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Pro golfers' wives find Classic extraordinary



*Chris Dorst*

Kathryn Hicks, right, and her friend Nancy Rogers sample food after a cooking demonstration for players' wives Wednesday at The Greenbrier. Hicks' husband Justin will tee off today in the opening round of the Greenbrier Classic.

By [Mackenzie Mays](#)



*Chris Dorst*

Richard Rosendale, executive chef at The Greenbrier, talks about the fresh produce the resort gets from its own farm during a demonstration Wednesday for players' wives and friends.

WHITE SULPHUR SPRINGS, W.Va. -- While pro golfer Justin Hicks was on the practice course Wednesday afternoon, preparing to compete in the Greenbrier Classic, his wife, Kathryn, was learning how to prepare a cucumber-watermelon soup.

She took a break from the heat to attend a cooking demonstration for the tournament players' wives, hosted by Greenbrier executive chef Richard Rosendale at the resort's Culinary Arts Center.

Kathryn Hicks goes on tour with her husband at least twice a month across the country and said the Greenbrier Classic is not your everyday golf tournament.

"It's really unusual to have so many things to do outside of golf at a tournament," said the resident of Royal Palm Beach, Fla. "At most tournaments, it's hit or miss. You usually have one major event you can attend. But, here, there is definitely something for everyone. We're having a great time."

Rosendale is one of 66 Certified Master Chefs in the country, and spoke to tournament players' spouses and close relatives about the importance of farm-to-table dining.

The resort boasts a 40-acre Greenbrier Farm nearby in Virginia, which produces more than 70 percent of the The Greenbrier's produce during peak seasons.

"These days, it's typical to see an average 60-seat restaurant have locally grown food. But, it's very uncommon for a 700-room hotel," Rosendale said. "I love to see the group's reactions and see the impact that food has on them. Knowing we have a farm that's a stone's throw away really matters to them."

Rosendale said events like these are "the fun stuff," and that the entire resort feels more experienced and ready to grow after hosting the PGA Tour event for the first time in 2010.

"Last year was a very busy year for all of us. We worked on opening the casino and new restaurants, and it was our first PGA tournament, of course," he said. "Now, we have more big projects up and running, like our farm. It's really a chef's dream to work in a place like this."

Billy Horschel of Jacksonville Beach, Fla., has been on the PGA Tour since 2009, and will be competing in the tournament.

His wife, Brittany, also attended the cooking lesson, and said while she travels with her husband to more than 25 tournaments a year, the Classic was one she had on her to-do list.

"I just got off of the phone with my mom and told her, "If there's one tournament you ever go to, it needs to be this one," Brittany said. "There are things like this demonstration during the day, and then the casino at night. There's just so much for adults and kids to do together as a family, and separately if they want to branch off."

While the wives took a break off the green in the kitchen, many families took a dip in The Greenbrier pool to cool off, or rested under a canopy to have a snack. Others attended a fundraiser and children's book reading at the hotel's Ralph Lauren store for The First Tee Charity, a youth development program.