



DATES TO REMEMBER

GOLF EVENTS

- **Oct. 22:** Men's Fall Bash
- **Nov. 5:** Turkey Open

SOCIAL EVENTS

- **Oct. 24:** Uncorked
- **Nov. 12:** Uncorked

See Page 4 for event details!



Orders surrounding Covid-19 frequently change and continue to impact our club operations. We have taken great measures to help with social distancing protocol and will continue to comply with all government orders, guidelines and recommendations. Our compliance, however, needs your help. When inside the clubhouse, please continue to wear your masks, unless seated at a table, and follow all social distancing guidelines.

Current orders still limit our capacity to 25% of our membership. So far this has not caused any issues in being able to serve our members in the dining room, but you should continue to make reservations to ensure a table. There is a limit of 6 per table.

Thanks for your understanding during these difficult times!

thank you!

SPECIAL THANKS TO THESE FINE FOLKS:

- One Community Bank (formerly known as McFarland State Bank) donated the water dispenser in front of the Pro Shop

We aren't always aware all the great things people do, so please let the club know if there are recognitions that need to be made in future communications.



Good news for those who aren't a fan of the #4 Green!! Work is in progress for a plan to redesign the green, which would likely start in early Spring. The plan and more details will be shared when they become available.

Welcome to our New Members

Drew Finley works in Financial Planning & Wealth Management at Lincoln Financial Advisors. He lives in Fitchburg. Drew attended the University of Wisconsin and graduated this Spring with a degree in Personal Finance.

Ryan Smith is a Mortgage Banker at Guild Mortgage. He lives in McFarland with his wife, Danica, and their children, Kobie and Behla. Ryan is an active Board Member of 100 Men of Dane County and an avid golf and Wisconsin sports fan.

Matt Karnick is VP of Commercial Lending at First Business Bank in Madison and has been there for 13 years. He lives in Madison with his wife, Beth, and their 2 daughters, Lily (19) and Eliese (15) and their three dogs. He is a big Minnesota sports fan! (...but we won't hold that against him!)

Brian Bruno is a Physician Assistant at the UW Health Sports Medicine Clinic. He and his wife, Jenny, live in McFarland with their sons, ages 14 and 19.



Melissa Judd grew up in Fort Atkinson and relocated with her daughter to Stoughton six months before marrying her husband, Nathan, in 2015.

Melissa and Nathan have four children. Tyler (14), Elijah (12), Chloe (9) and Paisley (3). Melissa obtained her associate's degree in accounting from Globe University in 2016. She likes to bowl, golf, boat, fish and enjoy time with her family. In 2019, she started her employment with the Stoughton Country Club. Melissa says she really enjoys working at the club, and "It always brings a smile to her face when she comes to work." She handles SCC office administration, but you can also find her in the bar, serving our members.

The rescheduled Oct. 7th Solheim Cup was a big success. The weather turned out to be beautiful for an early October day.



The Red Team played against the Blue Team winning 18 to 9. The format was 18 holes with 6 holes each of best ball, a scramble and alternating shots.

Thanks to all the SCC servers for their great service. Thanks to Darcy and especially Brad for all the hard work he did for this event, including team pairings twice, due to the event being rescheduled. Also thanks to Kay Alexander, Mary Costello, Beth Kolk, Jo Lien, Carol Munch, and Mary Winter for their help the day of the event with registration and event ticket sales. Finally, a special thanks to the team captains Terri McNamara and Beth Murphy for their efforts to make this event happen again this year.



Autumn is upon us and while it means the end of golf is near approaching it also means we can look forward to soulful soups, spiced bourbon laced apple cider, firepit smores, take n' bake to-go meals and at long last Packer Football with party platters. Our SCC kitchen is rolling out with the full menu this month (no, I mean yes, we seriously really are!) so whether you are dining in with your best friends or ordering our Tuesday Italian Family Meal, we wish you warmth, happiness and always good eats and drinks! -- Scotty

Directions

1. Preheat the oven to 350°F. Rub pumpkin halves with coconut oil. Then place flesh-side down on a foil-lined cookie sheet and roast for 45 minutes or until flesh is tender when pricked with a fork. Once cool enough to touch, scoop pumpkin flesh out from the skins, puree and set aside for later use (note: you can use a little water to help your blender out).
2. Heat a large soup pot over medium-high heat, and remaining oil. Add onion puree and do not stir. Allow onions to turn translucent then add garlic and ginger, stir, and cook for 1-2 minutes, until garlic becomes fragrant. Add curry powder, coriander, cardamom, and allspice constantly stir until spices become toasted and fragrant, about 60 seconds. Add coconut water, coconut milk, and pumpkin puree, and bring to a boil.
3. Turn off heat and use an immersion blender to ensure the soup is delicately smooth. Turn flame back on to medium-high heat and bring soup to a simmer for dinner.
4. Serve soup with a dollop of Greek yogurt, tablespoon of pumpkin seeds, and pinch of cilantro leaves.

Coconut Curried Pumpkin Soup

This culinary salute to the honorable squash known as the pumpkin (in prime picking season right now) is both vegan certified friendly and equally delicious. Just the right balance of sweet & spice. If the soup is too thick, add more coconut water to thin it out.

Ingredients

- 2 white onions, pureed
- 3 tablespoons coconut oil (or olive oil)
- 2-4 garlic cloves, minced
- 2 tablespoon fresh ginger, minced
- 2 tablespoons curry powder
- 1 tablespoon coriander
- 1/2 teaspoon cardamom
- 1/4 teaspoon allspice
- 1 medium-sized (2-pound) pumpkin, cut in half with seeds and pulp removed
- 3 1/2 cups coconut water (or chicken stock for a little richer flavor)
- 1/2 cup coconut milk
- Cayenne pepper, to taste
- Salt, to taste
- 1 7-ounce container Greek yogurt, for garnish (or coconut crème for vegan)
- Toasted paprika dusted pumpkin seeds, for garnish
- Cilantro, for garnish



October & November Events

MEN'S BASH



THURSDAY, OCTOBER 22

Plan a day on the course with lots of good golf and great friends for the Men's Fall Bash. Finish the day with amazing food from Chef Scotty. More details coming!

uncorked



SATURDAY, OCTOBER 24

Wine and food pairing event, featuring 5 delectable courses from Chef Scotty.

Cost: \$48

Limited to 36 – call club for reservations

TURKEY OPEN



THURSDAY, NOVEMBER 5

Join us for the Men's Turkey Open. A day of fun golf, turkey bowling and good food. More details to come!

uncorked



THURSDAY, NOVEMBER 12

If you missed the first Uncorked in October, be sure to sign up for this one!

- Cost: \$48
- Limited to 36 – call club for reservations

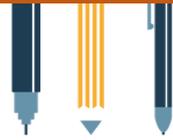
***Please Note: All events are set up in compliance with social distancing guidelines.*



New Facebook Site!

REMINDER: The Stoughton Country Club Member-only group has been created on Facebook. Search “Stoughton County Club Members” and request to be added. **If you’re already a member of the site, please invite other SCC members.** Also, upload your own photos of happenings at the club and other news that might be of interest to the SCC membership. We will still maintain the public Facebook site where we will communicate information relevant to the general public. *Note: The private group page is still under construction.*

WE NEED
YOUR
FEEDBACK



The Member Survey is complete and will be distributed via email on October 14. A link to the survey will be included in the email, and we encourage each club member in your household to fill it out. If you would prefer a paper copy instead, please pick one up at the club office. Surveys must be completed via the link or returned to the club no later than October 28. Results of the survey will be communicated in a future Tee Times.



The Communications Committee of Stacy Stolen, Heidi Krumenauer and Beth Murphy have prioritized the next few steps in improving club communications, starting with the member survey. The Committee has also prioritized updating current member profiles an enhancing new member profile information. .



We have purchased tablets for the dining area to aid with service improvements and account errors. Servers are being trained on their use, so please be patient while they work out the kinks to ultimately get us closer to an amazing and flawless dining experience.



Again, this year we are selling tickets for a free SCC membership. Funds raised from this effort will be used toward club improvements.

The Board will work to determine specifically where this year’s funds should be distributed. This will be shared with members at a later date.

Tickets are \$100 each and entitles the bearer to a free round of golf. The drawing will be held on New Year’s Eve. All members and non-members are encouraged to purchase tickets. They can be purchased from Board members or at the club (bar, office).