

## Remembering and Honoring the Halverson's

Noel and Barbara Halverson lived on the fairway approaching the 5<sup>th</sup> hole of the Stoughton Country Club golf course since the 1980s. Over the years, family and friends gathered at their home, on the golf course, or at the Clubhouse simply to be together or to celebrate the events in their lives. On Easter Sunday, we gathered with family and friends once again to celebrate, but this time it was to dedicate the lighting and seating area on the putting green in their memory.

“Dad and Mom would have approved the seating bench and the lighting that has given way to twilight putting practice and, probably, a little nighttime wagering. We think it is a lovely addition to the club, and as a family, we wish to thank dad's favorite Golf Pro Steve Hlavacek for his friendship and advice, and for his invaluable assistance that rendered the memorial both beautiful and functional. We also wish to thank the staff who made the memorial event so special, Melissa Judd and Kari Schiewe, Brad Calaway, the wait staff Lexi Heidkamp and Gavin Stadler, and dad's favorite bartender Tim Gille and hat's off to the chefs as well – the meal was wonderful.”

If only the weather had cooperated.

With love and appreciation,  
Bruce and Jeannine Hanson,  
Don and Judy Washecheck,  
Troy Halverson  
Mike and Tracie Wolfe



## Callaway Fitting Day

Callaway Golf Company will be holding a club fitting for our members on Friday, April 30<sup>th</sup> from 1:00- 5:00pm. If you are interested in seeing all the new Callaway clubs for 2021 stop by the range and have a look, see. If you are interested in getting fit by a certified Callaway Club Fitter, please call the golf shop and make a reservation. Fittings are one half hour long. There is no charge for fitting and no obligation to buy clubs. Anyone interested in purchasing clubs will get 10% off the lowest on-line price for the same clubs.

Sadly, we acknowledge the recent passing of following SCC Members:  
Gregg Nelson  
Ray Miller  
Mike Rutlin  
Don Law

**We are happy to announce that the Women's Spring Fling event will be held on Wednesday, May 19<sup>th</sup>.**



## **DATES TO REMEMBER**

### **SOCIAL EVENTS**

- **April 24th: Ice Breaker Tournament**
- **May 9th: Mother’s Day Brunch**
- **May 19th: Women’s Spring Fling**
- **June: Bourbon Day**
- **June 25<sup>th</sup>-26<sup>th</sup> : Men’s Invitational**
- **August 27th-29th : Club Championship**

## **Rules of Golf Changes**

*In 2019 The Rules of Golf were changed by the USGA for simplification and to speed up play of the game.*

*One of the changes is specific to out-of-bounds. The rule change allows for the implementation of a “local rule” where a player can drop a ball in the “vicinity” of where their ball has gone out of bounds with a two-stroke penalty. The ball can be moved to the fairway not nearer the hole and dropped in the area behind that to play your next shot. The USGA has given clubs the option to adopt the rule. The reason we have not chosen to adopt the rule is because at this time we do not feel it is needed. This rule has not been adopted by most of the private clubs as they do not feel it is needed. The rule stays the same as before where you are required to drop a ball from the spot you hit the ball out of bounds and take a stroke penalty with loss of distance as well.*

*Another rule change is designed to speed play in the amount of time you can search for a lost ball. You are now allowed only three minutes to search instead of the five minutes as previously.*

## **Welcome Our New Members**

- McPhee Family
- Tess & Mark Matson
- Jeff Opie
- Matt Hamacher
- Wahlin Family
- Bradley Coon
- Grant Burish
- Brandon Michek
- Michael Abrahamson
- Mark Rostowtske
- Matthew Wolter
- Christopher Brown
- Kai Le Becker
- Scott & Jackie Cooper
- Mark Carmichael
- Jim Brandt
- Lori Power
- Stephen Ketelsen
- Bob & Jodi Coon
- Miles & Kimberly Kristan
- Lauren & Kyland Taylor
- Brendan & Jamie Taylor
- Caley & Mark Swanson

## Junior Lesson Program at Stoughton Country Club

Our Junior Lesson Program here at the Stoughton Country Club is designed to provide junior members with a background in Golf Etiquette, Rules of Golf, Golf Instruction and to allow social interaction amongst our young players. Cost is only \$100 per student. There are three different age and skill divisions. Your child will be placed in the proper division where you register them. Lessons begin on Friday June 18th, and meet every Friday at 9:00, 10:00 and 11:00.

There will not be a lesson on June 25th. Lessons resume on July 2nd, July 9th, July 16th, and July 23rd. July 30th will be the Junior Club Championship. You can sign up at any time by contacting me at [hlavacekgolfshop@aol.com](mailto:hlavacekgolfshop@aol.com) or by contacting the club at 608-873-8464



## Women's Chip-N-Sip

2021 Chip-N-Sip Lessons begin on Tuesday May 25 at 5:30. This will be our 15th year and proceeds directly benefit Wisconsin Women's Health Programs. There are six lessons scheduled and are \$20.00 per lesson which includes wine during the lesson. You may register for as many lessons during the program as you want. There is a Final Dinner at the end of the season and that date is yet to be determined.

Dates are as follows:

May 25th Putting

June 8th Chipping

June 29th Pitch Shots

July 13th Iron Play

Aug 3rd Woods and Hybrids

August 24th Skill Events.

Lessons always meet on Tuesdays at 5:30 and usually end around 8:00 PM.

You may sign up by contacting me at: [hlavacekgolfshop@aol.com](mailto:hlavacekgolfshop@aol.com) or by calling the club at 608-873-8464.



# Mother's Day 10 to 1

at Stoughton Country Club  
\$30.00 adults • \$10.00 children under 12

## BREAKFAST BUFFET

APPLE FRITTER FRENCH TOAST

BISCUITS AND GRAVY

CHEDDAR EGG SCAMBLE

SPINACH AND FETA QUICHE

BACON AND SAUSAGE

## FEATURED STATIONS

### CARVING STATION

Garlic Studded NY Strip with Horseradish Cream Sauce  
Turkey

### OMELET STATION

Create your own omelet with a choice of ingredients: Bacon, Sausage,  
Spinach, Tomatoes, Onions, Jalapenos, Mushrooms, Peppers, Salsa &  
Cheddar

### SALAD BAR

Mixed Greens, Romaine, French, Ranch, Caesar, Croutons, Shredded  
Cheese, Cucumber, Tomato, Bacon & Hardboiled Eggs

### COLD SIDES

Broccoli Salad, Cheddar Pasta Salad, Jello, Assorted Fruit & Assorted Cheese  
and Crackers

### PROTEIN'S & HOT SIDES

Fried Chicken Breast, Pesto Salmon Chardonnay, Stuffed Pork Tender Loin,  
Alfredo Pasta, Fried Potatoes & Carrots

### DESSERTS

Apple Tartlets, Lemon Bar & Brownies

Please Call or Email for Reservations  
[kari@stoughtoncountryclub.com](mailto:kari@stoughtoncountryclub.com)  
Dine-in Only

# KITCHEN CORNER

## Greetings Members!

When you're not busy grilling out or on the lake this year, take advantage of the clubhouse kitchen.

We now have a TURN MENU available; a small menu available until 5pm for golfers on the course or in the clubhouse.

We also have the LUNCH menu, with sandwiches, salads and other items available until 3pm Tuesday-Friday.

Our Tuesday night menu will continue to have some high-end items, along with sandwiches and small plates for women, men and kids

Wednesday nights we are going to have a Pasta night- you get to choose from one of a number of available pastas, sauces, and ingredients like shrimp, peppers, beef and parmesan. In addition to pasta, there will be a CUT OF THE WEEK (steak, pork, poultry), a CATCH OF THE WEEK, fresh salads, garlic rolls and dessert. Make sure to meet friends and family at the club on Wednesday nights for pasta, dessert and wine on the patio.

Friday nights we have FISH FRY, fresh salads, desserts, appetizers and some other high-end items.

Keep an eye out for the June Bourbon Dinner. It will feature some Bourbons from the Southwest paired with elevated -Cowboy food favorites like Baby Back Wild Boar Ribs and Buffalo Texas Beans.

We are working on making the kitchen more efficient at the moment. By addition, as well as subtraction, we are aiming at utilizing the equipment, space and staff we currently have.

We recently turned on an existing cooler on-site. We are also replacing the very "hot-line window" we put your food in that has developed a football field like slope/crown over the years.

By bringing the kitchen up to date, we hope to better serve our members in all things dining.

When it's all done, I'd be happy to show each and everyone of you the improvements we have made!

Thank You

Chef Troy, Tyler, and the Kitchen Staff



Please Follow us on Facebook  
and Instagram.

Facebook: Stoughton Country  
Club

Instagram: [stoughtoncountryclub](https://www.instagram.com/stoughtoncountryclub)

You will see all the delicious food  
that the Chef's are preparing.  
Both accounts will be updated  
daily.

