

Fayetteville Country Club

August Newsletter

August Dining Room Hours

Tuesday-Thursday & Sunday

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-8:00pm

Bar: 10:00am-9:00pm

Friday-Saturday

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-9:00pm

Bar: 10:00am-9:00pm

Course/Range Hours:

Course: Tuesday-Sunday: 8:00am-Dark

Range will close 1 hour before sunset on Tuesday & Thursday-Saturday. Wednesday & Sunday, close at 6:00pm.

Pool Hours

Tuesday-Friday Pool Hours: 10:00am-8:00pm

Saturday & Sunday Hours: 9:00am-8:00pm

Pool Food Service Hours: 11:00am-7:00pm

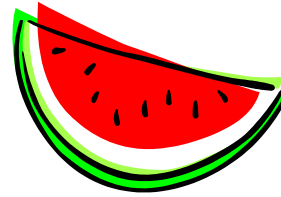
Special Notes

90 Day Notice Required for All Resignations!

Please note Section 9.8.1 of our Bylaws regarding Resignation: All resignations from the Club shall be in writing to the Secretary and shall not be accepted until all dues and obligations of such member have been paid. All members must give ninety (90) day notice of their intention to resign from the Club.

FCC is Not Reciprocal with other Country Clubs!

We do not have a reciprocal agreement with other country clubs. Clubs are not able to charge fees back to FCC and then bill your member account directly. Please note this if you are planning to travel to other clubs.



In case you missed it...

July 4th Cart Parade Winners

1st

Thibodeaux Family



2nd

Parker Family



3rd

Grammer Family



Club News:

Parking/Trailers:

Parking is limited. If you are able, we ask that families come in one car and try to carpool with friends. No trailers will be allowed to park on property now through Labor Day.



Speeding:

Please be respectful of your fellow members and neighbors on the hill by watching your speed while driving in the parking lot and to and from the club. Thank you.

Pool Rules:

Please note that all swimmers who are not potty-trained **MUST** wear a swim diaper at all times. **NO EXCEPTIONS.** We strongly recommend Neoprene Swim Diapers. In the event of an accident, both the wading/baby pool and main pool must be closed for 24 hours.

Labor Day Weekend:

The club will be open regular hours on Monday, September 6th for the Labor Day Holiday Weekend.

The club will be **CLOSED** on Tuesday, September 7th.



Club News:

Congrats!



Christopher Harvey got a Hole in One!

Christopher got a hole in one on

Saturday, July 10th!

Hole: #15

Club: Pitching Wedge

Tee: White

Yardage: 130

Pin Placement was 3

He hit the middle of the green, bounced
and rolled back & broke right to the hole.

Congratulations

Christopher!

Buddy Babcock shot at 69!

Buddy shot a 69 on Tuesday, July 13th from the Senior Tees!

Great round at age 83!

Way to go Buddy!

Congrats to Eric Nelson!

Eric got a hole in one on #12!



Notes from the Pros:

Congrats to all the Match Play winners! Championship Flight: Matt Gunn / Senior Flight: Tim Helder / Super Senior: Rick Grondin. Match play continues to be one of our best individual events.

Junior Golf finished up this month with a great crowd for the final camp! Thank you to all the parents and families for sharing your juniors with us! A special thanks to our staff, Jake, Noah and Landon for all their hard work and a huge help to Brian and myself!

PGA Junior League came to a close this month too. We had great attendance throughout the year. A big thanks to all! We look forward to next year.

4 Ball was a huge success! Congrats to Andrew Richards & Jonathon Spikes and all the winners!

Championship Flight

1st – Andrew Richards/Jonathon Spikes

2nd – Casey Yates/Phillip Walker

3rd – Taylor Wallner/Zach Claxton

4th – Creighton Parker/Michael Chaney

First Flight

1st – Grant Washburn/Slade Hames

2nd – Jermey White/Ronnie Barton

3rd – Matt Nelson/Brent Hutchins

4th – Lincoln Clay/Frank Sprick

Second Flight

1st – Courtney Parrott/Russell Carter

2nd – Brady Sharp/Chad Dickinson

3rd – Mike Lyman/Jonathan Rogers

4th – Kevan Sharp/Jake Rylee

Third Flight

1st – Frank Graham/Brandon Lemoine

2nd – Jason Evins/Wes Cox

3rd – Tyler Stephenson/Josh Davis

T-4th – John Carter/David Shirey & Hunter Deweese/Wes McClure

Fourth Flight

1st – Randy DeWese/Lance Shirron

2nd – Matt Britt/Todd Gilmour

3rd – Bryan Bailey/Jacob Roberts

4th – Tom McDonald/Justin McDonald

Fifth Flight

1st – Ben Goodpaster/Ryan Botha

2nd – Andrew Henson/Robert Shaw

3rd – Nate Pettz/Jonathan Maynard

4th – Pat O'Donnell/Chris Sieren

Sixth Flight

1st – Gray Lewis/Conner Roberts

2nd – Collin Sanders/David McConnell

T-3rd – Josh Waggle/Trey Waggle & Jordan Ligon/
Kirk Meyer

Seventh Flight

1st – Bob Srygley/Jack Jones

T-2nd – Casey Rowlett/Daniel Minton & Matt Lewis/
Austin Efurd

4th – Scott Keith/Adam Hargis

Our Ladies Classic will be August 3rd with a practice round and August 4th-5th with rounds 1 and 2. The golf course will be closed until 3:00pm both days. We have 92 ladies signed up!

Upcoming Events:

August 28th-29th FCC Stroke Play Championship. Keep a look out for sign up information.

Reminders:

Please remember to check in with the Golf Shop with your member number and name before playing so we can keep an accurate count and charge accordingly.

Fridays, Saturdays and Sundays/Holidays, Singles and Twosomes may play before 9:00am and after 2:00pm. All other times will require minimum 3-5 people. Please let faster groups play through when possible.

More new merchandise will be arriving soon, so be on the lookout! See you on the course!

Chef's Cravings:

We hope everyone had a great time at 4 Ball this past weekend! It is a long, busy weekend in the kitchen but always great to see everyone out playing and enjoying the weekend! The Ladies Classic is coming up this week and then the next big tournament will be Member Guest in early October. We are looking forward to that and hopefully some cooler weather!

I recently did an event this past month with crème brule for dessert. I thought I would share my recipe with you because it is one of my favorite desserts! Hope you enjoy!

Crème Brule Recipe

15 Egg Yolks

1 Tbsp. Vanilla Extract (Pure Preferred)

1.5 Qts Heavy Cream

1.5 Cups Granulated Sugar

Baking pan (2 inches or more deep)

Crème Brule Ramekins

Place your cream, sugar, and vanilla extract together in a sauce pot on the stove over medium high heat and bring to a boil and then kill the heat. While you have the cream simmering to a boil, this is the best time to be separating egg yolks for time efficiency. Once you have your egg yolks separated and your cream has reached a boil, this is when you will temper the eggs. This means you will be mixing the eggs and cream without cooking them, hence the term tempering. Slowly pour the cream into the egg yolk mixture, starting with slow drips at a time and making your way up to a slow pour while mixing the whole time to not scramble the eggs. Once the cream and eggs have tempered, pour the crème mix into ramekins to cook. Fill the ramekins about $\frac{3}{4}$ of the way with the crème. Now in a pan about 2 inches deep place the ramekins spaced out 2 inches or so apart. Fill the pan with warm water half way up the ramekin. Wrap in plastic and foil and cook in an oven at 325 degrees for 35-40 minutes. Once you have covered the pan with the plastic and foil be very careful to not get any water in the mixture or it will not cook properly and same when taking them out after cooking because it can curdle the crème. After cooked, let the crèmes cool for around 2 hours. Once cooled, dust with sugar, torch the sugar while rotating the dish and you have yourself a tasty crème Brule!

Chef Levi Zindl

PRIME RIB NIGHT:

There will be no prime rib night in August.

AUGUST 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Club & Course Closed	3 Ladies Classic Practice	4 Ladies Classic	5 Ladies Classic Scotch Foursome	6	7
8	9 Club & Course Closed	10	11	12 Scotch Foursome	13	14
15	16 Club & Course Closed	17	18	19 Scotch Foursome	20	21
22	23 Club & Course Closed	24	25	26 Scotch Foursome	27	28 Stroke Play
29 Stroke Play	30 Club & Course Closed Cops & Friends	31				

Fayetteville Country Club

3335 S. Country Club Drive

Fayetteville, AR 72701

fayettevillecc.com

Follow us on Facebook & Instagram:

Search Fayetteville Country Club

Accounting: 479.443.4144 / Dining & To Go: 479.443.3535

Events & Membership: 479.443.3131 / Pro Shop: 479.442.5112
