



FCC March Newsletter

March Hours

Tuesday & Sunday

Lunch: 11:00am-5:00pm

No Dinner

Bar: 10:00am-8:00pm

Wednesday-Saturday

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-8:00pm

Bar: 10:00am-8:00pm

Course/Range Hours:

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

Range will close 1 hour before sunset on Tuesday & Thursday-Saturday. Wednesday & Sunday, close at 5:00pm.



Welcome New & Returning Members

Sam Seeger

Wiley & Taylor Seeger

Lauren & Colby Sanders

Wes & Sarah Berry

Kevin & Tiffany Dickinson



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.



Notes from the Pros:

We hope everyone is doing well and has thawed out from the crazy cold! We are ready for spring and warm weather.

Please take note of the dates on the 2021 Tournament Schedule. Be aware that dates may change throughout the year.

Parents, we are currently working on our Junior Golf programs for the 2021 season and will have that information to you ASAP. Registration for PGA Jr. League is currently open at PGAJrLeague.com. When you search for the FCC team, you will need to use code FCC 2021 to access the team. Please call the FCC Golf Shop with any questions you may have. Jr. Golf camps are scheduled for June 14th-18th and July 5th-9th. Registration will open online at fayettevillecc.com or you can call the golf shop.

New merchandise is starting to arrive. Stop by to check out the new equipment and merchandise. We have a grip special still going on until April where you can receive \$1.50 off each grip with the purchase of minimum nine grips. Come by the golf shop today!

Reminder, daylight savings time is March 14th. Denim will not be allowed on the golf course or practice area.

All the best, Bill Agler & Brian Rich

**Are you in need of a refresher on the fundamentals before
you start playing with the buddies every weekend?**

**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.**



Easter To Go:



Easter To Go

Family Package: \$69.99
Serves 4

1lb. Roasted Beef Tenderloin
1lb. Honey Ham
2 qts. Mashed Potatoes
2 qts. Fresh Green Beans
1 qt. Brown Gravy
1 Dozen Kings Hawaiian Rolls
Your Choice of Pumpkin, Apple or Pecan Pie

Orders Must be in by Thursday, April 1st by 2:00pm. Pick up is Saturday, April 3rd or Sunday, April 4th from 11:00am-2:00PM. Re-heating instructions will be included.

Member Name: _____
Member Number: _____
Pick Up Day: Saturday or Sunday

Email the form to kdeans@fayettevillecc.com or call 479.443.3131 to place your order!



Chef's Cravings:

Well the dream of a winter wonderland finally came true for all those that wanted it, myself included. It was a very nice snowcation for a few days but we are back up and running now.

As I write this at the end of February, we are on our first day back to being open regular hours and back at it in the kitchen. I am working on some new lunch and dinner menu items for the warmer months, so stay tuned for that. I also made a delicious butter chicken while I was off that I wanted to share with you.

Butter Chicken:

1lb Chicken Breast or Thighs, Sliced or Cubed.

Marinade:

1/2 Cup Plain Yogurt, 1 1/2 TBSP Minced Garlic, 2 Tsp Garam Masala, 1 Tsp Ground Cumin, 1 Tsp Chili Powder, 1-2 Tsp Salt to Taste

Marinate the chicken for 3-4 hours or ideally overnight. In a large sauté pan, heat 1 TBSP butter & 1 TBSP cooking oil, add the chicken when hot.

Sauce:

1 Med. Onion, 1 TBSP Minced Garlic, 1 TBSP Minced Ginger, 1 Tsp Ground Cumin, 1 Tsp Garam Masala, 1 Tsp Ground Coriander or 1/2 Cup Chopped Cilantro, 1 14oz Can Crushed Tomatoes or Roasted Tomatoes, 1 Tsp Ground Chili Powder, 1-2 Tsp Salt to Taste, 1 Cup Heavy Cream.

After chicken is seared, about 3/4 cooked through, add in your onion, garlic, ginger and spices. Then add in the crushed tomatoes and heavy cream. Simmer for about 8-12 or until cream reduces and thickens up. Serve over basmati rice and top with cilantro. Hope you enjoy!

Spring is finally here now, I think and hope! We look forward to seeing more of you out, eating and enjoying your club!

- Chef Levi Zindl

Prime Rib Night:

First Friday Prime Rib Night: Friday, March 5th

5:00pm-8:00pm

Enjoy Chef Levi's Prime Rib Special!

12oz Prime Rib

Choice of Salad or Soup

Seasonal Vegetable & Starch

\$24.95+

Reservations Required





Special Events:

Easter Drive Thru

Sunday, April 4th

Stop by any time between
11:00am-1:00pm

Gift Stations & a Safe Photo Op
with the Easter Bunny!

Reservations Required through Sign
Up Genius by Wed. 3.31:

[https://www.signupgenius.com/
go/904054DA9AB2AA0F58-easter](https://www.signupgenius.com/go/904054DA9AB2AA0F58-easter)



Save the Date: NCAA Calcutta:

We will be having a NCAA Calcutta on
Wednesday, March 17th. More details to come!





March 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Club & Course Closed	2	3	4	5 First Friday Prime Rib Night	6
7	8 Club & Course Closed	9	10	11	12	13
14 Daylight Savings Time	15 Club & Course Closed	16	17 NCAA Calcutta More info to	18	19	20
21	22 Club & Course Closed	23	24	25	26	27
28	29 Club & Course Closed	30	31			

Fayetteville Country Club

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