

Fayetteville Country Club

November 2017 Newsletter



FC 90th Birthday & Holiday Celebration!

Friday, December 8th at 8:00PM

Live Band

Chef Levi's Noel Hors d'oeuvres & Snacks

Holiday Drink Specials

Signature Bar

Photo Booth

Guests & Past Members Welcome

RSVP

Call 479.443.3131 or email kdeans@fayettevillecc.com

CLUB NEWS

**Fall/Winter Hours
Starting Tuesday, November 7th
the Dining Room will be open:**

Tuesday:

Lunch from 11:00am-2:30pm

Bar Closes at 8:00pm

Wednesday-Saturday:

Lunch from 11:00am-5:00pm

Dinner 5:00pm-8:00pm

Wednesday-Thursday Bar Closes 8:00pm

Friday-Saturday Bar Closes at 9:00pm

Sunday:

Brunch-Lunch: 11:00am-2:30pm

Bar Closes at 8:00pm

Happy Hour will be Wednesday-Friday

4:00pm-6:00pm



FCC Has NFL RedZone!

Come out and watch your favorite
NFL team or join us for the
Razorback Games!

We will be offering Game Day Specials for both!

We also have To Go Tailgating options available.

Call or stop by for more information.

CLUB NEWS

Christmas is right around the corner!

This month you will notice there is a charge on your statement in the amount of \$35.00. The charge appears on every member's account and will go toward our annual employee fund to be divided among our wonderful employees who serve you each and every day. The employees will benefit greatly from this contribution. Employees will receive their Christmas bonuses around the 1st of December.

Please know that you have the option of removing the charge from your account by simply returning the form with your payment, via mail or email to kdeans@fayettevillecc.com by **November 20th**. The amount can also be increased or decreased at your discretion.

We hope that you will join the Board of Directors and support this effort.

Thank you in advance for your support!

Don't forget that FCC does Holiday Parties!

Do you need a space for your company or family get together? Let us take the stress out of the holidays for you by planning a great event with our excellent food, service & friendly staff.

Plus we have a variety of banquet space to meet all your needs.

Call Kristie at 479.443.3131 or email kdeans@fayettevillecc.com to check availability and to get started!

Welcome New Members!

Thomas & Connie Dorre

Special Notes: 90 Day Notice Required for 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.

FOOD & BEVERAGE

Peter's Ponderings:

6 Reasons why Fall Rocks:

1. Beer

Any season is great for beer. FCC has 6 beers on tap and another 18 varieties in cans and other non-beer adult beverages such as the flavorful Cool Breeze, a favorite of David Burnett.

2. Sports

October, in particular, is the best. College and pro football, Major League baseball playoffs, and the start of the NBA and NHL seasons all combine in a swirling vortex of adrenaline and fanatical frenzy. College basketball starts in November. FCC has 6 TVs, including access to the viewing of all NFL games on Sundays.

3. Food

Pumpkin rum chutney pork chops, Fall Pasta with butternut squash, goat cheese, dried cranberries, Chicken Schnitzel, Beef Bourguignon, Walnut Dijon Salmon, Turkey-Gruyere Panini with cranberry mustard, to name a few on your current menus. Also, a take-out menu of reheatable comfort foods to serve the family such as King Ranch Casserole, Turkey Tetrazzini, Mac n Cheese, and Meatloaf.

Oh, and don't forget Prime Rib Night on Fridays and Sunday NFL food and drink specials.

4. Boutique Events

Small but vastly unique and enjoyable events such as Beer Dinners, Haunted Hayrides, Chef Tables, Campouts on the course, and most recently, the Oktoberfest Picnic where 20 lucky members had a family-style German meal on top of the #3 tee box overlooking the Ozarks at dusk with German beers and wines.

5. Beer

I really like beer.

6. Leaves and Golf

Though I love golf, I don't get to play much. But just being able to walk outside and look at the beautiful course after a tough shift and breathe the clean Arkansas air, always makes things better for a time. The FCC course is magnificent in the Fall, and golfers always seem happier, regardless of how well they played.

- Peter Donovan, Clubhouse Manager

FOOD & BEVERAGE

Thank you Carly for your time at FCC!

Carly Roquemore, Dining Room Manager will be leaving us this Sunday for a new position as a case worker at the Elizabeth Richardson Center. The ERC is the most comprehensive provider of disability services in NWA. Carly's degree is in kinesiology and this will be a good start for her career. Carly has been a great asset to FCC and will be truly missed!

Best of luck Carly!

Chef's Cravings:

The weather is nice, the golf course is beautiful, the food is comforting, and the Razorbacks... well we love them! It's now my favorite season as I'm sure it is for many others. As I stated in the last newsletter, we are now preparing our fall food favorites. If you haven't already stopped in to check out the new menu and try some items, I suggest you come on by. So far the Chicken Schnitzel and Korean BBQ Tacos seem to be lunch favorites. For dinner, the Walnut Crusted Salmon and the Fall Pasta have been huge hits. I'd love to cook for you at our Chef's Table as well. We are all ready to create a unique menu and dining experience for our members. Our Oktoberfest dinner was a success with a great menu and overall fun evening for all involved. The members that attended seemed to enjoy the food and the experience of eating on the course, overlooking Drake field and all the beautiful scenery.

I thought I would share my recipe for the **Korean BBQ Marinade** (Bulgogi) This may not be 100% traditional but it's tasty and works. Enjoy!

- 1 Cup Soy Sauce
- 1 Cup Sesame Oil
- 1 Cup Honey
- 2 Tbsp Fresh Grated Ginger
- 2 Tbsp Fresh Garlic, Minced
- 1 Tsp Red Pepper Flakes

And that's it, easy right? With this recipe you can marinate beef, chicken, pork, fish, etc.



FOOD & BEVERAGE

Busy week? Let us help take the stress out of meal planning with our Family Take Out Menu!

FCC To Go Family Favorites

CASSEROLES:

Chicken and Wild Rice \$16

King Ranch \$13

(A cheesy Tex Mex casserole of roasted peppers, chicken, cheese, tortillas, sour cream and spices)

Mac n Cheese \$10

Green Bean Casserole 20oz \$10

PASTAS: \$12

Penne Bolognese

Pesto Pasta Primavera with Chicken

MAIN DISHES: \$16

Beef Bourguignon

Turkey Tetrazzini

Meatloaf (32oz)

Korean BBQ Beef, White Rice (32oz)

Pan Fried Pork Chops, Gravy (4 6oz chops)

Hamburger Steak, Sweet Onion/Mushroom Gravy (4 8oz patties)

SIDES & SALADS:

Garlic Mashed Potatoes \$6

Green Beans Amandine \$6

Cheddar Broccoli \$6

Mixed Greens or Caesar Salad \$6:

Add Chicken \$12 / Add Salmon \$14

All Meals Serve up to 4 people and are 18-20oz except where noted.

Please allow 24 hour notice on all orders.

Short notice orders will be based on availability.

To Re-heat:

Place in a 350 pre-heated oven for about 25 minutes until desired temperature.

Thanksgiving To Go Menu

Let us help you with your Thanksgiving Feast. We will be offering family packages and a la carte options for pick up. See attached menu in this email, stop by the club or call 479.443.3131 for your order form.

Orders must be in by Friday, November 17th & Pick up is November 22nd.



GOLF & GREENS

Notes from the Pro!

The month of October has been really good to us. To start it out, the Fayetteville High School Boys won their 5th straight 7A Boys State Championship. The Girls Finished 4th in their State Championship in Little Rock. Congrats to both groups!

The Feriba McNair Fall Classic had a GREAT turn out! We had 18 couples that participated in the event. We had 3 flights for this event.

First Flight:

- 1st- Keith and Elizabeth Dixon
- 2nd- Mike and Vicki Bradley
- 3rd- Kathy O'Kelley and James Collins

Second Flight:

- 1st- Mike and Kathy Moss
- 2nd- Bob and Holland Weaver
- 3rd- Bud and Mary Storey

Third Flight:

- 1st- Tony and Teresa Uth
- 2nd- Darren and Lindsey Swagerty
- 3rd- John and Kathy Launder

We finished the month off with the LST Tournament. This group of men play every Tuesday and play an end of the year Ryder Cup Format. This year the Red Team won 9 to 6 over the Blue Team!

Reminder: Do not forget about the End of the Year GRINCH Tournament. This event is on December 2nd, weather permitting. You will be able to wager up to \$50 on each team, which consists of BILL/BRANDON, BILL/JORDEN, AND JORDEN/BRANDON. The teams will get their full handicap. Whatever you wager you will get in shop credit. If you beat the team you bet on you will double your money. Looking forward to a GREAT turn out for this event!

- Bill Agler, Golf Professional

GOLF & GREENS

Golf & Greens:

With the recent cold temperatures and frost, I thought it would be a good time for a few reminders about club policy as it pertains to golf in the colder months.

Frost delays in the morning are common this time of year. They are implemented when temperatures are cold enough to freeze plant tissue above or below ground. Turf can be severely damaged or killed when frozen plant tissue is walked on or driven on. This includes when greens are frozen below the surface. In most cases, play will not be allowed before the top inch of our putting surfaces are thawed in order to prevent "root shear", the breakage of roots between the frozen and thawed portion of the root zone. The damage may be evident for several months and result in weaker turf in the spring in the area the hole was located on the day frost was present.

The colder temperatures will also result in the range tee line set up on our artificial hitting strip. As freezing temperatures send our Bermudagrass into dormancy, the grass will lose its ability to recover from divots and traffic. Considering our limited practice teeing area, it is important for us to preserve as much viable turf as possible in the winter months. Thank you again to the FCC Golf Association for the purchase of this high quality artificial surface.

Finally, expect cart traffic to be restricted to the cart paths for much of the winter. Last winter, we enjoyed mild temperatures and relatively dry conditions that allowed us drive on the fairways from time to time without risking damage to our turf. But last year was the exception, not the rule. Like I mentioned earlier, dormant bermudagrass cannot recover from wear and tear and it is important to protect the stolons and rhizomes for next spring's regrowth. Failure to do so will likely result in thin turf that is slow to recover next spring and could even require re-sodding. We do not have a specific date in mind that we will implement cart path only for the winter, but typically it is around early to mid December.

Thank you for your patience and understanding on these matters. It is important to do what we can to promote the long term health of the turf on our course.

-Brandon Nichols, Golf Course Superintendent



Important Golf Dates:

**December 2nd:
Grinch Golf Tournament!**

**Call the Pro Shop for more
information or to sign up!**

SPECIAL EVENTS

Santa Brunch

Sunday, December 10th

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

\$22.95 Adults

\$10.95 Children 5-12 years

\$5.95 Children 4 & Under

RSVP

479.443.3131 or

Email

kdeans@fayettevillecc.com



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

SPECIAL EVENTS

Chef's Table

Friday & Saturday evenings for 2-8 people.

Chef Levi will create a menu for you and your guests while you sit back and watch all the action!

Cost is \$60 per person
includes wine pairings.

Call the office to check availability.

FCC Happy Hours!
Starting the week of
November 7th,
Happy Hours will be
Wednesday-Friday
4:00pm-6:00pm



**Prime Rib
Fridays**
5:00pm-8:00pm
12oz Prime Rib,
Choice of Salad or
Cup of Soup,
Starch & Vegetable
\$23.95++

*Reservations Strongly
Encouraged*

Sunday Brunch Buffet

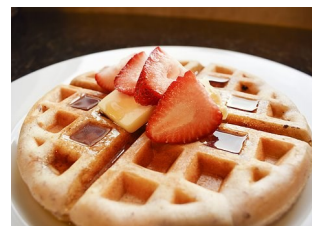
This Sunday, November 5th

11:00am-2:00pm

\$15 Adults / \$6 Children (7-12)

Children 6 & under free

Reservations Strongly Encouraged



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

HERE'S WHAT YOU MISSED!



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Halloween Buffet &
Haunted Hay Ride



November 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 Yoga 9-10a	2 Yoga 9-10a	3 Prime Rib Night	4
5 Sunday Brunch Buffet	6 Club Closed	7 Yoga 9-10a Fall/Winter Hours Start	8 Yoga 9-10a WGA Fall Luncheon	9 Yoga 9-10a	10 Prime Rib Night	11
			Happy Hours Start Wed.—Fri. 4-6pm			
12	13 Club Closed	14 Yoga 9-10a	15 Yoga 9-10a	16 Yoga 9-10a	17 Prime Rib Night	18
19	20 Club Closed	21 Yoga 9-10a	22 Yoga 9-10a	23 	24 Prime Rib Night	25
26	27 Club Closed	28 Yoga 9-10a	29 Yoga 9-10a	30 Yoga 9-10a		

Fayetteville Country Club

3335 S. Country Club Drive

Fayetteville, AR 72701

Fayettevillecc.com

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