

MISSOULA COUNTRY CLUB

DECEMBER 2009

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
Office251-2414
Fax251-5896
Maintenance Building.549-4601

2009 Board of Directors & Committee Chairs

Joe JohnstonPresident/Bylaws
Allen Pickens..... Vice President/Finance
John DayriesSecretary-Treasurer/Green
Janet Donahue.....Long Range Planning
Myles Link House
Justin AndersonRules & Games
Bob Tutskey Membership
Barbara Dufour..... Immediate Past President
Wayne Capp Eagle Fund
Rocky Ginter Handicap - Ad hoc

Staff

Ron SvienGeneral Manager
Skip Koprivica PGA Golf Pro
Connor Sproull..... Assistant PGA Golf Pro
Tom RussellSuperintendent
Scott Lennemann..... Assistant Superintendent
Richard Kolenda.....Executive Chef
Sharon Jeszenka Office Manager
Dayton ScottController
Megan Suddaby..... Food & Beverage Director

Office Hours

Monday 9:00 a.m. – 5 p.m.

Bar Service Hours

Sunday through Saturday
10 a.m. – 9 p.m.

Lunch Service Hours

Sunday , Monday & Tuesday
11 a.m. – 4 p.m.
Wednesday through Saturday
11 a.m. – 4 p.m.

Dinner Service Hours

Wednesday through Saturday
5 p.m. – 9 p.m.

I want to thank and acknowledge the Employee Staff for their efforts throughout the year. Superintendent Tom Russell and the Maintenance Crew; Head Golf Professional Skip Koprivica and the Golf Staff; Food & Beverage Director Megan Suddaby and the Bar/ Dining Staff, Office Manager Sharon Jeszenka; Controller Dayton Scott; Maintenance Engineer Joe Marshall and Janitorial Mark Rizzo. I also want to welcome Executive Chef Richard Kolenda to the Club and thank him for his many contributions.

I have enjoyed working with the Board of Directors and I thank them for their dedication and devotion to the Missoula Country Club. Joe Johnston - President, Allen Pickens - Vice President & Finance Chair, John Dayries - Secretary/Treasurer & Green Chair,

Myles Link - House Chair, Bob Tutskey - Membership Chair, Janet Donahue - Long Range Planning Chair, Justin Anderson – Rules& Games Chair and Barbara Dufour - Immediate Past President.

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

December, 2009

Restaurant & Bar Hours of Operation

Sunday, Monday & Tuesday
Lunch Service 11 am to 4 pm
Bar Service 10 am to 8 pm

**Wednesday, Thursday,
Friday & Saturday**

Lunch Service 11 am to 4 pm
Dinner Service 4 pm to 9 pm
Bar Service 10 am to 9 pm

January/February, 2010

Restaurant & Bar Hours of Operation

Sunday, Monday
Clubhouse Closed - No Food & Beverage
Services Available

Tuesday & Wednesday
Lunch Service 11 am to 4 pm
Bar Service 10 am to 8 pm

Thursday, Friday, Saturday
Lunch Service 11 am to 4 pm
Dinner Service 4 pm to 9 pm
Bar Service 10 am to 9 pm



MCC Children's Christmas party

Sunday, December 13, 2009 @ 3:00 PM

CHILDREN'S ACTIVITIES & GAMES

Santa will arrive @ 4:00 pm

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



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

Please bring a wrapped present for your child
and place the child's name on the present!



\$5.00 PER CHILD + 18 % GRATUITY



LONG RANGE PLANNING

BY SKIP KOPRIVICA,
PGA GOLF PROFESSIONAL AND STAFF



It is hard to believe, but the holiday season is almost here. The weather this fall has been cooler than last year, but we had enough nice days that we were able to stay open until November 22. We even did 116 rounds of golf on Thursday, November 5.

The Pro Shop will re-open beginning Saturday, December 5 and will remain open daily through December 24 from 10:00 a.m. to 5:00 p.m. Tuesday through Friday, Saturday 10:00 a.m. to 4:00 p.m. and Sunday noon to 4:00 p.m. It will be closed on Monday the 7th and 14th. The Pro Shop may also be open Christmas Eve for a few hours. If the Grizzlies are still in the playoffs, the Pro Shop will be closed on those days. We still have a variety of merchandise to choose from along with great holiday sales to take advantage of. We also offer complimentary gift wrapping. Remember to use Pro shop credit by December 23. Pro Shop credit does not carry over to next year.

Handicap entries are done for the year, but you may come in and print your card for the season. Scores for next season will be posted starting April 1, 2010.

Special congratulations to Ron Ulrich who on November 9 had a hole in one on hole number two from 180 yards with a 6 iron. Witnesses were Bob Stage, Jerry Gall, Glen Henkel, and Bill Gilman. Then, again, on November 19 Brian Kekich had a hole in one on number 12 from 120 yards with a 9

iron. Witnesses were Bob Wimett, Jim Krausch, and Ron Taylor.

Also, a special thanks to the department heads and their staffs for the working relationship we have.

And, finally, thanks to our members for such a good 2009 season and for your wonderful support. We would like to wish everyone a safe and joyful Christmas season and can't wait to see everyone back next year.

Skip Koprivica, Connor Sproull, Justin Mills and Staff



MCC DIRECTORY CHANGES

CHANGE

Towle, William (Sarah) R
1825 Ronald Ave., Msla. 59801

RESIGNED

Joe DeLuca – Regular
Chris Goble – Regular
Marvin Horner – Regular
Max Murphy – Regular
Patsy O'Keefe - Regular
Derek Pozega, - Regular

MEMBERSHIP STATUS AS OF 11/25/09

PLAYING MEMBERSHIPS	406	(450 max.)
REGULAR	329	
BUSINESS	60	(80 max.)
ASSOCIATE	17	(40 max.)
NON RESIDENT	16	(25 max.)
SOCIAL	49	(120 max.)
BUSINESS SOCIAL	5	(20 max.)

A LA CARTE

BY RICHARD KOLENDA,
EXECUTIVE CHEF

With the holidays upon us I know we are all reflecting on the goodness we have experienced in our lives and all we have to be thankful for. I am thankful for good health, a wonderful family, my dogs, being here in this magnificent place and having had the opportunity to work at the Missoula Country Club as your chef. These are very basic blessings and I believe in getting back to basics.

I use a "back to basics" approach with my culinary design as well, using high quality, fresh and local ingredients in order to create simple, delicious

food at an affordable price.

With this in mind, I am excited to report that I have created a brand new menu that I am looking forward to introducing to you. I have been delighted to see so many of you enjoying your Country Club and its restaurant. You will have the opportunity to experience some of these new menu items as a "special" along with your regular menu items in the month of December. Please do not hesitate to provide feedback as I enjoy hearing from each and every one of you.

Holiday Day Brunch Menu

Sunday, December 20, 2009

10:30 a.m. to 1:30 p.m.

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 plus 18% Gratuity

Children - \$10.00 plus 18% Gratuity

Under 7 - \$6.00 plus 18% Gratuity

TOM'S TURF TALK

BY TOM RUSSELL
GOLF COURSE SUPERINTENDENT



The Eagle fund committee and the board have approved two course projects to be voted on by the membership. Two more sections of concrete cart paths were approved. #7 green to #8 tee and #4 green to tie into the concrete path behind #5 tee.


The tees on holes 1, 3, 4, 5, 6, 7, 9, 11, 14 and 16 will be laser leveled and resodded. A new forward red tee will be constructed on #6. This new tee will reduce the length of the hole from 160 yards to 125 yards. The tees will be stripped of sod, soil amended with sand, laser leveled, and resodded. Equipment recommended for next year is a utility vehicle with a green topdresser attachment and an electric utility vehicle.

Greens closed for the year on Dec. 1. Following the last snow mold application, covers will be used on 6 greens this winter. #6 green has been covered the last two winters and has come out of winter very

healthy without ice or cold weather injury. Building on that success 1, 3, 4, 7, and 9 greens will be covered as well.

Bunker renovation work to improve playability of edges and allow use of a power bunker rake is almost complete. Sand will added before next season to complete the project. Bunkers that were too deep for the width were re-contoured to maintain bunker edges. Significant bunker edges lead to difficult shots and stances. The additional width will also allow the use of a power bunker rake to maintain bunker consistency. The raking attachments on the power rake may have to be adjusted as the seasons change, just as different rakes are used during the year when raking by hand. The use of a power rake does ensure consistency from bunker to bunker. Four bunkers were removed. The left bunker on 3 green, the back right bunker on 5 green, the fairway bunker on 9 and the small circle bunker back right on 12 green are recommended to be removed.

Stay warm,
Tom
241-6031 / mccgreens@gmail.com.



ACERS of the Month

Ron Ulrich Hole #2 180 Yards – 6 Iron November 9, 2009	Brian Kekich Hole #12 120 Yards - 9 Iron November 19, 2009
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I'M ALRIGHT



By Carl Spackler

Oh the holidays! That Courier & Ives time of year when everyone reflects on our role as George Bailey in our personal version of It's A Wonderful Life, or sing and dance through the season as Bing Crosby in White Christmas. Everyone gets along, no one goes hungry, and, if only for a brief time, the world is a better place. That's the idealistic fantasy portrayed in the movies.

Not to sound cynical, but many folks can probably relate better to Bing Crisby. You know, the unseen guy at the Vermont Inn that got up at the crack of dawn to clear a path through the new-fallen snow, to chop wood, and start a roaring fire; haul in the water and help prepare breakfast; hitch the horse up to the sleigh, then clean the stable; and, after a long day with too little to eat, go to sleep in a cold lonely room.

Fortunately, Missoula is a community that really gets behind those in need, and people living on the margins of society. The Thanksgiving gorilla food drive generated hundreds of turkeys, and thousands of dollars to make sure everyone was fed, and the Kiwanis coats for kids is making sure that no child goes cold. Thanks to many caring and generous people in Missoula, it is a wonderful life! Christmas is just around the corner, and by opening our hearts, and your wallets we can keep it going. Enjoy Life!"

cspackler@rocketmail.com

WOMEN'S GOLF ASSOCIATION

NEWS FROM THE RED TEES

BY SHARI LINJALA,
MCCWGA PRESIDENT

LADIES FALL LUNCHEON

Bonnie Snowden and Arlene Breum hosted the Ladies Fall Luncheon, which was held on November 3rd. Jen Hage and Amy Bastianon from Chicos presented a style show, with MCC ladies modeling. In addition, petit de tout accessories and Silpada jewelry were on display and available for purchase. Ninety-one ladies attended and enjoyed a luncheon featuring a harvest green salad, stuffed chicken breasts, wild rice, sautéed asparagus and petit desserts.

Thank you, Bonnie and Arlene, for your work on this lovely event.



Arlene Breum & Bonnie Snowden



Donna Sherron, Ginny Thane
& Melanie Nedrud



Jean Wilson, Joan Miller & Laura Kesel



Mary Zahn & Jane Dennison



Maxine Searles, Barbara Frey
& Margie Gall



Linda Gray, Sydney Carlino & Lisa Buseman



Caryl Klein, Mysta Ward & Carol Seim



Marlene Koch, Kathy Turner
& Joyce Springer



Rae Lynn D'Angelo
& Kim Becker



Eileen McCarty



THANK YOU!!!

I'd like to extend a sincere thank you to all of you for giving me the opportunity to serve as your WGA President these past two years. Words cannot express my gratitude for your help and support. I would especially like to thank my 2009 Board and Committee Members: Bonnie Snowden, Penny Ritchie, Patsy O'Keefe, Janet Donahue, Jo Smith, Kerri Flaig, Jean Hanich, Barbara Weishaar, Judy Gilman, Julie Smith, Sydney Carlino, Pattie Tornabene, Ann Rausch, Arlene Breum, Sandy Blair, Shauna Ginter, Carol Key, Dee Butorac, and Beth Loehnen. Thanks also to my team, the Turf Queens, and those ladies who volunteered during the Helen Tremper Invitational and on other occasions.

Shari Linjala



P.O. Box 3057 • Missoula, MT 59806
 406-251-2404
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DECEMBER 2009

MISSOULA COUNTRY CLUB



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 SPECIAL MEMBERSHIP MEETING 7:00 PM. Lunch Service 11 am-4 pm	2 11 am – 9 pm	3 11 am – 9 pm PRIVATE DINNER FUNCTION MEMBER DINING AVAILABLE IN LOUNGE	4 11 am – 9 pm PRIVATE DINNER FUNCTIONS MEMBER DINING AVAILABLE IN DINING ROOM	5 11 am – 9 pm PRIVATE DINNER FUNCTION MEMBER DINING AVAILABLE IN LOUNGE
6 Lunch Service 11 am-4 pm	7 Lunch Service 11 am-4 pm	8 PEO LUNCHEON MEMBER DINING AVAILABLE IN LOUNGE. Lunch Service 11 am-4 pm	9 11 am – 9 pm ANNUAL MEMBERSHIP MEETING 7:00 PM.	10 11 am – 9 pm PRIVATE LUNCHEON IN MILLER BARBER LIBRARY	11 11 am – 9 pm PRIVATE DINNER FUNCTIONS MEMBER DINING AVAILABLE IN LOUNGE	12 11 am – 9 pm PRIVATE DINNER FUNCTIONS MEMBER DINING AVAILABLE IN LOUNGE
13 CHILDREN'S CHRISTMAS PARTY 3:00 PM Lunch Service 11 am-4 pm	14 Lunch Service 11 am-4 pm	15 PRIVATE DINNER FUNCTION MEMBER DINING AVAILABLE IN LOUNGE Lunch Service 11 am-4 pm	16 11 am – 9 pm PRIVATE DINNER FUNCTIONS IN DINING ROOM, LOUNGE, MILLER BARBER LIBRARY LIMITED MEMBER DINING	17 11 am – 9 pm PRIVATE DINNER FUNCTION MEMBER DINING AVAILABLE IN DINING ROOM	18 11 am – 9 pm PRIVATE DINNER FUNCTION MEMBER DINING AVAILABLE IN MILLER BARBER LIBRARY	19 11 am – 9 pm PRIVATE DINNER FUNCTIONS MEMBER DINING AVAILABLE IN LOUNGE
20 CHRISTMAS BRUNCH 10:30 AM - 1:30 PM Lunch Service 11 am-4 pm	21 Lunch Service 11 am-4 pm	22 Lunch Service 11 am-4 pm	23 11 am – 9 pm	24 CHRISTMAS EVE CLOSED	25 CHRISTMAS DAY CLOSED	26 CLOSED
27 CLOSED	28 Lunch Service 11 am-4 pm	29 11 am – 9 pm DINNER SERVICE	30 11 am – 9 pm DINNER SERVICE	31 11 am – 9 pm NEW YEAR'S EVE REGULAR MENU DINNER SERVICE	1 JANUARY NEW YEAR'S DAY CLOSED	2 11 am – 9 pm DINNER SERVICE
3 CLOSED	4 CLOSED	5 Lunch Service 11 am-4 pm	6 Lunch Service 11 am-4 pm	7 11 am – 9 pm DINNER SERVICE	8 11 am – 9 pm DINNER SERVICE	9 11 am – 9 pm DINNER SERVICE