



Club Life



The Monthly Newsletter of the Sedalia Country Club

APRIL, 2009

Weekly Events

Monday:

Club Closed

Tuesday through Saturday:

Men's and Ladies Cards

Tuesday and Wednesday:

Mahjongg

Wednesday:

Family Style Fish & Chicken 6 to 9 pm

Thursday and Sunday:

Specials 6 to 9 pm

Friday and Saturday:

Chef's Specials 6 to 9 pm

Sunday:

Buffet Brunch 11 am to 2 pm

Dining Room Hours

Tuesday through Sunday:

Lunch...11am to 2 pm

Dinner...6 pm to 9 pm

"To Go" Orders...call after 5 pm

("To Go" orders not applied to minimum)

Monthly Events

Dinner in the Upstairs Bar 6 - 9 pm

Friday, April 3

Limited Seating - RSVP by April 1st

Easter at the Club

Sunday, April 12

11:00 am to 2:00 pm

Array of garden fresh salads, Deviled Eggs

Fresh Carved Fruit & Cheese Display

Smoked Salmon, Peel & Eat Shrimp, Cocktail Crab Claws

Carved Leg of Lamb & Sirloin Beef

Omelet & Waffle Station, Eggs Benedict

Smoked Bacon & Sausage Links, Apple Blintzes

Chicken Coq Au Vin Blanc, Salmon Picatta

Virginia Baked Ham in Bourbon Pear Glaze

Rissolle' Potatoes, Rice Pilaf

Roasted Zucchini & Pepper Parmesan

Maple Glazed Baby Carrots

Assorted Rolls & Flavored Butters

Assorted Danish, Muffins, Croissants, Petit Fours

Array of Cakes, Pies, Parfaits & Tortes

15.95 per person

\$11.95 per child ages 4 - 12 ** No Charge under 3

Saturday, April 18 - Club Closed at 5:00 pm

Golf Events

Monday, April 6, 13, & 20

High School Golf

Tuesday, April 14

Ladies Day Opener

Tuesday, April 21 & 28

Ladies Day

Thursday, April 16, 23, & 30

Couples Golf - 5:45

Thursday, April 23

Demo Day - 4:00-7:00

Friday, April 24

Men's Stag - 1:00

Saturday, April 18 & 25

Couples Golf - 5:15

Sunday, April 26

Couples Opening Day Scramble - 1:30



Chip Shots



Spring 3-Man Entries Available

The dates for the Spring 3-Man are set for May 2 & 3. Entry forms are now available in the Golf Shop. Entries will not be mailed to members, so be sure you stop by the Golf Shop and pick up your entry as soon as possible. Also, the Golf Shop would greatly appreciate your entry fee accompany your entry form when you turn it in. There will be an 8:00 and 2:00 shotgun start, so get your entry form turned in quickly to guarantee a spot in the tournament.

Men's Stag Guest Day

The first Men's Stag of the year will be a Member-Guest 2-Man Scramble. The date has been changed to Friday, April 24 at 1:00. You and your guest may request to play with another twosome or we will pair you up. I would like to have at least 36 two-man teams come and enjoy an afternoon of golf followed by dinner. If you are interested in playing, you may sign up in the hallway or call the Golf Shop. This would be a great opportunity to bring a prospective member out to show off your Club.

Handicap System is Now Online

The USGA Handicap system is now online and ready for you to post your 18 hole scores. **It is imperative for you to record all of your scores in order for your handicap to be an accurate reflection of your scoring potential.** If you plan to play in the Member-Member Tournament, June 14-15, or the SCC Member-Guest Classic, August 22-23, it helps to have an established USGA handicap. Should you have any questions regarding the handicap system or want to establish a handicap, please ask one of the Professional Staff and we will gladly assist you.

Demo Day April 23

Make plans to come out for the SCC Multi-Vendor Demo Day on Thursday, April 23 from 4:00 to 7:00. The vendors that will be attending this year are: Titleist, Cobra, Ping Taylor Made and Callaway. Representatives will have all the latest equipment their respective companies have to offer. Come by and compare to find out what clubs fit your game best. The SCC Professional Staff and Manufacturers Representatives will be there to help answer any questions you may ask.

Couples Golf Begins in April

Let's get ready to golf! Couples Golf will kick off Thursday, April 16, with regular evening events. On Sunday, April 26, the customary Opening Day Scramble will take place with a 1:30 Shotgun start. Get your clubs out and dust them off because the golf season is here!

Ladies Day Begins April 14

The Ladies Golf Committee and I would like to encourage all lady golfers to come out on Tuesday mornings to take part in 18 holes of golf and a fun time.

Remember -- Membership Drive now thru June 30. New members will receive 25% off initiation (payable in 2 years) and 20% off dues for 2 years. **YOU** will also receive 20% off dues for 2 years! Stop by the office to pick up a New Member Drive Proposal Form today!

Culinary Delights

FRIDAYS AND SATURDAYS

All accompanied by house salad and house bread

APRIL 3 & 4

STEAMED BLACK MUSSELS

Simmered in white wine, garlic, scallions, shallots & butter.
Over angel hair pasta with fresh veggies - \$24.95

STEAK AND LOBSTER

Petit filet mignon teamed up with a split broiled lobster tail.
Served with baked potato & fresh veggies. - \$49.95

APRIL 10 & 11

STEAK AND FRIED SHRIMP

Half pound sirloin steak with a half dozen fried cleantail shrimp.
Served with baked potato & fresh veggies. - \$24.95

LAMB CHOPS

Spring lamb chops, packed in fresh mint, flame-broiled, topped with garlic demi-glace & served with smashed potatoes and fresh veggies. - \$32.95

APRIL 17 & 18

STEAK, DEVEILED CRAB AND SEA BASS

Medallions of beef tenderloin, layered with deveiled crab & crowned with a broiled Chilean sea bass filet. Served with Andouille rice & fresh veggies. - \$28.95

ROASTED DUCKLING FORESTIERE

Slow roasted duckling half, accompanied by a wild mushroom glaze'.
Served with wild rice & fresh veggies. - \$29.95

APRIL 24 & 25

SASHIMI AHI TUNA

A platter of Ahi Tuna sashimi wrapped in nori. Accompanied by pickled ginger & wasabi along with soy sauce. Served with stir fried veggies. - \$27.95

GRILLED SWORDFISH STEAK

Flame grilled swordfish steak with lemon garlic butter.
Served with lyonnaise potatoes & fresh veggies. - \$29.95

THURSDAYS AND SUNDAYS

All accompanied by house salad and house bread

THURSDAY APRIL 2

COUNTRY HAM STEAK

Pan fried country ham steak, topped with grilled onions.
Served with fried potatoes & home-style veggies. - \$11.50

SUNDAY APRIL 5

LIVER & ONIONS

Calves liver sauteed with a pile of onions. Topped with gravy and bacon strips.
Served with mashed potatoes and mixed veggies. - \$11.50

THURSDAY APRIL 9

WHOLE CHANNEL CATFISH

Cornmeal breaded and fried crispy.
Served with tarter sauce, French Fries & Cole Slaw. - \$11.50

SUNDAY APRIL 12

SOUTHWESTERN T-BONE STEAK

Adobo spice and flame broiled. Topped with corn salsa and served with black beans asada & fire roasted poblano peppers & onions. - \$11.50

THURSDAY APRIL 16

FRIED CHICKEN LIVERS

Hand breaded and fried crispy. Served with Fries & apple Cole Slaw. - \$11.50

SUNDAY APRIL 19

STUFFED PORK CHOP

10 oz Pork chop stuffed with cornbread stuffing & baked in apple cider. Topped with apple Dijon demi-glace. Served with fried apples & pinto beans. - \$11.50

THURSDAY APRIL 23

CHICKEN DIVAN

Sauteed bone-less chicken breast, smothered in mushroom gravy.
Served with wild rice & fresh veggies. - \$11.50

SUNDAY APRIL 26

FRIED RAVIOLI MARINARA

Rich, zesty marinara sauce over steamed veggies.
Crowned with cheese filled fried ravioli. - \$11.50

THURSDAY APRIL 30

COUNTRY FRIED STEAK

Hand breaded sirloin, smothered in mushroom gravy.
Served with mashed potatoes & fried corn on the cob. - \$11.50

FOR YOUR INFORMATION.....

From the Office of.....

Dennis Hagen

Reminder....On Friday, April 3, dinner will be served in the Upstairs Bar from 6:00 to 9:00 pm with limited seating. Reservations for this dinner are required by April 1, as seating for the upstairs fills up fast. This is one of the most favorite dining areas in the Club, so be sure to call in early!

The Chef and his Culinary Staff are creating an excellent Easter Champagne Brunch on Sunday, April 12. If all goes as planned, various food stations will be set up throughout the main level of the Clubhouse. Be sure to make reservations for this scrumptious event.

The Clubhouse will be closed at 5:00 pm on Saturday, April 18 for the Utlaut Wedding Reception. We appreciate your thoughtfulness in this closure.

During the March meeting of the Board of Directors, it was voted and passed to have the dining room become a smoke-free area of the Club. Effective April 1, the dining room, including the private dining room, will offer only non-smoking dining.

The Greens Watch.....

by Dallas Baldwin

During the end of March, the Greens Crew will be arifying and top dressing the greens in preparation of the 2009 golf season. We are still asking that you keep carts on the cart paths around the greens and tees during this time of the year.

The grass is growing and the zoysia is turning green! Soon, the course will be filled with golfers. Please watch for the Greens Crew when playing. Their priority is to keep the course in top shape for your enjoyment and your consideration for their safety is appreciated.

From the Kitchen of

Chef McGuire

With the coming of springtime, attention will soon be shifted to the pool opening. We have some exciting plans for the Snack Bar this season, including an expanded menu. I will have additional information and possibly a sample menu in the coming newsletters.

We now have one month behind us with the new dining room menus. As expected, we have all had our growing pains associated with the change. I am confident that we are finally on the right track as well at this point. I have heard many words of encouragement from most of you and deeply appreciate your support. There are plans to revamp the menu in the coming weeks, so please keep your minds and palettes open. You will notice a few minor changes and the return of a few old favorites to the line-up. Thanks for your patience and understanding as we adjust.

A gentle reminder regarding reservations is imperative at this crucial point. Reservations help assure proper staffing levels to fully facilitate impeccable service and food quality. Thank you for your assistance in this area. As always, please feel free to contact me should you have comments and/or concerns with your dining experience. After all, I am here for you.

Looking forward to an exciting season,

Chef McGuire and your Culinary Staff
