

# Fayetteville Country Club

December 2019 Newsletter



**Sunday, December 8th**

**Extended Hours!**

Seating Times are now between  
**10:00am-1:30pm.**

**Breakfast Buffet, Santa & Lots of Fun!**

## **Menu**

Fresh Fruit, Salad, Bagels & Lox, Omelet Bar,  
Carving Station, Bacon, Sausage, Hash Browns,  
Biscuits & Gravy, Scrambled Eggs, Eggs Benedict,  
Fried Chicken & Waffles, Mac & Cheese, Tater Tots,  
Breakfast Breads & Dessert Station

\$25.95 Adults / \$10.95 Children 5-12 years  
Children 4 & Under Free

**Reservations Required:**

479.443.3131 or  
email [kdeans@fayettevilleecc.com](mailto:kdeans@fayettevilleecc.com)  
48 hour cancellation policy

# CLUB NEWS



## December Dining Room Hours

### Tuesday & Sunday:

Lunch: 11:00am-5:00pm

No Dinner Service

Bar Closes at 7:00pm

### Wednesday-Saturday:

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-8:00pm

Bar Closes at 8:00pm

Happy Hour will be Tuesday-Friday 4:00pm-5:00pm

### Course/Range Hours:

Tuesday-Friday: 7:30am-Dark

Saturday-Sunday: 7:00am-Dark

The Driving Range Tee Closes 1 Hour Before Official Sundown.

*Call the Pro Shop for Tee Times or Stop Out.*



# CLUB NEWS

## HOLIDAY HOURS

Tuesday, December 3rd

Entire Club will Close at 5:00pm  
for UofA Holiday Party

Tuesday, December 24th

Christmas Eve:

Club will Close at 5:00pm

Wednesday, December 25th

Christmas Day:

Club Closed

Tuesday, December 31st

New Year's Eve:

Club will Close at 5:00pm for Dinner  
& Bar will Close at 7:00pm

Wednesday, January 1st

New Year's Day:

Club Closed

# CLUB NEWS

## *Thank you!*

We would like to thank all the members who contributed the \$35 and more to our employee fund. It has been a pleasure serving you this past year and we are all grateful for your contribution.

We wish you and your family a safe and happy holiday season!

- Your FCC Staff



## Fayetteville Country Club

### **Holiday Special!**

New & Returning Members can enjoy  
**No Initiation Fee & No Commitment**  
during November & December!

Call Kristie at 479.443.3131 or email [kdeans@fayettevillecc.com](mailto:kdeans@fayettevillecc.com)

### **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.



# CLUB NEWS



## Wednesday Hilltop Night at FCC Ugly Christmas Sweater Party

Wednesday December 18<sup>th</sup>

**Wear your festive holiday sweaters to Hilltop night at FCC. At 6:30, we will vote on the ugliest sweater. Cassandra will whip up a yummy ugly sweater drink special.**

***Don't forget to make reservations with Kristie for your group.***



# GOLF & GREENS

## *Notes from the Pro:*

The season is not quite over yet! Upcoming events are as follows:

**Golf Shop Christmas Sale is Friday December 13<sup>th</sup>** to go along with Member Holiday Party. Come take advantage of Golf Shop Markdowns. **All Golf Shop Credit Must be Used by Dec. 31<sup>st</sup> or Will Be Lost.** At this time all purchases must be from in stock merchandise only, no special orders.

Also that weekend will be our **Grinch Event on Saturday, December 14th & Sunday, December 15th.** Members pair up using full handicap best ball vs. Brian, Brandon and myself, playing a shamble!

Our teams will be:

**Bill / Brian ~ Bill / Brandon ~ Brian / Brandon.** Play any combinations!

Minimum Wager is \$25.00 per combination, Maximum wager is \$50.00 per combination. Beat the team pick and double your winnings. If you lose, you still get the amount you wagered so you cannot lose. All winnings may be used in 2019 or 2020. All in stock merchandise only. You may play any or all combinations. Mulligans required: 2 mulligans and 2 tee busters. The mulligan money will go toward my staffs Christmas Bonus. Play on the course will be like you have never seen before!

## ALL ENTRIES MUST BE PAID IN CASH OR CHECK.

Come join the fun and end the year a winner.

-Golf Professionals: Bill Agler & Brian Rich

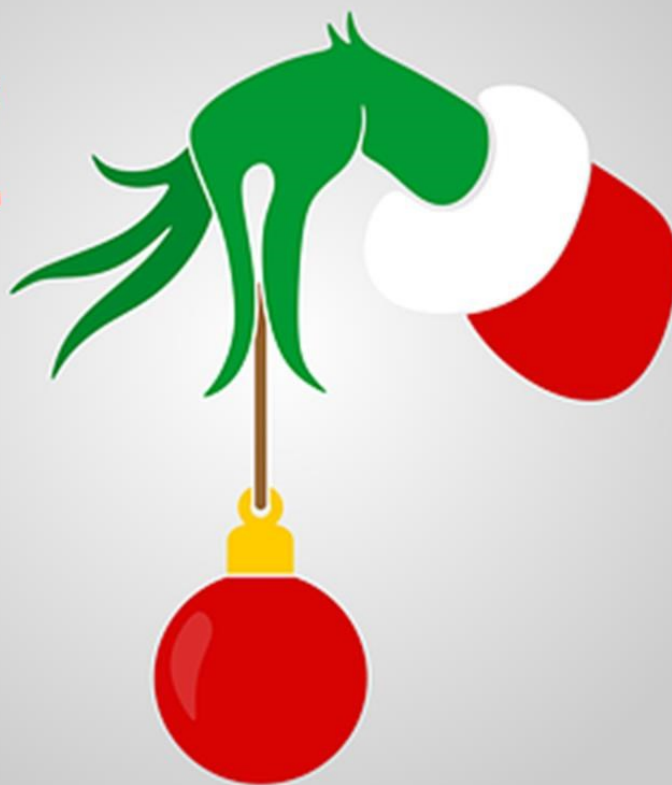


# GOLF & GREENS

## The Grinch Tournament

It is Grinch  
Season!

December 14th  
& 15th  
Your Choice!



Members pair up using full handicap best ball vs. Brian, Brandon & Bill—playing a shamle.

The teams you will be competing against are:

Bill/Brian      Bill/Brandon      Brian/Brandon

Entry Fee: Minimum \$25 per combination / Maximum \$50 per combination. Beat the team pick and double your winnings. If you lose, you still get the amount you wagered! All winnings may be used in 2019 or 2020. All in stock merchandise only. Mulligans required: 2 mulligans (\$20 per player) & 2 tee busters (\$20 per player). Mulligan money will go towards staff holiday bonus. Make your own team and pairings for any of the above dates or you may play both days.

Call the pro shop for tee times & questions.

# GOLF & GREENS

## ***Golf & Greens:***

I am very happy to report that there is progress being made toward our new maintenance building. Demolition of the old house and out buildings is mostly complete and we expect the grading of the site to begin soon. It was a little bittersweet for me to see it go considering it was my first home when I moved to Fayetteville many moons ago. My wife and I started our family there and we have many fond memories of the place. However, it had become a catchall for storage and in recent years had fallen into disrepair. The golf maintenance team is looking forward to getting a new place to work from. I expect it to make our operation much more efficient and allow us to be more organized.

You may have noticed that we came back and aerified a few low areas on some of the greens a couple of weeks ago. Our aim was to pull cores and remove organic matter from these areas that are generally in lower areas on the greens. These areas tend to stay a little wetter and accumulate organic matter faster than other areas. This results in a softer playing surface in these spots. I hope we can hit these areas again in addition to our regular spring aerification before next year's tournament schedule is in full swing.

Finally, don't forget to sign up for the Grinch golf tournament coming up in a few weeks. It is always a good time and we have fun setting up the golf course a little differently to create a bit more of a challenge than usual. Look for more details coming soon.

I hope to see you on the course soon.

-Brandon Nichols, Golf Course Superintendent



# GOLF & GREENS

## TrackMan Training

The cold weather has arrived but that doesn't mean you can't continue to work on your game. Our Assistant Golf Professional, Brian Rich, will be hosting five, two-day TrackMan training workshops inside the clubhouse to help you learn more about the capabilities of the new technology.

Each workshop will consist of learning about TrackMan, all the data points captured, and relating them back to your swing. The first night you will learn more about your swing using the data points TrackMan captures. The second night you will have some fun playing different games and courses on the virtual golf simulator.

### Workshop Dates

**6:00PM-7:30PM**

**December 10<sup>th</sup> & 11<sup>th</sup>**

**December 17<sup>th</sup> & 18<sup>th</sup>**

Dates are subject to change if needed.\*\*\*

Each workshop will be limited to the first three people to sign up. The price per person for the workshop is \$125. To sign up for a workshop please email Brian Rich at [brich@fayettevillecc.com](mailto:brich@fayettevillecc.com) or call 870-818-0019.



# GOLF & GREENS



## Golf Shop Holiday Sale

Friday, December 13th

4:00pm-7:30pm

### Christmas Ornaments Sale

Choose an ornament off the tree and find out what % off all products purchased!

**Credit must be used or will be lost at the beginning for the new year.**

Polos  
Quarter Zips  
Jackets

Pants  
Hats  
2019 Demo Clubs  
Golf Bags

**For every \$50 purchased, you will be entered to win two Titleist Staff Bags.**



# FOOD & BEVERAGE

## Chef's Cravings:

Happy Thanksgiving to all! I hope everyone has a great holiday week and weekend. Be safe out there on black Friday if you go! This month I wanted to give a great holiday cooking tip, brine your turkeys! Since Thanksgiving will have already passed at the time of reading this, save this tip for Christmas or future holidays when you plan to cook a whole turkey or chicken. The process of brining is simple and makes a much more flavorful and tender meat. First, have a bucket or pot big enough to submerge a turkey in with water. Not just water, you want the water to be salty like the sea and a hint of sweet. Feel free to add other spice and flavors to the mix as well. Here is a recipe I use for my brines:

Water – enough to submerge the meat

Kosher Salt – 1 cup

Brown Sugar ½ cup

4 Bay Leaves

5 Garlic Cloves

Black Peppercorns - ¼ cup

Mix the salt and sugar to help dissolve it, add the other ingredients, and drop the turkey or chicken in. Once again make sure it is submerged so that all of the meat gets the flavor. Let sit in the brine for a minimum of 24 hours. I wouldn't let it brine for more than 72 hours as this could cause the salt to damage the meat if there is too much. That is really it! Cook your turkey after being brined for at least 24 hours and you will enjoy a very tender and flavorful holiday dish. You won't regret it and will probably want to do this to all of your large cuts of meat from now on. It's not limited to turkeys and chickens, this helps a lot with smoking food as well; ribs, brisket, pork shoulder, etc.

**- Chef Levi Zindl**

## *Chef's Table*



Let Levi create a menu while you sit back and watch all the action!

Cost is \$60.00 per person and includes wine pairings.

Friday and Saturday evenings for 2-4 people. 5 & up, private room is required. Call the office to check availability.

# FOOD & BEVERAGE

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## PRIME RIB NIGHT

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**1st Friday Evening of Each  
Month Enjoy Chef Levi's  
Prime Rib Special!**

Friday, December 6th

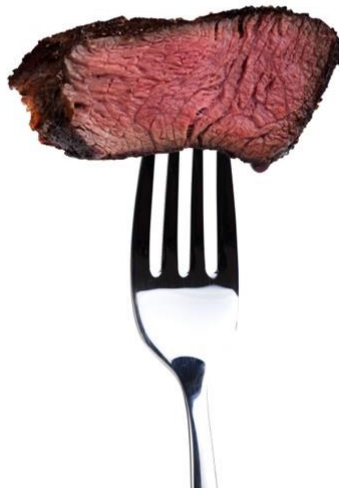
Friday, January 3rd

5:00pm-8:00pm

12oz Prime Rib,  
Choice of Salad or Cup of Soup,  
Starch & Vegetable

\$24.95++

Reservations Required Please



Call 479.443.3131 or email [kdeans@fayettevillecc.com](mailto:kdeans@fayettevillecc.com) to sign up.



# FOOD & BEVERAGE



## Christmas To Go!

We can help with your Holiday meal. Form is also attached in this email. Deadline to order is Friday, December 13th!

### Christmas To-Go

#### Family Package: \$129.99

10-14 lb. Roasted Turkey,  
2 qt. Mashed Potatoes,  
2 qt. Cornbread Dressing,  
2 qt. Green Beans,  
2 qt. Brown Gravy,  
1 pt. Cranberry Sauce, 1 Dozen Rolls &  
Your Choice of Pumpkin, Apple or Pecan Pie.

#### A La Carte

- ◇ Roasted Turkey 10-14 lbs. \$59.95
- ◇ Roasted Turkey Breast 5 lbs. \$39.95
  - ◇ Glazed Ham 5 lbs. \$39.95
- ◇ 1 qt. Mashed Potatoes \$8.95
- ◇ 1 qt. Sweet Potatoes \$8.95
- ◇ 1 qt. Cornbread Dressing \$7.95
  - ◇ 1qt. Green Beans \$7.95
  - ◇ 1 qt. Brown Gravy \$5.95
- ◇ 1 pt. Cranberry Sauce \$4.95
  - ◇ 1 Dozen Rolls \$5.95
- ◇ Apple Pie \$13 / Pumpkin Pie \$13 / Pecan Pie \$13

### Order Form:

Member Name: \_\_\_\_\_

Membership Number: \_\_\_\_\_

#### Please Check Your Order:

Family Package: \_\_\_\_\_

TOTAL: \$129.99 + Tax

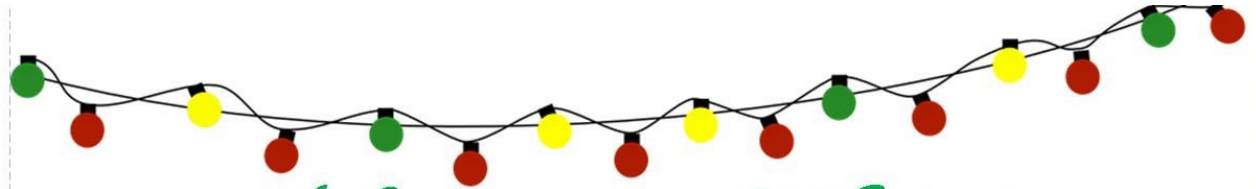
#### A La Carte:

- ◇ Roasted Turkey 10-14 lbs. \$59.95 \_\_\_\_\_
- ◇ Roasted Turkey Breast 5 lbs. \$39.95 \_\_\_\_\_
  - ◇ Glazed Ham 5 lbs. \$39.95 \_\_\_\_\_
- ◇ 1 qt. Mashed Potatoes \$8.95 \_\_\_\_\_
- ◇ 1 qt. Sweet Potatoes \$8.95 \_\_\_\_\_
- ◇ 1 qt. Cornbread Dressing \$7.95 \_\_\_\_\_
  - ◇ 1 qt. Green Beans \$7.95 \_\_\_\_\_
  - ◇ 1 qt. Brown Gravy \$5.95 \_\_\_\_\_
- ◇ 1 pt. Cranberry Sauce \$4.95 \_\_\_\_\_
  - ◇ 1 Dozen Rolls \$5.95 \_\_\_\_\_
  - ◇ Apple Pie \$13 \_\_\_\_\_
  - ◇ Pumpkin Pie \$13 \_\_\_\_\_
  - ◇ Pecan Pie \$13 \_\_\_\_\_

**All Orders Must Be Submitted by Friday, December 13th  
& Picked Up Tuesday, December 24th  
from 11:00am-2:00pm**

**Please submit your order to Kristie Deans in person or at  
kdeans@fayettevillecc.com or 479.443.3131**

# SPECIAL EVENTS



## *Member Holiday* **PARTY**

**FRIDAY, DECEMBER 13TH AT 8:00PM**

**LIGHT HORS D'OEUVRES & HOLIDAY DRINK SPECIALS**

**DJ, KARAOKE & PHOTO WALL**

**\$10.00 PER PERSON (INCLUDES LIGHT HORS D'OEUVRES & WINE)**

Join us for a *Casual Christmas Party*  
& let us help take the stress out of the  
season while you enjoy a night of great  
food, drinks & fun with your FCC Family!

Join us for dinner prior in the Razorback Dining Room.

Levi will have a special holiday limited menu.

Reservations are Required for the party and/or dinner prior.

Call 479.443.3131 or email [kdeans@fayettevillecc.com](mailto:kdeans@fayettevillecc.com)

48 hour cancellation policy.



# SPECIAL EVENTS



The holidays are here! Remember us when you need to book your family or company party! We offer a variety of banquet space from 5 people up to 250 people!

## Holiday Parties

Private Luncheons & Dinners

Business Meetings

Wedding Receptions

Rehearsal Dinners

## Anniversary & Birthday Parties

Retirement Celebrations

School Events

Bridal Showers

Baby Showers

Call the office or email [kdeans@fayettevillecc.com](mailto:kdeans@fayettevillecc.com)

# SPECIAL EVENTS



Celebrate the New Year  
early & join us for dinner!

Saturday, December 28th  
Razorback Dining Room

*Reservations Suggested  
from 5:00pm-8:00pm*

Enjoy a special menu  
created by Chef Levi.

Reservations Required: 479.443.3113

Call 479.443.3131 or email [kdeans@fayettevillecc.com](mailto:kdeans@fayettevillecc.com) to sign up.



# SPECIAL EVENTS

*Save the Date!*

Saturday, January 25th

6:00PM

## *Father Daughter Elf & Fairy Forest*

Fathers wear your elf ears or hat,  
Daughters wear your fairy wings &  
join us for an enchanted evening!

Dinner, dancing & fun!

Father's \$21.95

Daughter's \$10.95

RSVP: 479.443.3131 or  
[kdeans@fayettevillecc.com](mailto:kdeans@fayettevillecc.com)

Call 479.443.3131 or email [kdeans@fayettevillecc.com](mailto:kdeans@fayettevillecc.com) to sign up.

# December 2019

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Club & Course Closed	3 Club Closing at 5:00PM for a UofA	4	5	6 1st Friday Prime Rib Night	7
8 Breakfast with Santa	9 Club & Course Closed	10	11	12	13 Member Holiday Party	14 Grinch
15 Grinch	16 Club & Course Closed	17	18	19	20	21
22	23 Club & Course Closed	24 Christmas Eve Club Closes at 5:00PM	25 Christmas Day Club Closed	26	27	28 NY's Eve Dinner in Raz DR
29	30 Club & Course Closed	31 NY's Eve Regular Tuesday Hours	January 1st NYs Day Club Closed			

## Fayetteville Country Club

3335 S. Country Club Drive  
Fayetteville, AR 72701  
fayettevillecc.com

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