



November | December 2022

Warmest Holiday Wishes



Dear Members,

I hope you are enjoying the amazing Old Waverly Fall. It has been nice to be greeted by the beautiful crisp air and turning leaves.

I am happy to report we had a very successful Summer! The pool and pool snack bar had an excellent season. Our golf outings, luncheons, dinners and meetings also were very successful on both sides of the street at Old Waverly and Mossy Oak.

We have had a lot of internal improvements at both clubs and will continue to improve.

I want to give a special thank you to the Old Waverly Garden Club for their continued support of Old Waverly.

We have some incredible events the next two months to close out 2022. Please follow our website, blast emails and newsletter for all the details on how to take advantage of these events.

We have gained 53 new members this year. We are looking forward to another New Member Social in November. We would like for everyone to be there so you can get to know our new members and they can get to know you!

We also appreciate the Christmas Bonus Program which will be in the November billing. We are proud of this Christmas tradition that was set up many years ago for our employees. Thank you for your generosity.

Our goal is great service and we will continue to strive for this for the remainder of this year and into the next year.

I wish you all a Happy Thanksgiving, a very Merry Christmas and a Happy New Year.

Respectfully,

Engin Tuncay, CCM, CHA, FMP



OLD WAVERLY

Welcomes

NEW MEMBERS

Brad and Heather Fleming | Columbus, MS
Hal and Cynthia Nowell | Louisville, MS
Philip and Arete Sprio | Louisville, MS
Robert and Amanda Taylor | Louisville, MS
Lex and Margaret Taylor | Louisville, MS
Stephen Holcombe | West Point, MS
Abby and Brent Thompson | Starkville, MS
Tom and Bobbi Kellum | Tupelo, MS
Bryan and Corinne Fikes | Oxford, MS
Trae and Michelle Vaughan | Chattanooga, TN
Todd and Cory Phillips | Chattanooga, TN
Remi and Sabrina Kajogbola | Buford, GA
Josh and Chloe Burrell | Columbus, MS
Jacob and Lauren Adams | Starkville, MS
Sean and Chelsea Thomas | Columbus, MS
James and Monica Canale | Tampa, FL
Jesse and Jessica Wade | Starkville, MS
Dean and Kymber Douty | Brentwood, TN
Ralph and Patricia Doering | Fort Lauderdale, FL
Ciro Rincon and Rosana Henriquez | Columbus, MS
Ryan and Kassie Jones | Coraopolis, PA

A big thank you to the Old Waverly Members
sponsoring our new members:

Jeff Farnham, Jeffrey Rupp, Boyce Adams, Leighton Gibens,
Chris Jester, George Bryan, Chad Case, Brad Pendergrass,
Jake Black, Wilkes Bryan, Joe and Dianne Wade, John Stevens,
Dr. Brown Lyon, Dr. Brad Beckham, Dr. Christopher LeBrun

Thank you for your support!



In Memory

Two oak trees have been
planted in the
Lavender Rose Garden
in loving memory of

*Rocky and Maria
Garcia*

who gave of their time,
talents and heart to
Old Waverly.

**Are you receiving your weekly
email blasts from
Old Waverly and Mossy Oak?**

If not, please email us at info@oldwaverly.com to add
your email address to our list that keeps you informed!





**OLD WAVERLY'S
II CELLARMASTER WINE DINNER**

celebrating

THE KRUTZ FAMILY CELLARS

with two of the wines from the famed Beckstoffer Vineyard in Napa Valley

Tuesday, November 8 • 6:00pm

Limited Seating so call TODAY | 662.494.6463 | \$175++ per person



Appetizers

Artichoke Bruschetta on Toast Point
and
Blue Point and Sweet Petit Cold Water
East Coast Oyster Appetizer

First Course

Butternut Squash Soup with Drizzle
Infused Basil Oil and Baguette

Second Course

Alaskan King Salmon with
Chimichurri Sauce and Mushroom
Risotto

Third Course

Dijon Herb Crusted Lamb Rack
with Demi-Glace, Tri-Colored
Fingerling Potatoes
Julienne Carrots, and Sautéed Kale.

Cheese Course

Stilton and St. Angel Triple Cream and
Sugared Grapes

Grand Finale

Flaming Cherries Jubilee with Vanilla
Bean Ice Cream

Special Krutz Family Cellars Wines paired with each course

Thanksgiving To Go

\$245 for Entire Meal

Oven Roasted Turkey | \$75

Cornbread Dressing | \$35

Homemade Cranberry Sauce | \$15

Sweet Potato Casserole | \$35

Green Bean Casserole | \$35

Pecan Pie | \$25

Pumpkin Pie | \$25

Rolls and Gravy Included

Call today to book your Thanksgiving
Dinner To Go.

Limited Dinners Available.

Call 662.494.6463

Dinners must be picked up on
Wednesday, November 23 by 4:00pm

It's

TAILGATE TIME!

MENU

WAVERLY CHICKEN TENDERS

honey mustard sauce
dozen | \$20

PULLED PORK

buns, sauce & slaw
pound | \$20

WAVERLY WINGS

hot or mild
with celery & carrots
dozen | \$20

CHOCOLATE CHIP COOKIES

dozen | \$15





EMPLOYEE OF THE MONTH

Shanna Washington

Thank you for all you do in our BUSY TURN KITCHEN!

WINE OF THE MONTH

NOVEMBER

Wine of the Month for November: **ROMBAUER CHARDONNAY 2021** from the Carneros Valley in fabulous California Wine Country is both golden in its looks and rich in minerals, fruit balanced with soft but lasting butter from soft oak barrel aging. A perfect balance to match with to all shellfish, rich catch from the sea, catfish, pork, chicken with cream, and your Thanksgiving turkey or pheasant. Family owned and founded in 1984 by Koener and Joan Rombauer, all their wines are very fine and reasonably priced due the high quality, especially I believe their chardonnay. By the glass only during November for \$12.00 per glass. Happy Turkey Day and good luck to all at the Egg Bowl! *Tom Storey, Cellar Master*



DECEMBER

Wine of the Month for December: **MONTICELLO VINEYARDS MERLOT 2021** from the famed Napa Valley is a beautiful wine softer than a cabernet but rich bold red fruit aromas moved on to cherry and raspberry flavors, finishing in a soft pleasing, lingering mouth feel. Will match well with all red meats, beef steak, prime rib, pork and beef roast, ham, and rich fowl such as your Christmas Turkey, A very food friendly red wine and by the glass in December for only \$9.50. Merry Christmas and Happy Holidays to all, and HO! HO!!HO! No sticks and bones for this wine. *Tom Storey, Cellar Master*

The Dinner Bell is ringing for all of our Non-Resident Members.

Make your plans to dine with us this month and next month.

The semi-annual unused food and beverage minimum will be applied December 31, 2022.

We look forward to seeing you!





Book your Christmas Parties

early as Old Waverly is booking up quickly.

Call Lee Reeder at 662-495-5468 • lee@oldwaverly.com

*Old Waverly invites you to give the
gift of Membership*

This month is also a great time to take advantage of our Legacy Membership Program. The Legacy Membership Program allows you to gift your son or daughter a membership at one half the current 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 call me at
662.495.5467 or 662.295.2948
email: rosemary@oldwaverly.com*

Soup's On...

we want our Members to stay cozy and warm this winter so we have just the soups to keep you that way.

**Vegetable Beef
Chicken Tortilla
White Bean Chicken Chili**

**Tomato Basil
Chicken and Rice
Chicken Sausage Gumbo**

*These soups are available to go \$12.95 per quart.
Call 662.494.6463. ENJOY!*

Hoot Wilder



Hoyt B. Wilder, III has been known as "Hoot" his entire life.

His dad was given that nickname in college but his son got it at birth.

Hoot is an artist. As a child he loved to draw, color and paint. He attended Mississippi State University and majored in mechanical engineering. In 1972, while in the United States Air Force, he was stationed in Los Angeles, California. Hoot

met an artist and gallery owner on Venice Beach. The artist encouraged Hoot to "come in any time and paint with me" and so he did. Hoot created about 20 paintings there at the Venice Beach gallery. Life, career, marriage, children took off and 40 years later, after retiring, Hoot decided to "pick up the paint brushes again". For the past seven years he has created some beautiful art. He loves

wildlife, still life and luckily for us, he "loves the sunsets and cloud formations here at Old Waverly". For the Holiday Season, Hoot's art will be featured and sold in the Old Waverly Golf Shop and The Mossy Oak Golf Shop. Can you hear Ann saying "It's time to start selling!"? Stop by the "galleries" and see the incredible paintings he has created on canvas of both Old Waverly and Mossy Oak.



Tuesday Nights
in
November

*Spaghetti
and
Meatballs*

Garlic Bread

Side Salad

\$18



JOIN US

For a

SUPER
FUN

SANTA
BRUNCH
SUNDAY


DECEMBER **4** TWENTY 22

11 O'CLOCK
TILL
2 O'CLOCK

GREAT FOOD AND DRINKS.

• ENTERTAINMENT

and Santa



**TUESDAY NIGHTS
IN
DECEMBER**

*Hearty Irish Beef Stew
With Rice and Crusty Bread
Side Salad*

\$16

Golf Shop

NEWS



Chairmans Cup Recap

Our annual member/member event was held September 17-18. Teams competed in 4 nine hole matches to determine flight winners. Our overall team champion was a hard fought battle between the team of Tony Rosetti/Joe Neely and Jonnie Moore/Sid Ishee after making pars on the first round amongst our other flight winners they then battled out 5 times with Jonnie Moore and Sid Ishee claiming the overall title! Thanks to all that competed and congratulations to our flight winners and overall champion!



Flight winners from left to right:

Danny Hicks/Tommy Morgan
David Feth/James Anderson
Will Plyler/Jarod Wilder
Jonnie Moore/Sid Ishee
Tony Rosetti/Joe Neely
Ernest Lawrence/Robert Hollis

OLD WAVERLY and MOSSY OAK
is
CALLING



to let you know
The GOLF SHOP OPEN HOUSES
are Saturday, December 3

Holiday Golf Shop Sales

Starting November 26 until Christmas make plans to come by The Golf Shop for all of your Holiday needs. Discounts will range from 25-40% off all apparel. Complementary gift wrapping will be available throughout the Holiday season as well. Great choices from Peter Millar, Holderness and Bourne and many others will be on hand to fill under the Christmas tree. We look forward to having you!!

Christmas Open House will be December 3. Added deals, wine and apps, along with other shopping opportunities will be available!

GUEST PASSES

Guest Passes will expire at the end of the year. Please let us know if you need to know how many you might have left. December has some great days to bring friends and family out to enjoy your club on the golf course.

Call the golf shop to book your tee time. 662.494.8780



Please Welcome

**David Winker as our
Food and Beverage Director**

Old Waverly is happy to introduce Dave Winker as our Food and Beverage Director. Dave is coming to Old Waverly from Nashville, Tennessee. Dave has a long history of experience in the hospitality business and enjoys the culinary arts.

He and his wife, Jennifer have three children, Isabella, Drayton and Leila.

Dave is excited to be a part of the Old Waverly Family.

GOLF STIX

PRETZEL TWIST!



A BIRDIE IN EVERY BAG.

WWW.GOLFSTIXPRETZELS.COM

@GOLFSTIXPRETZELS

PERFECT STOCKING STUFFER



Join us
for our
weekly

MEMBER
SOCIAL

*Every Thursday Night
5:00pm-6:30pm*

Happy Holidays!

OLD WAVERLY REAL ESTATE



New Stonegate Homes at Old Waverly under construction.

Development of homes are on separate lots so you will own and be able to personalize your private space. Properties will offer both golf cart and vehicle garages, individual courtyard out door living spaces connected to indoor living spaces by pass through full length double French doors and covered open air back entertaining porches. Open living floor plan of approximately 2400 sq ft with 3 bedrooms 3 1/2 baths and a separate guest living room and guest bedrooms upstairs. Master bedroom on ground level. To follow plan updates and offerings by Old Waverly Real Estate Co. follow QR Code

(link to <https://adobe.ly/3HaLCO2>). Inquires contact Shane Williams at 662-295-0101 or swilliams@oldwaverly.com

YOU'RE INVITED
TO OLD WAVERLY'S

*Mistletoe
and
Magnolia*

DINNER DANCE

DEC **10** 7PM

FEATURING THE DANCE BAND
AL PARIS
AND
THE HEARTBREAKERS

isoph

662.494.6463

\$150++ PER PERSON
FESTIVE HOLIDAY ATTIRE
VALET PARKING

**The
Cameron Club**

**Saturday, December 10, 2022
6:00 pm in Murphy's Pub**

Attire: Kilts/Festive Holiday

RSVP: 662.494.6463


November 2022 at Old Waverly

Dining Reservations: 662-494-6463

Golf Shop: 662-494-8780

Lodging: 662-495-5485

Mossy Oak: 662-524-1000

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 Spaghetti and Meatballs	2	3 Member Social 5-6:30pm 	4 Down Home Lunch Buffet Mossy Oak Founders Dinner	5 Hot Breakfast Buffet Mossy Oak Founders Golf
6 Hot Breakfast Buffet	7 Club & Course Closed/ Mossy Oak Open	8 Spaghetti and Meatballs Old Waverly Garden Club Krutz Wine Dinner	9	10 Member Social 5-6:30pm 	11 Down Home Lunch Buffet	12 Hot Breakfast Buffet
13 Hot Breakfast Buffet	14 Club & Course Closed/ Mossy Oak Open	15 Spaghetti and Meatballs	16	17 Member Social 5-6:30pm 	18 Down Home Lunch Buffet	19 Hot Breakfast Buffet Upstairs Closed
20 Hot Breakfast Buffet	21 Club & Course Closed/ Mossy Oak Open	22 Spaghetti and Meatballs	23 To-Go Dinners picked up by 4pm	24 	25 Down Home Lunch Buffet	26 Hot Breakfast Buffet Upstairs Closed
27 Hot Breakfast Buffet	28 Club & Course Closed/ Mossy Oak Open	29 Spaghetti and Meatballs	30			

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!

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Dining Reservations: 662-494-6463

Golf Shop: 662-494-8780

Lodging: 662-495-5485

Mossy Oak: 662-524-1000

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Member Social 5-6:30pm 	2 Down Home Lunch Buffet	3 Hot Breakfast Buffet Old Waverly & Mossy Oak Golf Shop OPEN HOUSES
4 Hot Breakfast Buffet  Santa Brunch	5 Club & Course Closed/ Mossy Oak Open	6 Hearty Irish Beef Stew	7	8 Member Social 5-6:30pm 	9 Down Home Lunch Buffet Upstairs Closed	10 Hot Breakfast Buffet  Mistletoe & Magnolia Dinner/ Dance  The Cameron Club
11 Hot Breakfast Buffet	12 Club & Course Closed/ Mossy Oak Open	13 Hearty Irish Beef Stew Old Waverly Garden Club	14	15 Member Social 5-6:30pm 	16 Down Home Lunch Buffet Cameron's Closed	17 Hot Breakfast Buffet
18 Hot Breakfast Buffet	19 Club & Course Closed/ Mossy Oak Open	20 Hearty Irish Beef Stew	21	22 Member Social 5-6:30pm 	23 Down Home Lunch Buffet Close at 3pm	24 Closed
25 	26 Club & Course Closed	27 Closed	28 Reopen	29 Member Social 5-6:30pm 	30 Down Home Lunch Buffet	31 Close at 2pm HAPPY NEW YEAR Jan 1-24 Closed for progress & repairs

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