



STOUGHTON COUNTRY CLUB NEWS

Volume XVIII Number 2

February 2013

PRESIDENT'S MESSAGE

By: Ted Waskowski

We start the New Year in excellent shape. We have received our settlement from DuPont, reduced our long term debt and lowered our property taxes. We are poised to grow our membership and our prospects to accomplish are promising. Each of these things will provide benefits for years to come. We have two new Board members, Tom Ellefson and Tom Hendricks. Both bring exceptional qualifications to the Board.

As we look back on the accomplishments of the last few years, much thanks are due Gary Polipnick, who has a remarkable ability to see what needs to be done and make it happen. His leadership produced the new cart shed, the repair and reconfiguration of the pond on 9, the new patio and many other great things at the Club. I hope everyone takes the opportunity to tell Gary thanks for an exceptional job when they see him. Thanks as well to Lou Wilczynski and Forrest Lipke who have completed their terms on the Board, Lou after 14 years of fine service.

Our focus early this year will be helping our new chef make the restaurant the "go to" eating establishment in Stoughton. We also will work on long term plans to remodel the locker rooms, pro shop and office space and look for ways to specifically improve selected holes on the golf course that can be done this year.

If you have any ideas about how we can make our Club better, please call me at 259-2613 or email me at twaskowski@staffordlaw.com.

MANAGER'S MEMO

By: Steve Hlavacek

Tuesday February 19th is our New Member Promotion Night here at the club. Complimentary hors d'oeuvres, cocktails, and sweets will be available. Bring your friends who might be interested in joining either as a Social Member or Golf Member and introduce them to our club. We will have Board of Directors members and Staff available to answer any questions. This is a great opportunity for you to take advantage of our Membership Rewards Program saving money on your own dues, and bring new members to our club. If possible, we would like a reservation to better be able to plan for staffing and food preparation. Please call the club at 873-7861 to make a reservation.

For those of you who haven't heard about our new Chef, let me take this opportunity to tell you a little about him. Chef Daniel Bear comes to our club from Bluephies Restaurant in Madison. Chef Daniel has had a great deal of experience and has that creative flair that you would see on the cooking shows on television. I am confident that he will make your dining experience an enjoyable, memorable and in some cases an absolute gastronomic pleasure. Come out and see if I am exaggerating and meet Daniel.

GOLF SHOP NOTES

By Steve Hlavacek

I have just returned from the PGA Show in Orlando and had the opportunity of seeing all the new equipment and attending several seminars. Much of the discussion centered

around the state of the golf industry and proposed rules changes regarding equipment. Bifurcation is the new buzz word regarding the rules of golf. Essentially it means having two sets of rules, one set for the tour players and one set for amateurs. Some rules changes are still under consideration.

One program that the PGA and USGA are excited about is the "Play it Forward" program. This program embodies the idea of playing golf from tees that closely parallel your game. Most of us would not want to play the tour tees at most courses because of the length and difficulty. Playing tees that fit your handicap or age make the game more fun. Many of our senior members have begun to play the senior tees and have found how much more fun it is to hit greens in regulation again. Try it, you will like it.

The golf shop will be featuring Callaway Golf Equipment this year. From clubs, to shoes, clothing and golf balls Callaway is in the forefront of golf equipment design and development. Look at the Golf Digest "Best New Clubs" and you will see that Callaway is consistently rated either the best or one of the best across the board. We will be holding a Callaway Fitting and Demo Day

on May 24th where you can get fitted and purchase clubs at the lowest prices.

LADIES AUXILIARY

By: Marge Gerber

During this cold month of January, we ladies met for auxiliary two times.

Installation of officers took place on January 2nd. The president is Bev Pieper.

We have Ma Star and Karin Campbell as vice-presidents. Marge Gerber is the secretary, and Inez Toepfer is the treasurer.

If you need to cancel or want to attend the luncheon, please call Tami at the club. It is important to call so the chef can create enough meals for all of us.

The euchre winners for the month were Lois Rothen (twice), Donna Onsrud, and Ma Star. Victorious at playing bridge were Barb Hvam, Margaret Koenig, Inez Toepfer, and Marge Gerber.

There is an auxiliary luncheon meeting and cards on January 30th. The month of February will see meetings on the 13th and the 27th. We have a nice cozy time with lovely ladies. Please consider joining us.

Please make reservations for Friday Night Dining at the Club to better assist our staff in making your dining experience the best it can be. Walk-ins will be seated when time allows. Chef Daniel Bear will begin his weekly features this Friday, February 01, 2013. Due to timing, we are only able to provide the specials for this week rather than the entire month, but, we will try to get an email out each Friday with special features.

Friday, February 01, 2013

Soups

*French Onion 3 *Chicken Cacciatore 3 Chef Bear's Seafood Chowder 3

Tapas

Mushroom and Brie Cheese Brulee 10
rosemary grilled crostini, apricot marmalade

Shrimp and Langoustine Potato Fritter 9
creole roasted red pepper puree, pineapple mango chutney

From the Land

Cedar Planked Smoked Pork Shanks 17
stout braised oyster mushroom bordelaise, potato and sweet potato pancake

Tournados Oscar 23
Tenderloin medallions, lobster claw, radish and brussel sprouts, brown butter cognac béarnaise, roasted leek mashed potatoes

From the Sea

Scallop Steamed Cobia Fillet 19
wilted arugula, roasted tomatoes and artichokes, peppercorn sage lentil orzo pasta, dried capers

Rosemary Crusted Norwegian Salmon 20
zucchini, parmesan saffron cous cous, beet glazed radish, lobster butter

Dessert

Blueberry Goat Cheese Bread Pudding 5
hazelnut brandy caramel



Chef Daniel's Valentine's Day Wine Dinner

Wednesday, February 13th @ 6:00 p.m.

1st Course Lobster Bisque, Sherried Chanterelle Mushrooms

Wine Pairing Glazebrook Sauvignon Blanc

2nd Course Prosciutto Arugula and Frisee Salad, Wine Poached Plums and Apricots,
Candied Ginger Pickled Radish

Wine Pairing McWilliams "Hanwood" Estate Shiraz

3rd Course Lemongrass and Sweetcream Butter Whey Poached U10 Gulf Shrimp,
Pearls of Parsnip, Caramelized Coconut Buerre Blanc

Wine Pairing Kendall-Jackson Chardonnay

4th Course 28 day Dry Aged Juniper and Corriander Cured Sliced Beef Tenderloin,
Potato Leek and Boursin Croquette, Cognac Bordelaise

Wine Pairing 14 Hands Cabernet Sauvignon

5th Course Zucchini Wrapped Seared Sea Scallop, Brown Butter Brussel Sprouts,
Wollersheim Riesling Duck Sauce Veloute, Bacon Infused Sea Salt

Wine Pairing Acrobat Pinot Gris

6th Course Butternut Squash Gorgonzola Panicotta, Warm Blueberry
Crème Anglaise, Fried Prosciutto

Wine Pairing Wollersheim Prairie Fume

\$65 per couple - Reservations Required
Tax and Gratuity Not Included

Vegetarian, Gluten-free and Other Dietary Restriction Alternatives are
Available but Require at Least 48 Hours Advanced Notice

Sun	Mon	Tue	Wed	Thu	Fri	Sat
Club House (608)873-7861 Golf Shop (608)873-8464						
					1 Cards Band Member Dining	2
3	4	5 Skaalen Dinner	6	7 Nelson Global Holiday Party	8 Member Dining	9
10 Norse Afternoon of Fun Dinner Kotlowski LKR	11	12 Oregon Town & Country	13 Ladies Auxiliary Valentine's Day Dinner	14	15 Member Dining	16
17	18	19 New Member Promotion Night	20	21 Lioness	22 Member Dining	23
24	25	26	27 Ladies Auxiliary	28		



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