

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

LUNCH SERVICE HOURS

Sunday – Wednesday, Saturday
 11 a.m. – 4 p.m.
 Thursday, Friday
 11 a.m. – 9 p.m.

DINNER SERVICE HOURS

Thursday, Friday
 5 p.m. – 9 p.m.

MANAGER'S MEMOS

BY RON SVIEN

Once again we have reached the point in the season where we begin to reduce the hours of operation associated with the food & beverage operation. Please note that beginning November 1, the lunch menu will only be available until 4:00 PM on SUNDAY, MONDAY, TUESDAY, WEDNESDAY and SATURDAY. Dinner service will primarily be available on THURSDAY and FRIDAY evenings, however, Dinner Service will also be available as noted in the "ADDITIONAL DINNER EVENTS" schedule. This type of schedule will also be in effect during December, however, will vary depending on holiday parties.

Food & Beverage Hours of Operation
 (Effective 11/1/2010)

Sunday - Monday - Tuesday - Wednesday - Saturday

Lunch Menu available from 11 AM to 4 PM

(Unless noted on the Additional Dinner Events Schedule)

(Pre-made Sandwiches and Salads w/Side Dressings will be available after 4:00 PM at the Bar)

Thursday and Friday

(and as noted on the Additional Dinner Events Schedule)

Lunch Menu available from 11 AM to 9 PM

Dinner Menu available from 5 to 9 PM

Additional Dinner Events

Saturday, November 6 –

Regular Menu Dinner Service 5 to 9 PM

Saturday, November 13 –

Hawaiian Buffet Dinner 5 to 9 PM

Monday, November 29 –

Regular Menu Dinner Service 5 to 9 PM

Tuesday, November 30 –

Southwestern Buffet Dinner 5 to 9 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 8 PM on Lunch Service Days and 9 PM on Dinner Service Days, however, will close earlier if we have very little, or no patrons.**

Happy Days 2 for 1 Libations and Appetizers
Friday's – November 5th & 19th – 4 PM to 7 PM

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.

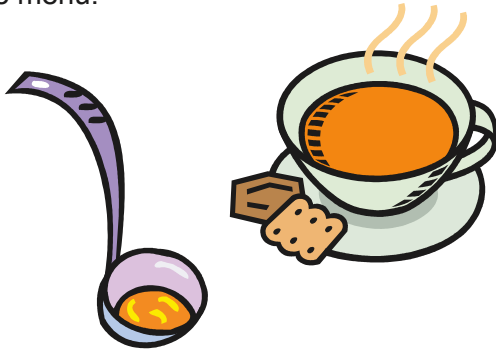
If you are interested in serving your Club as a Director, please contact Tom Graves at coachtom6@mac.com. There are three positions to be filled as of January 1, 2011: Two 3-Year Terms, and One 1-Year Term.

A LA CARTE

BY RICHARD KOLENDA
EXECUTIVE CHEF

Food For Thought: Love apples, also known as tomatoes, were once considered to be an aphrodisiac. They were also known as “golden apples” because the first to reach Europe were yellow. Botanically, the tomato is a fruit; legally, it is a vegetable, in the United States at least, by decree of the Supreme Court. A ruling in 1893 stated that because it was used like a vegetable, it must be considered one for trade purposes.

Tomatoes are available throughout the year (from Mexico in the winter months) and are one of the most versatile vegetables. Here is a homemade tomato soup recipe, which can be used as a first course or a main dish soup, depending upon the rest of the menu.



Homemade Tomato Soup

This incredibly delicious soup is well worth the effort!

3 T. olive oil
1 large onion, thinly sliced
½ t. dried thyme (or 2 sprigs fresh)
½ t. dried basil (or 4 leaves, chopped)
Salt and freshly ground pepper to taste
2½ lbs. ripe tomatoes, cored and cut into large chunks
3 T. tomato paste
¼ cup all-purpose flour
3-1/2 cups chicken stock
1 t. sugar
1 cup whipping cream
Croutons and fresh basil leaves, chopped for garnish

Heat the oil in large kettle or Dutch oven. Sauté onion with thyme, basil, salt and pepper. Add tomatoes and tomato paste; mix well. Simmer, uncovered, 10-15 minutes. Combine flour and 1/3 cup chicken stock; stir to blend. Add to tomato mixture, then add remaining stock. Cover and simmer for 30-minutes, stirring frequently. Put mixture through a fine sieve or food mill. Return liquid to heat, add sugar and cream. Simmer for 5-minutes. Serve with croutons and basil leaves for garnish.

Makes 8-Servings - Enjoy!

VICTORY RECAP

The 2010 WMCPGA Assistants Championship was played on July 6th in Kalispell with the participants playing 36 holes in one day. Round one was played at the Big Mountain Golf Club and round two was played at the Village Greens Golf Course.

Round 1-Big Mountain Golf Club-68: The morning weather was perfect for good scoring, sunny and not a lick of wind. This round of golf was probably Connor's best ball striking and course management round of the year. With his cousin Eric Peterson caddying for him, they focused on hitting fairways and the middle of the greens, unless a wedge was in hand. During the round Connor hit every fairway and hit 15 of 18 greens in regulation. By hitting so many greens in regulation Connor was able to set himself up for a hot start with birdies on 3, 5, 7, and 8 shot 32 on the front. On the backside he made birdies on 10 and 18, with bogies on 14 and 16. Overall it was a well executed 18 holes and Connor finished with a 68, and headed to Village Greens with a five shot lead over the other Assistants.

Round 2-Village Greens Golf Course -72: Connor started his round off by hitting a cut shot that took an unfortunate bounce into the pond on hole 1 and he had to make a six foot putt for bogey. The highlight of the round was hitting a 6 iron from 180 yards on the par 3 fourth hole to 2 feet and tapping in for birdie to get back to even for the round. This sparked Connor's confidence and he was able to get around the course with a 72. Connor's two round score of 140 was good enough to win the tournament by five strokes, which he received \$970.50 for his victory, as well as a paid entry into the 2011 Montana Open worth \$225. Connor attributes his win to lots of practice and having a great caddy, who helped him work on his putting stroke for a couple hours each day, and also helped him out with his food intake by eating a small breakfast coupled with a lot of fruit and fruit drinks packed with potassium, which helped him to maintain his energy. Congratulations Connor – we are proud of you!

PRO SHOP

BY SKIP KOPRIVICA
PGA GOLF PROFESSIONAL AND STAFF



As I look out the window and see all of the different colored trees at the Missoula Country Club it only means one thing, winter is near. Luckily for us we had some of the best fall weather that we've had in a long time. Hopefully, you were able to get out and enjoy the golf course in September and October. It was in spectacular shape.

Being as it's the end of the year for posting scores it is time to announce the Missoula Country Club's **most improved golfers** for the year.

For the **men-**

1st is **Max Hillberry** who went from a 17.3 index to an 11.8 and

2nd is **Paul Loehnen** who went from a 16.6 to a 12.0.

The **women -**

1st is **Tijon Morin** who went from a 31.9 to a 24.9 and **2nd** is **Susan Toder** who went from a 12.1 to a 9.7.

And, for our Missoula Country Club Juniors – **Boys'**

1st place is **Brody Bonfilio** who went from a 35.6 to a 21.3 and in **2nd** is **Sean Ramsbacher** who went from a 32.8 to a 19.6.

For the Junior **Girls -**

1st place is **Sadie Crippen** who went from a 23.0 to a 16.1 and right behind her is her **sister Kelsie** who went from a 6.1 to a 4.7.

Congratulations to all of our most improved winners, the practice definitely paid off.

Quick reminder to all of our members, please come in and spend your Tournament Credit as it does not carry over to next year. We will be open daily through November and will be open for Christmas shopping Tuesday through Sunday starting Tuesday, December 7, until Sunday, December 24. I will be doing complimentary wrapping with any purchase.

I recommend to anyone owning a cart to be sure to do proper maintenance to it before you put it away for the winter. On a gas cart I would recommend filling the gas tank all the way to the top. On an electric cart fill each battery just over the top of the cells with distilled water and clean off all the batteries

and posts of corrosion. Check the tires to make sure they are at 26 psi.

I would like to thank my staff for all of the hard work they did this year. My assistants; Connor Sproull and Ryan Hoynacki, my shop staff; Rob Ashley, Rose Stepanek and Kevin O'day, and my bag room staff; Kyle Mittlestadt, Matt Ward, Brian O'Day, Joe Balsam, Russ Simpkins, Kyle Poore, Chase Hoffman, Casey Diaz and Aaron Koerner. Special thanks and good luck to Matt T. Ward who has worked for me for nine years. Matt will be graduating from the University of Montana Pharmacy School and will be moving to Great Falls to do an internship. Thanks for all of your hard work, Matt, and good luck in the future.

Also I would like to congratulate my assistant Connor Sproull for winning the Assistant PGA Professional of the year award for the Western Montana Chapter. This was his first year to be eligible for the award after graduating the PGA Professional Golf Management program in February and obtaining his Class A PGA Membership.

We have a terrific sale on most merchandise in the golf shop. This includes selected gloves, balls and all men's and ladies' hats.

Thanks to all of the members for your support during the 2010 season.

Skip Koprivica, Connor Sproull, Ryan Hoynacki and Staff



Connor Sproull won the Assistant PGA Professional of the Year award for the Western Montana Chapter.

FOOD & BEVERAGE

BY MELISSA NORDBERG



Reservations Please!

As we head into the Holiday Season we have many parties and events in the works. To make each of these events successful we need an accurate count of guests each time. I know it has been talked about many times in the past and we will keep repeating it,

reservations...reservations...reservations, please!

In order for our staff to make sure we have enough food prepared or to make sure food does not go to waste, please make reservations when you are planning a night out at the Missoula Country Club. This is extremely important when we have our

“Family Nights” or any other special dinner night.

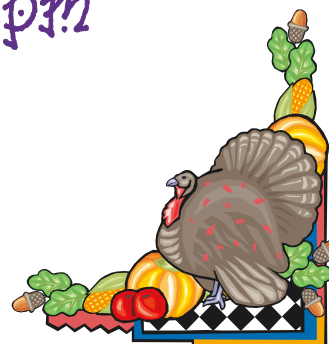
I have had some members not aware of the events hosted in the past. We try and plan in advance and post the event in the newsletter, or if the event is short notice, we will try to do an email blast. I also try and post future events in the window box by the Lounge door. If you are not receiving our emails please see me or stop by the office to give us your updated email address. Make sure you check your “junk box” because sometimes our notices might end up there.

We look forward to taking your reservations and hope you have a memorable dining experience here at the Missoula Country Club. Please call 406-251-2404.

Happy Days 4 to 7 pm

Great Appetizers and Two for One Libations

Friday, November 5 and
Friday, November 19



MCC DIRECTORY CHANGES

NEW MCC DIRECTORIES ARE IN PROGRESS

CHANGE

O'Donnell, Dennis (Mary Ellen Campbell) R
2830 Mitten Mtn. Rd., Missoula 59803
Gibson, E.N. “Dinny” HS
14067 Sapphire Dr., Lolo 59847
LaPorte, Jeff (Diane) S

RESIGNED

Ned Becker – Regular
Jerry Cochrum – Regular
Michael Combo – Social
Steve Gibbs – Regular
John Giuliani – Associate
Tracy Holland – Associate

MEMBERSHIP STATUS AS OF 10/27/10

PLAYING MEMBERSHIPS	406	(450 max.)
REGULAR	333	
BUSINESS	60	(80 max.)
ASSOCIATE	14	(40 max.)
NON RESIDENT	15	25 max.)
SOCIAL	48	(120 max.)
BUSINESS SOCIAL	3	(20 max.)

ASK TOM ASK

BY TOM ASK
GOLF COURSE SUPERINTENDENT



With the end of the “regular” golf season fast approaching, I would like to dedicate a few lines of this message to a special group of people, Missoula Country Club’s maintenance staff. They have endured a difficult year with a great attitude and a terrific work ethic. In addition they have made

my transition to MCC very easy. I feel very fortunate to have inherited this group and look forward to preparing the golf course with them for you next year.

Speaking of next year, *we can’t wait!* Our Fall Management Plan has almost been completed and we are very happy with the overall health of the turf. We look forward to a good start next spring, which translates into available time to focus on the improvements we need to make to our maintenance operation.

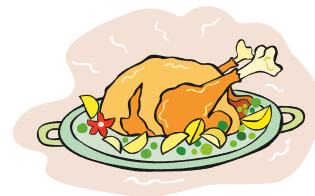
The lack of consistency with the condition of some areas of the golf course seems to be a common theme to the negative comments we hear about it. We have already spent a great deal of time planning for next year and I can assure you that every segment of our operation has consistency as it’s a primary goal.

As an example, one of the first complaints

that I heard about the golf course upon my arrival concerned the teeing surfaces. According to reports, they varied from being so hard you couldn’t get a tee in the ground to so soft that golfers sunk to their ankles when walking across them. Efforts have already begun to improve our teeing surfaces. We are identifying useable tee placement surface (you may have seen the white lines) and are planning to target these areas with an intense management plan which we hope will transform them into firm level surfaces that have a consistent quality very close to that of a green.

Your Green Committee is planning to have its November meeting at the Maintenance facility and on the golf course. We will be discussing this year’s preparations for winter. Please know that my door is open to any member who would like to discuss what we have done differently this year or who would like to talk about the course with me.

While the “regular” season may have ended, we hope to have a long “post” season. It is our intent to have the golf course open this winter when conditions allow. We will do everything possible to make your golf experience as pleasant as possible.



I'M ALRIGHT

By Carl Spackler



We only need to look out the window or walk through the door to see and feel that the seasons are changing. As we see the grandeur of turning leaves and early morning snows, the animals are putting on their heavy coats and adding some extra pounds to get through the winter.

The Greek philosopher Heraclitus said “the only constant is change.” There are those who embrace change (change agents) and those who resist it (dinosaurs). The Mrs. takes a pill every night to help keep her body chemistry in balance. She recently deemed it unnecessary, until about a week later when the inferno kicked in. I’m sure several of you know what I’m talking about!

Much of the turmoil in our lives comes from the change that takes place in relationships, and

unfortunately there is no little pill to correct that. Relationships are a constantly changing balancing act, not unlike walking a tight rope without a net. The only rule is DON’T FALL, but pretty much anything else goes. Thankfully, most baby boomers are settled in to happy places in our relationships, but see the agony and ecstasy of relationship failures and successes in our children and grandchildren.

The one constant that we can share with them is “the only thing you can change in a relationship is yourself.” Share this or use it if the opportunity arises, and as always, remember to ENJOY LIFE!

Comments or Suggestions:
cspackler@rocketmail.com

WOMEN'S GOLF ASSOCIATION

NEWS FROM THE RED TEES

BY JEAN HANICH
MCCWGA PRESIDENT

The Fall is winding down, and as I write this I am sure we are done playing golf for the year. What a year this was! No golf in the Spring and then a beautiful Fall with many days of play. I hope all of you could enjoy the weather we have been having and now are settling in for the Winter. Some of you have already left for Winter destinations, and we will miss you until next Spring.

The Awards Banquet was well attended, so I'm told, and everyone enjoyed the SPAM EVENT??? Good job Janet! Who thought that one up, Jo? I'm sorry I had to miss it, but you can see from the pictures everyone had a good time.

The Fall Luncheon will have been held by the time you receive this and pictures will follow the next month. The theme is High Tee, and I want to thank my committee for doing such a great job in my absence.

Happy Thanksgiving to all of you.





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

November 2010

MISSOULA COUNTRY CLUB 

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 11 am – 4 pm Lunch Menu	2 11 am – 4 pm Lunch Menu	3 11 am – 4 pm LADIES' FALL LUNCHEON DINING ROOM & LOUNGE 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 REGULAR MENU DINNER SERVICE 5-9 PM
7 11 am – 4 pm Lunch Menu	8 11 am – 4 pm Lunch Menu	9 11 am – 4 pm Lunch Menu	10 11 am – 4 pm PEO LUNCHEON DINING ROOM Lunch Menu	11 11 am – 9 pm BRIDGE 1 PM Dinner Menu	12 11 am – 9 pm PRIVATE FUNCTION DINING ROOM & LOUNGE	13 11 am – 9 pm HAWAIIAN BUFFET DINNER 5-9 PM
14 11 am – 4 pm Lunch Menu	15 11 am – 4 pm MEMBER MEETING DINING ROOM 6:30-7:30 PM Lunch Menu	16 11 am – 4 pm Lunch Menu	17 11 am – 4 pm Lunch Menu	18 11 am – 9 pm Dinner Menu	19 11 am – 9 pm HAPPY DAYS 4-7 Dinner Menu	20 11 am – 4 pm GRIZ vs. BOBCATS Lunch Menu
21 11 am – 4 pm Lunch Menu	22 11 am – 4 pm Lunch Menu	23 11 am – 4 pm Lunch Menu	24 11 am – 4 pm Lunch Menu	25 CLOSED HAPPY THANKSGIVING	26 CLOSED	27 11 am – 4 pm Lunch Menu
28 11 am – 4 pm Lunch Menu	29 11 am – 9 pm REGULAR MENU DINNER SERVICE 5-9 PM	30 11 am – 9 pm SOUTHWESTERN BUFFET DINNER 5-9 PM	1 11 am – 4 pm DECEMBER Lunch Menu	2 11 am – 9 pm Dinner Menu	3 11 am – 9 pm Dinner Menu	4 11 am – 4 pm Lunch Menu