

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 – Saturday
 11 a.m. – 9 p.m.

Sunday, Monday

Lunch menu 11 a.m. – 8 p.m.

LUNCH SERVICE HOURS

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

Dinner Service Hours

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

MANAGER’S MEMOS

BY RON SVIEN

Superintendent Update: Tom Ask has been at the Club in August during the weekends and will join MCC full time as of September 1st. Tom has some very specific plans for the golf course re: fall/winter transition, and he will begin implementing these plans right away. Our course has struggled the past few years upon its spring opening and our goal is simple, we want the best possible course conditions when we open next spring! Please take the time to Welcome Tom Ask when you see him at the Club.

I want to thank Webb Harrington, Chris Stevens and Vicki Houk for all of their help with the 2010 Couples Chapman Tournament. Every year these ladies secure various raffle prizes and hole prizes for the Chapman, and your help is very much appreciated! Many thanks to Scott Lennemann, Scott Wandler and the grounds crew for the quality course conditions. The food and beverage staff provided great service and products – thank you Melissa, Richard and your staff for a job well done. Last but certainly not least is Skip’s crew, who never missed a beat!

Not to be outdone by his Mom Jan Peissig, who “Aced” Hole 12 Hole on July 28, Troy Peissig accomplished the same feat on the same hole during the Allegiance Golf Tournament held at MCC on August 13. The only difference was that Troy had to decide between a cash award or a Harley. Late Breaking News – we have just learned that Mike Peissig has also achieved a Hole-In-One on Hole 11 (151 yards) at the Double Arrow Golf Course in Seeley Lake on August 27. The “TRIFECTA” is now complete - way to go Peissig family!

We had a busy pool season this year and will be winding down and closing the pool for another year on September 7th. I want to personally thank our pool servers as they did an excellent job this year. THANKS Markie, Victoria, Jade, Maggie, Brenna and Abbey. And as always, KUDOS to Ashley Reynolds and her life guard crew - Nicolette, Ean, Donnie, Laura, Ella and Cori for another great year!



HAPPY DAYS 4 TO 7 PM

**Great Appetizers and
 Two for One Libations**

Friday(s) September 10, 24
 Friday(s) October 8, 15, 22, 29
 Friday(s) November 5, 12, 19

A LA CARTE

BY RICHARD KOLENDA
EXECUTIVE CHEF

Summer brings out berries' sweetest flavors. The simplest way to eat berries, other than straight from the carton, is to toss them in sugar and let them stand at room temperature for an hour because sugar draws out their juice and concentrates their flavor. We love to use berries in cakes, pies, sorbets, breakfast goodies and even drinks.

Strawberries should be fragrant and bright red, with no white or green patches near their stems. Blueberries should be firm but not hard; raspberries, huckleberries and blackberries should be plump and shiny.

Prolonging peak flavor is a must because berries have a very short shelf life. Their peak flavor and texture only lasts two or three days. To prolong it, immediately discard moldy or overripe berries. Put the remaining berries, unwashed, into a container lined with paper towels to absorb decay-hastening moisture. Refrigerate and only wash briefly in cold water just before eating.

Keep some berries for later, they freeze very well. Put dry berries on a cookie sheet in a single layer and place it in the freezer. Once the berries are frozen, place them into a container or zip-lock plastic

Here is one of my favorite recipes!

Huckleberry Buckwheat Pancakes

Yield: Makes about twenty-four 3-inch pancakes

Ingredients

- 1/2 cup buckwheat flour (available at natural foods stores)
- 1/2 cup all-purpose flour
- 2 teaspoons double-acting baking powder
- 2 teaspoons sugar
- 1 teaspoon salt
- 1/2 stick (1/4 cup) cold unsalted butter, cut into bits
- 2 large eggs
- 1 cup milk
- 1 1/2 cups huckleberries, preferably wild, picked over and, if large, halved
- vegetable oil for brushing the griddle
- pure maple syrup as an accompaniment

Preparation

In a food processor blend together the flours, the baking powder, the sugar, and the salt, add the butter, and blend the mixture until it resembles fine meal. In a large bowl whisk together the eggs and the milk, add the flour mixture, and whisk the batter until it is combined well. Let the batter stand for 5 minutes and stir in the huckleberries.

Preheat the oven to 200°F. Heat a griddle over moderate heat until it is hot enough to make drops of water scatter over its surface and brush it with the oil. Spoon the batter onto the griddle to form 3-inch rounds and cook the pancakes for 1 to 2 minutes on each side, or until they are golden. Transfer the pancakes as they are cooked to a heatproof platter and keep them warm in the oven. Serve the pancakes with the syrup.

Try them! E-mail your favorites to me at rkolenda.mcc@gmail.com.

bag and leave it in the freezer for up to one year.

Our local huckleberry is also known as a bilberry. This delicious fruit is found as a shrub that grows to only 16 inches tall and the berries are usually less than 5 mm in diameter and contain ten large seeds. These berries differ in color from bright red, to dark purple, and then to blues. When harvested in the summertime, its taste ranges from tart to sweet, similar to blueberries.

Cultures have known for centuries that foods grown in the wild provide enormous medicinal benefits. Particularly beneficial are the berries high in flavanoids.

Flavanoids are high in antioxidant properties. Also found in huckleberries are metabolic properties and high amounts of phytonutrients. Huckleberries amazingly improve vasodilation.

Vasodilation is a process when the blood vessels become wider following the relaxation of the smooth muscle in the vessel wall. This reduces blood pressure! Huckleberries improve circulation, blood sugar levels, promote better eye health, improve insulin production, improve digestive system functions and help control cholesterol levels.



PRO SHOP

BY SKIP KOPRIVICA
PGA GOLF PROFESSIONAL AND STAFF



The sun has been shining, course conditions are beautiful, and we have been seeing a lot of play. The best time of the year to golf is just ahead of us.

The Helen Tremper Ladies Invitational was a great success. Jody Fee and Marianne Crippen tied for low gross with a score of 82. Jody won on the first playoff hole. Olive Taylor won the overall low net with a score of 67.

The Allegiance tournament had a great turnout with 144 golfers swinging away on the golf course. A special thanks to Aaron Bay for all his work coordinating the tournament. Congratulations to Troy Peissig on his hole in one! He aced hole 12 to win a Harley Davidson motorcycle. Nice work, Troy!

The Couples Chapman had a fun field of 64 teams. A special thanks to Vicki Houk, Chris Stevens, and Webb Harrington for all their help.

COUPLES CHAPMAN RESULTS

A Flight

- 1st place gross – Gary Koprivica and Rose Stepanek
- 2nd place gross – Doug and Jo Smith
- 1st place net – Brad and Karen Colberg
- 2nd place net – Kay and Preston Pallante

B Flight

- 1st place gross – George and Cindy Stern
- 2nd place gross – Troy and Ann Rausch
- 1st place net – Fred and Carol Van Valkenburg
- 2nd place net – Scott and Marj Markle

C Flight

- 1st place gross – Tom and Guyla Streit
- 2nd place gross – Billy Bolt and Jenny Caywood
- 1st place net – John Velk and Susan Langley
- 2nd place net – Vic and Choo Turner

D Flight


- 1st place gross – Walt Pahl and Lorraine Richardson
- 2nd place gross – Rick and Bonnie Snowden
- 1st place net – Rodney and Arleen Archambeault
- 2nd place net – Buck and Julie Smith

Don't forget the Grizzly Roundball Tournament on September 17 and the Member-Member Tournament on October 2-3. There are still spots available in both tournaments.

There was some great golf played in August. Dirk Cloninger fired a bogey free 62, and Rial Cummings had a hole in one on number 17. Congratulations to both!

Be sure to stop in the Pro Shop and check out our merchandise. We hope everyone enjoys the beautiful golf weather and has a terrific fall!

Skip Koprivica, Connor Sproull, Ryan Hoynacki, and staff



ACER'S

Troy Peissig Hole 12 165 Yards – 7 Iron August 13, 2010	Rial Cummings Hole 17 140 Yards – 4 Iron August 17, 2010
--	---

MISSOULA COUNTRY CLUB

2010 Golf Course Tournament Schedule

Sept. 17	Friday	Grizzly Roundball Tournament – course opens @ 5 PM
Sept. 20	Monday	MCC Greens Aeration 1/2" Tine (weather dependant)
Oct. 2-3	Sat-Sun	Member/Member Tournament – course opens @ 2 PM

FOOD & BEVERAGE

BY MELISSA NORDBERG



The fall season is approaching, where did summer go? I have to say the Missoula Country Club is one of the most beautiful places in the country, everyone has been so kind and our staff is amazing. Thank you!

We have had several successful events this summer and with every one of them I have learned something new. With the cooler days headed our way, there will be plenty of time to buckle down and help make improvements to the club. Please give me your thoughts and ideas anytime!

In September I will be traveling to Walla Walla, Washington to tour Pepper Bridge, Amavi, Waters and Bergevin Lane wineries. I have always been a lover of Washington wines and according to Chris

Miller, wine director at Spago Beverly Hills, "They are beautifully new-world-styled but structured wines with copious fruit balanced by smooth tannins and good acid profiles. The prices are still relatively low compared to the overall market.

We will be working with our vendors in September to update our selection of wines, and we will be introducing an updated wine menu in October. Also, dates for holiday parties during the month of December are filling fast! If you would like to host a holiday party for your business or friends and family, please contact Melissa at (406) 251-2404. I look forward to seeing you and your family at a special Food and Beverage event soon, or just out enjoying the clubhouse.



FUTURE EVENTS

Grizzly Round Ball Tournament – Friday, September 17

Fall Greens Aeration (weather dependant) – Monday, September 20

Member-Member Tournament – Saturday & Sunday, October 2 & 3

MCC DIRECTORY CHANGES

NEW MCC DIRECTORIES ARE IN PROGRESS

CHANGE

Newton, Stanley (Kim) R 728-5220

Babson, Nicholas (Mary) N-R
1448 N. Lake Shore Dr.
Chicago, IL 60610 312-330-1946

RESIGNED

Tim Burke – Regular
F.A "Bugs" Chaffee – Regular
Paul Harper – Non-Resident
Mark Hopwood – Non-Resident

John (Colleen) Powers – Regular

Scott Twite – Social

Steve Wojcik - Regular

MEMBERSHIP STATUS AS OF 8/30/10

PLAYING MEMBERSHIPS	420	(450 max.)
REGULAR	343	
BUSINESS	61	(80 max.)
ASSOCIATE	16	(40 max.)
NON RESIDENT	14	25 max.)
SOCIAL	47	(120 max.)
BUSINESS SOCIAL	3	(20 max.)

I'M ALRIGHT



By Carl Spackler

This summer marked the 30th anniversary of *Caddyshack*, and I feel nostalgic as I reflect back on those carefree days at Bushwood Country Club. Since I was the turf guy, I didn't get much in the way of positive exposure, but I did get plenty of "constructive criticism" from the members there. As I reflect, I recall that the bag boys were often the most under-appreciated group, and wonder where Danny Noonan and Tony D'Annunzio are now. The last I heard, Danny was an insurance salesman, and Tony was a numbers runner for the mob, but ended up in the witness protection program.

I'm proud to say that many of our former bag boys have used their experience at MCC as a stepping stone for bigger things. Several of these guys got into drugs; Troy Rausch is a pharmaceutical rep in Missoula and member at MCC; after 7 years here, Matt Ward is in his final year of pharmacy rotations; other caddies turned pharmacist include Cory Slocum in Salt Lake City; Brad Solander in Palm Springs and Steve Anderson in Seattle. We have our own group

of numbers runners; Kyle Poor and Joe Balsam are wrapping up accounting degrees, and John Thompson used his finance degree to become a mortgage banker. Our "wanna be" lawyer Calan Smith is working in Washington DC as a senatorial aide. A few of our pro shop folks have stayed in the game: Rose Stepanak is playing golf at UM while she finishes up a second degree, and anticipates working for the Minnesota Twins; Jesse Arachaya is pursuing a career on the LPGA Tour; Jason Latolla is Head Pro at Hamilton; John Galliher is Head Pro at Linda Vista, and Eric Driessen is an Assistant Pro in Seattle. Last but not least is the O'Day brothers act: Chris and Kevin are working in Arizona, and Brian is still working at MCC. What great success stories have come out of Skip's little *Caddyshack*. It's fun to watch them grow from youngsters into very successful adults.

Our pro shop staff deserves our appreciation and respect, so let's give it to them, and Enjoy Life!

Comments or suggestions:
cspackler@rocketmail.com



Representing The Missoula Country Club in the Championship Flight at the 2010 Women's State Amateur at Valley View Country Club in Bozeman (L to R) Kelsie Crippen, Maggie Crippen and Rose Stepanek.

For the second year in a row Rose Stepanek took second place, finishing one shot behind Darah Newell, who claimed the State Title. Rose shot a three round score of 222 (75, 76, 71). We are very proud of you Rose!

WOMEN'S GOLF ASSOCIATION

NEWS FROM THE RED TEES

BY JEAN HANICH
MCCWGA PRESIDENT

As September rolls around we begin to think (and feel) Fall. Even though the mornings are "cold" there is still plenty of time to swing the club. Fall is my favorite time to play golf. It seems this summer has been too short. Griz and High School football have begun, the kids are back in school, golf league is over. Where does the time go?

This month we are featuring pictures from the Helen Tremper Invitational. Thanks to Shari Linjala for taking them.

The Awards Banquet will be October 5. The dinner is paid by the MCCWGA and is for all Ladies who are members.

Let's hope the weather stays nice and we can have a GREAT fall golfing.





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

September 2010

MISSOULA COUNTRY CLUB



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 11 am – 9 pm LADIES' DAY PLAY	2 11 am – 9 pm MEN'S LEAGUE PLAYOFF	3 11 am – 9 pm	4 11 am – 9 pm GRIZ vs. WESTERN STATE
5 11 am – 8 pm Lunch Menu	6 11 am – 8 pm LABOR DAY LAST DAY OF THE POOL Lunch Menu	7 11 am – 9 pm	8 11 am – 9 pm LADIES' DAY PLAY PRIVATE DINNER FUNCTION MEMBER DINING AVAILABLE IN LOUNGE	9 11 am – 9 pm MEN'S LEAGUE PLAYOFF	10 11 am – 9 pm HAPPY DAYS 4-7	11 11 am – 9 pm GRIZ @ CAL POLY PRIVATE DINNER MEMBER DINING AVAILABLE IN LOUNGE
12 11 am – 8 pm Lunch Menu	13 11 am – 8 pm Lunch Menu	14 11 am – 9 pm	15 11 am – 8 pm Lunch Menu	16 11 am – 9 pm MEN'S LEAGUE DINNER MEN'S LEAGUE PLAYOFF	17 11 am – 9 pm GRIZZLY ROUNDBALL TOURNAMENT COURSE OPENS @ 5:00	18 11 am – 9 pm GRIZ @ EASTERN WASHINGTON
19 11 am – 8 pm Lunch Menu	20 11 am – 8 pm GREENS AERATION Lunch Menu	21 11 am – 9 pm	22 11 am – 8 pm Lunch Menu	23 11 am – 9 pm	24 11 am – 9 pm HAPPY DAYS 4-7	25 11 am – 9 pm GRIZ HOMECOMING SAC STATE PRIVATE DINNER MEMBER DINING AVAILABLE IN LOUNGE
26 11 am – 8 pm Lunch Menu	27 11 am – 8 pm Lunch Menu	28 11 am – 9 pm	29 11 am – 8 pm Lunch Menu	30 11 am – 9 pm	1 11 am – 9 pm OCTOBER	2 11 am – 9 pm MEMBER-MEMBER TOURNAMENT COURSE OPENS @ 2:00
3 11 am – 8 pm MEMBER-MEMBER TOURNAMENT COURSE OPENS @ 2:00	4 11 am – 8 pm Lunch Menu	5 11 am – 9 pm LADIES' LEAGUE BANQUET 6:00 PM	6 11 am – 8 pm PRIVATE LUNCHEON IN DINING ROOM Lunch Menu	7 11 am – 9 pm	8 11 am – 9 pm HAPPY DAYS 4-7 PRIVATE FUNCTION MEMBER DINING AVAILABLE IN LOUNGE	9 11 am – 9 pm PRIVATE FUNCTION MEMBER DINING AVAILABLE IN LOUNGE