

JUNE NEWSLETTER

Indian Summer Golf & Country Club



WELCOME NEW MEMBERS!

Eric Fogel
Bonnie Carlson
Colby Schlenker

WELCOME BACK!

Allan & Debora Munguia
Field Kline
Mike Maiuri
Jeff Gonzalez
Donna Selover

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GOLF HOURS

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

For golf inquiries:

Brian Petoletti

brianp@indiansummerngolf.com

GOLF SHOP NEWS

The season is here and in full swing! It's so nice to see most everyone back and playing again!

Congratulations to Chris Reynolds for winning this year's President's Cup, and to Jeff Coate and his Fairway Assassins for taking the honors in the Indian Summer Cup!

Final preparations for the first major competition are being conducted for this year's Women's Member-Member on June 7-8, and we look forward to crowning and announcing the 2024 Champion!

A few things Golf Operations has done in the past few weeks include replacing the driving range balls with new Srixon balls; we have also put white out of bound stakes on hole 5, and added seed to our divot sand to accelerate healing on the fairways and rough.

Beginning June 1, we will be moving to the grass tees on the driving range, Tuesday through Sunday. Monday will be our turf seeding, maintenance, and clean pick day. On Mondays, we will be hitting off mats.

Congratulations to Ian Rudd, Assistant Golf Professional, for receiving the Conditional Pass on his Playing Ability Test! This score allows him to officially begin his PGA journey!

— Brian Petoletti, Head Golf Pro

Events and Happenings:

June 7-8: Women's Member Member

June 13: Men's Senior Cup, Sip & Chip

June 14: Couple's Night

June 21: Hardel Mutual Tournament at 1pm. To facilitate member play that morning, we will be conducting an 8am shotgun start.

June 20, 22, 23: Men's Member Member

June 26: Men's Home & Home with Canterwood

June 27: GTWA Tournament 10am Shotgun

June 28: Callaway Fitting & Demo Day



TURF TALK

Now that we are fully into the golf season, the turf maintenance team has shifted from project work to daily course conditioning and routine detail work. Most recently, we completed the edging of the bunkers, and we will address pond perimeters next. As discussed in the May newsletter, the tees were fertilized in April, and the fairways were fertilized in May. The recovery has been excellent on both tees and fairways. Density and color have greatly improved, and the mowing frequency has increased to three cuttings weekly for tees and two cuttings for fairways. This mowing schedule will flip-flop as the tee growth slows and fairways continue to surge.

From a project standpoint, the sprinklers and valves were edged in May. We continue to sand and over-seed turf on the fairways and tees that struggled last summer. We will also continue to work on the thin pockets of turf throughout the summer months to keep the playing surfaces healthy. For the first time in many years, wetting agents have been applied to tees and fairways that struggle with chronic hotspots to promote healthy turf hopefully. Our irrigation technician (Chris Pitcher) has also been raising deep sprinkler heads to improve water distribution and uniformity throughout the course. The irrigation system is now fully charged, and water is running as needed.

Every year in May, our “Poa” greens start to produce seedheads. Once this process begins, most of the plants’ energy is dedicated to seed production. As a result, the turf color becomes pale, and the grass can look unhealthy. In an effort to control this process, growth regulators are applied two times over the winter. Next, the greens are double verti-cut to clean up the putting surface. Essentially, verti-cutting stands up grass that is growing horizontally and loosens or removes the Poa seedheads. Immediately following the verti-cut, the greens are mowed. The cutting height was lowered from .120” to .115” to remove the seedheads more efficiently. From our initial observations and member feedback, the putting surfaces are smoother, and the greens are more consistent overall. This summer, we will follow up with one or two more verti-cutting procedures to ensure the greens stay consistent, smooth, and speedy. Enjoy another great season of golf!

— Rick Hancock, Superintendent

Note from the Golf Committee:

As the course continues to dry out and cart restrictions are lifted, we ask that golfers still use the blue line as a guide. On par 3s, it is acceptable to use a 90-degree rule when needed, but please park on the path near the putting green.

FOR THE COCKTAIL CONNOISSEUR

The Classic Sidecar

The origin of this cocktail is, like the recipes of most classic drinks, rather cloudy. The most common belief is that the Sidecar was created in a Paris bar in the 1920s, though it's entirely possible that London was the city of its genesis. Whether you belong to the "Paris school" or the "London school," the Sidecar is indisputably made from very French ingredients.

Ingredients

- 3/4 oz. simple syrup
- 1 lemon wedge
- 1.5 oz. Cognac
- 1 oz. Cointreau
- .5 oz. lemon juice
- 1 cup ice

The procedure is extremely simple: shake the ingredients with lots of ice in a Parisian shaker (the kind with the strainer lid attached to the tin), use the lemon to moisten the rim of a martini glass, dip the rim in sugar, pour, and enjoy. However, the quality of ingredients used greatly influences the flavor of the drink. It's best to go with a mid-range quality of Cognac/Brandy. When made with the most expensive Cognac, it can lose some of its character, use the cheapest brandy, and well, you can imagine. The substitution you really don't want to make is for the Cointreau; please avoid trading the perfect balance of this French liqueur for any other orange-flavored booze, orange Curacao, or, heaven forbid, triple sec. The result may be a Sidecar by definition, but certainly not in spirit. As always, cheers!



FATHER'S DAY BBQ

Sunday, June 16 • 12-6pm

Celebrate Father's Day at Embers with a special BBQ menu! Call [360.459.4572](tel:360.459.4572) to make your reservation!.

For social & dining inquiries:

Ian Shulman

ians@indiansummorgolf.com

DINING HOURS

MON	Closed
TUE-THU	11:00am–8:00pm
FRI	11:00am–9:00pm
SAT	8:00am–9:00pm
SUN	8:00am–6:00pm
	SNACK BAR
MON	10:00am–5:00pm
FRI	10:00am–5:00pm
SAT-SUN	8:00am–4:00pm



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.

To be sure, 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 about the goings-on in every corner of the Indian Summer property. My team has to be aware of many facets of Indian Summer: 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 provide better service to everyone. If we know ahead of time that members/guests are going to visit us, 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 and 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 will have a high-volume shift based on the number of parties, I can add team members to help with service. This is especially important on themed nights such as Pasta Night, Taco Tuesday, and Thirsty Thursday.

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. Frankly, 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 OHS Prom
2	3	4 Taco Tuesday	5	6	7 Women's Member Member Prime Rib Night	8 Women's Member Member Trivia Night
9	10	11 Taco Tuesday	12 Sand & Seed Extravaganza	13 Men's Senior Cup Sip & Chip	14 Mixed Couple's Scramble Prime Rib Night	15
16 Father's Day BBQ	17	18 Taco Tuesday	19	20 Men's Member Member Wine Club	21 Outside event at 1pm Prime Rib Night	22 Men's Member Member
23 Men's Member Member	24	25 Pasta Night at Embers	26 Men's Club Home & Home	27 Women's Team Event Thirsty Thursday	28 Callaway Fitting & Demo Day Prime Rib Night	29 30

INFORMATION

MANAGEMENT TEAM

Kevin Myers | General Manager
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Rick Hancock | Superintendent
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Mike Sherman | Executive Chef
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Brian Petoletti | Head Golf Professional
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Ian Rudd | Assistant Golf Professional
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Ian Shulman | Food & Beverage
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Arashi Li | Bookkeeper
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