

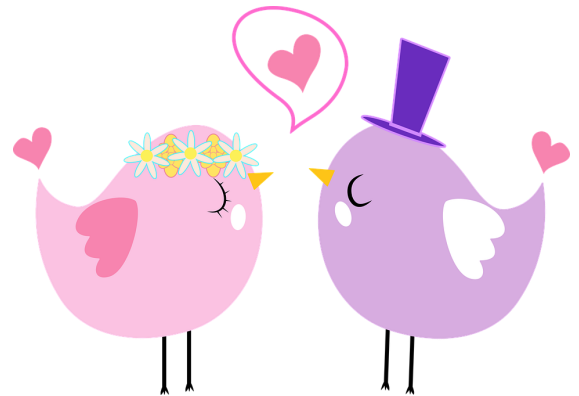
Fayetteville Country Club

February 2020 Newsletter



Super Bowl is Sunday! Watch the game with us and enjoy a special game day buffet!

Valentine's Day Dinner! Join us for dinner on Friday the 14th. Levi has created a special limited menu.



Wine Dinner on Saturday, February 15th featuring Ammunition Wines.

See flyers inside for more detailed information on events.

Club News



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

2020 Board of Directors

President:

Rick Lawson

Vice President:

William Douglas

Treasurer:

Brady Sharp/Wes Cooper

Secretary:

Anne Butt

Past President:

Rick Sorrell

Directors:

Michael Baker

Claire Bittle

Wes Cooper

J.C. DeLeon

Jason Gilbert

Brian Hogue

Adrienne Murphy

Keith Westmoreland

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



New & Returning Members

Mark & Tammy Rechtin
David & Meaghan Johnson
Joseph & Gabrielle Morse
Susan Van Ness & Corey Allen

JACKPOT NIGHT

FRIDAY - THURSDAY NIGHTS!

Join us any evening we are open for dinner, Friday-Thursday. Your signed food chit will be kept & we will randomly draw a name from our membership on Friday mornings.

If your name matches with the name in the pot,

YOU WIN!

Pot will increase by \$50 each week. Max pot of \$500.



Golf & Greens

Congrats to Bill Agler!

RSVPs are needed for the bus & dinner!

Bill's induction to the PGA South Central Hall of Fame is Sunday, February 23rd from 6:00pm-8:30pm at the Stoney Creek Hotel & Conference Center in Broken Arrow, OK.

FCC has been asked to rent a bus to transport Members who do not wish to drive. The cost will be partially paid for by the club so the cost per person will be \$20 with drinks & snacks on board the 2 hour transport. **We are seeking commitments from Members to ensure we have at least 20. We only have 8 signed up so far!**

If you are planning on driving separately and attending the dinner, please let us know as well.
Early commitment is needed for the bus company & the PGA.

Please email Kristie at kdeans@fayettevillecc.com by **Wednesday, February 5th** if you plan to ride the bus or drive separate.

More details will be released later. Thank you!

Golf & Greens

Notes from the Pro:

Happy New Year! We are gearing up for a great 2020 golf season.

Please take note of the dates on the 2020 Tournament Schedule and remember there may be changes throughout the year. We are looking forward to a great 2020 season with many events on the schedule.

Parents, we are currently working on our Junior Golf programs for the 2020 season and will have that information to you ASAP. Registration for PGA Jr. League will open on February 3, 2020 at PGAjrLeague.com. When you search for the FCC team, you will need to use code FCC 2020 to access the team. Please call the FCC Golf Shop with any questions you may have. We will have a Parent and Players meeting at the end of February to go over some of the new information for 2020.

We had a great turnout for the TrackMan League at the club on January 16th and 30th. We will continue to have the TrackMan League this month on February 13th and 27th, so come on out and enjoy a great night.

Please stop by the FCC Golf Shop for great closeout deals before our new 2020 merchandise arrives. New merchandise will be showing up in the middle of February and we must clear everything out to make room for the new apparel. Also, if you are looking to upgrade your grips for the 2020 season, now is the time to do so. We have a grip special going on until April where you can receive \$1-\$1.50 off each grip with the purchase of minimum nine grips. Come by the golf shop today to take a look at our grip book and to make an order.

The FCC Golf Shop will be giving away two sets of new Titleist T300 irons during the Super Bowl game on February 2, 2020. Squares are \$25 and you can use cash, credit card or member account. Stop by the FCC Golf Shop to choose your squares before the board is filled! The two sets of irons will be won for the halftime and final scores. Winners of the 1st and 3rd quarters will win a box of golf balls of their choice.

Come Join the Fun!

- Golf Professionals: Bill Agler & Brian Rich

Golf & Greens

Golf & Greens:

The golf course maintenance staff has been busy the last several weeks. Our main focus has been working on mowing equipment to prepare for the upcoming season. Many hours are spent sharpening reels, changing bearings and belts, and making general repairs to our equipment. We hope this preventative maintenance results in less down time during the growing season and ultimately, better playing conditions during the golf season.

We recently began working to remove more of the old asphalt cart path to be replaced with concrete. We made tremendous progress last spring on this project and intend to continue to work on replacing the asphalt and damaged areas of concrete as the weather allows this winter and spring. Again, we owe a big “Thank You” to Dennis Tune for his generous contribution to this project.

If you have been on the course in the last few weeks, you may have noticed a major upgrade to the large landscape area between 15 green and 16 tee box. Thanks to donations from the Larry Bittle family and the Tony Sherman family, we were able to completely renovate this area with a variety of new plantings. Most of these are large, mature plants that will make an immediate impact in this area. We have plans to redo the irrigation in this bed in the coming weeks. I look forward to seeing how great this landscape looks this summer.

In the next few weeks, we will begin our spring pre-emergent weed applications and then soon after, it will be time for our spring greens aerification. We have March 9th penciled in as our aerification date. It is hard to believe, but spring is almost here. Hopefully, the mild temperatures continue and we keep getting some good days for golf. We will see you on the course soon.

- Brandon Nichols, Golf Course Superintendent

Golf & Greens

Are you in need of a refresher on the fundamentals before you start playing with the buddies every weekend?

What about that New Years resolution of getting your handicap to single digits this year?

Get back into the swing of things with a few golf lessons to start off the season!

Golf Lesson Special

During the months of February,
March & April

For All Players

Purchase two lessons and receive
the third for FREE!

30 Minute lessons - \$50

1 Hour lessons - \$100



For more information and to schedule a lesson please contact Brian Rich in the Golf Shop. (870) 818-0019 or brich@fayettevilleecc.com.

Food & Beverage

Super Bowl at FCC

Sunday, February 2nd

4:30PM Buffet Starts

5:30PM Kick Off



Come watch the game with us and enjoy a special game day buffet. Pizza, wings, chips & queso! \$16 per person all you can eat!

Food & Beverage

PRIME RIB NIGHT

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

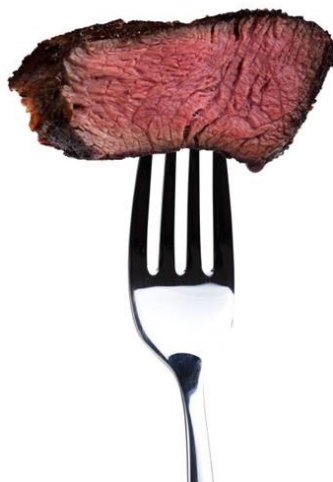
Friday, February 7th

Friday, March 6th

5:00pm-8:00pm

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

Reservations Required Please



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

Food & Beverage



Valentine's Dinner

Friday, February 14th 5:00pm-8:00pm
Razorback Dining Room — Reservations Required.

Menu

Choice of: Grilled Caesar Wedge Salad or Cranberry Almond Salad

Lobster Risotto

Sautéed Lobster Claw Meat, Roasted Red Pepper Risotto
with Chives, Shallots, Garlic & Shaved Parmesan, Charred Broccolini

\$26

Sesame Crusted Atlantic Salmon

Black & White Sesame Crusted Salmon, Pan Seared & Served Over
Soba Noodles & Sautéed Bok Choy, Glazed with a Ponzu Sauce

\$26

Bone In Pork Chop

Hand Cut, Marinated & Grilled with Boursin Butter, Rosemary
Served with Smashed Yukon Gold Potatoes, Charred Broccolini

\$24

Shared Dessert Plate: Tiramisu & Macarons

RSVP: Call 479.443.3131 or Email kdeans@fayettevillecc.com

Food & Beverage



AMMUNITION WINE DINNER

SATURDAY, FEBRUARY 15TH

6:00PM COCKTAILS

7:00PM DINNER

\$50 PER PERSON

Wine Representatives from Central Distributing will be on hand to discuss the wines during each course. Chef Levi is working on a delicious menu to pair with the selection of wines which we will send out soon!

RSVP to Kristie at kdeans@fayettevillecc.com or call 479.443.3131 to reserve your spot!

Food & Beverage

Chef's Cravings:

This month I wanted to share a very delicious soup recipe. Here is a hint; it goes really well with a grilled cheese on a cold day. That's right, tomato basil soup! A very easy recipe and here is what you will need:

2 cans of diced, whole, or pureed tomatoes, preferably Roma or San Marzano.

2 Quarts Chicken or Vegetable Stock

4 Minced Garlic Cloves

Half Yellow Onion, Diced

Half a Stock of Celery, Diced

Salt

Pepper

Fresh Basil, Chopped

1 tsp Thyme Leaves

1 tsp Oregano Leaves

Half Pound Butter

½ to 1 Cup of Flour

First sauté the celery, onion & garlic. Cook until they are translucent and then deglaze the pan with white wine, if you want to get fancy, this is completely optional! Add your spices; thyme, oregano, then add the stock. To the stock, add salt and pepper to your liking. I always recommend this to taste because everyone is different. Puree or chop your tomatoes and add them to the soup. You really want the tomato juice and sauce more than the tomato pieces, as we will strain at the end. Bring all of this to a boil, then turn off. In a separate pan make the roux, the flour and melted butter. Cook the roux on low heat for a minute or so while stirring it so it doesn't burn. Add the roux to the soup and stir in very well. Now bring the soup back to a low boil to cook out the roux. If it doesn't get thick enough, do this process again. When your soup tastes how you would like and has the right consistency, you are going to strain it. Strain through a fine enough strainer to remove the veggies and tomato pieces from it. The result you want is a smooth, creamy soup. Once it is strained, add your chopped basil, stir, and serve it up with a delicious grilled cheese, or even by itself!

- 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.

Call the office to check availability.

Special Events



Easter Kid's Lunch & Egg Hunt

Saturday, April 11th

11:00AM-1:00PM

Buffet, Easter Bunny,
Egg Hunt
& Petting Farm

Easter Sunday Buffet

Sunday, April 12th

11:00AM-2:00PM

Chef Levi's Easter Buffet
with Breakfast
& Lunch Items

Email kdeans@fayettevillecc.com
or call 479.443.3131

February 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	Jackpot Nights are any evening we are open for dinner Friday-Thursday!					1
2 Super Bowl Specials	3 Club & Course Closed	4	5	6	7 1st Friday Prime Rib Night	8
9	10 Club & Course	11	12	13	14 Valentine's Dinner	15 Wine Dinner
16	17 Club & Course Closed	18	19	20	21	22
23	24 Club & Course Closed	25	26	27	28	29

Fayetteville Country Club

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