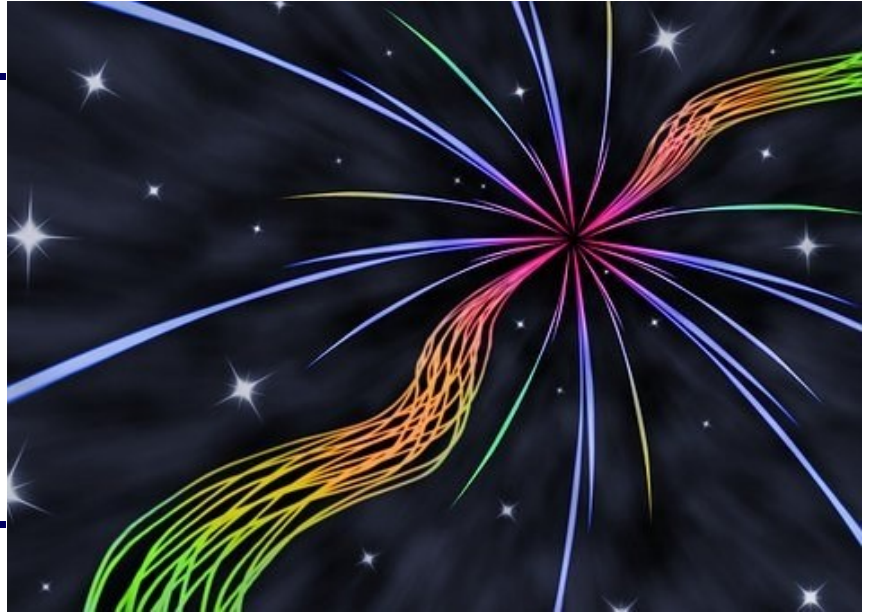


Fayetteville Country Club

July 2020 Newsletter

Saturday
July 4th
Celebration



5:30pm Golf Cart Parade Parking Lot

No reservations needed for the parade.
Please arrive 10 minutes prior for a spot in line.

6:30pm Dinner Buffet, D4 & Fun

Reservations required for the dinner.

Spots are filling up.

Please call 479.443.3131 to check availability.

Fireworks at Dark

No reservations needed for fireworks only.

July 4th Info



FCC July 4th Day of Important Info!

- Everyone must maintain 6' social distancing.
- Beer and soft drinks available near pro shop to make more viewing room at range.
- No bounce houses/games this year.
- Please bring your own mask for every family member.
- FCC will have some chairs available but it's best to bring a folding chair or blanket.
- We ask everyone to keep to a small footprint allowing more space for others.
- Fireworks start at dark; typically around 9:15 or slightly later.
- Bring a flashlight for after the show; even with the lights we have, it's dark!

Club News



Tuesday, Wednesday, Thursday & Sunday:

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-9:00pm

Bar: 11:00am-9:00pm

Friday & Saturday:

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-9:00pm

Bar: 9:00am-9:00pm

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

Please Note that Masks are Required inside the Clubhouse when interacting with one another.

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

Congratulations to Buddy Babcock!

Buddy shot a 71 from the Blue Tees on Tuesday, June 23rd while playing with Andy Lewis and Greg Lee. Buddy is 82 years of age and shoots 11 strokes better! He birdied 18 to finish the round!

New & Returning Members

Bobby & Stacy Pritchett

Richard & Kristen Cole

Leigh & Leah Smith, Jr.

Drew & Parker

Katrina Berberick & Gary Ruisinger

Ryan Elmore & Maureen Kobilsek

William Cheek & Taylor Spillers

Randy & Kendra DeWese

Derek & Sarah Deaton

Johnny & Phoebe Christ



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.

POOL



Reservations are required!

Please note the Pool Hours are changing
the week of **July 7th:**

Tuesday-Sunday 10:00am-8:00pm

****Only one time slot per day, per family.****

No guests.

Sign up per Sign Up Genius:

[https://www.signupgenius.com/
go/904054DA9AB2AA0F58-pool](https://www.signupgenius.com/go/904054DA9AB2AA0F58-pool)

If you have any problems changing or deleting your
reservation, please call Kristie at 479.443.3131 or email
kdeans@fayettevillecc.com.

Golf & Greens

Notes from the Pro:

Congrats to all the Member-Member Flight Winners. This year we had a tremendous turnout of 120 players, adding two more flights to the event. Kevan and Brady Sharp are our 2020 Member-Member Champions.

The golf course was in amazing condition; the food was handled perfectly, thanks to everyone who had a part in the event. Great job by the club house staff.

Thank you to all the Father-Daughter/Son teams that participated in the Father's Day Scramble. Congrats to Ron and Ben Lee with the low round of 66.

Congratulations to Buddy Babcock who shot a one over par 71 the other day. What an amazing round!

We hosted our first junior camp of the summer on June 15-19 and it was a great success. Thank you to all the parents, grandparents, aunts and uncles for letting us have your juniors for the week! The second junior camp will be July 6-10; registration is open online or by calling the FCC Golf Shop.

We have started PGA Jr. League with practices underway. Our three teams will be practicing on Tuesday, Wednesday and Thursday evenings until the middle of August. We look forward to hosting a couple PGA Jr. League matches at FCC this summer.

Finally, we would like to acknowledge the great work by the leaders of the Scotch Foursome. We have had amazing turnouts every Thursday night with 40+ players. If you are looking to have some fun and grab dinner afterwards, give us a call.

All the Best! - Golf Professionals: Bill Agler & Brian Rich

Golf & Greens



FCC will be hosting another, week long Junior Golf Camp this summer for juniors 4-10 years of age. The camp will take place Monday—Thursday 8:30-10:00 AM and 9:00-11:30 AM on Friday.

- Putting Instruction
- Short Game Instruction
- Full Swing Instruction
- Driving, Chipping & Putting Contests
- On Course Play
- Awards

CAMP DATES

JULY 6TH—10TH

\$150 per Junior Golfer

For more information and to register, go to Fayettevillecc.com under the Golf Events tab. Please contact Brian Rich (brich@fayettevillecc.com) or Bill Agler in the FCC Golf Shop, 479-422-5112, with any questions.

Golf & Greens

Golf & Greens:

I would like to provide some updates on our recent projects. We have completed the cart path rerouting on the new tee on 4. We wanted to move the path a little farther away from 3 green to prevent errant shots from bounding off the concrete and out of bounds. We moved the cart path so that it goes across the current 4 tee where the blue tees typically are set and then goes back to the new tee to a cul de sac. As you leave the new tee, we tied back in to the path that runs behind 15 green and then back in to number 4 cart path near the red tee. This was the route so many people already took so it was a natural place for the cart path.

Our intention is to eventually mow all that area between 3 green and the new 4 tee as fairway/tee height. This goes well with the feel we have tried to create by adding shortcut areas around greens/tees throughout the course. We will expect players to park their carts a little farther from the green than in the past, but it's no farther than on greens 1,4,10,11 or 13. The aesthetics there should be well worth it. Distance to the restrooms from the new cul de sac are not much farther than before and we will create a walk path similar to what we currently have leading back there. We plan to bring in a tree trimmer to work on the two trees by the new tee and the walnut tree by the red tee on 4.

We were finally able to get a load of sod last week to finish up some of these projects. The new sod will need a few weeks of grow-in time before it's ready to be played on.

Construction of the foundation of our new maintenance building is underway. The course maintenance staff is excited about this. This new building will provide us with much needed storage, an improved workspace for our employees and a much more efficient overall operation.

While the contractor, Mark Foster, is building the pad for the building, we have decided to have him build the base for the new back tee for number 11. Having Mark's equipment and operator on site makes this project a great deal easier for us and it will be completed much faster and at a lower cost than we could do the construction in house. This is the final championship tee construction we have planned currently. We still have three new forward tees on 1, 13, and 16 planned for construction in the coming months.

These new tees create options for players to play different yardages and hopefully add to the enjoyment of playing our course. The new back tees have added more than 200 yards to our course compared to just a couple of years ago. Adding teeing options and overall distance to the course was one of the main directives of our amended Master Plan from 2018. We are happy to be completing so much of this work.

The rest of the golf course is rounding into shape just in time for Match Play. The cool and wet spring we experienced is a distant memory now as we try to keep our turf hydrated during this warm, dry spell. If we do not receive any rainfall soon, you can expect to see some drought stressed and brown turf. Irrigation should not be expected to keep everything green and lush, but to keep the turf alive until the next rainfall. We prefer the course to be relatively dry, fast and firm to be at its best.

Stay safe and we hope to see you on the course.

- Brandon Nichols, Golf Course Superintendent

Food & Beverage

Chef's Cravings:

This month I will keep it short and sweet with a refreshing summer recipe, Mango Bruschetta. Here is what you will need:

- 1-2 Fresh Mangoes
- 2 Vine Ripe Tomatoes
- 5-6 Fresh Basil Leaves
- ¼ Red Onion Diced Fine
- 2 TBSP Balsamic Vinegar
- Juice of 1 Lemon
- Salt and Pepper to Taste
- 2 Mint Leaves
- 1 Fresh jalapeno (Optional)
- 1 Baguette Loaf

First, peel and dice the fresh mangoes. Then dice the tomatoes, removing seeds is optional but recommended for a less watery product. Chop the basil & mint into thin strips and dice about a quarter of a red onion in a fine dice or brunoise, in kitchen terms. If you use the jalapeno you will remove the seeds and fine dice that as well. Add all together in a bowl and mix it. Then add your balsamic vinegar, lemon juice, salt and pepper. Mix this all together and add extra salt and pepper to taste. Let that sit and marinate. While it sits, brush your baguette loaf with melted butter and toast it in the oven. I recommend about 5-7 minutes on 350 degrees for a good crunchy baguette. Once that is done, let cool for around 5-10 minutes and then slice it at an angle. Top the sliced baguette with the bruschetta mixture and you have a refreshing summer treat to eat as an appetizer, snack, or even with your meal.

- Chef Levi Zindl

Cass's News:

Hello All FCC Members!

I hope to be finding you all well in these trying, mask wearing, hand sanitizing times! As you all probably know during quarantine, we had a couple projects get done that we are very proud of. One being, the awesome Tiki Bar at the pool in case you have missed it! I hope everyone has been able to enjoy it (Big shout out to Allen for making the dream into reality!). Also, on the weekends I'm going to keep a big, delicious, mixed cocktail ready for the moms and dads to keep you cool. If you ever see the pitcher down there and you are skeptical maybe because it's deep blue or bright pink, and you think "that's gotta be too sweet!" Relax! Your gal has you covered. I love making different Punches, but I always give it a refreshing spritzer/citrus type taste to it! So it's light, fruity, but never too sugary and syrupy. And you are always welcome to give it a little taste! In July and August we will be putting a blender down there for Frozen Margaritas, Strawberry Daiquiri's, and Pina Coladas. Not to mention whatever crazy concoction we can throw together. So please keep enjoying the summer and have fun! Thanks all!

- Cass Center, Food & Beverage Director

July 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2 Scotch Foursome	3 Match Play	4 July 4th Match Play
5 Match Play	6 Jr. Golf Club Closed	7 Jr. Golf	8 Jr. Golf	9 Jr. Golf Scotch Foursome	10 Jr. Golf	11
12	13 Club & Course Closed	14	15	16 Scotch Foursome	17	18
19	20 Club & Course Closed	21	22 WGA Flag Day	23 4 Ball	24 4 Ball	25 4 Ball
26 4 Ball	27 Club & Course Closed	28	29	30	31	

Fayetteville Country Club

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