



*Waverley Country Club*

# THE CURRENT

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February 2022



Sylvia Gates  
Winter Coffee  
February 11

Valentine's Dinner and  
Cookie Decorating  
February 11

Valentine's  
Dinner  
February 12



# Hours of Operation

## 2021 - 2022 BOARD OF DIRECTORS & COMMITTEES

Linda Williams | *President*  
Jeff Jorgenson | *Vice President | House*  
William Swindells | *Vice President | Green*  
Steve Reaume | *Secretary | Tournament*  
TJ McConville | *Treasurer | Finance*  
Jim Carter | *Field House*  
Wayne Drinkward | *Long Range Planning*  
Nick Ehlen | *Membership Enhancement*  
Kevin Lynch | *Membership*

## 2021 - 2022 WOMEN'S BOARD OF GOVERNORS

Nancy Herpers | *President*  
Bridget Otto | *Vice President*  
Julie Carter | *Secretary*  
Kristen Kohnstamm | *Treasurer*  
Tracy Stolloff | *Program*  
Ann Johnson | *Assistant Program*  
Marjorie Kerr | *Hospitality*  
Leslie Nevius | *Junior Activities*  
Katy Williams | *Assistant Junior Activities*  
Karen Holce | *9-Hole Team Captain*  
Diane Tucker | *9-Hole Assistant Team Captain*  
Wendy Keeton | *18-Hole Team Captain*  
Liz Howells | *18-Hole Assistant Team Captain*

## SENIOR STAFF

Larry Batchelor | *Maintenance Director*  
larry@waverley.cc  
Lori Hennessy | *Membership Development Director*  
lori@waverley.cc  
Colleen Kenny | *Food and Beverage Director*  
colleen@waverley.cc  
Brian Koffler | *Green Superintendent*  
brian@waverley.cc  
Susan Miller | *Controller*  
susan@waverley.cc  
Jennifer Novak | *Events Director*  
jennifer@waverley.cc  
Jim Schaeffer | *PGA Head Golf Professional*  
jim@waverley.cc  
Eva Tate | *Executive Assistant*  
eva@waverley.cc  
Christian Thon | *COO/General Manager*  
christian@waverley.cc  
Chris Yost | *HR Manager*  
chris@waverley.cc  
Juan Zaragoza | *Executive Chef*  
juan@waverley.cc



### Field House

Monday | 8:00 am - 4:00 pm  
Tuesday - Sunday | 7:00 am - 5:00 pm

### Bag Room

Monday - Sunday | 7:00 am - Dusk

### Driving Range

Monday | 9:00 am - Closes 2 hours prior to sunset  
Tuesday - Sunday | 7:00 am - Dusk

**Daily Course Availability and Tournament Results available on the Club's app and website.**

### Turn Bar

Daily | 10:00 am - Dusk

### Men's Bar

Wednesday - Sunday | 11:00 am - 6:00 pm

### Grille Breakfast

Saturday | 6:30 am - 11:00 am

### Grille Brunch

Sunday | 9:00 am - 3:00 pm

### Grille Lunch

Wednesday - Saturday | 11:00 am - 3:00 pm

### Grille Dinner

Wednesday - Sunday | 5:00 pm - 8:00 pm

Reservations are suggested for lunch and required for dinner, and may be made on the Club's app/website or by contacting the Front Desk at 503.654.6521. Guests are welcome for lunch and dinner.

## Vaccine Mandate

All Members & guests over the age of 12 must provide Proof of Vaccination or negative Covid-19 test within 72 hours.



## *Message from the President*

# Linda Williams

I hope you had a restful and enjoyable holiday season and are ready for an eventful and exciting new year!

This year, the Board will invest in many key areas to continue enhancing the member experience. One priority on the agenda is to offer a more robust schedule of Club events, of course, in accordance with health & safety rules and guidelines.

Our Board conducted a detailed working retreat in late October 2021. Each Director, who is also a Committee Chair, presented plans and Committee goals for the coming year. These were discussed at length and prioritized, with Committee meetings beginning last November. Every Committee has more than a few meaningful accomplishments ahead of them this year as we intend to address our overarching goal of enhancing the member experience and satisfaction.

Health, safety, and well-being on Club premises are important components of that goal. We are also focused on employee retention and longevity, and their safety and satisfaction, with a strong focus on our core values that have been intact for over 125 years.

Speaking of core values: **Respect.** For our employees, for each other, our traditions, our rules, and our facilities, to name a few. Please continue to be mindful that this value will hold our unique and amazing community solidly together for another 125 years. Waverley is synonymous with gracious hospitality!

As to the current member vaccination policy, we realize that COVID-19 has exacted, among other things, an emotional toll on our membership and staff. We believe this policy provides additional comfort, stability, and relief for all who engage at our Club. Like all other Club policies, we will review this for appropriateness on a strategic or as-needed basis.

There is much good to accomplish this year. Not the least is creating a detailed long-range and strategic plan for our Club's healthy future. Components of this plan will include study, conversation, and Committee and member feedback throughout the year. Lead topics will be about our facilities along with other aspects of good health, such as governance, membership, programs, and finances, to name a few. We are also in the process of developing a communications plan with the intent of keeping you well informed of our progress throughout the year.

Happy New Year!

*In Memoriam*  
Kelly Wentworth





### *Message from the COO/General Manager*

## Christian Thon

As the days slowly get longer, we look toward the spring and summer seasons. We'd all like to leave behind the dark months of Omicron and look forward to warmer weather with more positivity and eagerness toward normalcy.

2022 started rough with the pandemic raging, but I am encouraged for the future. We have all the traditional events and tournaments back on the calendar, plus a few new ones. In addition, our wedding and catering business for 2022 is robust, and hopefully, we won't need as many tents next to the 9th green as last year.

I'm thrilled to announce that we are almost back to normal staffing levels after being hit pretty hard with COVID-19. Fortunately, all staff members who got sick had been vaccinated, so the seriousness of the infections was lighter, and most employees returned within a week (after complying with our internal policy of 7-day quarantine and proof of a negative test result). You might remember that two years ago, the membership contributed to the Foundation with the intent that the money raised would be earmarked for employees who had experienced financial hardship. I am so grateful for the Foundations' efforts and support, as it was able to help many Waverley staff members with additional stipends when they were out sick with COVID last month.

The Waverley gate has now been operating (with a couple of hiccups) for a few weeks, so if you still don't have your license plates registered, let us know so that we can get your cars in the system. We still plan to straighten the entry gate driveway and relocate the sensor for exiting (so the gate opens earlier), but we won't be able to complete this project until we have a week of guaranteed dry weather.

The 125th Anniversary book is available for those members who haven't yet collected their copy. It's a beautiful book, so stop by the Front Desk to receive your complimentary copy. Again, we will begin to mail the book out in February to those who have not collected it - note that you will only be charged for postage.

We have also started our own private Instagram page for the Field House. Our Merchandiser, Chin, will manage it, so if you're on Insta - follow us to get all the new info and deals from the Pro Shop before anyone else. It's a great way to stay connected and informed.

I wish everyone a healthy and prosperous 2022.

### *Thank you!*

The Staff at Waverley wishes to express sincere thanks to the members for their generous holiday gifts.

### ***Welcome New Members!***

**Hilary & Levi Oden**  
*Proposed by Steve*







## Staff Highlight



*Yassari Zarate*  
*Grille Chef de Cuisine*

If you haven't met Chef Yassa, you have certainly tasted her food! Chef Yassa is the lead Grille Chef, and she and her team are responsible for all of the delicious a la carte food served in the Grille.

Yassa grew up in the city of Córdoba Veracruz, a town five hours south of Mexico City. As a result, she grew up immersed in Mexican cuisine and culture. Her love of her country's food helps her appreciate food from all over the world. "As a Latin person, I am very faithful to my country's food since it is full of many flavors and culture, but I must say that as much as I enjoy delicious enchiladas or sopas, I do enjoy a very rich barbeque." In addition to cooking Mexican and American foods, Yassa also loves to cook Chinese and Italian cuisines.

Chef Yassa has been cooking at Waverley for 15 years, and she has nothing but great things to say about her time here. From Day One, Yassa was eager to prepare fantastic food at the Club and get to know our members. She has loved all the wonderful interactions and connections she has made, and she is proud to say Waverley has become her second home.

## Waverley Gate Update

We have activated the Security Gate, and if you haven't already done so, we are requesting that you provide us with license plate numbers for your vehicles. Please stop by the Field House or Clubhouse to complete a form with your license plate information, or call the Front Desk and provide the required information. Alternatively, you can scan the QR code, complete the information on the form, and hit "submit". Should the gate not open for you, please use the keypad for entrance by entering "\*", your 4-digit code, #."







## *Spring Chicken Golf* - Mrs. Thayer Willis

You're a boomer. Think you're too old to take up golf? Think again.

Everyone understands the value of becoming a golfer as a Spring

Chicken, but few extoll the special appeal of Autumn Chicken golf.

So much good news for the brave-enough-to-start-something-new. My golf teacher, Zach (Zach A. Emery, PGA First Assistant Golf Professional Waverley Country Club), has encouraged me to remember an advantage I have that most golfers my age don't. Because I took up golf only three years ago at age 69, I get to see my golf game get progressively better, while just about everyone else my age is watching their golf abilities deteriorate and slip away. They lose distance, flexibility, precision and competitive edge while I, on the other hand, am improving in every one of these areas. I celebrate breakthrough accomplishments all the time: from the first time I hit a great tee shot to the first long putt I sink to the first par on any hole. Seasoned golfers don't get these firsts anymore - they had them long ago.

It was a process of elimination. Over the decades of my marriage with Jon I had tried to lure him into a huge array of my favorite interests: skiing, photography, hiking, ballroom dancing, cooking, gardening, music, learning a language together, scuba diving...to name a few. And though he would usually give a new activity a bit of effort, nothing took off. He just loves golf. After thirty years of marriage, and still wanting to have something we could do together, I literally started with the attitude, "golf is the only thing left."

One of the unexpected gifts of learning golf for me is the challenge of it. I had no idea how deep and ongoing the challenges are. I thought it was just going to be a boring effort to do an activity with my husband. It looks pretty easy on TV when the tour professionals play. But as every golfer discovers, it is not easy at all. In fact, it is one of the hardest things I have ever done. I had no idea. At the

same time, I was in the market for mental and physical demands and their known benefits to maintaining health. I just never expected to find them within the game of golf. Welcome challenge though it is, heading out onto the golf course is intimidating for the beginner. Zach floated the idea of Operation 36, and once I gathered the courage to try it, I discovered it is a manageable drill.

Then, Zach spent months talking me into playing with the 9 Hole group at Waverley. I told him I would only do it if he paired me with nice ladies, as intimidated as I was about making many beginner mistakes. After that first round, when we were walking in from the ninth hole, one of them asked me if I was coming to lunch. Lunch? I didn't realize lunch was part of the activity. One of them said, "Yes! Didn't Zach tell you about lunch? That's the most important part." Hence my introduction to the social aspect of golf. As it turns out, the 9 Hole ladies are fun oriented and tolerate mistakes well. I hadn't even realized there is a social aspect to golf. I thought it was just a sport to pursue.

One of the ways I have been able to improve is that I decided to play or take a lesson, any kind of golf immersion, one to two times per week, right through the winter. I did it that first year, and I have made it through winter each year so far. One gloomy January day of my first season, as I walked up to the bag room to get my clubs for my lesson, I turned around and looked at the parking lot. My car was the only one there. At that point I realized my commitment and determination are probably assets. I have even found myself liking golf and that wasn't a goal. I just wanted to learn enough so I could do it. I never expected to like it.

How about you? How can you and your family benefit from an older family member taking up golf? Exercise, fresh air, challenge, excitement, socializing with golfers, having something fun to do with your spouse, and, yes, the advantages of learning new skills. I don't see a downside.



# Field House & Golf Course Updates



*Brian Koffler*  
*Green Superintendent*

Following the hot and dry summer of 2021, the switch has flipped as January looks to be our fifth consecutive month of above-average precipitation. Since September 1, we have received 26.1" of rain compared to an average of 20.5", historically, over the same five months. Hopefully, we will begin to see some significant breaks in the weather so we can get additional projects completed and you can occasionally enjoy the golf course.

One of the challenges we face during the winter months is increased earthworm activity. While I understand and appreciate the overall benefits of earthworms to general soil health, they are a real pain when they leave behind castings on tees, approaches, and fairways. We have multiple ways to reduce their impact, some more effective than others. In the late 70s, Waverley Country Club was one of the first clubs to begin sand topdressing fairways. The sand that has built up over those 40+ years is naturally abrasive to earthworms and encourages them to move into the rough. We also gain some control as an ancillary benefit of insecticide applications for bluegrass billbug and crane fly. Unfortunately, the efficacy of those applications declines with each application effectively creating a less susceptible population. There is also one fungicide available that provides minimal control as a secondary benefit. Long story short, we will continue to utilize all of these current options as the alternative of just letting them run rampant will result in unsatisfactory turf conditions.

While complaining about things, I might as well throw geese control into the mix! We experience two very different types of geese throughout the year: resident and migratory. The resident population are the 20-30 geese that hang around the golf course from late spring to early fall. While mildly annoying, a group that size is manageable. The larger groups of 50-500 that hang around November-March can be much more problematic. We employ numerous measures to keep them off property, but the bottom line is, if we don't have a staff member here chasing them off, the geese have no reason to leave. It always amazes me that for a bird with a brain no bigger than a walnut, they can tell the difference between a member's golf cart and a maintenance vehicle. They will walk around avoiding an electric cart all day, but if one of our utility vehicles gets within 50 yards... they are outta there! Our biggest struggle in coverage is the weekends where our regular staff is gone by 10 am. We have had good luck hiring young adults to take on these hours. They work out quite well once we get past the golf course etiquette training.

## *Hole-in-One Insurance*

This insurance pays the bar tab when you make a hole-in-one. Participation is voluntary, and covers both the member and spouse. The \$5 fee will be billed as the fund nears depletion. Once you have signed-up, renewal is automatic. Hole-in-One insurance is available by notifying the accounting office.

## HOLE-IN-ONE!



James Baker  
January 14, Hole #9





### *Upcoming Events*

March 8 | Women's 18-Hole Opening  
March 9 | Women's 9-Hole Opening  
March 12 | Shamrock Green Tees Tournament  
March 14 | OPGA Pro-Am - Course Closed

### *Penguin Winter Golf*

**The entry fee is \$5 for the season.  
Please sign up and pay at the Front Desk to qualify for prizes.**

Waverley Penguins are women golfers who brave the winter elements. They gather on the golf course Tuesday and Friday mornings for at least nine holes of golf and friendship.

You can play either the front or back nine for your score, and playing alone is permitted. Scores must be posted by day's end to count. Penguins start to gather around 8:30 am and tee off around 9:00 am. There is no signing up, you just have to show up. The season will end with a no-host lunch on the Friday before the 2022 opening of golf season.

Please join us! Contact the Field House if you have any questions.

### *High School Golf Prep (year-round)*

**Saturdays at 12:00 pm**

Practice and play with other juniors who already play on their high school teams, or are hoping to do so in the near future. Classes will focus on specific topics or involve playing the course and game management. Advance reservations are not required, and we will meet on the driving range outside the Field House.

## *Congratulations to Pacific Northwest Golf Association's Players of the Year!*

### *Women's Mid-Amateur Player of the Year: Amanda Jacobs*



This marks the fourth time that Jacobs has earned the PPGA Women's Mid-Amateur Player of the Year award, and first since 2017. Among the highlights on the year for

Jacobs, she won the Pacific Northwest Women's Mid-Amateur Championship and was a semifinalist at the U.S. Women's Mid-Amateur Championship.

### *Senior Women's Player of the Year: Lara Tennant*



Tennant earned the PPGA Senior Women's Player of the Year award for the fourth consecutive year. In 2021, she won the U.S. Senior Women's Amateur Championship for the

third year in a row, won the Oregon Senior Women's Amateur Championship, advanced to the Round of 16 at the U.S. Women's Mid-Amateur Championship and finished runner-up at the California Senior Women's Amateur Championship.

Follow us on  
**Instagram**

Follow the Pro Shop @Waverleyccshop  
Be the first to know about new merchandise arrivals, special offers,  
Pro Shop events, and more. This is a member only account.



# Social & Dining Events



## *Saturday Morning Bridge*

Join Barbara Beale's group for Saturday Morning Bridge in the Ladies Lounge every Saturday at 9:00 am!

## *Hors d'Oeuvres Cooking Class with Banquet Chef, Tina O'Dell*

**Friday, February 4 | 5:00 pm**

**Class with dinner to follow**

\$80 per person | Limited to 16 people | Clubhouse attire  
Reservations required | 48-hour cancellation

## *Sylvia Gates Winter Coffee*

**Friday, February 11 | 9:00 am**

Join us to celebrate Sylvia Gates and her love for golf and friendship.

Coffee and pastries provided | Reservations required  
Golf to follow, weather permitting

## *Family Valentine's Dinner Buffet & Cookie Decorating*

**Friday, February 11 | 5:00 pm**

Adults \$55 per person | Ages 5 to 12 \$25  
Ages 4 & under complimentary  
Clubhouse attire | Guests welcome

## *Valentine's Dinner*

**Saturday, February 12 | 6:00 pm – 8:00 pm**

Enjoy a romantic a la carte dinner in 1896 with Pianist George Colligan.

\$75 per person | Guests welcome | Jackets encouraged  
Reservations required | 48-hour cancellation  
No a la carte dinner service in the Grille this evening.

## *Sushi Night*

**Sunday, February 27 | 5:00 pm – 8:00 pm**

Come out and enjoy Sushi with family and friends. Yoshio Matsuzaki, Sushi Chef, will roll sushi to order.

Clubhouse attire | Reservations required  
A la carte menu will be available

## *Father-Daughter Dance*

**Saturday, March 5 | 5:00 pm**

Join us and celebrate an evening with your daughter! Enjoy dinner, dancing, and music.

\$65 Adults per person | \$25 Daughters  
Jackets encouraged  
Reservations required | 48-hour cancellation

## *St. Patrick's Day Dinner*

**Thursday, March 17 | 5:00 pm – 8:00 pm**

Join us for Irish fare and traditional Celtic music.

Adults \$45 per person | Ages 5 to 12 \$20  
Ages 4 & under complimentary  
Clubhouse attire | Guests welcome  
Reservations required | 48-hour cancellation  
No a la carte dinner service in the Grille this evening.

## *Plant Based Dinner*

**Thursday, March 31 | 5:00 pm – 8:00 pm**

Come out and enjoy a plant based meal with family and friends.

Adults \$45 per person | Ages 5 to 12 \$20  
Ages 4 & under complimentary  
Clubhouse attire | Reservations required  
No a la carte dinner service in the Grille this evening.

## *Burger Nights*

**5:00 pm - 8:00 pm**

**February 2, 9, 16, 23 | March 2, 9, 16, 23, 30**

Casual attire | Reservations required  
Full a la carte dinner menu will also be available

## *Pasta Nights*

**5:00 pm - 8:00 pm**

**February 3, 10, 17, 24 | March 3, 10, 24**

Casual attire | Reservations required  
Full a la carte dinner menu will also be available



## Westward Whiskey Dinner

**Saturday, February 19**

**6:00 pm Reception | 6:30 pm Dinner**

Westward American Single Malt Whiskeys is a premier local distillery, who for nearly two decades, have been celebrating the collaborative nature of the Pacific Northwest, partnering with local producers of beer, wine, and agriculture, coupled with their drive to creating a local whiskey that is truly world class.

Brad Bowman of Westward will be guiding us through the history and process that Westward uses to create their amazing whiskey. All four of the whiskeys we will be tasting have won gold medals at the San Francisco World Spirits Competition – Westward American Single Malt, Stout Cask, Cask Strength, and Pinot Noir Cask. Chef Juan and Pastry Chef Cathi have paired a beautiful meal to compliment the whiskeys we will be enjoying.

We look forward to having you join us for the first of hopefully many spirit pairing dinners at Waverley.

Guests welcome | Clubhouse attire

\$95 per person | Reservations required | 48-hour cancellation



## Dusky Goose Wine Dinner

**Friday, March 11**

**6:00 pm Reception | 6:30 pm Dinner**

Waverley is proud to welcome award-winning winemaker, Lynn Penner-Ash to host the Dusky Goose Wine Dinner.

Since the beginning, Dusky Goose wines have been made by famed Oregon Winemaker Lynn Penner-Ash. Lynn's Oregon winemaking story began with her appointment as head winemaker at Rex Hill Vineyards in 1988. She launched her own eponymous winery in 1998 and is among Oregon's most decorated and celebrated winemakers. Wines will be paired with a three course dinner prepared by Chef Juan Zaragoza.

Guests welcome | Clubhouse attire

\$95 per person | Reservations required | 48-hour cancellation

### MENU

#### First Course

Roasted pear salad  
Roasted pear, chicory, candied walnut, Humboldt fog goat cheese, creamy pear vinaigrette

*Paired with American Whiskey*

#### Second Course

Baked mussels  
Garlic herb butter, grilled rye, preserved orange

*Paired with Stout Cask*

#### Third Course

Pancetta wrapped venison  
Coffee rub, garnet yam puree, swiss chard, winter vegetable gratin, huckleberry jus

*Paired with Cask Strength*

#### Dessert

Chocolate whiskey baba  
Candied kumquats, chocolate crisp, citrus anglaise

*Paired with Pinot Cask*

### MENU

*2020 Rambeaux Pinot Noir Rose*

#### First Course

Hamachi crudo  
Avocado, cucumber, watermelon, jicama, micro cilantro, lime vinaigrette

*2020 Rambeaux Chardonnay*  
*2017 Dusky Goose Chardonnay*

#### Second Course

Roasted lamb leg  
Masa cake, esquites, chocolate mole sauce

*2019 Rambeaux Pinot Noir*  
*2015 Dusky Goose Pinot Noir*

#### Third Course

Mango coconut entremet  
Young coconut habanero sabayon



## February 2022

Sun	Mon	Tue	Wed	Thurs	Fri	Sat
		1	2 Burger Night	3 Pasta Night	4 Cooking Class <i>Hors d'oeuvres</i>	5 Morning Bridge High School Golf Prep
6	7	8	9 Burger Night	10 Pasta Night	11 Sylvia Gates Winter Coffee Family Valentine's Dinner & Cookie Decorating <i>No a la carte dinner service</i>	12 Morning Bridge Valentine's Dinner High School Golf Prep <i>No a la carte dinner service</i>
13 Superbowl Clubhouse closes at 3:00 pm	14	15	16 Burger Night	17 Pasta Night	18	19 Morning Bridge Whiskey Dinner <i>featuring Westward Whiskey</i> High School Golf Prep
20	21	22	23 Burger Night	24 Pasta Night	25	26 Morning Bridge High School Golf Prep
27 Sushi Night	28					

## March 2022

Sun	Mon	Tue	Wed	Thurs	Fri	Sat
		1	2 Burger Night	3 Pasta Night	4	5 Morning Bridge Father-Daughter Dance High School Golf Prep
6	7	8 Women's 18-Hole Opening	9 Women's 9-Hole Opening Burger Night	10 Pasta Night	11 Wine Dinner <i>featuring Dusky Goose</i>	12 Morning Bridge Shamrock Green Tees Tournament High School Golf Prep
13	14 OPGA Pro-Am <i>Course closed</i>	15	16 Burger Night	17 St. Patrick's Day Dinner <i>No a la carte dinner service</i>	18	19 Morning Bridge High School Golf Prep
20	21	22	23 Burger Night	24 Pasta Night	25	26 Morning Bridge High School Golf Prep
27	28	29	30 Burger Night	31 Plant Based Dinner <i>No a la carte dinner service</i>		





## **Waverley Country Club**

1100 SE Waverly Drive, Portland, OR 97222

Clubhouse: (503) 654-6521 | Field House: (503) 654-9509