

MISSOULA COUNTRY CLUB

FEBRUARY 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 Building549-4601

2008 Board of Directors

Barbara Dufour.....President, House
Joe JohnstonV.P., Green, Eagle Fund
Janet Donahue....Sec./Treas., Long-range Plan
Bob Knapp Membership
John Dayries Rules & Games
Allen Pickens..... Finance
Mike McCourt..... Bylaws

Staff

Ron SvienGeneral Manager
Skip Koprivica PGA Golf Pro
Connor Sproull..... Assistant PGA Golf Pro
Tom Russell Superintendent
Scott Lennemann..... Assistant Superintendent
Brook Robison Chef
Sharon Jeszenka Office Manager
Dayton Scott Controller
Megan Suddaby..... Food & Beverage Director

Office Hours

Monday 9:00 a.m. – 5 p.m.

Sunday & Monday – Clubhouse Closed
No Food & Beverage Services Available

Bar Service Hours

Tuesday, Wednesday, Saturday
11 a.m. – 8 p.m.
Thursday & Friday
11 a.m. – 9 p.m.

Lunch Service Hours

Tuesday – Saturday
11 a.m. – 4 p.m.

Dinner Service Hours

Thursday & Friday
4 p.m. – 9 p.m.

January '09 was much busier than in past years mostly due to the clubhouse being open during the first two weeks of the month. Even though the clubhouse remained open in January, we did carry forward with maintenance and improvement project work. The interior clubhouse painting project is moving along quite nicely and will be completed in February. I want to express our thanks to Susanne Peterson, Joe Marshall, and the House Committee for your help and guidance.

The January Crab Feed was well attended, and the February Crab Feed will have an even larger attendance. Speaking of the February Crab Feed – call or e-mail Megan Suddaby if you are interested in attending.

Tom Russell and the maintenance crew continue to work on course projects throughout the winter. The Driving Range Mat and Foundation Project will be completed in February, and the remaining irrigation installation work will be finished as soon as the weather permits.

The Annual Membership Meeting has been scheduled for Wednesday, March 25, 2009 at 7:00 pm. In early March you will receive the meeting notice which will include the meeting agenda, the Directors election ballot, and the proposed Bylaw amendments ballot.



Members –

If you would like to receive the monthly newsletter by mail, please contact the office at 251-2404 or drop a note with your payment.

Restaurant & Bar - Hours of Operation

February 2009

Sunday & Monday

Clubhouse Closed – No Food & Beverage Services Available

Business Office Open on Monday – 9 am to 5 pm

Tuesday, Wednesday, Saturday

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

Thursday & Friday

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

LETTER FROM THE PRESIDENT

BY BARBARA DUFOUR

The GREEN wall isn't green anymore. It is red, sort of. I'm not really sure of the color, but I would like to thank the House Committee and Susanne Peterson for choosing a new pallet for the clubhouse and making subtle, inexpensive changes to update the look. Thank you to Joe Marshall for painstakingly removing the old wall paper, repairing holes, sanding the wall, and painting all in time for Mike Duffield's retirement party. Thank you Galusha, Higgins and Galusha for hosting the party.

January was an active month – the Club is open 5 days a week from 11 in the morning until 8 or 9 in the evening depending on business. Lunches are popular and dinner is served Thursday and Friday

nights. Dinner is served other nights on or near the last day of the month to provide an opportunity for members to use their scrip. For the first 2 to 3 months of the year it is just not economically feasible to be open for dinner on other nights. I have been told that Thursday nights are rambunctious so not exactly family night, but we welcome the revenue, guys.

Some long time members are leaving the Club for various reasons. Thank you for supporting the Missoula Country Club for many years. We are sorry to see you leave and hope you will return some day.



I'M ALRIGHT 🥕🥕🥕🥕🥕🥕🥕🥕🥕🥕

By Carl Spackler

February has the distinction as the shortest month, but it is filled with holidays and special occasions; starting off with Super Bowl Sunday, rolling into Ground Hog Day (I love that movie); wrapping up with Fat Tuesday (oh yeah); and punctuated in the middle by the dreaded VD!

If you read my article last November, you may remember that I am a BIG believer in the value of lavishing flowers on our special ladies. I have said for a long time that Valentine's Day is for amateurs. Seasoned pros know that once a year is not nearly enough to tell, and show that special person in our life how important they are. It is never, let me reiterate and emphasize, NEVER, too late to get in the game.

If your favorite NFL team makes it to the Super Bowl, you would cheer, lavish them with praise and put them on a pedestal. So, for one day, let's make that special someone feel like a football team! Well, you know what I mean.

Det be en herlig liv!

Comments or Suggestions:
cspackler@rocketmail.com



**Saturday,
February 14, 2009**

**5:00 pm to
9:00 pm**

Appetizers

(choose 1 to share with your Valentine)

Grilled Asparagus Involtinni
Wrapped in prosciutto and finished with melted fontina and asiago
or
Diver Scallop and Ahi Ceviche
Served in Belgian endive scoops finished with candied citrus zest

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 fillet mignon
Finished with a zinfandel, Danish bleu and wild morel demi glace
or
Pan seared duck breast
Topped with a pepper pear, clover honey and champagne compote
or
Steamed Maine lobster tail
Served with a sea salt and fresh herb drawn butter

Dessert

Red velvet cake

Reservations will be accepted anytime between 5:00pm – 9:00pm (as space permits)
To Make a Reservation: 251-2404 or msuddaby@missoulacountryclub.com
Cost: \$50.00/person, includes gratuity, 5 course meal and champagne

FOOD AND BEVERAGE

BY MEGAN SUDDABY,
FOOD & BEVERAGE MANAGER

We have many exciting food and beverage events for the membership in February and March, beginning with a romantic Valentine's Dinner on Saturday, February 14. The dinner is a five course affair beginning with you and your Valentine's choice of grilled asparagus involtinni or the diver scallop and ahi ceviche for an appetizer, your choice of a caprice or red leaf salad, a huckleberry sorbet as a pallet cleaner before the entrée, your choice for the main course of a bacon wrapped filet mignon, a pan seared duck breast, or a steamed Maine lobster tail. The evening is finished off with a decadent slice of red velvet cake from Bernice's Bakery. The cost is \$50.00/person including the gratuity, five course dinner, Champagne, and a little special surprise for your Valentine.

Our second crab feed is scheduled for Friday, February 20, with a no-host cocktail hour starting at 5:30pm and dinner service at 6:30pm. Come enjoy the freshest crab in the state of Montana. Don't wait to make your reservations, call 251-2404 or email msuddaby@missoulacountryclub.com, space is limited to 100 people and spots are filling fast! The cost is \$40.00/person.

On Friday, March 27, we will be hosting the first ever Taste of Montana event. This event incorporates a little something for everyone as we showcase the local flavors of Montana made products. Enjoy a steak and baked potato buffet including 6 different cuts of steak, and numerous potato toppings, all prepared by Chef Brook. As well as a true Montana steak

and potato buffet, you will have the opportunity to sample and taste an array of local Montana products while visiting with the actual people who make them, including Big Dipper Ice Cream, Le Petit, the Peace Farm, and many more. Wander through the MCC lounge and try local brews from Bayern and Big Sky or a glass of wine from Lake Missoula Cellars or Trapper Peak Winery. For more information on this special event or for reservations, please call 251-2404, email msuddaby@missoulacountryclub.com, or ask your server for a reservation next time you are in the Clubhouse. Space is limited to 75 people.

A friendly reminder that we will continue with our winter hours of operation: Sunday and Monday closed for food and beverage service, Tuesday, Wednesday and Saturday, we will be serving lunch only until 4:00pm and will continue with beverage service (business permitting) until 8:00pm, and our only dinner nights of the week will be Thursday and Friday with service until 9:00pm.

Please do not hesitate to contact me with any questions, comments, or concerns regarding the special events listed above, or general food and beverage inquiries. We are striving to create a memorable and enjoyable dining experience for each member every time they choose to dine at the Missoula Country Club, and we continue to appreciate your support. We look forward to seeing you and your family at a special Food and Beverage event soon, or just out enjoying the clubhouse.

Missoula Country Club

Friday, February 20, 2009

No-Host Libations

5:30 pm - 6:30 pm

Buffet Dinner Service

Begins @ 6:30 pm

Limited to 100 People Per Seating

\$40 Per Person Plus 18% Gratuity

Crab Feed



Menu

Mixed Baby Green 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 & Pies

**Reservations: 251-2404 or
msuddaby@missoulacountryclub.com**

TOM'S TURF TALK

BY TOM RUSSELL
GOLF COURSE SUPERINTENDENT



The days are getting longer, and each day we are closer to golf season. I am ready to see and feel the warmth of the sun after the recent inversion.

Ice is the number one concern during the winter season at MCC. This year conditions were right for the formation of ice throughout the golf course.

Inspections of the ice revealed that on greens and areas on fairways the ice is "cloudy". Cloudy ice is porous enough that toxic levels of gas via respiration from the dormant plants do not build up. Our winter plan is to remove ice if it is clear, hard ice and leave it

if it is cloudy. Exposing turf to cold temperatures can be more detrimental than damage from the ice.

The new artificial teeing area on the driving range tee is moving forward. Highway Technologies has poured the curbing that will encompass the 6 feet by 120 feet tee. MCC staff will complete the rest of the project, filling and compacting gravel, installing the hitting surface, and tying the area back into the tee. Highway Tech has worked on the course in the past and is always a pleasure to work with.

I am hoping for an early spring to complete the irrigation project and to swing a golf club. Please call with questions or comments. My cell number is 241-6031.

The green committee has an e-mail address for questions and comments. mccgreens@gmail.com
Stay Warm, Tom Russell

MCC DIRECTORY CHANGES

REINSTATED MEMBERSHIP

Doug Smith – Regular

CHANGES

Glidewell, Mark (Noelle) R

RESIGNED

Phil Benson – Regular
Jeff Borchers - Regular
Joe Brooke – Regular
John Cline – Non-resident
Jack Dobbins – Regular
Patricia Corrigan Ekness – Regular
Joe Hightower – Regular
William Phillips - Social

Mark Richie – Regular

Garland Thayer – Regular

Triple W Equipment/Travis Williams - Business

Michael Tryhus – Regular

Eleanor Turunen - Social

MEMBERSHIP STATUS AS OF 1/22/09

PLAYING MEMBERSHIPS	405	(450 max.)
REGULAR	325	
BUSINESS	59	(80 max.)
ASSOCIATE	21	(40 max.)
NON RESIDENT	17	(25 max.)
SOCIAL	57	(120 max.)
BUSINESS SOCIAL	7	(20 max.)



WOMEN'S GOLF ASSOCIATION

NEWS FROM THE RED TEES

BY SHARI LINJALA,
MCCWGA PRESIDENT



Many thanks to Janet Donahue, who will continue to serve as our WGA Representative to the Board. Janet has also volunteered to co-chair Day's Play, along with Jean Hanich.



If you are not currently receiving the Red Tees via e-mail, please send your e-mail address to Shari Linjala: montanagolfers@msn.com.

The Montana State Women's/Senior Women's Amateur Championship will be held at the Ranch Club, July 23-25, 2009. If you are interested in volunteering, contact Shari Linjala (251-2571).



VALENTINE QUOTE:
Love is just a word until someone comes along and gives it meaning.

MISSOULA COUNTRY CLUB 2009 GOLF COURSE & TOURNAMENT SCHEDULE

April	4	Sat	High School Invitational – <i>course opens 2:00 p.m.</i>
April	16	Thurs	Men's League Dinner
April	18	Sat	High School Fundraiser – <i>course opens 2:00 p.m.</i>
April	23	Thurs	Men's League Play Begins
April	28	Tues	Women's League Play Begins
May	6	Wed	Women's Daytime Play Begins
May	10	Sun	Mother's Day Tournament – <i>play not affected</i>
May	16	Sat	Smurfit-Stone Outing – <i>course opens 2:00 p.m.</i>
May	23-25	Sat-Mon	Barnett Memorial Day Tournament – <i>course opens Mon. 7:00 p.m.</i>
June	3	Wed	Ladies' Mixed Pro-Am – <i>course opens 1:00 p.m.</i>
June	9	Tues	Montana Petroleum Outing – <i>course opens 11:00 a.m.</i>
June	13-14	Sat-Sun	Member-Member Tournament - <i>course opens 2:00 p.m.</i>
June	17	Wed	WGA Day Play Guest Day – <i>course opens 2:00 p.m.</i>
June	17	Wed	Junior Lessons Start
June	21	Sun	Father's Day Tournament – <i>play not affected</i>
June	22	Mon	MCC Pro-Am – <i>course opens 4:00 p.m.</i>
June	27	Sat	Montana Rail Link Outing – <i>course opens 2:30 p.m.</i>
July	11-12	Sat-Sun	Club Championship – <i>course opens 2:00 p.m.</i>
July	17-18	Fri-Sat	Men's Invitational – <i>course opens Sat. 3:00 p.m.</i>
July	24	Fri	MCC Junior Tournament – <i>course opens 11:30 a.m.</i>
July	24	Fri	Progressive Dinner – <i>front nine closed at 5:30 p.m.</i>
August	5	Wed	Helen Tremper Ladies' Invitational – <i>course opens 3:00 p.m.</i>
August	10	Mon	Missoula Junior Tour – <i>course opens 12:00 noon</i>
August	22-23	Sat-Sun	Couples Chapman – <i>course opens 2:30 p.m.</i>
August	28	Fri	Lutheran Social Services Outing – <i>course opens 2:30 p.m.</i>
September	18	Fri	Grizzly Roundball Outing – <i>course closes 11:00 a.m.- opens 6:30 p.m.</i>



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

FEBRUARY 2009

MISSOULA COUNTRY CLUB



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 CLOSED	2 CLOSED	3 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm	4 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm PRIVATE LUNCHEON IN DINING ROOM	5 11 am - 9 pm PRIVATE FUNCTION IN MILLER BARBER LIBRARY	6 11 am - 9 pm	7 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm
8 CLOSED	9 CLOSED	10 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm	11 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm	12 11 am - 9 pm	13 11 am - 9 pm PRIVATE LUNCHEON IN DINING ROOM	14 PRIVATE BRUNCH IN DINING ROOM VALENTINE'S DAY DINNER NO REGULAR DINNER MENU
15 CLOSED	16 CLOSED	17 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm	18 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm	19 11 am - 9 pm	20 11 am - 9 pm CRAB FEED 6:30 NO REGULAR DINNER MENU PRIVATE ALL DAY FUNCTION IN MILLER BARBER LIBRARY	21 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm
22 CLOSED	23 CLOSED	24 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm	25 11 am - 9 pm	26 11 am - 9 pm	27 11 am - 9 pm	28 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm PRIVATE DINNER FUNCTION
1 MARCH CLOSED	2 CLOSED	3 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm	4 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm	5 11 am - 9 pm	6 11 am - 9 pm	7 Lunch Service 11 am-4 pm Bar Service 11 am-8 pm