

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 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

Staff

Ron Svien General Manager
Skip Koprivica PGA Golf Professional
Tom Ask Superintendent
Sharon Jeszenka Office Manager
Dayton Scott Controller
Melissa Nordberg Food and Beverage
Manager
Sean Ehlert Head Chef

OFFICE HOURS

Monday – Friday 9:00 a.m. – 5 p.m.

BAR SERVICE HOURS

Sunday – Saturday 10 a.m. – 9 p.m.

LUNCH SERVICE HOURS

Sunday – Saturday 11 a.m. – 6 p.m.

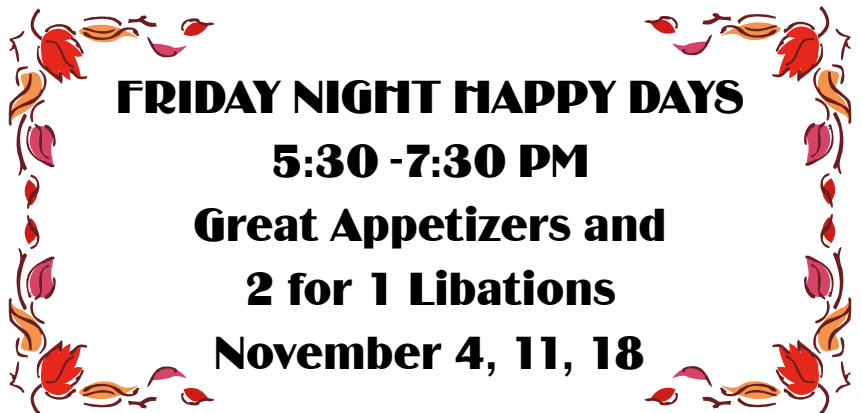
DINNER SERVICE HOURS

Thursday, Friday, Saturday
5 p.m. – 8 p.m.

A Membership Information Meeting was held on October 26 in preparation for the Annual Membership Meeting, which is scheduled for Wednesday, December 14 at 6:30 PM. Ballots will be mailed in mid November and will include the 2012 Operating Budget, Eagle Fund Capital Budget and the Board of Directors Election. Ballots are to be returned no later than December 14.

Financial Perspective: Through September 30, 2011; Bar/Dining reflects a Net Ordinary Income (NOI) Profit of \$29,020 as compared to a Loss of (\$57,668) in 2010 – a betterment of \$86,688. Again, many thanks to Melissa Nordberg, Sean Ehlert and staff members for their efforts!

There are three open Director positions to be filled in this year's annual election. Each of these positions is a three-year term. If you have an interest to serve your Club as a Director, please contact any Board member or myself.



Thanksgiving Week / End-of-Month Clubhouse Hours of Operation

Lunch Menu 11 AM – 6 PM

Sunday, November 20

Monday, November 21

Tuesday, November 22,

Wednesday, November 23

Sunday, November 27

Monday, November 28

CLOSED

Thursday, November 24

Friday, November 25

Lunch Menu 11 AM – 5 PM

and Dinner Menu 5 – 8 PM

Saturday, November 26

Tuesday, November 29

Wednesday, November 30 (Pasta Night)

ETIQUETTE

BY THE HOUSE RULES AND GAMES COMMITTEE

When playing this fall please remember to play in four hours or less. This makes playing here at the MCC much more enjoyable for our members and guests. Also, this time of year it gets pretty wet from the rain. Please remember to fill in divots with sand and seed. If you don't have a bottle of sand, you can pick one up at the Pro Shop.

When hitting approach shots into the greens please repair your ball marks. Many golfers don't think that they make a ball mark inside 100 yards but that is false. Ball marks are made even around the greens. If you don't have a repair tool you can stop by the golf shop and pick one up.



MCC DIRECTORY CHANGES

REACTIVATED

Don Oliver – Regular

RESIGNED

Bill Lawson – Regular

Kurt McDonough – Regular

Dan Moe – Regular

Jeff Moore – Regular

Tom Walsh – Regular

Pat Williams – Regular

MEMBERSHIP STATUS AS OF 10/31/11

PLAYING MEMBERSHIPS	369	(450 max.)
REGULAR	294	
BUSINESS	55	(80 max.)
ASSOCIATE	10	(40 max.)
SILVER CIRCLE	10	(10 max.)
NON RESIDENT	18	(25 max.)
SOCIAL	46	(120 max.)

IN THE HOUSE

BY JIM GRAY

Thanks to the hard work of our wait staff and bar managers and especially the brigade in the kitchen and the Bar/Dining operations at our Club have improved dramatically from last year. While we did not meet the budget expectations of the Finance Committee, our food and beverage services have shown a profit for the first time in a very long time.

Thanks are also due to you who patronize our dining facility. We have a new menu for the Autumn and Winter seasons, and we think you'll enjoy these new selections. We're also aware that we can always improve, so the House Committee has been working with management and staff to accomplish this.

First of all, no one's perfect. And everyone has an off day. Sometimes the food that comes out of the kitchen doesn't meet your or our expectations. What should you (and we) do? We've met with both the kitchen and wait staff to let them know that they need to be more proactive in identifying when a plate should or should not be served.

Likewise, if you receive a plate of food that does not meet your expectations, we need to know.

Otherwise, how will our staff know that they haven't pleased you? That is not to say we're suggesting that food be sent back just for the sake of sending it back.

For instance, to help us accomplish this goal, we've instructed our wait staff to ask you to cut into any steak you order to make sure it has been cooked to your order. If it hasn't, they'll gladly take it back and have it re-grilled. Please don't eat an overcooked or undercooked steak! We want to get it right.

Finally, a reminder: Our Happy Days Friday night "two-fer" promotion is now in full swing. We're adjusting the hours to 5:30 to 7:30 p.m. when we'll offer two drinks for the price of one.

Now that the golf season has all but ended, we are depending on all of you to keep the Club's food and beverage offerings in the forefront of your thoughts when it comes to eating out. It's not just a matter of meeting your monthly minimum scrip obligation. It's about helping your Club stay viable and relevant.

PRO SHOP

BY SKIP KOPRIVICA
PGA GOLF PROFESSIONAL AND STAFF



As October comes to an end, I can't think of a recent year where we had as good fall golf weather as we had this year. We drew some beautiful days, and the course is in spectacular shape. Hopefully, we have some more days of golf in us before the snow flies.

All tournament credit has been posted for the year. Please come in and use your credit by November 20th. **Pro Shop credit does not carry over to next year** so make sure that you come in and use it. The Pro Shop still has a lot of product in it, and all of it is marked down. Our hours of operation for November are 9 am to dark. The Golf Shop will open in December starting Thursday the 8th and will be open for most of the month. If you're looking for Christmas presents, come on in and do some shopping. We do provide complimentary gift wrapping.

We have most of the Tournament schedule finalized for next year. The Missoula Country Club will be hosting a state tournament next year, the MSGA Men's Mid-Am. The dates for that tournament are August 8, 9 and 10. Hopefully, we will get many members to play in the tournament and even have one of them come out victorious.

Please do not forget to winterize your golf carts. Remember to put 26 psi in each tire. If you own a gas cart, fill the tank before you are done golfing for the season. If you own an electric cart, then please check the water level on each battery and be careful not to overfill the batteries with water. Also, be sure to clean the battery cables.

Congratulations go out to 1st Assistant Connor Sproull for winning the Western Montana Chapter PGA Assistant Professional of the year for the second year in a row.

I would like to thank Tom Ask and his crew for all of the hard work they have done on the course this year and everyone in the clubhouse for the great working relationships that we have here at the Missoula Country Club.

Also, I would like to thank all of my staff for their hard work this year. In the bag room we had Kyle Mittlestadt, Russ Simpkins, Brian O'Day, Kyle Poore, Casey Diaz, Aaron Koerner, Jeff Dark and Parker Munsey. In the Pro Shop I would like to thank Connor Sproull, Ryan Hoynacki, Kevin O'Day and Dusty Burgess.

Have a great winter!



FOOD & BEVERAGE

BY MELISSA NORDBERG



The Holidays are fast approaching, and the dates are filling up fast. Book your gathering today! Remember that members have the privilege of free room rentals. The Missoula Country Club makes planning a private event easy. Contact us for help with setting up your event.

Please join us on November 16, 2011 as we welcome *Emily Joy* from *Cork Works Wine*

Company for an elegant evening of food & wine. Enjoy the delicious menu crafted by *Chef Sean Ehlert* specifically to pair with *Cork Works* incredible wines. The Wine Tasting Dinner will include six courses and six wines at the price of \$50.00 per person inclusive. Call today to save your table, seating is limited to 50 people only! Wine Tasting Dinners are entertaining. They get you out of the same old boring routine. Try something new!

"This is my invariable advice to people: Learn how to cook—try new recipes, learn from your mistakes, be fearless, and above all have fun!"—*Julia Child, My Life in France*

Wine Tasting Dinner

Wednesday November 16th, 2011

Please join us as we welcome Emily Joy from Cork Works Wine Company, for an elegant evening of food and wine. Enjoy the following menu crafted by Chef Sean Ehlert, specifically to pair with Cork Works incredible wines.

Six Courses, Six Wines, \$50 Per Person Inclusive

FIRST COURSE

Amuse Bouche - Prosciutto wrapped Smoked Goat Cheese with Lemon Zest
La Marschera Prosecco

SECOND COURSE

Sweet Potato Bisque
Three Wine Company Riesling

THIRD COURSE

Grilled Lobster with suspended Saffron Butter
2008 Fleur Carneros Chardonnay

FOURTH COURSE

Rack of Lamb with Huckleberry Sauce
Schug Merlot

FIFTH COURSE

Grilled Beef Tenderloin with Red Wine Demi Glace
Balboa Syrah

SIXTH COURSE

Dark Chocolate Mousse with Raspberry Coulis
Late Harvest Zinfandel

Call 251-2404 for Reservations - Seating limited to 50 People

ASK TOM ASK

BY TOM ASK
GOLF COURSE SUPERINTENDENT



With the end of our season fast approaching, I would like to once again express my gratitude to the maintenance staff for their hard work this year. While many are looking forward to a little R & R, we are all focused on next year and the improvements we wish to make with our golf course maintenance

operations.

Things are proceeding nicely with the implementation of our Fall Management Plan. We are down to just a few more operations to be finished up, and we will be ready for winter. We will be focusing quite a bit of attention on the golf course's drainage. Members of our staff will be clearing all existing drains, and they will be installing new drains where appropriate. It is our hope that the more water we can drain off the course during the winter, the less winter damage issues we will have.

As always, plant protectant products are being applied this late fall. Our old standby product has been temporarily removed from the market, and it has been necessary to find new ones. It is important that I mention this to you because these new products

require more leaf surface available for absorbing the medicine. This means that we had to discontinue mowing a little earlier this fall than is typical. You will notice that the grass in some areas, especially tees and fairways, is slightly longer than normal for this time of year. Hopefully, this hasn't impacted your fall golf experience.

Speaking of fall golf, we will once again be installing three cups in each green this year. We should have this accomplished sometime around November 8. Please rotate the flag to a different cup upon finishing the hole. We will also have the greens sanded by then and plan to leave the greens open for play this winter when conditions allow. Our staff would like to thank the membership for a great golf season.



The Winners—MCC WGA 2011 Top Team

I'M ALRIGHT

BY CARL SPACKLER



I spent the first 20 years of my life trying to meet my father's standard of perfection. I spent the next 20 trying to apply it to my family, friends and co-workers, and I've spent the last 18 years realizing that perfection is not a standard to live by, but an unrealistic limitation creating expectations that prevent you from fully enjoying life.

Abe Lincoln said "whatever you are, be a good one." He didn't use the term perfect, or even great, but good is enough. If that works for Abe, it should work for us.

Once someone in the construction industry told me it's not a perfect world, meaning that less than perfect materials installed by inadequate humans using incomplete plans DO NOT create a perfect

result.

The Mrs. and I were recently invited to a wedding. It sounds like a grand affair, even to the point of the couple purchasing wedding insurance. That way, if the pictures don't turn out, the entire affair will be recreated by the insurance company. Seems to me that "marriage" insurance might be a better investment in an era where nothing lasts forever.

Relationships with spouses, children, parents and friends are hard enough without adding the excess baggage of inflated expectations. So, whatever you are, be a good one, be happy and ENJOY LIFE!

cpackler@rocketmail.com

WOMEN'S GOLF ASSOCIATION

NEWS FROM THE RED TEES

BY LISA BUSEMAN
MCCWGA PRESIDENT

What an amazing October! Fall has set in, but the brave are still out golfing. You go girls!

The Awards Banquet was an amazing night. Fun was had by all. Not sure what my "mystery gift" from Janet is . . . and a little frightened to find out!

Congratulations to the Winners for a great season! Awesome that your husbands hosted a dinner for you all.

Carol Fischer and Amy Sellman hosted a wonderful Golf Marathon dinner! Great prizes and games. Congratulations to Susan Langley and

Shelly Wills! 2011 Golf Marathon winners!

Hope to see you all in the Clubhouse this winter!

HOLE-IN-ONE

Sorry we missed this earlier!

Mysta Ward

5-10-2011 • Hole #12

Witnesses: Susan Toder,

Judy Johnston, Shauna Ginter

Awards Banquet





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

November 2011							MISSOULA COUNTRY CLUB 	
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY		
		1 11 am – 6 pm Lunch Menu	2 11 am – 6 pm LADIES FALL LUNCHEON Lunch Menu	3 11 am – 8 pm Dinner Menu	4 11 am – 8 pm HAPPY DAYS 5:30-7:30 PM Dinner Menu	5 11 am – 8 pm Dinner Menu		
6 11 am – 6 pm Lunch Menu	7 11 am – 6 pm Lunch Menu	8 11 am – 6 pm Lunch Menu	9 11 am – 6 pm PEO LUNCHEON DINING ROOM Lunch Menu	10 11 am – 8 pm Dinner Menu	11 11 am – 8 pm HAPPY DAYS 5:30-7:30 PM Dinner Menu	12 11 am – 8 pm Dinner Menu		
13 11 am – 6 pm Lunch Menu	14 11 am – 6 pm Lunch Menu	15 11 am – 6 pm Lunch Menu	16 11 am – 6 pm WINE TASTING DINNER-RESERVATIONS! Lunch Menu	17 11 am – 8 pm Dinner Menu	18 11 am – 8 pm HAPPY DAYS 5:30-7:30 PM Dinner Menu	19 11 am – 8 pm BUFFET GRIZ/CAT PARTY 12-6 PM		
20 11 am – 6 pm Lunch Menu	21 11 am – 6 pm Lunch Menu	22 11 am – 6 pm Lunch Menu	23 11 am – 6 pm Lunch Menu	24 CLOSED—NO SERVICES THANKSGIVING	25 CLOSED - NO SERVICES THANKSGIVING	26 11 am – 8 pm Dinner Menu		
27 11 am – 6 pm Lunch Menu	28 11 am – 6 pm Lunch Menu	29 11 am – 8 pm Dinner Menu	30 11 am – 8 pm PASTA NIGHT Lunch Menu	1 11 am – 8 pm DECEMBER PRIVATE DINNER MILLER BARBER LIBRARY Dinner Menu	2 11 am – 8 pm PRIVATE DINNER DINING ROOM Lunch Menu	3 11 am – 6 pm PRIVATE DINNER DINING ROOM AND LOUNGE Lunch Menu		