

MISSOULA COUNTRY CLUB

JANUARY 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 Shop	251-2751
Fax	251-5344
Clubhouse Bar & Dining Room	251-2404
Office	251-2414
Fax	251-5896
Maintenance Building	549-4601

2008 Board of Directors

Barbara Dufour.....	President, House
Joe Johnston	V.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 Svien	General 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.

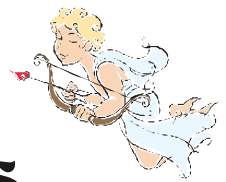
Even though the snow arrived, the Club continued to remain busy during December. The Children's Christmas party was a big hit as the Clown/Magic Show and Santa's arrival was well received for those children and parents' who attended. Ninety people attended the Annual Holiday Brunch held on Sunday, December 21, and my compliments go out to the food & beverage staff for a job well done!

Please plan ahead and make reservations for the following events!

- Crab Feed – Friday, January 30
- Valentine's Dinner – Saturday, February 14
- Crab Feed – Friday, February 20
- St. Patrick's Day Dinner – Tuesday, March 17

Clubhouse Hours of Operation: The Bar & Restaurant will be closed on Sundays and Mondays during January and February, however, the Business Office will be open on Mondays from 9 am to 5 pm. "Dinner Service" will be available on Thursday and Friday evenings from 4 pm to 9 pm. "Lunch Service" will be available on Tuesday, Wednesday, Thursday, Friday and Saturday from 11 am to 4 pm. The Bar Lounge will be open from 10 am to 8 pm on "Lunch Service Days" and until 9 pm on Dinner Service Evenings. Please refer to the January / February 2009 Schedule which is located elsewhere within this publication. Reminder: The "January F&B Scrip Minimum" will be billed in January rather than waived and doubled in February.

As noted in previous newsletters, MCC will face some challenges in 2009 and beyond. And, even though it will be necessary to implement change in order to meet our goals and objectives; I look forward to these challenges and even more so to our success. My sincere best wishes to all for a prosperous and healthy New Year!



**Valentine's
Day Dinner**
Saturday, February 14, 2009
Special Menu
Reservations Only
Call Megan at 251-2404

LETTER FROM THE PRESIDENT

BY BARBARA DUFOUR

Happy New Year! 2009 should be an interesting one – a new President for our country and an unstable economy. And I thought being President of the Missoula Country Club was tough.

The snow and cold have been relentless and the skiing isn't great yet either. The roads are slick and not plowed but none of these things keep Montanans from getting out and about. So, how about coming out to the Club for some cheer and cross country skiing. Bob Knapp has mapped a trail and the Holiday lights/decorations are still up.

Members and guests who attended recent Griz play off games had a great time and tasty food (love the fried chicken), prepared by our creative and talented chef, Brook Robison and served by a delightful and friendly staff.

The good news...the days are getting longer!

OUR MCC STAFF!



Left to Right

Spencer Buffum, Megan Suddaby, Paul Liphardt, Alyssa Borchardt, Dayton Scott, Kellen Beck, Kirsten San Miguel, Sean Elhert, Brook Robison, Dan Hastings, Lui Salina

Missoula Country Club

Annual Operating Budget Meeting

Wednesday, December 17, 2008

Membership Vote Results

2009 Operating Budget (Approved)

YES – 110 / NO – 54

LRPC ~ 5-Year Strategic Plan (Approved)

YES – 117 / NO – 47

\$300 Operations Assessment (Approved)

YES – 94 / NO – 71

The operations assessment will be billed on the December statement and the following payment options will be available. Please call the Business Office should you have any additional questions.

*One-Time \$300 Payment at anytime between January 1 and March 31, 2009

*Three equal \$100 payments – January, February and March 2009

I'M ALRIGHT



By Carl Spackler

Picture, if you will, a tunnel filled with explosives, and a man about to push a detonator as he says "aurevoir, gopher!" You are about to enter the Spackler Zone.

While January is a good time to say hello to the New Year, it is also time to say good-bye to the old. I was recently talking to a Doctor (well, actually a chiropractor) about relationships. I explained relationship problems in terms he could understand, and was fortunately able to help him. Each gender carries a golf bag that we put our "stuff" in. When we have an issue, we put that experience in the bag. The problem for men, is the bottom of our bag has holes in it, so when we toss things in, they tend to fall out. Women, on the other hand, may still carry everything that was EVER put in the bag. The problem with this, is when we have an argument, one player might pull out something really old and the other player might be clueless. You don't want to play a par 3 like a long par 5 with a dogleg.

January would be a good time to clean out the bag, say good-bye to the old stuff, and start the New Year fresh. Bottom line: Ladies, remember you're limited to 14 clubs in your bag, Guys, it's a good idea to have at least a couple of clubs.

Apprecier la vie! (Enjoy life!)

cspackler@rocketmail.com

PRO SHOP

BY SKIP KOPRIVICA,
PGA GOLF PROFESSIONAL AND STAFF



Skip Koprivica, Connor Sproull and staff

We would like to wish everyone a Happy New Year! The golf season is getting closer, only a couple months away! We hope everyone had a safe and happy Christmas and a healthy start to the New Year. We look forward to seeing everyone in March, ready to begin the 2009 golf season.



Scenes
from
the



Children's Christmas Party



Missoula Country Club – 2009 Dues and Fees Schedule

	<u>Initiation Fees</u>	<u>Monthly Dues</u>	<u>Monthly Scrip Fees</u>
Regular	\$5,000	\$200	\$65
Business	\$5,000	\$200	\$65
Associate	\$2,500	\$136	\$65
Non-Resident	\$1,200	\$120	\$390 (Semi-Annual)
Social	\$150	\$85	\$85
Corp. Social	\$50	\$100	\$100

Policy Amendment: Effective January 1, 2009, members shall have the right to purchase unopened wine, beer and soda in order to make their food & beverage minimum spending requirement. Purchases must be done in person at the Club and all products must be removed from the Club at the time of purchase.

Reciprocal Guest Green Fee - Each	\$75	
Member Guest Green Fee / In-Season	\$45	
Member Guest Green Fee / Off-Season	\$35	
18-Hole Cart Rental Fee – 1 Rider	\$15	
18-Hole Cart Rental Fee - 2 Riders	\$30	
9-Hole Cart Rental Fee - 1 Rider	\$10	
9-Hole Cart Rental Fee - 2 Riders	\$20	
Annual Cart Rental Fee - Each	\$750	(15 Carts Maximum)
Annual Club Storage Fee - Each	\$70	
Annual Handicap Fee - Each	\$15	
Annual Cart Storage Fee - Cart Owner	\$154	
Annual Cart Trail Fee - Cart Owner	\$170	
Annual Cart Trail Fee - Joint Cart Owner	\$170	
Annual Electric Cart Surcharge Fee - Cart Owner	\$35	

Policy Amendment: Effective January 1, 2009, an annual electric surcharge fee shall be charged to each electric cart owner. The cart barn has its own utility meter and as of January 1st of each year, the annual electric charge from that meter shall be divided by the number of electric carts stored in the cart barn, and applied equally to each electric cart owner.

FOOD AND BEVERAGE

BY MEGAN SUDDABY,
FOOD & BEVERAGE MANAGER

Happy New Year! In the Food and Beverage Department we are looking forward to a year full of exciting member events, starting this January and February with the 2nd Annual MCC Crab Feed.

Due to the overwhelming popularity of this event in 2008, we are excited to offer this special and unique dining experience twice during 2009: Friday, January 30, and Friday, February 20. The main course of fresh Oregon Coast Dungeness crab is flown into Missoula overnight to ensure the utmost freshness and quality. Straight from the Pacific Ocean, to your bucket at the Missoula Country Club...it doesn't get much fresher than this in Montana! Reservations are required, please call Megan at 251-2404 or email msuddaby@missoulacountryclub.com.

I am pleased to announce a brand new event for members that will take place on Friday, March 27, 2009, "A Taste of Montana." The evening is guaranteed to offer a little home grown flavor for every pallet's desire, as you eat and drink your way through the edible delights of local Montana companies. Watch Chef Brook hand cut and prepare your favorite steak made from Montana beef, enjoy a scoop of one of Big Dipper Ice Cream's famous flavors, and sip on a beverage from the local Lake Missoula Cellars or Bayern Brewery. Please contact Megan at (406) 251-2401 or msuddaby@missoulacountryclub.com for reservations or for more details on this event.

Please note that we have transitioned into our winter hours of operation in the Food and Beverage department for the months of January and February: **Sunday & Monday** we will be closed for all food and beverage services, **Saturdays, Tuesdays, and Wednesdays** we will be serving lunch from 11:00am-4:00pm with bar service from 11:00am-8:00pm, and **Thursdays and Fridays** we will have lunch service from 11:00am-4:00pm, dinner service from 4pm-9pm and beverage service from 11am-9pm. Reservations are recommended and appreciated as there is always a possibility of closing food and beverage services early on slower nights. Thank you for your patience as we continue to adjust our winter schedule.

I want to personally thank the membership for a wonderful year at the Missoula Country Club in 2008. I have thoroughly enjoyed serving you as the Food and Beverage Director and look forward to the success and excitement 2009 has in store. As always, Chef Brook and I continue to work at finding creative, unique and service friendly ways to cater to the dining experiences of every family and individual. We hope you and your family had a safe and joyous holiday season, and we wish you a year full of happiness and success. We look forward to seeing you at the Club this January.

Missoula Country Club

Friday, January 30, 2009
and
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 golf course is put to bed for winter. Greens have been aerated and top dressed, fungicide applications are down and an insulated cover has been installed on hole #6. Mother Nature has been nice enough to cover the entire course with snow as well. The snow was well timed arriving just before

the arrival of sub-zero temperatures. Temperatures 30 degrees colder than any previous lows can be detrimental to the annual bluegrass that dominates the golf course. The snow protects the grass from the extreme cold and was a welcome sight.

The irrigation upgrade to electric control is on

hold until spring. My goal is to wire controllers during the winter with a heated temporary structure. I am hoping for an early spring to complete the back 9. If the spring is late and cold, the back 9 can still be operated as a hydraulic system.

I would like to thank the green committee, the Board of Directors, Ron Svien, department managers, and especially the membership for its support in 2008. I also would like to thank my staff. There is no substitute for quality, and I sincerely hope all will be back for 2009

The green committee has an e-mail address for questions and comments. It is mccgreens@gmail.com.

Please call with questions or comments. My cell number is 241-6031.

Happy Holidays, Tom Russell

MCC DIRECTORY CHANGES

RESIGNED

Stuart Blundell – Social
Stephen Hiro – Social
Erik Iverson – Social
Jerry Kelly – Regular
Craig Stahlberg – Social
Greg Willstein – Social

MEMBERSHIP STATUS AS OF 12/16/08

PLAYING MEMBERSHIPS	415	(450 max.)
REGULAR	334	
BUSINESS	59	(80 max.)
ASSOCIATE	22	(40 max.)
NON RESIDENT	18	(25 max.)
SOCIAL	59	(120 max.)
BUSINESS SOCIAL	7	(20 max.)



Ron & Jackee Svien, Shari & Ed Linjala, Barbara Dufour, Dayton Scott, Penny & Bill Ritchie, and Cindy Reimers

Restaurant & Bar - Hours of Operation

January / February 2009

Sunday & Monday
Clubhouse Closed

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

Business Office Open on Mondays – 9 am to 5 pm

WOMEN'S GOLF ASSOCIATION

NEWS FROM THE RED TEES

BY SHARI LINJALA,
MCCWGA PRESIDENT



Dear WGA Members,

I hope this newsletter finds all of you in good health, and either out enjoying our beautiful snow, or curled up by the fire with a good book.

Many of us gathered at MCC to watch our beloved Montana Grizzlies play the Richmond Spiders for the FCS National Championship. Having now recovered from the disappointing loss, we realize how lucky we are to have enjoyed such an exciting season of football. Thank You Griz!!



Best Wishes for 2009,
Shari Linjala, WGA President

VOLUNTEERS

The following ladies have generously volunteered their time to chair or co-chair various WGA committees and events for 2009. Some positions are still open. Please get involved... we'd love to have your help. Thank you all!!

Night League: Kerri Flaig & Jo Smith

Day's Play: Jean Hanich

Eclectic/Birdies & Chip-ins: Barbara Weishaar & Judy Gilman

Sunshine: Shauna Ginter

New Rules & Handicapped: Carol Key & Dee Butorac

Finance & Review: Sandy Blair & Hannah Fox

Golf Marathon: Patti Tornabene & Ann Rausch

Awards Banquet: Turf Queens, with help from Chix with Stix

President's Cup (promoter): Beth Loehnen

Club Championship (promoter): Beth Loehnen

Ladies Pro-Am (promoter): Beth Loehnen

State Tournament Reps: Beth Loehnen & Barb Olson

Open positions:

Co-chair for Day's Play, Helen Tremper Invitational,

Fall Luncheon



Joyce Springer, Evie Kougloulis,
Peggy Kane & Lani Tabish



MCC GOLFING NEWS:

The MCC Board of Directors, in response to an MCCWGA proposal, gave their approval to host the 2018 Montana State Women's Amateur and Senior Amateur Championship at the Missoula Country Club.

YOUR 2009 WGA BOARD

President: Shari Linjala Vice-President: Bonnie Snowden
Treasurer: Penny Ritchie Secretary: Patsy O'Keefe



Linda Hober, Bonnie Snowden,
Arlene Breum & Mary Zahn



Diane Sheridan, Shirle Gray & Jean Wilson

QUOTE:

The most wasted of all days is one without laughter.
~e.e. cummings~



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

JANUARY 2009							MISSOULA COUNTRY CLUB 	
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY		
				1 11 am - 9 pm NEW YEAR'S DAY CLOSED	2 11 am - 9 pm	3 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm		
4 CLOSED	5 CLOSED	6 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm	7 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm	8 11 am - 9 pm	9 11 am - 9 pm	10 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm		
11 CLOSED	12 CLOSED	13 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm	14 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm PRIVATE LUNCHEON IN MILLER BARBER LIBRARY	15 11 am - 9 pm	16 11 am - 9 pm	17 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm		
18 CLOSED	19 CLOSED	20 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm	21 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm	22 11 am - 9 pm	23 PRIVATE FUNCTION DINING AVAILABLE IN MILLER BARBER LIBRARY	24 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm		
25 CLOSED	26 CLOSED	27 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm	28 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm	29 11 am - 9 pm	30 11 am - 9 pm CRAB FEED 6:30	31 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm		
1 FEBRUARY CLOSED	2 CLOSED	3 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm	4 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm	5 11 am - 9 pm	6 11 am - 9 pm	7 Lunch Service 11 am-4 pm Bar Service 10 am-8 pm		