Fayetteville Country Club

May 2018 Newsletter



CINCO DE MAYO BUFFET

SATURDAY, MAY 5TH 6:30PM COCKTAILS / 7:00PM DINNER JOIN US FOR MARGARITAS AND DINNER ON THE COURSE!

> <u>CHEF LEVI'S MEXICAN BUFFET</u> SIG PER PERSON MEMBER SIGN BAR

RSVP TO KDEANS@FAYETTEVILLECC.COM

CLUB NEWS

Pool Opens Saturday, May 26th! Join us for another great season by the pool!

FCC Swim Lessons

\$15.00 per 1/2 hour. *Charged to Member Account* Member is to contact Instructor directly for available day & times.

Isabella Terminella: 479.442.6376 Jake Shelton: 501.516.1978

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. Welcome New & Returning Members! Tim & Samantha Farrell Rick & Mona Garcia Harrison Hunt Jessica & Pierce Baker

14th Annual Steven W. Arnold Member Guest Tournament!

Friday, June 8th-Sunday, June 10th

Friday

11:00am Players Luncheon 12:00pm Selective Drive Alternate Shot Directly Following the round will be Dinner & Calcutta

Saturday 6:30am Breakfast / 8:00am Shotgun I 18 Hole Scramble 11:00am-1:30pm Lunch 1:00pm Shotgun II 6:00pm Cocktails 6:30pm Dinner with Spouses Followed By Casino Night

Sunday

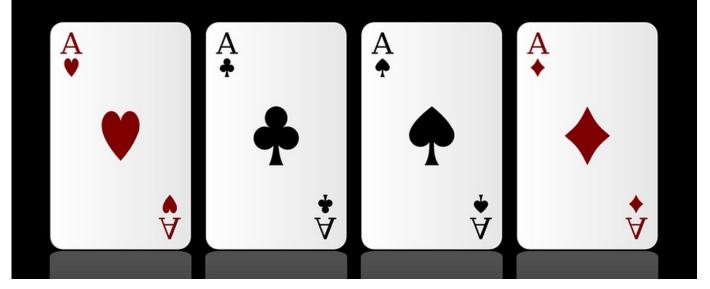
6:45am-9:00am Breakfast 11:00am-1:00pm Lunch 2 Person Best Ball Tee Times Start at 7:30am

Course Prizes, Hole in One Prizes, & Casino Night Prizes for our big winners!

Call the Pro Shop or email Bill at baglerfcc@aol.com

Member Guest Casino Night

Saturday, June 9th 6:00PM Cocktails 6:30PM Dinner Followed By Casino Night Great Food, Drinks & Prizes!





FCC Jr. Golf Camps

Junior Golf Camps

Camp 1: June 18th-22nd Camp 2: July 16th-20th

Age Group: 5-8 year olds Age Group: 9 years old & up Time: 8:30am-10:00am Time: 10:30am-12:00pm

Please register by June 11th and let us know what camp they will be attending. Cost is \$150.00 per child

Please make checks out to Fayetteville CC Jr. Golf

See attached registration form in this email. Come join the fun!

Call the Golf Shop at 479.442.5112 or email baglerfcc@aol.com with any questions.





Congratulations to Jorden Rodman

on accepting a new position at Muskogee Country Club as Assistant Professional. Jorden's last day will be Tuesday, May 8th.

Stop by and wish him well!

Thank you Jorden for your time here at FCC! You will be missed!

PGA Junior League Dates:

Springdale at Fayetteville on May 26th. Fayetteville at Springdale on June 30th.

Pinnacle at Fayetteville on June 16th Fayetteville at Pinnacle on May 19th.

First Tee at Fayetteville on July 14th. Fayetteville at First Tee on July 21st.

Times for Matches could change. Matches as of now will Shotgun at 2:00pm.

Important Golf Dates:

<u>May 7th:</u>

Cops & Friends Tournament

<u>May 21st:</u>

Fayetteville Chamber of Commerce 1pm SG.

June 5th/6th:

Women's Eclectic 8:30amTee Times.

<u>June 8th-10th:</u>

Men's Member Guest

Golf & Greens:

As the unseasonably cool spring continues, the bermudagrass on the golf course has struggled to get going. We mowed tees and fairways last week for the first time, three weeks later than the first mowing last season. Soil temperatures are still well below optimum for warm season turf growth and will likely remain that way until we start seeing high temperatures in the 80's and lows in the 60's. As I have mentioned in previous articles, winterkill was a major concern coming out of winter. I am happy to report that damage was limited, aside from some collars and green surrounds. We have ordered some sod and will work to replace these areas next week. Warm temperatures will remedy the thin areas.

If you have been on the course in the last couple of weeks, you have no doubt noticed the removal of some of the bunkers. Last winter, the club commissioned golf architect Andy Staples to do a revision of the Master Plan for our course. In this plan, it calls for the removal of some of the bunkers that really are not in play for most of our lower handicap golfers anymore. Five of these bunkers have been filled in and will be sodded soon. On number 10, the bunker and its surroundings have been leveled and will be sodded. We will mow the fairway line further right to the pond, bringing the water into play, in the absence of the bunkers on number 13 were all removed for the fact they are much more likely to affect the higher handicap player who does not need the extra challenge. Additionally, bunkers are expensive to maintain and labor intensive.

Some have asked "Why are we making the course easier?". Keep in mind; this is the first step of the implementation of the Master Plan. This comprehensive plan calls for added teeing options, including some new back tees and some new forward tees. We hope to add at least a couple of these new tees this spring. We will add back some bunkers that will challenge players of all skill level. If you have not already seen it, I would encourage you to go to the FCC website and view the Master Plan. It is located under the 'Member Central ' tab. Scroll down past the Golf Rules and Board of Directors information and you will see the attachment: 2018 Staples Golf Membership Meeting info. This includes a detailed, hole-by-hole narrative of planned changes for the golf course. A rendering of the plan is in the works and should be available this summer.

Finally, our Assistant Golf Course Superintendent Dylan Carter will be leaving us next month. Dylan has been a great asset to our club for the last two plus years and we will most certainly miss him. We wish him the best of luck in his future endeavors.

-Brandon Nichols, Golf Course Superintendent

Notes from the Pro:

FIRST I WOULD LIKE TO CONGRATULATE OUR WINNING TEAM IN OUR OPENING **BREAKFAST SCRAMBLE**:

1ST TIM STIDHAM JON BENTON BRITTENUM PAUL WILLIAMS ROBERT PARKER WITH A SCORE OF 61

THANKS FOR ALL WHO PLAYED AND BRAVED THE LOUSY WEATHER. ALL OF YOU WERE GREAT!

REMINDER THAT OUR NO DENIM POLICY IS IN EFFECT. THANKS SO MUCH!

FCC JR. GOLF CAMPS ARE OPEN FOR REGISTRATION. CAMP 1: JUNE 18TH – 22ND CAMP 2: JULY 16TH - 20TH

AGES WILL BE FROM 4 YEARS OLD AND UP ON THE REGISTRATION FORM. PLEASE CIRCLE THE CAMP YOU WISH TO ATTEND. SEE ATTACHED FORM IN THIS EMAIL.

AGES 5 – 8 WILL GO FROM 8:30am–10:00am AGES 9 & UP WILL GO FROM 10:30am–12:00pm

MEMBER GUEST SIGN UPS HAVE BEGUN. I HAVE FORMS IN THE GOLF SHOP FOR YOUR CONVENIENCE AND THE INVITATION HAS BEEN MAILED. PLEASE RESPOND WITH YOUR GUEST AS SOON AS POSSIBLE.

DATES ARE JUNE 8TH – 10TH

THE GOLF SHOP IS LOADED WITH ALL SORTS OF DEMO'S FOR YOU TO TRY. TITLEIST, CALLAWAY, MIZUNO, TAYLOR MADE AND CLEVELAND. DRIVERS, FAIRWAY'S, HYBRIDS, IRONS, PUTTERS AND WEDGES. COME GIVE THEM A TRY!

ALSO REMEMBER TO JOIN THE **FCC GOLF ASSOCIATION** FOR \$100.00 AND RECEIVE 2 FREE GUEST PASSES TO BE USED AT ANY TIME. YOU MAY JOIN AS MANY TIMES AS YOU LIKE. FUNDS WILL GO FOR GOLF COURSE PROJECTS THAT ARE NOT IN THE CLUBS 2018 BUDGET.

Bill Agler, Golf Professional

FOOD & BEVERAGE

Chef's Cravings:

I guess this year April wasn't kidding about April showers, but not only showers, lots of odd weather patterns. One day is perfect for golf, the next you need a winter jacket, and the next there is a tornado rolling through Arkansas. As we reach the end it seems to be getting more consistent as of late. With that being said we are officially done with the spring menu and 99% done with the pool menu. First of all we now carry cage free eggs and a new Italian white bread for sandwiches. Both of these products are featured in a new menu item; the egg and bacon sandwich. We have also added a new spring and summer salad which has strawberries, pecans, and goat cheese crumbles tossed in a house made sweet grapefruit vinaigrette. I felt that the salad portion of the menu needed some sprucing up. Catfish has been traded out for Atlantic cod, which we will do 2 ways. One of which will be the new fish and chips with panko breaded cod, still served with choice of side, slaw, and tartar. The other way is a crispy cod sandwich. The cod filet is breaded in panko once again and fried to golden perfection, served on a brioche bun with our Ozark all seasons greens and tartar sauce. If you are tired of the average every day beef burger then come try our new bison burger. Last but not least, I must mention our new addition to the appetizer family. Thai lettuce wraps! This is an item Peter planted in my ear a few months back and we finally pulled the trigger on it. It will be Bibb lettuce wraps filled with grilled chicken and shaved carrots with peanut sauce and sweet chili on the side. Everybody make sure to come out and try the new menus!

- Chef Levi Zindl

Peter's Ponderings:

May is here, which heralds in the warmth of summer, the greening of the fairways, patio dining, pool fun and most importantly, wines of summer! We've selected a few wines to feature the next few months that are sure to enhance your meals or to enjoy on their own. This wine selection is "off the beaten path"; not your mainstream (boring) wines. Come find out why.

- Wimmer Gruner Vetliner—Crystal clear and mineral. One of the great food wines, perfect for your lunch salad.
- **King Estate Pinot Gris**—Oregon has given the classic French grape a new world spin that shows its floral notes beautifully on warmer days.
- Sables d'Azur Rose—A dry, fresh and clean rose with crispy acidity; a wonderful souvenir or Provence!
- **Hi! Prosecco**—Made with Prosecco grapes from Veneto, Italy. This is a relaxed sparkling wine that pairs well with any dish and occasion.
- **El Terrano Albarino**—One of the best wines on Earth for seafood, this is perhaps Spain's most notable white wine. Crisp, elegant and fresh! One of my favorites.
- **Vega Sindoa Garnacha**—For the summer night dinner, hailing from a very warm region in Spain, a rich red wine with strawberry and viscosity to make the day complete.

In addition, beginning in June, look for these Happy Hour features through the week: **Tuesday-\$3 draft beers Wednesday-"Wellness Wednesday" featuring \$3 well drinks. Thursday-1/2 price drinks from our cocktail menu. Friday-Prosecco on the Patio! \$3 glasses of Prosecco.**

And of course, you can enjoy Chef Levi's weekly dinner specials along with all the Club favorites you've come to love over the years. We hope you'll include FCC in all your summer plans.

- Peter Donovan, Clubhouse Manager



Bring the kids out to dinner!

8 & under eat FREE! Eat healthy & receive FCC Bucks! Redeem those Bucks for Prizes from our Treasure Chest!



Fayetteville Country Club Kids Menu



"Mom Opproved" Kid's 8 Under Fat Free!

Redeem FCC Bucks for Prizes! The Healthier You EQT, the More Bucks You Get!

MENU

SANDWICHES & STUFF

Choice of Fruit, Fries, Chips or Apples with Peanut Butter Get \$1 FCC Buck if you add Broccoli or Carrots to ANYTHING, But you have to EQT it!

Grilled Cheese	\$4.50
РВ & Ј	\$4.50
Jumbo Hot Dog or "Octodog"	\$4.50
Mini Burgers (2)	\$4.50
Mini Corn Dogs	\$4.50
Chicken Tenders	\$4.50
Mini Cheese Sticks	\$4.50
Mac N Cheese	\$4.50

TINY TIDBITS FOR TOTS

Everything Sliced & Diced. Choose Any 3 Items. Fruit, Chicken, Ham, Turkey, Carrots, Broccoli, Mashed Potatoes, Cucumbers, Avocados

No Charge

ENTREES

Grilled Chicken

Served with Rice or Mashed Potatoes, Broccoli & Carrots \$5.25 (\$2 FCC Bucks)

Cheese Flatbread Pizza

\$4.50 (\$1 FCC Buck)

Buttered Noodles

Served with Broccoli & Carrots \$4.50 (\$1 FCC Buck)

Turkey & Cheddar Rollups

Served with Fruit \$4.50 (\$1 FCC Buck)

Kids 8 & Under Eat FREE!







Mothers' Day Sunday, May 13th Seating Times 11:00am-1:30pm

<u>Menu</u> Breakfast Items Carved Prime Rib Assortment of Salads, Fruit Pesto Chicken, Salmon Seasonal Vegetable & Starch Kid's Buffet & Assorted Desserts \$25.95 Adults / \$12.95 (7-12) / 6 & Under Free

Please Note the Razorback Dining Room and Bar will Close at 6:00pm



First Fridays are Back at FCC!



Friday, June 1st at 6:00pm

Live Music by TJ Scarlett Wine Tasting & Chef's Dinner Specials

Friday, July 6th at 6:00pm

Live Music by Randy Soller

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Friday, August 3rd at 7:00pm

Live Music by School of Rock!



SPECIAL EVENTS

Thanks to all who came out for our 1st Painting with a Twist Event!





Sun	Mon	Tue	Wed	Thu	Fri	Sat
Нарру Ног	urs Tues.—Fri	1 Yoga 9-10a 4-6pm	2 Yoga 9-10a	3 Yoga 9-10a Scotch Foursome	4	5 Cinco De Mayo Buffet
6	7 Cops & Friends	8 Yoga 9-10a	9 Yoga 9-10a Yoga & Wine Night	10 Yoga 9-10a Scotch Foursome	11	12
13 Mother's Day Brunch	14 Club Closed	15 Yoga 9-10a	16 Yoga 9-10a	17 Yoga 9-10a Scotch Foursome	18	19
20	21 Fay. Chamber of Commerce	22 Yoga 9-10a	23 Yoga 9-10a	24 Yoga 9-10a Scotch Foursome	25	26 Pool Opens
27	28 Club Closed	29 Yoga 9-10a	30 Yoga 9-10a	31 Yoga 9-10a Scotch Foursome		

Fayetteville Country Club

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Fayettevillecc.com

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