

June 2022
ECHOES



Champion Hills Summer Season Kick Off



WINE, CRAFT BEER & FOOD Festival



CHAMPION HILLS SUMMER SEASON KICK-OFF

Thursday, June 16

Event Lawn Festival 4 PM - 6 PM | Dinner 6 PM - 8 PM

45 ++

What better way to kick off the summer season at Champion Hills than a wine, craft beer and food festival! We will start on the event lawn with music, cornhole and will have a raffle to benefit the Champion Hills Employee Scholarship Fund. Afterwards, enjoy more food and mingle with friends in the Clubhouse!

Please register by June 12 at Noon!

VENDORS INCLUDE:

Gallo Wines

Lux Wines

New Belgium Brewing

Hi-Wire Brewing

Highland Brewing

Liquid Death Water

Visit chmember.com to register and view the menu!

MAY TRIVIA WINNERS



Congrats to
"Quizness in the Front, Party in the Back"

Todd & Julie Headley
Todd & Pam Roadman
Sally & Joe Naret



JUNE TRIVIA NIGHT
June 1 | 5:30 PM - 9 PM

Want to join in on the fun and show off your knowledge?

Reserve your team a table today!
RSVP to shellym@championhills.com

WHAT'S HAPPENING IN *June*



MEN'S NIGHT OUT

June 8 | 6 PM - 9 PM

We invite the gentlemen of Champion Hills to a evening of great food and great conversation.

LADIES' NIGHT OUT

June 15 | 5:30 PM - 9 PM

Join the ladies of Champion Hills for a delightful evening in the Clubhouse!



LADIES' LUNCHEON

June 17 | 11:30 AM - 1 PM

Historian Jim Toms reflects on milestone events that shaped Hendersonville and Champion Hills.



WILDFLOWERS OF CHAMPION HILLS

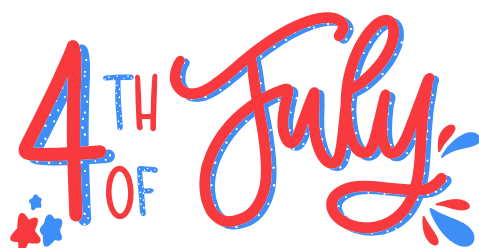
June 24 | 2 PM - 4 PM

Come enjoy a presentation on the "Wildflowers of Champion Hills" from fellow member, Chuck Darnell.

BREVARD MUSIC CENTER CHAMPION HILLS GALA

June 27 | 6 PM - 9 PM

It's back! You're invited to the 29th Anniversary Champion Hills Gala as the Brevard Music Center students perform a wonderful and diverse program of music right here in the clubhouse!



INDEPENDENCE DAY

July 4 | 3 PM - 6 PM

Celebrate with us while enjoying a cookout here at the Club!

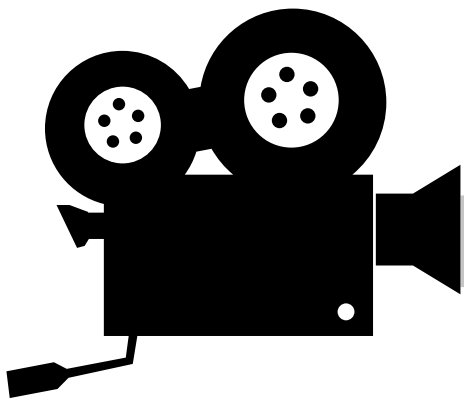
Visit chmember.com to register for these events!

HAND & FOOT

It is that time of year again! Register for the 2022 - 2023 Hand & Foot Marathon! Couples will be registered on a first come first serve basis. Registration will close on August 1 and the group will begin playing in September. Matches can be scheduled at the discretion of the players. For more information contact Margaret Mellott at mam1jdm@aol.com.

LADIES' BRIDGE

Ladies' Bridge is coming back to Champion Hills! They will be playing Chicago style bridge and hope to begin June 1. The group will meet on the first, third and fifth Wednesdays of each month. If you are interested in learning more or signing up, please reach out to Susan Thomas at susanuthomas@gmail.com.



COMING TO NETFLIX

HELLO, GOODBYE, AND EVERYTHING IN BETWEEN

Jennifer E. Smith, one of our vertical members (she's the daughter of long-time Champion Hills members and residents Jim and Kathy Smith), has many accolades.

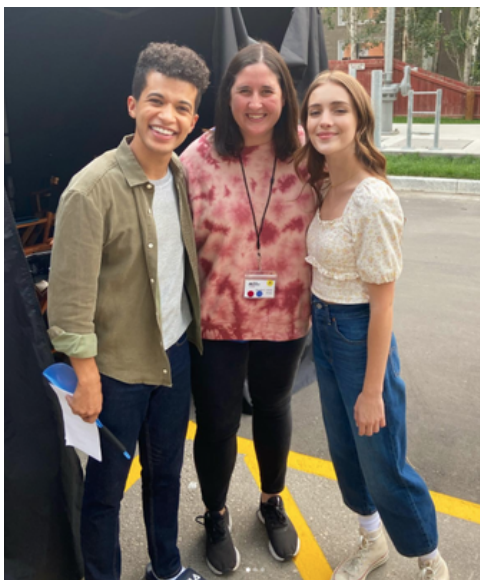
Now, she can add Netflix to her resume! Her young adult novel entitled "Hello, Goodbye, and Everything in Between" is coming to a TV near you on July 6, 2022!

The following is a short summary of the book:

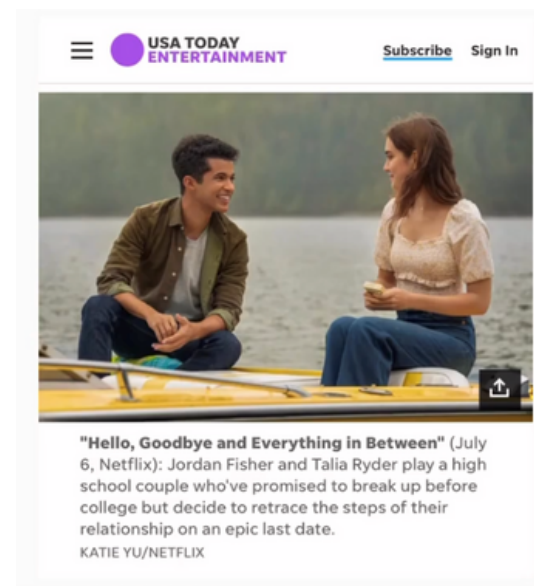
After making a pact to break up before college, Clare and Aidan retrace the steps of their relationship on one last epic date as they question: stay together, or say goodbye forever?

Jennifer E. Smith is the author of nine books for young adults and a picture book for 3-7 year olds. She earned a Masters in creative writing from the University of St. Andrews in Scotland and her work has been translated into 33 languages. A film based on Jennifer's book, "The Statistical Probability of Love at First Sight" has also been acquired by Netflix, but a release date has not yet been announced.

Jennifer E. Smith's first book for adults, "The Unsinkable Greta James", published March 1, 2022 to multiple 5 star industry reviews including, of course, glowing praise from her Champion Hills family! We are so excited to see what's next!



Jordan Fisher, Jennifer E. Smith, Talia Ryder



FRIENDLY COURSE REMINDERS

Head Golf Pro, Scooter Buhrman



PACE OF PLAY

We all love spending time on our beautiful course, but we also have to keep in mind how long it takes us to play a typical round here. Some players are faster than others, but we all should still get around in a timely manner. Be ready when it is your turn to play and do your part to help your group keep up with the group in front of you.

REPLACING DIVOTS

Always replace the divot in the fairways and on the tee boxes if there is a significant amount of soil remaining. Press down firmly with your foot, which will in turn help with root attachment. If the divot is not significant enough to replace, fill the divot with sand provided and smooth over any mounds created after pouring. Sand mounds can dull or damage mowing units. There are sand refill stations located at each comfort station, at the turn, and we now have sand boxes on the par 3 tee boxes.

REPAIRING BALL MARKS

Please remember to repair all ball marks on the greens. Ball marks should be repaired by gently pushing in from the sides of the mark using a golf tee or a single prong repair tool. Do not twist or push up. After the proper repair is made, gently tap the mark with the bottom of your putter creating a smooth surface.

PROPER USE OF GOLF CARTS

Nothing causes more damage to golf courses than improper use of golf carts. The problems are not just with quick starts and stops, but also with sharp turns. Accelerate and brake slowly and take long sweeping turns. As a reminder, carts must enter the fairway between the stakes located at the beginning of the hole and exit at the next set of stakes. You may not drive past the exit stakes. These are wooden stakes with burgundy tops and these locations change daily. Lastly, it is particularly important that the carts stay in the fairway and avoid driving in the rough.

SHORT GAME AREA ETIQUETTE

As a reminder, members using the short game area are strongly urged to pick up the golf balls after their practice as a courtesy to fellow members. We will send staff by periodically to help keep the area clean. If another member is there before you, please be respectful and find a spot to practice that will not interfere with them.

ATTIRE

In addition to the provisions of Rule 1.17 of the Rules and Regulations, tee shirts, sweat suits, running shorts, swimwear, and denim attire are not permitted on the golf course or practice facilities. Shirts should be tucked in and hats should be worn forward.

GOLF NEWS



LADIES' OPENING DAY WINNERS

Lisa Cadiz
Jodi Sundeen
Susan Thomas
Kay Jollay



MEN'S OPENING DAY WINNERS

Bob Bradham
David Doudna
John Gilmore
Pat Keenan

Don't forget to sign up for the 2022 Member-Guest Events!

Ladies' Member-Guest: July 20-22

Men's Member-Guest: October 12-15

UPCOMING EVENTS

Odyssey Putter Demo Day | Wednesday, June 8

Next Round Trade In Event | June 9 & 10

Match Play Begins | Saturday, June 11

Champion Guest Day | Friday, June 17

Father's Day 9 & Dine | Sunday, June 19

Ladies' Queen Bee | June 21 & June 23

Couples Golf | Sunday, June 26

4 Clubs on the 4th | Monday, July 4

Club Championship | July 9 & 10

If you have any questions regarding any of the upcoming events please contact the golf professional staff or visit ForeTees.

CULINARY CORNER

LOBSTER BISQUE BY CHEF SEAN THOMAS

Ingredients

- 4 (1 1/4 lb.) Live Lobsters
- 4 oz. Stick Unsalted Butter, Additional for Garnish
- 1/3 Cup Extra-Virgin Olive Oil
- 2 Medium Carrots (Approx. 12 oz.), Diced
- 2 Medium Yellow Onions (Approx. 1 lb.), Diced
- 4 Large Celery Ribs (Approx. 6 oz.), Diced
- 4 Medium Garlic Cloves, Crushed
- 2 Tbsp. Tomato Paste
- 1/4 Cup Brandy
- 1 Cup Dry White Wine
- 5 Cups Store-Bought Low-Sodium Lobster Broth
- 3 Sprigs Flat-Leaf Parsley, Additional Minced Leaves & Tender Stems for Garnish
- 3 Sprigs Tarragon, Additional Minced Leaves for Garnish
- 1 Bay Leaf
- 1/2 Cup Heavy Cream
- Kosher Salt and Freshly Ground White or Black Pepper
- Cayenne Pepper, to Taste
- Minced Fresh Chives, for Garnish
- Ground Coriander Seeds, to Taste



Instructions

1. Using a chef's knife, firmly press the tip of the knife in the indentation just behind and between the eyes of the lobster. Using kitchen towels, twist off the tail, claws and knuckles from each lobster carapace..
2. Set a cutting board in a rimmed baking sheet on your work surface. Place a steamer insert in the bottom of a large, lidded stockpot and add 1 inch of water. Bring to a boil over high heat. Add lobster tails, cover the stockpot and cook for 2 minutes 30 seconds. Remove tails and transfer to cutting board. With water at full boil, add claws, cover pot and cook for 3 minutes. Remove claws and transfer to cutting board. Reserve water in bottom of steamer; it will now be infused with lobster juices.

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3. Once lobster is cooled, remove tail, claw, and knuckle meat from shells using kitchen shears to help crack shells. Reserve shells; separately reserve any accumulated liquids in the rimmed baking sheet. Cut lobster meat into 1-inch pieces and transfer to the refrigerator.
 4. Using a chef's knife, cut lobster bodies into large pieces. Do not discard any parts.
 5. In a large Dutch oven or stockpot, combine butter with olive oil and heat over medium-high heat until butter is fully melted and foaming. Add just enough lobster bodies and shells to cover bottom of pot in a single layer and cook, stirring and scraping, until browned, about 5 minutes. Add remaining lobster bodies and shells and cook, stirring and scraping frequently, until all lobster pieces are bright red, fully cooked, and browning on bottom of pot, about 8 minutes longer.
 6. Add carrot, onion, celery, and garlic and cook, stirring and scraping bottom of pot, until vegetables are beginning to soften, and a new layer of browning has formed on bottom of pot, about 5 minutes. Stir in tomato paste and cook for 1 minute.
 7. Add brandy and cook, stirring and scraping bottom of pot, until brandy has mostly evaporated, and raw alcohol smell has cooked off. Add white wine, bring to a simmer, and cook, stirring and scraping up any browned bits, until alcohol smell has cooked off. Add reserved lobster-steaming water and collected lobster juices (you should have around 3 or 4 cups lobster liquid) along with stock. There should be just enough liquid to barely cover shells; if not, add enough water to barely cover. Add parsley sprigs, tarragon sprigs, and bay leaf.
 8. Bring to a boil, then reduce heat and gently simmer, uncovered, for 1 hour.
 9. Strain lobster stock, pressing well on shells to extract as much liquid as possible, reserve solids. Working in batches, if necessary, add lobster stock to a blender. Pick out about 2 cups cooked aromatic vegetables from reserved stock solids and add to blender. Add cream and blend, starting at low speed and gradually increasing to high speed, until soup is completely smooth. Repeat with any remaining lobster stock. If you want the broth even thicker, blend in more aromatic vegetables from stock (or cooked rice; see notes).
 10. Pass blended soup through a fine-mesh strainer into a clean pot, using a wooden spoon or ladle to work everything through; you should be left with only some tiny bits of lobster shell caught in the strainer when you're done. (This can be a slow process, but it's worth it to eliminate any shell remnants.)
 11. Reheat soup, being careful not to let it boil to avoid curdling the cream. Season with salt and pepper, plus just enough cayenne pepper to give the soup a subtle warmth (it shouldn't be overtly spicy). Keep warm.
 12. When ready to serve, melt about 2 tablespoons unsalted butter per serving in a skillet over medium-high heat until foaming. Add lobster meat (about 1/4 cup per serving) and cook, stirring and tossing, until just cooked through, 1 to 2 minutes. Add a mixture of minced parsley, tarragon, and chives, tossing to coat. Season with salt and pepper, along with a pinch or two of ground coriander to taste.

WE WELCOME OUR SEASONAL MEMBERS BACK TO THE WELLNESS CENTER!

Openpath, the new cloud-based security entry system, has been installed at the gym door and pool gate!



Hands-Free Entry

- The Openpath reader will recognize your credential on your smart phone, even if it's in your purse or pocket.
- No hands required.

Guest & Family Pass

- If you need a vertical family pass let Mackenzie know and she will set you up with a family access credential

If you have not installed the Openpath app or need a little guidance, please reach out to Mackenzie at [828] 696-1962 Ext. 1411



Our class programming and tennis clinics can be found at chmember.com under Racquets and Wellness click "Book a Class".

Please register for any fitness programming you would like to participate in, class and clinic sizes are limited.

Group fitness class cards can be purchased by contacting Mackenzie.

1 Class ~ \$15 10 Classes ~ \$100 20 Classes ~ \$180 30 Classes ~ \$240 50 Classes ~ \$350

Class cards do not expire and are non-refundable

Over the winter months we welcomed a new personal trainer to our Fit-Pro team. Elijah Askew joined TJ Vore and together they boast years of experience and a multitude of training techniques. You can book a 30 minute \$35 personal training session by contacting them directly. Their fees are charged to your membership.



Elijah Askew
[828] 450-2414



TJ Vore
[828] 606-8887



Nicole Bumgarner
[828] 507-6062

Nicole Bumgarner is back for another season of Champion Hills tennis! You can book a private or semi-private lesson by contacting her directly. You can participate in any of our group clinics by registering at chmember.com. Click Book a Class to find the clinic schedule. Click Book a Court to reserve a court time. Tennis clinics are \$15 for a 60-minute clinic and \$20 for a 90-minute clinic. A minimum of 3 people is required to hold any group clinic.

Our entire fit-pro team is excited for another fitness forward summer season and we can't wait to see you in the Wellness Center!

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
8:00 am Cycle Core (Katie)	8:00 am Yoga Basics (Loretta)	8:15 am Tabata Circuit (Elijah)	8:15 am Tabata Core (Elijah)	8:00 am Tabata Circuit (Elijah)		
9:15 am Strength 45 (Mackenzie)	9:15 am Jazzercise (Mackenzie)	9:15 am Jazzercise (Mackenzie)	9:15 am Strength 60 (Mackenzie)	9:15 am Cycle Core (Katie)		9:15 am Cycle Core (Katie)
10:30am Slow Flow + Core Yoga (Loretta)		10:30 am Slow Flow + Core Yoga (Loretta)	10:30 am Simply Strength (Mackenzie)			
11:45 am H2O Fitness (Wendy)						

Monday

Intermediate Clinic: 9AM - 10 AM
Tennis 101: 10 AM - 11 AM
Drill & Play: 6 PM - 7:30 PM
40 - Minute Warm Up Followed by Match Play

Wednesday

Ladies' Evening Clinic: 6 PM - 7:30 PM

Saturday

Morning Clinic: 8:30 AM - 10 AM

CHAMPION HILLS REAL ESTATE

509 Hagen Drive

\$1,150,000

4,374 Square Footage

1.1 Acres



Details of the Property

Great Location Close to the Clubhouse

Tall Cathedral Ceilings & Walls of Windows

Induction Cooktop in Kitchen

Granite Countertops, Cherry Cabinetry

Primary Suite & Office on Main Floor

Inviting Family Room with Stone Fireplace & Wet Bar Downstairs

Trex Decking with Stainless Steel Cable Railing

Lovely Screened Porch & Stone Terrace

Low Maintenance Landscaping

Interested in learning more?

Call our Real Estate Team for more details:

Mary Kay Buhrke: (828) 243-3346 | Amber Saxon: (828) 699-0171

2022



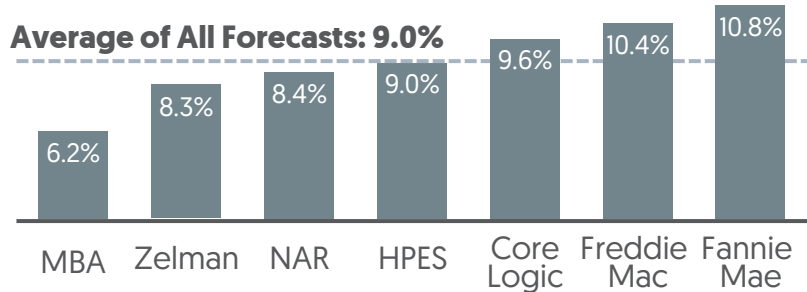
HOUSING MARKET FORECAST

What does the rest of the year hold for the housing market?
Here's what experts have to say about what lies ahead.



HOME PRICES FORECAST TO APPRECIATE

Home prices are projected to rise by an average of 9.0% this year thanks to continued low housing supply and high buyer demand.



MORTGAGE RATES PROJECTED TO RISE

"Based on the current estimate for the peak Fed Funds rate (3.25% to 4.0%), the 30-year fixed mortgage will likely peak at between 5.0% and 5.7%. There is some variability in the relationship, so we might see rates as high as the low 6% range..."

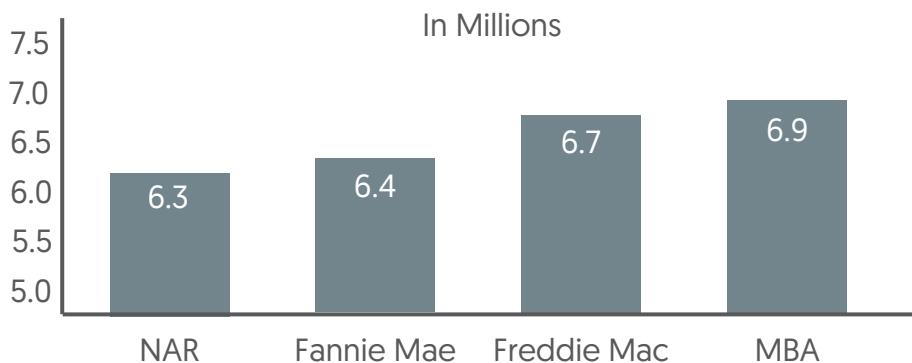
Bill McBride, Calculated Risk



HOME SALES PROJECTED TO BE STRONG

Home sales are expected to perform well this year as people continue moving to meet their changing needs.

2022 Total Home Sales Forecasts



WELCOME BAILEY!

You may have noticed a new, friendly voice on the Champion Hills phone when you've called the club.

We are excited to introduce our new Member Concierge/Admin Assistant, Bailey Revis, to the team!

Bailey was born and raised in Hendersonville, NC, where her family farms apples and other produce. She is a wealth of local knowledge, so ask her anything! She attended Appalachian State University and married Luke, who is also a Hendersonville native, in 2020. They have two German Short-Haired Pointers; Briar (2 years old) and Deacon (6 months old).



She and her husband own a fleet of 18-wheelers and in her spare time she helps keep track of the books for his business. Also in her spare time, Bailey loves to hunt and travel. Her favorite trip was her adventure to Haiti where her husband's family has been doing missionary work for over 40 years.

We are happy to welcome Bailey to our CH family. Please drop by and introduce yourself any time!

CONGRATULATIONS, LILLY!



We are also thrilled to announce that Lilly Blankenship, has transitioned from our Member Concierge/Admin position to the Membership Team. She is now working with Heather as the Membership and Marketing Coordinator.

Lilly was excited to take on a new challenge and grow herself professionally. She said, "I'm eager to learn more about the membership process and help bring more members to this beautiful club and community."

Lilly was also born and raised in Hendersonville, NC, and is about to set down even more permanent roots. She is working hard to plan her upcoming wedding in August and help her fiancée build their forever dream home - about ten minutes from Champion Hills.

Congratulations, Lilly! We love having you on our team and look forward to your continued growth and success.

WELCOME NEW MEMBERS

CHAMPION HILLS IS A VERY SPECIAL CLUB AND WE LOVE SEEING NEW FACES!

We are pleased to celebrate the following members as of June 1, 2022:

Lewis & Ellin Blumenthal - Social to Annual Explorer

William & Cynthia Breyfogle - Social to Annual Explorer

Bill & Beth Burnett - National

Mark & Jean Calkin - Annual Explorer to Full Equity

John & Joyce Carelli - National - Welcome Back!

Nolan & Patti Carter - National - Welcome Back!

Rocco & Carol Cassone - Full Equity - Welcome Back!

George & Janet Clover - Social Equity

Sid & Shirley Anne Connor - National

Lee Fazzi & Chris Burns-Fazzi - Full Equity

Jacob Fisher & Helen Demetrios - Annual Explorer

Jeff & Cindy Flinn - Annual Explorer

Constantin & Veronica Gorges - National to Homebuilder

Kevin & Cynthia Gunter - Annual Explorer

Peter & Pat Howitt - Full Equity

Wes & Michelle Ingram - National

Bob & Kathryn McCartha - National to Full Equity on August 1

Tom & Jan O'Hara - Full Equity - Welcome Back!

Carl & Toni Phillips - Social Equity

Brady & Jennifer Schroer - Equity 55

Maxwell & Amanda Steinhardt - Social Equity

Glenn & Terry Strow - Annual Explorer to Full Equity

Jerry & Donna Weiss - Annual Explorer

Jim & Ginny West - Annual Explorer to Full Equity

Lisa & Michael Wills - Full Equity Transition from National

June

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 Trivia Night	2 Thirsty Thursday	3	4
5	6 Clubhouse Closed	7	8 Odyssey Putter Demo Men's Night Out	9 Next Round Trade-In Thirsty Thursday	10 Next Round Trade-In	11 Match Play Round 1
12 Match Play Round 2	13 Clubhouse Closed Club Board Meeting	14	15 Ladies' Night Out	16 Summer Kick Off Party Third Thursday	17 Champion Guest Day Ladies' Luncheon	18
19 Nine & Dine	20 Clubhouse Closed	21 Queen Bee Round 1	22	23 Queen Bee Round 2 Thirsty Thursday	24 Wildflowers of CH	25
26 Couples Golf Day	27 Clubhouse Closed Brevard Music Center Gala POA Board Meeting	28 Dining Closed	29	30 TaylorMade Demo Day Thirsty Thursday		