

Old Waverly Golf Club and Mossy Oak Golf Club have been awarded the prestigious Distinguished Golf Destination award, as determined by the Annual Distinguished Golf Destinations award program conducted by *BoardRoom* magazine in partnership with *Forbes Travel Guide*. "On behalf of *BoardRoom* magazine in partnership with *Forbes Travel Guide*, we'd like to congratulate Old Waverly Golf Club and Mossy Oak Golf Club for earning Distinguished Golf Destination status," said John Fornaro, Publisher of *BoardRoom* magazine, "Special recognition also goes out to Old Waverly's General Manager, Engin Tuncay, Mr. T, as well as the facility's department heads, and entire staff for their efforts in providing an exceptional golf experience."

**Awards  
Presentation  
Thursday,  
November 16, 2023  
4pm-6pm  
Old Waverly  
Clubhouse**



**November | December 2023**



**Distinguished Golf  
Destinations** from BOARDROOM  
magazine

IN PARTNERSHIP WITH  
**Forbes** TRAVEL GUIDE





*Dear Members,*

*On behalf of The Bryan Family, myself and the entire team we are extremely happy and proud to receive for both Old Waverly and Mossy Oak the Distinguished Golf Destination Award from Boardroom Magazine in partnership with Forbes Travel. We are the only clubs in Mississippi to receive this high honor. We are among 160 other prestigious clubs in the United States to receive this award.*

*Just to give you an update on things at Old Waverly and Mossy Oak, effective February 1 our Food and Beverage Minimum will go up to \$75 per month for Resident Members. The Non-Resident Food and Beverage Minimum will increase to \$250 semiannual. One of the many great things about our Club is that the Food and Beverage Minimum credits to both food and beverage, where most clubs it only applies toward food.*

*Remember that during the month of January, when we are closed for two weeks for repairs and maintenance, Chef John will have some special soups, casseroles and raw steaks to purchase to go. Look for those details in our blast emails. The end of January we will be offering a lavish Sunday Brunch for your enjoyment so please plan to attend.*

*As you know our Mossy Oak Happy Hour is going great. Everyone is enjoying the live music by Peyton Young singing and playing the guitar. We also want to thank LL Gates for helping make the Ladies Night so successful.*

*We are planning on hosting a Scotch Tasting with some outstanding Scotches at Mossy Oak. Don't miss it.*

*We are looking forward to a wonderful Christmas and Happy New Year with you all. We have planned a four course "early" dinner on New Year's Eve so those of you who would like to celebrate with us, make your reservations now as seating will be limited.*

*It has been a GREAT year for Old Waverly and Mossy Oak! Our goal is to deliver the best food, service, golf, grounds and lodging and continue to improve even more.*

*In closing, all the best for the Holiday Season and looking forward to success in 2024.*

*Respectfully,  
Engin Tuncay, CCM, CHA, FMP*



# OLD WAVERLY *Welcomes* NEW MEMBERS

---

---

**Bill and Melody Carroll**

West Point, Mississippi

**Andy Nichols**

Starkville, Mississippi

**Brent and Jessical Reilly**

Tuscaloosa, Alabama

**Kayla and Casey Pruitt**

Hamilton, Mississippi

A very big THANK YOU to our Members who sponsored our  
New Members:

**Will Humber**

**Luke Cox**

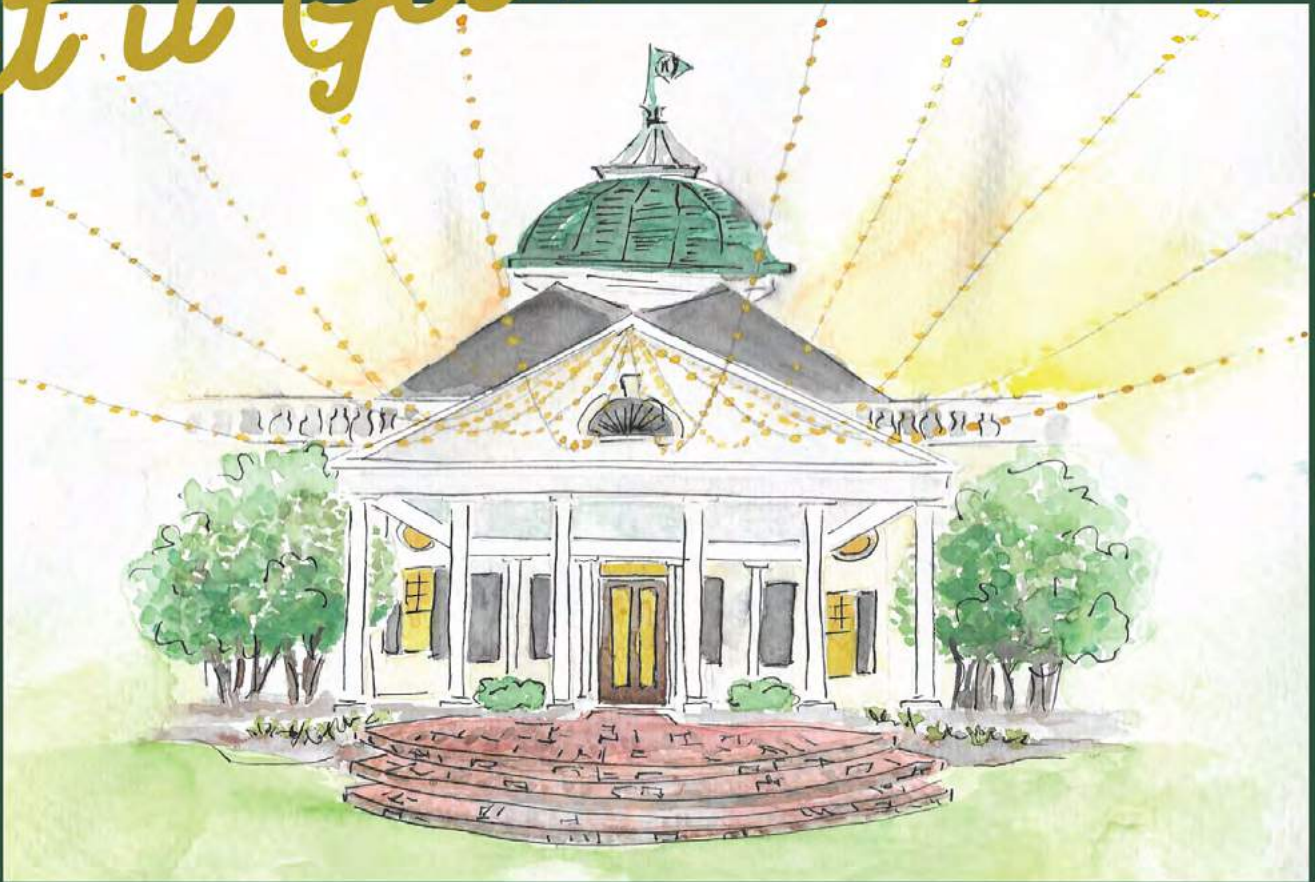
**Wilkes Bryan**

**Chip Hines**



**Reminder:  
Non-Resident  
Members  
remember to  
spend your  
Food and  
Beverage  
Minimum  
coming  
due end of  
December.**

# Let it Glow



## Let it Glow

Saturday, December 9, 2023 at 7:00pm

Join us for our annual Victorian Dinner.

Enjoy a four course seated dinner featuring Baked Alaska for dessert. Make some memories by candlelight, enjoy festive holiday drinks and dance to the music of the Bonfire Orchestra. This evening is always so magical, so make your plans now to attend. Seating is limited.

Call 662.494.6463 to make your reservations.

Attire: Holiday Glow



Cameron Club Gathering  
Saturday, December 9  
6:00pm  
Terrace



## Let it GLOW...but KNOW...

*"There are two ways of spreading light, to be the candle or the mirror that reflects it."*

*~ Edith Wharton*

Candlelight can turn a mundane event into a celebration! A candlelit dinner somehow magically becomes... more memorable. Candles have been integral to celebrations for centuries, from churches to dinner parties and atop birthday cakes. Candles create significant moments.

Someone said, "Everything tastes better in candlelight." And I think everyone "looks" better in candlelight!

### **What is a simple way to "double" your candlelight?**

Place candles in front of a mirror! This technique has been used for centuries. The double reflection of candlelight in a mirror is alluringly majestic.

### **Why are white and ivory candles the most traditional choice of color?**

Let's take a little peek at candle history! Candles were initially made of tallow (cow, sheep, animal fat, or oils). Beeswax was introduced to the Europeans in the Middle Ages as an alternative to tallow. Natural beeswax is the color of honey and was originally sun-bleached for a lighter white, thus making them more expensive. Due to their expense, white and ivory candles were considered a step above any other candle and historically were used in noble residences, palaces, and churches. They are often seen as a symbol of purity and elegance for an inviting atmosphere. A white candle continues to be a timeless, traditional choice, especially for formal events.!

### **Grand Millennial Tip:**

Beware of air-conditioning and/or window breezes. The air can cause the candle wax to drip endlessly on to upholstery, wood and family linens.

### **How do you get candle wax off a table?**

Use a rubber spatula to scrape off the larger bits and a soft cloth with dish soap and hot water to melt and remove the remaining wax smears. The use of a hairdryer will also melt the wax.

### **How do you remove wax drips from a tablecloth?**

Freeze the tablecloth first, and then scrape it off. Or, place a brown paper bag or towel over the remaining wax and iron it on a low setting. The wax will melt and transfer to the paper. Repeat this process until all of the wax is gone, and then wash it or send it off to be professionally cleaned

### **Forbidden Faux Pas**

No-no: To have the white wick visible on a candle.

What is done: A wick must always be blackened, even if the candle is never used. Candles are meant to be used, so blacken the wick on all candles to indicate you know this little, old-school secret.

# FROM CHEF JOHN



Dear Members,

I know we are all looking forward to Thanksgiving and the battle for the Golden Egg! Let's be thankful for fall temps and say goodbye to summer heat.

With the Egg Bowl being played at Mississippi State this year we are having our Thanksgiving Buffet so be sure to make your reservations as we are booking up fast. Soups are back "ON" and available every day on our Murphy's Salad Bar as well as quarts available to take home to enjoy throughout the colder months.

We will also be offering a variety of to go 9 X 13 casserole's during the January closing period.

Please remember to book your holiday parties with Gabby Thompson.

I look forward to seeing you soon and often.

*Chef John Thompson*

# EMPLOYEE OF THE MONTH



*Charlette "Cha Cha" Lindsey*

The Old Waverly and Mossy Oak Food and Beverage Team is proud to have Charlette "Cha Cha" Lindsey on board. Charlette joined Old Waverly as an amazing cook in March of this year. In this short period Charlette has proven to be a great contributor to our Food and Beverage operation. Her hard work and great attitude have been a great asset to Old Waverly and Mossy Oak. Thank you for all you do and always with the biggest SMILE!!

Congratulations Charlette!



# WINE AND FOOD THOUGHTS FROM OUR CELLAR MASTER

*Tom Storey*

As we enter the fall and early winter months of 2023 and 2024, I find myself wanting to concentrate on the finer things of life due to the world-wide and country wide calamities present in the everyday news. Good food and wine offer some respite from these exterior concerns. However as to wine, we find the present prices for real good wine somewhat prohibitive if from France while California prices especially for good Cabernet Sauvignon have also skyrocketed in the market. Therefore, when ordering from a restaurant menu I always look (after choosing the varietal or wine to go with the meal) for the best wine for the money! If it is a special occasion, then of course select the best wine on the list.

There are many factors when selecting a wine and price is one of them. HOWEVER, price is not always reflective of quality and there are many wines that are just as good and fit the occasion that are cheaper than a more expensive wine. The Old Waverly Wine of the Month for December, Oberon Cabernet Sauvignon, is a good example.

Another factor to look at on the label itself: the name of the winery if known to you to be of high quality generally, then good, order it. However, one of the most important gauges of wine quality can be measured from the location of the vineyard(s) that sourced the grapes, the vineyard's appellation or in American terms A.V.A. (American Viticultural Area), i.e., Napa Valley is known for its Cabernet and Merlots, Sonoma County for its beautiful Pinot Noirs and Chardonnays as are the vineyards in the central coast. There are, of course, exceptions to these general guidelines. Alexander Valley AVA is in Sonoma County but is known for its Cabernet Sauvignon as an example.

Your wine server or steward can advise you too, don't hesitate to ask for recommendations to match the food that is ordered. Many west coast wines also are from single vineyards and that will be on the label always! A single vineyard wine reflects the nature of the soil and climate of its vineyard, and is usually more expensive too, but worth it! An example of this is our "Clark & Telephone" November Wine of the Month. More on choosing good wine later!

By the way I did not list two of our Caymus Family Wines last time: Quilt Cabernet Sauvignon and Quilt "Fabric of the Land" red blend both highly rated and of 2021 vintage. "Fabric is an unusual blend of Petite Syrah, Petite Verdot, Merlot and Zinfandel, Lucious!! The Cabernet is very rich also, and both of these wines are reasonably priced for their high quality and are also made by Joe Wagner. All for now. Any suggestions or questions will be well received. *Tom Storey*

## **NOVEMBER: BELLE GLOS CLARK & TELEPHONE 2021/\$55 (NORMALLY \$80)**

WINE OF THE MONTH FOR NOVEMBER; For Turkey Month of 2023, I have chosen the beautiful BELLE GLOS CLARK & TELEPHONE VINEYARD 2021. Only recently rated 91 and 92, this full bodied Pinot from the Santa Maria Valley on the Central California Coast (Santa Barbara County) but lying on the higher plateau up from the Pacific Coast where the vines receive full morning fog and cool ocean breezes flowing in from the Santa Maria River, along with a cool afternoon sun making this wine from Joseph Wagner's valise of fine wines remarkable. A Caymus Family wine, you will find his wine with full cranberry and raspberry fruits, beautifully deep scarlet red color in the glass. We have featured the other two single vineyards of Belle Glos before (they are still on the menu too) but is the first for this vineyard to be so featured. It's name is based on the intersection of the Clark and Telephone roads where it is located. Try it with Chef's beef rib eyes and filets; salmon (not blackened though), stuffed chicken dish, and I found it very good with the Old Waverly Catfish Lafitte! In November for reduced price of \$55 per bottle. Happy Thanksgiving, Tom Storey, Cellar Master

## **DECEMBER: OBERON CABERNET SAUVIGNON 2021/\$35 (NORMALLY \$50)**

WINE OF THE MONTH FOR DECEMBER 2023: For the winter month of 2023 I have selected OBERON CABERNET SAUVIGNON 2021 FROM NAPA COUNTY, CALIFORNIA. Founded by Robert Mondavi's oldest son, Michael Mondavi. Oberon is now owned by the Michael Mondavi Family and produces outstanding varietals, all from Napa County-and from Nappa Valley itself. This Cabernet is a blend from seven vineyards located within Napa County all from rich volcanic and alluvial soils. Well known winemaker, Tony Coltrin, described this wine as being full of black cherry and sweet blackberry with hints of coffee, chocolate, and spices finishing with a long and warm mouth feel. Aged in 45% French Oak for 12 months, it is at present drinking full of rich fruit and will marry well with Chef's Prime New York Strip and Filet of Beef. I would also try it with the Catfish Lafitte Oscar! This is one of the very best reasonably priced Cabernet Sauvignons on the market, ENJOY in December for only \$35 per bottle, Merry Christmas to the Old Waverly Family!! Tom Storey, Cellar Master





What a great sport....  
from an Ole Miss GIRL!

*Hi Members,*

*We have had so many great events in the last several months at both Old Waverly and Mossy Oak! Thank you all so much for choosing us to host your events as well as sponsoring your loved one's events.*

*As the year winds down, we are quickly filling up our holiday party slots. If you would like to host your holiday party or dinner at Old Waverly or Mossy Oak, please call me to get it set up.*

*Best Wishes Always,*

*Gabby*

*662.495.5468*

*events@oldwaverly.com*

# TIME TO TAILGATE

## OLD WAVERLY TAILGATE MENU

Chips and Queso with Salsa/serves six people \$20++

Chicken Tenders with Ranch/Honey Mustard/20 pieces \$35++

Chocolate Chip Cookies/Dozen \$20++

BBQ Pulled Pork/Pound with 4 Buns and 8 oz. sauce \$20++

Buffalo or BBQ Chicken Wings/10 wings with carrots and celery \$18++

*All orders must be placed by Thursday at 5:00pm for pickup on Saturday*





# **TUESDAY NIGHTS IN NOVEMBER HOMEMADE SPAGHETTI AND MEATBALLS**



**SERVED WITH MIXED  
GREEN SALAD WITH YOUR  
CHOICE OF DRESSING  
AND GARLIC TOAST  
\$25++**



**COMING SOON**



Watch for details in  
our next newsletter  
and our blast emails.

COME JOIN US  
FOR  
**NEW  
YEAR'S  
EVE**  
2023

And we will be serving a special  
New Year's Eve Dinner



*Tuesday Nights*  
**in December**

**CAJUN  
SHRIMP  
ETOUFFEE  
WITH  
RICE**

Served with Mixed  
Green Salad with your  
choice of dressing and  
Garlic French Bread  
**\$25++**

# 2023 SEC Football Schedule

## East Division

Team	Oct. 21	Oct. 28	Nov. 4	Nov. 11	Nov. 18	Nov. 25
 FLORIDA	OFF	 Georgia (1)	 Arkansas	 at LSU	 at Missouri	 Florida State
 GEORGIA	OFF	 Florida (1)	 Missouri	 Ole Miss	 at Tennessee	 at Georgia Tech
 KENTUCKY	OFF	 Tennessee	 at Mississippi St.	 Alabama	 at South Carolina	 at Louisville
 MISSOURI	 South Carolina	OFF	 at Georgia	 Tennessee	 Florida	 at Arkansas (Fri)
 SOUTH CAROLINA	 at Missouri	 at Texas A&M	 Jacksonville St.	 Vanderbilt	 Kentucky	 Clemson
 TENNESSEE	 at Alabama	 at Kentucky	 UConn	 at Missouri	 Georgia	 Vanderbilt
 VANDERBILT	OFF	 at Ole Miss	 Auburn	 at South Carolina	OFF	 at Tennessee
 ALABAMA	 Tennessee	OFF	 LSU	 at Kentucky	 Chattanooga	 at Auburn
 ARKANSAS	 Mississippi St.	OFF	 at Florida	 Auburn	 FIU	 Missouri (Fri)
 AUBURN	 Ole Miss	 Mississippi St.	 at Vanderbilt	 at Arkansas	 NM State	 Alabama
 LSU	 Army	OFF	 at Alabama	 Florida	 Georgia State	 Texas A&M
 MISSISSIPPI ST	 at Arkansas	 at Auburn	 Kentucky	 at Texas A&M	 Southern Miss	 Ole Miss (11/23)
 OLE MISS	 at Auburn	 Vanderbilt	 Texas A&M	 at Georgia	 ULM	 at MS State (11/23)
 TEXAS A&M	OFF	 South Carolina	 at Ole Miss	 Mississippi St.	 ACU	 at LSU

# Soup's On

Cooler months mean warmer meals.  
Soup's On at Old Waverly.  
Order your soups to go and choose from

Chicken and Rice

Baked Potato

Vegetable Beef

Waverly Gumbo

Chicken Tortilla

call 662.494.6463 to order

\$12.95++ per quart



COMING IN JANUARY

# waverly casseroles to go

Chicken and Rice  
Mac and Cheese  
Shepherd's Pie

call 662.494.6463 to order  
\$30++ per casserole

JOIN US FOR A

# SCOTCH TASTING GOOD TIME

SUNDAY, NOVEMBER 5TH

FROM 4-6 PM

MOSSY OAK GOLF CLUB

TOAST THE BEGINNING OF THE HOLIDAY SEASON

WITH SOME HIGH END SCOTCHES AND PAIRED

WITH CHEF AUSTIN'S DELICIOUS APPETIZERS

\$40++ PER PERSON

*reservations 662.494.6463/ext. 0*



# GOLF STIX™

PRETZEL TWISTS

## To Order...

[www.golfstixpretzels.com](http://www.golfstixpretzels.com)  
or Instagram @golfstixpretzels  
like and follow us on Instagram

Call 615.319.8454

They make great  
holiday snacks!





*Old Waverly invites you to  
Give the Gift of Membership.*

**This month is a great time to take advantage of our Legacy Membership Program. The Legacy Membership Program allows you to gift your adult son or daughter a membership at one half the initiation fee. This program will be available during the Holiday Season...so Give the Gift of Membership.**

**If you have any questions, please feel free to contact me**

**662.495.5467 office      662.295.2948 cell**

**rosemary@oldwaverly.com email**

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

An aerial photograph of a golf course clubhouse. The building is a long, low-profile structure with a grey shingled roof and dark green vertical siding. It is situated on a grassy area with a curved concrete path leading towards it from the foreground. The background is filled with dense green trees under a cloudy sky.

**THE LODGE  
WANTS TO REMIND  
MEMBERS AND  
PROPERTY OWNERS**

**to make reservations early for  
2024 holidays, events and football games.  
Contact the Lodge at 662-495-5485  
or [lodge@oldwaverly.com](mailto:lodge@oldwaverly.com).**

# Massage Therapy

By Ewaldson Francois



10 years of sports massage experience with high school, collegiate and professional athletes specializing in pain management and stress relief

## Testimonials

"Francois is really good at focusing on where you need the most attention...great deep tissue massage...He really is AMAZING!"

- Mary Frances Griffin

"Growing up I thought I was Evil Knievel so someday I pay for it. Francois, two words, life saver."

- Wilkes Bryan

When Olympic track and field athlete **Marco Arop** took home the Bronze Medal in the Men's 800-meter

race at the 2022 World Championships in Eugene, Oregon, he says he felt lucky to have Licensed Massage Therapist Ewaldson Francois, LMT-who goes by Francois-at the meet with him.

"Francois traveled with a group of us, and every one of us medaled at Worlds," Marco says. "That's pretty impressive."

The group met Francois when he was the massage therapist for the athletics department at Mississippi State University.

Massage Therapy Appointments available on Fridays  
9am-4pm at Mossy Oak Massage Room adjacent to Founders Room Upstairs  
Call Francois at 662.456.6886 to book your appointment today!



JOIN US  
FOR  
OLD WAVERLY'S

# THANKSGIVING BUFFET

THURSDAY

NOVEMBER 23

11AM AND 1PM

RESERVATIONS REQUIRED

662.494.6463

CLUB CLOSES AT 3PM

# REAL ESTATE



# 36 Waverly Drive

The new completed townhome at 36 Waverly Drive with many upgrades. Listed for \$699,000

These are a few of our newest townhomes for sale.  
Contact Shane Williams  
662.295.0101

## A RARE lot for sale on Hole #11



**Lot 6** within the private gated golf course community of Old Waverly Golf Club offers an incredible home building site atop the rise of # 11 fairway with long views across the 40 acres of Lake Waverly/\$180,000



# Golf Shop



NEWS

## GUEST PASSES

*Reminder: Please use all guest passes by December 31st. Call the Golf Shop to reserve your tee time and enjoy the great Fall weather!*







## Holiday Season Sale

November 27th starts our Holiday Sales so be sure to shop early to get the best selection of items from Peter Millar, Greyson, Lululemon, Holderness & Bourne and many more. Both golf shops will have discounts ranging from 25-75%. Look forward to seeing you this Holiday Season.

## *Holiday Hours*

November  
Close at  
3:00pm on  
Thanksgiving  
Day

December  
23rd close at  
noon through  
December 27th  
Re-open on  
28th of  
December

January  
1st -16th  
Closed for  
repairs and  
maintenance.  
Re-open on  
17th of January

oh what fun

JOIN US FOR SOME HOLIDAY CHEER!

SATURDAY, DECEMBER 9, 2023

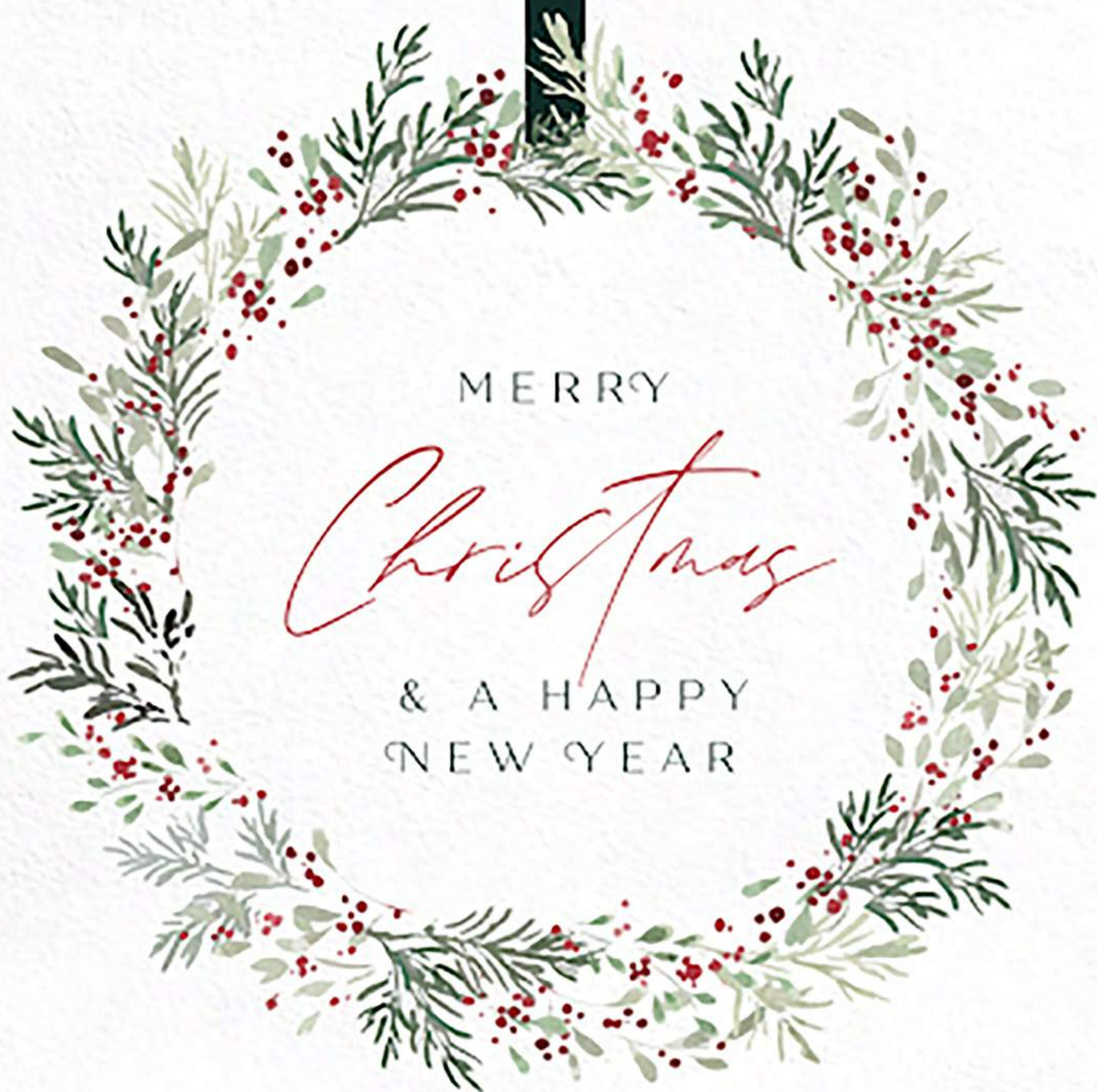
FROM 9AM-6PM

AT OLD WAVERLY AND MOSSY OAK GOLF SHOP

ENJOY DRINKS AND HOR D'OEUVRES

COMPLIMENTARY GIFT WRAPPING

HAPPY SHOPPING AND MERRY CHRISTMAS!



*from all of us  
at Old Waverly and Mossy Oak*



**Thank you for your  
support of Old Waverly  
and Mossy Oak**

# November

2023 at Old Waverly








SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 Happy Hour at Mossy Oak Ladies Night 5-7pm	2 Member Social 5-6:30pm Cameron's 	3 Down Home Lunch Buffet  Dinner at Mossy Oak	4 Breakfast Buffet  Dinner at Mossy Oak
5 Breakfast Buffet  Scotch Tasting at Mossy Oak Hours 4-6pm	6 Club Closed Mossy Oak Open	7 Spaghetti & Meatballs Special	8 Happy Hour at Mossy Oak Ladies Night 5-7pm	9 Member Social 5-6:30pm Cameron's 	10 Down Home Lunch Buffet  Dinner at Mossy Oak Magnolia & Cameron's Closed	11 Breakfast Buffet  Dinner at Mossy Oak  Upstairs Closed
12 Breakfast Buffet	13 Club Closed Mossy Oak Open	14 Spaghetti & Meatballs Special  OW Garden Club Luncheon	15 Happy Hour at Mossy Oak Ladies Night 5-7pm	16 Member Social 5-6:30pm Cameron's  Distinguished Golf Destinations Awards Presentation	17 Down Home Lunch Buffet  Dinner at Mossy Oak	18 Breakfast Buffet  Dinner at Mossy Oak
19 Breakfast Buffet	20 Club Closed Mossy Oak Open College X Tour	21 Spaghetti & Meatballs Special  College X Tour	22 Happy Hour at Mossy Oak Ladies Night 5-7pm	23 Thanksgiving Buffet 11-2 Close at 3pm	24 Down Home Lunch Buffet  Dinner at Mossy Oak	25 Breakfast Buffet  Dinner at Mossy Oak
26 Breakfast Buffet	27	28 Spaghetti & Meatballs Special	29 Happy Hour at Mossy Oak Ladies Night 5-7pm	30 Member Social 5-6:30pm Cameron's 		

## 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!

# December

2023 at Old Waverly

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Down Home Lunch Buffet Dinner at Mossy Oak	2 Breakfast Buffet Dinner at Mossy Oak Santa Brunch Upstairs Closed
3 Breakfast Buffet Santa Brunch 	4 Club Closed Mossy Oak Open	5 Shrimp Etouffee Special	6 Happy Hour at Mossy Oak Ladies Night 5-7pm	7 Member Social 5-6:30pm Cameron's 	8 Down Home Lunch Buffet Dinner at Mossy Oak Let it Glow Cameron's Club Dinner	9 Dinner at Mossy Oak Let it Glow  Cameron's Club Gathering
10 Breakfast Buffet	11 Club Closed Mossy Oak Open	12 Shrimp Etouffee Special OW Garden Club Luncheon	13 Happy Hour at Mossy Oak Ladies Night 5-7pm	14 Member Social 5-6:30pm Cameron's 	15 Down Home Lunch Buffet Dinner at Mossy Oak Cameron's Closed	16 Breakfast Buffet Dinner at Mossy Oak
17 Breakfast Buffet	18 Club Closed Mossy Oak Open	19 Shrimp Etouffee Special	20 Happy Hour at Mossy Oak Ladies Night 5-7pm	21 Member Social 5-6:30pm Cameron's  Upstairs Closed	22 Down Home Lunch Buffet Dinner at Mossy Oak	23 Breakfast Buffet Club Closes at Noon
24 Club Closed	25 Merry Christmas 	26 Club Closed	27 Club Closed	28 Member Social 5-6:30pm Cameron's 	29 Down Home Lunch Buffet Dinner at Mossy Oak	30 Breakfast Buffet Dinner at Mossy Oak

31  
New Year's Eve  
Dinner 6-9pm

Dining Reservations: 662-494-6463  
Golf Shop: 662-494-8780

Lodging: 662-495-5485  
Mossy Oak: 662-524-1000