

Fayetteville Country Club

September 2017 Newsletter



Fayetteville Country Club

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Fayetteville, AR 72701

Fayettevillecc.com

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CLUB NEWS

“Discover Fayetteville Country Club” Ambassador Preview Membership Initiative Ends August 31st!

*We have welcomed over 70 new members to our
FCC family!*

*A BIG thank you to all members for your support with
this program and for sharing with family and friends.*

New Members: If you haven't paid your joining fee, please do so no later than **August 31st** to receive the lower initiation fee and the credits for 24 months on your monthly statement.

Welcome New Members!

Clark & Lindsey Cameron
Matthew & Margaret Benson
Daniel & Emily Hollenbeck
Matthew & Dawn Wendt
Hal & Allyce Capps
Vaughn & Amy Knight
Chase & Brittany Priest
Randall & Rhoda Woods

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.

CLUB NEWS

SAVE THE DATE!

FCC Member Christmas Party
Friday, December 8th at 6:00pm



FCC CLUB PHOTOS

Do you have any older pictures of the clubhouse/course, club members participating in past events, golfing or any old club documents?

If so, we would like to copy so we can frame and display around the clubhouse.

Feel free to drop off, email kdeans@fayettevillecc.com or call 479.443.3131.

Thank you.

FOOD & BEVERAGE



Chef's Cravings:

As the summer season heads to an end, we feel that this season was very successful. It was nice to see all the happy and smiling faces at the pool. Labor day weekend is right around the corner and we will be going out with a bang! We also just finished up our Member/Member Golf Tournament. We enjoyed providing lunch on the course each day with easy to eat, grab & go items such as sliders. Keeping it convenient for our golfers, making sure they stayed focused on their golf game. Saturday's dinner was another great success with the players and their wives. My team and I enjoyed cooking for our members for another great tournament weekend.

After the dust settles from August, Peter and I will begin working on our fall menus. With input from our great kitchen staff, myself, and Peter we should be bringing you yet another great selection of new entrees heading into the fall season. As we all know it will remain very warm out until mid-November or later, but we will deliver a nice seasonal menu so it will feel like fall inside. Last year I used items such as butternut squash, pumpkin, and root vegetables. You can expect to see the same for this year as well as some new and different items. I like to keep everyone interested! Members should also look forward to the return of, drum roll please....SOUP! After Labor Day and the scorching temperatures fade away we will begin making our soups again, which is always something I've enjoyed making since day one.

Keep a look out for our upcoming club functions as well. September 22nd we will be hosting another beer dinner with Core. We did this in January and it was very fun for us and the members alike. If you missed it last time you won't want to miss this. We pair food with the beer, but I also use that beer in the entrée it is served with. For example, toasted coconut ale served with braised pork belly, braised in toasted coconut beer and brown sugar. Another upcoming event is our German Picnic on October 6th, so break out your lederhosen! We will be making authentic German food, served picnic style, along with some great German beers and wines. Peter is working on a low key wine tasting as well with some specialty hors d'oeuvres.

Overall we are glad to have had a great summer here at FCC. We can't wait for all the fall festivities.

- Chef Levi Zindl

FOOD & BEVERAGE



Chef's Table

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

Cost is \$60 per person and includes wine pairings.

Friday & Saturday evenings for 2-8 people.
Call the office to check availability.

Peter's Ponderings: For Ladies Only!

Each Wednesday we have 4 groups that frequent the club for food and activities. These groups are lovingly known by the staff as "the golf ladies, the yoga ladies, the quiche ladies, and the mahjong ladies". We reward their loyal use of the club through clean facilities, efficient and friendly service, great food, and a well-cared golf course. Thank you for your regular support of the club.

For the rest of the female membership, I'm pleased to tell you that there are 5 additional days of the week for you and your groups to take advantage of the club's facilities to engage in fun, food, and fellowship. So as we approach fall, the staff hope to welcome new groups of ladies. Perhaps groups we can refer to as:

The bridge ladies
The pilates ladies
The book club ladies
The botanist ladies
The 19th hole ladies
The double-bogey ladies
The hilltop ladies
The fantasy football ladies
The bingo ladies
The noon martini ladies
The wine ladies

Call Kristie to reserve your space, arrange meals, and set your rooms however you wish. The staff and I will take it from there.
See you at the Club!

- Peter Donovan, Clubhouse Manager

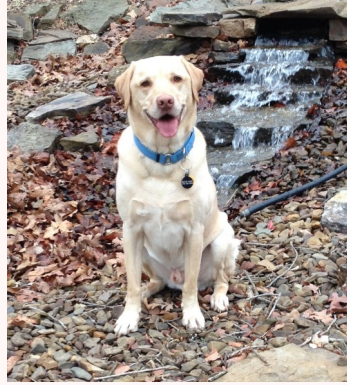
GOLF & GREENS

Meet your Pro, Bill Agler!

Bill began a professional golf career as a teenager working at the Fianna Hills Golf Club in Ft. Smith. An AR native, Bill earned the title of Individual State Medalist. The transition to PGA Professional was a natural one, as Bill worked for St. Joseph Country Club in Missouri, Paradise Valley Athletic Club and Stonebridge Meadows in Fayetteville. For the past thirteen years, Bill has been the head PGA Pro here at FCC. Bill introduced the AR Chapter of the PGA Junior tour to NWA, bringing top notch golf instruction and character building to youth ages 9-17. Bill continues to provide group and private golf instruction to people of all ages, from all walks of life.



Bill has been married to Julie (Muren) for the past forty years. They have one son, Brien, who also works in the golf business. Brien and his wife have one son, Ames, who was welcomed into the family this past year.



In his spare time, Bill enjoys pheasant hunting in South Dakota with a collection of family, friends and his lab, Bruce.

Golf & Greens:

If you come out to the golf course this week, you will see that the greens were aerified on Monday. The mild late summer weather we've enjoyed has allowed us to move this process up a few weeks. 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. With forecasts predicting optimal growing weather, within 7-10 days the greens should be back to normal. Thank you for your patience during this process.

-Brandon Nichols, Golf Course Superintendent

GOLF & GREENS

Feriba McNair FCC Fall Classic FUN WEEKEND OF GOLF, GREAT FOOD, & PRIZES!!!

Saturday, October 7th & Sunday, October 8th

1:00pm Shotgun Both Days

~Tournament Format~

Saturday: Front 9/Scramble

Back 9/Best Ball (Handicapped)

Putting Contest-Happy Hour Drinks-Appetizers

Sunday: Front 9/Best Ball (Handicapped)

Back 9/Scramble

Happy Hour Drinks-Buffer Dinner-Prizes Galore

~Prizes: Payout for 3 Flights 1st, 2nd, 3rd~

Closest to the Pin-Men & Women

Longest Drive-Men & Women

Putting Contest-Men & Women (Sat.)

~Mulligans~ Limit 2 per team, per day/\$5 each

~Tournament Fee~

\$40 per person/\$80 per couple/Additional \$20 for dinner guest

Make checks payable to FCC Scotch Foursome/Fall Classic

****Players must belong to FCC Scotch Foursome
& have played at least twice this season.**

All Scotch Foursome Members who have not hosted are asked to provide a door prize. Prizes can be left at the Pro Shop week of tournament.

Call the Pro Shop by September 20th to Sign Up!!



SPECIAL EVENTS

Happy Hour!

Tuesday-Friday

4:00pm-
6:00pm

Drink Specials
& one of
Chef's Apps!

First Fridays

September 1st at 6:30pm

Join us for Live Music,
Drinks and Fun!

Open Labor Day

Monday, September 4th!

**We are Open
Regular Hours on
Monday. Come join
us for our last pool
day of the year!**

**Thanks to everyone
for a great season!**

Sunday Brunch Buffet is Back!

Starting Sunday, October 1st

11:00am-2:00pm

\$15 for adults / \$6 for children

The first Sunday of each month!

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

SPECIAL EVENTS



Multiple Course Beer Dinner Featuring *Core Beers*

Friday, September 22nd

6:30pm Cocktails

7:00pm Dinner

\$45 per person

Core Brewers will be
on site to discuss.

Don't miss out,
RSVP today!

Gourmet Oktoberfest Picnic!

Friday, October 6th

6:00pm Cocktails/6:30pm Dinner

\$45 per person

Outdoor Picnic Served

Family Style with

German Wine, Beer, Food!

SEPTEMBER 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 First Fridays	2
		Happy Hours Tues.—Fri. 4-6pm				
3	4 LABOR DAY Open	5 Yoga 9-10a Pool Closed	6 Yoga 9-10a WGA Stroke Play	7 WGA Stroke Play Scotch Foursome	8 Hall of Honor Course Closed until 3pm	9
10	11 Club Closed	12 Yoga 9-10a	13 Yoga 9-10a	14 Scotch Foursome	15	16 Men/Women's Stroke Play Course Open at 12pm
17 Men/Women's Stroke Play Course Open at 12pm	18 Club Closed	19 Yoga 9-10a	20 Yoga 9-10a Lyall Cup Open Play 12pm	21 Lyall Cup Open Play 12pm Scotch	22 Beer Dinner	23 FCCGA Event Tee Times 8a-12p
24	25 Club Closed	26 Yoga 9-10a	27 Yoga 9-10a	28 Scotch Foursome	29	30

Important Golf Dates:

September 6th & 7th: WGA Stroke Play. Tee Times. 1st Tee Opens 10:30am.

September 8th: Hall of Honor. 9:00am Shotgun. Course Closed until 3:00pm.

September 14th: FHS Golf Match 10:00am. 15 Boys / 13 Girls.

*****September 16 & 17th: Men & Women's Stroke Play. Tee Times. Course Open at 12:00pm.**

September 20th: Lyall Cup 1st Round. Tee Times AM. Open Play at 12:00pm.

September 21st: Lyall Cup 2nd Round. Tee Times AM. Open Play at 12:00pm.

September 21st: FHS Golf Match 1:00pm. 16 Boys/15 Girls.

September 22nd: Rain Date Lyall Cup. Tee Times AM

September 23rd: FCCGA Saturday Event. Tee Times 8:00am-12:00pm. 2 Person Shamble Full Handicap.