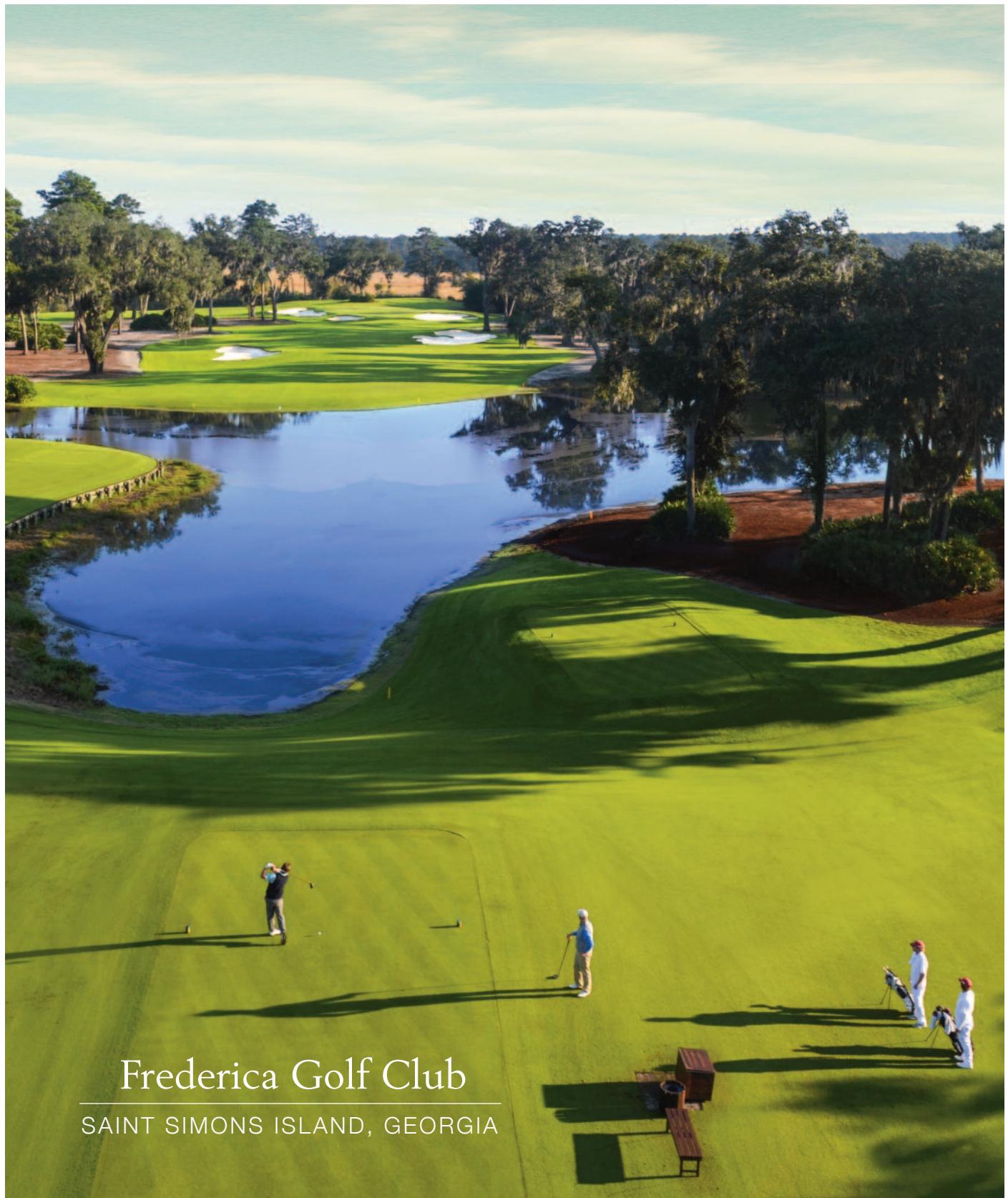


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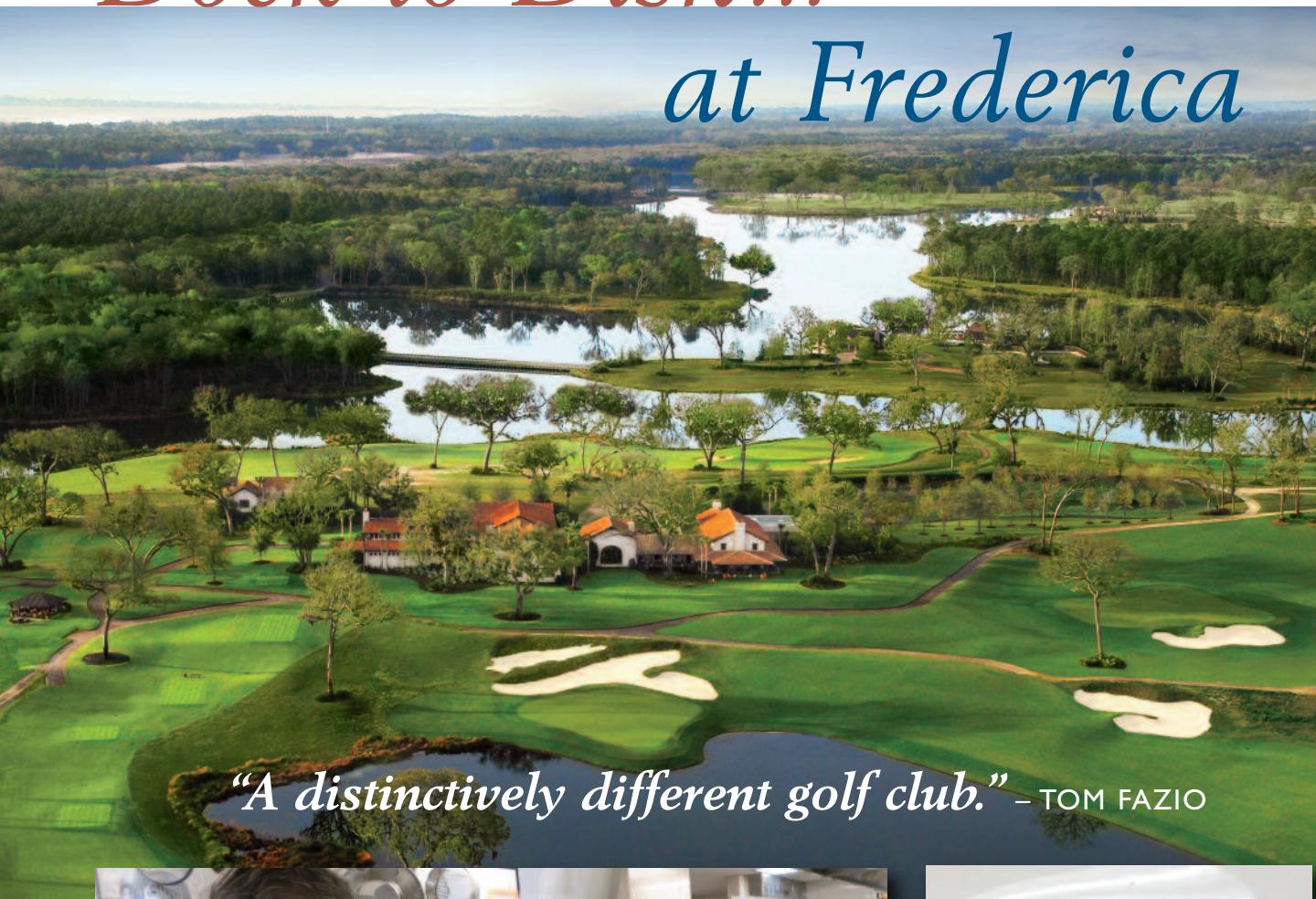
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Frederica Golf Club

SAINT SIMONS ISLAND, GEORGIA

Dock to Dish... at Frederica



CHEF GEORGES IN A COOKING CLASS with Frederica members as the members get outfitted for their new roles as chefs. On Valentine's Day, Chef featured a four course meal in the Frederica boathouse. (Right) Chilean Sea Bass with cauliflower puree, pecans, spinach and a blood orange foam.



FREDERICA'S ANNUAL FALL FAMILY FESTIVAL is a boots and blue jeans affair with pumpkin painting, candied apples, and hayrides. Fabulous Lowcountry food from Chef Georges tops it off.

THE CLUB'S PIG & PINOT EVENING allows members to mingle and sample a variety of acclaimed Pinot Noirs on the event lawn. Chef is known for preparing a whole smoked suckling pig for dinner.

SAINT SIMONS ISLAND, GEORGIA: Chef Georges Reichen's introduction to the world of farm to table cooking was authentic. He was raised by his grandparents in the Swiss Alps where he developed an appreciation for food at an early age.



"My grandmother was an excellent cook. When she passed away, I cared for my grandfather which included cooking most meals," explained Reichen. "We made our own cheeses, butchered the pigs, and raised many of our own vegetables. You couldn't ask for fresher ingredients."

QUICK TIP: "The next time you are looking for a simple and effective marinade, don't buy off the shelf! Mix together olive oil, lime juice, brown sugar, a dash of pepper, and cilantro for a tasty marinade with a zing." – GEORGES REICHEN, EXECUTIVE CHEF, FREDERICA

Chef Georges completed culinary school in Interlaken, Switzerland. During his apprenticeship, he became versed in French, Italian, and Asian style cuisine. His career has traversed the globe as he followed his dream of becoming a professional in the culinary industry. His culinary experience includes stops at Romanoff's Restaurant in Bermuda, Hemingway's restaurant in Grand Cayman, and the Atlanta Country Club, among others. ►



"My time in the private club environment taught me the nuances of cooking for an established membership," said Reichen. "A new chef must be careful to balance 'tried and true' menu favorites with new options. It is important to keep it exciting, but not go crazy."

A DINNER PARTY OF 16

"The opportunity to interview for the executive chef position at Frederica was a dream come true," continued Reichen. "The club is a powerhouse in the Southeast with many PGA TOUR players calling Frederica home."

"The best chefs in our industry are part artists and part showmen. Our creativity is tested in the kitchen and our



social skills are tested in the dining room. The right personality is key."

Applying for an executive chef position isn't a typical run-of-the-mill process. "I had to prepare a meal for 16," said Reichen. "The phrase farm to table is well established. Since Frederica is located on the coast, I decided to concentrate on dock to dish, utilizing local shrimp and in-season vegetables."

Chef Georges' second anniversary at Frederica is closing in. "I change our menu six times per year without touching our mainstays," said Reichen. "Fish tacos are a member favorite for lunch and flat iron steak proves popular at dinner. Seasonal dishes and specials feature fresh



produce from our very own Frederica garden. I'm excited about the recent addition of a bee hive to the garden. We will have our own honey soon!"

THE LOWCOUNTRY LIFESTYLE AT ITS FINEST

Frederica Golf Club has a 35,000 square-foot clubhouse and pub, a Tom Fazio-designed golf course, and the Golf Learning Center with expansive practice facilities. Its membership roster includes over fifteen PGA TOUR players, five former Ryder Cup team members, two USGA presidents, and the former secretary of the Royal and Ancient.

"Frederica is a distinctively different golf club. My design is set on a very large parcel of land and weaves through a second growth forest," revealed Fazio. "It is scenic, bold, large, and—most importantly—playable. It is a solid course and I'm proud to have my name on it."

Its nearly 3,000 acres is home to coastal Georgia's largest fresh water lake, covering more than 450 acres, and stocked with largemouth bass and Florida bluegill. A full-time



arborist monitors thousands of oak trees on property. The club's boathouse was constructed of reclaimed, 100-year old sunken logs from a Louisiana bayou. The club stocks necessary bait and tackle supplies and has an extensive assortment of watercraft for member use.

The quality of life at Frederica is enhanced by its surroundings. St. Simons Island has a network of interconnected paths for cycling or walking access to most parts of the island. Its historic village is a quaint walking destination where streets are lined with shops, galleries, and restaurants. ■

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For more information, please visit FredericaLiving.com.

