

Stevens Point Country Club

SEPTEMBER NEWSLETTER

“Some people think they are concentrating when they’re merely worrying.”

- Bobby Jones

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HOURS OF OPERATIONS

Golf Shop:

Monday (9/17 & 9/24) - Closed
 Tuesday – Friday 7:30 a.m. – 6:00 p.m.
 Saturday & Sunday 7:00 a.m. – 6:00 p.m.

Driving Range:

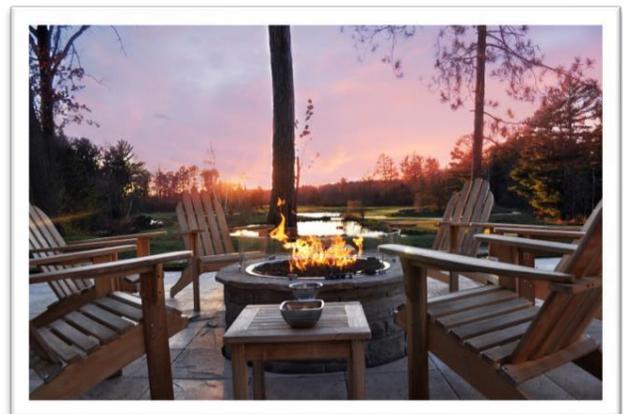
Monday Closed
 Tuesday 7:30 a.m. - 7:30 p.m.
 Wednesday 7:30 a.m. - 7:30 p.m. (Women only from 12 p.m. - 4 p.m.)
 Thursday 7:30 a.m. - 7:30 p.m. (Men only from 12 p.m. - 5 p.m.)
 Friday 7:30 a.m. - 7:30 p.m.
 Saturday 7:00 a.m. - 7:30 p.m.
 Sunday 7:00 a.m. – 6:00 p.m.

Bag Room

Monday Closed
 Tuesday - Friday 7:30 a.m. - 8:30 p.m.
 Saturday & Sunday 7:00 a.m. - 8:30 p.m.

Pool

The pool will be open during the week, we will not have food service. We will have the pool open and staffed on the weekend dependent on the weather.



MESSAGE FROM THE GM

It is hard to believe that the season is almost over, we have seen a lot of growth at Stevens Point Country Club within the last 10 months. I hope everybody is enjoying Stevens Point Country Club’s pool, tennis courts and golf course, we love seeing families come together and enjoy all that the club has to offer. We are continuing to work on activities that will continue to have lasting enjoyment for all members.

As Stevens Point Country Club continues to grow, we welcome all new members. If there's anybody that is still interested in golf memberships or our social memberships, please don't hesitate to reach out to Mark or I. The staff have done a wonderful job in maintaining the best experiences for our members; Donnie and Jake in the kitchen have stepped up and worked to create a wonderful dining service. Dakota and his staff are working daily to create exceptional experiences unique to our club. We continue to improve each day, please stop out and see me if you have any questions or concerns as we continue to work very hard to make Stevens Point Country Club successful in every way.

-Tim Burkhart, PGA General Manager



Events

Couples Member Guest

Sunday, September 16th, 2018

The event will begin with a 1 p.m. shotgun start, the format will be played in 1 net gross and net best ball of 4. Dinner and awards will follow play. Sign-up ends at 1 p.m. on September 9th.

Men’s Closing Day

Thursday, September 20th, 2018

The event will begin at 1 p.m. with a shotgun start, the format will be played in a shamble – 1 net best ball of 4. Dinner and awards will follow play. Sign-up ends at 1 p.m. on September 15th.

Ladies Closing Day

Wednesday, September 19th, 2018

The event will begin with a 1 p.m. shotgun start, the format will be played in Las Vegas scramble. Dinner and awards will follow play. Sign-up ends at 1 p.m. on September 16th.

Fall Golf Fiesta

Sunday, October 14th, 2018

The event will begin with a 2:30 shotgun start, the format will be a 9-hole modified alternate shot. Dinner and awards will follow play. Sign-up ends at 1 p.m. on October 7th.

Brush up on your game or be fit for a new set of clubs with the Professional Staff

Lesson & Club Fitting Fees (with Flight scope)

Mark Puls	\$65/hour	\$50/ half hour	Juniors age 15 and under (\$50/ hour)
Andrew Krugler	\$50/hour	\$35/ half hour	Juniors age 15 and under (\$35/ hour)

SEPTEMBER 2018

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3 Labor Day Golf & BBQ 9 a.m. shotgun start	4	5 Ladies' Day 12 p.m. - 4 p.m.	6 Men's Day 12 p.m. - 5 p.m.	7	8
9	10 NEWGA Women's Best Ball 12 p.m. shotgun start	11 NEWGA Women's Best Ball 9 a.m. shotgun start	12 Ladies' Day 12 p.m. - 4 p.m.	13 Men's Day 12 p.m. - 5 p.m.	14	15 The Dewey 10 a.m. shotgun start
16 Couples Member Guest 1 p.m. shotgun start	17	18	19 Ladies Closing Day Golf Tournament 1 p.m. shotgun start	20 Men's Closing Day Golf Tournament 1 p.m. shotgun start	21 Blue Line Golf Tournament 12 p.m. shotgun start	22
23	24	25	26 BNI (9 hole) Golf Outing 10 a.m. shotgun start	27	28	29
30 Final Day to special order product						

OCTOBER 2018

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5	6
7	8	9	10	11	12	13
14 Fall Fiesta Golf Tournament 2:30 shotgun start	15	16	17	18	19	20
21	22	23	24	25	26 Golf Shop End of Season Sale	27 Golf Shop End of Season Sale
28 Golf Shop End of Season Sale	29	30 Golf Shop End of Season Sale	31 Final Day to use Golf Shop Credit Golf Shop End of Season Sale Final Day			

What's Cooking?

Honey-Mustard Chicken & Apples

As the weather cools down warm up with this delicious dish!

**What you will need:**

- 8 skin-on, bone-in chicken thighs (2 to 2 1/2 pounds)
- Kosher salt and freshly ground pepper
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- 2 tablespoons extra-virgin olive oil
- 1 large onion cut into large chunks
- 2 cooking apples (such as Cortland), cut into chunks
- 1 cup low-sodium chicken broth
- 2 to 3 tablespoons honey mustard
- 1 1/2 teaspoons unsalted butter softened
- 1 tablespoon all-purpose flour
- 1 to 2 tablespoons roughly chopped fresh parsley

DIRECTIONS:

- Preheat the oven to 450 degrees F. Season the chicken with salt and pepper. Heat the olive oil in a large ovenproof skillet over medium-high heat. Working in batches if necessary, add the chicken, skin-side down, and cook until golden,

about 6 minutes. Flip and cook 2 to 3 more minutes, then transfer to a plate. Pour off all but 2 tablespoons of the drippings.

- Add the onion and apples to the skillet and season with salt and pepper. Cook until slightly softened, about 4 minutes. Mix the broth with the mustard, then add to the skillet and bring to a boil. Arrange the chicken, skin-side up, in the skillet. Transfer to the oven and roast until the chicken is cooked through, 15 to 20 minutes.
- Mix the butter and flour to form a paste. Use a slotted spoon to transfer the chicken, apples and onion to plates. Bring the pan juices to a simmer, whisk in about half of the butter-flour mixture and boil to thicken, 2 minutes. Continue to cook, adding more of the butter-flour mixture as needed to make a slightly thick gravy. Season with salt and pepper. Pour over the chicken and sprinkle with parsley.

Courtesy of Food Network Magazine

News from Food & Beverage

Thank you so much to all the hard-working staff, and member dedication this season. As our summer comes to a close, we have a full month of events as well as four more weddings scheduled in September. We congratulate Danielle and Isaac Bentley, and Shelley and Kevin Van Vonderen on their marriage, we are thrilled to have been part of your big day and thank you to the staff that help perfectly execute both.

The pool will be closing after Labor Day this year. Please join me in wishing good luck to all our SPCC staff, as well as younger members, returning to school this fall!

Thank you,

Dakota Young



Turf News

SPCC Golf Course Report

As we move into September, Mother Nature should help us out with some cooler temperatures and some much needed rainfall here at the Country Club. It was a warm, dry summer, which was great for getting out and enjoying the golfing and swimming but also meant that the turf got a little stressed and needed more irrigation than normal.

As everyone probably noticed, we were busy with several projects during the last several weeks. The new short game area was prepped and seeded and is growing in nicely and we hope to have it ready for use yet this season. We also increased the size of the Men's tee on #18 and sodded it and it is now being used as well as the forward tee on #17 for the ladies. Along with the new tee boxes, several of the native areas have been seeded and fertilized with Fescue and are beginning to fill in nicely, with the most notable being a long #2, between #2 and #3 and on the right side of #12. We apologize for the watering that went on during the day in those areas, but it was vital for getting the seed to germinate. There are several other areas around the course which will be seeded before the end of the growing season. We also aerified our greens earlier than usual this year but they are now healing up nicely and should be great for the rest of the season.

Hopefully we have some great weather for the month and everyone gets to enjoy the golfing here at SPCC. Have a great Labor Day weekend!

**-John Femal
Golf Course Superintendent**



Golf Updates

Dear Membership,

It has been an active summer in the golf department with more to come this fall. If you have interest in participating in the Couples Member Guest, Ladies' League and Men's League Closing Day, and the Fall Fiesta Golf Tournament, please stop by the Golf Shop or give us a call to sign up.

Keep in mind that all special orders for merchandise must be placed by September 30. Also, the money you have collected on your credit book must be redeemed by October 31. There are many items left in the golf shop that are your size or swing flex, so, let us know if we can be of help while you shop.

There is still time to brush up on your golf game or be fit for that club(s) that you have been thinking about adding to your set. Please contact Andrew or me for assistance based on your needs.



See you around the club-

Mark Puls



20/20 Links by Dr. Steve Slezak

Innovation and Golf – Part 1

For a game that has been around for at least seven centuries, golf has maintained a wonderful balance between tradition and innovation . . . not an easy balance to maintain. It is remarkable that you could step into a time machine and play St. Andrews with Old Tom Morris . . . and still know you were playing golf. And yet if Old Tom were to play today with all Golf's innovations, he would have the time of his life. What are some examples of this successful balance between tradition and innovation?

Possibly we can divide examples of innovations into three categories: 1.) Golf equipment, 2.) Golf course architecture, agronomy, and maintenance equipment, and 3.) Golf support. Under golf equipment, we can include innovations in golf clubs, shafts, balls, gloves, shoes, and tees. Under golf course architecture, agronomy, and maintenance equipment, we can include advances in golf course design, earth-moving equipment, irrigation, GPS topography, specialized grass varieties, sophisticated irrigation systems, and precision mowing equipment. Under golf support, I would include caddies, golf carts, practice facilities, rangefinders, video playback, golf launch monitors, and golf simulators, etc.

Today, let's look at golf equipment. The evolution of the golf ball is a fascinating history. From featheries to gutta-percha to wound balata-covered balls, to solid two-layered, and now multi-layered golf balls tailored to your specific game, greens, clubs, and weather, the changes have been huge. The aerodynamically designed balls we take for granted began when individuals noticed that older, scuffed up, pitted, and marred balls flew truer than new balls. Now we know that dimples

equalize the air pressure over the surface of the ball to create lift. The balata-covered, wound, liquid center balls I grew up with were somewhat fragile. They would acquire a smile, even a cut cover, if you hit it thin. In contrast, most golfers today have never seen a cut golf ball. I used to hate hitting it thin because I knew that my golf ball would be ruined. Now the only time a ball gets retired is if you lose it in the water or woods. Durability and economy are not the only advantages. It is also easier to hit the ball straight and it certainly goes farther. As a consequence, golf courses are becoming longer. It is a good thing that the Royal and Ancient and the USGA placed an upper limit on the distance golf balls may travel. Otherwise some great courses would become obsolete, and ever longer courses require more resources to maintain, driving up costs, and producing longer rounds.

Regarding shafts, hickory shafts had to be handmade. They often became warped, broke, were heavy and had significant lag such that tempo was crucial. Compare the swing of Bobby Jones to Nick Price. You simply couldn't put a Nick Price swing on a hickory shaft. The switch to steel shafts happened almost overnight. Then along came graphite. I remember in 1974 a friend of mine had one of the very first graphite shafted drivers. It was like having a club head on the end of a fishing rod . . . wait for it . . . wait for it. Aside from being lighter, there was no advantage; however, technology eventually caught up. Do you even know anyone who still swings a steel shafted driver? The graphite shaft weight savings allows for longer clubs (42 Inches then to 45 inches now) and thus faster clubhead speeds. You combine that with the greater MOI (moment of inertia) with the advent of multi-material titanium/graphite driver heads, and again the game is definitely easier. My old solid block persimmon head driver is the size of the typical three wood today. I still have my old drivers. If you doubt they are more challenging to use, I will be

happy to lend them to you for a round to make my point.

Golf tees used to be a cone of wet sand on which you placed your golf ball. You can see this in the movie, "The Greatest Game Ever Played," a dramatization of the 1913 US open. Wouldn't you like to own the patent on the wooden tee. That's an innovation we all love, again making the game more enjoyable.

Sand anywhere else on the course used to be the scourge of the golfer. Gene Sarazen solved that problem. He welded a piece of steel to the bottom of his niblick and created the sand wedge. Today we hear the pros say, "Get in the sand! Get in the sand!" Thank you, Gene.

Again, in the late 50's Karsten Solheim began applying physics to club head design with perimeter weighting that revolutionized the uniformly unforgiving, forged muscle-back iron. Today elastomer inserts, titanium weights, and uniform castings provide consistency throughout the set, forgiveness of miss-hits, and the feel of a forged blade at impact. Pretty amazing! Again, a wonderful innovation that makes golf more enjoyable for the average player.

In upcoming columns, we will look at the final two categories of innovation, but let's finish for today and summarize a principle that helps us decide when innovation can be adapted without upsetting tradition. The principle is, **Innovation is to be encouraged when it makes the game of golf more enjoyable.** None of us would want to go back to lunging at a feathery with a hickory-shafted brassie. Not if we are in our right mind. Yes, a certain percentage of the population are masochists. They like pain, frustration, disappointment, and failure. However, most of us appreciate this very challenging game we love made

a little easier. Grow the game! Make it more enjoyable!

-Steven Slezak, M.D.

Thank you, Steve
Comments and Suggestions welcome at
2020links@gmail.com.



Heartbeat

We are both saddened yet excited as some of our staff heads back to college or begins their first year at college. We would like to wish the best of luck to these fellow staff members: Abby Gemza, Avree Kluck, Canaan Holdner, Cassie Sweet, Cassie Fasula, Liz Nelson, Holly Van Epren, Jaycee Korth, Jeff Vogelsang, Kaylee Theel, Jamie Vanderhi, Maycie Wiernik, Becky Mceacheon, and Savannah Watcher.



Thank you, members for reading this month's newsletter. If you have any questions, comments or ideas for next month's letter please reach out to us at:

GM@Stevenspointcountryclub.com

We hope to see you at the club soon!

A handwritten signature in cursive script that reads "Savannah Watcher".