



Indian Summer  
GOLF & COUNTRY CLUB

# FEBRUARY

## 2021 NEWSLETTER

### Announcements

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#### Valentine's Day Dinner

**Sunday, February 14 • 5:00–8:00pm**

We will have a special Valentine's Day Menu on Sunday, February 14. Reservations are required. We will open for dinner service from 5:00–8:00pm with final reservations at 7:00pm. The Embers lunch menu will be available until 3:00pm.

#### Virtual Wine Tasting

**Thursday, February 18 • 6:30pm**

**\$30 per person**

We will be hosting a virtual wine tasting with Sleight of Hand on Thursday, February 18 at 6:30pm. Trey Busch of Sleight of Hand Cellars will be our guest wine maker. Magician Riesling, Enchantress Chardonnay, Spellbinder Red Blend, Conjuror Red Blend, and Illusionist Cabernet Sauvignon will be the wines on display for this fun evening.

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# MEMBERSHIP

## Membership Note

Members and guests, please remember that we are still knee deep in this pandemic with an even more contagious strain now in the mix. We have seen "Covid Fatigue" set in with some of the membership including not wearing masks inside the clubhouse, gathering indoors when not allowed and not maintaining social distancing. Staff has been reminded about this and will lead by example as each of us has been guilty at one time or another. Please remember to practice social distancing and stay 6 feet apart, wash your hands for at least 20 seconds, and if you are feeling sick please stay home and stay inside.

Chronogolf Update: We want to thank our members for your continued patience during this transition of our website and billing platforms. We recognize there have been several challenges along the way and are working with our providers to remedy these. Specifically food purchase tracking and the member website portal are just two projects that are top of mind.

— Kevin Myers, General Manager

## WELCOME NEW MEMBERS!

Harold & Sydni Wright

Jon Agnesani

Chris Spath

Yung Huang

For membership inquiries please contact:

Kevin Myers

[kevinm@indiansummeregolf.com](mailto:kevinm@indiansummeregolf.com)



## Club Dress Code

We ask that our members and guests honor our dress code. This dress code applies to the golf course and all practice areas. Please make sure everyone in your group, including children, is dressed appropriately. Please feel free to contact the Golf Shop with any questions.

### Men

**Acceptable:** Shirts with collars and sleeves, slacks and golf shorts up to three inches above the knee.

**Not Acceptable:** Tank tops, tee shirts, fishnet tops, cut-offs, jams, sweat pants, denim (of any color), jeans, bathing suits, tennis shorts or other athletic shorts more than three inches above the knee, and drawstring slacks or shorts.

### Women

**Acceptable:** Dresses, skirts, slacks, golf shorts and blouses. Skirts and shorts must be no shorter than four inches above the knee.

**Not Acceptable:** Halter tops, sleeveless tee shirts, fishnet tops, bathing suit, sweat pants, yoga pants, cargo pants, denim (of any color), jeans, tennis dresses or athletic shorts, and drawstring slacks or shorts.

### Shoes

**Acceptable:** Spikeless golf shoes are required. The Golf Shop must approve use of shoes other than golf shoes.

**Not Acceptable:** Football spikes, baseball spikes, and other turf shoes.



## Golf News

As January is quickly coming to an end and new phases continue to be rolling out across the state, I just wanted to thank all of you for working through every change with myself and my team. With January already over, we have some golf news we would like to inform you of to look forward to. First off, this year's Chili Chapman event will be played on Saturday, February 20 so please keep an eye open for that email to sign up.

We will also be looking to finalize our club schedules for the season hopefully before the end of the month so keep an eye out for an email from your clubs captain(s) in regards to the calendar. I know all clubs are very enthusiastic about this upcoming season!

Finally, I will be out of the office from February 18 until March 2 for my wedding, so all operations will be going through Shane and Kevin during that time. We are so close to nice weather being back at the golf course, just a few more weeks and it will be here before we know it!

— Austin Zech, Head Golf Professional



## Guest Rounds

Please remember that any one guest is allowed to play up to six (6) times each calendar year. This does not include special events such as Member-Guest events or other corporate tournaments.

## From the Golf Committee

Please help keep care of our course by fixing pitch marks, replacing divots or using sand, and driving carts with caution keeping them on the path where provided.

**For golf inquiries please contact:**  
**Austin Zech**  
**[austinz@indiansummergolf.com](mailto:austinz@indiansummergolf.com)**



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#okigolfindiansummer

## GOLF COURSE HOURS

	GOLF SHOP	PRACTICE FACILITY
MONDAY	10:00am–6:00pm	10:00am–5:30pm
TUE–SUNDAY	7:00am–6:00pm	7:00am–5:30pm*
	FIRST TEE TIME OF THE DAY	
MONDAY	10:30am	
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*\*Practice Facility may close early on Sundays for mowing. Please call the Golf Shop to confirm.*



## TURF MAINTENANCE UPDATE

Per normal during the off-season, wind events have kept us thoroughly busy throughout December and into January. Currently the course is mostly clean and we are looking forward to maintenance practices that will set us up for another great year of golf. Chris completed the verti-drain work on the fairways and our scheduled equipment maintenance is ongoing. We are finally able to shift away from housekeeping and return to course grooming.

Aerification of tees and approaches is on the project list for February, as long as weather permits. Ten inches of rainfall similar to December and January will limit our ability to work with heavy equipment without causing turf damage. We are also planning to lightly topdress the greens prior to aerating as they are pretty soft following the heavy rains. Firm greens going into aerification speed up the recovery process.

The greens are looking healthy with minimal disease damage but we have been treating pythium in the typical low spots that tend to hold water for extended periods. At the end of January we removed the dead maple tree that was located on the right side of #11.

Seasonal team members will return in March and April. As they return we will attempt to catch up on course detail work including cartpath edging, bunker edging and regular trap raking. Thanks for the support this off-season as we have worked to keep the course on par!

— Rick Hancock, Course Superintendent





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### Menu

#### Appetizers

Dungeness Crab Cocktail *served with cocktail sauce*

Sundried Tomato Bisque

Field Greens *with candied nuts and poached apples*

#### Entrees

Chateaubriand of Beef for Two *served with demi-glace and a classic Béarnaise sauce*

Steak & Lobster for Two *an 8oz top sirloin and 10oz lobster tail just right for sharing*

Chicken Cordon Bleu *accompagniments TBD*

French-Cut Bone-In Ribeye *char-grilled to perfection and served with an herbed compound butter*

Rack of Lamb *marinated in fresh herbs then charbroiled and served with an apple-mint sauce*

#### Desserts

Cheesecake *with chocolate-cherry sauce*

Flourless Chocolate Torte *with raspberry sauce*

For more information or to reserve your table, please call (360) 459-4572.



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## EMBERS RESTAURANT & LOUNGE HOURS

### RESTAURANT & LOUNGE

MON–TUESDAY	CLOSED
WED–THURSDAY	12:00–8:00pm
FRI–SATURDAY	12:00–9:00pm
SUNDAY	12:00–6:00pm

## A Message from Ian

As we have had indoor dining shutdown for over 8 weeks we want to thank those of you who have supported Embers' take out options. With the Department of Health's new Regional Phase plan, we will be moving to Phase 2 which will include indoor dining with a 25% occupancy. Our plan is to re-open Friday, February 5 for indoor dining and continue with hours of operation as follows: Sunday 12:00–6:00pm, closed Monday and Tuesday, Wednesday and Thursday from 12:00–8:00pm, and Friday and Saturday from 12:00–9:00pm. Reservations will be **STRONGLY SUGGESTED**. Until then take out will continued to be offered Wednesday through Sunday from 12:00–6:00pm. If you haven't tried the Lasagna or Cannelloni, you are missing out!

Even though our beloved Seahawks won't be in Tampa for the Super Bowl, we will be offering some special takeaway options for your football "pod" to nosh on during the game. Think hot sub sandwiches, beer-poached bratwurst, Dungeness Crab cocktail, as well as a few other traditional Super Bowl staples like buffalo wings, etc. Please email [ians@indiansummeregolf.com](mailto:ians@indiansummeregolf.com) if you'd like a copy of the menu. We kindly ask that we receive your order by Wednesday, February 3.

— Ian Shulman, Food & Beverage Manager

**For social + dining inquiries please contact:**

**Ian Shulman**

**[ians@indiansummeregolf.com](mailto:ians@indiansummeregolf.com)**

## For the Cocktail Connoisseur

### Classic Mulled Wine

This a great drink to warm you up and it's easy to make!

#### Ingredients

- 2 small oranges or 1 large
- 1 bottle of affordable Merlot, Zinfandel or Garnacha (also called Grenache)
- ¼ cup brandy
- 1 to 2 tablespoons maple syrup or honey, to taste
- 2 whole cinnamon sticks
- 3 star anise
- 4 whole cloves
- Optional garnishes: fresh whole cranberries (about ¼ cup), cinnamon sticks, additional orange rounds or half moons

#### Preparation

1. To prepare the oranges, if using 2 small, slice one orange into rounds and slice the other in half. If using 1 large orange, slice it in half through the round middle, then slice one of the halves into rounds. Place the rounds into a medium heavy-bottomed pot or small Dutch oven. Squeeze the juice from the remaining oranges into the pot.
2. Pour the wine into the pot, followed by the brandy. Add 1 tablespoon of the sweetener for now. Add the cinnamon sticks, star anise and cloves.
3. Warm the mixture over medium heat until steaming (about 5 minutes), and keep an eye on it. When you start seeing the tiniest of bubbles at the surface, reduce the heat to the lowest of low.
4. Carefully taste, and add another tablespoon of sweetener if it's not sweet enough for your liking. If it's not spicy enough to suit your preferences, continue cooking over very low heat for 5 to 10 more minutes.
5. Serve in mugs with your desired garnishes! If you're adding cranberries, you can add them to the pot to make it look extra festive.

Source: [www.cookieandkate.com](http://www.cookieandkate.com)

## FEBRUARY

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## Management Team

Kevin Myers | General Manager

(360) 459-2708 • kevinm@indiansummergolf.com

Rick Hancock | Superintendent

(360) 459-2707 • rickh@indiansummergolf.com

Mike Sherman | Executive Chef

(360) 459-4572 • msherman@indiansummergolf.com

Austin Zech | Head Golf Professional

(360) 459-3772 • austinz@indiansummergolf.com

Shane Harvey | Assistant Golf Professional

(360) 459-3772 • shaneh@indiansummergolf.com

Kristi Dohring | Catering Sales Manager

(360) 923-1075 • kristid@indiansummergolf.com

Ian Shulman | Food & Beverage

(360) 459-4572 • ians@indiansummergolf.com

Lonie Kragelund | Administrative Assistant

(360) 923-1075 • loniek@indiansummergolf.com

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## ADMINISTRATION OFFICE HOURS

MON–FRIDAY	9:00am–5:00pm
SAT–SUNDAY	CLOSED



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