

Fayetteville Country Club

February 2018 Newsletter



Be Mom's Superhero Mother Son Party!

Friday, February 23rd
at 6:00pm



Special Superhero
Appearances, Dinner,
& Lots of Fun!

Sign up today!



CLUB NEWS

2018 Board of Directors

President:

Matt Lindsay

Vice President:

Rick Sorrell

Treasurer:

Eric Hoyt

Secretary:

Anthony (Tony) Sherman

Past President:

Josh Austin

Directors:

Kathy O'Kelley

Anne Butt

Frank Graham

Matt Britt

Chris Elmore

Brady Sharp

Rick Lawson

Michael Baker

No Initiation Fee until end of March for Returning Members!

Please share with any past members. We will be waiving the initiation fee for any returning member from now until end of March. We will also do the same for any current member desiring an upgrade to one of our Combined memberships from Social.

*Call the office for more information & see attached
2018 Initiation Fee Schedule in this email.*

CLUB NEWS

Congratulations to Brandon Nichols!

Brandon was honored at our Annual Meeting for 20 years at FCC! Brandon came to FCC in 1998 as assistant superintendent and was quickly promoted to superintendent. During his time, he has overseen many projects and continued to improve the quality of our golf course every year. We are lucky to have Brandon and his talents as part of the FCC team.

Brandon's family and friends joined us in surprising him on 20 years! Thank you Brandon for all you do!



Special Notes: 90 Day Notice Required for 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.

FOOD & BEVERAGE



Want to watch these guys in action??

Well, sign up for our

Chef's Table!

Chef Levi will create a menu for you and your guests while you sit back and enjoy an evening of

Great Food, Wine & Fun!

\$60 per person (includes wine pairings)

Friday or Saturday evenings
for groups of 2-8.

Call the office to check availability.

Chef's Cravings:

Since we are in the winter season we all know what that means, the outbreak of the Influenza Virus, aka the Flu. Being that it is such a big part of this season every year and only gets worse, we always practice proper sanitation. A little more emphasis is added for this because it is safe for all the staff and members alike. With that being said, here are some actions we take:

- Wearing gloves and washing hands at all times before, during, and after preparing food.
- Wiping all areas we touch multiple times of the day e.g. opening, before service, during service, after service or meals prepared, and closing.
- Using proper sanitization chemicals to do the above.
- Lysol Spray.
- I ask anybody who is potentially infected with the virus or sick at all to stay home/away from here until doctors clear it or a number of days after they "Feel Better".
- Doctors note clearance.
- Hand sanitizer and washing stations properly stocked.

I don't mean to sound redundant in the above but I can't stress this issue enough. I'm no doctor but I believe proper hydration and immune boosting can help prevent this as well. I felt like writing this as my article this month because I want everyone to know they have a safe place to eat here. As I said earlier this isn't only for flu season, we do this 24/7/365, but during this season it's a must to be very cautious to help avoid this.

- Chef Levi Zindl

FOOD & BEVERAGE

Peter's Ponderings:

You'll notice a change in your club menu next time you dine at the club. Instead of doing a separate lunch and dinner menu, we've condensed all your favorites into one Clubhouse Menu offered for lunch and dinner. This will reduce inventory and waste while still offering most items you've told us you love over the past few years. To the Clubhouse Menu we've added new appetizers and a couple of other things we think you'll enjoy.

As for dinner, Chef Levi will do a weekly menu of sorts. This will be an insert into the Clubhouse Menu of Dinner Specials, likely consisting of a house-made pasta dish, and both a seafood and a steak entrée. By doing this, Levi and his team will have more flexibility in their creations and you won't be stuck with the same (but delicious) seasonal dishes for months at a time.

As I write this, much of the south has been enveloped in snow and ice, while northwest Arkansas has been spared. What we did receive is bitter cold. Fortunately, your club has magnificent fireplaces that we've kept roaring all winter. I am proud to say that I am one of only two people that have successfully mastered the lighting of the fireplaces. Allen taught me, but not before my brave solo attempts, which resulted in producing more smoke in the club than a California forest fire. Staff complained of their clothes smelling like smoke for days, my eyes were so red that John had me drug tested 5 times, and an elderly lady shared with me that it took over a week to get the smoky smell from her wig. But after a few more solo attempts, some therapy, and coaching from Allen, I've got it down.

So come on up and check out what we're doing with food and wine, and enjoy a great fire engineered by your resident fireplace technicians, Allen and myself. See you there.

- Peter Donovan, Clubhouse Manager

****Please Note****

Prime Rib Nights & Sunday Brunch Buffet

There will be no more Friday Prime Rib Nights & Full Sunday Brunch Buffet on the 1st of each month due to low attendance for both. We will still offer brunch plated specials every Sunday, along with our regular lunch menu.

Ask about our Family To Go Meals

FCC To Go Family Favorites

CASSEROLES:

Chicken and Wild Rice \$16

King Ranch \$13

(A cheesy Tex Mex casserole of roasted peppers, chicken, cheese, tortillas, sour cream and spices)

Mac n Cheese \$10

Green Bean Casserole 20oz \$10

PASTAS: \$12

Penne Bolognese

Pesto Pasta Primavera with Chicken

MAIN DISHES: \$16

Beef Bourguignon

Turkey Tetrazzini

Meatloaf (32oz)

Korean BBQ Beef, White Rice (32oz)

Pan Fried Pork Chops, Gravy (4 6oz chops)

Hamburger Steak, Sweet Onion/Mushroom Gravy (4 8oz patties)

SIDES & SALADS:

Garlic Mashed Potatoes \$6

Green Beans Amandine \$6

Cheddar Broccoli \$6

Mixed Greens or Caesar Salad \$6:

Add Chicken \$12 / Add Salmon \$14

All Meals Serve up to 4 people and are 18-20oz except where noted.

Please allow 24 hour notice on all orders.

Short notice orders will be based on availability.

To Re-heat:

Place in a 350 pre-heated oven for about 25 minutes until desired temperature.

GOLF & GREENS

Notes from the Pro!

Fayetteville Country Club has had a good start to the year. The weather has been fair and we are getting some good play for now. During the winter months, we will be cart path only. The reason for going to cart path only is because the grass is dormant and we do not want to damage the course. When spring roles around we will go back to the 90 degree rule.

Save the date for our April Events:

- **Demo Day** will be on April 11th from 3:00pm to 7:00pm. The Vendors will be Callaway, Titleist, Taylormade, Cleveland, Mizuno, and much more.
- April 7th is the **FCCGA Breakfast Scramble** - 10:00 am Shotgun Start
- April 20th is the **FHS Hall of Greats** - AM and PM Shotgun Start

We are also accepting \$100 for the FCCGA. This money will get you 2 free green fees! This is a great deal to sign up for because a regular green fee on the weekday will cost \$60 and on the weekend, the cost \$70. The money goes to Brandon for any extra cost to maintain the golf course for items such as a new mower, sod, fertilizer, sand for bunkers, etc.

If you are interested in the NWA Junior Tour, please give us a call at 479-442-5112. The starting age for this tour is 9 years old.

The PGA Junior League Registration is now open for registration for participants. The Fee this year is \$150 and must be paid online. Go to www.pgajrleague.com to register your child. Click on add a child and the access code for Fayetteville Country Club is: Fayettevillecc. The age is 6 years up to 14 years old. Please note, you cannot turn 14 during the season for the league.

If you have any questions about registration, please give us a call at 479-442-5112.

Bill Agler, Golf Professional and Jordan Rodman, Asst. Golf Professional

Important Golf Dates:

April 7th: FCC Golf Association Kick Off Breakfast Scramble. 10:00am Shotgun.

April 11th: Demo Day!

April 20th: FHS Hall of Greats Event. AM/PM Shotgun. Course Closed All Day.

April 24th-26th: FHS Golf Team Tryouts 9 Holes at 2:30pm.

GOLF & GREENS

Golf & Greens:

Usually this space is reserved for me to provide the membership an update on the goings on out on the golf course, but after the annual meeting last Tuesday night, I felt this was a great opportunity to express my gratitude to the membership for making it such a special night.

When I was hired here in 1998 as the Assistant Golf Course Superintendent, I never dreamed I would still be here all this time later. My goal was to gain some experience as an assistant for a few years then move on whenever an opportunity to advance came along. Little did I know my opportunity would arise right here at FCC.

Only six months after I was hired, the Superintendent position came open. I was named the interim Superintendent soon after. The back nine renovation had just been completed and the target date for the opening was the Member-Guest tournament scheduled to be played four weeks later on Memorial Day weekend. The greens were not even close to ready to play on, there were pallets and pallets of sod that needed to be laid, weeds everywhere, and the front 9 had been neglected while most of the work had been focused on getting the back nine ready to open. Needless to say, we had a lot on our plate. But with the help and hard work of a great staff, we got the course playable for the tournament and I was given the opportunity to be the club's Golf Course Superintendent later that summer.

Fast forward a couple of decades and here we are. While there have been a few bumps in the road, it has been a great ride. I will always be thankful to the club for taking a chance on the young, inexperienced kid that I was. I am thankful for so many course maintenance staff members for their hard work and dedication. I am thankful for the many co-workers that I've had the opportunity to work with that became my friends. I am especially thankful for my friendships with two of our long time golf professionals, Steve Arnold and Bill Agler. I am thankful for the many friendships I have forged over the years with you, the members. Finally, I am thankful for my lovely wife Amanda for all the support she and our children have given to allow me to do a job that I love.

Thank you all so much for the generous gift that was presented at the meeting. It was a total surprise and I am flattered by your generosity. A special thank you to Josh Austin, Larry Bittle, the entire Board of Directors, John, Theresa, Peter, Kiana and everyone that helped make it such a special and unforgettable evening for me. I am truly grateful and I look forward to the next 20!

-Brandon Nichols, Golf Course Superintendent

SPECIAL EVENTS



Valentine's Dinner Wednesday, February 14th

Razorback Dining Room
6:00PM-8:00PM
Chef's Special Prix Fixe Menu
Reservations Required

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

SPECIAL EVENTS



Super Bowl at FCC

Sunday, February 4th

4:30PM Buffet Starts

5:30PM Kick Off

Come watch the game with us and enjoy a special game day buffet!

\$12 per person

Easter Lunch & Egg Hunt

Saturday, March 31st

12:00pm-2:00pm

Easter Bunny, Egg Hunt & Barnyard Buddies!

Email kdeans@fayettevillecc.com to sign up!



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

SPECIAL EVENTS

Easter Sunday Brunch *Sunday, April 1st*

Seating Times:

11:00am-2:00pm

\$25.95 adults / \$12.95 (5-12) /

4 & Under No Charge

*Email kdeans@fayettevillecc.com
for reservations.*

happy
Easter



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

FEBRUARY 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4 Super Bowl Specials	5 Club Closed	6 Yoga 9-10a	7 Yoga 9-10a	8 Yoga 9-10a	9	10
11	12 Club Closed	13 Yoga 9-10a	14 Yoga 9-10a Valentine's Dinner	15 Yoga 9-10a	16	17
18	19 Club Closed	20 Yoga 9-10a	21 Yoga 9-10a	22 Yoga 9-10a	23 Mother/Son Dinner 6:00pm	24
25	26 Club Closed	27 Yoga 9-10a	28 Yoga 9-10a	Happy Hours Tues.—Fri. 4-6pm		

Fayetteville Country Club

3335 S. Country Club Drive

Fayetteville, AR 72701

Fayettevillecc.com

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