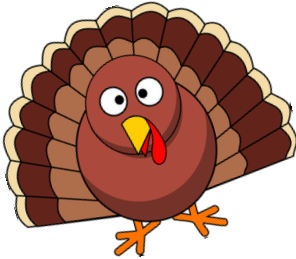


Fayetteville Country Club

November 2020 Newsletter



Thanksgiving To Go

Let Chef Levi help with your Thanksgiving Feast! Orders must be in by Friday, November 20th & pick up is Wednesday, November 25th.

Thanksgiving To-Go

Family Package: \$129.99

10-14 lb. Roasted Turkey,
2 qt. Mashed Potatoes,
2 qt. Cornbread Dressing,
2 qt. Green Beans,
2 qt. Brown Gravy,
1 pt. Cranberry Sauce, 1 Dozen Rolls &
Your Choice of Pumpkin, Apple or Pecan Pie.

A La Carte

- ◇ Roasted Turkey 10-14 lbs. \$59.95
- ◇ Roasted Turkey Breast 5 lbs. \$39.95
 - ◇ Glazed Ham 5 lbs. \$39.95
 - ◇ 1 qt. Mashed Potatoes \$8.95
 - ◇ 1 qt. Sweet Potatoes \$8.95
 - ◇ 1 qt. Cornbread Dressing \$7.95
 - ◇ 1 qt. Green Beans \$7.95
 - ◇ 1 qt. Brown Gravy \$5.95
 - ◇ 1 pt. Cranberry Sauce \$4.95
 - ◇ 1 Dozen Rolls \$5.95
 - ◇ Apple Pie \$13
 - ◇ Pumpkin Pie \$13
 - ◇ Pecan Pie \$13

Order Form:

Member Name: _____

Membership Number: _____

Please Check Your Order:

Family Package: _____

TOTAL: \$129.99 + Tax

A La Carte:

- ◇ Roasted Turkey 10-14 lbs. \$59.95____
- ◇ Roasted Turkey Breast 5 lbs. \$39.95____
 - ◇ Glazed Ham 5 lbs. \$39.95____
 - ◇ 1 qt. Mashed Potatoes \$8.95____
 - ◇ 1 qt. Sweet Potatoes \$8.95____
 - ◇ 1 qt. Cornbread Dressing \$7.95____
 - ◇ 1 qt. Green Beans \$7.95____
 - ◇ 1 qt. Brown Gravy \$5.95____
 - ◇ 1 pt. Cranberry Sauce \$4.95____
 - ◇ 1 Dozen Rolls \$5.95____
 - ◇ Apple Pie \$13____
 - ◇ Pumpkin Pie \$13____
 - ◇ Pecan Pie \$13____

**All Orders Must Be Submitted by Friday, November 20th &
Picked up on Wednesday, November 25th from 11am-3pm.**

**Please submit your order to Kristie in person or at
kdeans@fayettevillecc.com or call 479.443.3131**

Club News



November 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 at 6:00pm Tuesday & Thursday -
Saturday. Wednesday & Sunday,
close at 5:30pm.

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!

Special Notes to Remember:

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.

Club News



New & Returning Members

John & Haley Roberts
Allan & Carrie Jackson

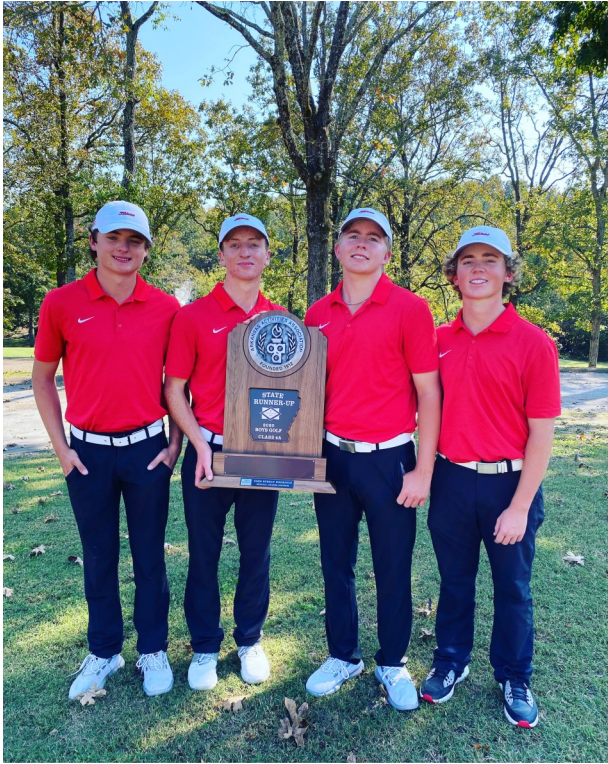
Congratulations to Anna Rehtin!

Anna is a senior at Fayetteville High School and recently made All-State for the third consecutive year! She has made All-Conference four times & All-State three times during her high school years. Way to go Anna!



Anna with her Dad Mark Rehtin

Club News



Congratulations to Clayton, Rhett, Dakota & Landon for being state runner up!

Individual Awards: All-State players are Rhett, Landon & Dakota! All-state honors are awarded to the top 10% of the field. Great job!

Congratulations to Brayker & Judge Farzan!

They are off to “Worlds” which is the top 100 kids in their age group. They have gone 1st & 2nd in the last six tour events, the last one being the Tour Championship. Brayker won the last three & Judge won the three before, while the other got 2nd place every time!



Golf & Greens

Congratulations to the LST Blue Team who beat the Red Team 29 to 25!



Congratulations to Bill Agler
The Bill Strausbaugh Award is designed to recognize PGA Professionals who by their day to day efforts have distinguished themselves by mentoring their fellow PGA Professionals in improving their employment situations & through service to the community.



Congratulations to Arkansas PGA Chapter Award Winners



BIG CREEK
GOLF & COUNTRY CLUB

Golf Professional
&
Public Merchandiser
Todd Dunnaway



Teacher of the Year
Bruce Baxley

THE GREENS
AT NORTH HILLS

Player Development
&
Youth Player Development
Dawn Darter

DIAMANTE
A PRIVATE MEMBERSHIP GOLF CLUB

Patriot Award
Sam Meredith



Professional Development

Neil Day



Bill Strausbaugh Award

Bill Agler



Assistant Golf Professional
&
Private Merchandiser

**Seth Garner
&
Darrell Shelton**



Deacon Palmer Award

Bob Ralston

Golf & Greens

Golf & Greens:

With colder temperatures and frost in the forecast, 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.

Finally, expect cart traffic to be restricted to the cart paths for much of the winter. Last winter, we enjoyed mild temperatures and 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

Golf & Greens

Notes from the Pro:

November is here and the weather has changed. As of November 1st and the end of daylight savings time, members are able to wear denim on the course and practice areas.

Congratulations to Natalie and Casey Yates for winning the 2020 Feriba McNair Fall Classic. We had a great event and fabulous season for the Scotch Foursome group.

Congratulations to the Blue Team during the Last Stop Tour Ryder Cup Event. They were able to come back from a day one deficit to defeat the Red Team, 29-24.

We will host our last one-day tournament on November 14th and the format will be a 2-person team 6-6-6 (4ball, scramble, alternate shot). You will be able to play at your convenience but must tee off between 8:00 AM and 2:00 PM. The cost will be \$30 a player, \$20 will go to shop credit and \$10 to skins for the day. Please make your own foursomes and let the FCC Golf Shop know when you plan to play.

The Grinch Tournament will be Saturday, December 5th. Look for more information coming soon.

Remember, if you have any FCC Golf Shop credit now is the time to use it. If you do not use it by December 31st, you will lose it.

- Golf Professionals: Bill Agler & Brian Rich

Food & Beverage

Chef's Cravings:

I love this time of year, the leaves are changing and the weather is getting colder. It is the perfect time to come out and enjoy your club. We have great fire pits on the patio as well as the fire burning in the dining room, plus a great menu with some delicious food. Hopefully everybody is enjoying the new menu! I have plans to change up a few things when the time is right, which is usually when I notice an item is no longer selling well. It is a great time of year to experiment with new menu items or recipes, which I plan and love to do. Different soups, sandwiches, dinner entrees, the whole nine yards. I'm looking forward to doing more winter themed dishes and seeing a full dining room.

Look for the Thanksgiving To Go menu in this newsletter. Let my staff and I help you with the entire meal or a few sides to save you some time this year, so you can be with family and friends. I personally can't wait to feast on turkey, ham, mashed potatoes, green beans, etc.! We will also have a Christmas To Go menu as well. Prime Rib nights are back the first Friday of each month too. Make your reservations and join us Friday, November 6th for that!

I hope everyone has a safe Halloween! We will be open if you need to stop in for quick bite or want to grab something to go before safely trick or treating or any festivities you may have planned. Halloween is just the start of the holiday season! We are looking forward to seeing all of you at the club the next few months.

- Chef Levi Zindl

Food & Beverage



First Friday Prime Rib Night!
Join us on the first Friday of each
month and enjoy
Chef Levi's Prime Rib Special!

Friday, November 6th!

5:00pm-8:00pm

12oz Prime Rib,
Choice of Salad or Cup of Soup,
Seasonal Starch & Vegetable
\$24.95++

Reservations Required Please

November 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Club & Course Closed	3	4	5	6 1st Friday Prime Rib	7
8	9 Club & Course Closed	10	11	12	13	14
15	16 Club & Course Closed	17	18	19	20	21
22	23 Club & Course Closed	24	25 To Go Pick Ups	26 Thanksgiving Closed	27	28
29	30 Club & Course Closed					

Fayetteville Country Club

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Fayetteville, AR 72701

fayettevillecc.com

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