



Club Life



The Monthly Newsletter of the Sedalia Country Club

MARCH, 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

Sunday, March 8

Daylight Savings Time Begins

Friday, March 13

Wine Tasting with an Irish Flair!

Join us in the Upstairs Bar from 6:30 to 8:30 pm. Our kitchen will feature appetizers to complement the selection of wines chosen for this fun event. A wee bit O'Irish blarney will possibly be in the air! Make reservations to stay for dinner after the tasting party.

CONGRATULATIONS to our new Board Members: Joe Bode, Adam Braverman, and John Howard. Re-elected: Chris Squires

Golf Events

Monday, March 23

Sacred Heart Boys -- 4:00 pm

Monday, March 30

Smith-Cotton Boys -- 4:00 pm

Tuesday, March 31

Sacred Heart Boys -- 4:00 pm

Officers for 2009:

**President -- Ben Embree
Vice President -- Ken Weller
Secretary -- Leon Moore
Treasurer -- Larry Horton**

**Returning Board Members:
Ray Haley, Max Mitchell,
Kip Salmon, and Don Weaver**

Chip Shots



GOLF SHOP NEWS

Old Man Winter has been a little kinder to us this year by giving us a day here and there to get outside and enjoy some fresh air and get in a round of golf. Spring isn't far away and the golf season will be upon us before you know it. With that said, I think you will be happy with the selection of Men's and Ladies equipment and apparel that will be filling your Golf Shop very soon.

Something to put on your calendar is the multi-vendor demo day on Thursday, April 23. We will be having Titleist, Cobra, Ping, Callaway and Taylor Made coming in to allow you the opportunity to hit all of their latest equipment. This should be a perfect opportunity for you to compare different manufacturer's equipment and make a more educated decision on what will work best for you.

GOLF OPERATION NEWS

Your March billing statement from the Club will include the annual fees for cart storage, trail fees, season range memberships, and handicap service. The annual trail fee for 2009 will be \$295, cart storage fee will be \$275, season range membership is family--\$215, double--\$185, single--\$120, hourly rate--\$8.50, handicap service will be \$18.

If you don't get billed for any of these services and would like to take advantage of them, please call the Golf Shop and let us know. We will be happy to take care of it for you.

The USGA bills the Club for the handicap service on May 1st. If you would like to be taken off the handicap list, you must do it before this date to be eligible for a credit to your account.

2009 TOURNAMENT SCHEDULE SET

The tournament schedule for 2009 has been completed and the golf calendars are ready for you to pick up in the Golf Shop. If you have any questions regarding tournament dates, please call the Golf Shop and we will be happy to give you the information you need.

MEN'S LOCKERS AVAILABLE

There are lockers available in the Men's locker room. If you have an interest in renting one of these lockers please contact Jeff in the Golf Shop. The annual fee is \$120 for a large locker and \$80 for a small locker.

LADIES RULES OF GOLF Q&A

The rules of golf Q&A has been scheduled for all SCC ladies Thursday, March 12 at 6:00 PM. If you have a desire to know more about the rules of golf, you don't want to miss this fun and informative evening. If you have ever played golf and have a "what if" question, this will be a great opportunity for you to learn more about the basic rules of golf in an informal and interactive setting.

Ladies Golf Party!



All SCC Lady Golfers are invited to come kick off the golf season in style Tuesday, March 31 at 6:00 P.M., in the Lower Bar. Enjoy an evening of fun and celebration of the upcoming golf season. There will be a fashion show presenting some of the outstanding ladies apparel that you will find in the Golf Shop this Spring. You will also have an opportunity to sign up for any and all ladies events scheduled for this year. There will be prizes, appetizers, games and a sample of our stag cocktails. Make sure you mark your calendar, you don't want to miss out on this fun evening out with the girls.

Culinary Delights

FRIDAYS AND SATURDAY SPECIALS

MARCH 6 & 7

FIELD & STREAM - \$27.95

Split cornish game hen stuffed with florentine, paired with a petite thresher shark fillet.
Dolloped with fruit salsa. Served with wild rice and fresh vegetables.

LOBSTER & SCALLOPS THERMIDOR - \$34.95

Split lobster tail, sauteed with sea scallops in a rich cream sauce, stuffed back in the shell,
topped with sauce hollandaise.

MARCH 13 & 14

GRILLED MAHI-MAHI - \$29.95

Fresh mahi-mahi fillet grilled on an open flame. Topped with sauce picatta. Served with cous cous
and fresh vegetables.

HERB GRILLED LAMB CHOPS - \$32.95

Spring lamb chops, packed in fresh herbs, pan seared, topped with mint demi-glace.
Served with twice baked potatoes and fresh vegetables.

MARCH 20 & 21

TALAPIA & CRAB - \$28.95

Broiled talapia fillet, in a rich white wine and garlic glaze, topped with blue crab ala scampi.
Florentine rice and fresh vegetables accompany.

BLACKENED DUCK BREAST - \$29.95

Blackened duck breast topped with honey pecan butter.
Served with dirty rice and fresh vegetables.

MARCH 27 & 28

SEAFOOD CIPPINO - \$27.95

Blue mussels and fresh seafood bouillabaise, accented with saffron and Italian herbs, in a
dusches lined bowl. Served with Italian bread and fresh vegetables.

HUNTERS STYLE ROASTED DUCKLING - \$29.95

Half roasted duckling, steeped in a rich fowl stock with hunters style vegetables and potatoes.

THURSDAYS AND SUNDAYS

All accompanied by house salad and house bread

SUNDAY MARCH 1

COUNTRY HAM STEAK--Pan fried country ham steak, topped with grilled
onions, served with fried potatoes & home-style greens. \$11.50

THURSDAY MARCH 5

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

SUNDAY MARCH 8

CAJUN CATFISH--Cajun spiced and baked in wine and butter. Served with
remoulade sauce, French fries and fresh vegetables. \$11.50

THURSDAY MARCH 12

COUNTRY FRIED PORK TENDERLOIN--Hand breaded, pan fried and topped
with peppered cream gravy. Accompanied by mashed potatoes and
corn on the cob. \$11.50

SUNDAY MARCH 15

FRIED CHICKEN LIVERS--Hand breaded and fried crispy. Accompanied by
blackeyed peas and yellow squash. \$11.50

THURSDAY MARCH 19

SHEPARD'S PIE--Fresh ground chuck, combined with vegetables and topped
with cheese and mashed potatoes. Accompanied by a broiled tomato. \$11.50

SUNDAY MARCH 22

SMOTHERED CHICKEN BREAST--Sauteed boneless chicken breast, smothered
in mushroom gravy. Served with wild rice and fresh vegetables. \$11.50

THURSDAY MARCH 26

TUNA CASSEROLE--Albacore tuna, baked in a creamy mushroom sauce & tossed
with egg noodles and cheese. Served with garlic toast and fresh vegetables. \$11.50

SUNDAY MARCH 29

CHICKEN PENNE ITALIANO--Penne pasta combined with, peppers, onions,
Italian grilled chicken and sauce marinara. Topped with Alfredo sauce and
parmesan cheese. Served with garlic bread. \$11.50

FOR YOUR INFORMATION.....

From the Office of.....

Dennis Hagen

Be on the lookout for a new Wine List this month. Ellen has arranged the newsletter in a new format. We hope you enjoy the new setup. Exciting things are happening at the Club!

Please stop by the office if you have any questions or concerns that you would like to bring before the Board as I would be happy to mediate. Also, any input regarding the Club is appreciated and will be given thoughtful consideration.

The Greens Watch.....

by Dallas Baldwin

We have finished the irrigation project on greens surrounding holes 1, 2, 8 & 9.

The fairways have been sprayed with crab grass preventer and round-up while grass is still dormant.

With that said, the grass surrounding tees and greens is coming along nicely. As of now, carts staying on cart paths would be appreciated to keep the grass healthy and ready for the 2009 golf season.

From the Kitchen of

Chef McGuire

I would like to take a moment to personally thank each of you for your continued patronage of your clubs' dining room facilities. I truly appreciate preparing your meals. I can only hope that each dining experience has been and shall continue to be a memorable one for you and your guests.

March is an exciting time, as we will be implementing the much anticipated new dining room menus. My goal is to implement a smaller selection of high quality FRESH selections, to be updated seasonally about 4 times per year. Some club favorites will remain with each menu transition, as well as hopefully establishing many new club favorites. Keep your eyes on the newsletter to inform you of the monthly specials, where you will continue to see many of your menu favorites that will no longer be available on the new menus. I will always welcome and even solicit your feedback and comments on the new menu items as well as the monthly specials. I am here for you after all. I look forward to seeing all of you often at your club and strive to be available to meet your dining needs.

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!