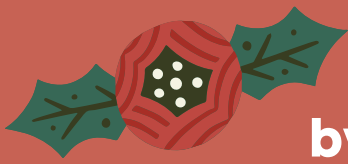


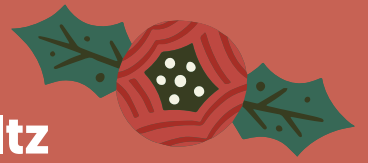
December 2021 **ECHOES**



championhills.com | [@ChampionHillsCommunity](https://www.instagram.com/ChampionHillsCommunity) | 828.696.1962



The Holiday Season by General Manager, Dana Schultz



Happy Holidays from all of us at Champion Hills. We all so thankful for our amazing Members. Thank you for your thoughtful actions as so many of you have donated to our Salvation Army Angels and Employee Holiday fund, which directly supports our staff along with the Food Drive which benefits your neighbors in Henderson County. We hope you have enjoyed some of the new Holiday events this year, such as Wicks and Wine, National Apple Cider Day, Themed Wine Dinners and more. We look forward to a festive New Year's Eve Celebration with live music from The Silk Groove Revue Band.

Stay safe and healthy,
Dana





IAAM FOOD DRIVE

We are very proud to say that this year's food drive was a complete success!

Through the generosity of our Membership, over 900 lbs. of food was donated to the Interfaith Assistance Ministry.

These nonperishable items will be distributed to those in need within Hendersonville and surrounding communities.

Thank you so much to everyone who donated!



NOVEMBER TRIVIA NIGHT CHAMPIONS

Quizzness in the Front, Party in the Back



Sally & Joe Naret,
Julie & Todd Headley,
Robin & Al Rex



HOLIDAY PARTY

December 2

Tis the season to celebrate! Head over to the Clubhouse for an evening of fun and merriment.

A TASTE OF GREECE

December 4

Our "A Taste Of" series will take your palate on a culinary journey around the world. Our first event focuses on the flavors of Greece. Opa!



LADIES' HOLIDAY TEA AND CRAFT

December 7

The ladies of Champion Hills are invited to this holiday-themed tea party. While there, participate in a delightful soy candle-making craft.

SPANISH WINE DINNER

December 8

Enjoy a dinner prepared to perfection and a carefully chosen wine to accompany each bite.

Visit chmember.com to register for these events today.

WINTER MIXOLOGY CLASS

December 14

Learn how to create a fantastic festive cocktail, and have fun while doing it! Your guests will surely be impressed when you craft them a beverage this holiday season.

ITALIAN WINE DINNER

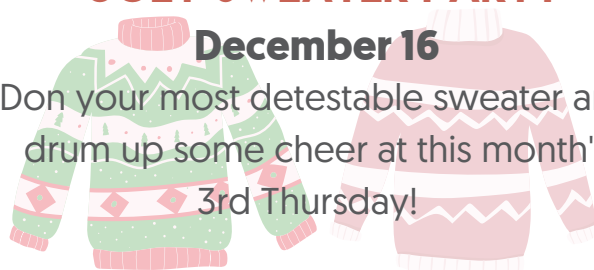
December 15

Weren't able to attend the last one? Here is a second chance to enjoy a fantastic culinary experience at this member favorite event!

UGLY SWEATER PARTY

December 16

Don your most detestable sweater and drum up some cheer at this month's 3rd Thursday!



RING IN THE NEW YEAR! NEW YEAR'S EVE CELEBRATION

We invite the members of Champion Hills to a night of bubbles, great company with live music from The Silk Groove Revue Band! There's no better way to begin the new year than to dance your way into 2022.

OUTSIDE THE COMMUNITY

CHRISTMAS AT BILTMORE

Nov 5 - Jan 8

Start a new family tradition and celebrate the holidays at beautiful Biltmore Estate. Experience the magic of Biltmore Estate decorated with thousands of twinkling lights.

A FLAT ROCK PLAYHOUSE CHRISTMAS

Nov 26 - Dec 19

Bring the whole family to this dazzling holiday celebration, Playhouse-style!



HENDERSONVILLE CHRISTMAS PARADE

Dec 4

The annual Hendersonville Christmas Parade travels along Main Street from Five Points to Caswell Street. Enjoy the sights and sounds of bands playing, clowns, floats and of course Santa Claus!



Happy New Year

Friday, December 31 | 110 Per Person

Cocktails & Hors D'oeuvres: 7pm | Dinner: 8 PM

Live Music & Dancing: 9 PM - 12 AM

Early & Traditional Toast: 10 PM & 12 AM

Starter

POACHED PEAR SALAD

Red Wine Poached Pears, Local Baby Greens,
Toasted Hazelnuts, Blackberries, Moody Bleu,
Cider Honey Vinaigrette, Lavash Crisp

-or-

LOBSTER BISQUE

Rich, Creamy Maine Lobster Soup
Garnished with Sherry Crema & Fresh Chives

Entrée

CRAB CAKE STUFFED SIXTY SOUTH SALMON

Lump Crab Stuffing, Butternut Squash Risotto,
Garlic Roasted Asparagus, Citrus Tarragon Butter

-or-

FILET MIGNON WITH CHIMICHURRI GRILLED SHRIMP

Petit Filet, Garlic Herb Marinated Shrimp,
Honey Balsamic Roasted Root Vegetable Medley,
Citrus Red Wine Butter, Toasted Pine Nut Gremolata

Dessert

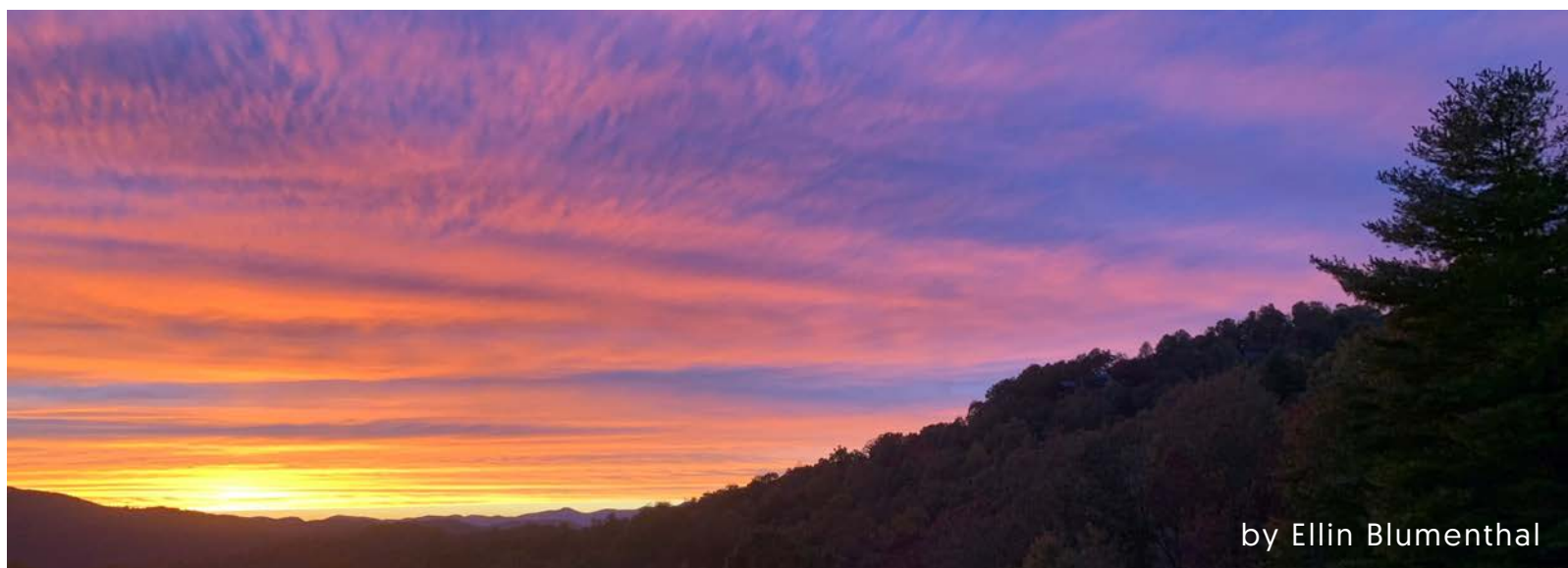
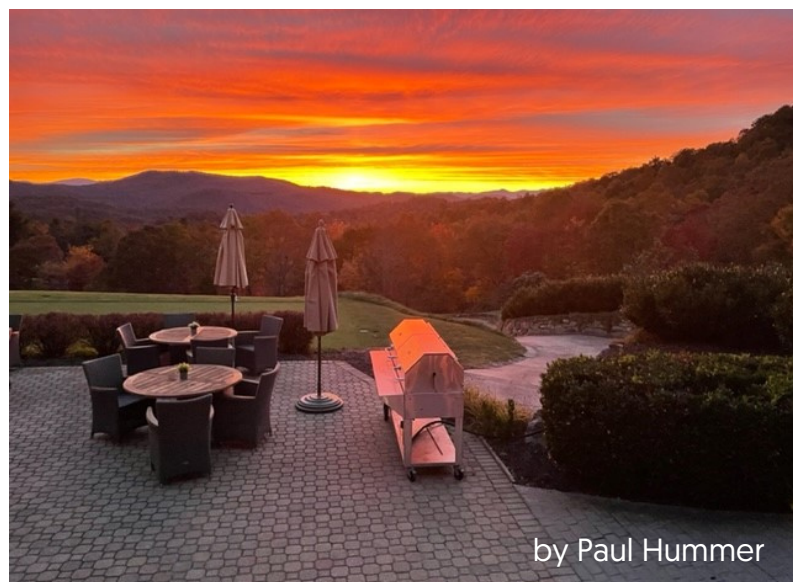
CHAMPAGNE GELÉE

with Raspberries & Dark Chocolate Truffles



THE MANY HUES OF CHAMPION HILLS:

As Captured by our Members!





SPICE UP THE HOLIDAY TABLE

by Executive Chef, Blake Johnson

With the holidays approaching, it's a great time to start incorporating the warm spices and flavors that we traditionally associate with holiday and family events, such as cinnamon and allspice. This is a simple recipe for a spiced apple cake that's sure to be a hit at your next gathering!

Spiced Apple Cake

The Ingredients:

1 teaspoon salt
1 ½ teaspoon baking soda
2 teaspoon ground cinnamon
½ teaspoon ground cloves
¼ teaspoon ground allspice

1 cup vegetable oil
3 each whole eggs
1 ½ teaspoon vanilla extract

4 cups granny smith apples,
small diced
2 cups walnuts, chopped

2 cups granulated sugar
2 cups all-purpose flour



The Process:

- Preheat oven to 350.
- Mix spices, baking soda and salt together in large mixing bowl.
- Add the eggs, vanilla and oil; whisk thoroughly until combined.
- Add apples and walnuts and fold together toss to coat.
- In separate small bowl, combine sugar and flour together, then add to the apple mixture, stir until evenly distributed.
- Pour into a greased 9" x 13" pan, then bake at 350 for 45-60 minutes, until a toothpick inserted in the center comes out clean.

HOW GINGERBREAD CAME TO BE: A BRIEF STUDY ON THIS SWEET TREAT

by Food and Beverage Director, Stephan Stansfield

As the leaves begin to fall outside and the cold sets deeply into the mountains of Western North Carolina more and more shoppers will find new activities to preoccupy themselves whilst indoors. One common theme over the past decade for families to partake in is building gingerbread houses around the holidays. Nowadays grocery stores have countless options that shoppers can choose from and what was once a challenging art form has been simplified into a kid's activity for families everywhere.

The origin of gingerbread is unknown. Lebkuchenhaus, more commonly known as a gingerbread house, is believed to have been inspired by the Brothers Grimm. Perhaps their most widely known tale, "Hansel and Gretel" paints an ironic picture of two starving children lost in the woods who find themselves mysteriously encountered by a sugar-coated confectionary home housed by a witch promising to warm their freezing bodies up near her fire inside. Of course, we all know how that story turns out, but others still argue that the Grimm brothers were inspired by gingerbread, not the creators of it. Early recipes which demonstrate how the miraculous root of ginger was combined with honey and enjoyed in Ancient Greece.

In the 16th and 17th century, the art of making gingerbread was a distinct profession. Skilled artisans comprised of specialty groups as distinct parts of baker's guilds across Europe. As an artform gingerbread overtook major cities across Germany, France, and what is now the Czech Republic. Gingerbread was shaped, molded, hung as window décor, gilded with gold, frosted, eaten, dipped in port wine, and even worn as a talisman during battle. Over time, its popularity around holidays, one that continues its reign today with the extremely popular ginger snap cookie being used as a Christmas ornament by kindergartners everywhere.

By the way, if you haven't stopped by the Clubhouse in a while, we have free ginger snaps at the coffee station located in the hallway between the Men's and Ladies Card Rooms.

Fun Fact: In 2013 the Guinness World Record for largest gingerbread house was established at Traditions Golf Club in Bryan, Texas in order to help raise money for a new trauma center. Achieving the record required a building permit, 4,000 gingerbread bricks, over 35 million calories, and gingerbread walls as high as 21 feet high. The entire house was about the size of a tennis court and contained over 12,000 pounds of ingredients. Wow!



WINTER LESSON SERIES IS BACK

The professional staff will be offering a winter lesson series that will run December through February and will cover all aspects of the game or target a specific area. Buy 3 get 1 free! Lessons can be redeemed anytime during 2022!

HOLIDAY SALE IS IN THE GOLF SHOP

Thursday, December 9 from 3:30 – 5:30. Complimentary wine and cheese and free gift wrapping. This is a great opportunity to use your Golf Shop credit. Golf Shop credit has been extended through March 31, 2022 but you won't want to miss this sale!



THE GOLFING ELF IS BACK IN TOWN

...and bringing Christmas sales with it!

Be sure to keep up with your golf emails for the chance to win deals at the Golf Pro Shop! Once the sale has begun, if you think you know the answer to our riddle, email mallory@championhills.com before midnight each day to be entered into a drawing if your answer is correct.

HOLES IN ONE!

Mrs. Mary Merritt Hole in One!

Mary Merritt made a Hole in One on the Par 4 hole #14 on Wednesday, November 10. She aced #14 from the tee with a Driver. This is a shot of 144 yards, We believe this is the only the sixth albatross recorded here at Champion Hills!

Mr. Craig Alper Hole in One!

Craig Alper made a Hole in One on hole #4 on Wednesday, November 24. He aced #4 today with a 6 Hybrid from 150 yards!

TIP FROM THE PRO – GREEN IN REGULATION (GIR)

by Golf Pro, Chris Palutro

Here are a few helpful steps to remember in your thought process that will allow you the opportunity to hit more greens.

1. Take plenty of club. Too many people make the mistake of coming up short and never giving the ball a chance to get to the green, especially here at Champion Hills where we have some elevated greens.
2. Aim at the center. The ultimate goal is to get the ball on the green and give yourself a putt, flag hunting tends to bring in unwanted trouble and the percentage of getting it close is much lower than just getting it on the green.
3. Don't force the shot. Players often think you need to shape your shot in a draw or fade form in order to get the ball close to the flag. Instead focus on the center of the green and play whatever natural shot pattern you have.
4. Play the run-up shot. A green in regulation counts whether you fly the ball onto the green or run it up. When you are uncertain if you can fly it all the way there and the green is open to the front or to the side, take plenty of club, and make a confident swing.



HEALTHY HOLIDAY TIPS

by Wellness Director, Mackenzie Jones

The holidays are full of family, friends, great food, and great memories. But they aren't always compatible with a healthy lifestyle. When the holiday season rolls around, it's easy to get a little lax on the healthy eating and exercise that we typically maintain.

Coupled together, all those festive parties and the stress the holidays can bring, can mean a hit to our overall well-being from November to New Year's. But it doesn't have to be this way. Fortunately, with a few tricks, it's possible to maintain a healthy lifestyle year-round.

Don't skip meals.

Skipping a meal with the goal of saving calories prior to a holiday event can often backfire and lead to overeating due to ravenous feelings of hunger. Having a filling snack can help to curb your appetite and prevent overeating.

Contribute a healthy dish.

Ensure at least one nutritious choice is available at potlucks by contributing a healthy dish.

Choose your splurges.

Scan the buffet or dinner table and choose a couple holiday favorites to splurge on instead of foods that you can have any other day of the year.

Think Color.

Make a plate look festive by including fruits and veggies. Aim to cover half the plate.

Choose drinks wisely.

Stick to calorie-free drinks, such as water, tea or seltzer, instead of high-calorie festive drinks. Alcoholic beverages contribute empty calories and can cause you to make poor judgments with food. If you do choose to drink alcohol, do so in moderation, and alternate each alcoholic drink with a glass of water.

Visit the people, not the food.

Move socializing away from the buffet or appetizer table to prevent mindless eating.

Say no to food pushers (politely).**Savor seasonal treats.**

Having treats once a year will not make or break your weight. Make sure you take time to really taste and enjoy that special treat when you have it.

Eat until you are satisfied, not stuffed.

No one likes that icky, stuffed feeling after a meal. Eat slowly, and check your fullness levels while you're eating. Remember — there are always leftovers!

Don't feel guilty.

If you did overindulge, don't beat yourself up. Just make sure your next meal is healthy, and be sure to incorporate exercise into your routine.



TURKEY TROT

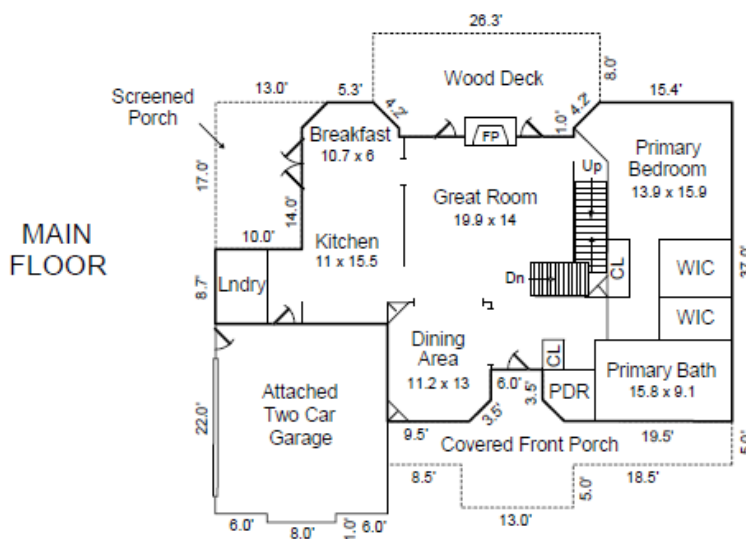
NOVEMBER 15



Thank you to everyone who attended our second annual Turkey Trot in November! We can't wait to continue our tradition of trotting through Champion Hills next year.



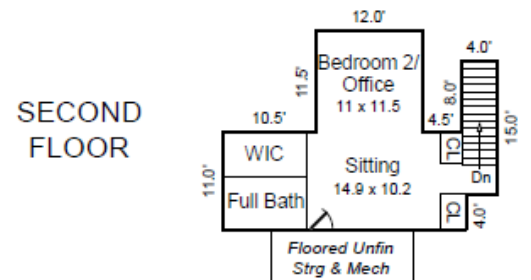
One of a kind find! This beautifully updated home has it all, fabulous long range mountain views, perfect size, open floor plan and natural, spring fed, waterfall. It begins with the peaceful setting, so many places to take in the natural beauty, sit by the falls or walk the trails that surround this home. Inside, the great room showcases the views and has a handsome stone fireplace. The chef will love this kitchen with induction cooktop, new maple cabinetry, and honed granite counters. Beautiful hickory flooring is on most of the main, as is the primary suite where you can wake up to the gorgeous views. Upstairs has bedroom/office suite, downstairs offers a family room, 2 guest suites and heated storage space/workshop. The favorite spot is the screened porch off the kitchen where you can relax and take in the expansive mountain views and amazing sunsets.



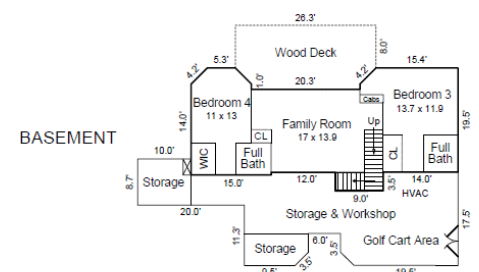
Main Floor Heated Living Area = 1,686 sq. ft.
 Second Floor Heated Living Area = 497 sq. ft.
 Basement Heated Living Area = 920 sq. ft.

TOTAL HEATED LIVING AREA = 3,103 sq. ft.

Other Heated Space: Partially Fin Bsmt Areas = 766 sq. ft.
TOTAL HEATED SQUARE FEET = 3,869



Interior dimensions are approximate



Attached Garage = 448 sq. ft.
 Covered Front Porch = 308 sq. ft.
 Screened Porch = 175 sq. ft.
 Wood Decks = 602 sq. ft.

HOME SALES ABOUT TO SURGE? WE MAY SEE A WINTER LIKE NEVER BEFORE.

Like most industries, residential real estate has a seasonality to it. For example, toy stores sell more toys in October, November, and December than they do in any other three-month span throughout the year. More cars are sold in the U.S. during the second quarter (April, May, and June) than in any other quarter of the year. Real estate is very similar. The number of homes sold in the spring is almost always much greater than at any other time of the year. It's even labeled as the spring buying season. Historically, the number of buyers and listings for sale significantly increase in the spring and remains strong throughout the summer. Once fall sets in, the number of buyers and sellers typically drops off.

Last year, however, that seasonality didn't happen. The outbreak of the virus and subsequent slowing of the economy limited sales during the spring market. These sales were pushed back later in the year, and last fall and winter saw a dramatic increase in home sales over previous years. The only thing that held the market back was the extremely limited supply of homes for sale.

WHAT ABOUT THIS WINTER?

Some experts thought we'd return to the industry's normal seasonality this winter with both the number of purchasers and houses available for sale falling off. However, data now shows that neither of those situations will likely occur. Buyer demand is still extremely strong, and it appears we may soon see a somewhat uncharacteristic increase in the number of homes coming to the market.

BUYER DEMAND REMAINS STRONG

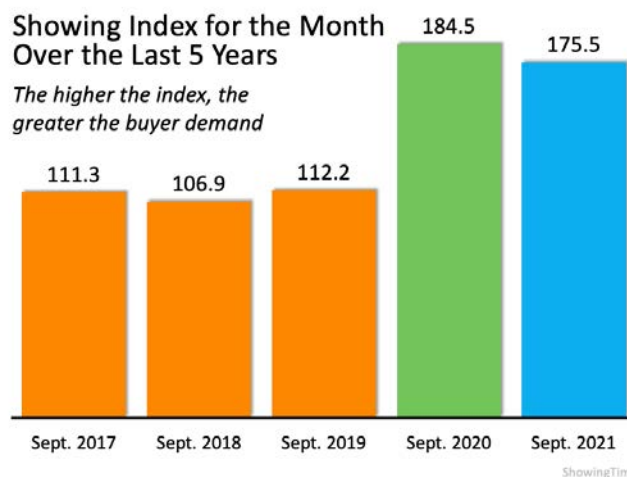
The latest Showing Index from ShowingTime, which tracks the average number of monthly showings on available homes, indicates buyer activity was slightly lower than at the same time last year but much higher than any of the three previous years.

A report from realtor.com confirms buying activity remains strong in the existing home sales market:

"New housing data shows 2021's feverish home sales pace broke a yearly record in October, . . . with last month marking the eighth straight month of buyers snatching up homes more quickly than the fastest pace in previous years. . . ."

The only question heading into this winter is whether the number of listings available could come close to meeting this buyer demand.

We may have just received the answer to that question.



SELLERS ARE ABOUT TO LIST – RIGHT NOW

Instead of waiting for the normal spring buying market, new research indicates that homeowners thinking about selling are about to put their homes on the market this winter.

Speaking to the release of a report on this recent research, George Ratiu, Manager of Economic Research for realtor.com, said: "The pandemic has delayed plans for many Americans, and homeowners looking to move on to the next stage of life are no exception. Recent survey data suggests the majority of prospective sellers are actively preparing to enter the market this winter."

BOTTOM LINE

If you're thinking of buying or selling, now is the time to have a heart-to-heart conversation with a real estate professional in your market, as things are about to change in an unexpected way.

DECEMBER

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	Clubhouse Closed		1	2 Thirsty Thursday Holiday Party	3	4 A Taste of: Greece
5 Sunday Brunch	6 Clubhouse Closed	7 Ladies' Holiday Tea and Activity Pizza Night	8 Spanish Wine Dinner	9 Thirsty Thursday	10	11
12 Sunday Brunch	13 Clubhouse Closed	14 Festive Cocktail Class Burger Night	15 Italian Wine Dinner	16 Ugly Sweater Party Thirsty Thursday - 3rd Thursday	17	18
19 Sunday Brunch	20 Clubhouse Closed	21 Pizza Night	22	23 Thirsty Thursday	24 Christmas Eve Clubhouse Closed at 2 PM	25 Christmas Day Clubhouse Closed
26 Clubhouse Closed	27 Clubhouse Closed	28 Burger Night	29	30 Thirsty Thursday	31 New Year's Eve Celebration	