

Fayetteville Country Club

June 2018 Newsletter



FIRST FRIDAY AND WINE TASTING

Friday, June 1st at 6:00pm

Join us on the patio for Live
Music featuring TJ Scarlett
Wine Tasting &
Dinner Specials!

CLUB NEWS

Welcome New & Returning Members!

Derek & Katie Eckelhoff
Hunter Henry
Chuck & Kathy Dicus
Deric & Lauren McConnell
Rachael Rickels
Tadd & Lauren Sapone
Jordan & Amber Wright
Cody & Ryane Ward
Jeff & Angie Ellison
Valerie & Derek Champagne
John & Laura Rodgers

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.

Summer Hours

Dining Room Hours:

Tuesday-Sunday
Bar Opens at 9:00am
Lunch: 11:00am-5:00pm
Dinner: 5:00pm-9:00pm
Bar Closes at 10:00pm

Pool Hours:

Tuesday-Sunday
Pool, Snack Bar & Bar:
10:00am-8:00pm
Pool Food Service:
11:00am-7:00pm



Course/Range Hours:

Tuesday-Friday: 7:30am-Dark
Saturday & Sunday: 7:00am-Dark
Driving & Short Game Range Close 1 Hour Before Dark
Call the Pro Shop for Tee Times or Stop Out

Beverage Cart:

Tuesday-Friday: 10:00am-8:00pm
Saturday & Sunday: 8:00am-8:00pm



CLUB NEWS

The Pool is Open!

Tuesday-Sunday

Pool & Pool Bar: 10:00am-8:00pm

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



See attached
2018 Pool
Rules in this
email!

FCC Swim Lessons



\$15.00 per 1/2 hour

Charged to Member Account

Please contact Kristie at

kdeans@fayettevillecc.com.

Please allow a one week notice for
scheduling.

CLUB NEWS

FCC Summer FAQs

What services will be offered at the Pool?

There will be bar service at the pool house. Servers in red shirts will be walking around taking orders throughout the day. Food service is available as well. Food will be served on the upper patio as food is not allowed on the pool deck.

What are the guest fees for the pool?

There is a \$6 nonmember fee for swimmers.

Do you offer swim lessons?

Yes. Please contact Kristie at kdeans@fayettevillecc.com or 479.443.3131.
Please allow a one week notice for scheduling lessons.

Are beverages served on the Golf Course?

Yes. The beverage cart is Tuesday-Friday 10:00am-8:00pm, Saturday-Sunday 8:00am-8:00pm.

Are guests allowed on the Golf Course?

Yes. Each guest is limited to six 18 hole rounds per year.
Guests are charged a guest fee and applicable taxes.

Are reservations required in the dining room?

In order to staff properly, reservations are always recommended, however not required. Parties of 12 or more must go through Kristie so they may be booked in an available banquet room.

What is the dress code for the dining room?

No swimsuits/cover-ups. Shoes must be worn at all times. No torn or ripped jeans.

Are lockers available for men and women?

Yes. See the business office to book your locker and for pricing.

How does one book pool birthday parties or other functions?

Contact Kristie at kdeans@fayettevillecc.com or 479.443.3131.

GOLF & GREENS

Member Guest Casino Night

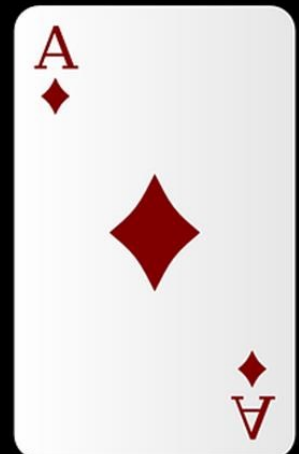
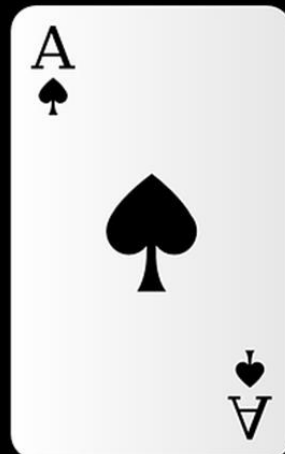
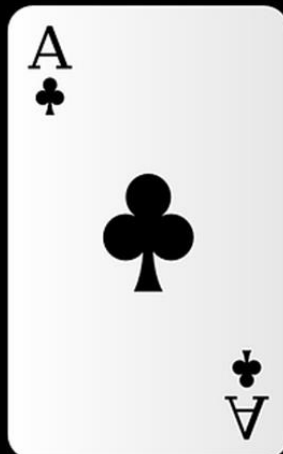
Saturday, June 9th

6:00PM Cocktails

6:30PM Dinner Followed

By Casino Night

Great Food, Drinks & Prizes!



GOLF & GREENS

Important Golf Dates:

June 5th/6th: Women's Eclectic. 8:30am Tee Times.

June 8th-10th: Men's Member Guest.

June 14th: Tyson Golf Event. Shotgun 9:00am

June 17th: Father's Day Parent Child. Tee Times all day.

June 18th-22nd: Jr. Golf Camp.

June 24th: Chic Pic. 1:00pm Shotgun. Front 9 Cleared by 1:00pm.



FCC Jr. Golf Camps

Junior Golf Camps

Camp 1: June 18th-22nd

Camp 2: July 16th-20th

Age Group: 5-8 year olds

Time: 8:30am-10:00am

Age Group: 9 years old & up

Time: 10:30am-12:00pm

Please register by **June 11th** and let us know what camp they will be attending.

Cost is \$150.00 per child

Please make checks out to Fayetteville CC Jr. Golf

See attached registration form in this email.

Come join the fun!

Call the Golf Shop at 479.442.5112 or email baglerfcc@aol.com with any questions.

GOLF & GREENS

Notes from the Pro:

Summer is here and golf is firing up! Member Guest is around the corner on June 8th-10th. We still have spots available so come join the fun. We are taking sign ups for our 1st of two Jr. Golf Camps on June 18th-22nd. Ages will be from 4 to 8 and 9 and up. Come join in the fun. See attached registration form in this email.

Our annual Chic Pic will be Sunday, June 24th with a 1:00pm shotgun start. So, Chic's, make your pic! This is open to all.

Qualifying will begin for the Men's Match Play for these flights: Championship, Sr. Flight 50-64 and Super Sr. 65 and up.

All other participants will be placed in flights according to Handicap Index. Match play dates are July 6th-8th.

Couples Golf is in full swing with our Scotch Foursome. We play each Thursday beginning at 5:30pm. Come join us for great golf and food!

- Bill Agler, Golf Professional

PGA Junior League Dates:

Pinnacle at Fayetteville on June 16th
Fayetteville at Springdale on June 30th.
First Tee at Fayetteville on July 14th.
Fayetteville at First Tee on July 21st.

**Times for Matches could change.
Matches as of now will Shotgun at 2:00pm.**

GOLF & GREENS

Golf & Greens:

In this column last month, I was complaining about the cool weather and how the bermudagrass was in need of warmer soil temperatures to really start growing. Well, we got our warm temperatures and it looks like they are here to stay. That is good news for all the sod we have laid and for recovery of the areas affected by winterkill. The bermudagrass is rocking now and the struggle begins to keep up with the mowing and weed eating. The course is filling in nicely and rounding into form just in time for the annual Steve Arnold Member-Guest tournament.

We have completed the work to fill in bunkers on holes 1, 2, 10, and 13. Sod was rolled out on these areas the week on May 14. We still need to top-dress these areas with sand to smooth them out, but the sod is quickly growing in and looking good. Work will continue this coming week toward finishing the new back tee on hole 14. Our plan is to have the dirt work complete and have it sodded within the next week or so and then opening it for play before Match Play.

I want to send a special "Thank You" to Anne Butt for all her work on our landscaping around the clubhouse and out on the course. After redoing the landscaping around the tee signs last fall, she headed up the effort to redo the front and the back of the clubhouse this spring. And this wasn't just directing traffic and making suggestions. Anne and Vicki Parker spent all day under a blazing hot sun digging holes, planting plants and watering them in to make sure the project was completed correctly and in a timely fashion. Thank you, ladies! Great job.

We finally got our seasonal summer staff in place over the course of the last two weeks. We have some great young men working for us this summer. They still have some learning to do about the job, but they are everything you look for in a new employee. They are on time, eager to learn, easy to get along with, and work hard while they are here. I feel really fortunate to have them on board and I am excited about what we will accomplish this summer.

Finally, I want to formally welcome our new Assistant Golf Course Superintendent, Grant Harvey. Grant is from Magnolia, Arkansas. He started out on the maintenance staff at the Alotian Club and worked his way up to the Irrigation Technician position before going to Rutgers University to get his Turf Management certificate. From there, he did an internship at Augusta National before being hired as the Second Assistant Superintendent at Naples National Golf Club in Naples, Florida. He was most recently the Assistant Golf Course Superintendent at Collier's Reserve Country Club in Naples before coming here to FCC. We are obviously very excited to have Grant here working with us. Please join us in welcoming him to FCC.

As we really get into the heart of the golfing season, please remember to take the time to repair your ball marks on the greens, fill your divots in the fairways and tees, and rake the sand after you have played out of the bunkers. It is a tremendous help to the golf course maintenance staff and, more importantly, it is the courteous thing to do for your fellow club members that play behind you. Thank you and I look forward to seeing you on the course.

-Brandon Nichols, Golf Course Superintendent

FOOD & BEVERAGE

Chef's Cravings:

BAM! And...it's hot outside! Just like that we go from a 30 degree week to 70 for a few days, and now we are officially in the 80s and above. As I've noticed in recent years, the weather patterns have become very inconsistent. Winter was actually a bit cold this year, spring stuck around for a cup of coffee, and then summer hits. I will say though that summer is consistent in Arkansas; muggy and miserable. With all this being said we all know what time it is. POOL SEASON, as well as many golf tournaments. This year we decided to just roll with the regular dining room menu at the pool. This way all members can get their favorites indoors and out. Dinner specials will still be strictly indoors as I can't present a filet or red snapper very pretty in a pool basket. Also we have a new happy hour format where we will offer a few small plate specials during the hours of 4PM-6PM, priced very reasonably. This menu will make its debut on Tuesday May 29th. I hope everyone has a fun and exciting summer! Now excuse me while I go jump in the pool to cool off, just testing the waters for ya. Hehe!

- Chef Levi Zindl

Summer Happy Hours & Wines of Summer! Stop out and enjoy our Happy Hour Specials, Delicious Summer Wines & our Small Plate Menu!



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

Tuesday

\$3 Draft Beers

Wednesday

"Wellness Wednesday"
\$3 Well Drinks

Thursday

1/2 Off All Drinks from the Cocktail Menu

Friday

"Prosecco on the Patio"
\$3 Prosecco

Ask your server about our Summer Cocktails
& Small Plate Menus!!

Wines of Summer!



Wimmer Gruner Vetliner

Crystal clear and mineral. One of the great food wines, perfect for your lunch salad.
\$6

King Estate Pinot Gris

Oregon has given the classic French grape a new world spin that shows its floral notes beautifully on warmer days.
\$6

Sables d'Azur Rose

A dry, fresh and clean rose with crispy acidity; a wonderful souvenir or Provencal!
\$6

Hi! Prosecco

Made with Prosecco grapes from Veneto, Italy. This is a relaxed sparkling wine that pairs well with any dish and occasion.
\$6

El Terrano Albarino

One of the best wines on Earth for seafood, this is perhaps Spain's most notable white wine. Crisp, elegant and fresh!
\$6

Vega Sindoa Garnacha

For the summer night dinner, hailing from a very warm region in Spain, a rich red wine with strawberry and viscosity to make the day complete.
\$6

FOOD & BEVERAGE

Hmm, not sure what to do for dinner?
Well come out and let Chef Levi and his team take care of that and enjoy his daily dinner specials.

Kids eat healthy & receive
FCC Bucks! Redeem those
Bucks for Prizes from our
Treasure Chest!



Fayetteville Country Club Kids Menu

Redeem FCC Bucks for Prizes!

The Healthier You EAT, the More Bucks You Get!



MENU

SANDWICHES & STUFF

Choice of Fruit, Fries, Chips or Apples with Peanut Butter
Get \$1 FCC Buck if you add Broccoli or Carrots to ANYTHING,
But you have to EAT it!

Grilled Cheese	\$4.50
PB & J	\$4.50
Jumbo Hot Dog or "Octodog"	\$4.50
Mini Burgers (2)	\$4.50
Mini Corn Dogs	\$4.50
Chicken Tenders	\$4.50
Mini Cheese Sticks	\$4.50
Mac N Cheese	\$4.50

TINY TIDBITS FOR TOTS

Everything Sliced & Diced. Choose Any 3 Items.

Fruit, Chicken, Ham, Turkey, Carrots, Broccoli,
Mashed Potatoes, Cucumbers, Avocados

No Charge

ENTREES

Grilled Chicken

Served with Rice or Mashed Potatoes,
Broccoli & Carrots

\$5.25 (\$2 FCC Bucks)

Cheese Flatbread Pizza

\$4.50 (\$1 FCC Buck)

Buttered Noodles

Served with Broccoli & Carrots

\$4.50 (\$1 FCC Buck)

Turkey & Cheddar Rollups

Served with Fruit

\$4.50 (\$1 FCC Buck)

SPECIAL EVENTS



July 4th Celebration

Wednesday, July 4th
Golf Cart Parade at 5:30pm
Activities, Bar, &
Dinner Buffet at 6:00pm
Fireworks at Dark
Don't miss out on the fun!!

*Call 479.443.3131 or email
kdeans@fayettevillecc.com for reservations.*

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

SPECIAL EVENTS

FIRST
FRIDAYS



JOIN US ON THE PATIO
FOR LIVE MUSIC BY
RANDY SOLLER
FRIDAY, JULY 6TH
6:00PM

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

Your FCC Staff Grads!



Kiana Graduated with a Bachelors of Education in Educational Studies. She is planning to head to Grad School to get her Masters in Counseling.

Tyler Wilford Graduated B.S.B.A with a major in Accounting & Finance. He is going to UT, Austin to complete his Masters in Accounting.



Patrick Flannery Graduated in Marketing and Supply Management. He is planning on taking a few months off to enjoy the summer.



Merritt Prince Graduated with a Bachelor of Science in Public Health. She is going to UAMS College of Nursing in Little Rock for BSN.



June 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 First Fridays!	2
	Happy Hours Tues.—Fri. 4-6pm					
3	4 Club Closed	5 Yoga 9-10a Women's Eclectic	6 Yoga 9-10a Women's Eclectic	7 Yoga 9-10a Scotch Foursome	8 Member Guest	9 Member Guest & Casino
10 Member Guest	11 Club Closed	12 Yoga 9-10a	13 Yoga 9-10a	14 Yoga 9-10a Scotch Foursome	15	16
17 Father's Day Parent Child	18 Club Closed	19 Yoga 9-10a	20 Yoga 9-10a	21 Yoga 9-10a Scotch Foursome	22	23
24 Chic Pic	25 Club Closed	26 Yoga 9-10a	27 Yoga 9-10a	28 Yoga 9-10a Scotch Foursome	29	30

Fayetteville Country Club

3335 S. Country Club Drive

Fayetteville, AR 72701

Fayettevillecc.com

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