

OCTOBER NEWSLETTER



Indian Summer Golf & Country Club



WELCOME NEW MEMBERS!

Chris Wilson
Bill McClanahan

Welcome Back!
John Huang

IN THIS ISSUE

GOLF SHOP NEWS

FOR THE COCKTAIL CONNOISSEUR

FUN EVENTS & HAPPENINGS



GOLF SHOP NEWS

And in the blink of an eye, the seasons have changed. With that said, I share with you just how important it is for all of us to look back and reflect on all the great memories we created this summer!

For me, this summer brought the opportunity to become a part of the Indian Summer community, something my wife and I hoped for and now embrace and look forward to enjoying for many years to come!

Enough of this reminiscing, onward and upward. There are a few things I would like to share as we move into the fall.

We will be kicking off an “End of Season” sale during the month of October, sale items include, but are not limited to:

- 25% off ALL IN-STOCK Golf Bags
- Deep Discounts on SELECT IN-STOCK Golf Clubs and Putters
- Progressive discounts on ALL MEN'S and WOMEN'S Apparel
- 25% off on ALL MEN'S and WOMEN'S Shoes

PEAK Mechanical Golf Cart Preventative Maintenance Day – On Friday, October 27 beginning at 8:30am, technicians will be on-site to perform routine preventative maintenance and prepare your personal Golf Carts for the winter. Please call the Golf Shop and reserve your time today!

The Driving Range and Practice areas are available Saturday and Sunday. Golf Operations has moved “Clean Pick” to Thursday. On Thursdays, the last bucket of balls will be sold at 3pm, and the range will close at 4pm.

What Your Pro Wants You to Know!

“When I ask you to take an aspirin, please don’t take the whole bottle. In the golf swing, a tiny change can make a huge difference. The natural indication is to begin to overdo the tiny change that brought success. So, you exaggerate even more in an effort to improve even more, and soon you are lost again. Lessons are not to take the place of practice, but to make practice worthwhile.”

- Harvey Penick, Coach & Mentor to Ben Crenshaw

GOLF HOURS

	GOLF SHOP
MON–SUN	7:00am–5:00pm
	PRACTICE FACILITY
MON-WED + SAT-SUN	7:15am–5:00pm
THURS	7:15am-4:00pm
FRI	8:15am-5:00pm
	FIRST TEE TIMES
MON–SUN	Per Sunrise Schedule



TURF TALK

Fall is upon us, and it's time to prepare the golf course for the rainy season. As you may have observed, this process has already begun. The greens were punched and sanded, and the tees and approaches are next. We will also use the deep tine aerator on our fairways. Ideally, we will target the fairways in late fall and again in early spring. Last winter, the deep tine aerator proved invaluable for maintaining dry conditions on the fairways despite the heavy rainfall.

This practice improves winter playability and minimizes days where golf carts are not permitted due to wet and slippery conditions. The turf maintenance team commits a large portion of labor to cleaning leaves dropped by the deciduous trees to prevent smothering of the turf. This project will begin in mid-October and taper off in December. We will also start utilizing ropes to direct traffic away from overly wet areas that would otherwise result in turf damage.

If all goes according to plan, 66 tons of sand will be added to the bunkers this off-season. Bunker sand is added in the fall/winter as the heavy rainfall settles and compresses the new sand. Logistically, wet conditions can make it a challenge to haul the heavy loads of sand without causing damage to the turf and bunker perimeters, but plywood is used as needed to minimize damage. Additional sand will help stabilize the edges of the bunkers where the faces are too steep and improve the bunkers' playability. Enjoy the changing colors of fall!

— Rick Hancock, Superintendent

CLUB EVENTS

MONDAY, OCTOBER 2
USGA FOUR BALL QUALIFIER

WEDNESDAY, OCTOBER 11
MEN'S CLUB HOME & HOME

THURSDAY, OCTOBER 19
WINE CLUB TASTING EVENT

SATURDAY, OCTOBER 21
TRIVIA NIGHT

TUESDAY, OCTOBER 24
PASTA NIGHT

THURSDAY, OCTOBER 26
THIRSTY THURSDAY

SATURDAY, OCTOBER 28
HALLOWEEN SCRAMBLE

FOR THE COCKTAIL CONNOISSEUR

The Moscow Mule

In the 1930's, the G.F. Heublein Bros, a food and liquor distributor based in Connecticut, acquired Smirnoff vodka even though the spirit was wildly unpopular in the U.S. Moving forward to 1941, a fortuitous meeting happened between John Martin, president of G.F.H. Bros, and John Morgan, the owner of Cock 'n' Bull products as well as the Hollywood bar of the same name. They were both in a New York bar drowning their sorrows. Martin, over his lousy vodka sales, and Morgan due to the fact that he was stuck with an overzealous order of Cock n' Bull ginger beer he hadn't a prayer of selling. In the ultimate "when life gives you lemons" scenario, the two put their heads (and products) together with a little fresh lime juice and came up with an idea to save both their hides: the Moscow Mule. Nobody seems to know where the name came from but there is rumor that there was a woman in the same bar who was having trouble selling her hammered copper mugs. Coincidence? I think not.

Ingredients

- 1.5 oz. Vodka
- 4-6 oz. Ginger Beer
- .5 oz. fresh lime juice
- Lime wheel for garnish

Try swapping the vodka for bourbon, Irish whiskey, or Scotch whiskey for a new take on this classic favorite!



PRIME RIB NIGHT

Every Friday Night

Join us every Friday night at Embers for an 8, 10, or 12 oz. cut of ultra-tender Prime Rib hand-carved by our chef.

DINING HOURS

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

For social & dining inquiries:

Ian Shulman

ians@indiansummergeolf.com



EMBERS UPDATE

With the transition of seasons, those of us who consider ourselves food-oriented, find changes in what we crave. When salads do the trick in the thick of summer to beat the heat, we now find ourselves longing for warm and familiar comfort foods. Be assured that the Embers menu will start to reflect this transition. As the bright citrus and fruity flavored beverages we enjoy in the warmer months fade from our cravings, we look forward to hints of herbs and spices like cinnamon, nutmeg, rosemary, and thyme. Those of us in the kitchen shift away from quick, bright, grilled dishes to the darker concoctions that simmer happily in thick pots for many hours and yield meltingly tender and meaty dishes that cut through the cold and warm the blood. With this, you'll find some comforting favorites returning to the Embers menu, like our house-made meatloaf, as a sandwich for lunch and an entrée for dinner, and Chef Mike's Pot Roast. This is one of many reasons I consider myself fortunate to live in the great Pacific NW, where I can look forward to and enjoy the changing seasons.

Speaking of Chef Mike, folks are still showering him with accolades (and one true standing ovation on the night of) from his performance at our latest Wine Club Winemaker's Dinner. On this particular evening, we featured some fine wines from Sicily and rolled out an Italian-style 5-course paired and plated dining experience for those in attendance, and the positive response was overwhelming. Chef knocked this one out of the park. The first course was a simple salad alongside one perfectly seasoned and cooked arancini (think a crispy Sicilian risotto rice ball) that some said was the best they'd ever tasted. Next was a classically Mediterranean Zuppa di Pesce with snapper, clams, and prawns in an aromatic broth that paired perfectly with the Etna Bianco. From that point on, it was hit after hit, from the roasted pork to Pasta Alla Norma, and finally, braised beef short ribs. Maybe Chef has some Sicilian blood that he's not even aware of.

Come see us for our excellent service, warm hospitality, and stellar views at Embers Restaurant & Lounge. Whether it's following a brisk round of golf, coming in to enjoy dinner with your sweetie, or even a weekend nightcap. Don't forget our regular monthly events like Pasta Night (usually the final Tuesday of each month), Thirsty Thursday (the final Thursday of each month), as well as the return of Trivia Night (the third Saturday evening of each month). We're here for you. Cheers!

Embers will be gradually altering our hours to reflect the season. The final breakfast service will take place on October 1. In October we will be close at 4pm on Tuesdays (except on Pasta Nights). Finally, the kitchen will begin lunch service at noon. We appreciate your understanding in advance.

— Ian Shulman, Food & Beverage Manager

OCTOBER

Sun	Mon	Tues	Wed	Thu	Fri	Sat
1	2 USGA Four Ball Qualifier	3	4	5	6 Prime Rib Night	7
8	9	10	11 Men's Club Home & Home with Meridian Valley	12	13 Prime Rib Night	14
15	16	17	18	19 Wine Club	20 Prime Rib Night	21 Trivia Night at Embers
22	23	24 Pasta Night at Embers	25	26 Thirsty Thursday	27 Prime Rib Night	28 Halloween Scramble
29	30	31				

INFORMATION

MANAGEMENT TEAM

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

Brian Petoletti | Head Golf Professional
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Rick Hancock | Superintendent
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Mike Sherman | Executive Chef
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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

MON-SUN 7:00am–5:00pm

PRACTICE FACILITY

MON-WED + SAT-SUN 7:15am-5:00pm

THURS 7:15am-4:00pm

FRI 8:15am-5:00pm

FIRST TEE TIMES

MON-SUN Per Sunrise Schedule

DINING HOURS

RESTAURANT & LOUNGE

MON Closed

TUE 12:00pm–4:00pm

WED-THUR 12:00-8:00pm

FRI-SAT 12:00pm–9:00pm

SUN 12:00pm–6:00pm