

# MISSOULA COUNTRY CLUB

EST. 1916

FEBRUARY 2010

NEWSLETTER OF THE MISSOULA COUNTRY CLUB





MISSOULA COUNTRY CLUB  
 3850 Old U.S. Hwy 93  
 Missoula, MT 59804  
[www.missoulacountryclub.com](http://www.missoulacountryclub.com)

**Phone Numbers**

Pro Shop .....251-2751  
 Fax .....251-5344  
 Clubhouse Bar & Dining Room .....251-2404  
 Office .....251-2414  
 Fax .....251-5896  
 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 Garden .....Long 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 Koprivica ..... PGA Golf Pro  
 Connor Sproull..... Assistant PGA Golf Pro  
 Tom Russell.....Superintendent  
 Scott Lennemann..... Assistant Superintendent  
 Richard Kolenda.....Executive Chef  
 Sharon Jeszenka ..... Office Manager  
 Dayton Scott ..... Controller

**Office Hours**

Monday-Friday 9:00 a.m. – 5 p.m.

**Bar Service Hours**

Tuesday & Wednesday  
 11 a.m. – 8 p.m.

Thursday, Friday & Saturday  
 11 a.m. - 9 p.m.

**Lunch Service Hours**

Tuesday through Saturday  
 11 a.m. – 4 p.m.

**Dinner Service Hours**

Thursday, Friday & Saturday  
 4 p.m. – 9 p.m.

**MANAGER'S MEMOS**

BY RON SVIEN

A special meeting of the Membership has been scheduled for Wednesday, February 17, 2010 @ 7 PM. The purpose of this meeting is to consider and debate the possible rescission of the November 18, 2009 vote related to the renovation of the Clubhouse. You are encouraged to attend this meeting.

We had a successful turnout for the January Crab Feed and we are already receiving reservations for the February Crab Feed – space is limited so sign up early!

Celebrate your next Birthday at the Club and we'll deduct the equivalent percentage of your age from the bill. Therefore, if you're celebrating your 100<sup>th</sup>, your meal is no charge! Also, you do not have to be here on the actual date of your Birthday – we will honor up to seven (7) days previous or after your official birth date.

I want to personally thank Megan Suddaby for her time and service to the Missoula Country Club and wish her the best in her future endeavors.

**FUTURE EVENTS**

**HAPPY DAYS:**

SPECIFIC FRIDAY'S IN FEBRUARY & MARCH

**SWEETHEART DINNER:**

SATURDAY, FEBRUARY 13

**SPECIAL MEMBERSHIP MEETING:**

WEDNESDAY, FEBRUARY 17

**CRAB FEED:**

FRIDAY, FEBRUARY 26

**CHILDREN'S EASTER PARTY:**

SATURDAY, APRIL 3

**EASTER BRUNCH:**

SUNDAY, APRIL 4 – 2 SEATINGS

Our sympathies are expressed to the Wilson family for their loss!



In Memoriam  
 Woody Wilson  
 11/29/1924 – 12/30/2009

# LETTER FROM THE PRESIDENT

BY ALLEN PICKENS

## THE FLAW IN FIXED EXPECTATIONS

About the time that golf was invented there lived a visionary named Isaac Newton. Sir Isaac saw the world and its basic laws as quite rigid; i.e., for every action we can expect an equal and opposite reaction. However, when we attempt to apply such a fixed rule to our golf game, we come away quite disappointed. A hard swing seldom results in a long (or straight) shot.

For whatever reason, this inequity in the physical world can sometimes apply equally to actions of the Board of Directors of a Country Club.

Over the past couple of years interested and concerned members of our Club have worked diligently in developing a Long Range Plan to guide MCC into the future. Additional members have worked equally hard to design projects to implement portions of the Plan. Subsequently, the Board has tweaked the submissions and presented same to the Membership for consideration. Without belaboring the multiple reasons why, a significant number of Club Members expressed written and vocal opposition to the proffered clubhouse renovation project; i.e., fixed expectations were not met.

In the near future Members will be asked to reconsider/rescind the previous vote on the proposed renovation project. You will be presented with additional information, including a number of legal issues affecting our internal voting process. I urge each and every member to be sure to vote this time (approximately 52% voted in the previous ballot).

While we complete this process, the newly formed Bylaws Committee is addressing recently raised issues. The results of their efforts will be shared with the Membership as soon as possible.

## Restaurant & Bar Hours of Operation

### February & March 2010

#### Sunday & Monday

Clubhouse Closed – No Food & Beverage  
Services Available

Business Office Open on Monday  
9 am to 5 pm

#### Tuesday & Wednesday

Lunch Service 11 am to 4 pm  
Bar Service 11 am to 8 pm

#### Thursday, Friday & Saturday

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



**FRIDAY "HAPPY DAYS"**  
**4 PM TO 7 PM**

**Libations Special**  
**Two (2) for the price of One (1)**  
**on Selected Beverages!**

**Bar Lounge Appetizers**  
**will also be available for purchase.**

**Friday, February 5**

**Friday, February 12**

**Friday, February 19**

**Friday, March 5**

**Friday, March 12**

**Friday, March 19**

**Friday, March 26**

## PRO SHOP

BY SKIP KOPRIVICA,  
PGA GOLF PROFESSIONAL AND STAFF



We hope everyone is enjoying the winter. It will not be long before we are playing golf and enjoying our fine golf course. I anticipate having many of my staff back again this year. We hope to see you in early March.

Skip Koprivica, Connor Sproull, and Staff



## Sweetheart Dinner

Saturday, February 13, 2010

5:00 pm to 9:00 pm



### *Appetizers*

*(Choose One to Share with Your Valentine)*

**Grilled Asparagus Involtinni** wrapped in prosciutto and finished with melted fontina and asiago

*or*

**Mini Beef Wellington**  
with Tawny Port Demi-Glaze

### *Salads*

**Caprice Salad** with a black fig vinegar, opal basil and candied pistachios

*or*

**Red Leaf Salad** with citrus vinaigrette, fresh strawberries, feta cheese and fried pancetta strips

### *Sorbet*

**Huckleberry Infused**

### *Entrées*

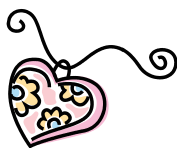
**Bacon Wrapped Filet Mignon** finished with zinfandel, Danish bleu and wild morel demi glace

*or*

**Pan Seared Duck Breast** topped with a pepper pear, clove honey and champagne compote

*or*

**Steamed Maine Lobster Tail** served with a sea salt and fresh herb drawn butter



### *Dessert*

**Raspberry Chocolate Mousse Cake**



Reservations will be accepted anytime between 5:00 pm - 9:00 pm (as space permits)

To make a reservation: 251-2404 or [rsvien@missoulacountryclub.com](mailto:rsvien@missoulacountryclub.com)

Cost: \$50.00/person. Includes gratuity, five course meal and champagne

## A LA CARTE

BY RICHARD KOLENDA,  
EXECUTIVE CHEF

Much as we hope for the snow we need, I can't help but sense that spring is right around the corner. Yet temps are still low, flu season is still upon us, and thoughts of healthy eating to help us build our immune systems come to mind.

Foods that are readily available this time of year can be of great help. These are Quercetin-packed powerhouse foods, including apples, onions, broccoli and tomatoes. These have tremendous anti-inflammatory properties . . . great immunity boosting foods. Foods high in zinc also have these properties, including garlic and nuts.

There's been much talk about the benefits of additional Vitamin D in our diets. In winter, too little Vitamin D is made in our skin. This vitamin is said to cause the production of anti-microbial substances in our body, necessary for fighting illness. The good news is that foods can pick up the slack. Salmon, light tuna, fortified cereals and milk are easy and

delicious sources of Vitamin D.

Probiotics, the friendly bacteria, found in yogurt and fermented foods such as sauerkraut and miso, fight cold and flu symptoms. And, finally, spicy peppers don't just clear up your sinuses. Chiles such as serranos, jalapenos and poblanos are rich in anti-viral properties and stimulate antibody production. They are also a great source of Vitamin C. Not a chili head? Sweet red bell peppers, guava, kiwi, oranges, green bell peppers, strawberries, Brussels sprouts and cantaloupe are also rich in Vitamin C.

So load up on these, folks, as we move towards spring and its bounty.

February conjures up thoughts of romance and a romantic evening with a special menu is planned for the Saturday, February 13<sup>th</sup>. I look forward to sharing the evening with you as you celebrate love and the coming of spring.



## Missoula Country Club **CRAB FEED**



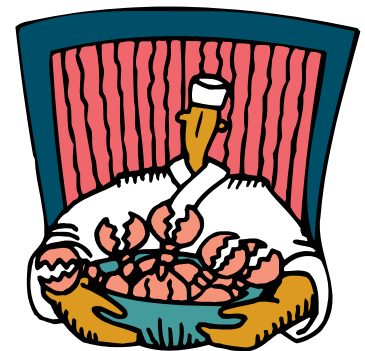
**Friday, February 26, 2010**

**No-Host Libations 5:30 pm - 6:30 pm**  
**Limited to 100 People Per Seating**

**Buffet Dinner Service Begins @ 6:30 pm**  
**\$40 Per Person Plus 18% Gratuity**

### Menu

Mixed Baby Greens Salad Assorted Dressings  
Tuscan Salad Cucumber Tomato Salad Pasta Bar  
Oregon Coast Fresh Cracked Crab  
Cocktail Sauce Remoulade Lemon Wedges  
Clarified Herb Butter  
Le Petite Artisan Breads  
Assorted Cakes and Pies



**Reservations: 251-2404 or [rsvien@missoulacountryclub.com](mailto:rsvien@missoulacountryclub.com)**



## Children's Easter Party

**Saturday, April 3, 2010 11:00 am --- 1:00 pm**

**Meet the Easter Bunny**  
**Dye Eggs, Jump-For-Joy, Easter Egg Hunt**  
**Special Kid's Buffet Lunch**

**Join us for Fun & Laughter!**

**Children \$14.00 --- Adults \$7.00**



# TOM'S TURF TALK

BY TOM RUSSELL  
GOLF COURSE SUPERINTENDENT



January rain, golfers heading to Hamilton to play golf and motorcycles out on the road...it's just another winter in Missoula!

The course has been covered in ice since Dec. 21. The ice cover is cloudy and cloudy ice means it is porous allowing for gas exchange. Historical information shows that very

little damage occurs to greens covered with cloudy ice, while substantial injury is caused to greens covered with clear hard ice. The ice will continue to be monitored, but no action has been taken at this

time. An experienced staff allows us to hit the ground running in the spring, and I am pleased to report that almost all of our maintenance staff will be returning.

The capital projects discussed in the January newsletter – cart paths and tee leveling, will be started as soon as possible. The cart path project will start first and Highway Technologies will pull the trigger as soon as the ice leaves the work areas. The tee project will start as soon as the ground thaws and sod can be removed. Members have requested that the course be cleared of snow and ice so they can play their course, but that is in the hands of a higher authority. Stay warm!

Contact Tom Russell at 241-6031 or [mccgreens@gmail.com](mailto:mccgreens@gmail.com).

## MCC DIRECTORY CHANGES

### CHANGE

Dufour, Barbara (Maurice Casey (DSG))

Jim O'Connor – Regular

Greg VanNatta – Non-Resident

### RESIGNED

C. L. Cone MD PC – Business Social

Kelsy Dick – Associate

Fred Ferreira – Regular

Tyler Gregorak – Associate

Dan Hogan – Regular

John Howard – Social

Larry Lamb – Regular

John Largay – Regular

### MEMBERSHIP STATUS AS OF 1/20/10

<b>PLAYING MEMBERSHIPS</b>	<b>394</b>	<b>(450 max.)</b>
<b>REGULAR</b>	<b>320</b>	
<b>BUSINESS</b>	<b>59</b>	<b>(80 max.)</b>
<b>ASSOCIATE</b>	<b>15</b>	<b>(40 max.)</b>
<b>NON RESIDENT</b>	<b>15</b>	<b>(25 max.)</b>
<b>SOCIAL</b>	<b>50</b>	<b>(120 max.)</b>
<b>BUSINESS SOCIAL</b>	<b>4</b>	<b>(20 max.)</b>

## I'M ALRIGHT



By Carl Spackler

I was recently reflecting on the seasons, and in an attempt to expand my mind I was reading some quips, quotes and poetry about the month of February. I found it interesting, if not mindboggling that most male authors, including Emerson, Longfellow and Shakespeare all put a negative spin on the month, focusing on the dark, dreary and harsh aspects. My favorite is "Winter is nature's way of saying, "Up yours." - Robert Byrne. On the contrary, female authors seem to focus on the wonderful solitude, the hope and promise of spring, and crocuses blooming under the snow. Blah, blah, blah! Is the gender gap really that wide?

I ran across a statistic that one billion Valentine's cards are sent each year – 85% by women. So, using a little basic math, it sounds like only one guy in six sends a card to their lady. And, the reverse would mean that six women are sending cards to one guy, and it's NOT me! I'm not sure whether my old axiom of "figures don't lie, but all liars figure" applies, or if "pigs get fat and hogs get slaughtered" is more appropriate.

Trust me, we'll all be in trouble if we don't get this one right, so pick up a Valentine's card, and bring that special someone to the Sweetheart Dinner at the Club!

Enjoy Life!

[cspackler@rocketmail.com](mailto:cspackler@rocketmail.com)

# WOMEN'S GOLF ASSOCIATION

## NEWS FROM THE RED TEES

BY JEAN HANICH,  
MCCWGA PRESIDENT

As Winter hangs on, not much is happening at the Club. The Card Players are in full "swing," but for those of us who do not play, winter drags! It is a good time to try the *Yummy* Appetizers and the Two-for-the-Price-of-One Drinks on Friday night. A fun way to stay connected.

**HAPPY VALENTINE'S DAY** and think Spring!



Joan Miller, Bonnie Snowden, Diane Sheridan, Arlene Breum

## *Missoula Country Club Easter Brunch*

**Sunday, April 4, 2010**

Two (2) Seatings • 9:30 AM ~ 12:00 NOON

Carved Prime Rib Au jus with Creamy Horseradish  
Carved Orange-Honey Glazed Ham • Salmon Locks & Peel Shrimp

Corned Beef Hash / Country Style Potatoes / Bacon & Link Sausage  
Omelet Creation Bar / Scrambled Eggs with Cheese  
Spinach Salad with Almonds, Grapes & Oriental Dressing  
Caesar Salad / Broccoli Salad / Asian Slaw

Assorted Breads & Cheese Board  
Fresh Vegetable Medley / Fresh Fruit Display  
Cheese Blintzes with Raspberry Sauce  
Waffle Sticks & Assorted Syrups

Assorted Cakes & Pies, Scones, Muffins & Petite Fours  
Champagne, Coffee, Tea, Milk, Assorted Juices, Punch Bowl

Adults \$24.00 ~ Children 7-12 \$12.00 ~ Children under 7 \$6.00 ~ Plus Gratuity @ 18%

Reservations are Limited to 100 People per Seating  
Telephone: 251-2404 or E-Mail: [rsvien@missoulacountryclub.com](mailto:rsvien@missoulacountryclub.com)



PO. Box 3057 • Missoula, MT 59806  
 406-251-2404  
[www.missoulacountryclub.com](http://www.missoulacountryclub.com)

# FEBRUARY 2010

MISSOULA COUNTRY CLUB



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	<b>1</b> CLUBHOUSE CLOSED	<b>2</b> Lunch Service 11 am-4 pm	<b>3</b> Lunch Service 11 am-4 pm	<b>4</b> 11 am – 9 pm DINNER SERVICE	<b>5</b> 11 am – 9 pm HAPPY DAYS 4-7 PRIVATE DINNER FUNCTION IN MILLER BARBER LIBRARY DINNER SERVICE	<b>6</b> 11 am – 9 pm DINNER SERVICE
<b>7</b> CLUBHOUSE CLOSED	<b>8</b> CLUBHOUSE CLOSED	<b>9</b> Lunch Service 11 am-4 pm	<b>10</b> Lunch Service 11 am-4 pm	<b>11</b> 11 am – 9 pm DINNER SERVICE	<b>12</b> 11 am – 9 pm HAPPY DAYS 4-7 DINNER SERVICE	<b>13</b> 11 am – 9 pm SWEETHEART DINNER 5:00-9:00 PM
<b>14</b> CLUBHOUSE CLOSED	<b>15</b> CLUBHOUSE CLOSED	<b>16</b> Lunch Service 11 am-4 pm	<b>17</b> BOARD MEETING 5 PM SPECIAL MEMBERSHIP MEETING 7 PM Lunch Service 11 am-4 pm	<b>18</b> 11 am – 9 pm DINNER SERVICE	<b>18</b> 11 am – 9 pm HAPPY DAYS 4-7 DINNER SERVICE	<b>20</b> 11 am – 9 pm DINNER SERVICE
<b>21</b> CLUBHOUSE CLOSED	<b>22</b> CLUBHOUSE CLOSED	<b>23</b> Lunch Service 11 am-4 pm	<b>24</b> 11 am – 9 pm DINNER SERVICE	<b>25</b> 11 am – 9 pm DINNER SERVICE	<b>26</b> 11 am – 9 pm CRAB FEED 6:30 PM DINNER SERVICE	<b>27</b> 11 am – 9 pm “MAKE YOUR MINIMUM” DINNER BUFFET 5:00-9:00 PM
<b>28</b> CLUBHOUSE CLOSED	<b>1</b> MARCH CLUBHOUSE CLOSED	<b>2</b> Lunch Service 11 am-4 pm	<b>3</b> Lunch Service 11 am-4 pm	<b>4</b> 11 am – 9 pm DINNER SERVICE	<b>5</b> 11 am – 9 pm HAPPY DAYS 4-7 DINNER SERVICE	<b>6</b> 11 am – 9 pm DINNER SERVICE