

Dear Champion Hills Owners & Members,

As we welcome many of you back to our great club and community, we're also excited to welcome the warmth of May and the cherished occasions of Mother's Day and Memorial Day. Our golf course is in great shape, the tennis courts are open, and the pool will open later this month. We're ready to transform into our slice of summer heaven and the stage is set for a summer season full of enjoyment!

Our team has been hard at work over the past few months to prepare for the transition into our celebrated summer season while continuing to offer outstanding winter season services. We're looking forward to the highly anticipated summer programming and we're excited to share our progress and updates with you on behalf of the entire team.



Our upcoming programming promises to deliver one of our best seasons yet! Our dedicated leaders in the golf, fitness, and food & beverage departments are crafting events and activities tailored to engage members of all interests. We're highly confident that the 2024 offerings will provide a rich variety of experiences that appeal to every demographic of our membership.

Each department has also been focused on recruiting new team members for vital leadership roles and essential seasonal support positions. While it's important to employ new and fresh talent who offer a unique perspective, we're pleased to confirm that we'll have many familiar faces returning once again this summer. Having such a talented and dedicated team is necessary if we're going to exceed member expectations while delivering unparalleled service to all who spend valuable time with us in our Paradise in the Mountains this year.

See you around the Club,

Alan Deck, CCM, PGA General Manager/COO



CHAMPION HILLS CLUB VALUES

By Club Board President, Milan Turk

Last year, in our strategic planning, the Board introduced a Champion Hills Club Values statement that says:

Members act as Owners and feel responsible for the future success of the club.

It's a reminder, and hopefully, a motivation, that we all have a stake in sustaining and growing our Club. It's also technically true that Social Equity and Full Equity members are owners of the Club.

This message isn't about getting people to follow rules. Yes, repairing ball marks and divots improves the golf course, and keeping your dog on a leash and cleaning up after them makes the Club safer and more pleasant. Acting as an Owner also means being engaged and feeling pride in belonging to a great Club.

You know that old story "that when it comes to breakfast, the chicken is merely "involved", while the Pig is surely "committed"... As owners of the Club, we truly have "skin in the game". Yes, the Club needs to earn that commitment. In the coming months, please consider attending the Joint Club and POA Annual Meeting on June 17, and please respond to the Annual Member Satisfaction Survey which we are improving and will circulate earlier than in the past.

Champion Hills Club is proud of the relationships we have with Member/Owners! We would like to recognize and celebrate the Member/Owners celebrating 30 or more years of membership in 2024:

- Nancy & Erwin Maddrey (33 yrs.)
- Judy & Gary Breissinger (32 yrs.)
- Kathleen Graham (32 yrs.)
- Nanette & Dr. Dick Miller (32 yrs.)
- Maggie & Dale Anderson (31 yrs.)
- Bob Barnes (31 yrs.)
- Betty & Don Martin (31 yrs.)
- Janie & Alan Skelton (31 yrs.)
- Beverly Dillon (30 yrs.)
- Rena & Steve Hoffman (30 yrs.)

We also recognize our Founding Members who are truly the first Member/Owners at Champion Hills: Paul & Judith Aughtry, Ben & Lesa Balentine, Robert & Lynell Bell, Ben & Darla Brovet, Dorothy Brovet, Royce & Evalyn Carter, Margaret & Balus Chastain, Champ & Imogene Covington, Tom & Sue Fazio, Andrew Norwood, Terry Robbins, Helen & Russell Smart, William & Grace Stokes, William Sullivan, and Irvine & Eleanor Welling.

To close, allow me to remind you that we are currently voting on several By-Law changes. Primary Equity Members should have received an email on April 16 with a link to cast your vote.

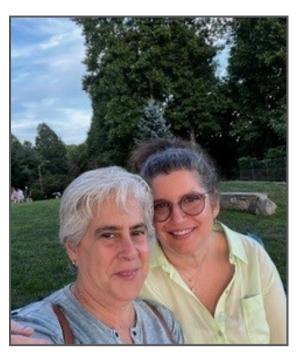
Although the proposed by-law changes do not rise to the level of <u>requiring</u> a member vote, the Club Board felt that in the spirit of transparency and "acting like owners" we would ask for a vote of approval. Voting is open through May 23. The Board encourages all those eligible to vote and recommends approving the proposed changes.

Thanks, and see you around the Club!

Milan Turk, Champion Hills Club Board President



THEA SOMMER & KAREN GILBERT



Where are you from?

Most recently from Miami.

Are you in CH full-time or seasonally? Full-Time

What do you like to do at Champion Hills? Golf, Tennis, The Club, Gym & Pool, and hanging with our friends.

What is one fun/interesting fact about yourself? We have a 100 lb. Golden Doodle, Barkley (previously featured in April's Pet Profiles).

PAT & PETER HOWITT



Where are you from?

We are from Canada, via Columbus, Ohio, Providence, Rhode Island and Naples, Florida.

Are you in CH full-time or seasonally?

We joined 2 years ago with the intention of spending summers here, but now we are full-time.

What do you like to do at Champion Hills? We like to golf, hike and socialize.

What is one fun/interesting fact about yourself? We love our Westie.

Want to be featured in an upcoming Echoes? Email josie@championhills.com



BROTHERLY LOVE:

Meet Henry & Leo Flora a.k.a. "The Boys"!



Thomas & Joy Flora





Mix/Breed

10 years old: Wire-haired Dachschund.

Favorite Activities

Loves to play with squeaky balls—and does not rest until the squeaker is dead. Enjoys food and is known to steal food from Leo and off the pantry shelves!



Fun Fact

Henry was awarded the cutest dog at Howl-o-ween in 2022!











Mix/Breed

13 1/2 years old; Part Dachschund, "paws"sibly part kangaroo!

Favorite Activities

Loves to dig and hunt.

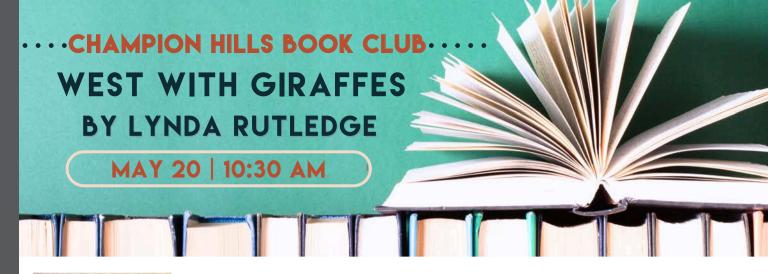
Enjoys walks on the paths in Champion Hills.

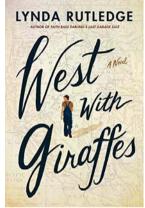
Fun Fact

Leo has the distinction of winning the "Scariest Dog" at the Howl-O-Ween party last year!



Want to feature your pet (cat, dog, bunny, fish) in an upcoming Echoes? Email josie@championhills.com





WEST WITH GIRAFFES

by Lynda Rutledge

An emotional, rousing novel based on the story of two giraffes who make headlines as they were transported all the way across the United States in the 1930s as well as the unlikely duo who make the trip with them.

For more information please contact: Barb Morrison | 309.269.0010 Barbara Zucker | 845.598.0933



























WEDNESDAY, MAY 1 5:30 PM - 9 PM

Want to show off your knowledge? Reserve your team a table today! Email Shelly at <u>shellym@championhills.com</u>.

APRIL WINNERS

Congratulations "Second Guesses"!



Bill & Jan Zollinger, Tess & Manny Magno, Ed & Gina Kearns

MEN'S NIGHT OUT WEDNESDAY, MAY 15 | 6 PM - 9 PM

We invite the gentleman of Champion Hills to an evening of great food and conversation!



Ladies' Luncheon

LADIES' LUNCHEON FRIDAY, MAY 17 | 11:30 AM - 1 PM

Please join us on the Event Lawn for a picnic and a presentation from "The Shady Ladies" of Raymond's Garden Center.

SUMMER SOIRÉE
FRIDAY, MAY 31
6 PM - 8 PM FOOD STATIONS
6 PM - 10 PM LIVE MUSIC & DANCING



Kick off the season at our Summer Soirée! Enjoy delicious food and great company as **CROCODILE SMILE** sets the soundtrack for a memorable evening!



COMPLIMENTARY LUNCH & LEARN
SATURDAY, JUNE 8 | 11:30 AM
Learn about Fairmont and their project updates!



SHRED IT - PAPER SHRED EVENT MONDAY, JUNE 10 | 9 AM - 11 AM CLUBHOUSE PARKING LOT

Mother's Day Brunch SUNDAY, MAY 12 | 11 AM - 2 PM

Please call (828) 233-0973 to make reservations or BOOK HERE!

- Starters -

Artisan Rolls & Whipped Butter

Spring Salad GF
Baby Spinach, Mixed Berries, Tomato,
Carrot, Toasted Almonds, Raspberry Vinaigrette

Garden Fresh Salad GF
Crisp Lettuce, Tomato, Carrot, Cucumber
Ranch & White Balsamic Dressing

Soups
Roasted Garlic Tomato Bisque
Chicken & Wild Rice GF

- Stations -

Omelet Station

Carving Station

Prime Rib & Accompaniments

Honey Glazed Pit Ham

- Dessert -

Assorted Desserts & Pastry Display

- Biles -

Shrimp Cocktail
Smoked Salmon & Accompaniments GF
Fresh Fruit GF
Domestic & Imported Cheeses GF
Deviled Eggs GF

- Brenkfast-

Scrambled Eggs GF
Bacon GF
Sausage GF
Waffles
Stone Ground Grits
Buttermilk Biscuits

- Entrées -

Wild Rice with Toasted Almonds ^{GF}
Whipped Potatoes with Gravy
Chef's Vegetable Medley ^{GF}
Penne Primavera
Grilled Swordfish ^{GF}



LOW COUNTRY SEAFOOD NIGHT TUESDAY, MAY 7 | 5 PM - 8 PM

The Low Country region is known for a rich and diverse cuisine as complex and flavorful as the region itself.

Join us for a Low Country Seafood Night!





TACO NIGHT TUESDAY, MAY 14 | 5 PM - 8 PM

Join us for Taco Night. Build your own tacos-Keep it simple or get creative!

\$5 Classic Margaritas & \$8 Cadillac Margaritas

BURGER NIGHT TUESDAY, MAY 21 | 5 PM - 8 PM

Build your own burger and enjoy \$3 drafts as well as Shelly's homemade milkshakes.





PRISONER WINE DINNER WEDNESDAY, MAY 22 | 6 PM - 9 PM

Enjoy an exquisite dinner featuring the bold and innovative wines of The Prisoner Wine Company.

PRIME RIB NIGHT SATURDAY, MAY 25 | 5 PM - 8 PM

Join us for the wildly popular Prime Rib Night! Call (828) 233-0973 to make your reservation.





SEAFOOD SPECTACULAR SATURDAY, JUNE 1 | 5 PM - 8 PM

Calling all seafood lovers! Enjoy a mouth-watering selection of fresh seafood, sides, and a prime rib carving station.

REPOUR WINE SAVER:

A NEW PRODUCT FOR ANY BTG WINE PROGRAM!

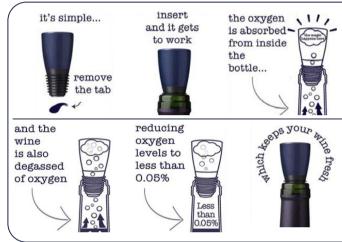
I've recently had some members approach me and ask if we could offer more expensive wines by the glass. I expressed some hesitation, as I have at other clubs. There is a fear of pouring a nice wine down the drain or serving someone a really nice wine that was opened three days ago. There are wine preservation machines that cost 10s of thousands of dollars and many other gimmicks that I have never had any success with. As I looked for a solution, it appeared in my inbox.

INTRODUCING REPOUR WINE SAVER: A NEW PRODUCT FOR ANY BTG WINE PROGRAM!

We are very excited to announce, after extensive research by the Procurement & F&B teams, that we have found a perfect partner to ensure we continue to serve the freshest possible products in our Clubs. Troon is adding Repour to our extensive portfolio of Preferred F&B Partners that deliver powerful solutions – tackling quality and freshness standards, cost management, and improved Member & Guest confidence through the adoption of one simple product.

Three Troon Clubs participated in a recent beta test and unanimously concluded that Repour outperformed the others across all categories - an impressive showing. This cost-effective vehicle to preserve your wine by the glass program removes all the guesswork - and we highly recommend its use on all your BTG wine offerings.

Repour is a simple wine preservation solution and the first product on the market designed to remove all the oxygen from an open bottle of wine, completely stopping its deterioration. It's an incredibly effective and efficient way to save wine and, more importantly, It eliminates the risk of serving an "off" glass to a guest.



And there you have it, a solution. Expect to see some higher-end options for our Wine of the Month and Wines by the Glass programs.

Patrick Necessary, CCM Director of Restaurants

PATZ & HALL SONOMA COAST PINOT NOIR

TASTING NOTES

Sixteen small, independent family-owned vineyard sites come together in this gorgeous display of Sonoma Coast Pinot Noir. This blend displays classic coastal traits of lively fruit graced with alluring floral and spice notes. Complex and inviting aromas of red fruits include Morello cherry and wild strawberry. A warm spice mix of cinnamon, clove, anise and coriander accompanies subtle notes of the forest floor and pink flowers.

The palate is full and finishes with good purity, supported by refined tannins and fresh acidity. This is a lovely expression, capturing the elegance and purity that are hallmarks of Pinot Noir at its best.

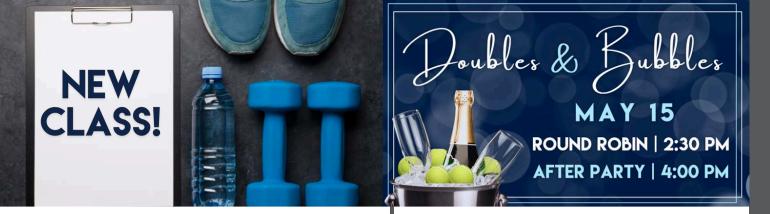
WINE ANALYSIS

Blend: 100% Pinot Noir

Aging: 100% Burgundian French oak barrels (42% new; 58% 1-2-year old)

Alcohol: 14.5%





BARRE STRENGTH TRAINING FRIDAY 10:30-11:15 AM

The Barre workout is a low-impact but highly effective class that combines elements of Pilates, yoga and strength training.

Barre focuses on engaging specific muscles until they reach fatigue, followed by stretching to create long, lean, and toned muscles. By targeting your muscles through isometric movements (think tiny, controlled pulses), barre is an effective way to build total body strength and improve your flexibility.

2024 TENNIS SEASON KICKOFF EVENT!

Chicken Wontons
Vegetable Spring Rolls
Beef Empanadas

<u>signature</u> ocktail

The Love

Grapefruit Absolut Vodka, Grapefruit Juice, Lime, Basil, and a Basil Infused Ice Cube



OPENPATH UPDATE

The app has not changed, it still works the same. Your app is now blue.

Your service will not be disrupted.

- Select "Always" for your location.
 - Bluetooth needs to be on.





YOGA ON THE EVENT LAWN BEGINS MONDAY, MAY 6!

Join us on the lawn every other Monday from 9-10 AM this summer.

WEEKLY TENNIS CLINICS BEGIN MONDAY, MAY 13! -

MONDAY

9-10 AM Intermediate Clinic

10-11 AM Tennis 101

Suitable for beginners or those returning to the game

6-7:30 PM Drill & Play

30-minute drill followed by 1 hour of round robin match play. Suitable for intermediate to advanced players.

TUESDAY

9-10 AM Men's Clinic

WEDNESDAY

6-7:30 PM Hit & Giggle
Round-robin match play followed by a "pot-luck" all levels are encouraged to participate!

SATURDAY

9:30-11 AM Morning Clinic

TO BOOK A PRIVATE OR SEMI-PRIVATE TENNIS LESSON, CONTACT NICOLE AT 828-507-6062.

CHAMPION HILLS BLOOD DRIVE

MONDAY, JUNE 24 1 - 5 PM



PLEASE MARK YOUR CALENDARS FOR THIS LIFE-SAVING EVENT!

CALL SUE MARKER AT 828-606-0921.

A MESSAGE FROM ERICK FOWLER, PGA

CHAMPION HILLS HEAD GOLF PROFESSIONAL

PACE OF PLAY TIP FOR MAY

When two members are riding in a golf cart, drive to the first ball and drop off the first player with his or her choice of clubs. The second player should proceed in the cart to his or her ball. After the first player hits, he or she should begin walking toward the cart as the second player is playing.

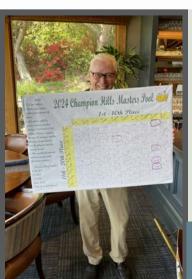
SATURDAY LOTTERY FOR TEE TIMES BEGINS MAY 11

The lottery for tee times on Saturday will begin on May 11 and will run through the month of October. There will be (2) tee times set aside every Saturday morning that will be distributed by a weighted lottery. The weighted lottery favors the individual that has played the fewest rounds in the last 60 days.

A member may sign up with fellow members or up to 3 guests two weeks in advance. Names must be recorded when signing up, as anything less than a foursome will subject the group to being paired up with someone else. A person may not sign up for more than one tee time.

How does the process work? Either call the pro shop or log on to ForeTees. If signing up on ForeTees, go to the Event Sign Up page and find the event for "Lottery Request" on the date you are looking to play. You will click new team to sign up and add in your players.

The lottery will be processed at noon on the Sunday before the Saturday desired play date. Tee times will be distributed, and you will be notified by email of your tee time. Members that were not successful via the lottery will be notified by phone or email and a tee time will be reserved, if they so desire, between 12:30 PM - 1:30 PM.



CH MASTERS POOL RESULTS

1st Place: Paul Hummer

2nd Place: Scott Eisen

T-3rd Place: Bruce Rau

T-3rd Place: Marion Washer

Last Place: Frank Giannuzzi

CONGRATULATIONS, MR. PAUL HUMMER!



MAY 1 - 19

15% off Member Price on Ladies' Apparel\$25 off Shoes & Golf Bags\$2 off Member Price on Ladies' Socks

CONGRATULATIONS TO APRIL'S HOLES-IN-ONE!



Congratulations to Mr. Bruce Rau on his FOURTH hole-in-one at Champion Hills!

Mr. Rau aced the 11th hole from 185 yards with a 5 Hybrid.



Congratulations to Mrs. Lisa Cadiz on her very first hole-in-one!

Mrs. Cadiz aced the 17th hole from 105 yards with a 5 Hybrid.

MAY SAVE THE DATES

Tuesday, May 7 | Ladies' Summer Opening Day | 9 AM Shotgun Start

Wednesday, May 8 | Mens Summer Opening Day | 9 AM Shotgun Start

Friday, May 17 | Titleist Demo Day | 11 AM -3 PM by appointment only

Saturday, May 18 | 9 & Dine | 3 PM Shotgun Start

Sunday, May 19 | Couples Summer Opening Day | 9 AM Shotgun Start

Thursday, May 23 | Taylor Made Demo Day | 11 AM -3 PM by appointment only

Monday, May 27 | Memorial Day Mixed Event | 9:30 AM Shotgun Start

Tuesday, May 28 | Golf Course & Pro Shop Closed Range Open 8:00 AM - 1:00 PM

Thursday, May 30 | Callaway Short Game (Wedge/Putter) Demo Day 11 AM - 3 PM by appointment only





CHAMPION HILLS

Real Estate 73 PRICKLY BRIAR ROAD

LISTING PRICE | \$1,895,000











3 BDRM





3,722 SQFT

PROPERTY FEATURES

- 1.25 private acres
- Built in 2008 by Paul Taylor Jr. Construction
- Finest craftsmanship with exquisite details throughout the home
- One level living with 3289 square feet on the main level, wine cellar and storage on the lower level
- Open floor plan
- Koi Pond
- 484 square foot pavilion with outdoor kitchen, built-in arill and fireplace
- 170 square foot stone Gardner's Cottage

PLEASE CALL FOR FURTHER DETAILS





MARY KAY BUHRKE: (828) 243-3346 | AMBER SAXON: (828) 699-0171



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 Trivia Night	Thirsty Thursday	3	4
5	6 Clubhouse Closed	7 Ladies' Summer Opening Day Seafood Night	8 Mens Summer Opening Day	9 Thirsty Thursday	10	11
12	13	14	15	16	17	18
Mother's Day Brunch	Clubhouse Closed	Taco Night	Men's Night Out	Third Thursday	Ladies' Luncheon	
19	20	21	22	23	24	25
Couples Summer Opening Day	Clubhouse Closed Book Club	Burger Night	Prisoner Wine Dinner	Thirsty Thursday		Prime Rib Night

29

31

Summer

Soirée

30

Thirsty

Thursday &

Wine Tasting

26

27

Memorial Day

Golf & Cook-Out 28

Clubhouse

Closed