



Indian Summer  
GOLF & COUNTRY CLUB

# NOVEMBER

## 2019 NEWSLETTER

### Announcements

---

#### Thirsty Thursdays

**Thursday, November 7, 5:30–7:30pm**

**Members \$20, Non-members \$25**

Ladies, join us for Thirsty Thursdays! Each night will highlight a special theme and include light appetizers.

#### Thanksgiving Buffet

**Thursday, November 28, 12:00–4:00pm**

Eat, drink, and be thankful! Enjoy a delicious buffet with all the Thanksgiving classics and none of the stress. Reservations are now open!

#### Santa Breakfast

**Sunday, December 1, 9:00am–12:00pm**

Enjoy a delicious buffet with all of your breakfast favorites! Plus, drink some hot cocoa with Santa while he and Mrs. Claus read “The Night Before Christmas” at 10:30am.

### IN THIS ISSUE:

---

MEMBERSHIP	2
GOLF	4
SOCIAL + DINING	8
CALENDAR	11
INFORMATION	12

# MEMBERSHIP



## WELCOME INDIAN SUMMER MEMBERS

Michelle Jorgenson

Kelly Hunter

### 2019 Member Survey

---

As we look for ways to improve the club and your experience in 2020, we ask that you please take the time to provide your feedback and rate your level of satisfaction with the club and its offerings. We will send out our annual survey in early November and it should take about 15 minutes to complete. Your feedback on this survey is critical to helping us serve you better.

I wish to thank you in advance for taking the time to provide us your feedback as it will help us improve your membership experience moving forward.

— Kevin Myers, General Manager

## Membership Referrals

### 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@indiansummorgolf.com](mailto:kevinm@indiansummorgolf.com) for more details.



## 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.

## CLUB EVENTS OVERVIEW

NOV 3	Sunday Daylight Saving Time Ends
NOV 7	Thursday TaylorMade Custom Fitting Day Thirsty Thursday
NOV 9	Saturday, 7:00pm Trivia Night
NOV 11	Monday Veteran's Day, ½ Price Guest Day
NOV 13	Wednesday Pasta Night
NOV 16	Saturday, 10:00am All-Club Turkey Shoot
NOV 28	Thursday, 12:00–4:00pm Thanksgiving Buffet
DEC 1	Sunday, 9:00am–12:00pm Breakfast with Santa
DEC 6–8	Friday–Sunday Golf Shop Holiday Sale





## 2019-2020 Golf Committee

---

Thank you all who completed and sent in a ballot for the Golf Committee elections. The new committee is as follows:

President, Jeanne Johnson  
Vice President, Dick Garrett  
Member at Large, Gerald Hamilton  
Member at Large, Marc Mendenhal  
Member at Large, Tim Johnson

Returning members include:

Women's Club Captain, Suzanne Locking  
Men's Club Captain, Jeff Coate and Mathew Williams  
Nine's Enough Captain, Lori Jorgenson  
Member at Large, Jim Cash  
Member at Large, Lisa McCauley

## Bag Tags

---

Please make sure you have your Indian Summer bag tag while practicing at the practice facility. This helps other members identify each other as well as our team.



## TaylorMade Custom Fitting Day

---

**Thursday, November 7, 10:00am–2:00pm**

We're excited to announce that we have booked an exclusive fitting experience on Thursday, November 7 where all members will have the opportunity to go through a custom club fitting, the same way Tour pros do!

Please go to [bit.ly/2PmZfCF](https://bit.ly/2PmZfCF) to register or sign up for this event. Here you can also book your custom time appointment, check other available dates, etc.

You may also contact us at the Golf Shop to hear about available appointments, book your custom fitting, and answer any questions you have about this special event.  
(360) 459-3772

## Welcome Our New Head Professional, Austin Zech!

---

Austin was born and raised in Poway, California, just north of downtown. Austin completed his undergraduate education at The University of Nebraska in Professional Golf Management and completed his graduate work at Eastern New Mexico University with a MBA.

Austin is a Class A PGA Golf Professional, while holding an Advanced Certification in the PGA in teaching and player development. He is one of only 66 2-Star Certified Professionals in the state of Washington. Austin is also certified through the Titleist Performance Institute (TPI) in Golf Swing Mechanics and Junior Golf.

Austin has run numerous player development programs, teaching golfers of all ages and skill levels. Most recently, he was the Head Professional at Encanterra Country Club near Phoenix, AZ. There, he focused on serving the membership with a friendly can-do attitude and great attention to detail. Austin begins on Monday, November 4 so please stop by and say hello! Welcome to Indian Summer, Austin!

**For golf inquiries please contact:**

**Kevin Myers**

**[kevinm@indiansummorgolf.com](mailto:kevinm@indiansummorgolf.com)**

## Course Care Throughout the Winter

---

It is imperative to check in with the Golf Shop as they will have the most information regarding frost delays. If care is not observed, major damage can occur on the golf course during frosty mornings. Please stay off all grassy areas until the team gives the "okay."

Please repair your ball marks on the greens. During this time of year, the grass does not recover as quickly and an unrepaired ball mark may be seen for the next several weeks!

## Turkey Shoot & Donation Drive

**Saturday, November 16, 10:00am shotgun**

**\$25 per person, breakfast included**

This will be a team Stableford event and scores will be assigned a point value. It's time to give **thanks** to the game of golf as your worst holes won't hurt you! **Shoot** for those low scores and **gobble** up all the points you can. Last place is awarded the title of biggest turkey! To register, stop by the Golf Shop or call (360) 923-1075

We will be collecting donations for the local food bank now until the day of our annual Turkey Shoot. Please drop off your donations at the Golf Shop!



**Donations from 2018's donation drive!**

## The Great Pumpkin Open Results

### Congrats to the winners of the Great Pumpkin Open!

Thank you to those that played in our first winter series event, the Great Pumpkin Open. A lot of fun was had, the weather cooperated, and we had a fantastic turnout.

#### Gross

1 Kyle Barker & Jacob Varriano 65

#### Net

1 Jim Morgan & Mathew Williams 64

## NOVEMBER KIWI'S KORNER Winter Play



Thanks to all Indian Summer members for a great summer season. I hope Kiwi's Korner was able to help out in some way. As we head into the dreaded winter season, I have a couple of tips that might help you out on the golf course:

#### Loft Up

If you have an adjustable driver, add to the loft. Keeping the ball in the air longer should help keep your distance.

#### Putt It Harder

Turf crews will keep the greens a little longer during winter. Longer grass = slower putts and less break

#### Warm the Ball

Keep one ball in your pocket and when allowable by the rules switch it out. A warm ball will fly better and further.

— Brad Stephens, Assistant Golf Professional

## GOLF COURSE HOURS

	GOLF SHOP	PRACTICE FACILITY
MONDAY	10:00am–5:00pm	10:00am–4:30pm
TUE–SUNDAY	7:30am–5:00pm	7:30am–4:30pm*

### FIRST TEE TIME OF THE DAY

MONDAY	10:30am
TUES–SUNDAY	8:00am

*\*Practice Facility may close early on Sundays for mowing. Please call the Golf Shop to confirm.*



**Follow Indian Summer on Facebook!**  
[facebook.com/indiansummorgolf](https://facebook.com/indiansummorgolf)





## TURF MAINTENANCE UPDATE

October was pretty typical with occasional heavy winds, rain, and several nice stretches of cold, yet dry conditions. Immediately following the aerification of the greens in late September, the leaves began to fall and the daily debris cleanup process began in earnest. For the majority of October, the Turf Maintenance team worked to clean leaves and debris in order to prevent turf smothering. This is done in conjunction with routine course maintenance. Greens, tees, fairways and rough are still mowed but at a reduced frequency as the growth rate slows. At the end of October, all the seasonal Turf Maintenance team members depart until early March.

From a project standpoint, the verti-drain is next on the list once the leaves are 90% cleaned up. Throughout the golf season, fairways become compacted and sealed at the surface due to heavy traffic from mowers, carts, and foot

traffic. The goal of the verti-drain is to create channels 6-8" into the soil profile, accelerating drainage throughout the winter. The native sandy loam soil is ideal for this type of cultural practice. This process is done throughout the winter and into spring as needed to maintain dry conditions and maximize cart use.

As we approach Thanksgiving, the Turf team will spend the better part of a week decorating the exterior of the clubhouse. A lift is used to put up lights on the trees along the entry road, replace bulbs in the street lights, and clean gutters on the buildings. We also make our annual trip to Hunter's Tree Farm to pick up a Christmas tree for our clubhouse foyer.

Please remember to repair those ball marks, unless the greens are frozen of course ☺ Have a great Thanksgiving!

— Rick Hancock, Course Superintendent

## Thirsty Thursdays

### Thirsty Thursdays

**Thursday, November 7, 5:30–7:30pm**

**Members \$20, Non-members \$25**

Ladies, join us for Thirsty Thursdays! Each night will highlight a special theme and include light appetizers. The cost is only \$20 for members and \$25 for non-members.

#### Upcoming Schedule

November 7

December 5

### Trivia Night

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

The fun starts at 7:00pm on Saturday, November 9 but please make your reservations early to enjoy some dinner or appetizers at Embers! Reservations encouraged and welcomed at (360) 459-4572.

### Pasta Night

**Wednesday, November 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.



Follow us on Instagram and tag us in your photos!

@okigolfseattle  
#okigolfindiansummer

### Wine Club

**Thursday, November 21, 6:30pm**

Our November tasting is scheduled for Thursday, November 21 at 6:30pm. This tasting will feature wines to pair with your Thanksgiving Dinner. Please RSVP via email at [hpbarnett@comcast.net](mailto:hpbarnett@comcast.net).

Save the date! Our annual Long Shadows and premium hors d'oeuvres tasting will be on Thursday, December 18. For more information or to join the 2019-2020 Wine Club, check out the Wine Club page on the Indian Summer website.



### Thanksgiving Buffet

**Thursday, November 28, 12:00–4:00pm**

**Adults \$30.<sup>95</sup>, Seniors (60+) \$27.<sup>95</sup>, Kids 4-12 \$18.<sup>95</sup>, Kids 3 and under eat free!**

Eat, drink, and be thankful! Enjoy a delicious buffet with all the Thanksgiving classics and none of the stress. Reservations are now open! Please call (360) 459-4572 or email [kristid@indiansummerngolf.com](mailto:kristid@indiansummerngolf.com)

### 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.

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

**Ian Shulman**

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



# SOCIAL + DINING

## A Message from Ian

As the leaves change color and the weather cools our thoughts typically turn to crackling fires, warm cocktails and comfort food (at least mine do). On that front, you've got to try our house made meatloaf served with mashed potatoes—it'll scratch that comfort food itch, for sure. For something a bit more refined, right now we're featuring a lamb shank entrée that is slow cooked until meltingly tender and a grilled halibut that you'll want to tell your friends about. We hope to see you at Embers some evening soon.

For those of you who are more comforted by a well-crafted libation, we've got just the ticket! I've added Hendrick's to the Embers Lounge liquor selection. This gin is truly unique as it is "curiously" infused with delicate notes of rose petal and cucumber. It makes for an excellent martini or great simply served on the rocks topped with club soda. If warm drinks are more your thing, you should know that Sean has been experimenting with a house-made hot buttered rum mix that blows that processed store-bought stuff out of the water.

Don't forget to make your reservation for our Thanksgiving Buffet on Thursday, November 28. The buffet will open at 12:00pm with a final seating at 3:00pm so folks have time to get their fill before we shut it down at 4:00pm. We close down early so that the Indian Summer crew can spend Thanksgiving with their families. In addition, our staple holiday Breakfast with Santa event will take place on Sunday, December 1 from 9:00am until 12:00pm. Santa will read "T'was the Night Before Christmas" for the kiddos to help everyone get into the holiday spirit and Chef is sure to "wow" everyone with an amazing breakfast buffet. With that, I'll leave you until next month. Remember to keep your eye out for announcements about future events. Cheers!

— Ian Shulman, Food & Beverage Manager

**For reservations or information on any event email [ians@indiansummorgolf.com](mailto:ians@indiansummorgolf.com) or call (360) 923-1075 ext. 109.**

**Please don't forget to leave your name, phone number, how many people in your party and the time you'd like to come in.**

## 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.

## Weekly Specials

**Call Embers Restaurant daily after 3:00pm for the night's special from our Indian Summer Culinary team! (360) 923-1075 ext. 109**



## Santa Breakfast

**Sunday, December 1, 9:00am–12:00pm**

**Adults \$26.<sup>95</sup>, Seniors (60+) \$24.<sup>95</sup>, Kids 4-12 \$15.<sup>95</sup>, Kids 3 and under eat free!**

Enjoy a delicious buffet with all of your breakfast favorites! Plus, drink some hot cocoa with Santa while he and Mrs. Claus read "The Night Before Christmas" at 10:30am.

To RSVP, email [kristid@indiansummorgolf.com](mailto:kristid@indiansummorgolf.com) or call (360) 459-4572.



## For the Cocktail Connoisseur

### The Celtic Buck

A “buck” is a traditional type of drink containing a spirit, lemon or lime juice, and ginger ale. Julie Reiner, the owner/mixologist of New York’s Clover Club cocktail bar, serves this version during the holiday season. It has a Scotch whisky base (she prefers the light flavor of Famous Grouse, but you can use any brand) and a balanced mix of autumnal and winter flavors: pear, allspice (infused into a simple syrup before making the cocktail), ginger, and cinnamon. The recipe makes more allspice syrup than you’ll need, but the extra will keep for up to three weeks and is delicious in glögg or a Tom & Jerry. It can also be served as a nonalcoholic beverage, sans Scotch.

### Ingredients

#### Allspice Syrup

- 1 tablespoon whole allspice berries or 1 teaspoon ground allspice
- 2 cups sugar
- 2 cups water

#### Cocktail

- 2 oz blended Scotch whiskey
- 1 oz pear nectar
- ½ oz fresh lemon juice
- about 5 or 6 ice cubes
- 1 ½ oz ginger ale
- 3 slices pear (optional)
- 1 stick cinnamon (optional)

### Preparation

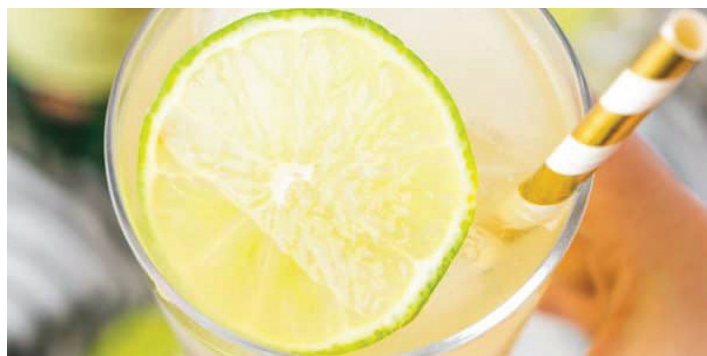
#### Allspice Syrup

If using whole allspice, in spice or coffee grinder, buzz until powdery, or about 20 seconds. In medium saucepan over moderately high heat, combine 2 cups water and sugar, stirring until sugar dissolves. Bring to boil, then stir in allspice. Remove from heat and let stand 45 minutes. Strain through fine-mesh sieve. (Syrup can be made ahead and refrigerated, tightly covered, up to 3 weeks)

#### Cocktail

In cocktail shaker, combine Scotch, pear nectar, lemon juice, and 1 tablespoon allspice syrup. Fill with ice and shake 20 seconds. Strain drink into tall glass filled with fresh ice. Top with ginger ale. Garnish with a slice of pear, a twist of lemon and/or a cinnamon stick. Enjoy!

Images via [sugarandsoul.co](http://sugarandsoul.co)



## Lunch Features

available before 4:00pm

#### Seared Scallop Fettuccine - 16.<sup>95</sup>

*tossed in a pesto cream sauce and served with a garlic crostini*

#### Grilled Prime Rib Sandwich - 15.<sup>95</sup>

*served on ciabatta and topped with caramelized onions, mushrooms, Swiss cheese, and horseradish mayo, accompanied by your choice of side\**

#### Chicken Parmesan Sandwich - 14.<sup>95</sup>

*this classic is served on a ciabatta bun with your choice of side\**

*\*side options: soup du jour, salad, French fries, or house-made coleslaw; seasonal fruit - add 4; onion rings, tater tots, or sweet potato fries - add 2*

## 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

*\*Limited Menu available*

# SOCIAL + DINING



## *Parties & Events at Indian Summer*

Whether you're planning a small, intimate gathering or extravagant celebration, our 33,000-square-foot clubhouse boasts several different spaces making it the perfect venue for any event.

**IDEAL SETTING FOR** holiday parties, birthdays, anniversaries, retirement celebrations, baby and bridal showers, fundraising events, networking and professional events, and banquets of all kinds.

### **VERSATILE SPACES**

The country club offers six different event spaces that can accommodate up to 300 guests perfect for any type of special celebration.

- Ballroom: up to 300 Guests
- Oak Room: up to 120 Guests
- Fireside Room: up to 50 Guests
- Oakside Courtyard: up to 200 Guests
- Bordeaux Room: up to 90 Guests
- Embers Restaurant: up to 40 Guests

### **AMENITIES & SERVICES**

- Full-service, in-house catering
- Experienced team of event management and catering specialists
- Conveniently located just 15 minutes from downtown Olympia
- Ample complimentary parking

For more information and to learn about member discounts, please get in touch with Kevin or Kristi.

## NOVEMBER

Sun	Mon	Tues	Wed	Thu	Fri	Sat
					1 Prime Rib Night	2
3	4 Yoga Flow	5 Women's Day	6 Gentle Yoga Men's Day	7 Thirsty Thursday TaylorMade Custom Fitting Day	8 Prime Rib Night	9 Trivia Night
10	11 Yoga Flow	12 Women's Day	13 Gentle Yoga Men's Day	14	15 Prime Rib Night	16 Turkey Shoot
17	18 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 Women's Day	27 Gentle Yoga Men's Day	28 Thanksgiving Buffet	29 Prime Rib Night	30



## Management Team

Kevin Myers | General Manager

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

Rick Hancock | Superintendent

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

Mike Sherman | Executive Chef

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

Austin Zech | Head Golf Professional

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

Brad Stephens | Assistant Golf Professional

(360) 459-3772 • brads@indiansummergeolf.com

Shane Harvey | Assistant Golf Professional

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

Kristi Dohring | Catering Sales Manager

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

Ian Shulman | Food & Beverage

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

Lonie Kragelund | Administrative Assistant

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

## GOLF COURSE HOURS

	GOLF SHOP	PRACTICE FACILITY
MONDAY	10:00am–5:00pm	10:00am–4:30pm
TUE–SUNDAY	7:30am–5:00pm	7:30am–4:30pm*

### FIRST TEE TIME OF THE DAY

MONDAY	10:30am
TUES–SUNDAY	8:00am

*\*Practice Facility may close early on Sundays for mowing.  
Please call the Golf Shop to confirm.*

## EMBERS HOURS

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

## ADMINISTRATION OFFICE HOURS

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



FOLLOW US FOR SPECIAL  
OFFERINGS AND EVENTS!  
[facebook.com/indiansummergeolf](https://facebook.com/indiansummergeolf)