

# Fayetteville Country Club

June 2017 Newsletter





# Member Guest Tournament

We still have spots available for this year's

*13th annual Steven W. Arnold  
Member Guest Tournament!*

Friday, June 9th-Sunday, June 11th

*Friday*

11:00am Players Luncheon

12:00pm Selective Drive Alternate Shot

Directly Following the round will be Dinner & Calcutta

*Saturday*

6:30am Breakfast / 8:00am Shotgun I

18 Hole Scramble

11:00am-1:30pm Lunch

1:00pm Shotgun II

Dinner with Spouses Followed By Casino Night

*Sunday*

6:45am-9:00am Breakfast

11:00am-1:00pm Lunch

2 Person Best Ball

Tee Times Start at 7:30am

Course Prizes, Hole in One Prizes,  
& Casino Night Prizes for our big winners!

Call the Pro Shop or email Bill at [baglerfcc@aol.com](mailto:baglerfcc@aol.com)

# Club News

## **Congratulations to John!**

The Board wanted to recognize our General Manager John Spies on his recent trip to Washington D.C.

John was selected to be on a 10-person committee for the Club Managers Association of America. This committee met in D.C. at the beginning of May with a focus on strategic planning and corporate relations.

John was extremely honored to be one of the few selected out of thousands of Club Managers.

Just another example of the great leadership team we are lucky to have here running our Club.

Please tell him congrats next time you see him!

- Fayetteville Country Club Board of Directors

## **Welcome New Members!**

Brandon & Kayla White

Jake Rylee Jr.

Alex & Hannah Joannes

Ben & Teresa Fuller

Kevin & Sarah Wasemiller

Blake Darnell

Mika & Amy McFadden

Joshua & Alexandra Luther

David & Jennifer Enlow

Edward Hurley

## **ClubCorp: ClubBenefits & Signature Gold**

**ClubBenefits** is now included in your FCC membership at no additional cost and allows you to access hundreds of private clubs and entertainment venues as you travel.

If you want to sign up for **Signature Gold Unlimited**, you will enjoy complimentary green fees at over 260 golf & country clubs and complimentary dining at city clubs. This is a \$50 per month fee that will be charged to your member account if you sign up by **June 15th**. You can back out at any time, but if you wish to reinstate the benefits, there is a \$5000 enrollment fee. FCC is allowing members to sign up by **June 15th** without paying the \$5000 enrollment fee.

For more details, call the office or visit  
[www.ClubCorpNetwork.com](http://www.ClubCorpNetwork.com) or  
[ClubLine@ClubCorp.com](mailto:ClubLine@ClubCorp.com).

## **Congrats to the Stidham Family!**



**Anna Margaret was born Monday, May 15th at 5:57pm. 8.3lbs and 19 1/2in.  
All are doing well!**

## **Special Notes:**

- Please note: Accounting is going paperless! We will be sending all statements through email. Let us know if your email address has changed so we can update. If you still wish to receive your statement via mail, please call the office at 479.443.4144.
- Please remember that payments are due on the 10th of each month and late charges go into effect after the 20th.
- Please feel free to send us any pictures of you and your family enjoying the club. Also, any birth announcements, special celebrations or awards so we can recognize you and your family in our newsletter.

**Congratulations to Grant Hall!  
On Tuesday, May 30th, he made  
a *Hole in One* at Pinnacle  
Country Club on #15!  
146 yard, 7 Iron Shot.  
His son Jason Hall witnessed  
the shot.**

**Great job!**

# Club News

**Fayetteville Underground:** You may have noticed new artwork around the clubhouse. FCC is working with Fayetteville Underground to help decorate our walls! We will be rotating the artwork every few months. All is for sale and if you are interested in purchasing, just let us know! We are featuring two artists for June. **On Wednesday, June 14 at 5:30pm**, we will host a *Meet the Artist* Reception. Come out and learn more about each artist and see their beautiful work throughout! To RSVP, email [kdeans@fayettevilleecc.com](mailto:kdeans@fayettevilleecc.com).

**\*\*A special thank you to Mary Storey for all her hard work & time in leading this project for us!\*\***

## ***Celestine Eichler:***

Celestine Eichler is a local artist who graduated from the University of Arkansas with a BA Degree in Marketing, with a Minor in Advertising and Public Relations. She is from a large family of artists. Her Dad worked in Woodworking, and five of her eleven siblings are still practicing artists. In addition, her daughter Amy is also currently a painter at the Fayetteville Underground.

Celestine was co-owner of The Gallery on Dickson during the 1990's, alongside fellow local artists Wilnita Holland, Ellen Lewis, and Jane Weir (Garrison) Davidian. Her work has been exhibited in Dallas, Little Rock, and Fayetteville as well as in private collections throughout the country.

She has travelled to Honduras many times since 1997, teaching drawing and painting to young people and has maintained lifelong friendships with many of her students and their families.

Celestine's usual medium is oil paint, although she sometimes will begin large paintings in Acrylic and finish with oils. She has studied with Daniel Gerhartz, Scott Burdick, Kevin Beilfuss, Juan Ramirez, and Guido Frick, among others and has hosted numerous Oil Painting Workshops.

Celestine is a member of Portrait Society of America, Artists of Northwest Arkansas, and Plein Aire Painters of the Ozarks. Celestine currently resides in Fayetteville with her husband, John.



## ***Karen Ahuja:***

Karen is a visual artist working primarily in acrylics and mixed media. She started painting in 2011 and found that her passion for painting included not only the creation of her work, but the promotion of it. Karen has a BA marketing degree with a concentration in graphic



design from the University of Cincinnati. She has a MBA in Marketing from Xavier University. Her experience in graphic design and marketing has allowed her to balance the need for creating and promoting her art. She is on the board of the Artists of Northwest Arkansas and holds the positions of Regional Show and Social Media chair. She has been published in the Arkansas Democrat Gazette, National Endowment for the Arts 50<sup>th</sup> Anniversary blog, Professional Artist Magazine blog, East Fayetteville Magazine, Jerry's Artarama catalog and Dick Blick Holiday Catalog. Karen has successfully sold her art in local, regional, national and international markets.



# Club News

## ***KPMG Stacy Lewis AJGA Event June 19th-June 22nd Member Information***

**Monday, June 19th:** Junior-Am at 8:00am. If you would like to register for the tournament, please contact Craig McCullough or JC Deleon.

**Tuesday, June 20th:** First Round Tee Times 7:30am-11:30am. Course is expected to reopen for Member play at 12:30pm.

**Wednesday, June 21st:** Second Round Tee Times 7:30am-11:30am. Course is expected to reopen for Member play at 12:30pm.

**Thursday, June 22nd:** Third Round Tee Times 7:30am-11:30am. Course is expected to reopen for Member play at 12:30pm.

- The Club needs volunteers to assist on the course and around the club. We also need housing for AJGA Staff. Please contact Tim Stidham for volunteer information and/or to sign up.
- We need volunteers to give up their lockers for the Juniors. Please contact Bill Agler or Jorden Rodman in the Pro Shop.
- Lastly, the Clubhouse will be open for normal hours for dining, bar service and pool. We hope you'll use the club while watching the future PGA and LPGA players on your home course!

Craig McCullough, Tournament Chair: [cmccollough@gmail.com](mailto:cmccollough@gmail.com)

JC Deleon, Tournament Co-Chair: [JC.Deleon@ColonialLife.com](mailto:JC.Deleon@ColonialLife.com)

Tim Stidham, Tournament Volunteer Coordinator: [tims@simsrenner.com](mailto:tims@simsrenner.com)

# FCC Graduates

**Congratulations to our FCC graduates!**  
**Best of luck in your future endeavors!**



Alexandria C. Martin graduated from LSU on May 12th. Summa Cum Laude, double major in French & English. Parents Todd & Marti Martin.

Alec Russell Brittenum graduated from FHS. Parents Jon & Melissa Brittenum.



Reed Orr graduated from Prairie Grove on May 20th. Grandson of Rick & Raylene Reed.

Sam Hudson graduated from Texas Christian University with a Bachelor of Science in Business Administration. Parents Tammy & Read Hudson.

## Your FCC Staff



Leah Hart graduated from UofA with a degree in Communications and with a minor in History.

Carly Roquemore graduated from UofA with a degree in Kinesiology.



# F&B News

Here's to the Summer! In the month of April 2016, we received rainfall of just less than 4 inches and in 2017, it was nearly 13 inches of rain. While this pushed us back on several projects related to season opening, I'm glad to say that we made it on time! I want to thank all the staff members for their hard work and apparent dedication to the club ramping up for season, especially Allen Cates our Maintenance Supervisor. He truly went 'above and beyond' yet again. From painting the parking lot, to hanging artwork, to building furniture.....and even getting in the pool when it was freezing to clean it, Allen has come through for us time and time again. He wins the 'sacrificing your body for the good of the club' award!

Brandon and his staff had to respond to Mother Nature as well. First, it was the unseasonal temperatures causing a lot of early mowing, followed by rainfall as indicated above. On top of that they managed to reinvent the front of the clubhouse and install native rock to several cart paths. In spite of the hurdles, the course looks fantastic and remains one of the best in NWA.

We will have a truly outstanding summer of fun; Live Music on 'First Friday's, Chef Levi's excellent specials and a great collection of new employees mixed in with the 'keepers' from last year. In the 2 years I've been part of FCC, I've not seen a better group of people dedicated to enriching the member experience.

We have engaged in training to a high standard and hope this is reflected in the touch points you receive with our staff. What they lack in experience, they certainly make up in drive, enthusiasm and willingness to excel. Still, should something not live up to your expectations, I hope that you will take the time to let someone from the management team know about it straight away so that we can better research and address.

As I write this, the Memorial Day weekend has just closed. From what I could see and by the comments I received, the weekend was a great success. We all look forward to a fantastic summer!

Thanks for being a part of your club, John

***Chef's Cravings:*** I have hired three new skilled individuals in the kitchen. Matt, who is a great individual and brings a lot to the table with his skills. He has worked at Russellville Country Club, Theo's and Assaggio's in TN. We also hired Mike, who has worked at places such as Noodles Italian Kitchen, Animas Brewery, and Three Peaks Deli in Durango, CO. He was born in the UK and loves his Liverpool Football Club, which translated, is Soccer to us Americans! Our latest hire is Slade. He is another young, up and coming chef who is very educated in Italian cuisine. All of these individuals bring a lot of experience to our FCC kitchen and I am excited about the team I have in place. We, your FCC culinary team, are looking forward to a great summer filled with excellent dining and pool service experiences.

## **Chef Levi's Teriyaki Duck Recipe**

About 4 Boneless Skinless Duck Breast (I use maple leaf farms duck breast)

4 Cups Soy Sauce

2 Cups Water

1 Pineapple, Peeled and Sliced or Cubed

1 Orange, Sliced

2 Garlic Cloves, Chopped

1 Tsp Black Pepper

1 Tbsp Fresh Grated Ginger

1 Cup Cornstarch & 1 Cup Water



On the stovetop in a sauce pot, combine the soy sauce and water and bring to a simmer. Add the pineapple and orange. In a separate pan, sauté your garlic and add to the soy sauce mixture along with the fresh ginger and black pepper. Let this simmer on the stove for about 45 minutes, making sure it doesn't reduce too much or it will result in a salty sauce. After about 45 minutes, bring the soy sauce mixture to a boil.

Mix the cornstarch & water together in a separate bowl and create a slurry. Turn off the boil of the soy sauce mixture and whisk in the cornstarch mixture until smooth. Then return to a boil to activate and thicken the sauce. If you prefer a thicker sauce, just repeat with equal parts cornstarch & water. Remove from heat and cool. Pour mixture over duck breast and marinate for 8-16 hours. If you want, save some marinade for drizzling or dipping.

Pan sear the duck until cooked to your preferred temperature, top with extra sauce. Enjoy! - Chef Levi Zindl



# F&B News



**Meet Kiana Moffett!** Kiana grew up in McKinney, Texas. She attends the UofA and is studying education, primarily in elementary and looking to get her Masters in either special education or counseling. She has two AMAZING dogs, Maverick & Charlie. Maverick will be 3 in August and is full of personality! He's sweet, loveable and a little sassy! Her newest addition is Charlie and she just turned 3 months. She is growing into a giant puppy, 29lbs to be exact! Charlie loves to tug on her brother, lay in the grass and chew on her bones. In her free time, Kiana enjoys watching Greys Anatomy, reading and hanging with her boyfriend, Riley. They enjoy exploring all this area has to offer such as hiking in Devils Den, going to Eureka Springs and eating at all the cool restaurants around. Kiana has worked at FCC for almost 2 years and enjoys getting to know all of the members. We are lucky to have Kiana as part of the FCC team!

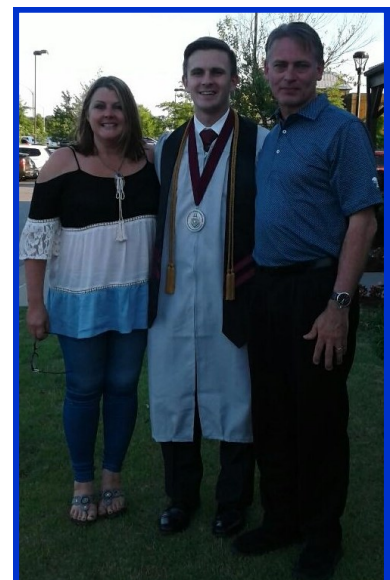
**Peter's Ponderings:** Next time you pass through the club, be sure to say congrats to Carly Roquemore and Kiana Moffett. Kiana has been promoted to Assistant Clubhouse Manager and Carly to Dining Room Manager. These two ladies are assets to the club and have shown great work ethic, dedication to improved member service, and are respected by their peers. With this management structure in place and a busy summer ahead, we can organize staff training in such a way that will translate to continued improvement in service. Your pool managers this summer are Leah Hart and Patrick Flannery, both of whom have been with the club a year. Under their supervision, you'll see an emphasis on pool and cabana cleanliness, organization, and maintaining a safe and fun environment for your family.

My main message to these young managers is simple; LISTEN. Listen to members and the people who you work with. They might not always agree with what they hear but much can be learned from multiple points of view. Club members have great ideas. Not all can be incorporated into the daily operation, but each perspective and opinion should be heard, shared and perhaps considered via the club chain of command. So as we embark on another busy summer, feel free to chat with your management team about any great ideas to make your club better. We'll be listening!

- Peter Donovan, Clubhouse Manager

## Congratulations to Peter's son, Connor Donovan!

Connor graduated Summa Cum Laude from the University of Arkansas Little Rock and has been named the recipient of the 2017 Edward L. Whitbeck Memorial Award. This is the single greatest distinction the university annually bestows on a graduating student.





# Golf & Greens News

## ***Notes from the Pro:***

We had an excellent May with three outside events being very successful! Fayetteville High School Hall of Greats was a makeup date due to rain but attendance was still great. Sheriff Holders annual Cops and Friends Classic, as always a fantastic turn out, and rounding it up was the Chamber of Commerce Spring Swing Classic. June looks to be just as busy with Member Events.

## ***Dates to keep in mind are as follows:***

- FCC Women's Golf Association's Eclectic event is June 7<sup>th</sup> and 8<sup>th</sup>
- 13<sup>th</sup> Annual Steven W. Arnold Memorial Member Guest is June 9<sup>th</sup> – 11<sup>th</sup>
- One outside event with Tyson Foods on June 15<sup>th</sup>, with an early shotgun start and course opens in the afternoon to member play.
- Our annual Parent Child Golf Event is on June 18th, Tee Times will be required all day so come join the scramble fun. Juniors of all ages are eligible to play, especially with our new Family Friendly Tee's.
- June 25th will be our annual Chic Pic. Format is 6-6-6 Best Ball, Alternate Shot the Scramble and is open to all Members. Spouses may not play together as a team. Chic's make their pic's. This event is hosted by our Scotch Foresome Committee.
- June 26th-30th will be our first of two Junior golf camps.

Our marquee event coming up will be the **Stacy Lewis AJGA Invitational** with 50 of the best Junior Golfers in the world. We are in search of those members that would like to help in any way. Practice round and Jr. Am will be Monday, June 19<sup>th</sup> with the event the 20<sup>th</sup> through the 22<sup>nd</sup>. Also, don't forget our Tuesday group at 4:00pm and Scotch Foresome is in full bloom, playing on each Thursday night at 5:30pm. All information on the events listed above can be found in the golf shop. Please feel free to reach out to us with any comments or questions on the upcoming events at 479.442.5112 or email Bill Agler at [baglerfcc@aol.com](mailto:baglerfcc@aol.com).

-Bill Agler, Head Golf Pro

# Golf & Greens News

**Greens & Grounds News:** 2017 has gotten off to a good start for the golf course. After a warm and dry winter that resulted in an early green up of the course, spring has brought temperatures at or below normal and tremendous amounts of rainfall. FCC has benefitted greatly from our position atop South Mountain this spring, especially the last week of April when much of our area received over a foot of rain. While some of our neighboring courses were dealing with catastrophic losses from flood waters, our course got away with only washed out bunkers and a couple of lightning strikes. For this, we are truly grateful.

I am also thankful for our Golf Course Maintenance Staff. Of the 8 employees currently on staff, 7 have at least one season of experience working for us. Having this much staff retention increases our production and makes us much more efficient. It also allows us to cross train employees for different tasks and operating different machines, giving us scheduling flexibility and breaking up the monotony for our employees. We have a great group of guys right now and that makes my job a lot less stressful.

Recently, we have been working on a couple of small projects outside of our typical course maintenance. The first one being the rock work lining several of our cart paths. This work not only adds detail and looks great, but it effectively widens the path so that it is easier to keep carts and maintenance equipment on them.

Emilio, our resident mason and concrete expert, has been responsible for this work. Secondly, we have worked with the house committee and John to make some major changes in the landscape in the front of the clubhouse. In an effort to make this area more open and inviting, we removed much of the old, overgrown shrubs and replaced them with lower growing plants. Dylan Carter, our assistant superintendent, took the lead on this project and did a great job.

We are excited to get to the heart of the golf season. With a little warm weather to get our bermudagrass really going, I expect the course to be in great shape. We look forward to seeing you!

- Brandon Nichols, Course Superintendent



## Important Golf Dates:

June 7th-8th: WGA Eclectic Event

June 9th-11th: Member Guest

June 15th: Tyson Golf Event 9am SG

June 17th: FCCGA Saturday Event/2 Person Shamle Full Handicap

June 18th: Father's Day Parent Child Tee Times

June 19th: Stacy Lewis AJGA Practice Round

June 20th-22nd: Stacy Lewis AJGA Invitational

June 25th: FCC Chic Pic 1pm SG

June 26th-30th: FCC Junior Golf Camp



### Fayetteville Country Club Junior Golf Program Information

**Age group**-5 to 8 year olds

**Time**- 8:30am to 10:00am

**Age group**-9 and older

**Time**- 10:30 am to 12:00pm

**Dates for Junior Golf Camps-**

Camp 1-June 26<sup>th</sup>-30<sup>th</sup> and Camp 2-July 10<sup>th</sup>-14<sup>th</sup>

Please register by June 16th and  
let us know which camp they will be attending.

Cost-\$150.00 per Child



# Special Events

## Meet the Artist Reception Wednesday, June 14th at 5:30pm

FCC is working with Fayetteville Underground to spruce up our walls with local artist's work. Please join us and learn more about the two artists we have on display for June:

*Celestine Eichler & Karen Ahuja*

**Light Hors d'oeuvres &  
Complimentary Glass of Wine/Beer**

All artwork is for sale!

Reception Hosted by Mary & Bud Storey  
& Rick & Amy Sorrell



Please RSVP via email to:  
[kdeans@fayettevillecc.com](mailto:kdeans@fayettevillecc.com)

## 4th of July Celebration



Celebrate with us!

12:00pm Pool Games

4:00pm Golf Cart Parade

Dinner Buffet, Music &  
Fireworks at Dark

First Fridays  
Start June 2nd  
6:30pm

Join us for our first  
"First Friday" event!

Live Music  
Food & Drink Specials

Happy Hours  
Tuesday-Friday  
4:00pm-6:00pm

Enjoy Drink Specials &  
one of Chef Levi's Apps!

Call 479.443.3131 or email [kdeans@fayettevillecc.com](mailto:kdeans@fayettevillecc.com) to sign up for events.

# June 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		Happy Hours Tues.—Fri. 4-6pm		1 Scotch Foresome	2 First Fridays 6pm	3
4	5 Club Closed	6 Yoga 9-10a	7 Yoga 9-10a  WGA Eclectic	8 WGA Eclectic  Scotch Foresome	9 Member Guest & Calcutta	10 Member Guest & Casino Night
11 Member Guest Course Open at 3pm	12 Club Closed	13 Yoga 9-10a	14 Yoga 9-10a  Meet the Artist 5:30p	15 Scotch Foresome	16	17 FCCGA Saturday Event Full Handicap
18 Father's Day Parent Child Tee Times All Day	19	20 Stacy Lewis	21 AJGA Event	22 Scotch Foresome	23	24
		Course Open at 12:30pm Each Day				
25 Chic Pic 1pm Shotgun	26 Club Closed	27 Yoga 9-10a	28 Yoga 9-10a	29 Scotch Foresome	30	
		Junior Golf Camp				

## Fayetteville Country Club

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Fayetteville, AR 72701

Fayettevillecc.com

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