Fayetteville Country Club

January 2018 Newsletter







Annual Meeting Tuesday, January 23rd 6:30pm Please plan to attend. Light Refreshments & Member Sign Bar

Please email kdeans@fayettevillecc.com to sign up.

CLUB NEWS

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.

Are you ready for some Football?!

FCC has NFL Red Zone! Come out and watch your favorite NFL team! We will be offering Game Day Specials!

Welcome New Members! Steve & Peggy Kranz Don't forget we offer To Go Family Meals! Give us a call and place your order!

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 2002 \$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

FOOD & BEVEROGE

Chef's Cravings:

Goodbye 2017!! Hello 2018!! Cheers to a great year and on to another! We hope all of you had a Merry Christmas and have a safe and Happy New Year! On that note, we will have a special New Year's Eve dinner in the Razorback Dining Room on December 30th. I will have a limited menu similar to last year with a few options to choose from for entrees and a set salad and dessert. Call the office to make reservations.

On another note we have officially promoted Matt Olson to Sous Chef, so congratulations to him! All of us on the food and beverage team agreed he was a perfect fit for the job. Over the last year or two we haven't had an official Sous Chef other than myself before I was promoted. The reason we chose Matt was because he is a great leader and cook. He has managed restaurants and kitchens before, and along with his professionalism, it was another reason he fit the bill. Matt has been with us since March of 2017 and has been doing an awesome job since day one. We are happy to have made this promotion official! If you see Matt, be sure to say hello & congrats to the new Sous!

Happy New Year from the kitchen staff here at Fayetteville Country Club! - Chef Levi Zindl



Congrats to Matt Olson! Matt was promoted to Sous Chef this past month! We are lucky to have Matt as part of our FCC team!

GOLF & GREENS

Notes from the Pro!

2017 came to a close with a golf tradition, our Grinch Event. A reminder for those that played in the Grinch, all your credits will be carried over to in stock pro shop merchandise for 2018. Thanks for a great event!

We are finalizing the 2018 Tournament Schedule. Dates to save will be the 2018 Steven W. Arnold Member Guest the weekend of Friday June 8th through Sunday June 10th. Our Men's Match Play will begin Friday July 6th and end on Sunday July 8th. Our Fireworks Celebration will be Wednesday July 4th. FCC Men's Member Member will be August 24th – 26th. Full Schedule will be out upon completion.

Thank you for a great 2017 and looking forward to another fun filled Season. Happy New Year to All!

Sincerely,

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

2018 Cart Plan Application

Please note that 2017 Cart Plans will automatically renew on January 1st unless a written notice is received.

If you are interested in participating in the Cart Plan, please complete the form attached in this email and return to the business office at your earliest convenience.



GOLF & GREENS

Golf & Greens:

This time of year is certainly not the busiest on the golf course, but we do have plenty of work to do considering most of the staff is seasonal and there are only 5 of us currently working. On these bitterly cold days, we spend time washing and detailing mowers and carts, painting and repairing course fixtures, and performing maintenance and repair on the maintenance fleet. The inspection and replacement of hundreds of bearings, seals, hoses and other various parts is especially important to our operation. It is this winter work that helps prevent breakdowns next summer during the golfing season.

When the weather allows, winter is also a good time to work on any small in-house projects we may have. You may have recently noticed the work going on near the 10th tee. We have removed the old cart path and turnaround near the forward tees. When complete, we will direct cart traffic through the parking lot to a newly constructed turnaround and landscape bed that mirrors the one on the back tee box. This work will make for easier navigation while improving the aesthetics of an unsightly area.

As I am sure you have heard or read, FCC has been working with golf course architect Andy Staples to amend and update the Golf Course Master Plan that was originally completed in 2009. We have completed a number of projects included on the original Master Plan and used it as guide any time we added tees, planted trees and landscaping, or completed any other type of project on the course. Mr. Staples visited FCC again in early December and met with the Golf and Greens Committee and other concerned members to gather feedback for this work. This amended Master Plan is intended to be an achievable update to our course that will keep it relevant as we move toward our club's centennial year. Mr. Staples plans to have an overview of the Plan complete by the Annual Meeting on January 23. I hope to see you then.

I wish you all the very best for the upcoming year and be sure to make it your goal to play more golf with us in 2018.





-Brandon Nichols, Golf Course Superintendent

SPECIAL EVENTS

Join us for dinner Saturday, December 30th

& ring in the new



year a day early with a special menu from Chef Levi. *Reservations Required*.

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.

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

Valentine's Dinner Wednesday, February 14th 5:00pm-8:00pm Razorback Dining Room Enjoy Levi's Special Menu Reservation Required

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

JANUARY 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
31	1 NYs Day Club Closed	2	3	4	5	6
7	8 Club Closed	9 Yoga 9-10a	10 Yoga 9-10a	11 Yoga 9-10a	12	13
14	15 Club Closed	16 Yoga 9-10a	17 Yoga 9-10a	18 Yoga 9-10a	19	20 Father/ Daughter Dance
21	22 Club Closed	23 Yoga 9-10a Annual Meeting	24 Yoga 9-10a	25 Yoga 9-10a	26	27
28	29 Club Closed	30 Yoga 9-10a	31 Yoga 9-10a	Нарру Но	urs Tues.—F	ri. 4-6pm

Fayetteville Country Club

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Fayettevillecc.com

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