

# 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](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

## 2011 Board of Directors & Committee Chairs

Bob Tutskey ..... President  
Tim Garden..... Vice President/Membership  
Penny Ritchie..... Secretary-Treasurer/  
Bylaws  
Justin Anderson ..... Green  
Jim Gray ..... House  
Jim Hansen ..... Rules and Games  
Ron Perrin ..... Long Range Planning  
Allen Pickens ..... Immediate Past President/  
Finance  
Wayne Capp ..... Eagle Fund  
Brad Dantic ..... Disciplinary  
Rocky Ginter ..... Handicap

## Staff

Ron Svien ..... General Manager  
Skip Koprivica ..... PGA Golf Professional  
Tom Ask ..... Superintendent  
Scott Lennemann ..... Asst. Superintendent  
Sharon Jeszenka ..... Office Manager  
Dayton Scott ..... Controller  
Melissa Nordberg ..... Food and Beverage  
Manager

## OFFICE HOURS

Monday-Friday 9:00 a.m. – 5 p.m.

## BAR SERVICE HOURS

(Closing time subject to change)

Sunday & Monday - Closed

Tuesday & Wednesday 10 a.m. – 8 p.m.

Thursday, Friday 10 a.m. – 9 p.m.

Saturday 10 a.m. – 8 p.m.

(9 p.m. during dinner events)

## LUNCH SERVICE HOURS

Sunday & Monday – Closed

Tuesday – Saturday 11 a.m. – 4 p.m.

## DINNER SERVICE HOURS

Thursday and Friday 5 p.m. – 9 p.m.

(occasional Saturdays)

It is everyone's hope that the golf course will open as early as possible in March so that we can get back to the game again. We have had a long winter and at the time of this writing we still had 4 inches of snow on the course and the temperature was a brisk 12 degrees above. March is always a transition month for MCC as the clubhouse hours of operation will increase when the course opens for play. We are always hopeful to reopen the course on St. Patty's Day; however, it is everyone's bet that this will happen at a later date this year. Concerning Sunday and Monday clubhouse openings, please call in advance to check this schedule.

A membership informational meeting has been scheduled for Monday, March 14 @ 6:00 PM. The purpose of this meeting is to review the following information in advance of the membership vote, which will be conducted in April. Superintendent Tom Ask will also be in attendance to provide specific details pertaining to the course winterization and spring preparation procedures. A limited menu will be available from 4:00 to 8:00 PM and the Bar will be open from 4:00 PM to close.

## 2011 Eagle Fund Capital Expenditure Recommendations

- Five-Year Golf Course Equipment Lease
- Swimming Pool Cover
- Swimming Pool Tile

## 2011 Bylaw Amendment Recommendations

- Article X, Section 3.A. Voting Procedures (Wording deletion)
- Article X, Section 4. Required Votes for Passage (Wording Replacement)
- Article IV, Section 9. Silver Circle Membership (New Article - Senior Membership)



## MARCH 2011

**Bar and Restaurant Closed:** Sundays and Mondays

**Lunch Service:** Tuesday through Saturday – 11 AM to 4 PM

**Dinner Service:** Thursdays and Fridays – 5 to 9 PM

**Pasta Night Dinner Buffet:** Saturday, March 19 – 5 to 9 PM

**Crab Feed:** Saturday, March 26 @ 7:00 PM

**Prime Rib Dinner Buffet:** Saturday, March 31 - 5 to 9 PM

**Happy Days March/April**

**(2 for 1 Beverages & Appetizers 5 to 7 PM)**

**March 4, 11, 18, 25**

**April 1, 8, 15, 22, 29**

# HOUSE COMMITTEE

BY JIM GRAY

For the past year and a half it has been a privilege to serve as chair of the House Committee. To be sure, it is a committee whose purview touches lots of nerves, engenders plenty of opinions, and sees itself receiving more than its share of close scrutiny.

Over the past couple of years, the revenues and expenses for the food and beverage operations have been very much out of balance. Nevertheless, under the direction of the Board, the House Committee went to work to make changes in the bar and dining category in hopes of achieving a better bottom line. We're all too familiar with the trials and tribulations of last year and I won't revisit the past.

What I will do is tell you about the changes the House Committee, in concert with the Board of Directors and Club Management, have implemented. The most visible of these actions is a brand new menu (with a number of old favorites reappearing) that responds to member input, especially from last year's survey.

We're very excited about the new menu, with an overriding theme revolving around what else? – golf. It is more casual in nature and, we think, will have a broader appeal across the spectrum of our membership. Our previous menus have tended toward "fine dining" but our attendance figures and our net revenues and cumulative losses show that our members want other things to eat.

All of us on the House Committee are hopeful that you'll give this new menu a few tries. We've done our best to keep prices in line with area restaurants so that The Club will be more prominent in your dining-out options.

This is the first and most visible change implemented by the House Committee. There will be more changes to come. This summer, there will be a new menu for the swimming pool, for instance. We're also going to do our best to accommodate our golfing members and their guests as they navigate between the Front nine and Back nine. We've also made some subtle changes to the set up in the main dining room in an attempt to bring the casual atmosphere of the menu to that room.

Furthermore, as golf season approaches, we'll begin expanding our hours of operation and make every attempt to stabilize this aspect of the operation so that you will know exactly when the Club's food and beverage services are available. We also want you to know that we've worked with front-of-the-house and back-of-the-house employees and they've "bought in" to what we're attempting to accomplish.

As a former golf club chef, I am keenly aware of the challenges we face. It's no easy task to please every single member every single time. But that's our goal. And we hope you'll support our efforts.

## I'M ALRIGHT

BY CARL SPACKLER



My 401k just dropped – EEK!! Earthquake hits New Zealand – devastating! Protests engulf the Mideast – how terrible! Slow moving news via newspaper, radio and television has been replaced by instantaneous alerts by email, text and internet of events reaching from our neighborhoods to global extremes. The fulfillment of the information age has, in some ways, turned us into reactionaries to situations that we didn't previously know existed. Sometimes our reactions should be deliberate, and thought out, but people don't have time for that in today's worldwide rat race.

The generation behind us doesn't understand the importance of planning. Why would you make a reservation, or orchestrate an event when you can

use your cell phone to call, text, email or tweet at the last minute? Why plan a nice meal at home when you can put a box in the microwave? And, why take time to interact in an up close and personal manner with those we care about?

The word of the month is MARCH, which means to walk in a resolute manner. So, your marching orders for the month are to plan a date with your significant other, and don't let technology get in the way of proverbially (and maybe more) massaging your relationship! I'm not good at math, but imagine if you both read this the outcome should be two dates next month. Slow down, and ENJOY LIFE.

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

# PRO SHOP

BY SKIP KOPRIVICA  
PGA GOLF PROFESSIONAL AND STAFF



Our last day of golf was November 19 and we had three players. Winter came after that and has been constant through the second week of February as I write my news letter article. I anticipate having many of my same staff back this season. Connor Sproull and Ryan Hoynacki will be back as my Assistant Golf Professionals and Kyle

Mittlestadt will head up the Bag Room. Continuing to have many of the same staff back helps us to provide good, consistent service.

New merchandise will begin arriving in March. We will carry shoes from Adidas, Callaway and Foot-Joy. Clothing line will include Ahead, Antigua, Ashworth/Adidas, Callaway, EPRO, Fairway and Greene, Foot-Joy, The Game, Mizuno, Ping, Jame Sadock, Sport Haley, Sun Mountain and Tail.

I will continue to have the Callaway Optifit System for fitting Drivers and Irons. This allows you to try different club heads with different shafts and lie angles. I offer most of the major golf equipment brands, and we can fit you for any brand of club you desire. We fit for shaft flex, length, lie angle and grip size. My prices are competitive with any discount house, and we will take your club as trade in. We provide complimentary fitting when you purchase

clubs though us. I attended the PGA Merchandise show in Orlando, Florida. I will have some new teaching aids.

Club storage will remain at \$70 per person. Your clubs are cleaned every time you play, stored, and taken to your cart and from your cart every time you play. It is a convenience for you to store your clubs at a very reasonable price. The annual handicap fee this year is \$17. It is important to have a handicap, if you want to play in any golf events. If you do not want a handicap or bag storage please notify us so we can take your name out of the computer. The carts fee for 18 holes for two riders this year is \$32. The annual golf cart fee will stay the same this season at \$800. Please call for further information. There are cart stalls available in the cart barn.

Men's golf league forms will be sent out with the February statements and will arrive the first week in March. Completed forms must be returned with all necessary funds by April 1, 2011. A team must have at least 4 players, and the forms must be turned in with the entire team's fee and sponsor fee. Open subs, please send in your form and money by April 1 and include a phone number where we can contact you. If any new teams get in, it will be determined on a first received basis. Last year's teams have preference until April 1. Men's League Dinner is Thursday, April 21 with the first night of league play Thursday, the 28th. All members of league including open subs are invited to the league dinner. Look forward to seeing you.



## MCC DIRECTORY CHANGES

NEW MCC DIRECTORIES ARE IN PROGRESS

### RESIGNED

Eric Adams/Wells Fargo Bank – Business  
Lynda Gardner/Gardner's Auction – Business  
Jack Wenger – Regular

### MEMBERSHIP STATUS AS OF 2/25/11

<b>Playing Memberships</b>	378	(450 max.)
<b>Regular</b>	315	
<b>Business</b>	55	(80 max.)
<b>Associate</b>	8	(40 max.)
<b>Non-Resident</b>	15	(25 max.)
<b>Social</b>	47	(120 max.)
<b>Business Social</b>	3	(20 max.)

# FOOD & BEVERAGE

BY MELISSA NORDBERG



This is an English recipe that was brought to Butte, Montana and eaten in the copper mines by miners and the inhabitants of Butte. My mother's grandmother, Bessie Walker, made these for the miners in Butte and passed down the recipe.

Pasties can be used as an appetizer (if made small) or for a main course. They can be served with brown gravy, but are best when eaten plain or with ketchup. Do not substitute steak with hamburger! The steak is the key to the recipe. Pasties are also wonderful reheated the next day. Here is the recipe and I hope you enjoy my great-grandmother's Butte Pasties as much as my family does.

## *Bessie's Butte Pasties*



### Ingredients

- Sirloin Steak (1 pound)
- Potatoes (4-5 medium sized)
- Onions (1 medium)
- Carrots (2 medium)
- Parsley (chopped - 1/4 cup)
- Salt
- Pepper
- Butter
- Pie Crust
- Heat oven to 350 degrees F.
- Cut steak into cubes.
- Chop onion and carrots into 1/2 inch dice.
- Peel potatoes and cut into small cubes.
- Mix steak, onions, carrots, potatoes, salt, pepper and parsley in a large bowl.
- Make pie crust, and then roll out onto floured surface into desired sized circle.
- We usually do about a 10" to 12" circle.
- Place pie crust on a buttered cookie sheet.
- Place enough of the mixture (1 to 1 1/2 cups) onto one side of crust circle leaving a one inch border to press the sides together.
- Top the meat mixture with a pat of butter.
- Fold the side over and press together, trim the edges and then seal with a fork.
- Cut a few slits on the top of the pasty to vent.
- Bake for 1 to 1.25 hours until golden brown.
- Serve with ketchup or brown gravy.

### Pie Crust

Flour - 2 cups

Crisco – 3/4 cup

Salt – 1 tsp

(Cut together with dough blender)

Mix in:

Very Cold Milk – 1/3 cup

# ASK TOM ASK

BY TOM ASK  
GOLF COURSE SUPERINTENDENT



We are optimistic that very soon we will experience a break in the winter weather and we can get busy getting the course ready for the 2011 season. We had hoped to be able to tell you about progress with winter projects but can only inform you that we are stuck in the snow. Some projects that you

are used to seeing done by now, like the caragana hedge trimming, have had to be postponed because we were spending more time getting equipment unstuck than we were trimming.

One sure sign of spring is that Dawn is back to work busy planning out the ornamental beds for the year. We look forward to her artistry this season. In an effort to improve her communication with those of you who desire her expertise with your own plantings, Dawn is investigating the possibility of developing a Facebook page so that it might be easier for you to touch base with her. Look for this sometime next month. We will keep you updated.

We continue to monitor the golf course to see how the turf is handling the winter conditions. A layer of ice has formed on the greens. We have taken initial steps to make sure that it does not become a problem. As soon as we see a warming trend coming our way we intend to remove the ice ASAP. We hope to see you on the course soon.

## Missoula Country Club 2011 Tournament and Event Schedule

April	8	Friday	High School Invitational
April	16	Saturday	High School Fundraiser AM
April	21	Thursday	Men's League Dinner
April	26	Tuesday	Women's League Play Begins
April	28	Thursday	Men's League Play Begins
May	4	Wednesday	Women's Daytime Play Begins
May	6	Friday	Missoula Chamber Tournament
May	8	Sunday	Mother's Day Tournament
May	28, 29, 30	Sat-Sun-Mon	Barnett Memorial Tournament
June	8	Wednesday	Ladies' Mixed Pro-Am
June	15	Wednesday	Junior Lessons Begin
June	18 & 19	Sat & Sun	Member-Member Tournament
June	22	Wednesday	WGA Guest Day
June	25	Saturday	Montana Rail Link Tournament
June	27	Monday	Men's Pro-Am
July	9 & 10	Sat & Sun	MCC Club Championship
July	15 & 16	Fri & Sat	Men's Invitational
July	22	Friday	MCC Junior Tournament
July	29	Friday	Jim Murray Tournament
August	3	Wednesday	Helen Tremper Ladies Invitational
August	5	Friday	Western Montana Pro Assistants
August	12	Friday	Allegiance Tournament
August	19-20-21	Fri-Sat-Sun	Couples Chapman
August	26	Friday	Lutheran Tournament
September	4-5	Sun & Mon	Ryder Cup Team Competition
September	16	Friday	Grizzly Roundball Tournament
September	19	Monday	Fall Aeration

# WOMEN'S GOLF ASSOCIATION

## NEWS FROM THE RED TEES

BY LISA BUSEMAN  
MCCWGA PRESIDENT



Dear WGA Members,

Looks like winter has a tight grip on Missoula, but don't despair, SPRING is in the air! I have received lots of great news from members enjoying golf in warmer climates. Congratulation to Marcia Reimers for an amazing Hole-In-One on

#11 at Estancia in Scotsdale! This athletic feat was witnessed by Susan Toder, Jan Peissig, and Shauna Ginter. My son and I enjoyed a round of



golf at the south course of Mauna Lani January 31<sup>st</sup>. He beat me like a rented mule--- character building considering he started golfing only two years ago. But the weather, water and whales were amazing. I tried to bring the warmth back with me! Hope to see everyone on the course soon.

\*\*\*\*If you are not receiving the Red Tees Newsletter via e-mail, please send your e-mail address to Lisa Buseman: lbuseman@sealy.com

### Mark your calendars for these upcoming events:

- April 26 Ladies Night League Begins
- May 4 Day's Play Begins
- June 8 Ladies Mixed Pro-am
- June 22 Day's Play Guest Day
- July 9-10 Club Championship
- August 3 Helen Tremper Ladies' Invitational



### 2009 WGA Dues (\$30) --

please send to:

Sandy Blair  
4700 Goodan Lane  
Missoula, MT 59808

### 2009 Team Registration Forms --

please send to:

Anne Rausch  
4114 Spurgin Road  
Missoula MT 59804



### Sub List

Name \_\_\_\_\_ Phone \_\_\_\_\_

Mark One:

I would like to sub \_\_\_\_\_ I would like to be on a team \_\_\_\_\_

### Tuesday Night League Team Registration (deadline April 15<sup>th</sup>)

Team Name \_\_\_\_\_ Team Captain \_\_\_\_\_ Phone \_\_\_\_\_

Player #1 \_\_\_\_\_ Phone \_\_\_\_\_

Player #2 \_\_\_\_\_ Phone \_\_\_\_\_

Player #3 \_\_\_\_\_ Phone \_\_\_\_\_

Player #4 \_\_\_\_\_ Phone \_\_\_\_\_

Player #5 \_\_\_\_\_ Phone \_\_\_\_\_

Other/Sub \_\_\_\_\_ Phone \_\_\_\_\_

### INTERESTED IN NIGHT LEAGUE?

Anne Rausch and Kaye Pallante are beginning to organize Night League for 2011. If you are interested in joining a team, call Anne at 406-880-2443.



GOLF QUOTE: *"I've had a good day when I don't fall out of the cart."*



PO. Box 3057 • Missoula, MT 59806  
 406-251-2404  
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# March 2011

MISSOULA COUNTRY CLUB



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		<b>1</b> 11 am – 4 pm  Lunch Menu	<b>2</b> 11 am – 4 pm  PRIVATE LUNCH DR	<b>3</b> 11 am – 9 pm  Dinner Menu	<b>4</b> 11 am – 9 pm HAPPY DAYS 5-7 PM PRIVATE DINNER DR  Dinner Menu	<b>5</b> 11 am – 4 pm  Lunch Menu
<b>6</b> CLUB CLOSED	<b>7</b> CLUB CLOSED OFFICE OPEN	<b>8</b> 11 am – 4 pm  Lunch Menu	<b>9</b> 11 am – 4 pm  Lunch Menu	<b>10</b> 11 am – 9 pm  Dinner Menu	<b>11</b> 11 am – 9 pm  HAPPY DAYS 5-7 PM  Dinner Menu	<b>12</b> 11 am – 4 pm  Lunch Menu
<b>13</b> CLUB CLOSED	<b>14</b> MEMBERSHIP MEETING @ 6 PM  LUNCH MENU 4-8 PM	<b>15</b> 11 am – 4 pm  Lunch Menu	<b>16</b> 11 am – 4 pm  Lunch Menu	<b>17</b> 11 am – 9 pm ST. PATRICK'S DAY DINNER SPECIAL  Dinner Menu	<b>18</b> 11 am – 9 pm  HAPPY DAYS 5-7 PM  Dinner Menu	<b>19</b> 11 am – 9 pm  PASTA NIGHT DINNER BUFFET  Lunch Menu
<b>20</b> CLUB CLOSED	<b>21</b> CLUB CLOSED OFFICE OPEN	<b>22</b> 11 am – 4 pm  Lunch Menu	<b>23</b> 11 am – 4 pm  Lunch Menu	<b>24</b> 11 am – 9 pm  PRIVATE DINNER MBL  Dinner Menu	<b>25</b> 11 am – 9 pm HAPPY DAYS 5-7 PM PRIVATE PARTY MBL  Dinner Menu	<b>26</b> 11 am – 9 pm  CRAB FEED @ 7 PM  Lunch Menu 11 am – 4 pm
<b>27</b> CLUB CLOSED	<b>28</b> CLUB CLOSED OFFICE OPEN	<b>29</b> 11 am – 4 pm  Lunch Menu	<b>30</b> 11 am – 9 pm  Dinner Menu	<b>31</b> 11 am – 9 pm  PRIME RIB DINNER BUFFET 5-9 PM  Lunch Menu	<b>1</b> 11 am – 9 pm APRIL HAPPY DAYS 5-7 PM  Dinner Menu	<b>2</b> 11 am – 4 pm  Lunch Menu