



Indian Summer
GOLF & COUNTRY CLUB

Fall 2025
Newsletter

A black golf flag with a gold emblem and the text "Indian Summer GOLF & COUNTRY CLUB" is mounted on a wooden pole in a golf hole. The background shows a lush green golf course under a clear blue sky with some trees in the distance.

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Superintendent

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Pro Shop

(360) 459-3772

Embers Restaurant

(360) 459-4572

A NOTE FROM THE GENERAL MANAGER

Welcome to our newest members:

Micah Tilley, Mark Ellis and Family, Dan Hawks and Family, Conley Sampson and Family, Robert Anderson, and Dale Hedden. We're thrilled to have you join our community!

If you're interested in volunteering for the Golf Committee, please reach out to Kevin Myers at kevinm@indiansummergeolf.com

Mark your calendars for upcoming events: Men's and Women's Club Championships, Trivia Nights, Wine Tastings, Music Bango, Glow Ball, Thirsty Thursdays, holiday celebrations, and much more. Fridays continue to feature Prime Rib Night at Embers.

We look forward to seeing you around the club!

Kevin Myers
General Manager



GOLF



WORDS FROM THE SHOP

Wow! It's hard to believe we're moving from summer into fall, "time flies when you're having fun!" And what a season it has been, with fantastic golf from the Men's and Women's Clubs, 9's-enough, the Couple's Club, and, of course, plenty of fun along the way!

Season Highlights:

Women's Club: Celebrating their 25th year, the Women's Club had an incredible season! The first Horse Race saw 12 brave women take on challenging weather with determination and smiles. In the Women's Member-Member, Carter Schick and Emily Boone claimed 1st Gross, with Rita Mercer and Debbie Reck taking 1st Net. In the Member-Guest, Carter Schick and Anne Boone earned 1st Gross in the Derby Dominators Flight, while Linda Nelson and Coleen Parnell took honors in the Lucky Longshots Flight.

Men's Club: The season kicked off with a new 1-Day Member-Guest event—Brian Berkley and his guest Zack Dzingle took 1st in the White Tees Flight, and Harold Wright Sr. with Paul Maudslien captured 1st in the Combo Tees Flight. Men's Club Championship Gross honors went to Jeff Randich, with Paul Maloney as runner-up, and Brian Berkley claimed 1st Net. Mike Duggins and Steve Strong took top honors in the Men's Member-Guest. And it was great to see a home victory in the Home & Home match play against Alderbrook!

9's-enough Club: The highlight was the Happy, Happy, Happy Member-Guest with a Happy Gilmore theme—a fun-filled day with fantastic turnout. Membership is growing, and the skills clinics have been a hit!

Couple's Club: Maybe the "Everyone Goes Home a Winner" Club is a better name! Two of the four events saw almost the entire field paid out due to multiple ties. A huge thanks to Chef Mike and his team for the fantastic dinners!

But the season isn't over yet!

September Super Sale: 25% off all apparel and shoes!

Upcoming Events:

Men's & Women's Combined Horse Race – September 3

Men's Club Top 32 – September 6

Men's Club Closing Event – September 13

Glow Ball - September 26th

Women's Club Closing Event – September 27

Home & Home with Meridian Valley – October 1 & 8

Always here to help,

Brian Petoletti

Head Golf Professional



KEEPER OF THE GREENS

It's hard to believe we've reached the final month of summer. The days are noticeably shorter, with sunrise now after 6:00 a.m. This season has brought a long, hot stretch, less than an inch of rain from June through August and more than a dozen days in the 90s.

For the maintenance team, September marks the start of fall projects. Aerification of greens, tees, and approaches will take place throughout September and October. Tee aerification will ideally be completed before the greens, though the exact schedule will depend on weather and course availability. This fall, we're excited to introduce a new deep-tine aerator, which will allow us to open the fairways and improve water movement through the soil. This process firms the fairways, providing better conditions for cart traffic.

Following aerification, much of mid-October through November will be dedicated to clearing debris from both deciduous and evergreen trees. Seasonal winds keep us busy year-round, but the first major fall wind events bring a heavy load of organic material requiring significant time and resources to manage. Once the course is cleaned and the soil has absorbed fall rains, we'll put the deep-tine aerator back to work on fairways, tees, and compacted areas. Wetter soil allows the machine to reach greater depths, improving long-term turf health.

During winter, our focus shifts to repairing damaged turf, including worn fairway hotspots, compacted cart-path exits, and bunker edges in need of attention.

Enjoy the remainder of summer, and here's hoping the weather lives up to our namesake!

Rick Hancock
Superintendent



SOCIAL & DINING



IAN'S CORNER



It just doesn't seem possible that we're well into the third quarter of 2025 already. July and August flew by probably because it's been a spectacular season for Indian Summer G&CC social events. Just a few short weeks ago we held our summertime, flagship event (second only to the Long Shadows event in December)... the Wine Club Outdoor BBQ. It was great to see everyone having a blast socializing and dancing. What could be better than spending an evening with friends outside in our gorgeous PNW setting, enjoying some home-style BBQ and tasting phenomenal wines? Throw in an amazing soundtrack by our house DJ and you've got yourself a party. If you happened to miss it this year, do yourself a favor and make sure to attend next July. You'll be glad you did.

Speaking of wine, we've got some exciting additions to the Embers wine list not the least of which is a Sauvignon Blanc from Dunham Cellars. Once the word got out, this delightfully dry and balanced wine has flown off our shelves. Other treats such as a Syrah from Kerloo Cellars and J. Bookwalter's Readers Cabernet Sauvignon join my personal favorite, a red blend from Hedges Winery that exceeds what you'd expect from a wine so moderately priced. As always, my goal is to offer a concise, yet well-thought-out, list featuring wines of exceptional value one can rarely find anywhere else. In my humble opinion, our current selections at the Embers Restaurant & Lounge certainly fit this bill.

Coming up this quarter will be quite a few social, golf and food & beverage events. Occasions like Sip & Chip and Thirsty Thursday for the ladies, Mixed Couples golf, Trivia Night (a.k.a. the Brain Bowl) at 7pm on Saturday September 13th and then again on October 11th, a Wine Club on Thursday September 18th and then a Winemakers Dinner on October 16th, Pasta night on Tuesday the 30th of September and again on October 28th, along with Prime Rib Night every Friday from 5 until 8pm (or until we run out). The hits keep coming with Thirsty Thursday making its return on September 25th and again on October 30th. Also, back by popular demand is BANGO on September 20th. Remember to email me (ians@indiansummerngolf.com) or call Embers Restaurant & Lounge (360.459.4572) for more information or to lock down your reservation for any and all of these events. Cheers y'all

Ian Shulman
Food & Beverage Manager

FOR THE COCKTAIL CONNOISSEUR:

RED ROVER OR BLOOD ORANGE & BOURBON

This time around I'd like to present two cocktails, both of which feature one of my absolute favorite cocktail ingredients: Fresh squeezed blood orange juice. Here's a secret: Squeezing juice from blood oranges is a potential laundry nightmare. Instead, your nearby Safeway carries a 4-6 oz bottle of fresh blood orange juice that tastes as close to fresh-squeezed one can get with a fraction of the effort. You'll probably never again hear me suggest taking a shortcut for an ingredient such as this so don't get used to it.

First is the Red Rover which is a unique drink I haven't made for quite some time. Sipping one of these is the perfect way to enjoy time on your back porch while pining for a true indian summer.

Ingredients

- 2 oz of your favorite bourbon
- 1.5 oz blood orange juice
- 0.5 oz lemon juice
- 1.25 oz simple syrup
- 4 oz ginger ale
- grated fresh ginger for garnish



Preparation- Add all ingredients (except for the ginger ale) in an ice-filled cocktail shaker and shake gently. Add ginger ale and stir to combine. Strain and pour into a glass filled with ice. Garnish with enough fresh ginger to make it delightfully spicy. Enjoy!

The Blood Orange & Bourbon is a slightly more delicate and refined cocktail. The ingredients are simple: Your favorite bourbon, fresh-squeezed blood orange juice, mint and club soda. Combine the bourbon, blood orange juice and top with just a splash of club soda. Here's an important detail: most cocktails with fresh mint call for you to muddle the mint in the bottom of the glass before pouring the cocktail on top. I've found this to be a detriment. Try picking a nice sized sprig of mint and just place on the edge of the glass as the garnish. This way, as you take a sip you get just the aroma of the mint which combines the ingredients using more of your senses making it, for myself anyway, a virtual nirvana. Do yourself a favor and try making this one at home, you can thank me later. Cheers!

MEET LINDSEY

Born and raised in Tacoma, I began my professional journey with a degree from the University of Washington. I originally set out to be a teacher, but it didn't take long for her to fall head over heels for the hospitality industry. A space where her creative-energy, hustle, and people-first mindset could truly thrive.

Over the past 25 years, I have worn many hats: Director of Sales & Marketing, Revenue Manager, and Director of Catering for two leading companies, and even a stint in outside sales. Each role brought its own wins and challenges. My career has been built on a foundation of hard work, adaptability, and a fun-spirited approach.

I am excited to join the team here at Indian Summer and bring my experience full circle. I am looking forward to elevate member experiences and create events that are as memorable as they are seamless.

My goal is simple: use what I've learned to grow our catering program, wow our members, and make Indian Summer the go-to spot for unforgettable events. I'm passionate about hospitality because it's never just about food or décor—it's about connection. My goal is to grow our catering program by blending creativity with strategy, and making every guest feel like the VIP.

Lindsey Munson
Catering & Sales Manager

Swing Into the Season Giveaway!

Book your holiday party by October 25th and you'll be entered to win a private golf lesson with our Head Golf Professional, Brian Petoletti!

Contact Lindsey Munson:

(360) 412-8300

lindseym@indiansummerngolf.com



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*Contact Our Team Today To
Book Your 2026 Wedding!*

indiansummorgolf.com
360.412.8300

Your Perfect Day, Hosted By Us!

**Email lindseym@indiansummorgolf.com to
explore offerings and dates in 2026.**

DRESS CODE

GOLF COURSE/PRACTICE FACILITY

Acceptable attire for men and male children 5 and older:

- Collared shirts with sleeves or golf course appropriate mock neck shirts, jackets & pullovers
- Golf appropriate slacks. Golf appropriate shorts no shorter than 4" above the knee
- Golf appropriate rain gear

Acceptable attire for women and female children 5 years and older:

- Sleeved and sleeveless tops with collars or golf course appropriate mock neck shirts, pullovers, and jackets
- Golf appropriate dresses, skirts, and shorts no shorter than 4" above the knee
- Golf appropriate slacks
- Golf appropriate rain gear

NOT acceptable attire for all members, guests, and children: No sweatpants, tracksuits, workout attire, tank tops, bathing suits, athletic shorts or shirts, tee shirts, or hats worn backwards.

CLUBHOUSE*

Acceptable attire for men, women, and children 5 and older:

- Collared shirts with sleeves or golf course appropriate mock neck shirts, jackets & pullovers
- Golf appropriate slacks. Golf appropriate shorts no shorter than 4" above the knee
- (Women) Sleeved and sleeveless tops with collars or golf course appropriate mock neck shirts, pullovers, and jackets
- (Women) Golf dresses, skirts, and shorts no shorter than 4" above the knee.
- Denim pants are free of rips and/or tears

NOT acceptable attire for all members, guests, and children: No sweatpants, tracksuits, workout attire, tank tops, bathing suits, athletic shorts or shirts, tee shirts, or hats worn backwards.

*some club events may have specific attire guidelines. Members will be informed of these as they occur.

SEPTEMBER 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3 Men's & Women's Combined Horse Race	4	5 Prime Rib Night	6 Men's Top 32 Championship
7	8	9	10	11	12 Prime Rib Night	13 Men's Club Closing Event Trivia Night at 7pm
14	15	16	17	18 Wine Club Tasting	19 Prime Rib Night	20 Music Bango at Embers
21	22	23	24	25 Thirsty Thursday	26 Glow Ball Prime Rib Night	27 Women's Club Closing Event
28	29	30 Pasta Night				

OCTOBER 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3 Prime Rib Night	4
5	6	7	8	9	10 Prime Rib Night	11 Trivia Night at 7pm
12	34	14	15	16 Winemakers Dinner	17 Prime Rib Night	18
19	20	21	22	23	24 Prime Rib Night	25
26	27	28 Pasta Night	29	30 Thirsty Thursday	31 Halloween Party at Embers	

NOVEMBER 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 Wine Club Tasting	14 Prime Rib Night	15
16	17	18	19	20	21 Prime Rib Night	22
23	24	25 Pasta Night	26	27 Thanksgiving Buffet 12-4pm	28 Prime Rib Night	29
30						

DECEMBER 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5 Prime Rib Night	6
7 Breakfast with Santa	8	9	10	11 Longshadow Wine Dinner	12 Prime Rib Night	13
14	15	16	17	18	19 Prime Rib Night	20
21	22	23	24	25	26 Prime Rib Night	27
28	29	30 Pasta Night	31 NYE Party at Embers			

CLUB HOURS

GOLF

	GOLF SHOP	FIRST TEE TIME
MON-THURS	7:00am-5pm	8am
FRI-SUN	6:30am-5pm	7am
	PRACTICE FACILITY	
MONDAY	7:00am-2pm	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
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EMBERS RESTAURANT & LOUNGE

MONDAY	CLOSED
TUESDAY	12pm-6pm
WEDNESDAY-SATURDAY	12pm-8pm
SUNDAY	12pm-6pm



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