarters is in a beautiful Chateau (dating back to 1934) in Woodinville, a town just east of Seattle, but all vineyards lie far to the south along and north of the banks of the Columbia River. Notes of pears, peach, apples, honey, and lemon peel dominate the aromas and flavors. Wonderful too with Halibut and a winner with Shrimp Scampi. Try by the half bottle for only \$20 per half bottle in June. Tom Storey, Cellar Master.

member
SOCIAL
Thursday nights
CAMERON'S
5-6:30



Reminder:

Non-Resident Members

The Semi Annual Food and Beverage Minimum is due the end of June.

We have lots of opportunities for you to spend your minimum.

Don't miss out on them!



Cheers!

Check out
Old Waverly's new
COCKTAIL MENU
Cheers!!



KEEPING
YOU
INFORMED

FOLLOW US ON INSTAGRAM
and FACEBOOK



@oldwaverly @mossyoakgolf
@oldwaverlyjuniorgolf

Get our weekly blast emails via Constant
Contact. Send your email address to
rosemary@oldwaverly.com
to get added to our emails.

Don't miss a THING at
Old Waverly and Mossy Oak.

POOL OPENS, FRIDAY, MAY 24

LIFEGUARD ON DUTY FRIDAY, SATURDAY, SUNDAY

TUESDAY, WEDNESDAY, THURSDAY NO LIFEGUARD ON DUTY

POOL HOURS 10:00AM-6:00PM TUESDAY- SATURDAY

NOON-6 SUNDAY • CLOSED MONDAY

OLD WAVERLY POOL RULES

- 1.** All persons using the pool do so at their own risk. Old Waverly Golf Club is not responsible for accidents or injuries.
- 2.** This pool is for the exclusive use of the membership of Old Waverly Golf Club and guests of members.
- 3.** No glass bottles or glass beverage containers are allowed within the pool deck enclosure.
- 4.** All children under 12 years of age and non-swimmers must be accompanied by a parent or responsible adult supervisor.
- 5.** Running, boisterous or rough play and excessive noise is forbidden within the pool deck enclosure and bathhouse.
- 6.** Dogs and other animals are not allowed inside the pool deck enclosure.
- 7.** The entrance gates to the pool area shall be kept closed at all times.
- 8.** No diving allowed
- 9.** Guests must sign in. There is a \$10 guest fee.



Thank you to
The Breakfast Club Members
for supporting Old Waverly and Mossy Oak over the year!
We really appreciate them!!



MOSSY OAK CLUBHOUSE

MON, WED, SUN
7-6

THURS, FRI, SAT
7-8

CLOSED TUESDAY



SAVE THE DATE
INDEPENDENCE DAY CELEBRATION
THURSDAY, JULY 4, 2024

Golf Shop

NEWS

JUNIOR GOLF CAMP

June 11-14 and July 9-12

9:00-11:00 each day

Cost is \$200

Call golf shop or email
hunter@oldwaverly.com to sign up



AJGA

MAY 24-27

**OLD WAVERLY IS CLOSED FOR
EVENT ON MAY 24TH
TEE TIMES ARE AVAILABLE
AFTER 1:00 ON MAY 25-27**



The Old Waverly Junior Golf Fundraiser Tournament

It began with 9 kids and a coach or two. The Bryan Family and The Old Waverly Membership turned it into legacy: 24 college athletes, 3 PGA Tour players, 1 LPGA player, 4 USGA Semi Finalist, 1 USGA Finalist, Curtis Cup Member, Solheim Cup Member, OHA 7 consecutive MAIS State Championships

May 13th - Mossy Oak GC

12:00 Shotgun - 4 person Scramble

\$400 Team

***call 662.524.1000 or VJ to sign up**

***checks made payable to Old Waverly Junior Golf Foundation**



Club Championship



Old Waverly Club Championship

July 13-14

**Call The Golf Shop
for more information**

662.494.8780



2024

Tournaments & Events

FEBRUARY

Wiygul Cup (Away)..... Feb 5-9
Frostbite Feb 24

APRIL

Ping Demo Day April 19
Taylormade Demo Day April 20

JUNE

Member Guest June 7-9
Junior Golf Camp June 11-15

JULY

Junior Golf Camp July 9-12
Club Championship July 13-14
Ladies Invitational July 19-20

AUGUST

Course Aerification Aug 5-7
Southern Cup Aug 22-25

OCTOBER

Chairman's Cup Oct 12-13



2024

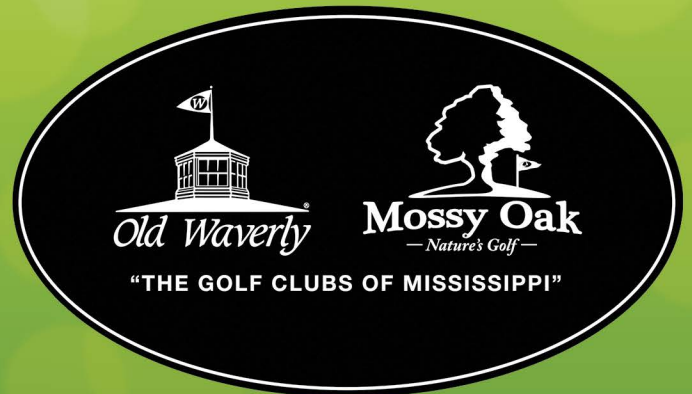
Tournaments & Events

JULY

Firecracker 4-Person Scramble July 6
Course Aerification July 15-18

AUGUST

Mossy Oak 4-Person Aug 24-25



2024

Shared

Tournaments & Events

MARCH

Winter Shootout Mar 2-3

APRIL

OW & MO Invitational April 6-7

JUNE

Magnolia Cup June 22-23



Old Waverly Golf Club is proud to host the
AJGA/Team TaylorMade Invitational
May 24-27, 2024

The Team TaylorMade Invitational will bring together
72 of the world's top boys in a 54-hole stroke play event
organized in partnership between the AJGA and Global Sponsor TaylorMade.

The AJGA is a 501(c)(3) nonprofit organization dedicated
to the overall growth and development of young men and women
who aspire to earn college golf scholarships through competitive junior golf.

WANT TO PLAY?
Team TaylorMade Invitational
Visit Mississippi Junior-Am

Fundraising Tournament
May 24, 2024
1:30pm
Old Waverly Golf Club



We need your HELP to continue
Developing Golf's Next Generation....



BENEFITING CHARITIES
Old Waverly Junior Golf Foundation and AJGA Foundation

REAL ESTATE

NEW LISTINGS



18 CEDARS

Private custom home sited on the end of Cedars cul de sac with back of home overlooking the 3rd green. This 3 bedrooms 3 bath open floorplan all on one level is perfect for entertaining with back porch and sunporch flowing out to a large back yard with fire pit. Offered at \$745,000.



193 WAVERLY PLACE

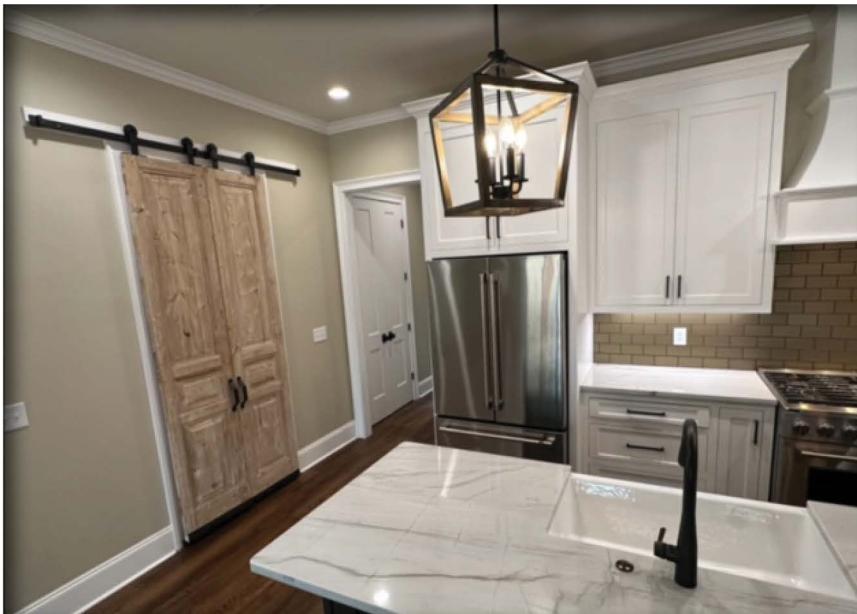
3 bedroom 3 bath townhome with double porches overlooking the 10th fairway and Lake Waverly. Furnished and offered at \$350k



13 SCOTLAND YARD

Upstairs 2 bedroom 2 1/2 bath condominium with addition of library has incredible views of 10 green / 11 tee and Lake Waverly. Offered at \$399k

JUST COMPLETED NEW TOWNHOME DEVELOPMENT



36 WAVERLY DR

3 bedroom 3 1/2 bath offered at \$695k

84 WAVERLY DR

4 bedroom 4 1/2 bath offered at \$739k

Open entertaining floorplan out to large wrap around back porch, private courtyard with garage and separate golf cart bay.

TOWNHOMES NEW AT OLD WAVERLY

CALL SHANE WILLIAMS 662.295.0101

2024 Old Waverly Member Guest

JUNE 7-9

\$900 PER TEAM/2 PERSON TEAMS

PREFLIGHT BASED ON TOTAL TEAM HANDICAP (FLIGHTS OF 6)

FIVE 9-HOLE MATCHES

AGE-APPROPRIATE TEES:

59&YOUNGER, 60-69,

AND 70 & ABOVE

FOR TOURNAMENT ENTRY CALL: 662.494.8780

Friday, June 7

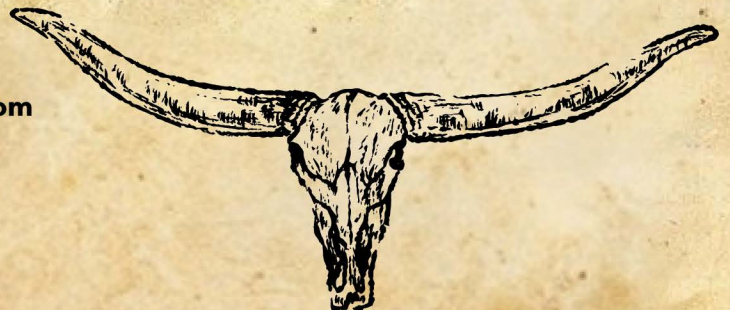
- ★ Practice Rounds based on tee times made
- ★ Friday lunch buffet available in Murphy's @ 11:00-2:00
- ★ Beverage Cart hosted throughout the day
- ★ Par 3 shootout Front 9 @ 4:00
- ★ Wild West Putting competition on Practice Green @ 7:00
- ★ Cowboy BBQ in the Clubhouse 7:00-9:00
- ★ Honey Boy and Boots perform in the Garden 7:00-9:00

Saturday, June 8

- ★ Breakfast available in the Magnolia Room 7:00-10:00
- ★ Tip Your COWBOY Hat available from 8:00-11:30
- ★ Match 1 @ 9:00 Shotgun
- ★ Match 2 @ 11:30 Shotgun
- ★ Lunch available on the Terrace 11:00-2:30
- ★ Ladies' Activity 12:00-2:00
- ★ Match 3 @ 2:30 Shotgun
- ★ Beverage Cart hosted throughout the day
- ★ Dinner in Clubhouse 6:00-9:00
- ★ The Bonfire Orchestra playing from 6:00-9:00
- ★ Hosted beverage except liquor throughout the day









Sunday, June 9

- ★ Breakfast available in the Magnolia Room 7:00-10:00
- ★ Bloody Mary Bar in the Magnolia Room 7:00-10:00
- ★ Match 4 @ 9:00 Shotgun
- ★ Match 5 @ 11:30 Shotgun
- ★ Lunch available after Match 5 in the Magnolia Room
- ★ Beverage Cart hosted throughout the day
- ★ Overall Playoff on Hole 18 after play
- ★ Awards in The English Garden



May

2024 at Old Waverly





SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2 Member Social 5-6:30pm 	3 Down Home Lunch Buffet	4
5	6 Club Closed Mossy Oak Open	7 Tuesday Night Special Lasagna	8	9 Member Social 5-6:30pm 	10 Down Home Buffet	11
12 Mother's Day	13 Club Closed Mossy Oak Open Jr. Golf Fundraiser	14 Tuesday Night Special Lasagna Old Waverly Garden Club Field Trip	15	16 Member Social 5-6:30pm  Terrace Closed	17 Down Home Lunch Buffet	18 Upstairs Closed
19	20 Club Closed Mossy Oak Open	21 Tuesday Night Special Lasagna	22	23 Member Social 5-6:30pm 	24 Down Home Lunch Buffet AJGA Golf Event	25 AJGA Golf Event Course Opens at 1pm 
26 AJGA Golf Event Course Opens at 1pm 	27 Memorial Day Open AJGA Golf Event Course Opens at 1pm 	28 Tuesday Night Special Lasagna Clubs Closed Pool Closed	29	30 Member Social 5-6:30pm 	31 Down Home Lunch Buffet Men's Locker Room Closed	

Secret Member Number

Look for your Member Number in the Newsletter To enjoy Sunday Brunch for 2! Call Melody at 662.494.6463 with your find!

June

2024 at Old Waverly

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 Upstairs Closed
2	3 Club Closed Mossy Oak Open	4 Tuesday Night Smoked Chicken Special Terrace Closed	5	6 Member Social 5-6:30pm 	7 Down Home Lunch Buffet Member Guest	8 Member Guest
9 Member Guest	10 Club Closed Mossy Oak Open	11 Tuesday Night Smoked Chicken Special Jr. Golf Camp	12 Jr. Golf Camp	13 Member Social 5-6:30pm  Jr. Golf Camp	14 Down Home Lunch Buffet Flag Day 	15
16 Father's Day Brunch	17 Club Closed Mossy Oak Open	18 Tuesday Night Smoked Chicken Special	19 Mossy Oak Happy Hour 5-7pm	20 Member Social 5-6:30pm 	21 Down Home Lunch Buffet	22 Magnolia Cup
23 Magnolia Cup	24 Club Closed Mossy Oak Open	25 Tuesday Night Smoked Chicken Special	26	27 Member Social 5-6:30pm 	28 Down Home Lunch Buffet	29 Upstairs Closed

30

Dining Reservations: 662-494-6463

Golf Shop: 662-494-8780

Lodging: 662-495-5485

Mossy Oak: 662-524-1000

Mossy Oak Dining Reservations: 662-526-6005