

OCTOBER NEWSLETTER

Indian Summer Golf & Country Club



CLUB EVENTS

- | | |
|----------------------|--------------------------|
| Oct 1 | Twilight Hours start 1PM |
| Oct 12 | Trivia Night at Embers |
| Oct 17 | Wine Club Event |
| Oct 24 | Ladies' Thirsty Thursday |
| Oct 29 | Pasta Night |
| Every Tuesday | Taco Tuesday |
| Every Friday | Prime Rib Night |

See Page 7 for more event details.

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FUN EVENTS + TOURNAMENTS

HOLIDAY PROMOTIONS



GOLF HOURS

	GOLF SHOP
MON-SUN	7:00am-5:00pm
	PRACTICE FACILITY
MON-SAT	6:30am-7:00pm
SUN	6:30am-6:00pm
	FIRST TEE TIMES
MON-THURS	8:00am
FRI-SUN	7:30am

For golf inquiries:

Brian Petoletti

brianp@indiansummerngolf.com

GOLF SHOP NEWS

In the blink of an eye, the seasons have changed. With that said, I want to take a moment to reflect on all the great memories we created this summer:

- The Men's Member-Guest event... and Scott Yenne taking everyone's money... again.
- Ho... Ho... Ho... Christmas in July at the Women's Club Member-Guest.
- 9's Enough Member-Guest and playing 52-Card Pick-up on the 1st Hole.
- The first-ever Cross-Country Horse Race.
- The Solheim Cup ending in a tie.

A big thank you to everyone who put in their time, energy, and effort to make these events so memorable!

Coming up in October...

1. We'll be kicking off an "End of Season" sale during the month of October. Sale items include, but are not limited to:
 - 15% 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
 - 15% off ALL MEN'S and WOMEN'S Shoes
2. We will be moving back to hitting off mats every day beginning October 1st.
3. The first tee times of the day will start at 8:00 a.m. Monday through Thursday, and at 7:30 a.m. on Friday, Saturday, and Sunday.
4. The Golf Shop will be open daily from 7:00 am to 5:00 pm

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 small change can make a big difference. The natural tendency is to overdo that tiny change that brought you success, so you exaggerate even more in an effort to improve, and soon, you're lost again. "Lessons aren't meant to replace practice, but to make practice worthwhile." — Harvey Penick, Coach & Mentor to Ben Crenshaw

— Brian Petoletti, Head Golf Pro



TURF TALK

Although the process of aerification is frustrating for both golfers and golf course managers, it is a proven maintenance practice that occurs every spring and fall on golf courses around the country and the world. Unfortunately, aerification can leave the greens' surface uneven, lumpy, and bumpy due to the aggressive nature of the process. Another common irritation is when wet sand builds up on the ball as it rolls across the green. So why do we aerify if it's frustrating for everyone?

Aerification is essential for managing thatch and organic matter in the upper portion of the green profile. When this process is neglected, the overall health of the green suffers, and the soil profile becomes inhospitable to plant root development. During the summer months, playing surfaces can become compacted and even hydrophobic, repelling water. This condition quickly leads to unhealthy turf, which will continue to deteriorate unless treated.

In wetter months, excessive thatch leads to extremely spongy surfaces, preventing water from moving efficiently through the soil profile and lingering in the upper layers. This increases disease pressure, which can rapidly damage the turf. When greens are saturated, oxygen becomes scarce—yet oxygen is vital for respiration, a process that converts stored food into energy in the plant roots. Good air exchange in the upper soil profile is critical for plant survival.

While thatch and organic matter can naturally break down through aerobic decomposition by microorganisms, anaerobic breakdown occurs when oxygen is lacking. In such cases, the greens deteriorate quickly due to a process known as black layer, where sulfur gas builds up in the profile, poisoning the root zone and causing the turf to deteriorate. Compromised greens become vulnerable to disease and are less resilient to weather extremes. Needle-tining the greens throughout the winter improves water and air movement through the soil profile, helping to avoid these problems.

I've personally experienced this situation on older native soil "push-up" greens where aerification was reduced to just once per year. We found ourselves having to pull cores from the greens in the middle of winter to improve oxygen movement and drainage. While this kept the greens alive through the winter, they were extremely thin come spring and took several seasons to fully recover.

Thank you for your patience during the aerification process!

— Rick Hancock, Superintendent



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

Ready to Plan Your Holiday Party?

Contact danm@indiansummorgolf.com to make your reservation.

Notes from the Golf Committee:

- If you'd like to volunteer for the Golf Committee, email Kevin Myers at kevinm@indiansummorgolf.com.
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FOR THE COCKTAIL CONNOISSEUR

The Last Word was first served at the Detroit Athletic Club, circa 1915. Created just before the start of Prohibition, likely by bartender Frank Fogarty, it stands as one of the most successful pre-Prohibition-era drinks and comes remarkably close to the notion of a “perfect” cocktail. Composed of gin, green Chartreuse, maraschino liqueur, and fresh lime juice, the Last Word had some staying power and appeared in Ted Saucier’s 1951 book, *Bottoms Up*. However, by then, it had mostly fallen out of favor, retreating to the forgotten corners of cocktail history after World War II.

After decades of being lost to time, the Last Word was one of the first pre-Prohibition drinks to lead the cocktail revival of the early 2000s. Murray Stenson, then a bartender at Seattle’s Zig Zag Café, rediscovered the equal-parts classic in Saucier’s book. He started shaking up the drink for his guests, and from there, the Last Word’s popularity soared. Before long, it became a staple in craft cocktail bars across the country, celebrated for its perfect balance of sweet, sour, and herbal flavors.

To this day, the Last Word remains one of the most “riffed-upon” cocktails, inspiring countless variations.

Recipe:

0.75 oz gin

0.75 oz green Chartreuse

0.75 oz maraschino liqueur

0.75 oz freshly squeezed lime juice

Garnish: brandied cherry

Procedure:

Combine all ingredients (except the garnish) in a cocktail shaker and shake with ice until the outside of the tin turns frosty. Strain the drink into a chilled coupe or martini glass, and garnish with a brandied cherry.



Picture Courtesy: delish.com

For social & dining inquiries:

Ian Shulman

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DINING HOURS

MON	Closed
TUE	12:00pm–6:00pm
WED-SAT	12:00am–8:00pm
SUN	12:00pm-6:00pm

*Snack Bar is currently closed for the season, and will reopen in the spring season of 2025.



EMBERS + WINE CLUB UPDATE

By the time you're reading this, the 2024 season will be winding down, possibly leaving another epic summer in the rearview mirror. There's always hope that Mother Nature will smile upon us and extend the season just a bit longer. You never know...stranger things have happened! We can only hope that the nice weather continues toward our namesake. Regardless, here at Indian Summer G&CC, we'll keep doing what we do best—"Hosting Great Days," whatever that may entail.

With the change of season, we typically notice how our palates and cravings shift as well. When salads are perfect for beating the heat in the thick of summer, we now find ourselves longing for warm, comforting foods. Rest assured, the Embers menu will start to reflect this transition. As the bright citrus and fruity beverages of the warmer months fade, we begin to look forward to hints of herbs and spices like cinnamon, nutmeg, rosemary, and thyme. We move from vodka and Sauvignon Blanc to Cabernet, bourbon, and brandy. In the kitchen, we shift from bright, acidic, grilled dishes to heartier concoctions that simmer away in thick pots for hours, yielding tender, meaty dishes that cut through the cold and warm the bones.

We can consider ourselves fortunate to live in the great Pacific Northwest, where we experience true seasons.

Don't forget to visit us at Embers Restaurant & Lounge for our great service, warm hospitality, and stellar views. Whether it's after a brisk round of golf, a dinner with your special someone, or hanging out with friends—we're here for you.

Here's a short list of events you can count on for the month of October:

Taco Tuesdays: 10/1, 10/8, 10/15, 10/22

Trivia Night: 10/12 @ 7:00 p.m.

Thirsty Thursday: 10/24 @ 5:30 p.m.

Pasta Night: 10/29

THIRSTY THURSDAY

October 24

Sip the tastiest cocktails and enjoy
half-priced appetizers.

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

OCTOBER

Sun	Mon	Tues	Wed	Thu	Fri	Sat
		1 Twilight Hours start from 1PM beginning this day	2	3	4	5
6	7	8 Taco Tuesday 4-7pm	9	10	11 Prime Rib Night	12 Trivia Night - 7pm
13	14	15 Taco Tuesday 4-7pm	16	17 Wine Club Event	18 Prime Rib Night	19
20	21	22 Taco Tuesday 4-7pm	23	24 Ladies' Thirsty Thursday - 5:30pm	25 Prime Rib Night	26
27	28	29 Pasta Night	30	31		

INFORMATION

MANAGEMENT TEAM

Kevin Myers | General Manager
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Dan Merscher | 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
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