

Fayetteville Country Club



March 2019 Newsletter

Swine & Wine BYOB Wine Dinner



Saturday, March 30

6:30pm Hors d'oeuvres / 7:00pm Dinner

\$50 per person *(Limited Space Available)*

Join us for a four course dinner & bring a bottle of wine or two to share with the table!

Chef Levi will be creating a menu featuring pork so we ask that you bring a wine from the United States or other new world region such as California Cabs, Zinfandel, Syrah and big, flavorful whites.

RSVP to 479.443.3131 or email kdeans@fayettevillecc.com

CLUB NEWS

CPI Increase

On your March 1st statement, you will notice a 1.6% increase to your monthly dues. This is based on the Consumer Price Index and allows the club to keep pace with increasing costs and to avoid periodic large dues increases.

Membership Type: New Dues as of March 1st:

Combined:	\$336.16
Combined II:	\$268.91
Combined III:	\$201.68
Social:	\$103.42
Non-Resident:	\$175.82
Century:	\$227.54

Lost & Found

There is a little girls red jacket that was left from the Father/Daughter Event. If you are missing a jacket, feel free to let us know or stop by and pick it up. Thank you.

CLUB NEWS

March Hours Start Tuesday, March 12th

The Dining Room will be Open:

Tuesday:

Lunch: 11:00am-5:00pm

Bar Closes at 8:00pm

Wednesday-Saturday:

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-8:00pm

Bar open till 9:00pm

Sunday:

Brunch-Lunch: 11:00am-5:00pm

Bar Closes at 8:00pm

Happy Hour will be Tuesday-Sunday 4:00pm-6:00pm

Welcome New & Returning Members!

Alex & Abbi Martin

Paul & Jan Austin

John & Melinda Lyons

Erich & Melissa Berrett

Evan Madsen

Jonathan & Jennie Baker

Daniel & Karen

Blasingame

Samuel Marx

Josh & Kelley Waggle

Juston & Mandie

Ramirez

Kirby & Janae Vitale

CLUB NEWS



Wednesday
Evenings are
Neighborhood
Nights!

Join your hilltop neighbors for drinks, apps or dinner on Wednesday Evenings! All are welcome and you do not have to live on the hill to come. This is a great way to meet your fellow members and enjoy Levi's delicious menu & specials!

Daylight Savings Time

*It's time to
spring
forward!
Sunday,
March 10th*



FOOD & BEVERAGE

Chef's Cravings:

This time around the Chef's Cravings are Sous Vide foods and How To. Sous Vide is the technique and the Immersion Circulator is the piece of equipment used. The process is quite simple, so if you consider yourself to be an amateur, this process can make you look so cool at that dinner party when your steak hits the table at an absolute perfect medium rare temperature.

First take your cut of meat; in this case, I will talk beef tenderloin filets. This tends to be a tough steak to cook a "perfect" temperature on due to the thickness. I like to marinate them in oil, herbs, however you prefer. I tend to hold off on salting until after the sous vide process is done, and before I mark it on the grill or pan, but we will get to that. Seal the meat in a food saver bag with zero air in it. Zip lock bags work well too if you do not have the food sealer, but make sure they are good quality. It will not be the end of the world if a little water gets in, but you do not want to saturate a nice piece of meat in water. While the meat is marinating, you can fire up the immersion circulator in a tub or container of water, preferably something plastic, like a Lexan tub. Make sure the water isn't higher than the max line on the circulator. Set it to the desired temperature:

Rare – 120-125 Degrees / **Medium Rare** – 130-135 Degrees / **Medium** – 140-145 Degrees / **Medium Well** – 150-155 Degrees, Not Recommended / **Well Done** – Do yourself a favor and don't.

Once it has hit the temperature you want, drop you filets in the water bath for an hour. Do not worry about overcooking. The water will not go a degree above the desired temperature you set. If you have set it at 140 degrees, your filets can be submerged for up to 2 hours and it will not affect it. After the filets have reached the desired temperature, take them out and remove them from the sealed bag and now salt them. Then you want to put a sear or grill marks on your steak and you're done! At this point the steak is cooked perfectly, now you're just looking for that sear of flavors on the outside. That's it, now you know how to sous vide a beef filet perfectly.

- Chef Levi Zindl

Peter's Ponderings:

Two months into the new year and two great family events achieved. Candyland and the Father Daughter Mad Hatter party were very well-received and we've only begun. 2019 at FCC promises to be full of fun events for all ages and as those that attended the first two events have seen, we do parties right.

There's been a surge in dining business, especially on Wednesdays. Several groups of hill toppers have made the club their destination for fun, food and fellowship and it's becoming contagious. We've seen many new faces enjoying the club while meeting fellow members. We hope to see more of you throughout the week. Why bother with crowded, over-priced bars and restaurants in town when we can do what they do yet better and less expensive?

- Peter Donovan, Clubhouse Manager

FOOD & BEVERAGE



Chef's Table!

Chef Levi will create a menu for you and your guests while you sit back and enjoy an evening of

Great Food, Wine & Fun!

\$60 per person (includes wine pairings)

Friday or Saturday evenings for groups of 2-4. 6 & up private room required.

Call the office to check availability.

Prime Rib Friday!

Join us on Friday evenings for
Chef's Prime Rib Special!

5:00pm-8:00pm.

12oz Prime Rib,
Choice of Salad or Cup of Soup,
Starch & Vegetable

\$24.95

March is the Last Month!

NO More Sunday Full Brunch Buffet

Due to lack of reservations, we will no longer be having our full Sunday Brunch Buffet on the 1st Sunday of the month. Chef Levi will still be offering plated brunch specials every Sunday.

Reservations are Required for the above events.

Please call 479.443.3131

Bring the kids out to eat!

8 & Under eat **Free!**

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



GOLF & GREENS

2019 USGA / R&A Rules of Golf Seminar

Presented By: Arkansas State Golf Association
Jay Fox, Executive Director
Bryant Fortin, Director of Women's Golf

March 23, 2019 10:00 AM – 3:00 PM

Fayetteville Country Club; Fayetteville, AR

- **Classroom and Outdoor Sessions (weather permitting)**
 - **\$20 Entry Fee includes Lunch**
- **Need 20 people registered in order to have the event.**

FCC Members please go to ASGA.org to register and assist the ASGA to know how many people will be attending the event. You will need to pay the \$20 entry fee to attend.

To register, go to ASGA.org under upcoming events.

Notes from the Pro:

We are close to the 2019 Golf Season and it promises to be a good one. We have a change for our Demo Days this year. All of my reps chose to do on an individual basis. Here is what I have so far: Ping will be Friday April 12th from 3:30 to 6:30, Titleist will be Tuesday April 16th from 3:00 to 7:00. Callaway and Mizuno dates will be coming soon. We will keep you informed of when that will be. If you have not signed up for Northwest Arkansas Junior Tour, you can go to Arkansaspga.com. Look for the drop down box for Junior Events and the registration information will be there as well as the schedule. I also have copies of the schedule in the golf shop. The following Golf Courses will be a part of our program:

Prairie Creek, Rogers
Paradise Valley, Fayetteville
Ben Geren, Ft. Smith
Lost Springs, Rogers
Bella Vista Country Club

It is Baseball Season and I have the new Ribby Hog Logo. Come check them out!

Junior golf this year will have more to offer than any other year. We will have PGA Jr. League, 2 Golf Camps, Designated Jr. Play Days along with a Junior Golf Championship. Come join the fun!

Thank you!

Golf Professionals: Bill Agler & Brian Rich

GOLF & GREENS

Golf & Greens:

While it hasn't felt much like it lately, spring is right around the corner and the golf maintenance staff is ready to get the season started. Currently, we are working on applying our spring weed control for spring and summer annual weeds. The recent rains have been a challenge to work around, but we hope to have this application completed in the next week or so.

On Monday March 25th, we will be aerifying our greens, if the weather allows. If we get rained out, we would move the process back to Tuesday March 26th. I will not take up this whole space explaining all the benefits of aerification, but suffice it to say, the process is critical to the health and success of our putting green turf. It is a short term inconvenience for the long term benefit of the greens.

In last month's newsletter, I mentioned our cart path project that we are working on. Since then we have completed the pour on holes number 1 and number 5. Demolition is complete and forms have been placed on numbers 8 and 16. We will pour concrete on those areas when the weather allows. Hole 13 is next on the list after those areas are completed. Again, we want to send a big thank you to Dennis Tune and Tune Concrete for all their help with this project.

This winter has certainly been cold and dreary, but we have not experienced any extremely cold temperatures (knock on wood). So we do not really expect to see much, if any, winter injury to our warm season turf. We would be happy to see that after last year's winter kill around many of the greens.

Let's hope for some warm weather soon and all the great things spring brings. We look forward to seeing you on the course.

- 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 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@fayettevillecc.com.

GOLF & GREENS

Ladies, come join us for our first Get Golf Ready series! This fun and laid back lesson series is a great way to get new golfers into the game and existing golfers back into the groove for the golf season.

During the five-week series we will be going over putting, short-game, bunker play, full-swing, rules, on course instruction and don't let me forget the WINE!

Get Golf Ready
April 7th, 14th, 28th
May 5th, 19th



Sundays 3:00-4:30 PM

\$125 for WGA Members

\$100 for WGA Members who
brings a non-WGA member

WGA Members who bring a non-WGA Member will receive a \$25 discount for the series. Both of those participants will have a program fee of \$100.

For more information and to register go to Fayettevillecc.com under the Golf Events tab. Please contact Brian Rich (brich@fayettevillecc.com) or Bill Agler in the Golf Shop, 479-422-5112, with any questions.

GOLF & GREENS

2019 Fayetteville Country Club Junior Play Day

Golf is meant to be a fun sport that can be played for a lifetime. It can be taught and enjoyed at an early age and it provides great life lessons along with teaching the importance of integrity. At Fayetteville Country Club, we strive to provide a junior golf program that encompasses the spirit of the game in a non-intimidating and fun environment. We offer programs for children as young as 4 and up through the teenage years. At this young age, the very basic fundamentals are taught and as they grow older, the instruction slowly gets more advanced, but never does anything take more precedence than fun!

Who is Eligible

Girls and Boys 4 years old and up
Children and grandchildren of all golf and social FCC members

Level of Experience

No previous experience necessary
Juniors will be assigned to 2, 4, 6 or 9 hole groups, according to age

When

Clinics

Thursday, June 6 9:00am
Tuesday, June 11 9:00am

Course Play: 8:30 Supervised Practice, 9:00 Play

Thursday, June 20
Thursday, June 27
Thursday, July 11
Thursday, July 18

Tournament, Awards, and Family Lunch

Tuesday, July 23
Times TBD

Entry Fee and Registration

\$50 per player includes group instruction, bag tags, t-shirts and awards dinner for player and all family members (\$35 for each additional sibling). Access the registration form through Golf Genius on the FCC website. Payment will be charged to your account.

Required Parent Participation

In order to make our program a success, your participation is crucial. Parents are required to volunteer or provide an appropriate substitute for at least 2 course play dates during the program to walk and score a group of juniors. This group will not include your child. After completing each round, a scorekeeper will be required to turn in his/her scorecard to the pro shop. Recorded scores aid the staff in grouping juniors of the same skill level together and will be used for awards.

Questions

Anne Butt (buttanne@gmail.com), Bill Agler or Brian Rich in the golf shop.

GOLF & GREENS



Are you looking for a great summer program for your junior golfer? Register today for the FCC PGA Jr. League team!

PGA Jr. League is a fun and easy way to get your junior involved in the game of golf.

- **Fun Scramble Format**
- **Team Jerseys**
- **PGA**
- **Professional Coaches**
- **Team Atmosphere**
- **Tuesday and Wednesday PM Practices**

PGA Jr. League Pricing

\$225 per Player when you register for the Competitive Team

\$150 per Player when you register for the Recreational Team Ages 7-13

For more information about the program please contact Bill Agler or Brian Rich in the Golf Shop. (479) 442-5112

To register go to PGAJrLeague.com and search for the Fayetteville Country Club team and enter the code: FCC 2019.

GOLF & GREENS



FCC will be hosting two, week long Junior Golf Camps this summer for juniors 4-10 years of age. The camps will take place Monday – Thursday from 8:30-10:00 AM and 9:00-11:30 AM on Friday.

- Putting Instruction
- Short Game Instruction
- Full Swing Instruction
- Driving, Chipping and Putting Contests
- On Course Play
- Awards Ceremony

Camp Dates and Price

\$150 per Junior Ages 4-10

June 17th – 21st

July 8th – 12th

For more information and to register go to Fayettevillecc.com under the Golf Events tab. Please contact Brian Rich (brich@fayettevillecc.com) or Bill Agler in the Golf Shop, 479-422-5112, with any questions.

GOLF & GREENS



Ever have the dream of playing Augusta National? What about just being able to step foot on the property?

The Drive, Chip and Putt National Championship is a great way to make that dream come true!

DCP Training

June 29th & 30th at 3:00 PM

\$75 per Player for Day 1
Instruction and Day 2
Competition

Junior Golfer Ages 7-14

- Drive Skill Training
- Chip Skill Training
- Putt Skill Training
- Drive, Chip and Putt Competition
- Ice Cream Social

Our Assistant Golf Professional, Brian Rich, has multiple years of running these Drive, Chip and Putt qualifiers at the Local, Sub Regional and Regional levels across the country. He will explain the process of how the players will go through the qualifiers and provide tips for moving on to the next level.

For more information and to register go to Fayettevillecc.com under the Golf Events tab. Please contact Brian Rich (brich@fayettevillecc.com) or Bill Agler in the Golf Shop, 479-422-5112, with any questions.

GOLF & GREENS

WGA Cocktail Reception
Wednesday, March 27th
5:30pm - Ladies Locker Room

Come join the FUN and
PAR-TEE with FCC's Women's
Golf Association!

Light Refreshments

ALL women who play golf, or
are interested in playing golf,
are encouraged to attend!

Membership Fee is \$60.

Stay for dinner in our Razorback DR after the
reception. Reservations Required.



SPECIAL EVENTS



Easter Lunch & Egg Hunt

Saturday, April 20th

11:30am-1:30pm

Lunch, Easter Egg Hunt, the Easter Bunny
& Barnyard Buddies!

Easter Sunday Buffet

Sunday, April 21st

Seating Times: 11:00am-2:00pm

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

Here is what you missed!

Father Daughter Dance



March 2019

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 Prime Rib Nights	2
3	4 Club Closed	5	6	7	8 Prime Rib Nights	9
10 Daylight Savings Time	11 Club Closed	12	13	14	15 Prime Rib Nights	16
17	18 Club Closed	19	20	21	22 Prime Rib Nights	23 Rules of Golf Seminar
24	25 Club Closed	26	27 WGA Cocktail Reception	28	29 Last Prime Rib Night	30 Swine & Wine Dinner

Fayetteville Country Club

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fayettevillecc.com

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