

SEPTEMBER NEWSLETTER

Indian Summer Golf & Country Club



IN THIS ISSUE

NEWS FROM THE GOLF SHOP

FUN EVENTS + TOURNAMENTS

HOLIDAY PROMOTIONS

CLUB EVENTS

- | | |
|-----------|--|
| Sep 5 | Women's Sip & Chip |
| Sep 6 | Couple's Scramble
+ Glow Golf |
| Sep 7 | Men's Club - Top 32 |
| Sep 13 | Men's Club - Closing
Dinner & Event |
| Sep 13-14 | Women's Club Solheim
Cup |
| Sep 14 | Trivia Night |
| Sep 14-15 | Rocky Mt. Junior Golf
Tournament |
| Sep 16-17 | Greens Maintenance
Punch & Sand |
| Sep 19 | Wine Club |
| Sep 24 | Pasta Night |
| Sep 26 | Ladies' Thirsty Thursday |
| Sep 28 | Women's Club - Closing
Dinner & Event |

See Page 7 for more event details.



GOLF SHOP NEWS

My, how time flies... this summer is moving way too fast! Let's hope for a real "Indian Summer" in terms of weather so we can keep playing the game we love with our family and friends. But wait... there's still some great golf to look forward to, so save the dates for the following events:

Thursday, Sep 5 - Sip & Chip at 4:30pm

Friday, Sep 6 - Couple's Club Scramble + Glow Golf at 5:30pm

Saturday, Sep 7 - Men's Club 'Top 32'

Saturday & Sunday, Sep 13-14 - Women's Club Solheim Cup

GOLF HOURS

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

For golf inquiries:

Brian Petoletti

brianp@indiansummerngolf.com

Congratulations to this year's Men's Club Champion, Jon McCaslin, and 1st Runner-up, Chris Reynolds! I would also like to recognize Flight 1 Net Winner, Mark Grey, and Flight 2 Net Winner, Jeff Coate! Well done, gentlemen! And with that said, the Women's Captain's Cup is underway as I'm writing to you, and I look forward to sharing their champions as well in the coming days.

Starting in September, I'd like to let the membership know that our first tee times will be at 7:00am. The Golf Shop and Range will open at 6:30am. Thank you all for updating your tee time reservations; we appreciate it, and so do your fellow members! Please call the Golf Shop anytime; we're always here to help! For the rest of the playing season, we will be warming up on the grass tees, Monday through Friday, and will be warming up on the mats on Saturday and Sunday to help minimize stress on the turf.

What your Pro wants you to know:

Spend your time developing the part of the game that will lower your scores. Too many golfers spend time on the range, trying to hit the driver further. To score well in golf, you don't need to hit the golf ball far—but you do have to hit it accurately. Off the tee, pick the club you hit the straightest. Eliminate unforced errors. Hitting the greens in regulation is the most important statistic in golf because if you achieve that, you give yourself a birdie opportunity every time.

— Brian Petoletti, Head Golf Pro



TURF TALK

Unbelievably, the end of summer is right around the corner, and the days are getting noticeably shorter. September marks the departure of our seasonal team members, and before they return to college, we are focusing on addressing details around the golf course and clubhouse landscape. The bunker perimeters will be edged and weeded. In some cases, the bunkers are being reshaped (oversized) to repair damage from collapsed edges—a process that is already underway. The pond perimeters will be cut down again, and the extensive shrubs around the clubhouse grounds will be trimmed for the final cutting of 2024.

Aerification of the greens and approaches is scheduled for the last couple of weeks in September, with the tees set to be punched in early October. Once aerification is completed, routine course maintenance will carry us into fall until the falling leaves become the priority once again.

Enjoy this last month of summer!

— Rick Hancock, Superintendent

Notes from the Golf Committee:

- Aerification is scheduled for September 16 and September 17 subject to appropriate weather conditions. We will do our best to keep nine holes open each day. Please inform any guests that you may bring.
- If you'd like to volunteer for the Golf Committee, email Kevin Myers at kevinm@indiansummergeolf.com.



HOLIDAY PROMOTIONS

Celebrate the 2024 Holiday Season at Indian Summer!

Our clubhouse, perfectly designed to fit any occasion, offers the ideal space for your private event, accommodating 25 to 250 guests. Whether it's a corporate gathering, a casual get-together, or a family celebration, we've got it all covered.

Packages Can Include:

- Themed Menus
- Specialty Linens & Centerpieces
- Catering
- Beverages
- Complementary Set Up & Clean Up

EARLY BIRD

Book your event before October 1 and take 25% off either a passed appetizer or dessert, adding an extra layer of delight to your celebration.

Ready to Plan Your Holiday Party?

Contact danm@indiansummergeolf.com to make your reservation.

FOR THE COCKTAIL CONNOISSEUR

Frosé is one of the specials I concocted for last month's Thirsty Thursday. What's not to love about this delectable frozen cocktail? Nothing. Take one of summer's delights, a rosé wine, and mix it with a bit of sugar, strawberries, and fresh lemon juice, then blend with ice to create an irresistibly delicious drink. Its low-ABV nature makes it a seasonable choice that will last you through a long September afternoon. For a touch of more excitement, you can add some flavored citrus, vodka, or even gin. This cocktail is a fantastic addition to a bar or restaurant menu, but it's also easy to make at home for friends and family any weekend.

Here's all you'll need:

750-ml bottle hearty, bold rosé (such as a Merlot or Pinot Noir)

2 cups sugar

8 oz strawberries, hulled and quartered

2.5 oz fresh lemon juice

DIRECTIONS

Pour rosé into a 13x9" pan and freeze until almost solid (it won't completely solidify due to the alcohol), 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 the syrup with strawberry flavor. Strain through a fine-mesh sieve into a small bowl (do not press on solids); cover and chill until cold, about 30 minutes.

Scrape the rosé into a blender. Add lemon juice, 3½ oz strawberry syrup, and 1 cup crushed ice, and purée until smooth. Transfer the blender jar to the freezer and freeze until the frosé is thickened (aim for a milkshake consistency), for 25–35 minutes.

Blend again until the frosé is slushy. Divide among glasses and enjoy!



Picture Courtesy: aspicyperspective.COM

For social & dining inquiries:

Ian Shulman

ians@indiansummeregolf.com

DINING HOURS

MON	Closed
TUE	11:00am–7:00pm
WED-THURS	11:00am–8:00pm
FRI-SAT	11:00am-9:00pm
SUN	11:00am–6:00pm
SNACK BAR	
MON	10:00am-5:00pm
FRI	10:00am-5:00pm
SAT-SUN	8:00am-4:00pm



EMBERS + WINE CLUB UPDATE

September is here and we're striving to ensure it's as eventful for you all as were the last few months. We have an exciting line of events coming up, and can't wait for you to be a part of it all.

To start, on September 14, we'll have Trivia Night starting at 7pm in Embers Lounge. Reservations are highly encouraged, so please come early to grab some dinner before the games kick off. On the 19th, we have our Indian Summer Wine Club Winemakers Dinner at 6:30pm, don't miss out!. We'll be serving a multi-course, plated meal paired with a selection of wines, priced around \$75-\$100 per person. Reservations will be required for this event.

On September 24, join us for Pasta Night, where you can indulge in all-you-can-eat custom pasta dishes, Caesar salad, breadsticks, and a scoop of spumoni ice cream from Olympic Mountain, all for just \$29.95. Reservations are highly suggested for this delicious deal.

We'll also keep the fun rolling with Taco Tuesdays on the 3rd, 10th, and 17th from 4-7pm. Write to me or call to inquire for further details. And finally, mark your calendars for September 26 for Thirsty Thursday, our popular ladies' night that'll surely be as epic as it was last month.

Looking forward to seeing you there!

— Ian Shulman, Food & Beverage Manager

THIRSTY THURSDAY

September 26

Sip the tastiest cocktails and enjoy
half-priced appetizers.

Call [360.459.4572](tel:360.459.4572) to make your
reservation!

SEPTEMBER

Sun	Mon	Tues	Wed	Thu	Fri	Sat
1	2	3	4	5 Women's Sip & Chip	6 Couple's Club Scramble + Glow Golf	7 Men's Club - 'Top 32'
8	9	10 Taco Tuesday 4-7pm	11	12	13 Men's Club Closing Dinner & Event Women's Club Solheim Cup Prime Rib Night	14 Women's Club Solheim Cup Rocky Mt. Junior Golf Tournament Trivia Night - 7pm
15 Rocky Mt. Junior Golf Tournament	16 Greens Maintenance Punch & Sand	17 Greens Maintenance Punch & Sand Taco Tuesday 4-7pm	18	19 Wine Club Winemakers Dinner - 6:30pm	20 Couple's Club Prime Rib Night	21
22	23	24 Pasta Night	25	26 Ladies' Thirsty Thursday - 6pm	27 Prime Rib Night	28 Women's Club Closing Dinner & Event
29	30					

INFORMATION

MANAGEMENT TEAM

Kevin Myers | General Manager
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Rick Hancock | Superintendent
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Ian Shulman | Food & Beverage
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Arashi Li | Bookkeeper
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GOLF HOURS

GOLF SHOP

MON-SAT 6:30am–6:00pm
SUN 6:30am–6:00pm

PRACTICE FACILITY

6:30am–7:00pm
6:30am–6:00pm

FIRST TEE TIMES

MON-SUN 7:00am

DINING HOURS

RESTAURANT & LOUNGE

MON Closed
TUE 11:00am–7:00pm
WED-THURS 11:00am–8:00pm
FRI-SAT 11:00am–9:00pm
SUN 11:00am–6:00pm

SNACK BAR

MON 10:00am–5:00pm
FRI 10:00am–5:00pm
SAT-SUN 8:00am–4:00pm