



STOUGHTON COUNTRY CLUB NEWS

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PRESIDENT'S MESSAGE

By: Ted Waskowski

New chef Dan Bear is up and is running and getting rave reviews. The diners at the Valentine's Day dinner were so delighted that they called him out for a standing ovation. The Friday menu has changes that we hope you will like. Chef Dan prefers to make all things from scratch and we think you will enjoy his creative touches and the care he brings to food preparation. It's time for us all to bring some guests for dinner. We think the food will turn a number of guests into new members. Please make sure to give us your comments so we can make our dining experience as enjoyable as possible.

Our membership is strong and several new members have joined us from other clubs. Let's all try to make them feel welcome. Please introduce yourself to the new faces and consider asking them to play with you. If you know of someone who may want to join, please let Steve or me know so we can do what we can to help you recruit them. If we can add even 10 more members, it will make our Club stronger and better for everyone.

Spring is coming!

MANAGER'S MEMO

By: Steve Hlavacek

Well, by all indications, we have a winning Chef here at the club. Chef Daniel received a standing ovation at the Valentine's six course dinner. Response from our members

on Friday nights has been very complimentary towards the new menu and his ability to prepare delicious entrees. If you been avoiding coming to the club for dinner, give us a chance again to win you over with a delicious Friday Fish Fry or one of Chef Daniel's Specials. Bring a guest for the month of March and get 50% off one dinner for each member. Hope to see you here and remember to make a reservation.

The Club is a great place to hold your special party. We have hosted many Baby Showers, Wedding Showers and special dinner parties throughout the year. Call the club and ask about dates that are available. We have a variety of menu items and services that will make your party one for your guests to remember.

Our Club opened early in March the last two years and we all hope this year will be the same. Remember, this is the time to bring your friends to the club to introduce them to the course and restaurant. We have special membership plans that benefit new members and our current members can take advantage of our Membership Rewards Program for signing up a new member.

GOLF SHOP NOTES

By Steve Hlavacek

All the new clubs are out for this year and Callaway is on top of the list from Drivers, to Irons. I will be happy to help you with the selection of your new clubs and will sell them to you at the same price you can get them from the discount stores. We are also having a Callaway Demo Day on Friday, May 24th. It is a good idea to sign up for a

reservation to the Demo day. Contact the golf shop and we will set you up.

This is also a great time to get your clubs re-gripped. The golf shop has all the newest golf pride, # 1 grip on the PGA Tour, in stock and your clubs can be re gripped for opening day.

SUPERINTENDENT'S REPORT

By: Mark Livingston

Last year the course opened on March 14th which is a good two to three weeks earlier than a normal year. Most years we open the course right about the time the pros are teeing it up in Augusta which is early April. If I had to guess I would say that is a good time to shoot for. Opening the course depends on several factors. First, the snow needs to melt. Next, the ground needs to dry out. With the melting snow and frost coming out of the ground this could take a couple weeks alone. Lastly, we need to evaluate and address any winter damage that may have occurred on the course.

This past winter presented a couple challenges to the course. The first issue would be the extended amount of time the turf was covered in snow. This may lead to increased snow mold damage. We treated preventatively for snow mold last fall on greens, tees, and fairways but no application is 100% effective. I feel any snow mold damage will be minimal and most likely occur on green and tee surrounds and low lying areas. The other issue we are facing is the accumulation of ice that occurred in early February. The ice will damage the turf if covered for an extended period of time. The annual bluegrass (poa) we have on the course is most susceptible to damage. As long as the ice melts before the end of March I think we should be in good shape.

I am excited for the golfing season to start. Tony and I have been working on the equipment all winter and are starting to get a little bit of cabin fever. Tony will have lots on his plate this summer as he now has a new baby girl, Lucy, occupying any free time he might have. Many of you know that I have recently moved to a new home in

County Club Estates. I am excited to live so much closer to work and maybe even get to golf a little more. Now that I live in the area I am sure you will see more of me on the course and around town. Come on warmer weather.

CHIP N SIP NOTE

from Gloria

The timely death of my computer over the holidays left my email list somewhere out in cyberspace. Lisa Spangler was kind enough to forward my plea to chippers whose addresses she had. Result was that 42 of you sent me your info. Bad news is that I had 64 on original list. So, if you're a past, present or future Chip N Sipper and want to be updated on activities as the season approaches, please send me email at: glojay@charter.net

Is it spring yet?

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.

Come in and try Chef Daniel Bear's new Friday Menu.

Weekly specials will be emailed as soon as they are available.

Friday, March 1, 2013

Potato Leek Lobster Bisque Clam Chowder Chicken Wild Rice

Tapas

Grilled Ribeye Skewers

Quail Tempura

Vegetable du jour – *medley of sauteed mushrooms, carrots, zucchini, asparagus*

From the Land

Bourbon Glazed 6oz Filet Mignon

sauteed baby red potatoes, pickled onions, horseradish cheese fondue

Chicken Parmesan Rosé

spaghetti and garlic bread

From the Sea

Celery and Fennel stuffed Grouper

roasted lemon butter, white truffle, celery root

Feature Salad

House Smoked Salmon

Market greens, roasted red peppers, kalamata olives, artichoke hearts, feta cheese, hearts of palm, roasted lemon greek dressing

Desserts

Riverbend Farms Pecan Pie marsala whipped cream, cherry apricot ice cream

Riverbend Farms Peanut Butter Pie whipped cream and raspberry gelato

Riverbend Farms Apple Pie brandy, Hazelnut Caramel, chocolate caramel ice cream

Eli's New York Cheesecake raspberry coulis, coconut red wine caramel ice cream

Sun	Mon	Tue	Wed	Thu	Fri	Sat
Club House (608)873-7861 Golf Shop (608)873-8464						
					1 Card Night Member Dining	2
3	4	5	6	7	8 Member Dining	9
10 Breakfast	11	12 Oregon Town & Country	13 Ladies Auxiliary	14	15 Member Dining	16
17 Baby Shower Greig Chorus Dinner	18	19	20	21 Lioiness	22 Member Dining	23
24	25	26	27 Ladies Auxiliary	28	29 Member Dining	30
31 Easter Brunch						



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