

Indian Summer GOLF & COUNTRY CLUB

Spring 2025 Newsletter

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DIRECTORY

Kevin Myers

General Manager

(360) 459-2708 • kevinm@indiansummergolf.com

Brian Petoletti

Head Golf Professional

(360) 459-3794 • brianp@indiansummergolf.com

Dan Merscher

Catering & Sales Manager (360) 412-8300 • <u>danm@indiansummergolf.com</u>

Ian Shulman

Food & Beverage Manager

(360) 923-1075 • ians@indiansummergolf.com

Rick Hancock

Superintendent

(360) 459-2707 • rickh@indiansummergolf.com

Pro Shop

(360) 459-3772

Embers Restaurant

(360) 459-4572

A NOTE FROM THE General manager

We are thrilled to kick off another great season at Indian Summer! Our professional staff, along with the Men's, Women's, and Nine's Enough clubs, have put together an exciting golf schedule, and our food and beverage team has planned some fantastic social events. Our last Trivia Night saw a record turnout, and we're excited to continue the fun every second Saturday of the month!

With our newly renovated bar and dining room, we're also introducing new events, including Bango—Music Bingo—on Saturday, March 29th! If you had reservations for February's event,



we'll be reaching out soon to confirm your spot for March. Plus, live music in the lounge is on the horizon—stay tuned for artist and date announcements!

As the sun finally broke through in late February, so did a wave of new membership inquiries! Please join us in welcoming our newest members: Suzanne Smith, Kristin and Robert Hatfield, Michael Lind, Ryan Clement, and Dale McNall. A warm welcome back to Suzanne Locking, Jim and Lisa Smego, and we look forward to seeing all our snowbirds return soon.

A huge thank you to our incredible turf team for their hard work in some truly challenging conditions over the past few months. If you see them out on the course, be sure to give them a shoutout—Rick Hancock, Dan Neal, Chris Pitcher, Thomas Germain, Jonathan McDonald, and Scott Daboll, we appreciate all you do!

We can't wait for another fantastic season ahead. See you at the club!

Kevin Myers General Manager



Words From The Shop

I don't think I've ever been more excited and ready to get the golf season started! I hope you all are just as ready.

I'm happy to share that the Men's, Women's, and 9's Enough Clubs have done an outstanding job planning a fantastic season! The Women's Club Open Play begins on Tuesday, April 1st, Twilight Golf kicks off on Thursday, April 3rd, and their Opening Lunch Meeting will take place on Saturday, April 5th. The Men's Club Opening Event is set for Saturday, April 12th! The Nine's Enough group will be playing on Tuesdays this season, following the



Women's Club. Their Kickoff Meeting and Clinic will be on Tuesday, April 15th—mark your calendars!

We also have a full schedule of Club Fitting Days planned with Callaway, TaylorMade, Titleist, and Srixon-Cleveland. Here are the upcoming fitting days:

TaylorMade – Friday, April 4th, from 11 AM - 3 PM Callaway – Saturday, April 12th, from 12 PM - 4 PM Titleist – Saturday, May 3rd, from 12 PM - 4 PM (\$100 fitting fee applied to purchase)

New this season is the "No Alibi" game, hosted on Thursdays at 10 AM by none other than yours truly! The "No Alibi" format is easy, fun, and combines "what's working today" with a bit of strategy. I'm really looking forward to playing alongside our members—and after the round, there's no alibi for not joining me for lunch in the restaurant!

With just a few short weeks before competitions begin, now's the perfect time to get your game into shape. My three-lesson package is a great way for any golfer to have their swing evaluated, identify the one or two key areas for improvement, and get the drills and feedback needed to make real progress!

This season, we're bringing in a variety of new merchandise vendors to make sure you look as great as your game does! New apparel arrivals start hitting the shelves in late March and early April—stop by and check out what's new!

Most importantly, my team and I are here to ensure your golf experiences are exceptional every day. When we arrive at Indian Summer, it's to serve our golfing community. If there's anything we can do to help, please let us know!

Now... tee it high and let it fly!

Always here to help,

Brian Petoletti Head Golf Professional

Keeper of the Greens

The prolonged freeze period that we endured from mid-January into February forced the golf course into a dormant state. It will take a couple of weeks of warmer temperatures to wake up the turf. Unfortunately, the freeze opened the door to pythium damage on several greens. Scheduled fungicide applications to treat the greens were ineffective, as the product only works when in contact with the root system. The frozen soil profile made this impossible. At this time, temporary greens have been added on holes 5, 10, and 13 to minimize further damage from foot traffic. Surface thinning is



visible on 10 and 13, and a couple of other greens have discolored pockets of turf that are concerning, but they will remain open unless their condition deteriorates further. In some cases, the discoloration is likely due to dormancy.

We are taking several steps to initiate the healing process:

On Monday, February 17th, the affected greens were treated with fungicides to control the pythium and minimize further damage. There will be several follow-up treatments to ensure that the disease has been effectively shut down. A slow-release application of fertilizer was also applied to the greens. The warmer temperatures will help the turf utilize the nutrients and accelerate the healing process. If low temperatures remain above freezing, the turf will "wake up" much faster from its dormant state.

Greens 5, 10, 13, and the small putter were needle-tined on Tuesday, February 18th, to accelerate water movement through the profile and increase air circulation. Drier conditions are desirable for healing, whereas long-standing moisture following heavy rainfall promotes disease. Mowing will likely be delayed on these greens until there are signs of growth and recovery. The cutting height will initially be raised slightly to reduce stress and then lowered again once there are consistent signs of overall improvement.

Depending on the extent of the damage (yet to be determined), overseeding will be an option to help fill in any thinned pockets of turf. We will also be borrowing two green covers from Hawks Prairie, also known as "grow mats," to assist in the healing process. These covers are designed to insulate the turf while allowing sunlight to penetrate even when covered. Raising the soil temperature is very important for accelerating growth and recovery.

Thank you for your patience while we navigate this recovery process. Feel free to email me at rickh@indiansummergolf.com if you have any questions or concerns.

Rick Hancock Superintendent

SOCIAL & DINING

Ian's Corner

Spring is finally here, and we're looking right down the barrel of another great golf season in the PNW! Along with the Men's and Women's Club openers, we've got special holiday events like Easter (April 20th) and Mother's Day (May 11th) to look forward to. But here at Indian Summer, we like to pack the calendar with fun social and food & beverage activities for everyone to enjoy. If that's not enough fanfare for you, let's add in the fresh and tasty menu items coming out of the kitchen and bar daily!



Speaking of the Embers restaurant, you have to stop by and check out the new look. We made some major improvements this past off-season (with more to come), and we're ready for you to enjoy the benefits of our bigger, brighter space.

Now, to get you even more excited about the 2025 season, here are just a few of the weekly and monthly happenings at the Indian Summer clubhouse. Along with the everyday hospitality you've come to expect from my crew and me, you can look forward to many fun experiences, including Pasta Night, Thirsty Thursday, Friday Prime Rib Nights, Trivia Night, Bingo, and the Indian Summer Wine Club—just to name a few!

Ian Shulman Food & Beverage Manager

For the Cocktail connoisseur:



The Classic Sidecar

The origin of this cocktail, like the recipes of most classic drinks, is 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 its city of genesis. Whether you belong to the "Paris school" or the "London school," the Sidecar is indisputably made from very French ingredients.

INGREDIENTS

0.75 oz simple syrup1 lemon wedge1.5 oz Cognac1 oz Cointreau0.5 oz fresh lemon juice1 cup ice

The procedure is extremely simple: shake the ingredients with plenty 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 Cognac or 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 one substitution you really don't want to make is for the Cointreau. Please resist the urge to trade the perfect balance of this French liqueur for any other orange-flavored booze—orange Curaçao or, heaven forbid... triple sec. The result may be a Sidecar by definition, but certainly not in spirit.

As always... Cheers!

Ian Shulman Food & Beverage Manager

ladies Light 1

SPECIAL COCKTAILS FROM 5:30 PM!

MARCH 20 | APRIL 24 | MAY 29

CALL 360.459.4572 TO RSVP.

PSTY THURSDA

Every Second Saturday of the Month

Fille Might

FUN BEGINS AT 7 PM

March 8 | *April 12* | *May 10 Call 360.459.4572 with questions.*

Let's Get Social

While golfers are looking forward to longer days and sunshine, our banquet team is gearing up for something just as exciting—wedding season! With several unique weddings on the horizon, we're hard at work planning every little detail to create unforgettable memories for our guests.

But weddings aren't the only thing keeping us busy! We're also preparing for an exciting lineup of member and golf events. Kicking things off is the Blarney Blast auction for cancer research—it's



sure to be a blast (hopefully, the bagpipes won't be too loud!). And just when you think that can't be topped, the Master Builders' Kentucky Derby-themed auction will take a run for the roses! Chef is looking forward to impressing homeowners with a whole pig Hawaiian luau, but personally, I'm most excited for the Murder Mystery Dinner!

And there's more! Our monthly Wine Club, Easter and Mother's Day Buffets, and Breakfast with Dad continue to be club favorites. But we're also introducing some fresh new experiences in 2025, including our first annual Brewer's Dinner—a five-course plated meal perfectly paired with locally crafted beer. Not a beer fan? No worries—join us for Trivia Night or Music Bango at Embers Lounge.

No matter the event—big or small—our team of hospitality professionals is here to make every moment special.

We can't wait to celebrate with you!

Dan Merscher Catering & Sales Manager





Brunch Buffet 10am–2pm\$52.99\$27.99\$47.99ADULTSCHILDRENSENIORS

Enjoy your Easter Brunch favorites! Featuring: Eggs Benedict, Fresh Seafood, and Chef Carved Beef



For reservations, email danm@indiansummergolf.com or call 360.459.4572



SUNDAY, MAY 11, 10AM-2PM

FEATURING EGGS BENEDICT, FRESH SEAFOOD, AND CHEF CARVED BEEF





FOR RESERVATIONS, EMAIL DANM@INDIANSUMMERGOLF.COM OR CALL 360.459.4572









Indian Summer GOLF & COUNTRY CLUB

Your Perfect Day, Hosted By Us!

SAVE \$500-Book by April 30, 2025.

Email danm@indiansummergolf.com to explore offerings and dates in 2025.

*Offer valid only on venue rental feel for new bookings only. To redeem, mention this offer at time of booking. Food and beverage minimums will apply.

GOLF DRESS CODE

We ask that our members and their guests honor our dress code. This dress code applies to the golf course and all practice areas. It is important that everyone in your group, including children, is dressed appropriately. Please feel free to contact the Golf Shop with any questions.

MEN

ACCEPTABLE Shirts with collars and sleeves, slacks, and golf shorts up to three inches above the knee.

NOT ACCEPTABLE Tank tops, tee shirts, fishnet tops, cutoffs, jams, sweat pants, athletic pants, denim (of any color), jeans, bathing suits, tennis shorts or other athletic shorts more than three inches above the knee, and drawstring slacks or shorts.

WOMEN

ACCEPTABLE Dresses, skirts, slacks, golf shorts, and blouses. Skirts and shorts must be no shorter than four inches above the knee.

NOT ACCEPTABLE Halter tops, sleeveless tee shirts, fishnet tops, bathing suit, sweat pants, athletic pants, yoga pants, cargo pants, denim (of any color), jeans, tennis dresses or athletic shorts, and drawstring slacks or shorts.

SHOES

ACCEPTABLE Spikeless golf shoes are required. The Golf Shop must approve use of shoes other than golf shoes.

NOT ACCEPTABLE Football spikes, baseball spikes, and other turf shoes.









MARCH 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3	4	5	6	7 Prime Rib Night	8 Trivia Night at 7pm
9	10	11	12	13	14 St. Patrick's Day Celebration Prime Rib Night	15 St. Patrick's Day Celebration
16 St. Patrick's Day Celebration	17	18	19	20	21 Prime Rib Night	22
23	24	25 Pasta Night	26	27 Wine Club Winemakers Dinner at 6:30pm	28 Prime Rib Night	29 Bingo at 6:30pm

April 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4 Prime Rib Night	5
6	7 Aerification	8 Aerification	9 Aerification	10	11 Prime Rib Night	12 Trivia Night at 7pm
13	14	15	16 Bingo at 6:30pm	17	18 Prime Rib Night	19
20 Easter Brunch 10am to 2pm	21	22	23	24 Thirsty Thursday at 5:30pm	25 Prime Rib Night	26
27	28	29 Pasta Night	30			

May 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2 Prime Rib Night	3
4	5	6	7	8	9 Prime Rib Night	10 Trivia Night at 7pm
11 Mother's Day Brunch	12	13	14	15	16 Prime Rib Night	17
18	19	20	21 Bingo at 6:30pm	22	23 Prime Rib Night	24
25	26	27 Pasta Night	28	29 Thirsty Thursday at 5:30pm	30 Prime Rib Night	31

CLUB HOURS

GOLF

	GOLF SHOP	FIRST TEE TIME		
MON-THURS	7:00am-5pm	8am		
FRI-SUN	6:30am-5pm	7am		
MONDAY	PRACTICE FACIL 7:00am-2pm	ITY Clean Pick & Maintenance		
TUES-THURS	7:00am-1 Hour Before Sunset			
FRI-SUN	6:30am-1 Hour Before Sunset			

ADMINISTRATION OFFICE

MONDAY - FRIDAY

9am-5pm

EMBERS RESTAURANT & LOUNGE

MONDAY

TUESDAY

WEDNESDAY-SATURDAY

SUNDAY

CLOSED

12pm-6pm

12pm-8pm

12pm-6pm

