

JUNE NEWSLETTER



Indian Summer Golf & Country Club



FATHER'S DAY

Sunday, June 18

Celebrate dad with a round of golf and head to Embers after for a delicious BBQ spread! Call [360.459.4572](tel:360.459.4572) to make your reservation.

WELCOME NEW MEMBERS!

Robert Groeschell
David Bohn
Scott & LeAnn Stoner

Welcome Back!
Dick Garrett
David Helms
Ray Peters

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MEMBERSHIP PROMOTIONS & CLUB NEWS

Member Referral: Year Round

Receive an Oki Golf gift card per referral in the amount of one month of your referral's monthly dues. *Requires a 12-month commitment and new member has not been a member for at least three years.*

New Member Incentive: Through June 30

Let your initiation fee work for you! Apply your initiation fee to either an annual cart plan OR toward your first month's dues.

Note from the Golf Committee:

As we head into the warm season, please remind your guests of our dress code while golfing.

FATHER'S DAY

Sunday, June 18

Celebrate dad with golf and delicious food! All dads who golf on Father's Day will receive a 2-for-1 golf coupon. The coupon will be valid from June 19, 2023 to July 18, 2023 at Indian Summer. Plus, be sure to make your Embers reservations and enjoy a special BBQ menu on Father's Day!



CLUB EVENTS

THURSDAY, JUNE 1

WOMEN'S SIP & CHIP

FRIDAY-SATURDAY, JUNE 2-3

WOMEN'S MEMBER-MEMBER

FRIDAY-SUNDAY, JUNE 9-11

MEN'S MEMBER-MEMBER

FRIDAY, JUNE 16

COUPLE'S CLUB

SATURDAY, JUNE 17

US OPEN CLUB EVENT

TRIVIA NIGHT

THURSDAY, JUNE 22

WINE CLUB

TUESDAY, JUNE 27

PASTA NIGHT

THURSDAY, JUNE 29

THIRSTY THURSDAY

FRIDAY, JUNE 30

SENIOR CUP



GOLF SHOP NEWS

Welcome to June! With the great weather, golfers are out! Let's keep enjoying the club on a daily basis. May ended with a couple of great events on the Men's and Women's sides, and our turn with the 3A High School Boys State Championship. We continue to be thankful the course is in great shape, and with the help of everyone, we should be able to continue this trend. Let's all do our part to keep 4 tires on the cart paths, and fix one more ball mark. We had a successful sand and seed party, and will look to do another one in June!

Putters, golf balls, gloves, and bags! Some of these things have been difficult to get over the past couple of years, but we have a good selection of all of your "need to play" items. If you have been thinking of a new bag, or put off buying one due to lack of supply, come in and see what we have!

Events and Happenings:

June 1: Sip & Chip: Fairways & John Dalys

June 2-3: Women's Member-Member

June 9-11: Men's Member-Member

June 16: June Couple's Club

June 17: US Open Club Event

June 18: Father's Day

June 23: Outside Event-1pm Shotgun

June 30: Senior Cup

GOLF HOURS

	GOLF SHOP
MON-SUN	6:15am-6:30pm
	PRACTICE FACILITY
MON	8:15am-7:00pm
TUES-SAT	6:15am-7:00pm
SUN	6:15am-6:00pm
	FIRST TEE TIMES
MON-SUN	7:00am

For golf inquiries:

Mark Swift

marks@indiansummerngolf.com

JUNIOR GOLF

Registration for PGA Jr. golf camp is open! Click the link below to sign up.

- [PGA Jr. Camp Registration](#)



TURF TALK

The maintenance team has fully transitioned into course conditioning along with routine detail work. Most recently, we have been battling the spring surge and it looks as though it has peaked. The brief run of 90 degree temperatures helped slow down the rough, fairways and tees. The rough is back under control without excessive clippings, and we are looking to schedule fertilizer for the fairways and tees in the next couple of weeks to improve turf density and help the heat stressed zones.

From a project standpoint, we have been tuning the irrigation system as quickly as possible to ensure that everything is running efficiently. There are always issues when the system first begins running and most of the routine problems have been identified and corrected. Due to the abnormally high temperatures in May, the greens went into full seedhead production. When this happens, the turf looks pale as all plant energy goes into the seedheads which can create a bumpy putting surface. In order to reduce the seed density, verti-cutting the greens is done prior to mowing the green twice a month. This process is aggressive but it helps loosen and stand up the seeds so that they can be mowed off of the greens. We will continue to work on the greens through June and July. Usually seedhead production slows by mid-summer. We will continue to monitor green consistency and make adjustments as needed. Here's to another great season of golf!

— Rick Hancock, Superintendent

FOR THE COCKTAIL CONNOISSEUR

Lemon Verbena Gimlet

When I'm looking for new cocktails to try or introduce to our guests one of the first things that comes to mind is seasonality of ingredients. Maybe this is because I'm classically trained in the kitchen or maybe because of the influence from one of the masters of seasonal cuisine, Chef Jerry Traunfeld. Jerry is a good friend I met through my wife, Angela. She was fortunate enough to earn her culinary externship under Jerry, then at the Herbfarm in Woodinville and years later he sought her out to be his opening GM at his highly acclaimed restaurant, Poppy Seattle. Chef Jerry, now retired, has long-inspired our love of food and drink. I bring this up because Lemon Verbena (an herb I had never heard of, much less tasted, before I met Jerry) is in season right now and lends itself masterfully to this cocktail. In my opinion, the best cocktails are simple yet heightened by fresh ingredients, and this one is no exception. Give this one a try on a hot day and you'll see what I mean...

Ingredients (makes 4 cocktails)

- 1 cup water
- 1 cup sugar
- 1/4 cup torn verbena leaves
- 6 oz. London Dry Gin
- 6 oz. chilled club soda
- 2-3 oz. fresh lime juice
- Lemon verbena sprigs and lime wheels to garnish

Combine 1 cup water and sugar in a small saucepan. Rub torn verbena to bruise; add to pan. Bring sugar mixture to a boil, stirring gently as needed to dissolve sugar; cook 30 seconds. Remove from heat and cool completely. Strain mixture through a sieve and discard solids. Next, combine sugar mixture, gin, soda, and juice. Serve over ice and garnish with verbena sprigs and lime slices.



TRIVIA NIGHT

Saturday, June 17 • 7pm

Put your trivia skills to the test! Trivia begins at 7pm; the lounge fills up quickly, so please make reservations by calling [360.459.4572](tel:360.459.4572).

For social & dining inquiries:

Ian Shulman

ians@indiansummeregolf.com

DINING HOURS

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



EMBERS UPDATE

This month I'd like to break from tradition and bring up an issue whose importance may not be readily apparent to all involved. I'm hoping to give you, our cherished member and/or guest, a little insight on the matter of restaurant reservations, what they mean to us, and how mutually beneficial they can be.

Embers is not operated like your typical stand-alone restaurant establishment, and I have worked at enough of them to know that much is a fact. To be successful, our service team has to be informationally aware of all the factors that influence our day-to-day tasks and general level of business. Because my crew is good at what they do, they do not subscribe to the "ignorance is bliss" mindset when it comes to serving our members/guests. We are in the habit of accessing information as to the goings-on in every corner of the Indian Summer property. My team has to be aware of many facets of Indian Summer including banquet events, golfers/tournaments, staffing levels in the kitchen and restaurant, promotions, availability of products, and a multitude of other factors that affect our ultimate goal of "hosting great days."

Here is my point, we LOVE reservations because they allow us to give everyone better service. If we know ahead of time that members/guests are going to visit, it allows us to do the following:

- Have a table picked out and ready with a server assigned to you
- Since we know our members' likes and dislikes, we can anticipate and prepare particular items (as well as notify the kitchen of any preferences), enabling us to exceed their expectations.
- Allows management to make a plan for the shift along with any contingencies to ensure that service runs smoothly for all involved.

All this is just a portion of what reservations allow us to do. There is also the matter of staffing. If I know a few days in advance that we're going to have a high-volume shift based on the number of parties, I can add team members to help out with service.

Now don't get me wrong, I know that nobody plans all Embers visits ahead of time. Heck, part of the fun of eating out is spontaneity. Calling ahead isn't about "reserving a table", we have plenty of them, it's about "reserving an experience". I'm just saying that if you KNOW you're coming in, why not give us a buzz, even if it's just a "heads up" on the day of. This information allows us to ensure your happiness and to exceptionally serve you. Cheers!

— Ian Shulman, Food & Beverage Manager

JUNE

Sun	Mon	Tues	Wed	Thu	Fri	Sat
				1 Women's Sip & Chip	2 Women's Member-Member Prime Rib Night	3 Women's Member-Member
4	5	6	7	8	9 Men's Member-Member Prime Rib Night	10 Men's Member-Member
11 Men's Member-Member	12	13	14	15	16 Couple's Club Prime Rib Night	17 US Open Club Event Trivia Night at Embers
18 Father's Day	19	20	21	22 Wine Club	23 Outside Event-1pm Shotgun Prime Rib Night	24
25	26	27 Pasta Night at Embers	28	29 Thirsty Thursday	30 Senior Cup	31

INFORMATION

MANAGEMENT TEAM

Kevin Myers | General Manager
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Shane Harvey | Assistant Golf Professional
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Kristi Dohring | Catering Sales Manager
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Ian Shulman | Food & Beverage
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Arashi Li | Bookkeeper
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GOLF HOURS

	GOLF SHOP	PRACTICE FACILITY
MON	6:15am–6:30pm	8:15am–7:00pm
TUES-SAT	6:15am–6:30pm	6:15am–7:00pm
SUN	6:15am-6:30pm	6:15am-6:00pm

	FIRST TEE TIMES
MON-SUN	7:00am

DINING HOURS

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