

MISSOULA COUNTRY CLUB

EST. 1916

NEWSLETTER OF THE MISSOULA COUNTRY CLUB





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
 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 – Saturday
 11 a.m. – 9 p.m.

Sunday, Monday, Wednesday

Lunch menu 11 a.m. – 8 p.m.

LUNCH SERVICE HOURS

Tuesday, Thursday, Friday Saturday
 11 a.m. – 4 p.m.

Dinner Service Hours

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

MANAGER’S MEMOS

BY RON SVIEN

I want to personally thank the golf course maintenance staff for their many hours of diligent work during the last two months. We had a very big job in front of us, and it was accomplished with great success. Special thanks goes to Scott Lennemann and Scott Wandler for going above and beyond the call of duty. As noted in an earlier publication I also want to thank Don Tolson and the Stock Farm Club for lending us their support and the use of their over-seeding equipment.

Melissa Nordberg joined our team as the Food and Beverage Manager in mid June. Please take the time to introduce yourself to Melissa when you see her at the Club.

The “Chuck Wagon” Snack Bar, which is located at the back of the pool closest to the driving range, was introduced in June. Please note that this facility is only open four days per week – Thursday, Friday, Saturday & Sunday from 11:00 AM to 6:00 PM.

CHUCK WAGON POOL MENU

Grilled Chicken BLT\$9.50
 Country Chicken Sandwich\$9.00
 MCC Cheese Burger \$7.50
 Plain MCC Burger\$7.00
 Filet of Beef Sandwich\$12.00
 Char-Broiled Bratwurst\$8.00
 Hot Dog.....\$4.50

~ accompanied with potato chips, fruit or pasta salad ~

Friday Night Couples events started in mid June and the remaining schedule is listed below. Signup at the Pro Shop, and if you don't have a partner, Skip and staff will find you one!

- **FRIDAY, JULY 9** – Golf Only/No Dinner Service - Private Party in Progress - Golf Format: TBD
- **FRIDAY, JULY 23** - Golf Only/No Dinner Service - Private Party in Progress - Golf Format: TBD
- **FRIDAY, AUGUST 13** - Buffet Dinner: Herb Roasted Prime Rib, Twice Baked Potatoes, Caesar Salad, Assorted Desserts \$15.00 Each + 18% Gratuity
Golf Format: Shamble
- **FRIDAY, AUGUST 6** - Golf Only/No Dinner Service - Private Party in Progress - Golf Format: TBD
- **FRIDAY, AUGUST 27** - Poolside Buffet Dinner: BBQ Chicken and Ribs, Caesar Salad, Corn on the Cobb, Baked Beans, French Bread, Watermelon and Ice Cream. \$15.00 Each + 18% Gratuity
Golf Format: Six Person Scramble

Front cover photo provided by Jean Hanich

FOOD & BEVERAGE

BY MELISSA NORDBERG



Hello, this is Melissa Nordberg, your new Food & Beverage Director. I want to thank everyone for being so welcoming to me here at the Missoula Country Club. For those of you who don't know me, I grew up here in Missoula, and I have 3 wonderful boys with my husband Brad. Missoula is such a

wonderful place to live, and I want to help everyone enjoy it as much as I have.

I have worked in Retail Management for years helping start and manage the business Skin Chic and as the Visual Manager at Dillard's. My passion for cooking eventually made me decide to commence

a culinary career, and I started my professional training at the University of Montana Culinary Arts School. Following, my training included a position at Caffe Dolce baking pastries, making a variety of soups, and specialty sandwiches.

The Missoula Country Club is the perfect place to be. I am thrilled to be a part of such a wonderful family and spectacular golf course. I am looking forward to planning your parties and events and making sure they will be ones everyone will remember for years to come!

I am open to any comments or suggestions you may have about our dining and event services. Please fill out a comment card or contact me directly at 406-251-2404 or mnordberg@missoulacountryclub.com. Thank you and let's have a fabulous Summer!



HAPPY DAYS

2 for 1 Libations and Great Appetizers – 4:00 to 7:00 PM

Friday August 13 - Friday, September 10

Friday(s) October 8, 15, 22, 29

Friday(s) November 5, 12, 19



Missoula Country Club 2010 Golf Course Tournament Schedule

July	10-11	Sat-Sun	MCC Club Championship – course opens @ 2:00 PM
July	16-17	Fri-Sat	MCC Men's Invitational – course opens SAT. @ 3:00 PM
July	23	Friday	MCC Junior Tournament – course opens @ 11:30 AM
July	26	Monday	John Deere Superintendents Championship
July	31	Saturday	Memorial Tournament/Round 1 – course opens @ 3:00 PM
August	1	Sunday	Memorial Tournament/Round 2 – course opens @ 3:00 PM
August	4	Wednesday	MCC Helen Tremper Ladies' Invitational – course opens @ 3:00 PM
August	9	Monday	Missoula Junior Tour – course opens @ 12 Noon
August	13	Friday	Allegiance Insurance Tournament – course opens @ 3:00 PM
August	21-22	Sat-Sun	MCC Couples Chapman Tournament – course opens @ 2:30 PM
August	27	Friday	Lutheran Social Services Tournament – course opens @ 2:30 PM
August	30	Monday	Men's Pro-Am – course opens @ 4:00 PM
September	17	Friday	Grizzly Roundball Tournament – course opens @ 5:00 PM
September	20	Monday	MCC Greens Aeration ½" Tine (weather dependant)
October	2-3	Sat-Sun	Member/Member Tournament – course opens @ 2:00 PM

PRO SHOP

BY SKIP KOPRIVICA
PGA GOLF PROFESSIONAL AND STAFF



After a six-week lay off the Missoula Country Club golf course opened for play on Monday, June 7. It has been great seeing everybody out on the course.

The Don Barnett Memorial Day Tournament, the MCC Pro-Am, the MCC Ladies' Mixed Pro-Am, and the Member/Member Tournament all had to be rescheduled this year due to extensive winter kill on the fairways and greens. We will now be hosting the Don and John Barnett Memorial Tournament on Saturday and Sunday, July 31 and August 1. Look for entry forms to be out soon. We switched Pro-Ams with Village Greens and now

will host our Pro-Am on Monday, August 30, and will host our Ladies' Mixed Pro-Am on Wednesday, August 18. If any member would like to play in our Pro-Ams or any other Pro-Ams, please talk to Skip, Connor, or Ryan. The Member/Member Tournament will now be Saturday and Sunday, October 2 and 3.

Tournaments coming up in July include the MCC Club Championship on July 10 and 11, our Men's Invitational on July 15, 16, and 17, MCC Junior Lessons Tournament Friday, July 23, and the John Deere Superintendents Championship on July 30.

Our Father's Day Tournament was a great success with over 30 groups signing up for the 2-man best ball. There was a scare of heavy rains, hail, and flooding, but it turned out to be a beautiful day with some late showers, and we had close to 200 players get out and enjoy the course. Here are your winners of the best ball and deuce pot.

Father /Son

Gross	1st Place	Duane/Kyle Mittlestadt	65	\$50
Net	1st Place	Bob/Robert Rowe	58	\$50
	2nd Place	Bob/Paul Knapp	60	\$40
	3rd Place	Ray/Kellen Round	61	\$30
	T-4th Place	Phil/Matt Sheridan	62	\$27
	T-4th Place	Loren/Keevin Ward	62	\$27
	T-4th Place	Bud/Chuck Beagle	62	\$27

Father/Daughter

Net	1st Place	Ken/Kelsey Crippen	65	\$50
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Deuce Pot \$21.50 Each

Mike Peissig #12	Matt Sheridan #6	Bob Ogg #12
Duane Mittlestadt #12	Julie Ward #17	Loren Ward #12
Bob Knapp #12	Kyle White #2	

The golf course is back in excellent condition, and we have a big demand for play. For your convenience please make tee times in advance. Please check in with the Pro Shop before teeing off and give us the names of your group members. Just a reminder, play should be 4 hours or less for 18 holes.

Thank you. We hope to see everyone using our great facility.

Skip Koprivica, Connor Sproull, Ryan Hoynacki, and Staff



GRILLING

Typically, we men are looked to for the outdoor cooking jobs, but, girls....your grilling time has come!! More and more I notice the women stepping up to the grill, tongs in hand, and creating char-broiled masterpieces!!

So for those of you who wish to try your hand at grilling, here are a few tips. First and foremost, **having the right tools** will make the experience vastly more pleasurable, and success virtually guaranteed (okay, you need a bit more for perfection, but at least you're on your way).

Invest in a pair of locking tongs. The slender long handles make it much easier to turn food on the grill. Remembering which long-handled tongs came in contact with raw food can be difficult. Avoid contamination by labeling one set of tongs with red tape (red means stop, raw food has touched these tongs) and another set with green tape (green means go, cooked food has touched these tongs).

Avoid ruining manicured nails by using an extra-long heat-resistant grilling mitt to take food to and from the hot grill.

Tie up anything loose; long hair, long flowing sleeves, long necklaces and charm bracelets.

Dress for the weather. Once you've mastered outdoor cooking, you'll be using your grill come rain, sleet, snow or shine. Make sure you dress for the elements.

Grill safety is so important and, if these simple rules are followed, you will be assured a safe experience.

Always read the owner's manual before using a new gas or charcoal grill. Pay close attention to warnings.

Do not lean over the barbecue grill when igniting.

When lighting a gas grill, the lid should always be OPEN.

Always keep children and pets a safe distance away from a hot grill.

Every time a refilled propane tank is reconnected to the barbecue, the connections should be checked for leaks.

For keeping the grill clean and ready for use each time, following this checklist will ensure that grill maintenance will never be a big job.

Preheat every time you use the grill.

After removing the food from the cooking grate, allow food to burn off for 10 minutes.

After each use, use a brass-bristle grill brush or crumpled aluminum foil to loosen/clean residue on the cooking grate.

Remove accumulated ashes from the charcoal grills frequently.

Clean once a year with warm soapy water but no harsh abrasives.

These **fire safety tips** are so important:

Never place a grill close to a combustible material. The outside of the grill can radiate a lot of heat and accidental ignition could result if placed too close to wood, paper or other flammable materials.

Make sure the grill is of sturdy construction and doesn't wobble or lean to one side.

Know where your fire extinguisher is and have it handy in case of a mishap. Closing the lid will reduce the oxygen and eliminate the flare-up.

Food safety concerns should be just as important to you as fire safety. Just follow these few tips to keep your meals as safe as can be!

Wash your hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.

Do not defrost meat, fish or poultry at room temperature or on a countertop. Defrost in the refrigerator.

Never place cooked food on the same platter as the raw food was on. This will prevent cross-contamination.

If a sauce will be brushed on meat during grilling, divide the sauce, reserving part for brushing and part for serving at the table, or bring a basting sauce to a full rolling boil before serving.

Wash all platters and cooking utensils with warm, soapy water.

Finally, here's a **checklist** for picture-perfect grilling:

Preheat the grill or let the charcoal burn until covered with a white-grey ash.

Keep the lid on the grill while cooking (closed).

Oil everything except the cooking grates.

Use more salt than you think you need to bring out the natural flavors of the food.

Leave the food alone! Go have fun and turn once halfway through the cooking time.



Restaurant & Bar Lounge Hours of Operation July & August 2010

Sunday, Monday & Wednesday

Lunch Menu 11 am to 8 pm • Bar Service 11 am to 9 pm

Tuesday, Thursday, Friday & Saturday

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

I'M ALRIGHT



By Carl Spackler

The other night, the Mrs. and I stopped on the deck to enjoy a beverage and the ambiance of the club. Within seconds, we heard a loud commotion from the pool area, so we peaked around the corner to investigate. There we saw an obviously very important guy yelling at his wife. She ultimately picked up her stuff and left and he went back to his throne, er I mean chair.

I remember the last fight we had. I was laying on my chaise lounge on our patio reading the SI Swimsuit edition. I yelled "Hey baby, bring me a beer." She must've thought I said something about washing my hair because she came and dumped a glass of water over my head. At this point, our neighbor came out and rudely advised us to "take it inside." And that's my point – in our interaction with spouses, significant others and friends (with or without benefits) let's treat them the way we'd like to be treated.

So, as we enter summer, I've got a pool mantra:

For kids -

Have fun, enjoy the sun, please don't run, and have ice cream – but just one.

For adults -

Be cool, at the pool, don't act like a fool.

If you're steamed, don't get reamed.

Pull up a stool, and have a Moose Drool.

Enjoy the pool. Enjoy the club. Enjoy life!

MCC DIRECTORY CHANGES

NEW MCC DIRECTORIES ARE IN PROGRESS

NEW

Kaiser, David/Switzco Treat Co. – Business
Kelley, Dwight – Social
McGreevey, Ed – Regular

CHANGE

Hopwood, Mark – Non-Resident

RESIGNED

Pat Browne – Regular
Denise Campbell – Regular
Bill George/B & R Foods – Business
Bill Schaff/Garden City Plumbing – Business
Sharon Snavelly – Regular
Larry Stayner – Social
Charles "Spud" Walter – Regular

MEMBERSHIP STATUS AS OF 6/22/10

PLAYING MEMBERSHIPS	431	(450 max.)
REGULAR	351	
BUSINESS	64	(80 max.)
ASSOCIATE	16	(40 max.)
NON RESIDENT	16	(25 max.)
SOCIAL	49	(120 max.)
BUSINESS SOCIAL	3	(20 max.)

WOMEN'S GOLF ASSOCIATION

NEWS FROM THE RED TEES

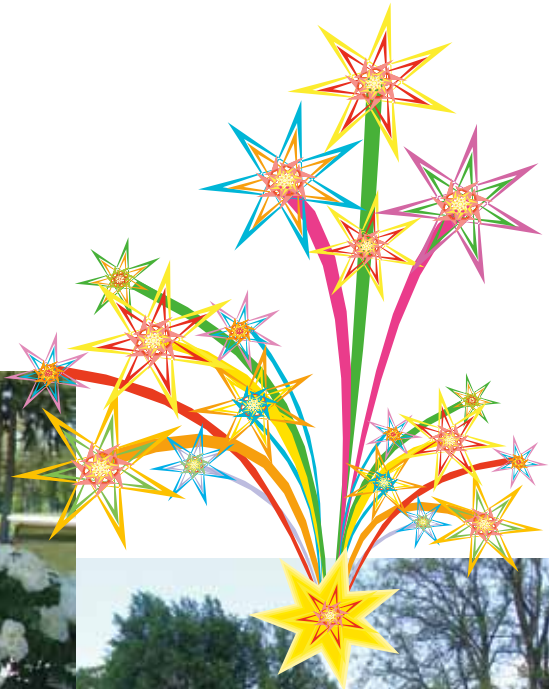
BY JEAN HANICH
MCCWGA PRESIDENT

Well, it seems summer has arrived along with the 4th of July. I hope you all are enjoying golf and had a great Bang-up 4th.

The member-invite-a-guest day was well attended and from what I hear everyone had a good time. Good job Janet.

We are getting ready to host the **HELEN TREMPER INVITATIONAL** on August 4th. The theme is "Fashion on the Fairways." Sydney Carlino is the chairwoman. We need volunteers to help that day.

The **GARDEN PARTY** featuring Dawn Palmer's beautiful flower beds will be August 16th. 8:00 a.m. coffee and pastries, 8:30 tour with a no-host lunch to follow. Sign up in the Pro Shop. The picture shows the beautiful peony tree in front of the club house.



**Paulette Fisher, Phyllis Topp &
Melanie Nedrud**



Marcia Reimers & Janet Haines



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

JULY 2010

MISSOULA COUNTRY CLUB



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 11 am – 9 pm MEN'S LEAGUE	2 11 am – 7 pm Lunch Menu	3 11 am – 7 pm Lunch Menu
4 11 am – 8 pm INDEPENDENCE DAY Lunch Menu	5 11 am – 8 pm Lunch Menu	6 11 am – 9 pm LADIES' LEAGUE Dinner Menu	7 11 am – 8 pm JUNIOR LESSONS LADIES' DAY PLAY Lunch Menu	8 11 am – 9 pm MEN'S LEAGUE	9 11 am – 9 pm PRIVATE EVENING FUNCTION	10 11 am – 9 pm CLUB CHAMPIONSHIP COURSE OPENS @ 2:00 PM
11 11 am – 8 pm CLUB CHAMPIONSHIP COURSE OPENS @ 2:00 PM Lunch Menu	12 11 am – 8 pm Lunch Menu	13 11 am – 9 pm LADIES' LEAGUE Dinner Menu	14 11 am – 8 pm JUNIOR LESSONS LADIES' DAY PLAY Lunch Menu	15 11 am – 9 pm MEN'S INVITATIONAL PRACTICE ROUND	16 11 am – 9 pm MEN'S INVITATIONAL COURSE OPENS SATURDAY @ 3:00	17 11 am – 9 pm MEN'S INVITATIONAL COURSE OPENS @ 3:00
18 11 am – 8 pm Lunch Menu	19 11 am – 8 pm Lunch Menu	20 11 am – 9 pm LADIES' LEAGUE Dinner Menu	21 11 am – 8 pm JUNIOR LESSONS LADIES' DAY PLAY Lunch Menu	22 11 am – 9 pm MEN'S LEAGUE	23 11 am – 9 pm JUNIOR TOURNAMENT COURSE OPENS @ 11:30 PRIVATE EVENING FUNCTION	24 11 am – 9 pm PRIVATE FUNCTION DINNER SERVICE AVAILABLE IN MILLER BARBER LIBRARY
25 11 am – 8 pm Lunch Menu	26 11 am – 8 pm JOHN DEERE SUPERINTENDENTS CHAMPIONSHIP Lunch Menu	27 11 am – 9 pm LADIES' LEAGUE Dinner Menu	28 11 am – 9 pm JUNIOR LESSONS LADIES' DAY PLAY Dinner Menu	29 11 am – 9 pm MEN'S LEAGUE	30 11 am – 9 pm	31 11 am – 9 pm DON & JOHN BARNETT MEMORIAL TOURNAMENT ROUND 1 COURSE OPENS @ 3:00 PM
1 AUGUST 11 am – 8 pm DON & JOHN BARNETT MEMORIAL TOURNAMENT ROUND 2 COURSE OPENS @ 3:00 PM	2 11 am – 8 pm Lunch Menu	3 11 am – 9 pm LADIES' LEAGUE Dinner Menu	4 11 am – 8 pm HELEN TREMPER LADIES' INVITATIONAL COURSE OPENS @ 3:00 PM JUNIOR LESSONS Lunch Menu	5 11 am – 9 pm MEN'S LEAGUE	6 11 am – 9 pm	7 11 am – 9 pm