

MISSOULA COUNTRY CLUB

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
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
Tom Ask Superintendent
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 – Wednesday

Lunch Menu 11 a.m. – 6 p.m.

LUNCH SERVICE HOURS

*Thursday, Friday, Saturday
11 a.m. – 5 p.m.*

DINNER SERVICE HOURS

*Thursday, Friday, Saturday
5 p.m. – 9 p.m.*

The September Fall aeration (Greens, Tees and Fairways) project was completed in three days by Tom Ask and his crew. The crew used 5/8" (large) hollow tines for the Greens, which are much easier to fill with sand and will heal faster. USGA Agronomist Derf Soller conducted his fall visitation on September 22. Mr. Soller was very impressed with the overall conditions of the course and he is working closely with Tom Ask in developing course winterization procedures.

Office Manager Sharon Jeszenka had major surgery in mid September, and we look forward to her return in early October! Correspondence can be sent to Sharon C/O the Missoula Country Club.

REMINDER: A Membership Informational Meeting has been scheduled for Tuesday, November 16 at 6:30 PM. Discussion items will include a complete year-to-date review of the 2010 operations, LRPC Membership Survey results, and a preview of the December 14 Annual Membership Meeting agenda items: 2011 Operating and Eagle Fund Budgets, 2011 Bylaw Amendments and the 2011 Directors Election.

Tom Graves is chairing the 2011 Nominating Committee. If you have an interest to serve your Club as a Director, please contact Tom at coachtom6@mac.com. There are three Director positions to be filled as of January 1, 2011: Two 3-Year Terms, and One 1-Year Term.

Food & Beverage Hours of Operation

(Effective 9/20/2010)

Sunday – Monday – Tuesday - Wednesday

Lunch Menu available from 11:00 AM to 6:00 PM

(Pre-made Sandwiches and Salads w/Side Dressings
will be available after 6:00 PM at the Bar)

Thursday – Friday - Saturday

Lunch Menu available from 11:00 AM to 5:00 PM

Dinner Menu available from 5:00 to 9:00 PM

Dinner Reservations are necessary and help us to properly prepare, so please call in advance to schedule your reservations. The Bar Lounge will remain open until 9:00 PM daily, however, will close early if we have very little or no patrons.

A LA CARTE

BY RICHARD KOLENDA
EXECUTIVE CHEF

Food for Thought: Fennel (also called anise) does not occupy a particularly prominent place in the vegetable line-up, yet this unusual vegetable serves as a vegetable (the bulbous base) as well as an herb (anise). Known as finocchio in Italian, fennel should have a compact, greenish-white bulbous base, green upper stalks and grass-green, ferny shoots. Do not wash until ready to use; simply remove any limp, outer leaves, and wrap in plastic or store in a plastic bag (not tightly sealed). It will stay fresh for about one week. To prepare for cooking, cut off upper stalks and shoots. Cut part way through the top of each “bulb” and remove the “strings” by pulling toward the bulb base.



Fennel is most frequently braised in broth with garlic and seasonings. It is also delicious prepared “au gratin”. Serve this intriguing vegetable dish with fish, poultry, beef, lamb or pork. As you can see, it is very compatible in flavor with a variety of foods.

Here is my favorite fennel au gratin recipe:

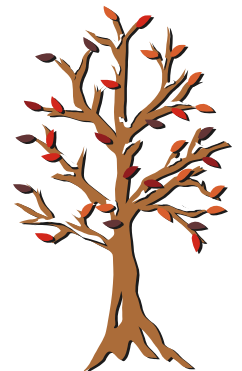
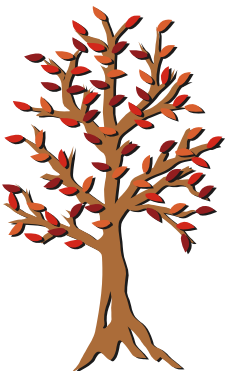
- 2 T. olive oil
- 2 fennel bulbs, trimmed and slivered
- 1 onion, thinly sliced
- 2 cloves garlic, minced
- 3 medium tomatoes, skinned and coarsely chopped
- Salt and freshly ground pepper to taste
- For the topping:
 - ½ c. coarse bread crumbs or panko flakes
 - ½ c. freshly grated parmesan cheese
 - 2 t. freshly grated lemon peel

Preparation: Heat oil – cook fennel, onion and garlic until fennel is soft, stirring frequently. Add tomatoes, salt and pepper; continue cooking for 5 minutes. Pour into a 1-1/2 qt. shallow casserole or au gratin dish. The dish may be refrigerated at this point and baked at a later time. Mix together the topping ingredients; sprinkle over fennel. Bake in 425 degree Fahrenheit oven for 15 minutes or until topping is golden brown (if refrigerated, add 5-10 minutes for fennel to heat throughout) – makes 4 servings.

HAPPY DAYS 4 TO 7 PM

**Great Appetizers and
Two for One Libations**

Friday(s) October 1, 8, 15, 22 & 29
Friday(s) November 5, 12 & 19



PRO SHOP

BY SKIP KOPRIVICA
PGA GOLF PROFESSIONAL AND STAFF



Men's league finished up with the **A&E Architects** taking the championship. The **A&E Architects** team consisted of Chris Martison, Riley McGiboney, Aaron Bay, Myles Link and Troy Carlson. Rounding out the top four were **The Pendajos** in **2nd**, **Vemco** in **3rd** and **The Old Dogs** in **4th**. A thank you goes out to Dick Shull and Brian Kekich for

their help with Men's League.

Women's League finished up with **The Twisted Sisters** taking **1st**. The team was made up of Amy Sellman, Rae Lynn D'Angelo, Shelly Geiszler, Ann Rausch, Kim Becker, Penny Ritchie and Pattie Tornabene. Taking **2nd** this year was **The Turf Queens**, in **3rd** was **The Golf Bags**, and in **4th** the **Winers**. Thank you to Ann Rausch for running Women's league and providing a fun atmosphere for all participants.

We hosted the annual Grizzly Roundball Tournament on Friday, September 17 with a field of 33 teams and 150 players, and everyone surely had a great time. This tournament raised money for the Grizzly basketball program and also generated revenue for the Missoula Country Club. Special thanks to Bill Weaver and the Roundball Committee for all of their dedicated time and hard work.

All tournament credit has been posted to everyone's account, including both men's and ladies league credits. If you have credit on your account, please use it by November 15th. We will be getting two more handicap cards before the end of the season. The first one will be out by the time you receive this newsletter and the last card will come out at the end of October. We will be announcing the most improved golfers in the November Newsletter.

We have seen an impressive number of Hole in One's during September. Congratulations to Robin Hawkinson, Kyle White, and Sean O'Keefe for their Aces!

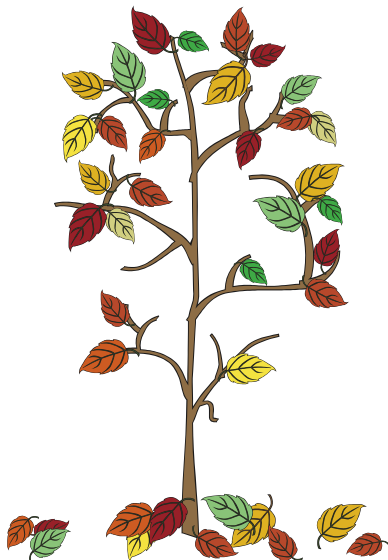
Make sure to take advantage of our fall merchandise specials including great deals on equipment, shoes, and clothing. We hope to see you out enjoying our golf course and the beautiful fall colors.

Skip Koprivica, Connor Sproull, Ryan Hoynacki, and Staff

2010 MCC MEN'S LEAGUE CHAMPIONS



(L to R) Miles Link, Chris Martison, Riley McGiboney, Aaron Bay and Troy Carlson



ACER'S



Robin Hawkinson
Hole 17
158 Yards – 8 Iron
September 3, 2010

Kyle White
Hole 6
168 Yards – 4 Hybrid
September 14, 2010

FOOD & BEVERAGE

BY MELISSA NORDBERG



October and November will be full of a variety of events for our members to attend. Aside from private parties we have scheduled, we will have Happy Days, Family Dinner Nights, Griz Parties and other Special Dinners for you and your family to attend.

As I mentioned last month, December is filling up fast with Holiday events. Please contact me as

soon as possible if you wish to book an event. I am currently working on the new wine list so if you have a favorite wine, let me know. My trip to Walla Walla was full of spectacular wines and fabulous food. My favorite stops were Pepper Bridge Winery & Amavi Cellars.



MCC DIRECTORY CHANGES

NEW MCC DIRECTORIES ARE IN PROGRESS

NEW

John E. Smith – Social

RESIGNED

Bill (Joann) Thibodeau – Non-Resident

Eugene (Lynn) Bonfilio – Regular

MEMBERSHIP STATUS AS OF 9/30/10

PLAYING MEMBERSHIPS	415	(450 max.)
REGULAR	339	
BUSINESS	61	(80 max.)
ASSOCIATE	15	(40 max.)
NON RESIDENT	14	25 max.)
SOCIAL	48	(120 max.)
BUSINESS SOCIAL	3	(20 max.)

ON COURSE

BY TOM ASK
GOLF COURSE SUPERINTENDENT



I would first like to thank everyone for making my arrival in Missoula such a wonderful experience. I am very excited to work with the staff to prepare this golf course for you and your guests. Fall is a very important time of year for turf management and we have “hit the ground running”! With the guidance of MCC’s Green Committee, we have put together an extensive Fall Management Plan intended to help us deal with what Mother Nature has in store for us this winter.

Our plan includes extensive aeration and sand topdressing. We know this process is irritating to golfers but the benefits have been proven. We intend to aerify only once a year and that will be in September. By the time this message reaches you, we will have completed this process and should be back in tip top shape. The fall fertility program this fall will be geared toward winter hardiness. The choice of fertilizers and the timing of their application will be critical to our plan. In addition, plant protectant products have been chosen based on proven performance and reliability.

No fall program at MCC would be complete

without dealing with drainage issues. We will be doing everything possible to keep melting snow from becoming ice on critical areas of the golf course. We have a few unique plans we are waiting to implement along with good old fashion elbow grease. The golf course will be monitored continually throughout the winter and any problem areas will be dealt with immediately.

Finally, we invite you to follow along with the progress of the turf. Approximately every two weeks beginning the first of January, we will be taking samples of turf from around the golf course and “green housing” them somewhere in the clubhouse. We can monitor the condition of the turf and can be ready with a spring management plan based on what we observe.

Speaking as someone who loves the game of golf, fall is a beautiful time of year to enjoy the game. While some of what we need to do may cause a disruption in play, it is our intent to provide you the best possible playing conditions as long as possible into late fall. For those of you who have played recently I am sure you have noticed a few new faces on our crew. There is one old face, however, that you will not see for a while. John York, our mechanic has been deployed to the mideast. I am sure that you will join us in wishing John a safe return. John, we are proud of you!

I'M ALRIGHT

By Carl Spackler



I recently met a very interesting MCC member...I'll call him BJ. He was pleasantly surprised to meet me, and commented that from my writings he expected an obnoxious, sexist SOB! This was thought-provoking, as I constantly strive to learn as much as possible and work at being a better person. When the little Spackler's were toddlers I watched Sesame Street with them, and adopted the philosophy of Grover (you know, the furry little blue guy) “to learn a little, and grow a little each and every day.”

I'm not much to talk about myself, but it may help to understand me, in case you agree with BJ about my ramblings. About 15 years ago, I had a major surgery, and due to an undetected staph infection, came very close to the edge of the black hole. Through that experience, I learned a lot about

myself, as well as others. I'd like to share a few of those insights: life can change in the blink of an eye; don't put off doing the things you want to do; don't judge others, and don't worry about their judgment of you; live with zest; love with passion; say what's on your mind, but don't be hurtful toward others; don't let the sun go down on your anger; it's alright to cry; follow your dreams, not the expectations of others; and don't be afraid to live in a grandiose and childlike manner once in a while.

Love me or hate me, my perspective on life can be boiled down to three basic rules – 1) Don't sweat the small stuff 2) It's all small stuff 3) Enjoy Life!

Comments or Suggestions:
cspackler@rocketmail.com

WOMEN'S GOLF ASSOCIATION

NEWS FROM THE RED TEES

BY JEAN HANICH
MCCWGA PRESIDENT

As October is upon us and the trees are in full color—WHERE DID THE SUMMER GO!? It was much too short for me. However, October will still have some great golf days. I hope everyone can take advantage of the nice days because we all know what is coming.

The Awards Banquet was held on October 5th with a Mardi Gras theme. More on this next month with pictures.

The Fall Luncheon will be November 3rd. It will be High Tea from 11:30-1:00. Plan to invite a guest and make your reservations by calling me at 251-5244 or [email wgamccjean@hotmail.com](mailto:wgamccjean@hotmail.com).

Congratulations to the league team winners.

1st Twisted Sisters

Penny Ritchie
Ann Rausch
Kim Becker
Pattie Tornabene
Rae Lynn D'Angelo
Amy Sellman
Shelley Geiszler

2nd Turf Queens

Jane Doss
Carol Fisher
Carol Van Valkenburg
Doris Nordstrom
Shari Linjala
Leslie Halligan
Anne Carlson

3rd Golf Bags

Rosann Cannon
Sandy Blair
Janet Donahue
Julie Gemer-Williams
Keri Flaig
Sue Hadnot

4th Winers

Janet Kekich
Karen Colberg
Kelly Shull
Jean Hanich
Monica Weisul
Sue Rowe





PO. Box 3057 • Missoula, MT 59806
 406-251-2404
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October 2010

MISSOULA COUNTRY CLUB



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 11 am – 9 pm HAPPY DAYS 4-7	2 11 am – 9 pm GRIZ @ N. COLORADO
3 11 am – 6 pm Lunch Menu	4 11 am – 6 pm Lunch Menu	5 11 am – 6 pm LADIES' LEAGUE BANQUET 6:00 PM Lunch Menu	6 11 am – 6 pm PRIVATE LUNCHEON IN DINING ROOM Lunch Menu	7 11 am – 9 pm Dinner Menu	8 11 am – 9 pm HAPPY DAYS 4-7 PRIVATE FUNCTION IN DINING ROOM BRIDGE COUPLES Dinner Menu	9 11 am – 9 pm GRIZ vs. IDAHO STATE PRIVATE FUNCTION IN DINING ROOM DINING AVAILABLE IN LOUNGE????? Dinner Menu
10 11 am – 6 pm Lunch Menu	11 11 am – 6 pm Lunch Menu	12 11 am – 6 pm Lunch Menu	13 11 am – 6 pm Lunch Menu	14 11 am – 9 pm BRIDGE 1 PM Dinner Menu	15 11 am – 9 pm HAPPY DAYS 4-7 Dinner Menu	16 11 am – 9 pm GRIZ @ PSU Dinner Menu
17 11 am – 6 pm Lunch Menu	18 11 am – 6 pm Lunch Menu	19 11 am – 6 pm Lunch Menu	20 11 am – 6 pm Lunch Menu	21 11 am – 9 pm Dinner Menu	22 11 am – 9 pm HAPPY DAYS 4-7 Dinner Menu	23 11 am – 9 pm GRIZ vs. NAU Dinner Menu
24 11 am – 6 pm Lunch Menu	25 11 am – 6 pm Lunch Menu	26 11 am – 6 pm Lunch Menu	27 11 am – 6 pm PRIVATE BREAKFAST IN DINING ROOM 8:30 AM Lunch Menu	28 11 am – 9 pm Dinner Menu	29 11 am – 9 pm HAPPY DAYS 4-7 Dinner Menu	30 11 am – 9 pm GRIZ @ WEBER STATE PASTA BUFFET 6-9 PM Dinner Menu
31 11 am – 6 pm Lunch Menu	1 11 am – 6 pm NOVEMBER Lunch Menu	2 11 am – 6 pm Lunch Menu	3 11 am – 6 pm Lunch Menu	4 11 am – 9 pm Dinner Menu	5 11 am – 9 pm HAPPY DAYS 4-7 Dinner Menu	6 11 am – 9 pm Dinner Menu