

FAYETTEVILLE COUNTRY CLUB

OCTOBER 2018 NEWSLETTER



HAUNTED HAY RIDE & BUFFET

SATURDAY, OCTOBER 27TH

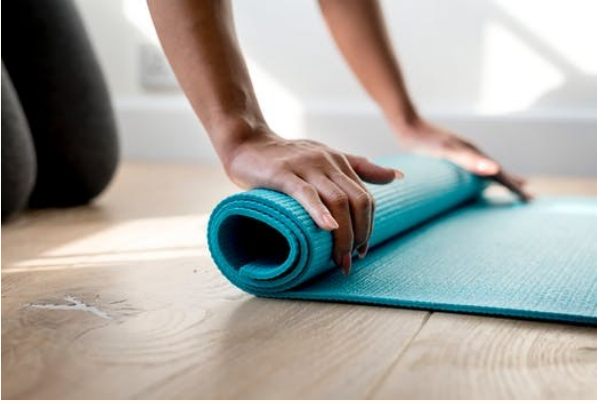
6:30PM BUFFET & ACTIVITIES

\$12.95 ADULTS / \$6.95 KIDS 12 & UNDER

HAY RIDE STARTS AT DARK

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

CLUB NEWS



*Yoga is now on
Wednesday
mornings at
9:00am.*

*Welcome New &
Returning Members!*

Ken Baker
Gayle Hancock

Please help keep our
course and surrounding
areas clean by placing
your trash
in trash
cans as
well as
cigarettes.
No butts
about it!



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.

CLUB NEWS

*We fall back to our
Fall/Winter Hours on Tuesday, October 2nd!*

Tuesday:

Lunch: 11:00am-5:00pm

Bar Closes at 7:00pm

Wednesday-Saturday:

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-8:00pm

Bar Closes at 8:00pm

Sunday:

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

Bar Closes at 7:00pm

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



CLUB NEWS

Fall into FCC with No Initiation Fee!

New Members can enjoy
No Initiation fee during the
month of October with a two
year commitment!

Life is just better here!

Please share with your family & friends.
Email kdeans@fayettevillecc.com for more information.



Fayetteville
Country
Club

GOLF & GREENS

Notes from the Pro:

Even though the season is winding down, I still have a couple of events to report on. Our Stroke Play Championship was a great success. This years overall champions are:

Championship: **Kevan Sharp**
Senior: **Rick Moody**
Super Sr.: **Howard Hamilton**
Women: **Melinda South**

Congratulations to Vicki and Mike Bradley for winning the Feriba McNair Fall Classic!

The Red Team continues to dominate in our annual Lyall Cup with a 2 point victory!

Upcoming events:

FCC WGA Stroke Play Championship is on October 3rd & 4th with Teresa Uth as the defending champion.

Our Annual Last Stop Tour (LST) Event is just around the corner.

Jones Center Golf Event on October 8th.

Chilirhea on October 19th supporting Alzheimer's.



The Razorback Hall of Honor was another great success and thanks to all our staff for stepping up for the Children's Shelter Golf Event. I heard this was their best event to date!

We will end the year with our annual Snowball best ball. More information on this to follow.

All the best.

- Bill Agler, Golf Professional

GOLF & GREENS

Golf & Greens:

If you have been on the golf course recently, you have no doubt noticed that the greens were aerified this past Monday. While this process is very disruptive to putting, it is important to realize that aerification is a short-term disruption that has long-term benefits to our greens.

Aerification achieves three major objectives. It relieves soil compaction, it provides a method to improve the soil mixture in the root zone, and it reduces or prevents the accumulation of excess thatch on the greens.

In order for grass to grow at less than 1/8 of an inch, it must have a deep, healthy root system. Good roots require oxygen. This oxygen is located in the pore space between soil and sand particles in the root zone.

Over time, the soil under the putting greens becomes compacted from foot traffic, as well as mowing and rolling equipment. As the soil becomes compacted, the pore space is reduced and there is no room for the oxygen to be stored for the roots' consumption.

When we remove the cores and refill the holes with sand, it creates channels for the transport of air, water, and nutrients to the root zone. It also improves drainage and helps resist compaction allowing for a deep, healthy root system.

Thatch is a layer of organic matter on the putting green surface. This thatch layer is an accumulation of dead stems, leaves and roots. A little organic matter creates a resilient green, but too much invites disease and insect pressure. Topdressing with sand dilutes this thatch buildup, and aerification is the best way to prevent an excess of thatch from becoming established.

Finally, it is important to remember that, even though there are thousands of holes already on the green, it is still important to repair ball marks. A ball mark that is not repaired takes approximately 3 weeks to heal, while a properly repaired ball mark will typically heal in about a week.

Within 7-10 days, I expect the greens to be back to normal. Thank you for your patience during this process. Hope to see you on the course soon.

- Brandon Nichols, Golf Course Superintendent

Important Golf Dates:

October 3rd: 1st Round FCC WGA Stroke Play. AM Tee Times.

October 4th: 2nd Round FCC WGA Stroke Play. AM Tee Times.

October 19th: Chilirhea. Course Closed until 3:00PM.

GOLF & GREENS



WGA Fall Luncheon
Wednesday, November 7th
11:30am

\$16.00 per person

Includes Complimentary Mimosa or Glass of Wine

Come celebrate the end of a great
golf season!

RSVP: 479.443.3131 or
kdeans@fayettevillecc.com

FOOD & BEVERAGE

Peter's Ponderings:

Remember the game you used to play with your friends; the question game? You'd ask each other things like, "what would you do for a million dollars" or "what would you do over again" or "if you could be any animal what would it be?" My favorite was, "what super power would you choose to have?" For me, it used to be the ability to fly. If I had to choose now, it would be the ability to make all club members happy all the time.

I remember early in my club career the first time I encountered an angry member. It was much like the first kiss I ever received from someone other than my mom. My Aunt Oley kissed me upon my first visit to see her when I was 8 years old. She was 97 and had quite the moustache. The feeling was of fear, awkwardness, and later, nausea. That was how I felt after my first angry member encounter. That complaint, by the way, was about burgers and why they couldn't order them in the formal dining room. A petition was made and that rule changed quickly.

The credo for club managers is "you can't please them all", but we still try. We try again and again because we understand we are in the people business and club members usually join to reward themselves for getting to a place in their lives where they can be pampered a bit. Some like to be pampered more than others and some can never be satisfied enough, but again we try. At FCC, you'll see our efforts through numerous club events, menu adaptations, specials, happy hour ideas, golf tournaments and the manicured fairway and greens, but mostly the everyday encounters with the staff that are here to serve you.

My superhero power would be to make all members happy all the time, but if I get "that Aunt Oley feeling" from an unhappy member, it may be to have the powers of invisibility, but even if invisible, I'll continue to try over and over. That's how we do it at FCC.

- Peter Donovan, Clubhouse Manager



Thanksgiving To Go!
We can help with your
Thanksgiving Feast!
See attached form in this email.
Deadline to order is Friday,
November 16th!

FOOD & BEVERAGE

Chef's Cravings:

As usual I'll start with the small talk; weather, razorbacks, etc. Hopefully it cools down as soon as possible and hopefully the hogs get it together. Alright, as you know from reading our club emails and the newsletters, we have a few club functions on the horizon. Oktoberfest is on the 12th and will be similar to last year with a family style picnic on the course. It will be as authentic as your great grandmother Gretchen! One of the menu items will be fresh, made to order wursts, along with spaetzle, braised cabbage, German potato salad, and a few other items. Please be sure to sign up ASAP as spots are limited. This is an event I can see myself attending with my mixed heritage background and German last name. The food will be "Fabelhaft", meaning fabulous in German. Another event I could see myself and every other gentle or non-gentleman attending, would be the Scotch and Steaks function Peter has constructed. I will be fancying up a three course menu and Peter is going to get great Scotch to pair with it. Plus you get to smoke some stogies, what's better than that? So we hope to see a great turn out for these events, as they are all two thumbs up, even from the movie critics!

- Chef Levi Zindl



Chef's Table

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

\$60 per person (includes wine pairings)

Friday & Saturday evenings for 2-8 people.

Call the office to check availability.

FOOD & BEVERAGE

Family Nights!

Family Nights are back on Wednesday evenings with a different family friendly buffet each week!

Starting Wednesday, October 3rd

BUILD YOUR OWN BURGER

\$12 for Adults

8 & Under Eat Free & all little kiddos get to pick from the treasure chest!

5:00pm-7:00pm

Prime Rib is Back!

Join us on Friday evenings for our Prime Rib Special!

Starting Friday, October 5th

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

\$24.95

5:00pm-8:00pm

Sunday Brunch is the 1st Sunday of Each Month!

Come out for Chef Levi's delicious Brunch Buffet!

Starting Sunday, October 7th

\$15 Adults

\$6 Children 5-12 years

4 & Under Eat Free

11:00am-2:00pm

Reservations are Required for the above events.

Please call 479.443.3131

FOOD & BEVERAGE

Bring the kids out to eat!
8 & Under eat **Free** again starting this month!
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!

Kids 8 & Under Eat Free!



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
Junior Burger	\$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

FCC's Fly Fishing 101



A demonstration of fly fishing techniques presented by
Tightlines Fly Fishers!

Thursday, October 11th

5:30pm Meet & Greet / 5:45pm Class

6:45pm Casting & Fishing

7:30pm Fish Fry Buffet

Cost for Food & Beverage Only

RSVP: kdeans@fayettevillecc.com or call 479.443.3131

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

SPECIAL EVENTS



German Style Picnic on the Course!

Friday, October 12th

6:00PM Hors d'oeuvres, Wine & Beer

6:30PM Dinner

Menu

Traditional German Wursts

Chicken Schnitzel

German Potato Salad

Spaetzle

Braised Red Cabbage

\$45 per person

RSVP to: 479.443.3131

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

SPECIAL EVENTS



FCC CAMPOUT AT THE FIRE PIT!
SATURDAY, NOVEMBER 3RD

BRING YOUR TENT & CAMPOUT WITH US!

HOTDOGS, S'MORES, & MORE!

DON'T MISS OUT!

CALL OR EMAIL TODAY TO RESERVE YOUR SPOT!

479.443.3131 OR EMAIL [KDEANS@FAYETTEVILLECC.COM](mailto:kdeans@fayettevillecc.com)

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

SPECIAL EVENTS

SCOTCH AND STEAKS

SATURDAY,
NOVEMBER 17TH



Three Course Dinner Paired with Single Malt
Scotch Selections.

Guest Speaker will be here to discuss.

6:00pm Hors d'oeuvres

6:30pm Dinner

\$45 per person

Limited to the first 20 people.

RSVP 479.443.3131 or kdeans@fayettevillecc.com.

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

SPECIAL EVENTS



It is time to start planning your holiday party! Let us help!

Holiday Parties
Private Luncheons & Dinners
Business Meetings
Wedding Receptions
Rehearsal Dinners
Anniversary & Birthday Parties
Retirement Celebrations
School Events
Baby & Bridal Showers

Call the office at 479.443.3131 today!

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

OCTOBER 2018



Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Club Closed	2 New Hours Start	3 Yoga 9AM WGA Stroke Play Family Night	4 WGA Stroke Play	5 Prime Rib Nights are Back!!	6
7 Sunday Brunch	8 Club Closed	9	10 Yoga 9AM Family Night	11 Fly Fishing	12 Oktoberfest Prime Rib	13
14	15 Club Closed	16	17 Yoga 9AM Family Night	18	19 Chilirhea Prime Rib	20
21	22 Club Closed	23	24 Yoga 9AM Family Night	25	26 Prime Rib	27 Haunted Hay Ride & Buffet
28	29 Club Closed	30	31 Yoga 9AM 	No Family Night Buffet on 10.31 due to Halloween		

Fayetteville Country Club

3335 S. Country Club Drive

Fayetteville, AR 72701

fayettevillecc.com

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