

FAYETTEVILLE COUNTRY CLUB JULY NEWSLETTER



Sunday July 4th Celebration

5:00pm-8:00pm Dinner Buffet

Reservations required for the dinner. No dinner service after 5:00pm in the dining room. Buffet only. Sign up through Sign Up Genius:

<https://www.signupgenius.com/go/904054DAAA92AA3F94-july>

5:30pm Golf Cart Parade

Parking Lot

No reservations needed for the parade. Please arrive 10 minutes prior for a spot in line.

Bounce House, Music & Fun throughout the evening with Fireworks at Dark!



Club Open

Regular Hours
Monday, July 5th
for the Holiday
Weekend!

Club Closed

Tuesday, July 6th



**PLEASE
SLOW
DOWN**

Please watch
your speed
while driving
on the hill!

JULY DINING ROOM HOURS

Tuesday-Thursday & Sunday

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-8:00pm

Bar: 10:00am-9:00pm

Friday-Saturday

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-9:00pm

Bar: 10:00am-9:00pm

Course/Range Hours:

Course: Tuesday-Sunday: 8:00am-Dark

Range will close 1 hour before sunset on Tuesday & Thursday-Saturday. Wednesday & Sunday, close at 6:00pm.

POOL HOURS

Tuesday-Friday Pool Hours: 10:00am-8:00pm

Saturday & Sunday Hours: 9:00am-8:00pm

Pool Food Service Hours: 11:00am-7:00pm

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:

A big congrats to Livie Mae Yates! Livie got her first hole in one on #9—88 yards with a driver on Saturday, June 26th! Great job, Livie!



CLUB NEWS:

JULY 4TH WEEKEND:

The club will be open regular hours on Monday, July 5th for the 4th of July Holiday weekend.



The club will be CLOSED on Tuesday, July 6th.

PARKING/TRAILERS:

Parking is limited this summer. If you are able, we ask that families come in one car and try to carpool with friends. No trailers will be allowed to park on property now through Labor Day.

SPEEDING:

**PLEASE
SLOW
DOWN**

Please be respectful of your fellow members and neighbors on the hill by watching your speed while driving in the parking lot and to and from the club. Thank you.

POOL RULES:

Please note that all swimmers who are not potty-trained **MUST** wear a swim diaper at all times. **NO EXCEPTIONS. We strongly recommend Neoprene Swim Diapers.** In the event of an accident, both the wading/baby pool and main pool must be closed for 24 hours.

NOTES FROM THE PROS:

It has been a great start to the golf season! We have enjoyed seeing all of you out playing and enjoying the course!

Member Member was a huge success! Thank you to all who participated and a big congrats to our new champions, Noah Lopez / Palmer Hays.

Our first Junior Golf Camp this past month was great fun! Our July camp dates are changing slightly due to the club being open on July 5th in observance of the holiday weekend. The start of the camp will be Tuesday, July 6th and finish on Friday, July 9th. Tuesday will be a 8:30am start and go until 10:30am to ensure we cover what was planned for Monday. After Tuesday, we will be back on schedule 8:30am-10:00am for Wednesday-Thursday. Friday we will start at 9:00am-10:30am and conclude with lunch and awards.

PGA Jr. League is winding down. Thanks to all who have let us have your junior golfers. This has been a rapidly growing event and we look forward to what the future will bring with the league.

Upcoming Events:

Match Play is July 3rd-5th. Match Play Calcutta Friday, July 2nd 6:00pm.

4 Ball starts Thursday July 22nd with a Practice Round. TEE TIMES ARE REQUIRED FOR ALL PLAY. Friday, July 23 – Sunday, July 25 , the Course will be closed each day. On Sunday, check for possible times after 4:00pm.

Reminders:

- Please remember to check in with the golf shop before play with your name and member number so we can record accurately.
- Fridays, Saturdays & Sundays singles and groups of 2 may play before 9:00am or after 2:00pm only.


We look forward to seeing you on the course!

Golf Professionals: Bill Agler & Brian Rich

Match Play Calcutta: Friday, July 2nd!

6:00pm Rules / 6:30pm Calcutta

We will be auctioning off low member numbers that are available. Income will go to benefit club capital projects.



CHEF'S CRAVINGS:

Summer is officially here! It is great seeing all of you out enjoying your club! The menu is selling great, the pool is in full swing and golf is always rocking and rolling! During these busier months, I try to keep the newsletters short and sweet, so this month I am going to go with a tasty recipe, one that I know you will all love! Asian Pork Belly, as it seems to be a big hit and not a hard one to execute! First, you will need:

Pork Belly

1 Cup Soy Sauce

1 Cup Water

2 TBSP Grated Fresh Ginger

2 TBSP Fresh Minced Garlic

1 Bundle of Green Onion

½ Cup Brown Sugar

1 TBSP Szechuan Peppercorns (Optional)

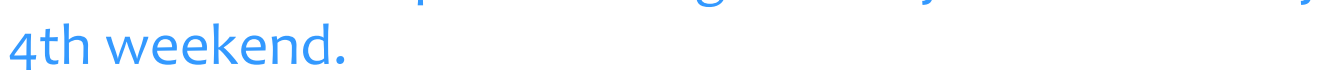
This is a very simple recipe, the only thing is that it takes patience while it is cooking because it smells so good! Place the pork belly in a greased pan sized so that the pork has some breathing room. Be sure to grease the pan because the soy sauce and brown sugar will create a mess that you will not want to clean up after you enjoy eating this meal! Mix the soy sauce, water, ginger, garlic & brown sugar together and pour over the pork belly in the pan. Roughly chop the green onions and spread around the pork belly, as well as the Szechuan peppercorns if you are using. Cover the pork in plastic wrap and foil. Ideally, if you have time, let the pork marinate overnight or up to 24 hours. When ready to cook, low and slow gives this the texture we are looking for. I recommend 300 degrees for about 3-4 hours. Check the pork at around 2 hours, 30 minutes to make sure it is properly braising, a fork or knife is fine to test. Once the pork has finished, I recommend letting it rest to the point where you can slice it without it falling apart. Once fully cooled it will harden up with all the fat and be much easier to slice. Slice into strips or cubes of your liking, sear it and you then have a perfect delicious Asian pork belly!

Looking forward to seeing you at the club!

Chef Levi Zindl

PRIME RIB NIGHT:

There will be no prime rib night in July due to the July 4th weekend.



JULY 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Scotch Foursome	2 Match Play Calcutta	3 Match Play
4 July 4th! Match Play	5 Open Course Open Match Play	6 Club & Course Closed Jr. Golf Camp	7 Jr. Golf Camp	8 Jr. Golf Camp Scotch Foursome	9 Jr. Golf Camp	10
11	12 Club & Course Closed	13	14 Ladies Flag Day	15 Scotch Foursome	16	17
18	19 Club & Course Closed	20	21	22 4 Ball	23 4 Ball	24 4 Ball
25 4 Ball	26 Club & Course Closed	27	28	29 Scotch Foursome	30	31

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