

REYNOLDS LIVING

SUMMER
2023



REYNOLDS
LAKE OCONEE



REYNOLDS LIVING

[SUMMER 2023]

The Real Estate Team at Reynolds Lake Oconee is pleased to present this issue of Reynolds Living and provide a special glimpse into the lifestyle enjoyed every day at Reynolds Lake Oconee. For more information on Real Estate and Membership opportunities, contact us at 800-800-5250 or scan the code.



3 OUR MOVING STORY

Whenever Kip and Angie Dominy pass the fourth hole at The Landing on a golf cart, their first words are, “Remember when ...” They were raising their kids at Reynolds just a few years ago, and the flood of memories is what brought the four of them back.

7 COOL SUMMER DESSERTS

Our therapist-chef says these three dishes can transport you to the very best times of your life. So, close your eyes and take a bite. You might find yourself on a tropical beach.

11 THE VACATION LIFE

The most frequently asked question from people who visit Reynolds isn’t “What should we do?” but rather “What should we do first?” We give you a two-day planner of 16 ideas just outside the door, and remember, these are not random suggestions — this is everyday life for Members.

15 THE POOL BOYS

Don’t be fooled by the easy banter and loud laughter bouncing off the walls on a weekday afternoon. These guys have come to pocket as much pride (and as many quarters) as possible from anyone who shows up with a cue.

17 LAND OF OPPORTUNITY

This started out as a simple story about an amazing outdoor kitchen. But our plans changed when we met the Martenson family at the bottom of their storybook driveway.

21 MR. POSITIVITY

At the quietest, most overlooked marina at Reynolds is a manager who defines the term “do it all.” He even finds time to flip hamburgers on occasion.

23 MYSTERIES OF THE BOULDERS

We tour Boulder Park at The Homesteads with a well-versed geologist to help us comprehend the magnitude of these enormous and rare natural statues.



On the Cover: Morning Rises on Boulder Park
Photos By: Jon Whittle

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OUR MOVING STORY FROM ~~THERE~~ ATHENS TO HERE

This is actually two Moving Stories. It's about one family — Kip and Angie Dominy and their children, Noah and Lily — moving to Reynolds, moving away, and upon realizing what they left behind, moving back. They returned a little more mature and happier than ever to be here. So, what happened? Five years ago, friends knew the Dominys for living the good life — maybe the best life — at The Landing. They'd play all day and watch red and gold sunsets over Lake Oconee.

"It was better than we could have imagined," Angie says from the family's living room along the 11th hole at Oconee. It's a different house and a different neighborhood, but the same homey feeling they remember.

"We're blessed to be back," Kip says, "but I'm sure you're wondering the same question we ask ourselves: *Why did we ever leave?*"

[Kip] We thought we needed bigger. That's the simple answer. The kids were getting bigger, so we convinced ourselves that we had to move away to a bigger house with a bigger garage. We were gone for two years. Let's just say sometimes you



don't realize what you have until you no longer have it.

[Angie] The first time we moved here was much different. It was 2015 and we were living in Athens. At the time, Noah was 9 and Lily was 7. Kip and I drove down here to see if it would be realistic to consider a second home. **[Kip]** On our way past Lake Oconee Academy, we stopped and took a spur-of-the-moment tour. Everything about the school was state-of-the-art. That's when our thinking began to shift.

[Angie] We turned into Reynolds and everything reeled us in. The landscaping, the roads, the green space, even the street signs. We began to think this would be an amazing place to raise our kids. **[Kip]** Before that visit, we mostly knew about the golf courses. I played here as a member of Mercer University's golf team, and never forgot it. Our team saw some of the best courses in the Southeast and The Landing was at the top of the list.

[Angie] As a mother, I had a few hesitations back then. In Athens we never had to worry about finding things to do for the kids. Everything was so →

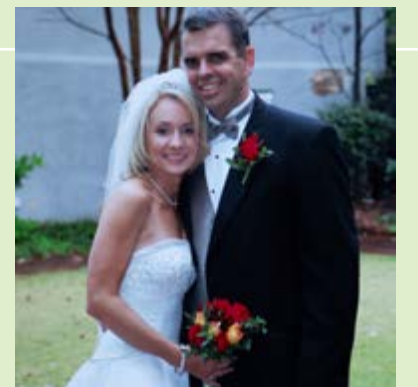


*This is where our family memories were made ...
and are being made again.*



Who: Kip and Angie Dominy, with son, Noah, and daughter, Lily.

How He Met Their Mother (as Kip tells it): "I was standing in line at a Panera in Athens and saw this beautiful woman picking up an order, so I prayed that she would stay and sit in a booth. She did. I worked up the nerve to do something I'd never done — walked over and asked, 'Are you new to Athens?' Six months later, at the same booth in the same Panera, I got down on a knee and proposed. As I tell the story today, it's hard to believe that's how it all started."



convenient. As much as we knew what Reynolds might be, I also knew we'd have to find new friends, a new church, and activities for all of us. Once we moved, all those concerns disappeared. [Kip] For the first year or two, we were kind of in shock about living this kind of life. This was not something we'd planned. We just did it, and never regretted it.

[Kip] **The peace of mind for me is always huge.** When I'm at work in Athens, I know the kids have plenty to do, and they're safe doing it. [Angie] They've never been bored. We used to walk to The Landing pool and play softball on the playground every day — I mean, *every day*. Whenever we'd go on vacation, we couldn't wait to get back home.

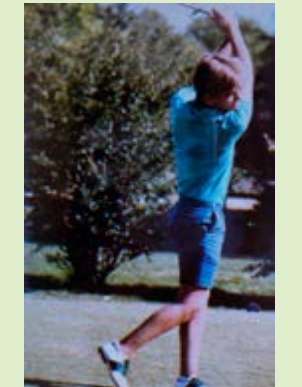
[Kip] **Say the word 'Landing' and something happens to us.** The memories come flooding back. It wasn't even that long ago. When I play golf there now, I'll stop along the fourth hole and stare at our former home. It's like pulling out a virtual photo album. [Angie] I think being away for two years has made those moments even more special, and it makes us appreciate the new ones we're making — and where we're making them.



CHANGE OF PERSPECTIVES

1995 SEEMED LIKE A LONGSHOT

Kip had no idea as a collegiate golfer that his favorite course (The Landing) would someday be a few steps from his family's backyard.



2018 SPINNING CHILDHOOD STORIES

Noah and Lily (12 and 10 in this photo) were on The Landing playground daily. During vacations, they'd ask when they could go back home.



2023 HAPPY TO BE HOME

New interests. New house. Same contented feelings.



HOME WAS...

OVERLOOKING THE ICONIC 4TH GREEN AND 5TH TEE AT THE LANDING

"It was like having a huge perfectly kept yard. In the evenings we'd putt, play tag and kickball, or roll down hills together. And the sunsets over the lake ... unforgettable."



HOME IS...

THROUGH A THICKET OF TREES ALONG THE 11TH HOLE AT OCONEE

"We can play volleyball and football at the front of the house, and then walk around back to tee it up after everyone has played through. We don't have to go far to find things to do."



[Angie] **The kids are teenagers now.** It's a different life stage, but a good one. I love hearing Lily laughing with her friends around the house. When we lived at The Landing, she wanted to play softball. Now she's all in on volleyball. Last night we peppered with the ball outside and then sat and talked about sports and life. It's easy to do all of that here.

[Kip] **It's funny to see how Noah's interests have changed.** When he was younger, I tried everything to get both of them into golf, but they were lukewarm about it. A few days after we

moved back to Reynolds, Angie called me at work and said, 'The kids are out playing golf.' I thought, 'Is this really happening?' In fact, right now Noah is hitting range balls at The Oconee or The Landing. [Angie] I think he's at The National, actually.

[Kip] **Isn't that awesome?** The facilities and the open spaces here feed all these different interests. Our kids are living proof as they grow up. [Angie] We miss the times we had at The Landing. But the moments we're enjoying today will be great memories, too, and we wouldn't trade them for anything. It makes me glad that we came home.

HOW TO MAKE VANILLA MORE INTERESTING

A culinary lesson Shawna will never forget is also the simplest. “I didn’t know you could make vanilla extract at home until my instructor in culinary school mentioned it. Do you want me to show you?”

1. Split one vanilla bean and put it in a bottle with one cup of vodka. Tighten the lid.
2. Give it a shake.
3. Let the bottle sit for 3 months, shaking it every week or so.

You can change the flavor profile by using bourbon (smokiness) or rum (sweetness). Or use more than one bean to strengthen the vanilla taste. That’s all. Class dismissed.



“When you take a bite, it should take you on a little summer escape.”



COOL SUMMER DESSERTS

These three dishes are more than sweet — they’re therapeutic. Take it from an expert.



It’s fair to wonder how Shawna Peterson wound up in Reynolds’ highly acclaimed kitchens wearing a smile as white as her chef’s coat. The expression never changes, even as Shawna peels mango, whisks batter, and does five other messy things at once. She looks right at home. Except this is nothing like home.

“No one in my family did much baking,” Shawna says. “We made pancakes and birthday cakes from boxed mixes.”

So, again, how did she get to this place, creating platefuls of incredible sweets, from scratch? And please, why does every bite make us want *just one more??*

On her unplanned start

“I grew up in Florida and studied physical therapy at UCF. At night, I worked in the front of the house at a Mexican restaurant. For fun I’d experiment with desserts at home and bring them to my co-workers. They’d say, ‘You’re going to school for the wrong thing. This is what you need to be doing.’”

On culinary school

“The responses from those co-workers convinced me to go to Le Cordon Bleu. I earned a degree in both

sweet and savory, but I enjoyed the pastry classes so much that I’d stay after class to learn inside tips from my instructor. Now I use them here.”

On coming to Reynolds

“My career took me to nice restaurants in larger cities, like Sacramento and Sarasota. That’s where I first met our Director of Culinary Operations, Zouhair Bellout. We have similar approaches in the kitchen — always looking for ways to improve, but embracing the process instead of stressing over it. That’s what I like about Reynolds - it’s a relaxed environment, and we can integrate our styles to make the dining experience more interesting for Members.”

On the meaning of “summer dessert”

“When you take a bite, it should make you remember the best times of your life. Family barbecues. Picnics. Vacations. The freedom of childhood. It might be warm outside, but the tastes and textures should take you on a little summer escape.”

On where these desserts take her

“They take me to the beaches our family visited when I was growing up. Those days were fun and calm in a tropical setting. When I grate this coconut and cut this dragon fruit, I think about those times. And they make me smile.” →



HONEY ROASTED PINEAPPLE with Vanilla Bean Ice Cream and Belgian Waffle

Cinnamon Vanilla Belgian Waffle

- 2¼ cups all-purpose flour
- 1 tbsp baking powder
- 3 tbsp sugar
- ½ tsp salt
- 1 tsp cinnamon (good quality)
- 2 large eggs separated
- ½ cup vegetable oil
- 2 cups milk
- 2 tsp vanilla extract

Preheat waffle iron, spray with nonstick cooking spray. In a large bowl whisk together the flour, baking powder, salt, sugar, and cinnamon. In a medium bowl whisk egg whites to a stiff peak (you can use a hand mixer or stand mixer with whip attachment). Set aside to fold in at the end. Place remaining wet ingredients in a large bowl and combine. Add the wet ingredients to the dry ingredients until well mixed. Fold in half of the egg whites to lighten the batter before adding the second half. Fold in remaining whites until no streaks are left. Pour batter into the waffle iron, following instructions. Makes about 12 waffles.

Why Honey Roasted?

"Honey balances the tartness of the pineapple, accentuates the tropical flair, and makes the dish shine. When I worked in Lake Tahoe and we walked this dessert through the dining room, people stopped eating and stared."



PEACH RHUBARB POUND CAKE with Vanilla Whipped Cream

Pound Cake

- ½ cup butter, room temperature (1 stick)
- 1 cup sugar
- 1 tsp vanilla extract
- 2 large eggs
- 1½ cups all-purpose flour
- ½ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- ½ cup sour cream

In a medium bowl add flour, baking powder, baking soda, and salt. Whisk to combine evenly. In a mixer, mix butter and sugar until it's light and fluffy (1-2 minutes). Scrape the sides and bottom. Add eggs one at a time, scraping between each addition. Mixture should be light and fluffy. Alternate adding half of the dry ingredients and sour cream. Mix until batter is smooth. Spread evenly in a greased 9x13 baking dish. Bake at 350°F for 15-20 minutes. The center of the cake should spring back when pressed gently, or a toothpick will come out clean when inserted in the center. Cool at room temperature.

Peach and Rhubarb Topping

- 5 stalks rhubarb
- 2 medium peaches
- 1 cup sugar
- 1 vanilla bean
- 1 lemon

Clean and cut rhubarb into ½-inch pieces. Place in a medium or large pot. Clean and cut peaches into chunks. Place in pot with the rhubarb. Zest and juice the lemon into the pot. Add sugar. Split and scrape the vanilla bean into the sugar. Stir to combine all ingredients. Place pot on medium heat. Cook until rhubarb is tender and the peaches have broken down (about 20 minutes). Place in a bowl to cool in refrigerator.

Vanilla Whipped Cream

- 1 cup heavy cream
- 1 tbsp granulated sugar
- ½ tsp vanilla extract

Place all ingredients in a chilled bowl and whisk to medium peak.

To assemble

Top pound cake with whipped cream. Liberally cover the whipped cream with the peach and rhubarb topping.



Why Sour Cream?

"You rarely find sour cream in sweet dishes, unless you're in a kitchen in Georgia. I like to use it to keep the cake moist and to add a subtle tanginess. It's part of the food culture here and we always respect cultures when we cook."

Honey Roasted Pineapple

- 1 medium to large pineapple
- ¼ cup local honey
- 1 vanilla bean

Preheat oven to 425°F. Cut pineapple into ½-inch thick slices and remove the core with a cookie cutter or knife. Place on a parchment-lined sheet pan and drizzle honey over the top. Scrape the vanilla bean onto the pineapple. Bake for 10-15 minutes. The pineapple should be tender in the center and have some caramelization. Remove from the oven and allow to cool. Save the juices for topping the ice cream.

Toasted Macadamia Nuts

- 4 oz Macadamia nuts

Preheat oven to 325°F. Place nuts on parchment lined sheet pan and toast for 10-12 minutes. Stir occasionally to ensure even toasting. Remove from the oven and allow to cool. Once cooled, give them a rough chop and set aside.

To assemble the dessert

Place hot waffle on plate. Top with the honey roasted pineapple ring. Add a generous scoop of your favorite vanilla ice cream. Drizzle with the reserved roasting juices and sprinkle with toasted macadamia nuts.



TROPICAL COCONUT CUSTARD with Passion Fruit Glazed Mango and Toasted Coconut

Coconut custard

- 1 can coconut milk
- ¼ cup granulated sugar
- 1 cup water
- 2 tbsp cornstarch

In a small bowl whisk the water and cornstarch to make a slurry. In a medium saucepan bring coconut milk and sugar to a boil and add the cornstarch mixture. Bring back to a boil for 1 minute so the mixture thickens. Remove from heat and pour into desired serving glass. Cover with plastic wrap to prevent a skin from forming. Refrigerate for at least 4 hours (or overnight) to allow custard to cool completely.

Passion fruit glazed mango

- ½ cup passion-fruit juice
- 2 tbsp granulated sugar
- 1 mango, diced

In a small pan add passion-fruit juice and sugar on low heat. Reduce juice by ¼, stirring to ensure sugar is incorporated. This will thicken slightly. Once reduced, remove from heat and allow to cool. Sugar can be adjusted if the passion fruit is too tart. Dice the mango into small chunks and place in a medium bowl. Pour the cooled passion fruit glaze over the mango and stir.

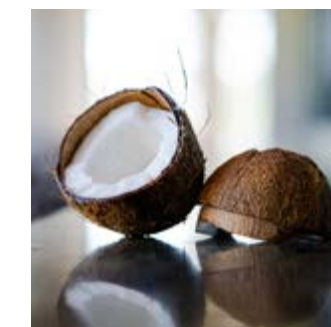
Toasted coconut

- 1 cup sweetened shredded coconut

Preheat oven to 350°F. Spread coconut evenly on a sheet pan. Bake for 8-10 minutes, stirring every 2 minutes for even browning. Remove from the oven and allow to cool.

To assemble

Place a generous spoonful of glazed mango on top of the coconut custard. Sprinkle with toasted coconut.



Why Coconut Custard?

"It's dairy-free and gluten-free. And if you can boil water and use a whisk, you can do it. My conversations go like this. 'Are you sure it's dairy-free?' Me: 'I promise.' 'But it can't be easy.' Me: 'One of easiest things you'll make. Trust me.'"



THE ~~VACATION~~ EVERYDAY LIFE

These pages only begin to answer what to do on a Reynolds getaway.

T Tyler Mayer has a hard time staying in his office at The Lake Club. “I always find reasons to get outside,” he says. This explains why he looks so happy in the picture to the right. A soccer ball and a thought come to his head simultaneously: “It’s hard to tell where vacation ends and real life begins here.”

He would know. Before moving in as Reynolds’ Director of Wellness, Tyler visited with his wife, Jenna. Keep in mind, he’d worked at some of the nicest country clubs in Arizona. His active outdoorsy family was content. He and Jenna came to Reynolds for the first time in 2022 to test the property as vacationers and explore with their two sons, Nathan (11) and Andrew (8).

“We knew about the golf,” Tyler says, “but beyond that we had the same question every visitor has: *What else will we do there?*”

They would find out over the course of 48 hours. “We arrived late in the evening,” Tyler says.



“There’s no ambient city light so the stars looked like they were reaching out to greet us. When the sun rose and lit up the surroundings, we were awed. Everything looked green and fresh, like an invitation to explore.”

The Mayers started with the basics: a walk.

“You step outside and no matter where your shoes touch, you’re within a few strides of a walking path. We took it all in — the topography, the cool morning air, the serenity.”

They also took in breakfast and views of The Preserve golf course at Eighty8 Kitchen + Cocktails.

“I’ve worked around amazing golf courses, so I thought I’d seen it all. I was wrong. We’d see fairways and greens while eating, walking, driving, and biking, and all of them made us slow down to take a longer look.”

The Mayers could have played a round at one of the courses. They could have made an appointment to be fitted for a new set of TaylorMade clubs at The Kingdom, one of only two such facilities in the world. →



7AM

Warm up on 21 miles of walking trails



9AM

Pause for breakfast at Eighty8 Kitchen + Cocktails



10AM

Cruise, go to the Jumping Rock, sightsee (bring lunch)



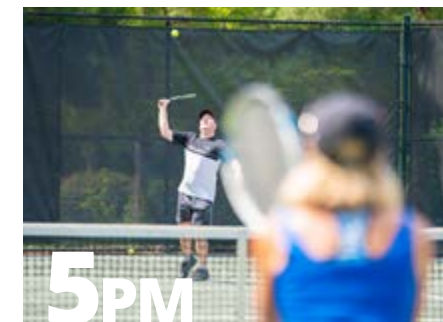
1PM

Shoot sporting clays on a one-of-a-kind course



3PM

Shoot hoops on a full-size court



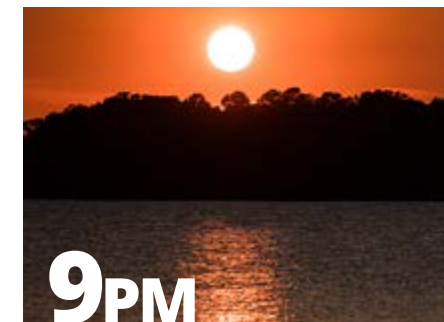
5PM

Play tennis at nationally rated facilities



7PM

See why everyone raves about The Tavern’s pizza



9PM

Try not to stare at the late summer sunset



Instead, they decided to explore Lake Oconee's 374-mile shoreline from one of the boats in the Reynolds rental fleet.

"We prepared by downloading a music playlist specifically for the boat."

Their friends and family were about to be inundated with pictures and videos of lakeside homes, deer, and the Jumping Rock. A one-hour ride turned into two hours, and then three. Families who live at Reynolds will spend all day on the water, but the Mayers had more to do.

"The boys are always looking to use a ball, bat, goal, or basket, so we came back to shore to find an outlet for them."

They found acres of open outlets for soccer, basketball, and batting practice at The Commons and The Landing. At Linger Longer Park, they discovered pickleball. There, Dad picked up some pointers and a few puns.

"Pickleball here is the real *dill*," he said to the boys. Stop it, Dad.

"Things can get heated in the kitchen." It was

time to pack it in for the day.

Twelve hours later, the Mayers found more enticements tucked among the tall pines (tennis and biking) and in glass-calm coves (kayaking and paddleboarding). The biggest surprise would be a unique blend of activities 12 minutes away, at the 800-acre Sandy Creek Sporting Grounds: A sporting-clays course, a five-stand overlooking a pond, a 3-D archery range, and an offroad driving course.

"Jaw dropping," Tyler says about his first look. "That's when I realized the visionaries at Reynolds have thought of everything."

Back at their cottage, the Mayers changed back to shorts and t-shirts. They grabbed the soccer ball and stepped back outside. It's interesting that being outside made them feel at home. And that's exactly what it has become.

"I say to my friends out west that we now live in a place where home is a vacation, and vice versa. When they ask in advance of a visit what they should do, we tell them we can do it all or do nothing at all. Either way, prepare yourselves for the time of your lives."



SUNRISE

Paddle up to wildlife (and golfers) in total peace



8AM

Get fitted for new clubs at The Kingdom



10AM

Bring bikes for a ride on the country backroads



NOON

Have you ever stuck a fork into anything so fresh?



1PM

Play one of the world-renowned courses (with your new clubs)



4PM

Dink and chop at the new pickleball center



6PM

Get back to the water (on boards or a boat)



8PM

Relax ... sip ... and hang out with new friends

THE POOL BOYS

This is proof that you never know what might be going on behind four walls at Reynolds.

When Frank Gabriel decided to buy a piece of property at Reynolds, he did it for the same reasons most people do: One beautiful big lake and jaw-dropping golf courses. “There aren’t many places around the country with this,” Frank says. “My friends back in Michigan would ask what I found in Georgia that would make me want to move. I’d say, ‘Come take a look.’”

Some of those people are Members now.

Back to 1996. Frank had taken early retirement after 33 years at Ford Motor Company, where he helped design automatic transmissions and would occasionally drop into local pool halls. His next design project was his home at Reynolds at the end of a long driveway among tall shade trees. He also had one “must.”

“The house had to have one room dedicated for a pool table,” Frank says, “because it’s something you can use no matter how old or how young you are.”

Soon enough, he had a finished home and a table trucked in from Macon. So did another Member, Bill Borst. Word spread like balls on a solid break, around the golf courses and tennis courts: *These new guys, Bill and Frank? They have pool tables.*

“It became a friend magnet,” Frank says. The tables drew into their homes guys from Illinois, New Jersey, Tennessee, Ohio, Virginia, and one, Ron Hazzard, who also retired from Ford. By accident, Bill and Frank had engineered the Reynolds Pool Club. They had another motive, which could prove valuable for anyone who might start a baking club or a TV-binging club.

“We were always looking for guys to share the hosting every month,” Frank says.

For the past 22 years, anywhere from six to 20 guys have shown up to play in a handful of homes. They keep coming for the camaraderie and for the chance to win a few quarters. Playing also comes with side benefits.

“We help each other fix things,” says Eric Silver, a transplant from Cincinnati. “It’s nice to have an air conditioning guy or a handyman around the table.”

There have also been wine connoisseurs, doctors, an Air Force colonel, and a guy who everyone appreciates for bringing a good bottle of bourbon.

“We once had a guy whose wife was a ringer at cooking,” Frank says. He pauses at the memory of strudels and apple pie. “We’re always open to new players joining us.”

Blair Northern was among the inaugural pool

guys. He was also among the first Members to build a house at Reynolds.

“Blair, you’d tell us stories about the early days and claim you were going to put a pool table in your house,” Frank says, standing the length of a pool stick from Blair himself, who listens to the story and waits for a mistake that never comes. “We thought you were just leading us on so you wouldn’t feel guilty about using our tables. But when everything opened back up after the Covid shutdown, you invited us over to your place and here it was — a new pool table, with food on the counter and beer in the cooler.”

On this day, six of the pool guys have gathered around Blair’s table between their morning golf rounds and evening barbecues. Through the window, they see a seventh player walking quickly down the driveway with a new stick. A smattering of quarters have been tossed near the table like rice at a wedding. There’s no shark among them. In fact, the balls miss the pockets the way putts have ways of missing the hole when there’s money on the line — even spare change.

“It’s cheap entertainment,” says Mike Butler. “And the friendships are priceless.”

Frank interjects as he leans over his next shot. “But let’s tell it like it is. We all want bragging rights.”



THE OFFICIAL POOL BOOK

New players need to commit the rules of the Reynolds Pool Club to memory. It should take a minute or less.

1

No arguing about the rules.

2

They only play 8-ball in this group. *Hey ... don't argue.*

3

When you host pool night, you put out the snacks: popcorn, chips, and beers are preferred.

4

The winner of each game takes a quarter from his opponent, and the guy who wins the most games at the end of the night pockets a dollar from each player. Cash only.



To learn more about joining the “Member-only” club, visit the Reynolds Member App.

“
We have good days with the cue ... and not-so-good days. I was smart enough to set up my table so stray shots wouldn’t bounce into windows.
”



THE INSPIRATIONS

for transformations

“
When we first came to Reynolds in search of a second home, we fell in love with this property, not for what it was, but for what it could be.
”

THE RITZ-CARLTON
20,000 square feet of pavers

THE NATIONAL GOLF COURSE
Turf grass and trees

THE LAKE CLUB
Infinity Pool and Lap Pool

KENTUCKY HORSE FARMS
5,000 linear feet of fence line

BLACKBERRY FARM
Stonework, cedar, and green space

LAND OF OPPORTUNITY

Marty Martenson and his wife, Patty, saw their home at Reynolds as a place where he could do what most people come to avoid: work.

This should be simple enough. The story is supposed to be about a really cool outdoor kitchen. We'll go to the home of this Reynolds Member who has a kitchen as unforgettable as his name, Marty Martenson. We'll introduce ourselves, set up some lights, and take a few pictures of the kitchen. We should be out of Marty's backyard in 30 minutes.

The plan takes a sharp turn, however, as soon as we pull down a long, winding slope of perfect pavers in a setting that's part Churchill Downs, part Irish countryside, and a little Oz-ish.

This is interesting.
We park at the bottom of the driveway and walk around to the back of the house. Sure enough, there it is: an outdoor kitchen that would put a Lowe's catalog to shame. The tableware is even set. But our attention diverts from the wine glasses to the emerald infinity pool, the stonework around the hot tub, the yard lush enough to make sheep jealous, a guesthouse, and oh! There's Marty Martenson himself.

“Welcome to Cottonwood Farm,” he says with a handshake and demeanor that makes the word “welcome” seem repetitive. The farm part might need some explaining. “Whenever we pull into the driveway like you just did, we find the place ... *transformational*. I hope it does something for you, too.” →



It is doing something to us. So much so that we'll need to be here for more than 30 minutes.

Marty and his wife, Patty, have obviously been transformed in some way because they don't look anything like labor lawyers with offices in Atlanta, Chicago, New York, and California. They could pass for newlyweds who decided to wing it for a year on a sailboat. Marty's hands are calloused. His jeans are well-worn. It's hard to picture him or Patty in a courtroom grilling a plaintiff, but a pork shoulder on the Green Egg? Definitely.

"When we were looking for a place, Patty wanted to feel like she'd be escaping to a cottage on a lake," Marty says. "I wanted a project. I need projects. So, this property is a labor of love for us."

The house and the land were perfectly fine for anyone but a guy who says he was "raised with a shovel in my hand and a chainsaw at my side." Marty and Patty built their law practice with the same ethos: from the ground up. So, on move-in day in 2015, while Patty saw simplicity and a backyard as big as a football field, Marty saw space to swing an axe, kneel in the soil, and feel sweat trickling down his neck.

Every so often he would remind Patty of something that should be engraved on an inspirational statue: "Don't see this for what it is. See it for what it could be."

The first could-be? A firepit. Done. The firepit led to a vision for a lap pool where one of their four sons, Cannon, could train for competition.

"When we finished the design for the 25-yard lap pool, it looked too much like a long cigar box in the yard," Marty says. They kept the shovels moving until they'd completed an infinity pool. After

a swim or two, they further modified the property by renovating the guest house and adding a gazebo, a multi-sport court, outdoor seating areas to better take in the lake, a stone creek, and a driveway that serves as a scenic route through the fence-lined property.

"We always have something going on," Marty says.

The Martensons even trucked in a cottonwood tree from Texas. It's now a centerpiece in the front yard and in the logo they created to brand the entire estate: "Cottonwood Farm." The logo is on hats, sweatshirts, dress shirts, and stacks of t-shirts. It adds meaning to life on this ranch, this retreat, this beautiful work in progress.

To be sure, the Martensons aren't trying to stand out. If anything, they're pretty well hidden in the middle of Reynolds.

"Maybe, though, we can inspire other Members to imagine what could be," Marty says.

Whenever Marty, Patty, and the boys drive down the paver driveway, alongside the fence they re-built, and walk into the backyard they've transformed, they eventually slip into something more comfortable — usually, jeans and t-shirts.

While walking the property, Marty points out his newest project — 10 acres that lie adjacent to Cottonwood. "We've got big plans for that area. Patty wants to take the lead on renovating the existing house and I'll oversee the design and build of the new barn and paddock."

To them, tools are toys.

"But this is our getaway," Marty says, "so we'll always go for a swim first."

OH YEAH, THE OUTDOOR KITCHEN



We almost forgot ... this is the reason we came to meet the Martensons in the first place. Before we'd ever heard of Cottonwood Farm, we did hear something about this kitchen. "We drew it up the classic way," says Marty, "on the back of a napkin."

They'd seen a million ideas online but didn't want to default to a "cookie cutter" design. To make their outdoor kitchen unique, they tailored in a few personal traits.

Our 7 Kitchen Essentials

- Big enough to provide shelter during rain, without overwhelming the overall setting
- Cedar dominant, with matching stonework
- A fireplace to make it as enjoyable to watch football in December as it is to play cards in summer
- The Big Green Egg to make it easy to cook dinners to perfection
- A wine fridge for obvious reasons
- Appliances positioned to work seamlessly with the water and power supply
- The Cottonwood Farm logo and a turkey foot on the overhead beam

"When it's time to relax," Marty says, "the kitchen brings us outside and keeps us outside. That's exactly where we want to be."



Returns to Reynolds Fall 2023

Join us for the 6th Annual Rhythm & Brews Festival at The Sandy Creek Barn.

An unforgettable evening of
LIVE MUSIC | CRAFT BEER | WINE TASTING | FOOD



HOME OF B-I-G

The Landing Marina is the only storage facility at Reynolds with a forklift to handle boats as long as 31 feet and as heavy as 13,900 pounds.

MR. POSITIVITY

Around the inconspicuous marina at The Landing, you'll find 24 boat slips, two fuel tanks, 121 boats in storage, and one supercharged Massie Ellis.

Like so many people, I've passed through the gates to The Landing at least a hundred times over the years. It's where I've learned to play pickleball, enjoyed cottage stays, gone for morning runs, eaten pasta, and tried to make sure no one sees my embarrassing short game on the golf course. Yet somehow, neither my truck nor my shoes have ever landed here: at The Landing Marina.

No wonder it's as peaceful as a rocking chair on a weekday morning. By car, the marina sits at the end of a neighborhood backroad. By boat, you idle down a long boot-shaped cove to a series of boat slips tucked into the toe. It's all trees and glass-calm water. The only sound at this hour is the shushing of a push broom on the dock. The planks are nearly perfect, which isn't quite good enough for Marina Manager Massie Ellis.

"Just sweeping up a few leaves," he says. Massie fits the tenor of the sunrise scene: unassuming and optimistic. He called his mother a few minutes ago.

"I talk with her every morning on my way to work to get my day off to a positive start," he says.

By the time he arrives at the marina, Massie is fully charged, spreading energy to Members while also using it to do his jobs — the plural is intentional. In a nutshell, he's the forklift guy, the maintenance guy, the repair guy, the dockhand, the store clerk, and occasionally the hamburger guy.

"On the Fourth of July, I bring a grill out here

and cook for anyone who wants to chill," he says. "That's the best part of my job: making people happy. And if someone needs to vent for any reason, hey, I'm your guy for that, too."

Massie is the marina manager, remember? A few years ago, a guy called to say he was buying a used boat and wanted to store it at The Landing. No problem, except the owner-to-be had never seen the boat for himself. When the delivery crew left it at Massie's feet, he couldn't believe what he saw.

"The boat looked like it had been living in the woods," he says. "The new owner took his first look and I could tell he was more than second-guessing his purchase. I told him we'd get it cleaned up for him. That made him happier."

The work ethic comes from Massie's parents. When he makes those morning calls to his 67-year-old mother, she's on her way to work, too — as a therapist for people struggling with substance abuse. His dad, who passed away when Massie was 12, played college football at Tennessee State and served in the military before managing a car dealership.

"He showed me how to take pride in my work for the sake of the customer," Massie says, standing among the 121 boats he carefully stores in the protective cocoons of the dry stack. "Being around these boats is similar to what my dad did for a living. Sometimes he had to drive a new car for a few days so he could become more familiar with it. He showed me why you need to take better care of it than if it belonged to us."

Massie points to a red Mastercraft on the second row of boats. "That boat reminds me of a red Audi dad brought home once." He treats it and every boat at The Landing Marina with equal TLC. The 20-year-old pontoon down that row is just as important to someone as the new Cobalt down this row.

Some of the boat stories might be a little more ... *interesting* than the others. Like the time a guy asked Massie to detail his boat "without getting it wet."

"I reminded him that we'd need to use water to wash it," Massie says, still laughing out loud five years later. Another time, he and a marina staffer transformed a boat into showroom-gorgeous condition to comply with an "urgent" same-day request. That boat has been sitting like a dog waiting for its owner to take it out for the past two years. When the boat does finally go out, Massie will be there at the dock, with a gentle push-off and a smile.

He's been spreading joy from the moment in July 2016 when he packed his belongings in Savannah and came to work at Reynolds. Instead of spending his spare time on TikTok, he took online mechanic classes, peppered boat techs with questions, and willingly detailed boats that might — or might not — be used anytime soon.

He also volunteered to run evening boat shuttles across the lake, cruising along with soft jazz to set a certain mood: a positive one. "I love being here," Massie says, "and I want others to love it as much as I do."

4 KEYS FOR LANDING THIS JOB

1

Be Focused.

Massie has reminded dockhands to be aware of their surroundings and careful to not trip over boat lines.

2

Be Approachable.

"Skills can be taught. Friendliness should be who you are."

3

Be Punctual.

"Do I need to be any more specific?"

4

Be Resilient.

"I've seen boaters throw lines too hard and hit dockhands in the face," Massie says, laughing. "But you need to react to it the way I'm describing it. Laugh it off."



MYSTERIES OF THE BOULDERS

To understand these natural wonders, we go to a geology expert. Turns out, the most revealing information is not inside the boulders — it's outside.

Dr. Paul Schroeder is a mineralogy professor at the University of Georgia. He's been instructing and researching the ground we walk on for more than 30 years. Forget the intellectual stereotype that immediately comes to mind.

"I've never had any interest in being the nerdy guy with a rock collection," Paul says. "Growing up I wanted to be outside all the time. I just liked to be out there, moving fast."

Schroeder rode motorcycles in the hills of upstate New York and competed as an NCAA division I downhill ski racer in New Hampshire, using the earth as his platform. But then, while studying for a civil engineering degree at New England College, Schroeder took a geology course to meet a requirement. The class changed his life and how he looks at something as simple as a rock.

"I thought, 'Wow, I can make a living by being outside?'" he says. "That was it for me."

Four college degrees later, he began a career in geology that has taken him to the most fascinating topographies on



“*I've been all over the world, but the boulders at Reynolds stretch my mind. It's fun to imagine what they've experienced over millennia.*”

— Paul Schroeder (pictured in Turkey)

Earth: the Sahara Desert, gold deposits in Burkina Faso, fjords in Scandinavia, clay mines in Turkey, volcanoes in Russia, and throughout Georgia. As in, this Georgia. He often digs and sifts for little geologic wonders. However, around Reynolds, the wonders make *him* feel like the speck.

"The boulders are a beautiful, graphical way to show us why we should value the landscape," Schroeder says. "It takes an incomprehensible amount of time for one of these to form."

A million years. Schroeder, the geologist, starts there. "That's how long the boulders have been sitting in these spots. The wind didn't blow them here. They didn't roll down a mountainside. And no one moved them."

Schroeder, the casual outdoorsman, appreciates that last point. "Instead of trying to move, or remove, the boulders to clear more space at The Homesteads, they chose to preserve them as a unique part of the history here."

The boulders are rare, too. Geologically speaking, they're masses of Siloam granite. Like Goldilocks looking for a bed, Siloam granite needed exact conditions to form. Michigan is too cold and wet. Arizona is →

TRY THIS ON FOR SIZE

To estimate the weight of one boulder, figure a gallon of water is 8 pounds. A modest swimming pool the size of a large boulder holds 10,000 gallons. That's 80,000 pounds. Granite is 2.5 denser than water, so that's 200,000 pounds or 100 tons. Schroeder: "Certainly beyond the capacity of my Ford F150."



too hot and dry. Volcanic islands are too young. Florida is too sandy. The small 20-by-15-mile wedge of Georgia where Reynolds sits is just right. Schroeder says he has only seen outcrops of similar Siloam granite existing in Turkey, Poland, and here.

“You could say the Lord put just the right factors together to create what we see,” he says.

Some of the rocks are as small as suitcases. Some are as big as cottages. You might speculate what kind of ancient treasure is trapped inside each one.


“Actually, there’s nothing special in there, just more rock,” says Schroeder, who saw a Siloam granite rock cut open overseas. All the awesomeness, then, is what you see before your very eyes. Even the well-traveled geologist who’s

rarely awed says, “The boulders themselves stretch my mind. It’s fun to imagine what they’ve been through.”

He imagines this: A thousand cycles of forests have come, gone, and come back. Sabretooth tigers could have rested in their shade. Perhaps a woolly mammoth scratched its back on one.

Here’s another could-have-been that fortunately was not to be: the boulders could have been sold, quarried, and ground up to make concrete for roads and basements. This is where Schroeder the outdoorsman becomes sentimental.

“I’m glad the boulders have been left alone to be part of a lifestyle here.” He looks up with a mix of awe and envy. “Heck, I’d love a rock like this in my backyard.”

On Boulder Park
with David Short
Senior Vice President of Strategic Planning, Reynolds Lake Oconee

How did you first encounter the boulders?
We had drawn up the first few homesites at The Homesteads and found that the boulders sat on what was to become one of those sites. But when we wandered around them, knowing that we had experience in creating shared common areas, sometimes shared by only a few owners, we knew that this magical “Georgia Stonehenge” should be a common area for all of The Homestead Families, and not just one. It was hard to grasp looking at a plat map, or even in a photograph, but when we stood there, surrounded by these marvelous natural wonders, that decision was easy.

What did you envision at that point for The Park?
We saw it as an opportunity for impromptu, outdoor social activities for families living there. The Homesteads has a natural and bucolic feel overall, so putting in a hot tub or any other structure didn’t make sense. Instead, to enhance the land’s heritage, we added a fire pit, a stacked stone stage just behind the biggest boulders, and then we carved some additional stone seating into the hillside above the stage, along with crushed stone walkways and lighting.

You still sound excited four years later?
Well, we’ve finally figured out how to photograph them, which took some time given the scale of the boulders. Our first evening event last year at The Member Guest Barbecue was magical. I can envision weddings in the amphitheater in years to come and a range of other Member events, but mostly, in any weather, at any time of year, pouring something over ice with friends and family at The Boulder Park is an event all by itself.

WONDER ROCKS OF THE WORLD

It’s fun to fantasize how the boulders at Boulder Park might have originated. A meteor shower? Aliens? “The truth is,” Schroeder says, “it’s a really slow, boring process.” Other rock-related mysteries aren’t quite as easy to answer.

Moai Statues

Where: Easter Island, Chile
Carving these statues 700 years ago took ingenuity. But that was the easy part, because then humans had to move the monstrosities (as big as 80 tons and 30 feet tall) across the remote island — with no modern equipment — to give them an ocean view.



Stonehenge

Where: Wiltshire, England
The famous stone circle is believed to be an ancient way to tell the time of year — 5,000 years before Google Calendar. Best guess is that it took as long as 1,000 years to manually haul the bluestones 160 miles and the 30-ton silica stones from a forest 16 miles away.



Tsingy Forest

Where: Madagascar
Human hands had no role in positioning these stone spires. Neither did human feet (the word tsingy literally means “where one cannot walk barefoot”). The peaks reach as high as 2,600 feet and are likely the result of water shaping limestone over millennia.



Discover

LUXURY AT THE LAKE



Indulge in the ultimate Italian experience, savoring homemade pizza and pasta dishes, sipping fine wine, and dining al fresco at our new restaurant *Amore del Lago*. Explore our Retail Shops for top designer apparel, handbags and jewelry, spa amenities, and memorable keepsakes.

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