

2021 CHAMPION HILLS CLUB BOARD OF GOVERNORS

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2021 POA BOARI

2021 CHAMPION HILLS POA BOARD OF DIRECTORS

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YEAR OF GROWTH & PROMISE

By: Heather Myers, Marketing & Membership Director

In March of 2020 I went home for what I thought was going to be a week – maybe two. Then, like so many others, two weeks became months. I had no idea what would be in store for us when I came back. Would people want to relocate? Would people want to belong to a private club?

Luckily for us, the answers are yes and yes!

Even though we were only able to give tours for part of the year, we managed to set a record. We toured 176 people through Champion Hills in 2020 compared to 152 and 125 the years prior.

Last year not only set records for tours, it also set records for membership figures. In my almost 9 years at Champion Hills, we have averaged 25 total memberships annually. 2020 brought us 33, the majority of which were golfers!

2021 is off to a fantastic start. We've already welcomed two new golf members, which we haven't done this early since 2016. And, we just approved our new Equity 55 program to address the needs of a younger demographic looking to join our private club. This positive growth in tours and membership options is certainly exciting and promising.

I am excited about the potential 2021 holds. We've known for years that Champion Hills is an exceptional choice to live your best life. We are uniquely positioned with world-class golf and amenities in a town that is small enough to provide safety, security, and a oneness with nature, but also close enough to life's necessities – including major interstates and airports – when needed. As always, thank you for helping me welcome the new faces that "Visit for a day. Stay for a lifetime."

Have a referral? Send it my way! membership@championhills.com

DID YOU SEE CHAMPION HILLS IN THE NEWS?

Click the links below to read the full articles featured in outlets nation wide.







Every other year, the members of Champion Hills participate in a fundraising event that supports college scholarships for our employees. Typically, this event is held in June, but to improve the odds that a large group gathering can be conducted free of Covid concerns, the event this will be deferred until August 27th.

As most of you know, the day's events include golf and tennis tournaments followed by a sit-down dinner in the evening. Also, during the dinner both a silent and a live auction are conducted.

Due solely to the generosity of the membership, this event raised over \$90,000 in 2019. Over half of that income was generated from the auctions. Achieving this level of success will be a challenge in 2021 due to the residual impacts of Covid-19. Hopefully, Covid itself will be far off in our review mirror by the end of August; however, the financial impacts on businesses, especially those in the hospitality sector, will reduce our ability to obtain donations for the auction. In order to achieve the desired level of fundraising, this year will require a real team effort.

Our community has a substantial number of creative people and many of the them have generously supported the scholarship program in past years – we have artists, wood workers, quilters, jewelry makers, photographers, authors, beer crafters and who knows what else. We request that all of you talented artisans out there make a commitment to donate your creations to the scholarship program this year.

Also, members have donated "treasures" that are gathering dust in their attics or no longer fit their décor or taste – one man's trash is another man's treasure. Please think about items of value that you could donate. Remember, your donations will provide you with a nice tax-deduction.

Golf and travel related items are always popular among the Champion Hillers. If you have connections at other golf clubs, donations of play for foursomes make excellent auction items. For example, Florida golf packages have been huge earners in past auctions.

The employee scholarship program commenced in 2013 and roughly \$300,000 has been paid out in scholarships to employees and their children. For the current academic year, 17 college scholarships have been awarded totaling \$66,000. The benefit to the employees is obvious, but the Club and the POA benefit too because the program is a valuable recruiting tool and effective at getting seasonal help to return for multiple years.

We all look forward to opportunities to mix and mingle with all our neighbors. August 27th will be a good day to return to the old "normal". The scholarship committee looks forward to your participation in this year's event.

Thank you,

Curt Marker, Carol Kemp, Rebecca Lebowitz, Jay Schafer & Susan Thomas

MARK YOUR CALENDARS



FEBRUARY 7





FEBRUARY 11

FEBRUARY 14

Visit CHMember.com for more information and menus!



JULY 30 - AUGUST 1

Camp Champ is Back!

We cannot wait to welcome back our youngest members for a weekend of fun filled activities including golf, tennis, wellness and more! Kids of all ages are invited. Stay tuned for more information coming soon!









for the love of

California Wine Dinner

FEBRUARY 10 | 6:30 PM | \$90 ++

Oysters on the Half Shell

Avocado-Cilantro Cream

Cakebread Cellars Napa Valley Sauvignon Blanc 2019

Ahi Tuna Poke

Red Quinoa, Heirloom Baby Tomatoes, Scallions, Toasted Benne Seeds

Nickle and Nickle Winery Truchard Vineyard Chardonnay 2019

Duck Confit

Crispy New Potatoes, Cippolini Onions, Sour-Cherry Glaze

Domaine Carneros Estate Pinot Noir 2017

Tomahawk Beef Short Rib

Herbed White Bean and Fennel Ragu, Wild Mushrooms with Garlic and Thyme, Truffle Demi-Glace

Stag's Leap Wine Cellars Artemis Cabernet Sauvignon 2018

WHAT'S COOKING AT CHAMPION HILLS: BLAKE JOHNSON PROMOTED TO EXECUTIVE CHEF

Well, the news is out, and it's official: Blake Johnson has been promoted to executive chef at Champion Hills!

A native of Henderson County with deep ties to the area, Blake joined Champion Hills in 2018 and was quickly promoted to executive sous chef. His background includes a compelling blend of club, hotel and restaurant experiences.



To get to know Blake a little better, we asked him some questions his culinary approach and what he likes to do when he isn't in the kitchen creating delicious meals:

How would you describe your approach to the culinary arts?

One of the best parts of leading the culinary operation here at Champion Hills is the wide variety of events we get to design and prepare. The a la carte menus allow us to have fresh seasonal classics, while special events such a wine dinners and "Men's" and "Ladies' Night Out" give us a chance to flex a little creative muscle and bring exciting flavors and concepts that are specific to the theme of the event. I follow other chefs on social media, to see what fun and creative things they're working on, and love to dive into new cookbooks to keep learning about new techniques and flavors that I can bring to our club.

When you're not in the kitchen, what do you enjoy spending time doing?

I love getting outside for trail runs and hikes, spending time with my daughter Eden, pulling for the Tar Heels, and exploring new restaurants around the area. My daughter and I both share a love for soccer, basketball, and tennis, so most of the time, we are headed to one of her practices or games or enjoying some fun competition together.

RECIPE OF THE MONTH: SHRIMP & LOBSTER CANNELLONI

by Blake Johnson, Executive Chef

Great date night or Valentine's meal that's easy to prep ahead and doesn't need a lot of last minute attention, so you can enjoy your evening....

Ingredients

- 1 lb Raw Lobster Knuckle Meat, lightly sauteed in butter and cooled
- ½ lb shrimp, cut to size of lobster meat, sauteed and cooled
- Pasta Sheets cut into 1/2s so they're long rectangles
 (9"x13" Lasagna sheets work well, pre cook as per package directions & cool)
- 1 Batch Pesto Base, split in half
- 1 Batch Sherry Cream Sauce, split in half
- 2 cups Grated Fontina Cheese, to top when baking

Instructions

- Preheat oven to 350.
- Mix shrimp and lobster together, add ½ of pesto sauce and half of sherry cream. Fold together and taste for seasoning.
- Lay out pasta sheets. Add 3-4 tablespoons of filling and roll.
- Set aside and repeat until all filling is used.
- Lightly Spray baking pan.
- Spoon sherry cream to cover base of pan. Place rolled canneloni into pan side by side and then cover with remaining cream sauce.
- Top with grated fontina cheese.
- Bake at 350 20-25 minutes until bubbly.
- Serve with crusty bread and dollop of reserved pesto sauce and Enjoy

Pesto Base

- · 2 cups Arugula
- 1 cup Pine Nuts
- 2 cloves Garlic
- · 1 each Lemon, Juiced
- ¼ cup Grated Parmesan Cheese
- · 3 tbsp Olive Oil

Place all Pesto ingredients minus oil into blended and pulse until a paste-like texture is reached. Remove and stir in olive oil. Taste for seasoning with Salt and Pepper. Split in half and reserve. Toasted pine nuts for garnish

Cream Sauce

½ cup Sherry

1 cup Lobster Stock or Clam Stock

4 cups Cream

3 Minced Shallots

4 tbsp (15 ml) Honey

1 Lemon, Juiced

4 tsp Paprika

Saute shallots in 2 tbsp butter till soft, hit with sherry and reduce by half. Add rest of ingredients and simmer till thick. Taste for seasoning.

CLUB REGRIP SPECIAL FOR THE MONTH OF FEBRUARY!

When was the last time you replaced your grips on your golf clubs? If your grips are worn out, have become slick and lost traction, have hardened, leaving dark residue on your glove, or are cracking, then it's definitely time to replace them. Having worn out grips can cause you to squeeze the club tighter, which inhibits a complete backswing, and will cause you to lose distance and accuracy. There are many factors that can change the lifespan of your grips, weather, how frequently you play, rings on your fingers, or how tightly you hold the club.

A general rule of thumb is to replace grips every 40-50 rounds, 30-40 rounds if you are spending a lot of time hitting balls at the practice range. New grips are inexpensive compared to other equipment changes and can instantly improve your game by removing all of your hand tension and thus giving you back control of your swing.

For the month of February, we will be offering a special on new grips. If you purchase 1 to 6 grips, each grip will be \$1 off. If you purchase more than 6 grips, each grip will be \$1.50 off. If you replace 14 clubs that is a savings of \$21 dollars! Please stop by the golf shop to make your selection and be prepared to shoot lower scores.

"CHILLY" CHALLENGE

February 24

\$30 per registrant (includes Chili post round)
\$12 per non-golfing member

Play some golf in the chilly weather and enjoy some warm chili after your round in the Fazio Pub.

Minimum temperature to play event will be 45 degrees

TIP FROM THE PRO: PROXIMITY TO THE HOLE

by Scooter Buhrman

How close to the pin do you hit it from 100 yards? 150 yards? Have you ever looked at the average proximity on the PGA Tour?

The chart below gives the average proximity for PGA Tour players from 100-225 yards. This is valuable information that can help shape your expectations when playing a round of golf.

PGA Tour Average Proximity to Hole							
Shot Distance	Proximity from Fairway	Proximity from Rough					
100 - 125 yards	20' 2"	30' 5"					
125 - 150 yards	23' 0"	36' 1"					
150 - 175 yards	27' 8"	41' 10"					
175 - 200 yards	33' 10"	51' 10"					
200 - 225 yards	41' 7"	65' 4"					

SHOE SHINE & SPIKE REPLACEMENT SERVICE AVAILABLE

As a reminder, our locker room attendant, Bill Vegeler, is available for shoe service on Tuesday, Thursday and Saturday mornings. Shoe shines are normally \$5 and spike replacements are \$15. However, this month we are running a special for \$3 shoe shines for the whole month of February.



This is a great time to get ready for the season!

IMPROVE YOUR HEALTH | FLEXIBILITY

by Mackenzie Jones, Wellness Director

We wrap up our series on the four types of exercises that can improve your health and physical ability with flexibility.

Stretching can improve your flexibility. Moving more freely will make it easier for you to reach down to tie your shoes or look over your shoulder when you back your car out of the driveway.

 Try the calf stretch exercise. Stand facing a wall slightly farther than arm's length from the wall, feet shoulder-width apart. Step forward with the right leg and bend the right knee. Keeping both feet flat on the floor, bend the left knee slightly until you feel a stretch in your left calf muscle. Hold the position for 10 to 30 seconds, and then return to the starting position. Repeat with the left leg.





- Try the ankle stretch exercise. Sit securely toward the edge of a sturdy, armless chair. Stretch your legs out in front of you. With your heels on the floor, bend your ankles to point the toes toward you. Hold the position for 10 to 30 seconds. Bend your ankles to point toes away from you and hold for 10 to 30 seconds.
- Attend a Yoga basics class offered Tuesday at 8am to improve your flexibility and articulation. For a bit more or a challenge attend Slow Flow + Core classes on Monday and Wednesday at 10:30.

Safety Tips

- Stretch when your muscles are warmed up.
- Stretch after endurance or strength exercises.
- Don't stretch so far that it hurts.
- Always remember to breathe normally while holding a stretch.
- Talk with your doctor if you are unsure about a particular exercise.

The path to improved health and physical ability includes endurance, strength, balance, and flexibility.

No matter your age, you can find activities that meet your fitness level and needs!

WELCOME TO OUR NEW TENNIS PRO: NICOLE BUMGARNER

Nicole Bumgarner grew up in Brevard, NC and played competitive junior tennis. She played college tennis and was an All-American her freshman year. Unfortunately, her college career was cut short due to an injury her sophomore year. She received a BS in Health Education from Appalachian State, and upon graduation, she returned to Brevard to teach at Brevard High School. Nicole left the classroom to focus on motherhood. She returned to the courts part-time as an assistant pro when her children were small.



Nicole's love for the game kept her on the courts and she has instructed at Hendersonville Country Club, Brevard Racquet Club, and Etowah Country Club. She also coached the men's and women's tennis teams at Brevard College for four years. Most recently Nicole was the head pro and Tennis Director at High Hampton Inn in Cashiers, NC.

She is the proud mother of two sons who are serving in the Navy and one daughter who is a Junior at Brevard High School. She looks forward to meeting the Champion Hills tennis community this spring.

Nicole will join us at the start of the tennis season and offer a variety of group clinics and lessons.

WEEKLY GROUP FITNESS SCHEDULE

Monday	Tuesday	Wednesday	Thursday	Friday
8 am	8 am	8 am	8 am	8 am
Cycle Core	Yoga Basics	Pilates	Cycle Core	Pilates
9:15 am Strength 45	9:15 am Jazzercise	9:15 am Jazzercise	9:15 am Strength 60	9:15 am Cycle Core
10:30 am Slow Flow + Core Yoga	10:30 am Cycle Core	10:30 am Slow Flow + Core Yoga	10:30 am Strength 45	

LISTING OF THE MONTH 19 WILDFLOWER HOLLOW | \$585,000 | 2,468 SQ FEET



Popular Meadow Ridge Cottage! Enjoy this lovely cottage with the wall of windows, stone fireplace, open floorplan. The kitchen offers newer appliances, plenty of granite countertops and tile backsplash. The entire interior has just been painted, hardwood floors refinished, new carpeting in the Master Bedroom and upstairs guest suite. Master bedroom on the main along with a second guest suite/office/den. Second guest suite is upstairs. Recently inspected and all items repaired plus deck and screened porch stained. Close range mountain views in the winter, possibly year-round with ARC permission. Just 8 minutes to downtown Hendersonville and all it has to offer – restaurants, galleries, breweries, grocery stores and good medical care. Come see what makes us special!

Click Here to View Full Listing



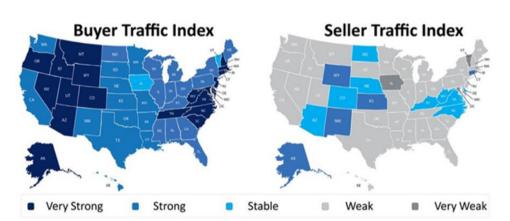
For more information please feel free to reach out to Beverly-Hanks Agents, Mary Kay Buhrke or Amber Saxon 828.693.0072 | ChampionHillsTeam@Beverly-Hanks.com

Click Here to Read Our Blog

WHY RIGHT NOW MAY BE THE TIME TO SELL YOUR HOUSE

The housing market made an incredible recovery in 2020 and is now positioned for an even stronger year in 2021. Record-low mortgage interest rates are a driving factor in this continued momentum, with average rates hovering at historic all-time lows.

According to the latest Realtors Confidence Index Survey from the National Association of Realtors (NAR), buyer demand across the country is incredibly strong. That's not the case, however, on the supply side. Seller traffic is simply not keeping up. Here's a breakdown by state:



As the maps show, buyer traffic is high, but seller traffic is low. With so few homes for sale right now, recordlow inventory is creating a mismatch between supply and demand.

NAR also just reported that the actual number of homes currently for sale stands at 1.28 million, down 22% from one year ago (1.64 million). Additionally, inventory is at an all-time low with 2.3 months supply available at the current sales pace. In a normal market, that number would be 6.0 months of inventory – significantly higher than it is today.

WHAT DOES THIS MEAN FOR BUYERS AND SELLERS?

Buyers need to remain patient in the search process. At the same time, they must be ready to act immediately once they find the right home since bidding wars are more common when so few houses are available for sale. Sellers may not want to wait until spring to put their houses on the market, though. With such high buyer demand and such a low supply, now is the perfect time to sell a house on optimal terms.

BOTTOM LINE

The real estate market is entering the year like a lion. There's no indication it will lose that roar, assuming inventory continues to come to market.

EBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2 Groundhog Day	3	4	5	6
	Clubhouse Closed	Burger & Ribs Night	Trivia Night	Thirsty Thursday	Prime Rib Special	
7 Brunch	8	9	10	11 Valentine's Day Cocktail Class	12	13
Super Bowl Watch Party	Clubhouse Closed	Pasta Night	California Wine Dinner	Thirsty Thursday	Prime Rib Special	
14 Valentine's Day	President's Day	16	17	19	19	20
Sweetheart Brunch	Clubhouse Closed	Burger & Ribs Night	Ash Wednesday	Thirsty Thursday	Prime Rib Special	Taste of the South Buffet
21	22	23	24	25	26	27
Brunch	Clubhouse Closed	Pasta Night	Ladies' Night Out	Thirsty Thursday	Prime Rib Special	
29						
Brunch						