FCC November Newsletter

2021

Fall/Winter Dining Room Hours Starting November 2nd

Tuesday & Sunday Lunch: 11:00am-5:00pm No Dinner Service Bar: 10:00am-8:00pm Wednesday-Saturday

Lunch: 11:00am-5:00pm Dinner: 5:00pm-8:00pm

Bar: 10:00am-8:00pm

Course/Range Hours:



Course: Tuesday-Sunday: 8:00am-Dark Range will close 1 hour before sunset on Tuesday & Thursday-Saturday. Wednesday & Sunday, close at **5:00pm**.

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.

Club News:

Employee Holiday Fund

Christmas is right around the corner!

It has been a tough 18 months and through it all, your FCC Staff have been on-point to serve. While not hailed as 'front line workers', we never had a full shutdown and some worked literally everyday for months to ensure your positive experience in spite of extreme adversity.

This month you will notice there is a charge on your statement in the amount of \$45.00. 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.

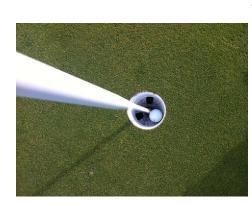
The amount can also be increased, decreased or removed at your discretion.

Thank you in advance for your support!

Sincerely, FCC Board of Directors

Hole in One Club

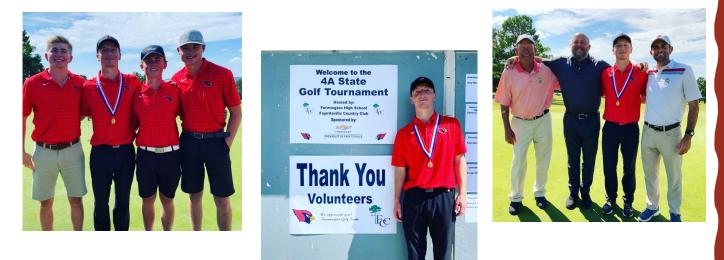
Congrats to Casey Yates on his hole in one during the Member Guest Tournament!



The pot is now empty, so if you are interested in participating, please email Theresa at tjohnson@fayettevillecc.com and she will bill your account \$10.00! It will be renewed automatically each time it gets paid out.

Congrats to Rhett South!

Rhett won the 4A Boys HS State Individual Medalist, as well as winning the ASGA HS Overall Championship!



Congrats to the LST Blue Team!



The Blue Team won the end of the season event!

Notes from the Pro:

The cooler weather has finally arrived! Congrats to Casey Yates and Luke Bakke on winning the 2021 FCC Steven W. Arnold Member-Guest. We had a great event and hope to see everyone playing again next year.

We would also like to congratulate Rhett South for winning the AAAA Boys High School State Individual Medalist, as well as, winning the ASGA High School Overall Championship.

Be sure to check out our Fall Golf Events on November 7th and 21st! Call the golf for more information/questions.

Reminder

Please make sure to check into the FCC Golf Shop before starting play.

We are allowing Singles and Twosomes to now play on Fridays, Saturdays and Sundays between the hours of 9:00 AM – 2:00 PM. We still encourage you to play in groups of 3-5 players to help keep the pace moving smoothly.

Starting November 8th, jeans will be allowed on the golf course until the start of Day Light Savings Time on March 13th, 2022.

If you have any shop credit, use it before December 31, 2021 or you will lose it on January 1, 2022. We are currently receiving new shipments of fall apparel so stop by the FCC Golf Shop to stock up today!

All the Best, Bill and Brian

Greens and Grounds:

With colder temperatures and lows near the freezing mark in the forecast, I thought it would be a good time 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 in the high traffic areas and even result in weaker turf next spring.

We will also begin using the artificial turf range tee soon. 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.

Additionally, 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.

Finally, we are sad to announce that our Assistant Golf Course Superintendent, Grant Harvey is leaving FCC. Grant has accepted the Golf Course Superintendent position at Stonebridge Meadows Golf Club. Grant has been an integral part of many of the major projects the club has undertaken over the last 3.5 years. From the cart path renovation to construction of several tee boxes and many things in between, he has been a wonderful asset to the club. When he was hired, I hoped he would stay for at least a year because I knew he would have several opportunities to advance. This time the job, the location and the timing were too good to pass up. While we will certainly miss Grant, we wish him all the best and are very excited for him and this next step in his career. He will do great things there.

Brandon Nichols



Fall Event #1: November 7th

\$25 cash entry per player Cash Prizes for 1st, 2nd, 3rd Place Teams 10% of the Pot will go to Golf Shop

9 Scramble/ 9 Alternate Shot, 2 Person Teams 50% team handicap will be used during play.

To register, email Brian at brich@fayettevillecc.com or call the FCC Golf Shop. Registration will close November 5th to get handicaps set and pairings created in Golf Genius. Teams may play on their own time throughout the day on the 7th but must check in with the golf shop to receive their GGID# to score in Golf Genius.

Player Tees Handicap Index 0-4 – Gold Tees Handicap Index 5-9 – Gold/Blue Combo Tees Handicap Index 10-15 - Blue Tees Handicap Index 16+ - White Tees Players 65+ - White Tees Ladies – Red Tees

Fall Event #2: November 21st

\$25 cash entry per player Cash Prizes for 1st, 2nd, 3rd Place Teams 10% of the Pot will go to Golf Shop

9 Modified Alternate Shot / 9 Best Ball, 2 Person Teams 50% team handicap will be used during play.

To register, email Brian at brich@fayettevillecc.com or call the FCC Golf Shop. Registration will close November 19th to get handicaps set and pairings created in Golf Genius. Teams may play on their own time throughout the day of the 21st but must check in with the golf shop to receive their GGID# to score in Golf Genius.

Player Tees

Handicap Index 0-4 – Gold Tees Handicap Index 5-9 – Gold/Blue Combo Tees Handicap Index 10-15 Blue Tees Handicap Index 16+ White Tees Players 65+ - White Tees Ladies – Red Tees







Chef's Cravings:

Well, here we are at the end of an era. Words cannot describe how thankful I am for my tenure here at FCC and how much I appreciate the opportunity from John and all of the members at the time of my promotion to Chef. It has been an amazing six and a half years here with the first six months as a line cook/sous chef under Chef Aaron and then nearly six years as your Executive Chef. I have learned so much working for all of you and absorbing all of the knowledge I possibly could from all of the great staff here. John has taught me so much about the club business and management, as well as Cassandra and Peter Donovan our former Clubhouse Manager. If I were to make a list of all of the people whom I have learned from here that would be another page at least, so thank you to all! I will forever cherish the memories and relationships I have built in my time here. I also appreciate all of the love and support I have received for the food and in recent weeks, the best wishes for my new career path.

I would also like to thank my kitchen staff. This is the best crew that I have ever had. They work hard and do the best they can for our membership and for that, I am forever grateful. I can walk out that door and rest assured you are in good hands now and moving forward. I have had many compliments on how great the food is, and yes, I am a part of that, but my staff execute the food up to par on a daily basis.

As much as I would like to stay, I have taken an opportunity I've been waiting for a while now. I knew there were a few options for me; try to be a chef at another place someday, be a sous chef for a great chef and expand my knowledge, or become a food sales representative. Leaning more towards the latter, the chance to become a sales rep was offered to me. Ever since my first kitchen job over 10 years ago, I have shown an interest in food sales and now I have a chance. Walking into work and telling John I was moving on was very hard to do as I am so loyal to this club for all it has given me. Now here we are and I am bidding my farewell to all of you amazing people. I cannot stress enough that I will never forget my time here at FCC and will miss it very much. It is now time for a new chapter in life and I must pass on my kitchen to my staff and welcome the new chef to FCC. I will be seeing you all still from time to time because now I will be the person selling the product! And if help is needed I am always here for FCC.

Thank you all so much, I will be seeing you around.

~Chef Levi Zindl

Food & Beverage: First Friday Prime Rib will be Friday, November 5th! Reservations Required!



Thanksgiving To Go! Let us help with your Thanksgiving feast! Deadline to order is Friday, November 19th and pick up is Wednesday, November 24th 11:00am-2:00pm. See attached form in email.

November 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Club & Course Closed	2	3	6	5 First Friday Prime Rib Night	6
7	8 Club & Course Closed	9	10	11	12	13
14	15 Club & Course Closed	16	17	18	19	20
21	22 Club & Course Closed	23	24 Thanksgiving To Go Pick Ups	25 Thanksgiving Day Club Closed	26	27
28	29 Club & Course Closed	30				

Fayetteville Country Club

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