

MARCH NEWSLETTER

Indian Summer Golf & Country Club



ST. PATRICK'S DAY

Coming in March!

Chef Mike O'Sherman will be offering up his take on classic Irish dishes! These dishes are always a huge hit, so stay tuned for more details coming soon!

EASTER BRUNCH

Coming soon!

Enjoy your Easter Brunch favorites! Plus, there will be fun activities for the kids to enjoy,

IN THIS ISSUE

VOLUNTEER OPPORTUNITY

MEMBER REFERRAL PROGRAM

SPRING AERIFICATION

MEMBERSHIP PROMOTIONS

Upgrade today!

Upgrade your membership by May 31 for no additional fee, just pay the new dues level! Contact Kevin to upgrade. This promotion requires a 12-month commitment.

Member Referral

For every member you refer between now and June 15, you'll receive a \$150 Oki Golf gift card and an entry for a drawing to win a prepaid foursome at the Oki Golf club of your choice.

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 or baseball spikes, and other turf shoes.



CLUB EVENTS

SATURDAY, MARCH 12
CLEVELAND & SRIXON
DEMO DAY

SUNDAY, MARCH 13
DAYLIGHT SAVINGS BEGIN,
SPRING AHEAD ONE HOUR!

WEDNESDAY, MARCH 16
CALLAWAY GOLF DEMO DAY

THURSDAY, MARCH 17
ST. PATRICK'S DAY DINNER

SATURDAY, MARCH 19
LUCKY 3 GOLF EVENT

MONDAY, MARCH 21
GREENS AERIFICATION
BEGINS

THURSDAY, MARCH 24
WINE CLUB

SATURDAY, MARCH 26
MEN'S CLUB OPENING DAY

REMINDERS FROM THE GOLF COMMITTEE

- Please fix ball marks and fill divots
- Golf cart drivers: please be cautious of wet areas and park on the path near greens and tees

GOLF HOURS

	GOLF SHOP
MON	8:30am–5:30pm*
TUE–SUN	7:30am–5:30pm
	PRACTICE FACILITY
MON	8:30am–5:30pm
TUE–SAT	7:30am–5:30pm
SUN	7:30am–5:00pm
	FIRST TEE TIMES
MON	9:00am
TUE–SUN	8:00am

For golf inquiries:

Mark Swift

marks@indiansummorgolf.com

GOLF SHOP NEWS

Hello March! Well, as the saying goes, “In like a lion, out like a lamb.” Let’s hope for that! I will never forget my daughter telling me at the end of an exceptionally stormy March, “Dad, it sure seems like we had a lot of lions this month.” It took me a bit to figure out what she was talking about! March brings us even closer to the beginning of the golf season, and we have a few things lined up for you for the month.

Golf Hours of Operations

First, beginning March 7, Monday’s start time will move from 10:00am to 9:00am. The hours of operations will adjust slightly as we approach March 13, when Daylight Savings begins.

Throughout March, the first tee time will continue to be 8:00am (Tuesday-Sunday). The Golf Shop will continue to open at 7:30am (Tuesday-Sunday), at 8:30am on Mondays, and close at 5:30pm.

The Practice Facility will continue to open at 7:30am (Tuesday-Sunday) and 8:30am on Mondays. The Practice Facility will close at 5:30pm (Monday-Saturday) and at 5:00pm on Sunday evenings to prepare for mowing and maintenance on Monday mornings.

Events and Happenings

Saturday, March 12 • 10am–2pm: Cleveland/Srixon Demo Day

Wednesday, March 16 • 11am–3pm: Callaway Demo Day

Wednesday, March 16 • 5pm: Pete’s Game (for Lack of a proper name), additional information to follow!

Saturday, March 19 • 10 shotgun: Final Winter Series Event

Week of March 21: Aerification! (weather permitting)

Saturday, March 26 • 12pm shotgun: Men’s Club Opener

For the demo days, please be on the lookout for enrollment emails in the coming days. In the COVID world, the companies are still trying to be proactive in being safe, and for the time being, this is how we are asked to handle them.

If you are interested in being part of the Men’s Club for 2022, please connect with Jeff Coate at jeffcoate@yahoo.com. If you are interested in being part of the Women’s Club for 2022, please connect with Lisa McCauley at lisamccauley@comcast.net.



COURSE OF THE MONTH

Monday–Thursday

This month, Indian Summer G&CC is the Oki Golf Course of the Month! Monday–Thursday, all month long, Players Cardholders and the public will enjoy discounted greens fees.

Players Cardholders	\$40
Member-Guest	\$40
Public	\$50

EVENT VOLUNTEER

Indian Summer will be hosting the Washington State High School Golf Championship again for the 4A Boys on May 23-25. Please let us know if you would like to support this event by volunteering. There will be several areas of need such as spotters, spectator control, and practice area monitoring, to name a few. If you would like to volunteer, please email kevinm@indiansummergolf.com.

TURF TALK

Greens aerification is scheduled for the week of March 21, assuming we can string together a couple of dry days. Usually, the weather begins improving in late March, and ideally, the weather is warm and dry. Per our normal routines, we will conduct aerification using 5/8" solid tines. Before punching, granular calcium will be applied to the green followed by topdressing sand. Once the sand is down, the greens' aerator takes its turn. As the sand dries, the holes are filled by towing a metal drag mat over the surface of the green. Once 99% of the holes are filled, the roller begins to work out the lumps and bumps that result from the overall process. If the weather is not conducive for punching greens, the tees or approaches will be addressed if they are not yet completed.

February was a productive month for the turf maintenance team, thanks to a much-needed run of dry weather. Low hanging branches along the cart-paths were pruned by Danny and Bill, while Chris was able to repair nine sprinklers on #4 that were not working due to tree roots that severed the signal wires. He also repaired an irrigation break on #4, replaced a leaking valve on #8, and repaired a non-functioning irrigation satellite on #11. The irrigation system tuning will continue into March, along with sprinkler edging. Bunker edging and renovation of damaged edges began in February as well. The fairways were lightly fertilized to encourage growth and healing going into spring.

Along with aerification, our focus in March shifts to completing course details before the grass really gets growing, and all hands are operating mowers due to the spring surge. Details include: green speed and smoothness, edging bunkers, edging yardage markers, sprinkler edging, charging the irrigation system, confirming communications with the central computer, addressing sprinkler issues, training new team members, etc. As of mid-February 1, a seasonal team member was rehired to help with the increasing workload. Additional team members will be hired in April and May. Just a reminder, daylight savings ends on Sunday March 13. Here's to a fantastic spring!

— Rick Hancock, Superintendent

FOR THE COCKTAIL CONNOISSEUR

The Ginger Spritz

This is one that just struck me as a late-winter/early spring gem. We all know how especially schizophrenic the weather can be around this time of year and these flavors are appropriate on so many levels. You've got the fresh ginger, which is spicy enough to warm the palate on those colder days and the sparkling wine to cool things off with its crisp effervescence. This is also a great drink to have with brunch and easy to do as a large batch cocktail for when you have company. If you need to substitute for the cava, either prosecco or champagne will do just fine, though, stay away from anything too yeasty.

Ingredients

- 1 thin slice of peeled ginger
- 2 oz. Lillet Blanc
- 3 oz. cava
- splash of ginger beer

Place ginger slice against the inside of a rocks glass, fill with ice, and add Lillet and cava. Top off with ginger beer and stir gently to combine. Enjoy!



ST. PATRICK'S DAY

Thursday, March 17

Chef Mike O'Sherman will be offering up his take on two Irish classics: corned beef & cabbage and Guinness & lamb stew. These dishes were a huge hit last year so you'll see them on the Lunch and Dinner Feature Sheet during the week of the holiday.

EASTER BRUNCH

Coming soon!

Enjoy your Easter Brunch favorites! Plus, there will be fun activities for the kids to enjoy,

For social & dining inquiries:

Ian Shulman

ians@indiansummerngolf.com

PRIME RIB NIGHT

Every Friday Night

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 seasonal vegetables and your choice of a baked potato, mashed potatoes, or rice.

DINING HOURS

MON	Closed
TUE	12:00–4:00pm
WED–THU	12:00–8:00pm
FRI–SAT	12:00–9:00pm
SUN	12:00–6:00pm



EMBERS UPDATE

Let me begin by thanking all of you who attended our Valentine's Day event. It was so nice to see everyone dressed up and enjoying the company of friends and loved ones over a wonderful meal. The evening was a smashing success, and I'm definitely looking forward to raising the bar next year.

Recently, Chef and I have been hard at work devising, rolling out, and fine-tuning some new menu items for both lunch and dinner at Embers Restaurant & Lounge. You'll see some old favorites, such as our house-made meatloaf served as a sandwich for lunch and an entrée for dinner, as well as a few brand new dishes. The Smoked Salmon Carbonara is my favorite! It's packed with flavor that your taste buds won't believe. We've also got a Seafood Linguine with Atlantic lobster, prawns, clams, and cod served in an aromatic fish fumé. One also can't forget about the organic half chicken dinner, which is first marinated with citrus, herbs, and garlic, then roasted and complemented by a vermouth-butter sauce. Our lunch diners haven't been neglected as they can look forward to trying out our new Club Tacos with house-smoked pork, center-cut top sirloin steak, salmon, or cod topped with mango-pineapple salsa. Also, the brand new Chop Chop and Asian Chicken salads grace both the lunch and dinner menu and have received high praise. If you're like me, you'll need some serious comfort food to get through the last bit of winter and Embers has you covered. So why not call us up and make a reservation for tonight?

The next holiday up is St. Patrick's Day, and I, for one, can't wait for Chef Mike O'Sherman to roll out his take on classic Irish fare such as Corned Beef & Cabbage, as well as his Guinness & Lamb Stew. A year hasn't gone by without hearing folks sing the praises for these specials. So much so that I'm amazed Chef Mike isn't from the Emerald Isle.

Each year at Indian Summer brings the potential for a truly early spring, and I can't help thinking that we're about due for one (picture me knocking on some serious wood right about now). I'm sure we'd all love to have an extra month or more of amazing golf weather to kick off the 2022 season. But, early spring or not, we're quickly approaching the time for two of our flagship club events, Easter Sunday Brunch (April 17) as well as our Mother's Day Brunch (May 8). So, all of us here at Indian Summer G&CC would like to cordially invite you to bring the entire family and enjoy, what is sure to be, an epic spread of culinary delights. To make reservations for either or both of these events, you can email me at ians@indiansummorgolf.com or call Embers at (360) 459-4572. Don't delay! Prime time slots will fill up quickly. So with that, the Indian Summer Food & Beverage team will look forward to seeing you all very soon.

— Ian Shulman, Food & Beverage Manager

MARCH

Sun	Mon	Tues	Wed	Thu	Fri	Sat
		1	2	3	4 Prime Rib Night	5
6	7	8	9	10	11 Prime Rib Night	12 Cleveland & Srixon Demo Day
13 Daylight Savings	14	15	16 Callaway Golf Demo Day	17 St. Patrick's Day Dinner	18 Prime Rib Night	19 Lucky 3 Golf Event
20	21 Greens Aerification Begins	22	23	24 Wine Club	25 Prime Rib Night	26 Men's Club Opening Day
27	28	29	30	31		

INFORMATION

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

Mark Swift | Head Golf Professional
(360) 459-3772 • marks@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

GOLF HOURS

	GOLF SHOP	PRACTICE FACILITY
MON	8:30am–5:30pm*	8:30am–5:30pm
TUE–SAT	7:30am–5:30pm	7:30am–5:30pm
SUN	7:30am–5:30pm	7:30am–5:00pm

	FIRST TEE TIMES
MON	9:00am
TUE–SUN	8:00am

DINING HOURS

	RESTAURANT & LOUNGE
MON	Closed
TUE	12:00–4:00pm
WED–THU	12:00–8:00pm
FRI–SAT	12:00–9:00pm
SUN	12:00–6:00pm