

MISSOULA COUNTRY CLUB

EST. 1916

NEWSLETTER OF THE MISSOULA COUNTRY CLUB



MANAGER'S MEMOS

BY RON SVIEN



MISSOULA COUNTRY CLUB
3850 Old U.S. Hwy 93
MISSOULA, MT 59804
www.missoulacountryclub.com

Phone Numbers

Pro Shop251-2751
Fax251-5344
Clubhouse Bar & Dining Room251-2404
Office.....251-2414
Fax251-5896
Maintenance Building.549-4601

2010 Board of Directors & Committee Chairs

Allen Pickens.....President/Finance
Bob Tutskey Vice President/Membership
Penny Ritchie.... Secretary-Treasurer/Bylaws
John Dayries..... Green
Jim Gray..... House
Tim GardenLong Range Plan
Justin Anderson Rules & Games
Wayne Capp Eagle Fund
Brad Dantic..... Disciplinary
Rocky Ginter - ad hoc Handicap
Joe Johnston..... Immediate Past President

Staff

Ron Svien..... General Manager
Skip KoprivicaPGA Golf Pro
Connor Sproull Assistant PGA Golf Pro
Tom Ask Superintendent
Scott Lennemann . Assistant Superintendent
Richard Kolenda..... Executive Chef
Sharon Jeszenka.....Office Manager
Dayton Scott Controller
Melissa Nordberg..... Food & Beverage
Manager

OFFICE HOURS

Monday-Friday 9:00 a.m. – 5 p.m.

BAR SERVICE HOURS

Sunday – Wednesday, Saturday

11 a.m. – 8 p.m.

Thursday, Friday

11 a.m. – 9 p.m..

LUNCH SERVICE HOURS

Sunday – Wednesday, Saturday

11 a.m. – 4 p.m.

Thursday, Friday

11 a.m. – 9 p.m.

DINNER SERVICE HOURS

Thursday, Friday

5 p.m. – 9 p.m.

As we approach the end of the year one reflects back on the operation as it relates to progress that was made, and areas that are still in need of improvement. When considering the current economic conditions our country is now experiencing; 2011 will be a pivotal year for the Missoula Country Club, and in order to work within the guidelines that have been set forth, we will certainly need support from our membership by bringing guests, supporting events, and helping to promote our Club to prospective new members. Missoula Country Club has existed since 1916 and has seen tough economic times in the past. And now, more than ever, we must support and promote our Club...because every little bit makes a difference.

I want to thank and acknowledge the employee staff for their efforts in 2010. Superintendent Tom Ask, his assistants Scott Lennemann and Scott Wandler, and the entire maintenance crew; Head Golf Professional Skip Koprivica, Assistants Connor and Ryan, as well as Kyle and the entire golf services staff; F&B Manager Melissa Nordberg, Executive Chef Richard Kolenda and the kitchen crew, as well as the wait & bar staff – Vickey, Paul, Alyssa, Kellen, Kirsten, Bronda, Caitlin, Edwin, Kara, Kristen, Elise, Markie, Abby and Lexie; Office Manager Sharon Jeszenka; Controller Dayton Scott; Maintenance Engineer Joe Marshall and Housekeeping Joe Karls.

I have enjoyed working with the Board of Directors and the Standing Committee Chairs, and I wish to thank them for their dedication and devotion to the Missoula Country Club. Allen Pickens, President / Finance Committee Chair, Bob Tutskey, Vice President / Membership Committee Chair, Penny Ritchie, Secretary-Treasurer / Bylaws Committee Chair, John Dayries, Green Committee Chair, Tim Garden, Long Range Planning Committee Chair, Justin Anderson, Rules and Games Committee Chair, Jim Gray, House Committee Chair, Wayne Capp, Eagle Fund Committee Chair, Brad Dantic, Disciplinary Committee Chair

Last but certainly not least...Thank you, MCC Members for your support, and best wishes for a Blessed and Joyous Holiday Season!



A LA CARTE

BY RICHARD KOLENDA
EXECUTIVE CHEF

Healthy Heart: The amazing little organ, the heart, no bigger than a fist and weighing only 8-10 ounces, beats over 100,000 times a day and pumps more than 4300 gallons of fluid every 24 hours. Yet most of us are kinder to our car. We keep the engine well-tuned to get us past the warranty period. Our hearts, without any warranty or guarantee of replacement parts, push oxygen and nutrients through 60,000 miles of blood vessels every single day. We give the heart no rest, we subject it to stress, we disregard the fuel and maintenance, and then we expect faultless performance for at least 75 years.

We know that heart disease is a major health problem in America and other developed countries. But irrefutable facts are not necessarily inevitable facts. Doctors and research scientists recognize that heart disease is not a natural consequence of aging. Except in cases of genetic abnormality, all of us can have healthy hearts if we are armed with up-to-date information, a simple program of preventative maintenance, and easily kept resolutions about nutrition, exercise and stress.

Since we aren't Eskimos or Masai herdsmen, good sense would dictate that we exercise regularly, and restrict our intake of high cholesterol foods, fats, processed foods, sugar and eliminate smoking.

Here's a healthy heart plan:

1. Cut down on fatty foods and fried foods
2. Reduce whole milk and whole milk cheese products, placing more emphasis on low-fat dairy products and include lots of leafy green vegetables for adequate intake of calcium and magnesium
3. Control blood pressure by curtailing salt. Avoid highly-salted snack foods, processed foods and fast foods
4. Avoid refined sugar and refined flour
5. include plenty of whole grains, fresh fruits and vegetables (preferably raw) for their fiber, vitamins and minerals
6. Include lean meat, poultry and fish for protein
7. Don't smoke
8. Control stress through proper nutrition, exercise and adequate rest

Have a wonderful, healthful holiday season!



MCC CHILDREN'S CHRISTMAS PARTY

Sunday, December 12, 2010

CLOWN & MAGIC SHOW - 1:00 TO 2:00 PM

MEAL & HOLIDAY TREATS @ 2:00 PM

SANTA ARRIVES @ 3:00 PM

**Mac Cheese, Chicken Strips, Fries, Cakes, Cookies, Pies,
Ice Cream, Bubble Gum & Other Holiday Treats**

\$5.00 PER CHILD + 18 % GRATUITY

**All MCC Children, Grandchildren,
Friends and Family are Welcome!**



PRO SHOP

BY SKIP KOPRIVICA
PGA GOLF PROFESSIONAL AND STAFF



After a tough spring, which saw a six-week course closure, we were blessed with a great summer and a phenomenal fall. The last time I played was November 9th and the course was in fantastic condition, and it will be put to bed in great shape.

Quick reminder to all of our members: Please be sure to come in and spend your Tournament Credit. Tournament Credit does not carry over to the next year. Currently we have discounts on selected golf balls, golf clubs, hats, shirts and women's clothing. We will be open daily through November, and we will be open for Christmas

shopping Tuesday through Sunday from December 7 through December 24. As always, complimentary gift wrapping is included with any purchase!

Additionally, I recommend providing the proper maintenance to your golf cart before you put it away for the winter. Gas Cart: Be sure your gas tank is filled. Electric Cart: Be sure to fill each battery with distilled water, clean your batteries and posts, and check each tire for 26 psi.

Our last day of play for 2010 was Friday, November 19. Three hardy golfers played on that day – Jim Hansen, Paul Loehnen and Bob Knapp. As I look out at our beautiful golf course, the snow is blowing sideways and the golf is over for now, if not until spring.

Thank you for a great season, enjoy the holidays and have a wonderful winter!



MCC DIRECTORY CHANGES

NEW MCC DIRECTORIES ARE IN PROGRESS

NEW

Engstrom, Royce (Mary) B
1325 Gerald Ave., Msla. 59801
UM President 243-2311

CHANGE

Barber, Miller (Karen) H
Dennison, George (Jane) R
653 Anglers Bend Way, Msla. 59802
Duvall, Janet N-R
2657 Windmill Parkway #347,
Henderson, NV 89074
Judnich, Martin R
Sellman, Amy R
4411 Hillview Way, Msla. 59803
Topp, Jason R

Resigned

Tosha Iverson – Social
K.K. Jense – Regular
Justin Meier – Associate
Mike Munsey – Regular
Lenny Stevens – Regular
Chuck Turner – Regular
Ed Wells/The Depot - Business

MEMBERSHIP STATUS AS OF 12/1/10

| | | |
|----------------------------|------------|-------------------|
| PLAYING MEMBERSHIPS | 401 | (450 max.) |
| REGULAR | 332 | |
| BUSINESS | 59 | (80 max.) |
| ASSOCIATE | 10 | (40 max.) |
| NON RESIDENT | 14 | 25 max.) |
| SOCIAL | 48 | (120 max.) |
| BUSINESS SOCIAL | 3 | (20 max.) |

FOOD & BEVERAGE

BY MELISSA NORDBERG



Mele Kalikimaka

Merry Christmas and Happy Holidays! We will be busy little elves here at the Missoula Country Club for the next month or so and will be fully decorated for the Christmas hustle and bustle the day after Thanksgiving.

There are many Christmas parties in the works, and we will always do our best to accommodate all of our members. Please refer to the newsletter calendar before you head out to see us. If you have

any questions concerning our hours of operation, please call anytime.

The MCC Children's Christmas Party is scheduled for Sunday, December 12 from 1:00 - 4:00 p.m. and the MCC Christmas Brunch on Sunday, December 19 from 10:00 a.m. - 1:00 p.m. Both events will be a merry old time! I can't wait to decorate cookies with the kids and have Santa Claus come visit us.

Please call to make reservations!

*Thank you!
Melissa*



Holiday Brunch Menu



***Sunday, December 19, 2010
10:00 AM to 1:00 PM***



Harvest Garden Salad with Assorted Dressings and Vinaigrettes

Minted Fresh Fruit Salad, Assorted Yogurts, Granola and Cold Cereals

Fresh Baked Scones, Mini Croissants, Muffins and Biscuits with Country Gravy

Cold Poached Wild Salmon with Dill Sauce, Create-Your-Own Egg and Omelet Station

Cheese Filled Blintzes with Wild Oregon Berry Sauce

Oven Roasted Chicken in Riesling Sauce, Potatoes Au Gratin

Braised Winter Vegetables, Maple Cured Bacon & Country Sausage

Carved Herb-Crusted Prime Rib Station

Holiday Dessert Table, Assorted Juices, Teas, Coffee and Decaf

Adults - \$22.00 / Children 8 to 13 - \$11.00 / Children 7 and Under - \$7.00

All Prices: Plus Gratuity @ 18%



ASK TOM ASK

BY TOM ASK
GOLF COURSE SUPERINTENDENT



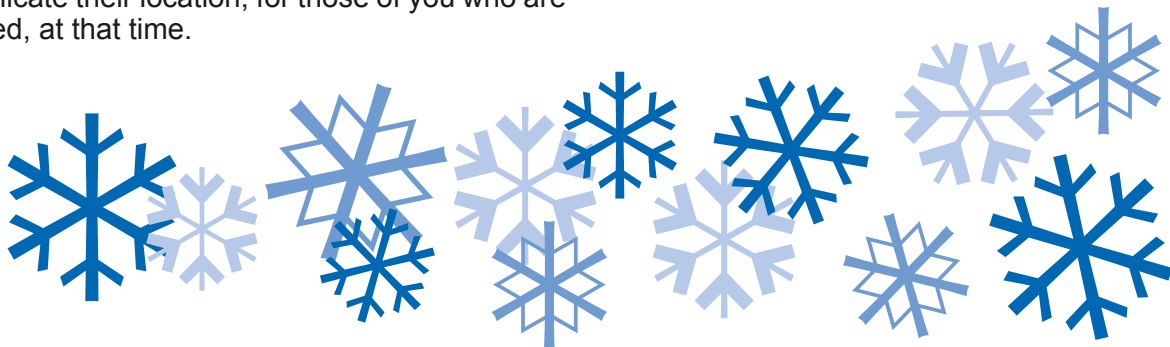
Unfortunately, our season has come to an abrupt end. We had every intention of keeping you on the golf course for quite a while longer this fall. Mother Nature had a different plan. We hope that temperatures will moderate and we lose some snow so we can get you back on the course for a few more rounds.

One thing that this weather system has done is given me an excuse to remind you of a practice we intend to employ this winter. Every month or so we will be taking turf samples from various spots on the golf course and “greenhousing” them somewhere in the club house so that all of us can monitor the condition of the turf throughout the winter months. We did not expect to start this process until after the first of the year, but the recent arctic front has pushed the start date up a bit. Shortly after the first of December we will take our first samples. We will communicate their location, for those of you who are interested, at that time.

The Green committee approved a bit of a makeover to the area around number 4 green. This spring 3 trees were removed from behind the green to allow sunlight through. With their absence it was thought that something needed to be done to fill the void left between 4 green and 5 tee. With this in mind we are constructing a bunker directly behind the green. We were approximately half done with the initial phase of the project when we got weathered out. This new bunker will be playable shortly after play resumes in the spring.

Many of you will be happy to hear that another project that is about to start is some tree pruning. With the ground now frozen, we can get out on the course with our big bucket truck without causing damage. We have identified many trees that need to be shaped up a bit to improve course playability. The Caragana hedge surrounding the facility will also be pruned up this winter.

It is our hope that this early start to winter will lead to an early spring opening. Please let us know if there is anything that we can do to make your golf experience more enjoyable.



I'M ALRIGHT



By Carl Spackler

I recently attended a family holiday gathering worthy of a Chevy Chase movie titled “Putting the FUN in Dysfunctional!” So, the next day I wrote a totally awesome article, or so I thought. The Mrs. immediately says – “CAN'T USE IT, this is the holiday season and you need to be upbeat.” Humbug!

A couple days later I needed to pay up on a Griz/Cat obligation, and my buddy asked me to bring the money to him at his church after work. When we arrived, a dozen or so folks were busily scurrying around filling holiday food bags for 16 Missoula families. Amongst the turkeys, potatoes, bread, eggs and stuffing, you could feel the love as the items were carefully distributed so each bag would have enough food for a family to enjoy a Thanksgiving meal.

Wow – this is how the holidays should be! My frustration with my own family melted like butter on a hot roll. There are so many great causes that we can support, like helping the food bank, or children's centers or youth homes, or countless avenues to assist those less fortunate. Sometimes charity begins at home, so let's not overlook our own children, grandkids and other families that may need a little help, along with our friends and neighbors. What better way to celebrate the season than random acts of kindness?

Remember to pause and enjoy the holidays, enjoy family and ENJOY LIFE!

Comments: cspackler@rocketmail.com

WOMEN'S GOLF ASSOCIATION

NEWS FROM THE RED TEES

BY JEAN HANICH
MCCWGA PRESIDENT

Well, here it is December, and as I sit here writing my last newsletter articles as WGA President, it is snowing very hard and beginning to look a lot like Christmas. Even though we got off to a slow start with the golf course this spring, this past year has been fun. I want to thank all of you, especially my Officers and Committee Chairs for making my year so easy. I've learned that if you surround yourself with good people, they will make you look good!

Seventy ladies attended the Fall Luncheon. The Food and Beverage Staff did an outstanding job in bringing us a "High Tea Meal" that was fit for a queen! The Chevaliers from Hellgate High School entertained us with some great songs, and they are really fun to listen to.

I wish everyone a very Merry Christmas and a Happy New Year!



**Fall Luncheon
"High Tea"**





P.O. Box 3057 • Missoula, MT 59806
 406-251-2404
www.missoulacountryclub.com

December 2010

MISSOULA COUNTRY CLUB 

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|--|--|--|---|---|--|---|
| | | | 1 11 am – 4 pm Lunch Menu | 2 11 am – 9 pm PRIVATE DINNER IN DINING ROOM DINING IN LOUNGE Dinner Menu | 3 11 am – 9 pm PRIVATE DINNER DINING ROOM & LOUNGE DINING IN MILLER BARBER LIBRARY Dinner Menu | 4 11 am – 9 pm PRIVATE DINNER IN DINING ROOM DINING IN LOUNGE Dinner Menu |
| 5 11 am – 4 pm Lunch Menu | 6 11 am – 4 pm Lunch Menu | 7 11 am – 4 pm Lunch Menu | 8 11 am – 4 pm PRIVATE PARTY IN MILLER BARBER LIBRARY Lunch Menu | 9 11 am – 9 pm Dinner Menu | 10 11 am – 9 pm PRIVATE DINNER IN DINING ROOM DINING IN LOUNGE Dinner Menu | 11 11 am – 4 pm PRIVATE DINNER IN DINING ROOM LOUNGE & MILLER BARBER LIBRARY Lunch Menu |
| 12 11 am – 6 pm CHILDREN'S CHRISTMAS PARTY MAGIC SHOW 1-2 PM MEAL 2-3 PM SANTA 3-4 PM Lunch Menu | 13 11 am – 4 pm Lunch Menu | 14 11 am – 6 pm PRIVATE LUNCHEON IN DINING ROOM ANNUAL MEETING 6:30 PM Lunch Menu | 15 11 am – 4 pm PRIVATE LUNCHEON IN DINING ROOM Lunch Menu | 16 11 am – 9 pm PRIVATE DINNER IN DINING ROOM DINING IN LOUNGE Dinner Menu | 17 11 am – 9 pm PRIVATE DINNER IN DINING ROOM DINING IN LOUNGE Dinner Menu | 18 11 am – 4 pm PRIVATE DINNER IN DINING ROOM & LOUNGE Lunch Menu |
| 19 11 am – 4 pm CHRISTMAS BRUNCH 10 AM - 1 PM Lunch Menu | 20 11 am – 4 pm Lunch Menu | 21 11 am – 4 pm Lunch Menu | 22 11 am – 9 pm Dinner Menu | 23 11 am – 9 pm Dinner Menu | 24 CHRISTMAS EVE CLOSED | 25 CHRISTMAS DAY CLOSED |
| 26 CLOSED | 27 11 am – 4 pm Lunch Menu | 28 11 am – 4 pm Lunch Menu | 29 11 am – 9 pm Dinner Menu | 30 11 am – 9 pm Dinner Menu | 31 11 am – 9 pm Dinner Menu | 1 JANUARY CLOSED |