

# The Tee Times

The official newsletter for the Stoughton Country Club

## Now We're Cooking! Renovated Kitchen to Reopen



by Executive Chef Troy Cox

September will be a month to celebrate for Stoughton Country Club members -- and for the clubhouse staff -- as it marks the launch of our newly remodeled and upgraded kitchen and, along with it, a renewed opportunity to reintroduce our full menu of diverse culinary offerings.

Our team is very excited. From our new kitchen, we're looking forward to serving you Tuesday night dinners, Wednesday Women's Day, Thursday Men's Day, member events, such as the wine and bourbon dinners and, of course, our Friday Night Fish Fry!

There is much to celebrate. For one, it marks the end of a summer that I'm sure tested members' (and managers') patience and forced us to find creative ways to offer a diverse menu without a full kitchen, such as "cooking out" on the grill and organizing food trucks with unique offerings. It also tested our servers who did the best they could while lacking food warming equipment and at times, working long hours as kitchens everywhere struggled to maintain full staffs.

But what's most important to celebrate this month is the future - and what this all means for the Stoughton Country Club.

This September's launch of our new kitchen features a host of new equipment investments by our board (some of them made prior to the fire) that will help us expand our menus and serve hot food consistently and quickly - all while protecting the safety of our staff, members, and the building for decades to come.

Some sounds boring, but is essential for great service: A stainless steel "pass" that keeps "plated" dishes warm as they're assembled for delivery to your tables; A new "server hallway" with "hot-holding" equipment that keeps food hot while serving large events and new high-volume range hood with properly sized gas hook-ups to ensure consistent heat for the stoves and grills, while keeping the air clean and the kitchen safe.

Here's what's exciting! A "Rational Comb-Oven" that can "steam, blanch, poach, bake, roast, sear, fry, grill, smoke, sou-vide, overnight cook... and more. It instantly doubles our oven space and allows us to do many things with a push of a button, such as quick-steaming a fresh-roasted batch of green beans. It is also one of the easiest machines to clean and maintain, making it a great investment for the club!]

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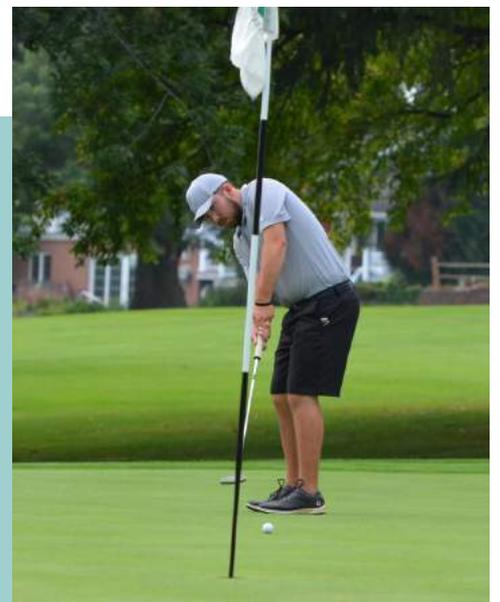
### Junior Club Championship

20 juniors participated in course stroke play, with another 18 ages 9 and under participating in a skills competition.

*Pictured: Josh Livingston, winner of the 16-18 year old division and overall Junior Club Champion shooting an 83 defeating runner up Colin Quam by 3 shots.*

*Conner Brown, winner of the 13-15 year old division*

*Wyatt Klein, winner of the 10-12 year old division*



# Kitchen Reopening Cont.

And there's more!

- Updated sandwich prep tables that combine a refrigerator with a convenient cutting board so "back-of-the-house" staff can quickly and easily assemble ingredients to create signature dishes.
- A flattop grill for foods that are typically grilled, but are flattop-friendly such as burgers, thin sandwich steaks and sliced vegetables.
- Two electric steam tables that keep food at safe serving temperatures using circulating steam instead of a hotplate which, as you might guess, can eventually burn the food.
- A new chargrill (or broiler). Primarily used for steaks, it's a high-end replacement for the old grill -- an important upgrade considering the old one was the source for the small fire that triggered the fire retardant and ruined the kitchen!

Finally... Wait for it....

- We have new deep fryers that enable us to continue our Wisconsin Traditional Friday Night Fish Fry!

I am truly grateful that we were able to feed you this summer. I'm grateful to the SCC board that had already started investing in needed equipment upgrades, and committing to a full kitchen overhaul instead of trying to re-build the kitchen piece-by-piece while still using it to prepare and serve food. (Which would have been a nightmare!)

I'm also grateful to members for being patient and embracing the summer grill menu we provided. Finally, I'd like to thank the guys at Serv-Pro and General Heating and Cooling for their expertise and dedication as they helped prepare our kitchen for a future of success.

We're looking forward to a future of providing more culinary options as we launch our new kitchen that will serve the Stoughton Country Club for decades to come.

# Golf Tip of the Month

by Brad Calaway

As most of you know, the three main fundamentals of a sound golf swing are: "Posture," "Grip," and "Alignment." (Think PGA!) But it's no coincidence that good posture comes first.

To measure its importance, think of a tennis player returning a serve, or a basketball player's sticky defense, or a defensive back guarding a wide receiver. If they're out of position, they're off balance - and bad things happen.

So it is with golf. Let's review:

Good golf posture starts with your feet at shoulder width or slightly wider; relaxed knees; and arms hanging straight down from the shoulders position with your neck and spine aligned at an angle.

To help develop your "comfort" position, hold a small bucket of water with your arms in a hang-down position and knees relaxed. Hold it until you're comfortable holding it for an extended period of time -- which means you're involving all your muscle groups.

Then set down the bucket, grab your golf club and take a few swings while maintaining this spine angle from the backswing to just past impact.

If you'd like your posture checked, schedule a lesson with Steve, Darcy or myself and we will be happy to assist you to improve your golf game.

# Fall Membership Raffle



Enter for a chance to win in the 2022 Fall Membership Raffle! It's an opportunity for non-members to play our beautiful course - and for everyone to have a chance at a free membership next year as well as support projects to further enhance our club.

Tickets are available for \$100 at the bar or the clubhouse and include a round of golf (carts not included). We hope to sell 250 or more tickets to raise funds for special projects such as the recent makeover of the downstairs Lake Kegonsa Room. If nothing else, it's a great way to enjoy a round of golf - and for an excellent cause.

## Meet the Staff - Bar Manager Tim Gille

Each month, we'll try to feature at least one member of our dedicated staff to introduce (or re-introduce) to you as they're the ones who work so hard to make your Stoughton Country Club a great place to belong.

This month features the manager who may be the club's most recognized person - our veteran bar manager, par excellence. Tim Gille.



After a long round of golf, good or bad, retiring to the bar for a beverage or a bite to eat is often part of the Stoughton Country Club cultural experience. It is there that Tim Gille is a welcome sight - and has been for two decades.

If you're a longtime member, there's a good chance Tim knows exactly the drink you want. He might ask how your round went. But he also knows your round is history -- and it's time for relaxation.

Tim has been serving up beverages and hospitality since joining SCC in 2001 - perhaps the club's longest-serving staff member outside of long-time club manager and golf pro, Steve Hlavacek.

As bar manager, Tim is responsible for product everything in his bar universe - ordering, managing, and scheduling a staff that, at peak season, might total 10 to 15 - and that's in addition to his own shift serving members.

"I really enjoy this job," says Tim. "Talking to members, seeing families having fun, working special events and mentoring our student/employees all give me great job satisfaction."

A Stoughton resident since the 2nd grade, Tim graduated from UW-Whitewater with a degree in

education and served eight years in the Army Reserves. While he once entertained thoughts of becoming a schoolteacher, he ultimately decided he enjoyed working more with adults.

What are some things that stand out in his 20-plus year career at SCC?

"One of the most memorable events in my early years was the annual Badger Booster fundraiser for the UW Marching Band. That was a lot of fun," says Tim. He also recalls the tornado of 2005. "I remember heading to the basement of the clubhouse when it hit and, in the aftermath, driving a golf cart around the course with others to see who needed help."

Like many, Tim is also looking forward to the full reopening of the club kitchen following the May fire. "Since we've been doing a lot of cooking outside the basement this summer, my staff and I have certainly been getting our steps in!"

Looking for a couple of conversation starters with Tim at the bar?

He too is a golfer with an 18 handicap and tries to play once a week. He also has a twin brother Todd who lives and works in Stoughton. But Tim says you CAN tell the two of them apart!



## DATES TO REMEMBER

**September 11th:** Class reunion of 70 & 71

**September 12th:** Shillelough Open

**September 13th:** McFarland Chamber Golf Outing

**September 15th:** Women's Solheim Cup

**September 14th:** Stoughton Hospital Golf Outing

**September 18th:** Wedding

**September 23rd:** Men's Bash

**September 25th:** Wedding

**September 27th:** Fastenal Golf Outing

**September 29th:** Women's Fall Frolic

## Golf Joke of the Month



A golfer standing at a tee overlooking a river sees a couple of fishermen and says to his partner: "Look at those two idiots fishing in the rain."

## From the Grounds Crew

The heat and humidity I talked about a month ago has continued through the entire month of August, which has meant some long days and sleepless nights trying to keep the grass alive.

Over the years I am sure many of you have heard me talk about the "Poa" that grows on our course. The "Poa" I talk about is the annual bluegrass that overlays our beautiful course.

It does well during cool weather, but once the heat of summer arrives, our bluegrass struggles to live up to the "annual" part of its name. It becomes very shallow-rooted and its water and chemical needs increase.

That's why the Poa can look fine in the morning - and by mid-afternoon appears to hover on death's doorstep. This makes it even harder to keep things firm and fast.

While high heat and humidity punished our Poa in late August, I think we've done a good job helping our turf survive - and this fall, I hope to really strengthen it.

Those shallow roots have also posed a problem for the rebuild of the green on #4 this fall.

We had hoped to reuse the sod from the existing green for the new green, but due to the high percentage of Poa in the green there just isn't enough root structure to hold the sod together as we move it multiple times.

Therefore, we will be purchasing new sod for the green. It will be a pure stand of bent grass which will be a much better turf than the existing mixture on the green. This will add a little cost to the project but I believe it will be much better in the long run.

August, I asked for people to start using the 90-

degree rule with their golf carts. Normally I don't like to do this because it seems everyone just drives in the first cut, damaging the course further.

This year, due to the increased cart traffic and the hot weather, I thought the 90-degree rule would be best as it would help our fairways survive the last gasp of summer's withering summer heat and drought. (The region is still about 9 inches short of "normal" for rainfall.)

As we move into fall, however, I would prefer you start to scatter your carts start once again - though I'll still need everyone's help in protecting problem areas. If you see a worn out or stressed spot of turfgrass please try to avoid driving over it.

Hopefully by October I'll be reflecting on what great weather we're having, with cool fall temperatures and gentle rains that strengthen the Poa's root structure in preparation for winter survival.

And, of course, I'll be hoping to reflect on how well the rebuild of the #4 green went!

But we still have three weeks of summer before the official arrival of fall - the Autumnal Equinox on Sept. 22, so we'll continue to deal with whatever Nature sends our way.

Meanwhile...Enjoy the course!



*Mark Livingston,  
Golf Course Superintendent*

# 2021 Stoughton Country Club Championship

The 2021 Stoughton Country Club Championship was a huge success, drawing 74 competitors for three days of competition with Grant Burish edging out Eric Howell on Sunday for the title of this year's Club Championship.

After playing in sweltering heat the last weekend of August, Burish finally secured the Club title on the first playoff hole against Howell - an exciting ending to a great tournament that drew 68 men, said SSC General Manager Brad Calaway.

Chris Peterson claimed the Women's Club Championship, competing in a field of six women for the title.

"This is a great event because it allows golfers of all skill levels to compete and test their game against players of similar ability," said Calaway. "It gives players a chance to see how their game has improved over the season."

"And it's an opportunity for members, who are paired by their handicaps, to get to know each other better, which is especially important this year as the club has nearly a third more members than last year."

Finally, Calaway said, the club championship is also another way to help build the club's future "by showing members the club's excellent course conditions, which usually peak this time of year, and its wonderful facilities and welcoming environment."

## Here are the results:

**Men's Championship: 73-75-73 Grant Burish**

**A-Flight: 75-80 Justin Hanson**

**B-Flight: 75-76 Tom Hendricks**

**C-Flight: 90-87 Steve Swanson**

**D-Flight: 95-93 Kyle Holverson**

**Women's Champ Flight: 92-93 Chris Peterson**

**Womens A-Flight. 98-93 Beth Murphy**

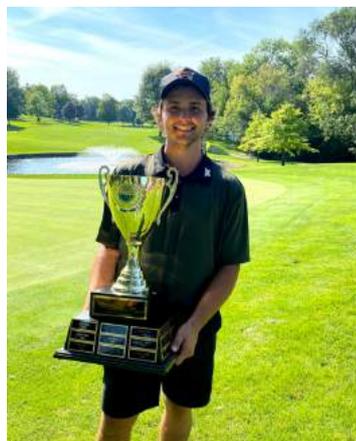


*Above: Chris Peterson eyes her putt on her 10th hole of Sunday's round.*

*Below: Chris Peterson, Women's Tournament Winner*



*Above: Grant Burish hitting his shot during a playoff hole. Grant defeated Eric Howell on the first playoff hole.*



*Left: Grant Burish, this year's Men's Champion*

# View from the Club House Office GM Report



With every blessing comes responsibility, right?

Our Stoughton Country Club has had an incredible year, growing from 220 memberships last spring to its current 319 memberships – an incredible one-year growth that virtually any golf club I know would be hard-pressed to match.

What’s the biggest challenge for 2022 for the board and our leadership team? Doing the best we can to encourage this fantastic new growth of members to become long-term members.

This is a responsibility we take seriously.

We’ve certainly had our challenges this year: a kitchen forced to close for the entire summer, a drought that stressed our course (and our grounds crew); and a national worker shortage that blistered nearly every sector of the economy, including ours.

When it comes to our growth, we can’t dismiss the obvious: This was a year in which golf offered an outdoor activity at a time in history when other recreational options were closed.

But over time, it is our strengths that draw members: An excellently maintained and challenging course; a beautiful building with a well-managed bar and a kitchen led by an experienced chef; a host of services and fun events; and a culture of family and friendship. (Family is partly the friends you meet along the way in life, right?)

What these all have in common are the result of leaders, managers and staff committed not just to quality golf and good food, but the total Stoughton Country Club experience. That’s where we’ll focus to keep our membership strong.

Having said that, our greatest long-term asset is our membership. I’m grateful to our members, not just for the patience you showed as we wrestled with 2021’s challenges, but for your support that continuously reflected your confidence in the future of our Stoughton Country Club!

More on this as we wrap up the year and prepare for 2022!

ON-LINE TEE TIMES! One important and long overdue addition to our club this fall will be the introduction of a new on-line reservation system for tee times.

It should be up and running this fall – and it will be very cool.

The on-line system, which you’ll access through our website, will make it fast and easy for you to reserve a tee time without having to call in and wait for us to peruse the reservation book.

It’s not just more convenient, it’s also more efficient. While it will require added staff time to help everyone adjust to the new system, it will ultimately reduce staff time and costs – which means we can use put those resources into other ways to better serve you.

THE DROUGHT CONTINUES. It been a tough year for our grounds crew as the region is still roughly 9 inches short of normal for rainfall. While we irrigate, nothing can replace rainwater to produce and maintain healthy turf. Hats off to Mark Livingston and his crew for doing everything they can to stay on top of this. (See Mark’s column.)

KITCHEN UPDATE. We don’t yet have a firm launch date to introduce our new kitchen this month. While the new equipment is mostly installed, there are always endless construction and workmanship details to be completed, inspections made, and approvals required.

Combined, they make a it difficult to accurately predict a firm “re-opening” date. But stay tuned. We’re still very excited to launch this new chapter in the club’s culinary history!

*General Manager Brad Calaway*

