

JULY 2011

# Jambo and Karibu!

*Richard W. Buthe, CCM-CEC, General Manager*



SPRING MILL COUNTRY CLUB

# Tee To Green

Jambo and Hubari,

Happy July 4th, we wish everyone a safe and healthy holiday and summer. We do have a few things going on for July and August.

You can be crabby all day Thursday during the hot summer as Chef Nick will have a special crab pizza, one and a half pounds of steamed Dungeness crab legs, crab and pasta marinara and crab imperial as specials during the peak harvest.

These will be in addition to the regular menu. The crabmeat is sweet and no cooking involved.

On Friday evening from 7:00 PM - 9:00 PM in the lounge, we will be have

Acoustic Guitarist guests and give them a taste of Spring Mill. Robert "T" to entertain you. It is no cost and a great way to enjoy yourself with friends at the Club.

Something new on the Golf front, Tuesday, July 12th and Friday July 29th will be "Lets Do Lunch". It is golf and lunch in the lounge from a special menu. You can bring a foursome for \$47.00 a person. That is \$188.00 for the foursome for golf cost and lunch, including gratuity. Make your tee times from 10:00 AM till 3:30 PM. Lunch will be available before or after your round from 11:30 AM - 3:30 PM. A great way to entertain

Finally, we have Pinots of the Patio on Tuesday, August 9th from 1:00 PM - 3:00 PM. Come enjoy a flight of four different white wines and bites that Chef Nick whipped up from our own garden! It is triple the size of last year and you can taste the difference.

See you at the Club!!

Asante  
Richard



- *Alison DePaul Schmitt, COO*
- *Richard Buthe, CCM-CEC General Manager*
- *Ray Favata, Banquet Sales Manager*
- *Brendan Reedy, Head Golf Professional*
- *Matt Davis, Assistant Golf Professional*
- *Bradley Rozzelle, Golf Course Superintendent*
- *Nick Poccia, Executive Chef*
- *Anne Marie Shilling, Restaurant Manager*
- *Ronnie Widmayer, Beverage Manager*

## Pro Shop News - *Brendan Reedy - PGA*

Dear Members:

I want to make you aware of the new Green Fee structure at Spring Mill. When you bring guests to the club this is what you can expect to be charged for their golf. We have polled several private clubs in the area and feel that these are very competitive rates.

### Tuesday – Thursday

18 hole Green Fee = \$50 plus cart (\$76.50 total)

9 hole Green Fee = \$35 plus cart (\$55.14 total)

### Friday – Sunday

18 hole Green Fee = \$63.50 plus cart (\$90 total)



*Spring Mill Country Club Golf Course*

9 hole Green Fee = \$50 plus cart (\$70.14 total)

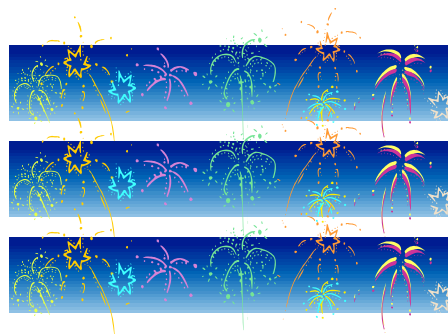
In addition, we have an Unaccompanied Green Fee that applies if you send over guests and a member is not in the group. This fee is \$90 plus cart (\$116.50) and charges must go on that member's account. Finally, new this year we will offer a Junior Green Fee for guests 15 years of age or younger. This fee is \$25. If accompanied by an adult and a cart is used standard cart fees apply.



We look forward to seeing you and your guests out at the club.

## **NEW PRO SHOP HOURS**

Monday - Closed  
Tuesday thru Friday  
8:00 AM - 6:00 PM  
Saturday & Sunday  
7:30 AM - 6:00 PM



## Talking Turf - *Bradley Rozzelle, Golf Course Superintendent*

What a start to the season! The weather this spring has been very interesting to say the least. Hopefully things will calm down a bit so we can get some better days for golfing. Of course as I write this there is a 70% chance of thunderstorms this evening and tomorrow. We will see what happens. The weather is definitely one of those things we can't control.



With the overabundance of rain we have experienced this last month the rough is experiencing tremendous growth and thickness. Unfortunately the rain has also limited the amount of times we can get around to mow. We are doing our best to get around the course with the mowers to keep it as playable as possible. Hopefully in the next couple of weeks the wet weather will subside and allow us to get back onto our normal mowing schedule. I apologize for the inconvenience and frustration this may have caused you all. It is not our intention to make Spring Mill any more difficult than it already is by having tall rough. At this

time it just happens to be growing faster than we can mow. Please be patient.

On a positive note, I hope you have taken notice to the fact that we have added new sand to the majority of the bunkers (56 ton of sand to be exact). Each bunker was evaluated for depth and sand was added where needed. We also gave the bunkers a hard edge to clean them up and redefine the hazard. This was one of the high priority tasks that we were able to complete this spring. Keep in mind it will take the sand a little time to settle and pack down. Once it does, the "fried egg" lies you may be experiencing now should subside. Long term the bunkers are going to be more consistent and playable than they were last year.



Now that the season is here and we will be having regular golf out on the course I would like to remind everyone to please fix your ballmarks, fill your divots, and rake your bunkers. If you have any questions or concerns please feel free to send me an E-mail. ([springmillgreens@msn.com](mailto:springmillgreens@msn.com))



# Vince's Corner - *Vince Sullivan*

When it comes to keeping your head steady and quiet, here's a tip I use which may help. If you move off the ball, have a lateral sway or in general cant keep your head still, here's what you do.

If you move your head too far away the ball disappears because your nose gets in the way.

Who knows you might be "eyeing" a trophy at the closing dinner at years end.

## "The Eyes Have It"

Take your regular address position and hook at the ball, but if you are right handed, just close your left eye and swing.

When you begin swinging the club with the eye closed and make good contact, you may assume you now may keep both eyes open.

Your Friend,  
Vince



# Garden Terrace Restaurant News - *Anne Marie Schilling, Restaurant Mgr*

Summer is finally here and the weather has been so beautiful. What a wonderful time to gather the family and friends and enjoy Al Fresco dining out on the patio.

Join us in the lounge and root, root, root for the home team Phillies as we are offering refreshing beer specials during all their games.

REGULAR DINNER	REGULAR LUNCHEON
Monday - CLOSED	Monday - CLOSED
Tuesday - 4:30PM - 9:00PM	Tuesday - 11:30 AM - 2:30 PM
Wednesday - 4:30 PM - 9:00 PM	Wednesday - 11:30 AM - 2:30 PM
Thursday - 4:30 PM - 9:00 PM	Thursday - 11:30 AM - 2:30 PM
Friday - 4:30 PM - 10:00 PM	Friday - 11:30 AM - 2:30 PM
Saturday - 5:00 PM - 10:00 PM	Saturday - 11:30 AM - 2:30 PM
Sunday - 4:30 PM - 8:30 PM	Sunday Brunch - 11:00 AM - 2:30 PM



Keep a lookout as we will be introducing a new summer menu that will be sure to please all. Remember those two happy hours 4-6 Tuesday thru Friday in the lounge for half price drinks and yummy appetizers.

Also keep in mind the halfway house is open please stop by and say hello to Michelle and Sarah and grab a quick snack or drink while you are enjoying a day of golf.



EARLY BIRDS	Prim Rib
Wednesday thru Friday 4:30 PM - 6:00 PM	Wednesday Night \$16.95 Per Person



*\*Business Casual Attire Is Required At All Times\**

# La Cucina Italiana - *Nick Poccia - CEC*

- Ingredient**
- 1 Cup almonds skinless
  - 6 ounces sugar
  - 6 eggs
  - 3 ounces flour
  - 3 ounces potato starch
  - 3 ounces butter
  - 1/2 tsp vanilla extract
  - 1/4 tsp almond extract
  - Pinch of salt
  - Pinch of cinnamon

- Directions FOR TOPPING**
- 6 ounces of bitter sweet chocolate
  - 1 ounce butter
  - 1 ounce toasted almond slices

## "Parozzo"

Grind almonds in food processor with 2 ounces of sugar until fine.



Place in greased 9 inch cake pan or parchment lined cake pan. Bake at 350 until cake is cooked about 25 minutes. Remove from pan and let cool.

Break eggs in bowl add sugar and heat till 110 degrees. Put on to the mixer and whip until eggs recedes at top of bowl. Sift flour, potato starch, salt and cinnamon together. Add the almond meal to dry ingredients.

Melt bitter sweet chocolate over double boiler add butter. Spread over top of cake. Garnish with toasted almond slices.



# From Behind The Bar - *Ronnie Widmayer - Beverage Manager*

## Ingredients

- 2 Shots of Vodka
- 2 1/2 Shots Pineapple Juice
- 1/2 Shot Chambord

“French Martini”

## Directions

- Shake ingredients with ice and strain
- Into a Martini glass.
- Garnish with a lemon twist.



# Up Coming Attractions

# EVERY THURSDAY

## SUMMER ONLY



Special Crab Pizza



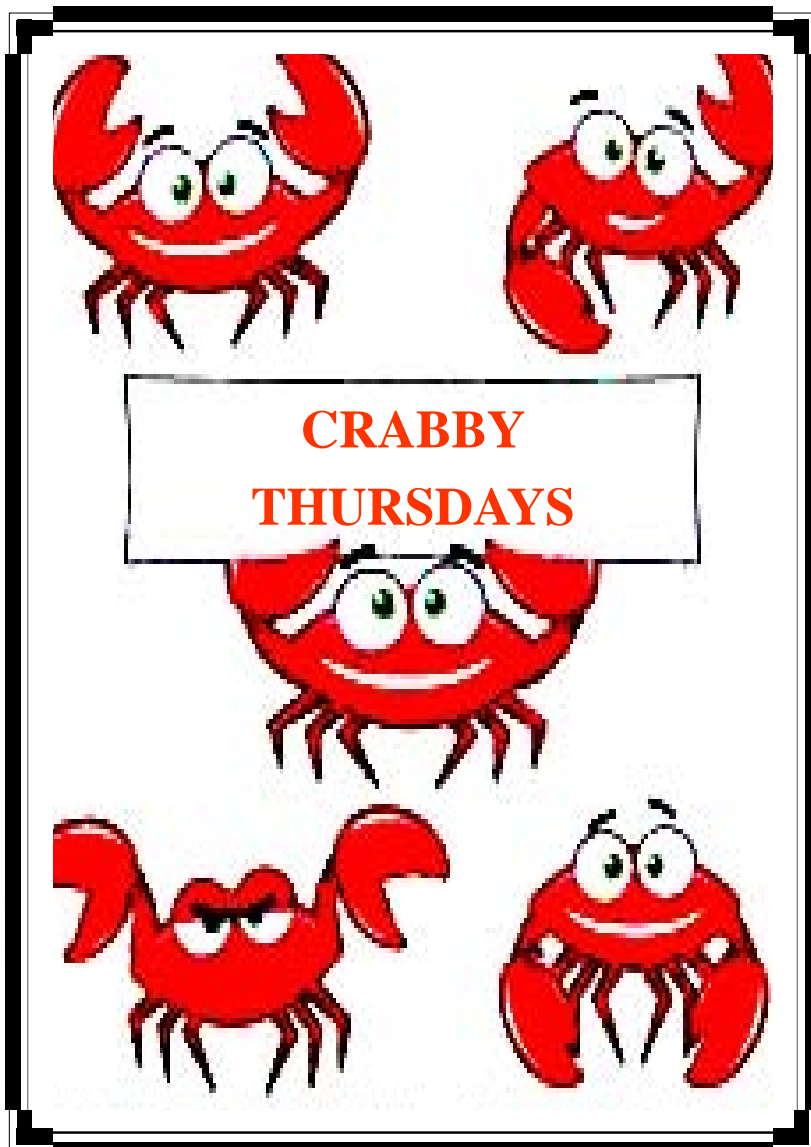
One and a Half Pounds of Steamed Dungeness crab legs



Crab & Pasta Marinara



Crab imperial



# ACOUSTIC GUITARIST

## Robert "T"

Friday, July 22, 2011

7:00 PM - 9:00 PM  
IN THE LOUNGE

\*\*NO COST\*\*

COME, RELAX & ENJOY A NIGHT OF  
FINE DINING, DELICIOUS COCKTAILS  
& GREAT ENTERTAINMENT  
WITH YOUR FAMILY & FRIENDS!

## July 2011



### SPRING MILL COUNTRY CLUB

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Richard W. Buthe, CCM, CEC, General Manager

We're On The Web!!

[www.springmillcountryclub.com](http://www.springmillcountryclub.com)

We are also on Facebook

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2 Men's Championship Flight Qualifier Date <u>Champ Flight Only</u>
3 Men's Championship Flight Qualifier Date <u>Champ Flight Only</u> 11:00 AM	4 Member's 4th Of July Tournament 9 AM - Shotgun Course Closed After Tournament	5 Course Closed	6 Men's Day 11:00 AM To 2:00 PM	7 Thursday Night League 5:30 PM Shotgun	8	9 Men's Championship Flight Qualifier Date <u>Champ Flight Only</u> 11:00 AM
10 Men's Championship Flight Qualifier Date <u>Champ Flight Only</u> 11:00 AM	11	12 Ladies Day Until 11:00 AM	13 Men's Day 11:00 AM To 2:00 PM	14 Thursday Night League 5:30 PM Shotgun	15	16 Club Championship Weekend
17 Club Championship Weekend	18	19 Ladies Day Until 11:00 AM	20 Men's Day 11:00 AM To 2:00 PM	21 GAP Patterson Cup Qualifier *** Course Closed Until 4:00 PM NO League	22	23
24	25	26 WGAD PLATT CAD-DIE Benefit Tournament *** Course Closed	27 Men's One Day Member Guest 1:00 PM Shotgun	28	29	30 Sadie Hawkins Tournament 8:30 AM Shotgun
31						