



# Club Life



## The Monthly Newsletter of the Sedalia Country Club

December, 2009

### Weekly Events

Monday:

Club Closed

Tuesday through Saturday:

Men's and Ladies Cards

Tuesday and Wednesday:

Mahjonn

Wednesday:

Family Style Fish & Chicken 6 to 9 pm

Thursday and Sunday:

Specials 6 to 9 pm

Friday and Saturday:

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

Thursday, December 3

**Dr. Ed Kavanaugh Christmas Party**

Limited seating in the Card Room and Formal Dining Room.

Friday, December 4

**Union Savings Christmas Party**

Limited seating in the Card Room and Formal Dining Room.

Saturday, December 5

**Printlynx Christmas Party**

Limited seating in the Card Room and Formal Dining Room.

Tuesday, December 8

**Chamber of Commerce Dinner**

Limited seating in the Card Room and Formal Dining Room.

Friday, December 11

**Realtors Party**

Limited seating in the Card Room and Formal Dining Room

Saturday, December 12

**Central Bank Dineer**

Limited seating in the Card Room

Friday, December 25

**CLUB CLOSED**

*Merry Christmas from the SCC Staff!*

Friday, Jan. 1

**CLUB CLOSED**

### Monthly Events

Sunday, December 20

**Christmas Champagne Brunch**

11:00 am - 2:00 pm

Santa will be here to listen to the children's wishes and hand out treats. Bring your camera and have your little one's picture taken with Jolly Ol' Saint Nick!

Menu: Array of Garden Fresh Salads, Deviled Eggs, Fresh Carved Fruit and Cheese Display, Smoked Salmon Display w/ Crackers, Lavosh and Condiments, Chilled peel & eat Shrimp and Crab Legs w/Cocktail and Remoulade Sauces. Chef carved Virginia Ham and Sirloin of Beef! Chef Prepared Omelet & Waffle Station with all the trimmings. Poached Eggs Benedict with Hollandaise, Smoked Bacon and Sausage Links, Cheese Blintzes with Cherry Sauce, Sliced Turkey Breast with Cornbread Dressing, White Wine Baked Cod Fillets on a bed of Roasted Pepper Coulis, Roasted Porkloin Dijonaise, Red Bliss Potatoes, Maple & Cranberry Rice, Baked Yams, Green Bean Casserole, Assorted Rolls with flavored butters, Assorted Danish, Muffins, Croissants, Petit Fours and Array of Cakes, Pies, Parfaits and Fruit Cobbler.

(\$16.95 per person--\$11.95 per child under 12)

**RESERVATIONS MUST BE MADE BY**

**FRIDAY, DECEMBER 17TH!!**

**NO MENU SERVICE OR "TO GO'S"**

**UNTIL AFTER 5:00 PM.**

**\*\*Please see back page for New Year's Eve Details\*\***



# Chip Shots



## Golf Shop News

Make it a point to come by the Golf Shop to shop for the golfers in your family! We are once again offering free gift wrapping to those of you who don't have the time or the know how to do it yourself. If you can't find what you are looking for in stock, we would be happy to special order it for you.

## Happy Holidays

Jeff, Wayne and Walt would like to wish all SCC members and their families a wonderful holiday season. We hope your 2009 golf season was a memorable one and we look forward to seeing you on the links in 2010.

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**Are You Old Enough?** Any member who has reached the age of 70 by January 1st and has been a member of the Sedalia Country Club for at least 25 years will have their dues frozen at the current year's amount. Those who meet these two requirements must stop by the office with proof of age. We will be happy to pass this savings on to you!

## Reminder:

**It's not too late to make reservations for your Holiday party. Call the office at 826-2044 for information on special menus and arrangements.**

## NOTICE REGARDING ANNUAL DUES

At the September board meeting, the Board of Directors voted to move the annual dues billing date from December to April. In an effort to get the date out of the doldrums of winter and into a "green" period away from property taxes, Christmas commitments, and estimated tax deposits, we have elected to transition the annual date in 2010. We believe this will improve member retention by putting the annual dues payment at a time when club usage begins in earnest each year. This will involve a split billing for 2010. In December we will bill for four months and then prepare an annual billing in April for the period from May 1, 2010 to April 30, 2011. The billing in December will be based on four twelfths of your current annual billing. The April bill will be for the upcoming twelve months as set by the Board in the annual budget process in November of each year. For example, the current annual billing for a regular member (with no discounts) is currently \$2836. Your December billing due January 24th will be 4/12 of that amount or \$945. Your dues billing in April 2010 will be based on the annual dues as set by the Board for the coming year which is currently the \$2836. This may or may not be changed in November. If you are currently getting a discount for having brought in a new member, those credits will be taken into consideration in the billing process. Those members who elect to be billed monthly will be billed at the same rate through April of 2010. Any dues increase would be effective May 1 annually. Again, we believe this will bring the annual dues billing cycle into agreement with member usage and help in member retention. If you have any question please do not hesitate to contact the office.

# Culinary Delights

## FRIDAYS AND SATURDAYS

All accompanied by house salad and house bread

**DECEMBER 4 & 5**

### **KING CRAB LEGS**

Split king crab legs. Served with drawn butter, lemon, boiled red bliss potatoes and fresh vegetables. HALF POUND- \$28.95, FULL POUND- \$39.95

### **PRIME RIB OF BEEF**

Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables. 10 oz cut- \$19.95, 14 oz cut- \$22.95, ADD 6 fried shrimp- \$6.95

**DECEMBER 11 & 12**

### **BOILED SHRIMP**

Boiled JUMBO gulf shrimp in the shell. Served with cocktail sauce, lemon, red bliss potatoes and fresh vegetables. HALF POUND- \$21.95, FULL POUND- \$34.95

### **PRIME RIB OF BEEF**

Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables. 10 oz cut- \$19.95, 14 oz cut- \$22.95, ADD 6 fried shrimp- \$6.95

**DECEMBER 18 & 19**

### **VEAL SWEETBREADS BUERRE-BLANC**

Tender veal sweetbreads, encrusted in panko bread crumbs and pan fried.

Dolloped with a lemon & caper buerre-blanc.

Served with croquette potatoes and fresh vegetables. \$32.95

### **PRIME RIB OF BEEF**

Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables. 10 oz cut- \$19.95, 14 oz cut- \$22.95, ADD 6 fried shrimp- \$6.95

**DECEMBER 25**

**CLUB CLOSED IN OBSERVANCE OF CHRISTMAS DAY**

**DECEMBER 26**

### **CHICKEN OSCAR**

Sauteed chicken breast, topped with crab meat, asparagus & hollandaise sauce.

Served with wild rice pilaf and fresh vegetables. \$21.95

### **PRIME RIB OF BEEF**

Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables. 10 oz cut- \$19.95, 14 oz cut- \$22.95, ADD 6 fried shrimp- \$6.95

## THURSDAYS AND SUNDAYS

All accompanied by house salad and house bread

**THURSDAY DECEMBER 3**

### **FRIED WHOLE CHANNEL CATFISH**

Served with Fries, slaw, tarter sauce and lemon. \$11.50

**SUNDAY DECEMBER 6**

### **LIVER & ONIONS**

Sliced beef liver sauteed with a pile of onions. Served with mashed potatoes and green beans. \$11.50

**THURSDAY DECEMBER 10**

### **CHICKEN LASAGNA**

In a basil cream sauce, topped with pomodoro tomatoes and served with garlic toast. \$11.50

**SUNDAY DECEMBER 13**

### **CHICKEN FRIED STEAK**

Accompanied by mashed potatoes, cream gravy and buttered corn. \$11.50

**THURSDAY DECEMBER 17**

### **TILAPIA PARMESAN**

Parmesan & bread crumb encrusted tilapia fillet, topped with a lemon buerre blanc.

Served with wild rice and fresh vegetables. \$11.50

**SUNDAY DECEMBER 20**

### **BARBECUE BRISKET**

Served with baked beans, cole slaw and garlic toast. \$11.50

**THURSDAY DECEMBER 24**

**CLUB CLOSED FOR DINNER**

**SUNDAY DECEMBER 27**

### **CHICKEN FRIED CHICKEN**

Served with mashed potatoes with cream gravy and fried corn on the cob. \$11.50

**\*\*Please see back page for New Year's Eve Details\*\***

# FOR YOUR INFORMATION.....

*The Greens Watch.....*

*by Dallas Baldwin*

The crew is preparing for winter weather by pruning branches and cleaning equipment to get them ready for storage until next spring. We will be watching the weather ready to spread ice melt and shovel snow during the next few months.

Have a Happy Holiday! See you next spring.

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**THURSDAY DECEMBER 31**

**New Year's Eve Member/Guest  
Dinner & Dance**  
(In-Town Guest are welcome)

7:00-9:00 pm Dinner.

Your choice of PRIME RIB OF BEEF - Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables. 10 oz cut- \$19.95, 14 oz cut- \$22.95,

ADD 6 fried shrimp- \$6.95 SWEET & SPICY SALMON - Served with andouille rice and fresh vegetables. \$21.95 or CHICKEN SALTIMBOCA - Served with grautinee

potatoes and fresh vegetables. \$17.95

9:00 pm-1:00 am Dance

"Sizzlers" will entertain you.

RESERVATIONS BY DECEMBER 29TH, MUST include choice of entree and names of all members at your table.

NO MENU SERVICE OR "TO GO'S" AFTER 4:00 PM

*From the Office of.....*

*Dennis Hagen*

**HAPPY HOLIDAYS!**

The holiday season has arrived and the Clubhouse is being decorated in its Christmas finery. The fireplace greets members and their guests with welcoming warmth and replaces the cold winter gloom with a cheerful glow - a perfect setting for your holiday party.

Call the office at 826-2044 if you have not reserved a date.

