FAYETTEVILLE COUNTRY CLUB

October 2020 Newsletter

FCC Trunk or Treat & Movie Night Saturday, October 31st 6:00pm Trunk or Treat Decorate your car or golf cart!

Please bring your own candy to pass out. Grab & Go Food Items Provided.

Movie at Dark (Hocus Pocus)

Bring your own lawn chairs & blankets. Light snacks provided.

Please RSVP on Sign Up Genius:

https://www.signupgenius.com/ go/904054DA9AB2AA0F58-fcctrunk No charge. <u>Dining Room Closed this evening.</u>



CLUB NEWS



<u>Tuesday, Wednesday, Thursday & Sunday:</u>

Lunch: 11:00am-5:00pm Dinner: 5:00pm-9:00pm Bar: 11:00am-9:00pm

<u>Friday & Saturday:</u> Lunch: 11:00am-5:00pm Dinner: 5:00pm-9:00pm Bar: 9:00am-9:00pm

Course/Range Hours:

Course: Tuesday-Sunday: <u>7:30am</u>-Dark Range will close at 6:00pm Tuesday & Thursday -Saturday. Wednesday & Sunday, close at 5:30pm.

CLUB NEWS

New & Returning Members

Travis Clark Palmer Hays Seth & Lauren Terry John & Sharon Clark Laddy Diebold Skyler & Austin Rawls Riley Russull & Mary Margaret Donovan Rickie & Nancy Porter





Special Notes to Remember:

<u>90 Day Notice Required for All</u> <u>Resignations!</u>

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!

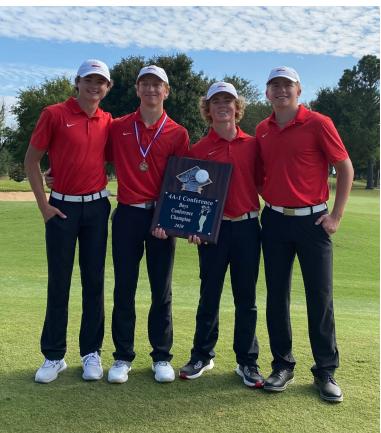
We do not have a reciprocal agreement with other country clubs. Clubs are not able to charge fees back to FCC and then bill your member account directly. Please note this if you are planning to travel to other clubs.

CLUB NEWS

4A-1 Conference Champions! Good Luck at State!



Congratulations to the Farmington Girls! Zoe, Bailey, Olivia & Rylee Congratulations to the Farmington Boys! Clayton, Rhett, Landon & Dakota



GOLF & GREENS

Golf & Greens:

Last week, fall officially began and the golf course maintenance staff has been busy preparing for the colder months.

Our first order of business was last week's greens aerification. Ideal weather and growing conditions should lead to a rapid recovery of the greens and they will be back to normal in only a few more days. Due to the amount of play we are continuing to see, we pulled smaller cores than we typically would, so the surface would recover quicker. We plan to come back again in a few weeks and aerify some spots that have more thatch and organic matter. These problematic areas are more commonly found in the low areas of greens where the moisture tends to settle. It is important to aggressively manage the organic accumulation in these areas to prevent disease and poor putting quality.

On Monday the 28th, we applied our fall pre-emergent application for the prevention of winter weeds on fairways, tees and around greens. This application is applied with a fertilizer high in potassium. Potassium is important for preparing the bermudagrass for the winter months providing some defense against winter injury. We will continue applying potassium through the next 4-6 weeks on fairways, tees and around greens.

This is also the time of year we raise the heights of cut on fairways, tees and greens surrounds. We mow these areas at approximately a ½ inch mowing height throughout most of the growing season. However, in September, we begin gradually raising the height to approximately ¾ inch by late October. Considering we usually experience around 5 months of dormancy in northwest Arkansas, this extra canopy is important for providing protection for the bermudagrass against traffic and winter injury. It also helps provide an acceptable playing surface during this long dormant period.

We recently finished construction of the forward tees on holes 1, 13, and 16 to go along with the back tees we have added. Representatives from the ASGA will be here later this month to rerate the course and then we can get scorecards with updated yardages and the appropriate ratings. Hopefully we will have some info from them in time for next month's newsletter.

With approximately 1500 trees on the property, leaf removal is a big task this time of year. This will be a constant battle for the next 6 weeks or so, but we will do our best to keep the course as clean as possible so you can enjoy, what I believe is, the best time of year to play golf. I hope to see you on the golf course soon.

- Brandon Nichols, Golf Course Superintendent

GOLF & GREENS

Notes from the Pro:

The weather is changing and the leaves are starting to turn colors signifying the best time of the year, FALL! September was a very busy month at FCC with multiple tournaments going on.

Congrats to the ladies on the Blue Team during the WGA Lyall Cup. They came away with the victory this year after the Red Team held the cup for the past 4 years.

Congrats to JC DeLeon for winning the 2020 FCC Stroke Play Championship, Tom McDonald for winning the Senior Stroke Play Championship, Rachael Rickels for winning the Women's Stroke Play Championship and Tim Stidham, Brian Mollner and Donnie Wattinger on their flight victories. We had great participation this year and look forward to seeing more players next year.

The 2020 FCC Steven W. Arnold Member-Guest was a tremendous hit this year. We had 89 total teams in 10 flights over a three-day weekend enjoying a great golf course and great weather. From the Calcutta on Thursday night to the Shoot Out on Friday night, this event was a huge success and we would like to thank everyone for your support. Congrats to Casey Yates and Luke Bakke on their 2020 FCC Steven W. Arnold Member-Guest victory.

On September 21st, the Farmington golf teams hosted their conference championship at FCC. There were many teams that competed but both the Farmington Boys and Farmington Girls came out victorious advancing to the 4A State Golf tournaments, congrats!

Starting in October we will be hosting one day tournaments on select Saturdays. You will be able to play when ever is convenient for you but must tee off between 8:00 AM and 2:00 PM. The cost will be \$30 a player, \$20 will go to shop credit and \$10 to skins for the day. October 10th will be a two person scramble, October 31st will be a one man scramble and November 14th will be two person team 6-6-6 format. Call the FCC Golf Shop to sign up.

Thank you for all the support!

- Golf Professionals: Bill Agler & Brian Rich

FOOD & BEVERAGE

Chef's Cravings:

The cool weather has made a relatively early visit, will it stick around? I don't know, but what I do know is my long awaited dinner menu seems to be going well! After one week of service with the new menu we have sold many specials. Sesame Tuna, Kung Pao Chicken, and Herbed Chicken seem to be the favorites so far. Also with the chilly air lingering around, John and I thought October 6th would be a good time to bring back soup. Now we all know the hot days aren't completely over but if the current beautiful weather keeps up, every day will be a soup day! As usual, I will have Gumbo on a few Fridays of the month, with the others being; Clam Chowder, Shrimp Bisque, Crab Bisque, and many more alongside the daily soups such as; Broccoli Cheddar, Butternut Squash, Chicken and Veggie, to name a few favorites.

Halloween is right around the corner too, which is great and one of my favorite holidays. We are thinking up something different and fun so we can still celebrate this year, while practicing social distancing. More to come on that! Halloween also starts the beginning of the holiday season and the end of, what has been a very crazy 2020! We are looking forward to what the next few months will bring with my usual Thanksgiving To Go's and Christmas To Go's and hopefully some other fun events as well to end out the year.

- Chef Levi Zindl

Welcome Dale Crandall Dale will be our part time food & beverage manager.

Dale was born and raised on St. Thomas in the U.S. Virgin Islands and then moved with his family to Fayetteville when he was 14. He graduated from Fayetteville High School in 2000, and began his 6 year military service as an Engineering Laboratory Technician onboard the USS Alexandria, a Los Angeles Class fast-attack submarine. Upon completion of his U.S. Naval Service, he enrolled at the University of Arkansas to pursue a degree in Restaurant and Hospitality Management. Dale was hired out of his summer internship in Greenville, South Carolina, where he ran multiple restaurants for the Rick Erwin Dining Group. Initially the General Manager of the fast-casual Rick's Deli,



he was soon moved to the dining group's steakhouse, and then onto their downtown fine-dining seafood restaurant. Most recently, Dale was a restaurant manager at Stillwater Bar & Grill located in the Lodge at Pebble Beach. He has moved back to Fayetteville to be close to his family during the global pandemic, and is extremely excited to be a collaborative member of the Fayetteville Country Club team!

FOOD & BEVERAGE



First Friday Prime Rib Night! Join us on the first Friday of each month and enjoy Chef Levi's Prime Rib Special!

First one is Friday, October 2nd! 5:00pm-8:00pm

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

Reservations Required Please

October 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2 1st Friday Prime Rib	3 Feriba McNair
4 Feriba McNair	5 Club & Course Closed	6 LST Drawing	7	8	9	10
11	12 Club & Course Closed	13	14	15 LST Dinner	16	17
18	19 Club & Course Closed	20	21	22	23	24
25	26 Club & Course Closed	27	28	29	30	31 Trunk or Treat & Movie Night

Fayetteville Country Club

3335 S. Country Club Drive Fayetteville, AR 72701

fayettevillecc.com

Follow us on Facebook & Instagram: Search Fayetteville Country Club

Accounting: 479.443.4144 / Dining & To Go: 479.443.3535 Events & Membership: 479.443.3131 / Pro Shop: 479.442.5112