



401 TABERNA WAY ❖ NEW BERN, NC 28562 ❖ 252.634.1600 ❖ WWW.TABERNACC.COM

A MESSAGE FROM THE GENERAL MANAGER

Dear Members:

Well, here it is February and you still see me hanging around the club. In my 27 years as a private club General Manager I was involved with one other sale, so, I understand how time-consuming and long this process can take. As long as the buyer and seller are motivated to close the deal, which they are, it will happen. In the meantime, you are stuck with me spending a couple of days a week at the club until such time the sale is completed.

I have been asked by several members where my next assignment will be, and my answer is "back into retirement!" I spent eight months of 2019 in apartments, hotels and traveling and I am anxious to spend time at home for an extended period of time. Much like many of you, I have a group of people with whom I play golf and I am

looking forward to dusting the cobwebs from my golf clubs and playing more golf!

When people learn that I am in the golf business it is common for them to respond...Wow, so you play a lot of golf, and it is just the opposite. However, I tell them as a General Manager when I have the opportunity to play it is usually at very nice courses, and best of all, my rounds are free.

Again, it has been my pleasure serving as your Interim General Manager and I wish you and the club the very best; I hope you will continue to support the new ownership/management to help make Taberna Country Club the best it can be.

I look forward to seeing you at the club!

Thank you for being a member!

Mike Biscotti

A Tribute to Sylvia Killian... by Laura Serumgard

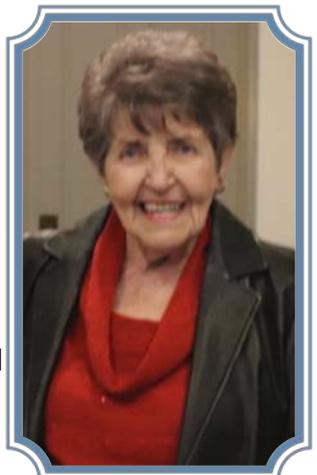
I first met Sylvia 13 years ago when we moved to Taberna. We became fast friends as did our husbands. We went to numerous events at the Club, the Elks, Mexican dining out night and played golf.

For the past few years Sylvia was unable to routinely play golf, but she would always call me to see how my game was and who won. Whenever we had a TWGA party she would come and light up the room.

I was fortunate to talk to her on Thursday, January 2nd. She called me to wish us good travel, to kiss our new grandson for her from his "Aunt Sylvia" and to talk about the upcoming America's Got Talent show (which we both loved). We would call each other the next day to dissect the show, and when we got back it was time for Mexican dining out night.

The other thing she loved was watching "The Golden Girls" and each Christmastime she would complain about those darn (after all she was a lady) Hallmark Christmas movies preempting her Golden Girls' shows.

Sylvia was a wonderful friend and her glowing smile will surely be missed by all who knew her.



UPCOMING FEBRUARY EVENTS

February's Welcome Wednesday Dinners

TABERNA
COUNTRY CLUB

All Tabernians are welcome to attend our
Welcome Wednesday Open House
Dinners | 5-8 p.m.
Reservations required.

Kids 12 &
under 1/2
price!



**WEDNESDAY,
FEBRUARY 5, 5-8 P.M.
BBQ RIBS & CHICKEN**

\$17.99

BBQ Ribs & Chicken
Macaroni & Cheese
Tomato & Corn Salad
Baked Beans
Banana Pudding



**WEDNESDAY, FEBRUARY 19, 5-8 P.M.
PRIME RIB BUFFET \$24.99**

Prime Rib Carved-to-order by our Carver Chef
Chicken Marsala
Baked Haddock in White Wine Lemon
Butter Sauce
Roasted Red Bliss Potatoes
Seasonal Vegetables
Chef's Choice Dessert



**WEDNESDAY, FEBRUARY 12, 5-8 P.M.
COMFORT FOOD NIGHT**

\$12.99

Chicken Parmesan Pasta with Tossed Salad
Grilled Salmon with 2 Sides
Grilled Sirloin with 2 Sides
Shrimp Alfredo Tortellini with Salad
(Children's pricing not available)



**WEDNESDAY, FEBRUARY 26, 5-8 P.M.
SEAFOOD BUFFET \$24.99**

Peel & Eat Shrimp
Clams & Mussels
Seafood Newburg over Rice
Chef's Choice Dessert

RESERVATIONS REQUIRED THE MONDAY PRIOR TO
WEDNESDAY'S DINNER. CALL 634-1600 EXT. 5

All-Day Buffet

Sunday, February 9th

11 a.m. - 3 p.m.

Adults: \$21⁹⁹ Kids 4-12: \$11⁹⁹ • Under 4 Eat Free



Menu

Made-to-order Omelet Station
Egg Station, Waffle Station,
Assorted Hot & Cold
Breakfast Items, Fruit Salad

Chef's Choice Carving
Station, Assorted Hot &
Cold Luncheon Items

Fresh Salads

Chef's Choice Home-made
Soup

Assorted Desserts

Enjoy our New & Exciting Brunch Dishes

Reservations required, call 252.634.1600, Ext 5.

ON WHEELS

New Bern

NEW DATE
2/11/20



WINE & DESIGN

is coming to

Taberna Country Club

February 11th • 5 p.m. - 7:30 p.m. • \$35 per person



Design: Starry Night Train Bridge
Reservations Required:
10 seat minimum.

Use the following link to sign up:

<https://www.wineanddesign.com/calendars/event.php?id=196571>

Guest Code: WINTER

1/2 OFF SPECIALS ON GLASSES OF WINE • \$10 APPETIZER BUFFET
Bring a friend, neighbor or guest! The more, the merrier!

Valentine's Day Dinner

Friday, February 14 • 6 p.m.

Reservations Required by Wednesday, February 12th | 634-1600 Ext. 5

Appetizers

Baked Stuffed Oysters with Spinach, Crispy Prosciutto, Roasted Pepper & Goat Cheese
topped with Parmesan Cheese 12
Duck Paté with Cherry Compote 14
Colossal Shrimp Cocktail 12
Lobster Bisque 6

Salads

Roasted Beet Salad with Goat Cheese Mousse & Sweet Pralines with a drizzle of
Balsamic Glaze 7
Strawberries, Walnuts & Fried Goat Cheese over Baby Greens with a Raspberry
Vinaigrette 7

Entrees

Airline Chicken Breast stuffed with Raspberries, Brie, Almonds & Spinach with a
sparkling Rosé Reduction 22
Grilled Tuscan-style Chilean Sea Bass with Tomato & Olive Tapenade 32
Beef Wellington Napoleon. Filet Mignon with a Duxelle Mushrooms & Peppercorn
Sauce topped with a Heart-shaped Puff Pastry 34
Rosemary-marinated baby Lamb Chops over a Hummus &
Cucumber-mint Salsa 26

Dessert

4-layer Lemon Raspberry Cheesecake \$7
Crème Brûlée \$5
6-layer Chocolate Cake \$7
Triple Chocolate Mousse Cake \$7

MORE FEBRUARY EVENTS...



Bunco NIGHT!

TUESDAY • FEBRUARY 18 • GAMES BEGIN AT 6 P.M.
 Bunco Night at Taberna Country Club
 Bunco is a very easy game to learn and requires no prior experience. It is a social game of pure luck. Everyone has a great time! Great way to meet fellow Tabernians!

Enjoy Meatloaf, Mashed Potatoes & Green Beans beginning at 5 p.m. \$8.99

\$5 Cash Entry Fee!
CASH PRIZES AWARDED TO WINNERS & LOSERS!
 RSVP: 634-1600 EXT. 5 TO RESERVE YOUR SPOT!
 Please indicate whether you will be eating when you call.
 Thank you.



"Leave the kids at home or grab a babysitter! Laissez les bons temps rouler!"

Mardi Gras
 COSTUMES ARE WELCOME!
 WEAR YOUR FAVORITE MASK, OR DRESS IN MARDI GRAS COLORS OR BOTH!

DINNER & MUSIC FEBRUARY 22
 COCKTAILS 5:30 • DINNER 6:30 P.M. • MUSIC 7:30 P.M.

<p>MARDI GRAS MENU</p> <ul style="list-style-type: none"> Gumbo Jambalaya Crawfish Muffuletta Stuffed Chicken Cajun Roasted Veggies King Cake 	<p>MARDI GRAS DRINKS</p> <ul style="list-style-type: none"> Hurricanes King Cake Vodka Martini
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<p>Reservations Required by Wednesday February 19 Call 634-1600 EXT. 5</p>	<p>\$30⁰⁰ per person</p>	<p>Live DJ to handle all your music requests</p>
<p>\$55⁰⁰ per couple</p>		

Reservations cancelled within 48 hours of event will be charged in full.



Wine Pairing DINNER

SAVE THE DATE!
FEBRUARY 29TH, 6 P.M.
 Savor select wines complementing an exceptional menu carefully prepared by the Taberna Chefs. \$60 per person.
Saturday, February 29th • Doors open at 6 p.m.
Reservations Required. Call 634-1600 Ext. 5

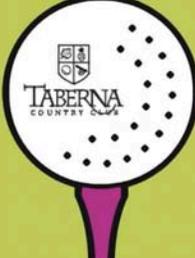
Save~the~Date



SAVE THE DATE

THE SECOND ANNUAL
 WOMEN'S INVITATIONAL
 GOLF TOURNAMENT
 TABERNA COUNTRY CLUB
 NEW BERN, NC

.....
 252.634.1600, ext.1
 Details & Invitations to Follow



MONDAY
JUNE 22
2020

NEW
WINTER MENU

Taberna Country Club

SMALL PLATES

Roasted Beet Salad

Roasted Beets over goat cheese mousse with sweet pralines drizzled with a balsamic reduction.
10.99

Coconut Shrimp

Butterflied shrimp with a house-made coconut breadcrumb, fried to a golden brown. Served with Thai chili dipping sauce.
8.99

Crab & Artichoke Dip

Lump crab & artichoke dip served with toasted pita chips.
8.99

Mussels in White Wine

Mussels sautéed in a white wine butter sauce and served with herb-buttered toast points.
11.99

Mahi Finger Basket

Freshly breaded mahi fish filets served with cole slaw.
8.99

French Onion Soup

Crock of baked French onion soup, with melted Swiss cheese.
6.99

Lobster Bisque

Creamy bisque with lobster and a hint of sherry.
6.99

Grilled Baby Lamb Chops

Marinated lollipop lamb chops served over a cucumber & mint salsa.
11.99

SALAD ENTRÉES

Caesar Salad

Crispy romaine tossed in creamy caesar dressing with fresh croutons & shredded parmesan cheese.
7.99

Add grilled chicken
10.99

Add six grilled shrimp
13.99

Add grilled salmon
15.99





DINNER ENTRÉES

FRESH SALMON

Fresh Canadian salmon with lemon butter served grilled or blackened. Served with two sides.
18.99

ANGEL OF THE SEA

Angel hair pasta in white wine cream sauce, with shrimp, scallops & clams, served with toasted garlic bread.
24.99

LOBSTER RISOTTO

Butter-poached lobster served over creamy parmesan risotto.
28.99

LOBSTER TAIL

New England lobster tail served with two sides.
28.99

FRESH SCALLOPS

Fresh diver scallops prepared seared or blackened. Served with two sides.
24.99

SCALLOPS RISOTTO

Pan-seared scallops served over creamy Parmesan risotto.
24.99

NEW YORK STRIP STEAK

Ten ounce, house-cut choice New York strip steak, plain or smothered with sauteed mushrooms & onions. Served with two sides.
19.99

HOUSE-CUT SIRLOIN

Six ounce, house-cut sirloin, plain or smothered with sauteed mushrooms & onions. Served with 2 sides.
14.99

SMOTHERED PORK CHOPS

Boneless, breaded pork chops smothered in onion, bacon gravy. Served with two sides.
12.99

DUCK BREAST

Tender duck breasts topped with an orange-fennel Ouzo glaze, nestled on a Carolina-fried grit cake.
21.99

CHICKEN SALTIMBOCCA

Pan-seared chicken breast in a white wine & sage gravy. Topped with prosciutto ham & parmesan cheese.
18.99

GRILLED CHICKEN BREASTS

Grilled chicken breasts. Served plain, with BBQ sauce or Cajun seasoning. Served with two sides.
11.99

TABERNA BURGER

Served on a Brioche roll, with your choice of Cheddar, American, Swiss or Provolone cheese with lettuce, tomato, onion & pickle.
10.99

Add bacon, onion rings or mushrooms: 99¢

YIPS FROM THE TIPS...

JASON HAMMEL



January went by fast, and aside from a five-day cold stretch, we had a mild month. Those fairways are still looking green! The

course is in great shape and we are off to a great start to 2020. There is not a whole lot to update with the sale of the club coming closer each day, but we are still getting some great winter golf going.

Golf Course and Shop Update

I have our Save the Date cards in the Golf Shop for our Member-Guest Tournament in June. The dates are June 4-6. They are available for pick up in the Golf Shop. If you plan on playing, please grab one and send to your

guest!

My Get Golf Ready dates will be each Saturday at 11 AM from March 28 – April 25. Get Golf Ready is a program that I run in order to introduce the basic skills needed to play this awesome game of golf. The price is \$100 for the entire class and we will even give you golf clubs included in the price if you don't have them (to keep forever!). This class is a great way to learn the game or reinforce your fundamentals.

There will be some minor changes to the tee marker set up of the golf course starting in February. This will be done to set our course up for play for the TMGA, TWGA, and Tournament Season, and will be a good reference point for when we get our course rerated this Spring. Hint: The Black Tees are going to move

back slightly on a couple of holes. I think it is important we do this now because of the new World Handicap System as well.

Wade and his crew are into some winter projects and that includes the bunkers. If we get dry weather, you will probably see them trying to fluff them up and turn over some of the sand. They are looking good!



We had some **Star Performers** in January!

Hole #9 was the recipient of two Eagles in January:

- ★ Rich Ilsley hit a shot from inside 100 yards that dropped for Eagle; and,
- ★ Chip Rice hit one in from 80 yards for Eagle!

TCC TENNIS INFO

Two courts are reserved for each scheduled tennis group below:

Tennis Clinic – Tuesday 6:30 PM – 9 PM

All Player Levels Are Welcome

Jean Herscovici – Instructor • \$10. – Per Clinic

• Contact Cathy Hadad at 288-5918

Women's League Play – Monday & Wednesday 6:30 PM – 9 PM

• Contact Genie Meyer at 638-2093

Open Men's Tennis – Tuesday and Friday 8 AM – 10 AM

Thursday night 7 PM – 8:30 PM

• Contact Howard Cochran at 634-2982

**FOR PRIVATE LESSONS AT ANY LEVEL, BEGINNER TO ADVANCED, CONTACT
Randy Bridgman 514-9638 • Jean Herscovici 201-787-8551**

2020 Tournament Calendar



TABERNA
COUNTRY CLUB

March

Saturday, March 14—Taberna Chili Bowl*

Monday, March 16—DEWGA

Monday, March 23—East Carolina Seniors

April

Friday, April 10-Sunday, April 12-Taberna Masters*

Monday, April 13—Tuesday, April 14—Aerification

Saturday, April 18—Navy League Tournament

May

Saturday, May 2—Masonic Lodge Tournament

Saturday, May 9—Historical Society Tournament

Saturday, May 16—Sunday, May 17—Taberna

Spring Member-Member*

June

Thursday, June 4—Saturday, June 6—Taberna

Member-Guest Weekend*

Monday, June 8—GolfWeek Senior Amateur Tour

Monday, June 22—Ladies Invitational

July

Saturday, July 4—Flag Tournament*

Monday, July 13—Guy Peterson Memorial

August

Saturday, August 15—Sunday, August 16

Taberna Club Championship*

September

Monday, September 7—Patriot Golf Day

Tuesday, September 8—Wednesday, September 9

Aerification

Monday, September 21—Tidewater Seniors Event

Thursday, September 24—Sunday, September 27

Taberna Ryder Cup / Solheim Cup*

October

Friday, October 16—Sunday, October 18

Taberna Fall Member-Member*

November

Saturday, November 7—Superintendent's

Revenge*

** Indicates Member-only tournaments*

TWGA's 2020 BOARD

President: Barb Herl: "I've been a TWGA member since we moved to Taberna in 2018. When I'm not playing golf you can find me in Yoga class, walking, gardening, hanging out with my Beagle or watching reality TV shows. (Yep, I once tried out for the TV show Survivor). My biggest golf challenge is ridding myself of those negative golf thoughts



such as 'Oh No, I'll never make it over the sand trap,' Oh No, I just know I am going to hit it into the crap on #5 or 'Oh No, I could whiff this shot with this terrible down-hill lie.' You get the picture!"

Vice-President: Julie Jones: "Native New Yorkers, Ed and I made our 21st move to Taberna in January, 2011. Ed spent a career in the Navy; thus, we moved a lot! I am an 18-Holer golfer and I also play tennis twice a week with a fun bunch of women! As frustrating a game as golf is, I have come to love it; how do I count the ways that golf challenges me? Except for those magical, incredibly infrequent rounds when the game falls into place and rewards me with a low score, I often wonder what keeps me going back for more punishment! Actually, though, great friends made over the years and all the laughs we get out there keep me playing this crazy game!"



Secretary: Barbara Clark: "Bruce and I moved to Taberna in 2012. We are originally from a small town in upstate New York just north of Syracuse. I joined the Tuesday 18 hole ladies, and was overwhelmed by their friendship and warm welcome. I am one of the lucky grandmothers in Taberna because all of our four grandchildren live in our neighborhood. Besides golf, you can find me cheering them on in their many athletic pursuits."



Treasurer: Theresa Mueller: "A New Bern native and a TWGA member for six years, my hobbies are knitting & golf. My biggest golf challenges are my short game and swaying while swinging my golf club!"



TWGA 18-hole Leader: Debbie Polacke: "Hank and I moved to New Bern and began building our Taberna house in 1999. We had already been club members since 1996 before there was a club or a TWGA! I have been both a 9 hole and an 18 hole golfer. We moved to NC from Kentucky but I consider myself a PA/CA resident. I'm a game player. If I'm not playing golf I'm playing cards or mahjong or



shopping. I love to shop! My biggest golf challenge, and I have several, has always been keeping my head down!"

TWGA 18-hole Leader: Carol Thirkell: "I'm from western PA & moved to Taberna in September, 2005, with my husband, Gary. In 2006, I joined the TWGA 9-Hole group, and in 2008, the 18-Hole group. Golf is a great outdoor sport & social activity here. I'm getting good at avoiding the bunkers, which are my biggest frustration on the course. Especially, I enjoy



helping to coordinate our group with Debbie P. and doing all things artistic—from watercolors to computer art apps—are my favorite pastimes. And, I loved my professional years of teaching art education to children while living in Johnstown, PA."

TWGA 9-hole Leader: Donna Lee: "It's hard to believe, but I have been a member since 2007...where did those 13 years go? I love to play mahjong, tend to my flowers and houseplants, interact with my two cats and read. My biggest golf challenge is putting...those three putts are killing me!"



TWGA 9-hole Leader: Peggy MacSaveny: "My husband, Bill, and I moved here from Oceanside, NY in October, 2016. Barbara Clark brought me to one of the TWGA meetings (it was an eye opener) but I still joined. I didn't feel competent enough to play 18 holes so joined the 9-hole group in the spring of 2017 as a new golfer. Everyone was so kind, patient and helpful. Still not a proficient golfer but I do have fun; it's easy when you can laugh at yourself. Need work on my short game (and my long game too) but feel that will come with practice and probably some lessons. I love to read, have joined the ladies for mahjong and a gun club that meets in Kinston. Mahjong and shooting are new to me (new state, new interests) and enjoy both."



TWGA Saturday Leader: Genie Meyer: "Paul & I moved to New Bern from Huntington, Long Island back in 2006 and it is then that we began playing golf. Before golf we were both premier soccer players and that is how we met. He was on the Lynbrook Men's team and I was on the Lynbrook Women's team and we practiced at the same indoor facility. It's now 34 years later and here we are both frustrated golfers. I think my biggest challenge in golf is being consistent. I can do all you need to do in golf; drive the ball, fairway shots, short game, putting, but 'Why, Oh Why' can't I have it all work all at the same time?????"



TABERNA COUNTRY CLUB FEBRUARY 2020

Visit tabernacc.com for all the latest news and events!

OPEN FOR LUNCH TUESDAY-SUNDAY 11 A.M. - 4 P.M. UNLESS OTHERWISE NOTED.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY											
DINING AND SPECIAL EVENT RESERVATIONS: 634-1600 EXT. 5		SPECIAL EVENTS! Saturday, February 1: San Francisco Seafood & Kansas City Steaks Saturday, February 8: Italian Specials Friday, February 14: Valentine's Dinner Saturday, February 22: Mardi Gras Buffet Saturday, February 29: Wine Pairing Dinner <i>Make your reservations today! 634-1600 Ext. 5</i>				San Francisco Seafood & Kansas City Steaks Order ahead for Whole Lobster or 32 oz. Tomahawk Ribeye REGULAR MENU AVAILABLE											
 AEROBICS: WEDNESDAYS: 9 A.M.		 TRADITIONAL YOGA: MONDAYS: 9 A.M. & 6 P.M. TUESDAYS & THURSDAYS: 9 A.M.		2 LUNCH SERVED 11 A.M.-4 P.M.		3 COURSE & CLUBHOUSE CLOSED		4  TACO TUESDAY CORONA & MARGARITA SPECIALS \$8.99 5 P.M.		5  TMGA Wednesday Open House Dinner 5-8 p.m. BBQ Ribs & Chicken \$17.99 <small>children 12 & under: 1/2 price!</small>		6  Thirsty Thursday Drink Specials All Day DINNER 5-8 P.M.		7  FRESH FISH FRIDAY IN THE DINING ROOM 5-8 P.M.		8 Italian Specials featuring an A La Carte Italian Menu REGULAR DINNER MENU ALSO AVAILABLE	
9 ALL-DAY BUFFET 11 A.M. - 3 P.M. LUNCH MENU NOT AVAILABLE		10 COURSE & CLUBHOUSE CLOSED  Poker 6 P.M.		11 TWGA WINE & DESIGN \$35 SUPPLY FEE 1/2 OFF SPECIALS ON GLASSES OF WINE \$10 APPETIZER BUFFET 5 P.M. APPETIZERS 6 P.M. DESIGN		12  TMGA Wednesday Open House Dinner 5-8 p.m. Comfort Food Night \$12.99 <small>children's pricing per available</small>		13  Thirsty Thursday Drink Specials All Day DINNER 5-8 P.M.		14  Valentine's Dinner 8 p.m. A La Carte Menu		15 LUNCH SERVED 11 A.M.-4 P.M. DINNER 5-8 P.M.					
16 LUNCH SERVED 11 A.M.-4 P.M.		17 COURSE & CLUBHOUSE CLOSED		18  TWGA BUNCO NIGHT \$5 CASH ENTRY FEE GAME BEGINS PROMPTLY AT 6 P.M. MEATLOAF BUFFET \$8.99 5 P.M.		19  TMGA Wednesday Open House Dinner Prime Rib NIGHT 5-8 p.m. \$24.99 <small>children 12 & under: 1/2 price!</small>		20  Thirsty Thursday Drink Specials All Day DINNER 5-8 P.M.		21  FRESH FISH FRIDAY IN THE DINING ROOM 5-8 P.M.		22  Mardi Gras BUFFET & MUSIC 5-10 P.M. \$30 PER PERSON					
23 LUNCH SERVED 11 A.M.-4 P.M.		24 COURSE & CLUBHOUSE CLOSED		25 TWGA		26  TMGA Wednesday Open House Dinner Seafood Buffet 5-8 p.m. \$24.99 <small>children 12 & under: 1/2 price!</small>		27  Thirsty Thursday Drink Specials All Day DINNER 5-8 P.M.		28  FRESH FISH FRIDAY IN THE DINING ROOM 5-8 P.M.		29  WINE PAIRING DINNER 5-8 P.M. \$60 Per Person					