

# AUGUST NEWSLETTER

Indian Summer Golf & Country Club



## IN THIS ISSUE

UPCOMING CLUB EVENTS

2022 ACE MAKERS

AUGUST COCKTAIL

## PRIME RIB 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.

## WELCOME NEW MEMBERS!

Dennis McGovern  
Brennan Casteel  
Silas Guzlas  
Todd Bachman  
Adam Rehfeld  
Karen Hamilton  
Christine May  
Jesse Thomas  
Tom Miyahara

Welcome Back!  
Peter Brown  
Landon Carter

## CLUB UPDATE

August is here! This month marks the halfway point in our golf season. We have had great participation and energy around our championships and competitions so far, and August brings us a few more playing opportunities!

## REMINDERS FROM THE GOLF COMMITTEE

- The Indian Summer Women's Club is underway, but it is not too late to join! We have a very busy season with lots of golfing opportunities. For questions on joining Women's Golf Club or on any upcoming events, please contact Lisa McCauley at 206-940-4518 or [lisamccauley@comcast.net](mailto:lisamccauley@comcast.net)
- As we start up Men's Day on Wednesdays from 8-11am, we have a new process to book tee times. This year, instead of using Chronogolf LightSpeed to make a tee time on Wednesdays from 8-11am, you will go to <https://www.golfgenius.com/ggid/nmtvqh> and use GGID NMTVQH, or you can call the Golf Shop at 360-459-3772. You **do not** need to be part of the Men's Club to participate on Wednesdays during this 3-hour block.
- Please remember to let your guest know about our dress code and that a collared shirt is required at all times. And, as always, please help keep our course in great shape by fixing pitch marks, sanding divots, and driving golf carts in a courteous way.



## CLUB EVENTS

**TUESDAY, AUGUST 2**  
NINE'S ENOUGH MEMBER-GUEST

**SATURDAY, AUGUST 6**  
PRESIDENT'S CLUB

**THURSDAY, AUGUST 11**  
INDIAN SUMMER MIXER

**AUGUST 12-13**  
CAPTAIN'S CUP

**AUGUST 18-20**  
MEN'S MEMBER-GUEST

**AUGUST 22-25**  
PGA JR. CAMP #2

**THURSDAY, AUGUST 25**  
THIRSTY THURSDAY  
BREWS & BROS

**FRIDAY, AUGUST 26**  
COUPLE'S CLUB



## GOLF SHOP NEWS

As always, August brings us closer to the school year, and we start losing staff as they return to their classes. You will see some of them begin their departures, and we will be sad to see them leave but excited for them to continue on their life path. Golf Shop-wise, we will see some of the fall items start to arrive here soon. It should be fun to see the colors change in the shop. Looking forward to seeing everyone out at the Club!

Congratulations to Chris Reynolds on his victory in our Club Championship. In a wild finish, Chris won by one stroke over runner-up Kyle Schrader. Chris will represent our Club in the Washington Golf Tournament of Champions!

## GOLF HOURS

### GOLF SHOP

MON 6:30am–6:30pm  
TUE–SUN 6:30am–6:30pm

### PRACTICE FACILITY

MON 8:15am–7:00pm  
TUE–SAT 6:15am–7:00pm  
SUN 6:15am–6:00pm

### FIRST TEE TIMES

SUN-SAT 7:00am



**For golf inquiries:**

**Mark Swift**

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

Congratulations are also in order for all of our Ace Makers in 2022. Because of so many aces, and for the first time in the Hole-in-One Club's history, an additional \$20 has been charged to replenish the club's funds. Here is the list of this year's aces!

Bob Zych #14  
Bonnie Kern #7  
Harold Wright #4  
Chris Reynolds #14  
Andy Bowen #4

Heide Toepke #11  
Ted Jernigan #11  
Molly Dickson #7  
Todd Lindley #11  
Tom Nugent #14



## MEN'S & WOMEN'S DAYS

Every Tuesday is Women's Day from 8-11am.

Every Wednesday is Men's Day from 8-11am.

## TURF TALK

Throughout the summer months, there are several areas where golfers can assist the maintenance team in taking care of our golf course. These include the usual routines; repairing ball marks on the greens, sanding divots on the tees and fairways, and limiting practice swings that result in divots. When the temperature exceeds 75 degrees, sanding/seeding the fairway divots is far more effective than replacing the divots because the root system is gone, and the divots will dry out. Also, the birds flip the divots in search of worms and grubs, and the fairway mowers chop them up. Close the sand/seed buckets on the tees after use to prevent the irrigation system from soaking the sand. Once the sand gets wet it, will germinate quickly, leaving sprouts in the bucket, which are difficult to spread.

Cart traffic and compaction are other factors that can negatively impact golf course conditions. Avoid driving the same routes, especially on and off of the cart paths. If you observe wet or matted areas of turf, do your best to avoid driving through those areas. Parking carts on the paths around the greens and tees is also beneficial for minimizing wear and compaction, especially around the greens.

Finally, when golfers enter and exit the traps, it is best to avoid the steepest faces and use alternate routes when possible. The faces can become eroded when the same point of entry or exit is utilized and the turf around the perimeter can collapse into the trap, forcing a reshape.

Thank you for supporting the turf team in our efforts to maintain this wonderful golf course. Your help is greatly appreciated!

— Rick Hancock, Superintendent



## FOR THE COCKTAIL CONNOISSEUR

### Frosé

What's not to love about this delectable frozen cocktail? Take one of the summer's delights, Rosé wine, and mix it with a little bit of sugar, strawberries, and fresh lemon juice and blend with ice to produce an infectious delicious cocktail. Its low-ABV nature makes for a sessionable drink that lasts you through the long August afternoon. However, you can also add a touch of octane with flavored citrus vodka or even gin.



### Ingredients

- 750-ml bottle of hearty, bold Rosé (such as Merlot or Pinot Noir)
- 2 cups sugar
- 8 oz. strawberries, hulled and quartered
- 2.5 oz. fresh lemon juice

Pour Rosé into a 13x9 pan and freeze until almost solid, at least 6 hours. Meanwhile, bring sugar and ½ cup water to a boil in a medium saucepan; cook, stirring constantly, until sugar dissolves, about 3 minutes. Add strawberries, remove from heat, and let sit for 30 minutes to infuse syrup with strawberry flavor. Strain through a fine mesh sieve into a small bowl; cover and chill until cold, about 30 minutes. Scrape Rosé into a blender. Add lemon juice, 3.5 oz. strawberry syrup, and 1 cup of crushed ice and purée until smooth. Transfer blender jar to freezer and freeze until frosé is thickened, about 25-35 minutes. Blend again until frosé is slushy. Divide among glasses and enjoy!

## AUGUST WINE CLUB EVENT

Stay tuned for more information on this month's Wine Club event!

## 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.

**For social & dining inquiries:**

**Ian Shulman**

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

## DINING HOURS

MON	Closed
TUE	11:00am–8:00pm
WED–THU	11:00am–8:00pm
FRI–SAT	11:00am–9:00pm
SUN	11:00am–6:00pm



## EMBERS UPDATE

I'm hoping that I'm not jumping the gun in saying that summer may have FINALLY have arrived. Two scorching days to tease us and then 60's and cloudy. Maybe I should just keep my mouth shut and let the experts handle the weather. I'll take my advice. Regardless, here at Indian Summer, we're going to do what we do best...host great days!

The F&B crew has grown quite a bit lately. Hopefully, you've met Olivia and Audrey, our Shady Oaks superstars. There's also Jaeley and Madison on the Refreshment Cart, and Alexis is the new face you may have noticed at Embers. Each of them has been working hard to learn the ropes and get to know our members, all while doing it with smiling faces and great attitudes. It feels great when everyone knows the role they play and how important they are to making this place fire on all cylinders.

August is going to be a month packed with activities. Among these are the usual suspects: Thirsty Thursday and Brews & Bros (I've adopted a more general name since it's not like we serve the fellas brats every month). Coming up soon will be our flagship event, the Men's Club Member-Guest Tournament. We just finished the event that never disappoints, the Wine Club Outdoor BBQ featuring live music and dancing! The weather that evening was perfect, and I received nothing but positive feedback about the service, Chef's food, and, of course, the wines. I'm still dreaming about the Primitivo; I don't believe I've ever tasted anything quite like it. Please know that the date for the August Wine Club event is up in the air as the previous date conflicted with the Men's Member-Guest. I'll be sure to send out an email the moment we nail down an exact date.

Coming up soon, Chef and I will be adding some fresh new menu items/weekly specials for you all to enjoy at Embers Restaurant & Lounge, and maybe even a few signature drinks to take for a test drive. Don't forget to come see us for our great service, warm hospitality, and stellar views at Embers Restaurant & Lounge. Whether following your round of golf or coming to enjoy dinner with your sweetie or great friends, we're here for you. Cheers!

— Ian Shulman, Food & Beverage Manager

## AUGUST

Sun	Mon	Tues	Wed	Thu	Fri	Sat
	1	2 Nine's Enough Member-Guest  Women's Day 8-11am	3  Men's Day 8-11am	4  Outside Golf Tournament: Member Shotgun @ 8am	5  Prime Rib Night	6
7	8	9  Women's Men as Guests Day	10  Men's Day 8-11am	11  Men's & Women's Club Mixer @ 5:30pm	12  Women's Club Captain's Cup  Prime Rib Night	13  Women's Club Captain's Cup
14	15	16  Women's Day 8-11am	17  Men's Day 8-11am	18  Men's Member- Guest	19  Men's Member- Guest  Prime Rib Night	20  Men's Member- Guest
21	22	23  Women's Day 8-11am	24  Men's Day 8-11am	25  Thirsty Thursday Brews & Bros	26  Couple's Nine & Dine  Prime Rib Night	27
28	29	30  Women's Day 8-11am	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	6:30am–6:30pm	8:15am–7:00pm
TUE–SAT	6:30am–6:30pm	6:15am–7:00pm
SUN	6:30am–6:30pm	6:15am–6:00pm

	FIRST TEE TIMES
SUN-SAT	7:00am

## DINING HOURS

	RESTAURANT & LOUNGE
MON	Closed
TUE	11:00am–8:00pm
WED–THU	11:00am–8:00pm
FRI–SAT	11:00am–9:00pm
SUN	11:00am–6:00pm