



March/April 2022

Dear Old Waverly Members,

We look forward to 2022 being a year that our membership achieves great success! Each of you are important and each of you are assets to The Club. With each of us working hard and accomplishing our goals, Old Waverly and Mossy Oak Golf Clubs will grow into an incredible destination for its members and guests.

We would like to introduce you to a few changes that will begin immediately.

First, we are pleased to introduce you to Engin Tuncay. Mr. Tuncay ("Mr. T") comes to Old Waverly and Mossy Oak Golf Clubs with 40 years of private club operational experience. Mr. Tuncay is a certified Club Manager/CCM. He has also been selected in to the Honor Society of the Club Managers Association of America. We look forward to benefiting from his extensive expertise over clubhouse operations which will benefit both Old Waverly and Mossy Oak.

Secondly, Wilkes Bryan, Old Waverly and Mossy Oak's Chief Operating Officer, will now be aligned with the operations outside of the Clubhouse. With Mr. T's presence, Wilkes will focus on enhancing your (and your guests') experience at both clubs whether it's golf, tennis, swimming, lessons, junior development, lodging or as a home owner.

We are very positive and looking forward to a great year.

The Bryan Family



Dear Old Waverly Members,

It is a great privilege to be in West Point, Mississippi and at two such distinguished clubs as Old Waverly and Mossy Oak Golf Clubs. I am looking forward to being with you and managing the clubs on a day to day basis to your expectations. 2022 is going to be a fun and exciting year for Old Waverly and Mossy Oak.

Respectfully,

*Engin Tuncay
CCM, CHA, FMP
General Manager*



MEET THE OLD WAVERLY AND MOSSY OAK TEAM!



WILKES BRYAN, PRESIDENT AND COO

Wilkes was born and raised in West Point, Mississippi. He spent his high school years in Memphis, Tennessee. Wilkes is a Mississippi State University graduate and was a Sigma Chi at MSU. Wilkes has been a part of his Dad's vision from the beginning and even worked as a heavy equipment operator when the dirt of Old Waverly was first being transformed. Wilkes and his wife, Amy, are busy raising five very active and involved children, Sims, Rivers, Bess, George and Carlyle.



SHANE WILLIAMS, VICE-PRESIDENT AND DIRECTOR OF REAL ESTATE AND LODGING

Attended Mississippi State University from early to late 1990's acquiring a Bachelors in Engineering and a Masters in Business Administration then joined a sales and marketing team for a rapidly growing Memphis based Fortune 500 transportation business. Married Laura Bryan Williams while living in Memphis and moved back home in the early 2000's when an opportunity opened up to manage and promote the growth of both Old Waverly's lodging business and residential development. Lived and worked onsite for over 20 years now. Golf and community have been our life. Over that time Laura and I added three wonderful children Millie, Wells and Catherine to the family and we are thankful to all you in the club and community who have helped us with them. At present we are excited about the opportunity to grow even more and with that in mind we have restructured to allow us to serve you even better. Recently I've joined the advisory board at Mossy Oak Golf Club as well as the board of Old Waverly's Junior Golf Foundation. I will continue to serve in the same capacity at Old Waverly and will be involved in the over all business. We look forward to seeing you soon at both Old Waverly and Mossy Oak Golf Clubs!



ROSEMARY PRISOCK, DIRECTOR OF MEMBERSHIP, OLD WAVERLY

Rosemary Prisock, Director of Membership. Rosemary was born and raised in Starkville, Mississippi. She is a Communication Graduate from Mississippi State University and a Paralegal Studies graduate from Mississippi University for Women. Prior to coming to Old Waverly, Rosemary was with Club Corporation of America in Clearwater, Florida/ Countryside Country Club. It has been one of Rosemary's highest honors to serve the Old Waverly Members, Co-Workers, Guests and The Bryan Family for over 28 years.

MEET THE OLD WAVERLY AND MOSSY OAK TEAM!



JASON TRUFANT, CLUBHOUSE MANAGER, OLD WAVERLY

Jason Trufant, Clubhouse Manager, Old Waverly Jason Trufant joins the Old Waverly staff after a successful 21 year career as an athletic administrator and baseball coach at the NCAA and Junior College levels. Over the course of his career, Jason successfully engineered facility construction projects, fund raising campaigns, new sport implementation for men and women, enhanced logo design production, staffing and administration hiring's, and zero-based budget development for new and existing programs at multiple Division II and III institutions. Further, he enhanced existing and established new policy and procedure manuals for campus, athletic, and professional staff to ensure programs was operating with the utmost efficiency and the overall athletic experience was second to none. Along with his roles as a senior level athletic administrator, Jason also had the honor of serving the NCAA on national committees for baseball and soccer. As chair of the East Region Division II Baseball committee, Jason served a vital role in the selection of championship teams and the operation of the national championship tournament in Cary, North Carolina. Jason and his wife Cara reside in Columbus, Ms. with their daughter Rian (12), son Kellan (9), and Labradoodle Jake (2).



JOHN W. THOMPSON, EXECUTIVE CHEF, OLD WAVERLY

John Thompson, has been with Old Waverly for 9 years. Originally from Columbus, Mississippi John has been in the food service industry since 1989. His culinary career has taken in from the Mississippi Gulf Coast to the Golden Triangle. John always wanted to be a part of Old Waverly and we are happy he is. He looks forward to serving you, our Members.



LEE REEDER, EVENT COORDINATOR

Lee is a native of Tupelo Mississippi. She is a graduate of Mississippi State University in Nutrition. Lee joined the Old Waverly Team in May of 2021. She and her husband, Jeff, live in Tupelo, Mississippi and they have three sons Wilson, Kirk and Ross.

MEET THE OLD WAVERLY AND MOSSY OAK TEAM!



FRANKIE KING, EXECUTIVE SOUS CHEF, OLD WAVERLY

Frankie King better known as “Ms. Frankie” is a West Point, Mississippi native. Yes, she is the preparer of Old Waverly’s “World Famous Fried Chicken”. Ms. Frankie has been with Old Waverly since 2005. Prior to coming to Old Waverly she served thousands of meals to students in the West Point School District for thirty years.



KRISTEN ANDREWS, SOUS CHEF, MOSSY OAK

Hi, my name is Kristen Andrews and I’m the Sous Chef for Mossy Oak Golf Club. I obtained my Bachelors of Science in Culinary Arts with a minor in Food Art from the Mississippi University for Women in 2012. I have worked for Lion Hills, Ritz Cafe, Community Counseling in the cafeteria, and managed Hoovers Bakery. I have two wonderful children that are growing up too fast and a wonderful husband. I’ve lived in West Point for 8 years and honestly really enjoy it. I look forward to sharing my signature pizza with you!



FAY DEXTER, OLD WAVERLY CLUBHOUSE RECEPTIONIST

Fay Dexter is originally from Columbus, Mississippi. Fay joined the Old Waverly Team four years ago. Fay is married to Bobby Dexter. They have two children and four active grandchildren. Fay is always there in the evenings and weekends to greet you with a smile and help in any way!



EARL PRICE, MURPHY’S SUPERVISOR

Earl Price has done it all. From serving up hotdogs to changing spikes, to shining shoes to setting up weddings, there is nothing he sees as a road block. Earl has been making good things happen at Old Waverly for 30 years. Earl came to West Point from Jefferson Davis County. Stationed in Germany, Earl served our Country in the United States Army. Thank you for your service!

MEET THE OLD WAVERLY AND MOSSY OAK TEAM!



BRAD SUGGS, DIRECTOR OF AGRONOMY, OLD WAVERLY AND MOSSY OAK

Brad was born and raised in West Point, Mississippi. Brad got his start in the golf business while his grandfather served as the Course Superintendent at West Point Country Club, the club Mr. John Bryan, Sr. built. Brad is a MSU graduate with a degree in Agronomy. He has been with Old Waverly since 1990. Brad was Project Manager of Mossy Oak Golf Club and the MSU Practice Facility. So many awards and accolades surrounding Brad and his team's work on these 2 amazing courses. Brad and his wife, Carrie, have two children, Chapman and Dovie.



ZAK HOLLOWAY, GOLF COURSE SUPERINTENDENT, OLD WAVERLY

Zak is a native of Columbus, Mississippi. Zak attended East Mississippi Community College. He has been in the golf business for over 17 years. Zak joined the Old Waverly Team in July of 2018. Zak and his wife, Kylie and newborn baby boy, Luke, live in Starkville, Mississippi.



REED BUTLER, GOLF COURSE SUPERINTENDENT, MOSSY OAK

Reed is a native of Nashville, Tennessee. Reed is a 2019 Mississippi State University graduate. Reed's degree from MSU is in Agronomy and Business. Reed has been in the golf business for over 8 years and joined the Old Waverly Team in July 2019. Reed and his wife, Whitney, live in Starkville Mississippi.



ERIN ROBINSON, LANDSCAPING SUPERVISOR, OLD WAVERLY AND MOSSY OAK

Erin Robinson is a West Point native. She is a 2001 graduate of Mississippi State University in Agronomy. Erin is a certified Master Gardner. She has been in the horticulture field for over 15 years. Erin has been making things beautiful at Old Waverly since 2014. Erin oversees the greenhouse operation and supervises the landscape crews both at Old Waverly and Mossy Oak Golf Clubs.

MEET THE OLD WAVERLY AND MOSSY OAK TEAM!



GREG FLANNAGAN, DIRECTOR OF GOLF, OLD WAVERLY AND MOSSY OAK

Greg is originally from Huntsville, Alabama. He has been with Old Waverly since 2000. Greg is a 2002 Graduate of Mississippi State University in the Professional Golf Management Program. Greg and his wife Jennifer have a 18 year old son, Nicholas.



VJ TROLLO, GOLF COACH/INSTRUCTOR, OLD WAVERLY TEACHING CENTER

VJ Tollo has been teaching and coaching the game of golf for over two decades. He coaches every part of the game to his clients; preferring to build the mindset and the athlete as the swing evolves. VJ has been named GOLF Magazine's Top 100 Instructors in America, PGA Golf States Player Development Award '15,'16, PGA Golf States Junior Golf Leader '11,'13, PGA Golf States Teacher of the Year '08,'10,'17,'19. VJ and his wife, Allison, have 2 golfing sons, Cohen and Collins.



TIM YELVERTON, GOLF COACH/INSTRUCTOR, OLD WAVERLY TEACHING CENTER

Tim Yelverton specializes in the short game. His client list includes players on the PGA, LPGA and Korn Ferry Tour. His ability as a coach on and around the greens is sought after from players all over the world. Tim played collegiate golf at The University of Southern Mississippi. He is a two time Gulf States PGA Section Player of the Year! Tim has been teaching at Old Waverly for 15 years. Tim and his wife, Laura, have 2 golfing children Eliza and Bryant.



CLAIRE FERGUSON, VIP GOLF AND HOSPITALITY SERVICES

I grew up in Mantee, MS. After graduating East Webster High School, I attended Itawamba Community College, where I was a part of the women's tennis team. I am now currently attending Mississippi University for Women. I will be graduating this May with a degree in Business Administration and a minor in Marketing. I have been working at Old Waverly since the summer of 2019. I am excited to start my next chapter as Golf Group Coordinator for Old Waverly and Mossy Oak.

MEET THE OLD WAVERLY AND MOSSY OAK TEAM



**REAGAN STOVALL,
CHIEF FINANCIAL OFFICER**

Reagan Stovall joined us as the CFO in November. She is originally from Long Beach, MS. She attended the University of Mississippi and graduated summa cum laude from the Sally McDonnell Barksdale Honors College. She continued on at Ole Miss to obtain her Masters in Taxation. Reagan received the T.E. Lott Silver Medal for the second highest score on the CPA exam when she was licensed. Before joining us, she worked in public accounting at a Big Four accounting firm in New Orleans. Reagan and her husband are expecting their first child in April.



**BEVERLY LANGFORD,
ACCOUNTS PAYABLE AND PAYROLL
OLD WAVERLY AND MOSSY OAK**

Beverly has been a part of the team since 2008. She is a native of West Point, Mississippi. Beverly has been integral part of the Accounting and Administration department. Beverly looks forward to retiring in December of this year and will be missed!



**MACHELLE CHANDLER,
ACCOUNTS RECEIVABLE,
OLD WAVERLY AND MOSSY OAK**

Machelle has been with Old Waverly since December 2008. She is a native of Monroe County. Machelle worked for the Navy Exchange Corporate Accounting Center in San Diego California for 17 years prior to moving back home upon her husband's retirement from the U.S. Navy. Machelle looks forward to working with all of you, our Members.



**MELODY STAFFORD,
OLD WAVERLY CLUBHOUSE RECEPTIONIST**

Melody is originally from Rosedale, Mississippi. The Delta native moved to West Point, Mississippi in 1975 and joined Old Waverly in August of 1997. Melody and her husband Larry have 2 children, Clay and Melissa and 3 grandchildren, Stafford, Mason and Ben...and of course, son-in-law, Michael Lott.

Social & Dining



TACO TUESDAY every Tuesday in March

Chips, Salsa and Queso
3 Soft Shell Tacos
Any combo you like of
Beef, Fresh Fish or Shrimp
Side of Guacamole

\$20

BREAKFAST MENU

Breakfast Platter \$12

Two eggs cooked to order and served with our homemade Georgia Turnpike grits, bacon, sausage, whole wheat toast, and fresh seasonal fruit.

Pancakes & Bacon \$10

Three fresh hot pancakes served with crispy bacon and fresh seasonal fruit

The Breakfast Burrito \$9

Two Eggs, cheese, and sausage rolled in a flour tortilla: Served with a side of fresh salsa.

The Waverly Sunrise \$6.50

Two eggs on toasted white or wheat bread, served with your choice of a sausage patty, bacon, or ham, and cheese.

Three Egg Omelette \$8

Three eggs and cheese served with choice of toast or biscuit and your choice of add-ons:

Peppers \$0.25

Mushrooms \$0.50

Ham \$1.00

Onions \$0.25

Sausage \$1.00

Bacon \$1.00

SIDES

Two eggs your way

\$4.00

Bacon

\$3.50

Sausage

\$3.50

Georgia Turnpike Grits

\$2.00

White or Wheat Toast

\$1.00

Homemade Biscuit

\$1.00

Murphy's Pub

Est. 1998



GREENS & THINGS

Chips & Queso

\$8.50

Homemade Chips & Queso...

The Absolute Best in Town!

Chef Salad

\$13

*Fresh Greens, Egg, Bacon, Tomato, Julianne Carrots,
Cucumber, Cheese, Ham, Turkey & Your Choice of
Dressing (Add Fried or Grilled Chicken for \$5)*

Chicken Salad

\$12

*Served on a Bed of Salad & Garnish
or Enjoy as a Sandwich.*

Amy's Duo

\$13

*A Scoop of Chicken Salad & Pimento Cheese Atop Fresh
Tomato Slices and Assorted Greens.*

Fresh Fruit Cup & Crackers Served on the Side.

Southwestern Chicken Salad

\$13

*Grilled Chicken, Mixed Greens, Black Bean Corn Salsa,
Tomatoes, Avocado, & Cheese,
Served with Southwest Ranch Dressing*

SOUPS

Soup of the Day

Please Ask Your Server for the Chef's

Daily Soup Specials.

Cup-\$3.50 Bowl-\$6

ENTREES

All Entrees come with Choice of Side

The Waverly Burger

\$13

*Made to Order with Your Choice of Toppings.
(add bacon for \$2)*

The Earl Burger

\$13

*The Waverly Burger, Made to Order,
Topped with Onions, Mushrooms,
Swiss & Cheddar Cheese, and Bacon.*

The Cuban

\$14

*Smoked Pork Shoulder, Thin Sliced Ham, Swiss Cheese,
Pickles & Mustard, Pressed in a Ciabatta Roll*

Bryan Family Hot Dog

\$8

1/4 lb. Hot Dog, Split & Grilled on a Bun.

Mississippi Fried Catfish or Chicken Tender

3 Piece \$9 | 5 Piece \$13

*Golden Fried Catfish or Chicken Tenders,
Served with Your Choice of a Side.*

Murphy's Famous Bogey & Birdie Bites

\$12.50

*Choice of Mini Beef Sliders with
Cheese & Onions,*

or

*Mini Grilled Chicken Sliders with Lettuce,
Tomato & Mayonnaise.*

Old Waverly Classic Club

\$13

*Layers of Ham, Smoked Turkey, Bacon,
Cheddar & Swiss Cheese, Tomato,
Lettuce, & Mayonnaise;*

Served on Toasted White or Wheat Bread.

Grilled Pimento & Cheese

\$12.50

*Our House Made Pimento & Cheese Grilled on Jalapeno
Cornbread with Dry Aged Bacon & Onion Jam.*

Chicken Quesadilla

\$13

*Grilled Chicken Breast, Rotel Tomatoes, Cheddar & Jack
Cheese Blend, Folded in a Flour Tortilla; Served with
Sour Cream, Jalapeno's & Salsa*

Sides:

*French Fries **\$3.50***

*Sweet Potato Fries **\$3.50***

*Onion Rings **\$5***

*Cole Slaw **\$3.50***

*Fruit Cup **\$3.50***

*Mac & Cheese **\$5***

*Bag of Chips **\$2***

*Nabs **\$2***

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness, especially if you have certain medical conditions.*

DINNER MENU

STARTERS

-  **Bang Bang Shrimp** 17
(Panko breaded, fried & tossed in sweet chili sauce served with Asian slaw)
-  **Frankie's Gumbo** 7(cup)/10(bowl)
(Shrimp, catfish & okra stewed & simmered in a dark roux)
- Swiss Cheese Sticks** 10
(Five golden fried cheese sticks, served with mozzarella sauce)
- Stuffed Mushrooms with Andouille Sausage** 12
(Eight stuffed mushrooms served with andouille sausage & corn bread dressing; Topped with Pecorino cheese)
- Crawfish Dip with House Fried Chips** 14
(Crawfish tail meat served with Cajun spiced chips and a creamy cheese dip)

SALADS

- Classic Wedge** 8
(Iceberg wedge topped with tomato, scallions, bacon bits, ranch & bleu cheese crumbles)
- Caesar** 8
(Crisp romaine, Reggiano parmesan croutons, tossed in a creamy Caesar dressing)

ENTREES

- Filet of Beef** 50
(Flame broiled to your liking, Demi, topped with a blue cheese compound butter; Served with starch & vegetables)
- Ribeye Steak** 46
(Flame broiled to perfection, Demi & topped with tobacco onions; served with starch & vegetables)
- Berkshire Pork Chop** 34
(Broiled and glazed with chipotle ginger honey reduction; served with starch and vegetables)
- Fresh Fish of the Day** **Market Price
(Ask your server on the selection for the day; Available only for dinner service Thursday - Saturday)
- Chicken Fonduta de Pecorino** 28
(An 8 oz. chicken breast, seasoned and pan seared with olive oil, smothered in a creamy Pecorino sauce With sautéed tomatoes and a balsamic reduction)
- Pecan Crusted Salmon** 30
(Pan-seared, pecan crusted salmon served with a fermented garlic honey drizzle; Served with starch & vegetables)
-  **Catfish Lafite** 30
(Two golden fried catfish filets on a bed of smoked Gouda cheese grits; Topped with a crawfish cream sauce & asparagus)
- Seafood Pasta** 30
(Cavatappi pasta served with a lemon cream sauce, topped with lump crab meat, shrimp & salmon)



Easter



BRUNCH

SUNDAY, APRIL 17

Come join us for a lavish Chef's prepared Easter Buffet

Carved Steamship Round with AuJus
Old Waverly Baked Ham with Chef special glaze
Quiche Lorraine
Ms. Frankie's Famous Fried Chicken
Chef's Baked Fish
Chef Frankie's Homemade Mac and Cheese
Mini Waffles and Chicken Tenders
Bacon and Link Sausage
Roasted Potatoes
Deviled Eggs
Season Fruit Display
Cheese Board
Caesar Salad
Mixed California Salad with assorted dressings
Scrumptious assorted desserts

Adults \$55++/Children ages 5-7 \$36++/Children under five \$12++

11:00am and 1:00pm Seating

48 Hour Cancellation Policy in Effect

Entertainment,

Easter Egg Hunt in The English Garden,

Easter Bunny, Face Painting

PASTA NIGHT EVERY TUESDAY IN APRIL

SIDE SALAD

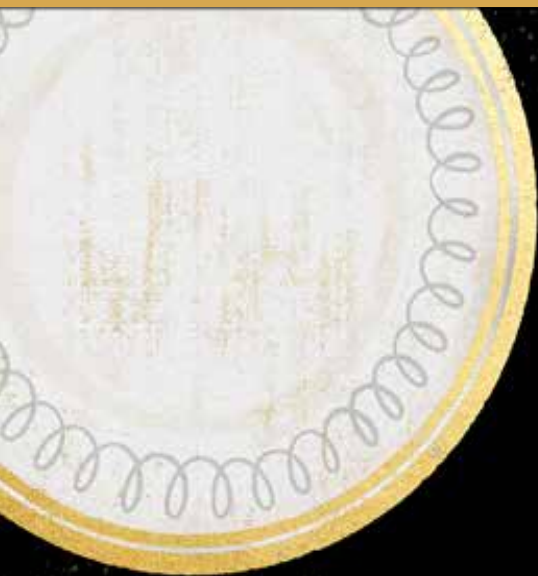
CHOICE OF HOMEMADE SPAGHETTI AND MEATBALLS WITH MARINARA

OR

FETTUCCHINI ALFREDO (ADD CHICKEN OR SHRIMP \$4)

PIPING HOT GARLIC BREAD

\$12.95



OLD WAVERLY DINING HOURS

MONDAY - CLOSED

TUESDAY 7AM - 8PM MURPHY'S

WEDNESDAY 7AM - 8PM MURPHY'S

THURSDAY 7AM - 8PM MURPHY'S/6 - 9PM UPSTAIRS RESERVATIONS

FRIDAY 7AM - 8PM MURPHY'S/6 - 9PM UPSTAIRS RESERVATIONS

SATURDAY 7AM - 8PM MURPHY'S/6 - 9PM UPSTAIRS RESERVATIONS

SUNDAY 7AM - 6PM MURPHY'S

TUESDAY - FRIDAY A LA CARTE BREAKFAST

SATURDAY - SUNDAY HOT BREAKFAST BUFFET



WINES OF THE MONTH



APOTHIC RED 2016

\$15 PER BOTTLE

Bold flavors of dark fruit and spice from the Zinfandel, complemented by the soft mouthfeel and black fruits of Merlot, layered with the soft blueberry notes of Syrah, and finally supported by the structure and dark fruits of the Cabernet.

KRUTZ MAGNOLIA CHARDONNAY 2018

\$20 PER BOTTLE

Floral aromas are matched with undertones of stone fruit. A juicy, slightly weighted mid-palate from the neutral oak barrels seamlessly transitions to minerality and a bright acidity. Hand picked, whole cluster pressed and sourced from two sustainable vineyards in the heart of St. Lucia Highlands, this wine is an excellent representation of the region.



Save The Date for
**INDEPENDENCE
DAY CELEBRATION**

Sunday, July 3

**Beginning
at 6:30 pm**

**The Club will be
open Monday,
July 4 and
closed Tuesday,
July 5**

OLD WAVERLY GARDEN CLUB

**Tuesday, March 8
and**

Tuesday, April 12

11:00am

Clubhouse



MMMM

Our Members Matter Membership Drive March – May

Our Member Matter Membership Drive begins in March and runs through May. Great incentives to our Members for sponsoring new members.

Thank you for your support in growing the Club and keeping it strong.

Rosemary Prisock/Director of Membership
rosemary@oldwaverly.com
662.295.2948

welcome



Old Waverly

to the family

NEW MEMBERS

we want to get to know you a little bit better and introduce you to our new and existing staff.

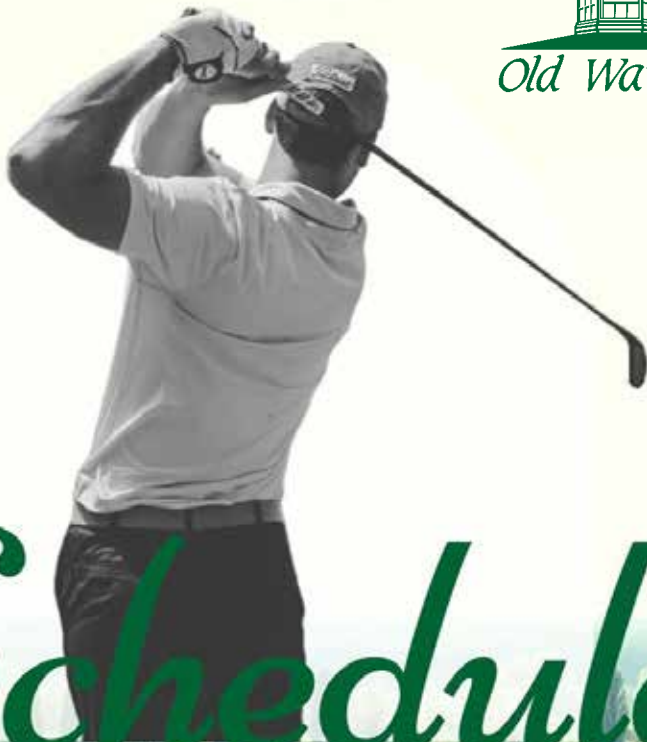
Thursday, March 31, 2022

5:00pm-6:30pm | H'dors | Wine | Beer | Champagne

kindly RSVP 662.494.6463/melody@oldwaverly .com

Golf Shop

NEWS



Schedule

Winter Shootout	March 5-6
Ping Demo Day	April 1
Invitational	April 2-3
TaylorMade Demo Day	April 9
Titleist Demo Day	May 7

**Member
Guest
June 4-5**

**Chairman's
Cup
September
17-18**

**Mark Your
Calendars For
Old Waverly's
2 Premiere
Events**

Old Waverly Invitational

APRIL 2-3

Morning and afternoon waves of tee times

\$185.00 members

\$240.00 guests

Includes golf, lunch, and prizes for both days

PLEASE CALL THE GOLF SHOP FOR MORE INFORMATION OR TO SIGN UP. 662.494.8780

The golf shop is fully stocked with new Spring items from Peter Millar, Holderness and Bourne, Ecco shoes and many more. Our staff will assist you in making sure you are outfitted with all the new gear!

Lexi Weiss is in the Shop ready to show you the new KIDS Peter Millar to match Dad!





FORMAT

Two best balls of the fivesome. Teams will be made of one professional and four amateurs (one professional may play for two teams) OR a team can be made of 5 amateurs.

STARTING TIMES

Play will begin with a 9:00 shotgun start each day.

PRACTICE ROUNDS

Practice rounds are included in the fee and may be scheduled on Friday, March 4th by contacting the Golf Shop at (662) 494-8780.

LODGING

Lodging is available on property. Please contact the Old Waverly Lodge at (662) 495-5485

CALL THE GOLF SHOP FOR MORE INFORMATION | (662) 494-8780

GUEST PASSES

For anyone who has not bought guest passes please do so by March 15. These passes do not include cart fee. Each pass cost \$70.00. Please call the golf shop and we will assist in making sure you are set for 2022!

2022 MOSSY OAK GOLF CLUB EVENT SCHEDULE

APRIL 16 ONE MAN SCRAMBLE

- Entry Fee: \$150 per player
- Includes tournament round, drinks on course, lunch, and prizes
- 9:00 Shotgun Start
- Age-Appropriate Tees

MAY 28 TWO PERSON SCRAMBLE

- Entry Fee: \$150 per player
- Includes tournament round, drinks on course, lunch, and prizes
- 9:00 Shotgun Start
- Age-Appropriate Tees

JUNE 11-12 MAGNOLIA CUP FOUR BALL

- Entry Fee: \$600 per team
- Includes practice round on either course, two tournament rounds, beverages on course (Sat and Sun), lunch on course (Sat and Sun), and prizes
- Regular and Senior Division (50-up) – both players must be 50 or older to play in Senior Division
- Tee Times
- Mossy Oak on Saturday
- Old Waverly on Sunday

JULY 4 FIRECRACKER FOUR MAN

- Entry Fee: \$150 per player
- Includes tournament round, drinks on course, lunch, and prizes.
- 9:00 Shotgun Start
- Age-Appropriate Tees

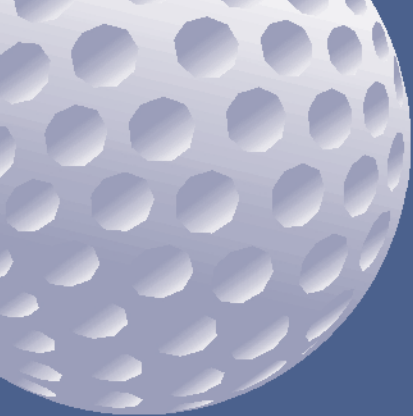
AUGUST 27-28 MOSSY OAK FOUR MAN

- Entry Fee: \$1200 per team
- Includes practice round, two tournament rounds, beverages on course (Sat and Sun), lunch (Sat and Sun), and prizes
- Calcutta Saturday immediately after play
- 9:00 Shotgun Start
- Golfers 60-up may play white tees

OCTOBER 24 JONNIE-O PRO AM

- Entry Fee: \$900 per team
- Includes practice rounds, tournament round, beverages on course, lunch, tee gift and prizes
- 10:00 Shotgun Start
- Age-Appropriate Tees





Wiygul/McKinney Cup Recap

Old Waverly traveled to sunny Fort Lauderdale the beginning of this month to defend its title of the interclub. 18 good guys faced 18 opponents for 3 days of best ball, alternate shot, and singles matches. Even though there was some rust on the clubs we hung in there to only fall 9 points behind at the end of 3 days. Thanks to all that make this event a great success. We will host them October 24-27.



Rowdey Jordan(R) getting a few last minute putting tips from Old Waverly Assistant Golf Professional Hart Holtzclaw(L) GO ROWDEY! Rowdey is a Mississippi State Max Herrington #6131 University College World Series All-Tournament Team Member and a 2021 MLB First Year Player Draft by the New York Mets.



One Magnolia Drive
West Point, Mississippi 39773
662-494-6463
oldwaverly.com



Follow us on:



**Sponsor a
NEW
MEMBER
today!**

**HELP US GROW
OLD WAVERLY'S
MEMBERSHIP**

**CONTACT
ROSEMARY PRISOCK
ROSEMARY@OLDWAVERLY.COM
662.495.5467, OFFICE
662.295.2948, CELL**

March


Dining Reservations: 662-494-6463

Golf Shop: 662-494-8780

Lodging: 662-495-5485

Mossy Oak: 662-524-1000

2022 at Old Waverly

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 Taco Tuesday	2 Ash Wednesday	3 Member Social 5:00-6:30pm	4 Down Home Lunch Buffet	5 Hot Breakfast Buffet Winter Shootout
6 Hot Breakfast Buffet Winter Shootout	7 Club Closed	8 Taco Tuesday Old Waverly Garden Club 11:00am	9	10 Member Social 5:00-6:30pm	11 Down Home Lunch Buffet Magnolia Room Closed	12 Hot Breakfast Buffet
13 Hot Breakfast Buffet Daylight Savings Time...Spring Forward	14 Club Closed	15 Taco Tuesday Last Day to Purchase Guest Passes	16	17 Member Social 5:00-6:30pm St. Patrick's Day 	18 Down Home Lunch Buffet	19 Hot Breakfast Buffet
20 Hot Breakfast Buffet	21 Club Closed	22 Taco Tuesday	23	24 Member Social 5:00-6:30pm	25 Down Home Lunch Buffet	26 Hot Breakfast Buffet
27 Hot Breakfast Buffet	28 Club Closed	29 Taco Tuesday	30	31 NEW Member Social 5:00-6:30pm		

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!

April

Dining Reservations: 662-494-6463

Golf Shop: 662-494-8780

Lodging: 662-495-5485

Mossy Oak: 662-524-1000

2022 at Old Waverly

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Down Home Lunch Buffet Ping Demo Day	2 Hot Breakfast Buffet Old Waverly Invitational
3 Hot Breakfast Buffet Old Waverly Invitational	4 Club Closed Masters Week	5 Pasta Night Masters Week	6 Masters Week	7 Member Social 5:00-6:30pm Masters Week	8 Down Home Lunch Buffet Masters Week	9 Hot Breakfast Buffet Taylor Made Demo Day Masters Week
10 Hot Breakfast Buffet Masters Week	11 Club Closed	12 Pasta Night Old Waverly Garden Club 11:00am	13	14 Member Social 5:00-6:30pm	15 Down Home Lunch Buffet Good Friday	16 Hot Breakfast Buffet
17 Easter Brunch 11:00am and 1:00pm seatings 	18 Club Closed	19 Pasta Night	20	21 Member Social 5:00-6:30pm	22 Down Home Lunch Buffet Earth Day 	23 Hot Breakfast Buffet
24 Hot Breakfast Buffet	25 Club Closed	26 Pasta Night National Pretzel Day #golfstix	27	28 Member Social 5:00-6:30pm	29 Down Home Lunch Buffet Arbor Day 	30 Hot Breakfast Buffet

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!