



Indian Summer  
GOLF & COUNTRY CLUB

# MARCH

## 2019 NEWSLETTER

### Announcements

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#### St. Patrick's Special Menu

**Friday, March 15–Sunday, March 17, 5:00–9:00pm**

This event is open to the public! Enjoy Chef Mike's take on Corned Beef Cabbage, Guinness Lamb Stew, and other Irish fare as well as tasty drink specials from our Embers Bar Team.

#### Upcoming Holiday Events

**Easter Brunch • Sunday, April 21**

**Mother's Day • Brunch Sunday, May 12**

Stay tuned! We will be announcing additional details soon about our Easter and Mother's Day events.

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# MEMBERSHIP



## WELCOME INDIAN SUMMER MEMBERS

Polly & Wade Reuther

Sandy Duncan

## Social Committee

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We are looking for two enthusiastic members to help revive our Indian Summer Social Committee. So far, Lisa McCauley and Jeanie Johnson have volunteered to help re-establish a vibrant social calendar. Ideas have come up about a murder mystery dinner, cooking classes, men's poker, and several tasting events. If you are interested or want to know more about the Social Committee, please contact Kevin Myers at [kevinm@indiansummergeolf.com](mailto:kevinm@indiansummergeolf.com) or (360) 459-3772.

## Membership Referrals

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### **Refer a new member and receive a \$150 gift card!**

The membership opportunities at Indian Summer Golf & Country Club are endless! Refer a friend to join and you'll receive a \$150 gift card. Contact Kevin Myers at [kevinm@indiansummergeolf.com](mailto:kevinm@indiansummergeolf.com) for more details.





## Dress Code

**Even though it's cold outside, no denim of any color is permitted on the golf course or in the practice areas.**

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.

## CLUB EVENTS OVERVIEW

MARCH 2	Saturday, 10:00am Chili Chapman
MARCH 9	Saturday, 7:00pm Trivia Night
MARCH 10	Sunday Day Light Savings = One more hour of golf!
MARCH 13	Wednesday Pasta Night
MARCH 15–17	Friday–Sunday, 5:00–9:00pm St. Patrick's Special Menu
MARCH 18	Monday Greens Aerification (weather permitting)
MARCH 21	Thursday, 6:30pm Wine Club
MARCH 30	Saturday Men's Club Opening Event and Dinner
EVERY FRIDAY	Prime Rib Night



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tag us in your photos!

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#okigolfindiansummer



## News & Notes from Trent

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At press time, the golf course finally has all 18 holes open for play. Wow! What a month February has been. I hope all of you survived the “Snow-mageddon” okay, and if you are like me, you are itching to get out and swing your clubs. With our winter golf series concluded after the Chili Chapman on Saturday, March 2, we will begin to turn our attention to our full line-up of club events for 2019. Thank you to all who participated in our Winter Golf Series. We had a great time getting together, playing some fun formats, and we look forward to doing it again next winter!

This month, our Men’s Club will kick off their season with their opening event and dinner, and soon after will be the popular all-club Masters event. If you have not yet played in our Masters event, make sure to sign up for it this year. This Indian Summer tradition is a great way to officially kick off our season as a club on a very special golfing weekend. The Timberline Golf Team will once again be donning the white jumpsuits, just like at Augusta National, and caddying for each of you. Rounding out April, our Ladies’ Club will begin their season with their opening event and luncheon. We are all excited to get this season going... especially after our long layoff in February. Please refer to the club calendar under the “Member Central” tab once logged into your Indian Summer Golf & Country Club account. We will be posting all 2019 golf events to this calendar. I am looking forward to seeing you all out soon! And please, grab me for a few holes... my game is a bit rusty—you’d be doing me a favor!

New Callaway golf equipment has been pouring into the Golf Shop as of late with Ping, Taylormade, and Titleist soon to follow. We have all the newest drivers, fairway woods, hybrids, and even some iron sets for you to try out. The Epic Flash Driver from Callaway was recently named

both the best and longest driver for 2019. Stop in and let us fit you for some new clubs before the season arrives! We do have demo and fitting days with all the major brands scheduled for each Thursday in May. Check with the Golf Shop or the club calendar for exact times. This will be a great time to schedule a fitting with a launch monitor and all club components available to you. There are some really exciting things happening with golf clubs this year, so if you have been on the fence about putting new clubs in your bag, this spring is the perfect time!

Last month I talked about the option and possibility of adding in several red penalty areas to our golf course (see golf article in last month’s newsletter). Thank you for the feedback I’ve received thus far, and please continue to let me know your thoughts on the subject as we begin to make decisions on this matter.

Another idea that has come up at our two most recent Golf Committee meetings is the idea of hosting an amateur event here at Indian Summer in 2020. The vision behind this event would be one that involves our membership supporting it, getting excited about it, and helping to make it the premier amateur golf event in the state, that every golfer wants to attend and participate in. We have an amazing golf course and venue to host a championship like this, and we think this could be a fantastic way to market our club to potential new members. However, whenever you decide to host an event like this, the golf course for some of that week becomes unavailable to the membership for golf. Given the current amateur event schedule in the area, we would be targeting a Saturday and Sunday in July, with practice rounds expected during the week leading up to the weekend event. We would like to hear from you on this matter, and please be on the lookout for a member survey coming soon addressing the opportunity of an Indian Summer amateur event. As always, please feel free to reach out to me with additional comments or concerns as we explore and look at all the different aspects of hosting an event of this magnitude.

Have a wonderful March and don’t forget to grab me for some golf!

— Trent Henning, Head Golf Professional





## Chili Chapman

**Saturday, March 2, 10:00am Shotgun**  
**\$30 per person**

### Format

2-Person Chapman: Both golfers tee off, then hit their second shot from their partner's drive. The best of the second shots is selected and alternate shot format is played until the ball is holed.

## Active Posting Season

The handicap posting season will begin Friday, March 1. In 2019, the GHIN handicap system provided by the Washington State Golf Association will remain as the only handicap option at Indian Summer Golf & Country Club. If you were previously in the EZLinks system, and would like to be moved to the GHIN system, please contact the Golf Shop to make the change.

## From the Golf Committee

### Checking In

As frosty mornings become more frequent, please remember to check in for all rounds at the Golf Shop. Not only do we enjoy seeing you, but we also are able to pass along important information. If you are in a hurry and can't stop by, please call us to check in.

### Fivesomes

Even though fivesomes are currently allowed, please be respectful of the group(s) behind you and play at brisk pace. When applicable, please allow singles and twosomes to play through.

## Men's Club Opening Event & Dinner

**Saturday, March 30**

### Format

2 Person Scramble, progressive tees (between gold, white, and blue)



## All-Club Masters Event

**Saturday, April 13**

### Format

Individual Stroke Play

### Get the Full Masters Experience!

The Timberline High School Golf Team will be available for caddie services.

**For golf inquiries please contact:**

**[trenth@indiansummergeolf.com](mailto:trenth@indiansummergeolf.com)**

**360.459.3772**

## GOLF COURSE HOURS

### GOLF SHOP

### PRACTICE FACILITY

MONDAY	10:00am–5:00pm	10:30am–5:00pm
TUES–FRIDAY	8:00am–5:00pm	8:30am–5:00pm
SAT–SUNDAY	7:00am–5:00pm	7:00am–5:00pm

### FIRST TEE TIME OF THE DAY

MONDAY	10:30am
TUES–FRIDAY	8:30am
SAT–SUNDAY	7:30am



## Kiwi's Korner

### Learn the Rules

As I'm sure you're all aware, new rules are upon us for the 2019 season. Let's take a look at a few!

1. **A lost cause:** To improve pace of play, we now have just three minutes to search for a missing ball rather than five.
2. **Knee is the new shoulder:** Instead of dropping from shoulder height, we will now drop from the knee. This is to speed up play by increasing the chances your ball stays within the two-club-length drop area on the first try.
3. **Twice is... OK:** A double hit is almost always accidental, and the outcome so random that it would hardly be beneficial. So we are now spared the ignominy of adding a penalty for hitting a ball twice with one swing.
4. **The end of flagstick folly:** Taking out and then placing back in flagsticks can often cause undue delay in the round. Now we have the option of leaving it in the hole.

If you're unsure of any rule changes over the off-season, use the USGA's Rules of Golf to get caught up or call in and have a chat with Trent or myself.

— Brad Stephens, Assistant Professional





## TURF MAINTENANCE UPDATE

Record snowfall closed the golf course for 18 days in February. This did allow for some vacation time for the Maintenance Team but there was plenty of work as a result of the heavy snow. Trees branches snapped under the weight of the snow and another wind storm spread debris across the typical fairways. The last two weeks of February were spent removing snow from the greens and cleaning debris from the course

During prolonged snow cover, turf health becomes a serious concern. Fusarium, also known as pink snow mold (see photo to the right), tends to ignite under these conditions. Snow acts as an insulating blanket trapping moisture while holding temperatures right at freezing. Fusarium remains active to temperatures just below freezing. This means that snow removal is important in order to make protective treatments.

Fortunately the greens remained clean and healthy with minimal damage from the snow cover. A preventative treatment was made once the greens were cleared. Once the greens begin to show positive signs of growth, mowing

regimens will resume in preparation for aerification.

Throughout the month of February, the clubhouse carpets were steam cleaned. The sidewalks, stairs, hand rails, and patios were pressure washed, and once the snow lifted, the cart staging area was pressure washed as well.

Have a great spring!

— Rick Hancock, Course Superintendent



**Pink snow mold**



# SOCIAL + DINING

## Trivia Night

**Saturday, March 9, 7:00pm**

Join us on Saturday, March 9, assuming we don't have another Snowmageddon! The fun starts at 7:00pm but please make your reservations early to enjoy some dinner or appetizers in The Lounge! Last month, we had a full house so RSVP right away to secure your spot for this fun night. Reservations welcomed at (360) 459-4572.

## Pasta Night

**Wednesday, March 13, \$19.95 per person**

Come out and enjoy the evening while our chefs prepare your meal right in front of your eyes! The cost is only \$19.95 per person and reservations are recommended for this monthly event. Please ask any of our servers or call Embers at (360) 459-4572 to make your reservation.



## Yoga Flow & Gentle Yoga

**Mondays 5:30–6:30pm & Wednesdays 9:30–10:30am**

Join us for Yoga Flow, Mondays from 5:30–6:30pm and Gentle Yoga on Wednesdays from 9:30–10:30am (check the stand in the club lobby for location of class). For more information or to register, please contact Kathy Thomsen via email at [thomsentimber@msn.com](mailto:thomsentimber@msn.com). Instruction provided by OlyYoga.



## St. Patrick's Special Menu

**Friday, March 15–Sunday, March 17**

This event is open to the public! Enjoy Chef Mike's take on Corned Beef Cabbage, Guinness Lamb Stew, and other Irish fare as well as tasty drink specials from our Embers Bar Team. On Friday and Saturday our special menu will be available for dinner and on Sunday, the menu will be available for lunch. Please call (360) 923-1075x109 or email [ians@indiansummerngolf.com](mailto:ians@indiansummerngolf.com) to make your reservation.



## Prime Rib Night

**Fridays at Embers**

Join us every Friday night at Embers Dining Room & Lounge for an 8, 10, or 12 oz. cut of ultra-tender Prime Rib hand-carved by our chef. Try pairing yours with a selection from our wine list! All Prime Rib dinners are served with your choice of soup, Caesar or house salad, and a baked potato, mashed potatoes, or rice.

## EMBERS RESTAURANT & LOUNGE HOURS

### RESTAURANT & LOUNGE

MONDAY	CLOSED
TUES–THURSDAY	11:00am–8:00pm
FRI–SATURDAY	11:00am–9:00pm
SUNDAY	11:00am–5:00pm

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

**Ian Shulman**

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





## Wine Club

### Thursday, March 21, 6:30pm

Our Wine Club returns with a regular tasting on Thursday, March 21 at 6:30pm. Our regular tasting includes an appetizer buffet prepared by our Culinary Team and select wines poured at the table. These tastings are included with your annual Wine Club dues and guests can join the fun for only \$28 per person! Email [hpbarnett@comcast.net](mailto:hpbarnett@comcast.net) to make your reservation.

### Upcoming Schedule

**Thursday, April 18:** Regular wine tasting

**Thursday, May 23:** Wine Club dinner

**Thursday, June 20:** Regular wine tasting

**Thursday, July 18:** Outdoor BBQ wine tasting



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## Weekly Specials

Call Embers Restaurant daily after 3:00pm for the night's special from our Indian Summer Culinary team! (360) 923-1075x109

## Upcoming Holiday Events

**Easter Brunch** Sunday, April 21

**Mother's Day Brunch** Sunday, May 12

Stay tuned! We will be announcing additional details soon about our Easter and Mother's Day events.

## FEATURE SHEET

—available after 4:30pm—

### Seafood Cioppino

*prawns, crab, clams, and cod in the classic and flavorful tomato-based broth served with garlic bread 27*

### Grilled Top Sirloin

*an 8 oz. cut topped with mushroom demi-glace and served with a medley of sautéed vegetables 33*

### Asian Steak Salad

*grilled top sirloin and mixed greens, mandarin oranges, and cashews tossed in a ginger-soy vinaigrette 26*

### Mediterranean Halibut Cheeks

*sautéed with capers, green and Kalamata olives, sundried tomatoes, and artichoke hearts, a vermouth-butter sauce and served with orzo pasta 29*





## A Message from Ian

First of all, I'd like to thank everyone who attended the Valentine's Day Prix Fixe Dinner. The massive amount of snowfall that week prevented us from serving a larger crowd than last year, however, it was quite a success and love was absolutely in the air that evening.

We're heading into the wintertime home stretch and now it's time for us to get our "ducks in a row," so to speak. That is, to get ready for the upcoming season and that ever-elusive early spring which we are **always** hoping to head our way. Only time will tell if that's in the cards for us—we'll just have to wait and see.

By the time you're reading this newsletter, Embers will have rolled out a new Feature Sheet (listed on page 9) that we're really excited about. There are a variety of delectable entrées for you to choose from including the Asian Steak Salad with mandarin oranges and cashews tossed in a ginger-soy vinaigrette. The menu highlights Pacific Northwest seafood dishes like classic cioppino, and our Mediterranean-style sautéed halibut cheeks are sure to be a hit with our members and guests alike! Fans of our last Feature Sheet shouldn't fret because the razor clams and our housemade meatloaf have made the cut and will stick around on the regular menu. While Chef Mike and I always seek to bring new and exciting dishes to the Embers Restaurant & Lounge, we are also happy to hear any suggestions you may have so please don't hesitate to shoot me an email with yours.

Until next time, cheers!

— Ian Shulman, Food & Beverage Manager

## For the Cocktail Connoisseur

### Cointreau Spritz

This cocktail is really nice as an aperitif for those folks who aren't fond of the bitterness of typical pre-meal drinks. It also draws appeal due to my fondness of all things citrus. A word to the wise: this is a great way to use that cheap bottle of sparkling wine most of us have laying around. Save the Dom Pérignon for your next grand occasion. Enjoy in good health!

### Ingredients

- 4 oz dry Prosecco or other sparkling white wine
- 2 oz strained fresh orange juice
- ½ oz Cointreau
- club soda
- orange wheel

### Preparation

Pour 4 ounces dry Prosecco or other sparkling white wine into an ice-filled large wine or rocks glass. Add 2 ounces strained fresh orange juice and ½ ounce Cointreau and top off with club soda. Gently stir together and garnish with half of an orange wheel.





## MARCH

Sun	Mon	Tues	Wed	Thu	Fri	Sat
					1 Active Posting Season Begins	2 Chili Chapman
3	4 Yoga Flow	5 Women's Day	6 Gentle Yoga Men's Day	7	8 Prime Rib Night	9 Trivia Night
10 Daylight Savings!	11 Yoga Flow	12 Women's Day	13 Pasta Night Gentle Yoga Men's Day	14	15 St. Patrick's Special Menu Prime Rib Night	16 St. Patrick's Special Menu
17 St. Patrick's Special Menu	18 Greens Aerification Yoga Flow	19 Women's Day	20 Gentle Yoga Men's Day	21 Wine Club	22 Prime Rib Night	23
24	25 Yoga Flow	26	27 Gentle Yoga Men's Day	28	28 Prime Rib Night	29
30 Men's Club Opening Event & Dinner	31					

## Management Team

Kevin Myers | General Manager  
(360) 459-2708 • kevinm@indiansummerngolf.com

Rick Hancock | Superintendent  
(360) 459-2707 • rickh@indiansummerngolf.com

Mike Sherman | Executive Chef  
(360) 459-4572 • msherman@indiansummerngolf.com

Trent Henning | Head Professional  
(360) 459-3772 • trenth@indiansummerngolf.com

Kristi Dohring | Catering Sales Manager  
(360) 923-1075 • kristid@indiansummerngolf.com

Ian Shulman | Food & Beverage  
(360) 459-4572 • ians@indiansummerngolf.com

Lonie Kragelund | Administrative Assistant  
(360) 923-1075 • loniek@indiansummerngolf.com

## GOLF COURSE HOURS

	GOLF SHOP	PRACTICE FACILITY
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SUNDAY	11:00am–5:00pm

## ADMINISTRATION OFFICE HOURS

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



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