

Fayetteville Country Club

November 2019 Newsletter



CLUB NEWS



**New November Dining Room Hours
Starting Tuesday, November 5th**

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

Christmas is right around the corner!

This month you will notice there is a charge on your statement in the amount of \$35.00. The charge appears on every member's account and will go toward our annual employee fund to be divided among our wonderful employees who serve you each and every day. The employees will benefit greatly from this contribution. Employees will receive their Christmas bonuses around the 1st of December.

Please know that you have the option of removing the charge from your account by simply returning the form with your payment, via mail or email to kdeans@fayettevillecc.com by **November 20th**. The amount can also be increased or decreased at your discretion.

We hope that you will join the Board of Directors and support this effort.

Thank you in advance for your support!



Welcome New Members!

Garry & Flo Steward

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



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

GOLF & GREENS

Notes from the Pro:

2019 is coming to a close, but we still have a couple of events to go! In early December we will have our annual Grinch event as well as our Golf Shop Christmas Sale. We will send out more information as we get closer to the events.

Demo Club Sale is going on now; two sets of Mizuno irons, two drivers and a 3-wood, Mizuno Staff Bags and Titleist Staff Bags, Cleveland Wedges and Putters. No Credit available to use on these products.

Our 2020 Tournament Schedule is in its final stages. Look for this on our web-site after the first of the year.

Finally congrats to all our 2019 Club Event Winners!

Steven W. Arnold Member Guest	Craig McCollough / Alex Neal
4 Ball	JC DeLeon / Craig McCollough
Match Play	Champion JC DeLeon
	Senior Tom McDonald
	Super Sr. Gordon Parham
Member-Member	Chadd Claybrook / Juston Ramirez
Stroke Play	Champion Ben Viguerie
	Senior Kevin Williams
	Super Sr. Tom Dykman
	Women's Rachel Rickels
Feriba McNair Fall Classic	Anne and Jack Butt
Ladies Club Champion	Anne Butt

Thank you for all your support throughout the year.

-Golf Professionals: Bill Agler & Brian Rich

GOLF & GREENS

Golf & Greens:

With cold temperatures and frost in the forecast, I thought it would be a good time to for a few reminders about club policy as it pertains to golf in the colder months.

Frost delays in the morning are common this time of year. They are implemented when temperatures are cold enough to freeze plant tissue above or below ground. Turf can be severely damaged or killed when frozen plant tissue is walked on or driven on. This includes when greens are frozen below the surface. In most cases, play will not be allowed before the top inch of our putting surfaces are thawed in order to prevent “root shear”, the breakage of roots between the frozen and thawed portion of the root zone. The damage may be evident for several months and result in weaker turf in the spring in the area the hole was located on the day frost was present.

The colder temperatures will also result in the range tee line set up on our artificial hitting strip. As freezing temperatures send our Bermudagrass into dormancy, the grass will lose its ability to recover from divots and traffic. Considering our limited practice teeing area, it is important for us to preserve as much viable turf as possible in the winter months.

Finally, expect cart traffic to be restricted to the cart paths for much of the winter. Last winter, we enjoyed mild temperatures and conditions that allowed us drive on the fairways from time to time without risking damage to our turf. But last year was the exception, not the rule. Like I mentioned earlier, dormant bermudagrass cannot recover from wear and tear and it is important to protect the stolons and rhizomes for next spring's regrowth. Failure to do so will likely result in thin turf that is slow to recover next spring and could even require re-sodding. We do not have a specific date in mind that we will implement cart path only for the winter, but typically it is around early to mid December.

Thank you for your patience and understanding on these matters. It is important to do what we can to promote the long term health of the turf on our course.

-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

October 29th & 30th

November 6th & 7th

November 19th & 20th

December 10th & 11th

December 17th & 18th

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 or call 870-818-0019.



FOOD & BEVERAGE

Chef's Cravings:

How often has everyone been golfing? It has been so rainy this month and getting very slushy out on our course. I went golfing with Allen and a few of our cooks this past Sunday and had a great time. After playing a round of golf, I understand how fun it can be and also how infuriating it can be too. Not to brag or anything but I bogeyed hole 11, so yeah, the Chef is pretty much the man around here! I've also been trying a new diet for about a month now, basically staying away from sugar and carbs. I am currently down 7 pounds! I was 160 pounds which is a little heavy for me, mostly in my gut, and my goal is 150. Now the closer I get to 150, the more I want to go for 145. I can say it's definitely not easy, but it's very manageable with self-control. I have a major sweet tooth that I've been conquering pretty well so far. Carbs I can live without for the most part, but I still miss pasta and wraps. Now cookies, ice cream, and Halloween candy, that's another story. Sundays have been my designated cheat day. I have figured out how to plan all week so Sunday is a great cheat day meal! It will probably be cookies and waffles this week! This past Sunday I had donuts for breakfast, 2 red velvet cake donuts and 2 glazed and they were amazing, but I felt so full afterwards and I remembered why I started this diet. Cauliflower pizza crust is a real life saver too. There are so many no carb or low carb options with cauliflower and I'm thankful for that. I do not have an end date for this diet but I will say I'm going to keep eating this way, meat and veggies, for as long as I can stand with Sundays being cheat days. Along with the diet I've been doing cardio rather than lifting weights. I usually run 2 miles and occasionally implement some weight training in the program as well so I don't get super weak. One of our cooks, Jonathon has been helping me with staying on my program. His plans after culinary school are to be a fitness guru and nutritionist. I figure if he can help me, he can definitely help other folks who need it more. He does a good job of slapping cookies out of my hands! Of course I can't forget to give credit to our general manager John, who knows a few things about lifting weight. He has given me some weights and equipment over the years that he wants out of the house. If anybody wants to join, we play football around 7am in the mornings, so if your interested in running some routes and tossing the pigskin gives us a shout!

- Chef Levi Zindl

CHEF'S TABLE

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

Cost is \$60 per person and includes wine pairings.

Friday & Saturday evenings for 2-4 people.



FOOD & BEVERAGE

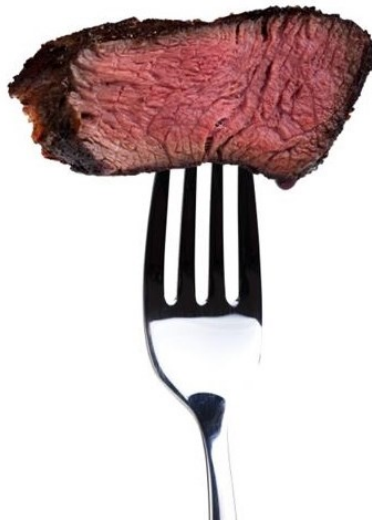
PRIME RIB NIGHT

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

Friday, November 1st
Friday, December 6th
5:00pm-8:00pm

12oz Prime Rib,
Choice of Salad or Cup of Soup,
Starch & Vegetable
\$24.95++

Reservations Required Please



FOOD & BEVERAGE



Thanksgiving To Go!

We can help with your Thanksgiving Feast! Form is also attached in this email. Deadline to order is Friday, November 22nd!

Thanksgiving 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, November 22nd & Picked up on Wednesday, November 27th from 11am-3pm.

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

SPECIAL EVENTS



Sunday, December 8th

Seating Times are between 11:00am-2:00pm.
Brunch Buffet, Santa & Lots of Fun!

\$25.95 Adults

\$10.95 Children 5-12 years

Children 4 & Under Free

Reservations Required:

479.443.3131 or

email kdeans@fayettevillecc.com

48 hour cancellation policy

Call 479.443.3131 or email kdeans@fayettevillecc.com to sign up.

SPECIAL EVENTS

Save the Date!

Member
Holiday Party

Friday, December
13th!

More Info to Follow!

Reservations are required.

Email kdeans@fayettevillecc.com
or call 479.443.3131.



Call 479.443.3131 or email kdeans@fayettevillecc.com to sign up.

Here's what you missed...



Oktoberfest!



SPECIAL EVENTS



The holidays are almost 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

November 2019

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 1st Friday Prime Rib Night	2
3	4 Club & Course Closed	5	6	7	8	9
10	11 Club & Course Closed	12	13	14	15 Live Music By Shaw Revolver	16
17	18 Club & Course Closed	19	20	21	22	23
24	25 Club & Course Closed	26	27	28 Closed 	29	30

Fayetteville Country Club

3335 S. Country Club Drive

Fayetteville, AR 72701

fayettevillecc.com

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