



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 • events@indiansummergolf.com

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 off to a fantastic start to the 2025 golf season, with our course in excellent condition thanks to our superintendent, Rick Hancock, and his crew—including long-time team members Dan Neal and Christian Pitcher.

We've also hosted some exciting events in the newly renovated Embers Restaurant and Lounge, including live music from Seth Stauffer and Music Bango, both of which have packed the house! We look forward to hosting more of these events, along with other favorites such as Trivia Night, Thirsty Thursday, and Pasta Nights. Stay tuned for more dates!



We would like to recognize several team members who have gone above and beyond, earning themselves the title of Team Member of the Month. They are: Alex Perez – Kitchen, Thomas Germain – Greenskeeper, Ben Kile – Golf Shop, Johnathan Fulton – Greenskeeper. Additionally, our Team Member of the Year for 2024 was our mechanic, Scott Daboll. Please join us in congratulating these dedicated team members!

Unfortunately, we are also saying goodbye to our Catering Manager, Dan Merscher, as he leaves us in early June to pursue a new adventure. Dan will be greatly missed. We are actively working to fill his position. In the meantime, please direct any catering or event questions to events@indiansummergolf.com, where your inquiries will be answered promptly.

Also, we're excited to welcome our new and old club members:

New Members	Returning Members		
Dale McNall	Suzanne Locking		
Ryan Clement	Hyung and Young Lee		
Ken Query	Jim & Lisa Smego		
Dick Clintworth	John Hung		
Ayden Devert	John Robertson		
Brenden Cole	Jeremy Hambly		
	Dennis and Bobbie Mydlar		
	Kyle Barker		
	Heide Toepke		
	Terry Taylor		
	Alex Williams		

Kevin Myers General Manager



Words From The Shop

The 2025 Season is off to a roaring start! We've kicked off the season with great energy, and it's been exciting to see all of our clubs—Men's, Women's, 9's Enough, and Couple's Club—already in full swing.

The highlight of the Women's season so far has been their first Horserace. Despite some rough weather and fierce competition, the event was a hit. The Men's Club has already hosted their President's Cup—congratulations to Mark Grey, the Overall Gross Winner, and to Kyle Barker, Jeff Randich, Harold Wright, and David Dickson,



our Flight Winners! The Men have also held the Indian Summer Cup. Hats off to "The Vipers" and their Captain, David Dickson, on a fantastic win!

Participation in the 9's Enough Club is growing, and it's been heartwarming to see such a wonderful group of women enjoying Tuesday morning golf and camaraderie. Our first Couple's Club event of the season ended in an incredible five-way tie! Two teams tied for first, and three tied for second. Even after a tie-breaker (most difficult to least difficult hole), they still tied—so yes, everyone truly went home a winner!

Upcoming Events in June

There's plenty of golf to look forward to in the coming weeks, so make sure to mark your calendar.

Women's Member-Member – June 6-7 Men's One-Day Member-Guest – June 7 Couple's Club – June 13 Men's Member-Member – June 19, June 21-22 Men's Home & Home with Canterwood – June 18, June 25 Women's Sip & Chip – June 26 Men's Senior Cup – June 27

Demo & Fitting Days

XXIO & Srixon – June 14, 11 AM – 3 PM Callaway – June 18, 11 AM – 3 PM TaylorMade – July 11, 12 PM – 4 PM Callaway – July 19, 12 PM – 4 PM

Always here to help,

Brian Petoletti
Head Golf Professional

KEEPER OF THE GREENS

Summer is closing in, and it has been a relatively dry spring thus far. The weather has been great for playability as well as turf maintenance projects. Thanks to the dry conditions, we were able to address numerous course improvement projects.

In March, low-hanging branches throughout the course—especially along the cart paths—were pruned to improve visibility and clearance for golf carts. Branches at the bases of many trees were also raised to help increase the pace of play. In the prairie between



holes 10 and 11, dozens of alders were cut down to increase winter lighting for the 10th green. These alders were growing out of multiple stumps, which were chipped up and mulched. The cedar that crowded the 17th white tee was also removed to improve the health of the tee by increasing sunlight exposure.

In April, the turf maintenance team completed spring aerification on the greens, tees, and approaches. Dandelions were treated to reduce their presence on the course. Due to the dry weather, the irrigation system was activated earlier than usual, and limited watering cycles were initiated as needed. Normally, we don't begin watering until mid to late May. As always, Chris has been busy maintaining the irrigation system—replacing sprinklers that aren't working and valves that are failing due to age.

In early May, 65 tons of sand were added to numerous greenside bunkers, including those on holes 3, 4, 7, 9, 10, 12, 13, 15, 17, and 18. The bunkers were then edged. Fairways and tees were fertilized in the second week of May, and wetting agents were applied to tees that struggle with chronic hot spots. The greens were verti-cut twice in May to remove seed heads and smooth out the putting surfaces. Edging of sprinklers and valves is currently underway.

From June through September, the turf team will primarily focus on course grooming and detail work. There is very limited time for projects until the grass slows down in late fall. As always, have a great summer, and thank you for your continued support of the turf maintenance team!

Rick Hancock Superintendent



IAN'S CORNER

And just like that, the season is in full swing (pun completely intentional). The Men's and Women's Clubs have begun cycling through their exciting events, and now all we need is the weather to be a bit more cooperative. Regardless of what it looks like outside, the Embers Restaurant, Indian Summer Refreshment Cart, and the Shady Oaks Snack Bar crews will be hard at work doing what we do best... "Hosting Great Days."



Hopefully by now you've met Maddy and Hannah, our bubbly Refreshment Cart servers (you'll also see Hannah serving up cocktails and fine meals in Embers alongside Meghan and Lani). Another new addition is Leilani, who will be holding it down in the Snack Bar for the 2025 season. Feel free to swing by and introduce yourself so they can get to know all you nice folks. Soon enough, they'll be calling you by name and anticipating your wants and needs while you enjoy our beautiful property.

To be sure, the calendar is packed with fun events—some new and others that have been around a while. Among the new additions was live music by country artist Seth Stauffer in the Embers Lounge on Saturday, May 24th. Also quickly becoming a favorite is "Bango: Music Bingo," taking place in June (exact date TBD), hosted by the "locally world-famous" personality, Shawna Myers. Do yourself a favor and make a reservation with a few good friends for a night to remember, as this artist has plenty of followers who show up to pack the place.

Recurring favorites include Trivia Night on the second Saturday of each month, Pasta Night on the final Tuesday of the month, and Thirsty Thursday on the last Thursday (a ladies-only event).

The next time you stop by our newly renovated, bigger, and brighter restaurant and lounge, make sure to try something new from the Embers Wine List. I'm especially excited about new additions like Dunham Sauvignon Blanc, Torii Mor Willamette Valley Pinot Noir, and a Syrah from Kerloo Cellars. Also new is the Hedges CMS Blend (Certified Biodynamic and Organic), which is great on its own but especially excellent when paired with anything meaty and grilled.

Don't hesitate to email me (<u>ians@indiansummergolf.com</u>) with any questions about any or all of these events. Cheers!

Ian Shulman

Food & Beverage Manager

FOR THE COCKTAIL CONNOISSEUR:



THE MULE

In the 1930s, G.F. Heublein Bros., a food and liquor distributor based in Connecticut, acquired Smirnoff vodka—despite the fact that the spirit was wildly unpopular in the U.S. Fast forward to 1941: a fortuitous meeting took place between John Martin, president of G.F. Heublein Bros., and John Morgan, owner of Cock 'n' Bull products and the Hollywood bar of the same name. The two found themselves in a New York bar, drowning their sorrows—Martin over his dismal vodka sales, and Morgan because 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—along with a little fresh lime juice—and came up with an idea to save both their hides: the Moscow Mule. Nobody seems to know exactly where the name came from, but there's a rumor that a woman in the same bar was trying to sell her hammered copper mugs. Coincidence? I think not.

Below are the recipes for the original, along with a few popular riffs on the classic. Enjoy!

Moscow Mule: 1.5 oz vodka (pref. Russian), 4 to 6 oz. Ginger Beer, 0.5 oz. lime juice, Lime wheel for garnish

Kentucky Mule: 2 oz. bourbon (the real stuff), 4 to 6 oz. Ginger Beer, 0.5 oz. lime juice, Lime wheel or mint for garnish

Irish Mule: 2 oz Irish whiskey, 0.5 oz lime juice, 6 oz Ginger Beer

Glasgow Mule: 1.5 oz blended scotch whiskey, 0.5 oz St. Germain, 0.75 oz lemon juice, Dash Angostura bitters, Fill with Ginger Beer, Lemon wheel or candied ginger for garnish

Spicy Mule: 2 oz vodka, 4 oz Ginger Beer, 1 oz lime juice, 0.5 oz Cointreau or Grand Marnier, 2-3 jalapeno rings for garnish

Ian Shulman

Food & Beverage Manager





Every Second Saturday of the Month

FUN BEGINS AT 7 PM

June 14 | July 12 | August 9

Call 360.459.4572 with questions.

LET'S GET SOCIAL

Dear Members and Friends,

Summer is upon us, and we're thrilled to unveil a season packed with unforgettable experiences, festive flavors, and elegant celebrations! Whether you're here to toast love, indulge in local brews, or don your derby finest, we've curated something special just for you.



Wedding bells are ringing louder than ever this season! Our beautiful clubhouse and sweeping greens have become the go-to destination for couples saying their vows in style. If you're attending a wedding here—or planning one—expect breathtaking views, bespoke menus, and champagne toasts under the stars. Limited fall 2025 dates remain—book your tour now!

Beer lovers, rejoice! Join us on Thursday, June 26th, for an exclusive multi-course dinner hosted by Indian Summer and local craft breweries Well 80 and 3 Magnets. Each dish will be paired perfectly with hand-selected local brews. Bragging rights are on the line for the best brew in town, and the brewers will be on site to plead their case. With Washington producing over 70% of the country's hops, these brewers might have more ingredients to work with than Chef Mike! With limited seating—RSVP early!

Residents, mark your calendars for Thursday, July 10th, as the Club transforms into an island paradise for our beloved HOA Summer Picnic! Bring the whole family for music, tiki-themed drinks, and tropical eats. Hawaiian shirts encouraged!

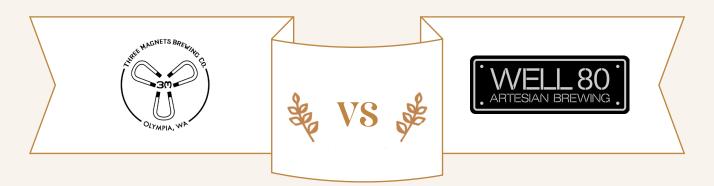
With several Kentucky Derby-themed events this year, guests are sure to enjoy mint juleps, southern-inspired hors d'oeuvres, and possibly—a horse on the course for the Master Builders Live Auction?! Let's raise our paddles and our spirits for an evening of fun and fundraising for our community with what is sure to be a memorable event.

Dan Merscher

Catering & Sales Manager



BREWERS' BRIGHT ©



Who's Got the Best Brew in Town?



Thursday, June 26 6PM



\$60 per person \$100 per couple



Includes a 5-course feast paired with six 5-ounce beer tastings

Join us for an evening of brews, bites, and bragging rights! Enjoy a delicious 5-course meal perfectly paired with top-notch beers. Sip, savor, and cast your vote for your favorite beer to help us crown the best brew in town!



Seats are limited scan here to reserve your spot today!



For questions, email danm@indiansummergolf.com



360.412.8300



Sunday, June 15 | 8-11am

Adults: \$24.95 Kids: \$19.95

Join us for Father's Day at Indian Summer and enjoy a special meal featuring chicken fried steak, eggs, potatoes, fresh fruits, and pastries.

Call 360.459.4572 to make your reservation.





Your Perfect Day, Hosted By Us!

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

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.









JUNE 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
					Women's Club Member Member	Women's Club Member Member
					Prime Rib Night	Men's Club Guest Day at 2pm
8	9	10	11	12	13	14
					Prime Rib Night	Trivia Night at 7pm
					Couple's Club	XXIO & Sri- xon Demo & Fitting Day, 11am-3pm
Father's Day Breakfast, 8-11am	16	17	Callaway Demo & Fitting Day, 11am-3pm	19 Wine Club Juneteenth Half Price Guest Day, after 12pm Men's Member Member	20 Hardel Golf Tournament by Member Emmanouel Piliaris Prime Rib Night	Music Bango Men's Member Member
22	23	24	25	26	27	28
Men's Member Member		Pasta Night	Men's Home & Home with Canterwood	Thirsty Thursday at 5:30pm Brewers' Night Dinner at 6pm Women's Sip & Chip	Prime Rib Night	Callaway Junior Camp

JULY 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDA	Y THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5
					Half Price Guest Day after 12pm Prime Rib	
					Night	
6	7	8	9	10	11	12
				Women's Club Member Member	Women's Club Member Member	Trivia Night at 7pm
				HOA Summer Picnic	Prime Rib Night	
					TaylorMade Demo & Fitting Day, 12-4pm	
13	14	15	16	17	18	19
				Outdoor Wine Club BBQ	Couples Club Prime Rib Night	Music Bango Outdoor Men's Club Championship
						Callaway Demo & Fitting Day, 12-4pm
20	21	22	23	24	25	26
Men's Club Championship					Men's Club One Day Member Member	Callaway Junior Camp
					Prime Rib Night	

AUGUST 2025

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











CLUB HOURS

Golf

FIRST TEE TIME

MON-FRI 6:00am-6:00pm 8am

SAT-SUN 5:30am-6:00pm 7am

PRACTICE FACILITY

MONDAY 6:00am-4:00pm Clean Pick & Maintenance

TUES-FRI 6:00am-Dusk

ADMINISTRATION OFFICE

MONDAY - FRIDAY 9am-5pm

EMBERS RESTAURANT & LOUNGE

MONDAY CLOSED

TUESDAY 11am-6pm

WEDNESDAY-SATURDAY 11am-8pm

SUNDAY 11am-6pm

