



Club Life



The Monthly Newsletter of the Sedalia Country Club

November, 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:

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

Tuesday, November 3

Economic Development Awards Dinner

Limited seating in the Card Room and Formal Dining Room.

Friday, November 13

Dinner is served in the Upstairs Bar 6 - 9 p.m.

Reservations required by November 11

Wednesday, November 18

Medical Staff Meeting

Limited seating in the Card Room and Formal Dining Room.

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.

Monthly Events

Thursday, November 26

38th Annual Thanksgiving Day

Breakfast to benefit

The Children's Therapy Center

For the 38th consecutive year Bob

Mason and his committee has organized

this bountiful breakfast buffet at the Sedalia

Country Club to begin the holiday season and

to benefit the Children's Therapy Center.

Tickets are available at Union Savings Bank,

McLaughlin Bros. Furniture, Ewing

Vocational Center, Elks Lodge, McGrath's

and at the door. The feast begins at 9:00 a.m.

and ends at 11:00 a.m. Tickets are \$10

per person. For more information call

Susan Mergen at 826-4400 ext. 368.

CLUB CLOSSES AT 1:00 P.M.

NO THANKSGIVING DINNER

HAPPY THANKSGIVING!!



Chip Shots



Ladies Apparel to be Outsourced in 2010

After a great deal of thought, it has been decided that the ladies apparel will be outsourced to Mrs. Golf of Kansas City for 2010. The benefits to SCC members are that the brand selection will be broader and the entire inventory will turn over monthly to provide more selection. Some of the brands offered will be familiar, while others may be new to you. Either way, we think you will be very happy with the change. With this said, all existing ladies apparel must be liquidated. Beginning immediately, all ladies apparel will go on sale from 20% to 70% off.

Kathy Beykirch wins Ladies Net Match Play Title!

Kathy Beykirch outlasted Judy Maggard to successfully defend her title in the Ladies Net Match Play Championship. Congratulations to Kathy for this accomplishment. Thanks to all the Ladies who participated in this event.

Reminder

A reminder that all outstanding tournament credit must be spent by and will expire on December 31, 2009.

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!

Men's Match Play Championship Results

David Callis won the 2009 Men's Match Play title by defeating Mark Quattlebaum in the 36 hole final of the Men's Match Play Championship. Congratulations to both players for making it to the finals. Here is how they made it to the finals:
David Callis - Rd. 1 defeated Joe Beykirch, Rd.2 defeated Curt Garrison, Rd.3 defeated Dennis Paul and semi-final defeated Jeff Lucchesi. Mark Quattlebaum - Rd.1 defeated Paul Beykirch, Rd.2 defeated Matt Johnson, Rd.3 defeated Rick McRoy and semi-final defeated B.J. Curry.

September Men's Stag Par 3 Scramble Result

"A" Flight

- 1st - Jerry Fillinger & Jeff Hanes - 48
- 2nd - Kent Burkholder & Chris Squires - 49
- 3rd - Mark Quattlebaum & Jeff Lucchesi - 50
- 3rd - Andy Fowler & Tom Moss - 50
- 3rd - David Paul & Jeff Davis - 50

"C" Flight

- 1st - Dennis Paul & Travis Ross - 56
- 1st - Jeff Morris & Karl Jaegers - 56
- 3rd - C.J. Davis & Jon Tester - 57

"D" Flight

- 1st - Tom Munson & Ben Embree - 59
- 1st - Charles Brogdon & Leon Moore - 59
- 3rd - Stuart Frew & Steve Fritz - 60
- 3rd - Clayton Alcorn & Bob Burke - 60
- 3rd - Scott Purchase & Jon Purchase - 60

"B" Flight

- 1st - Rick McRoy & Chip Thompson - 52
- 1st - Jake Jacobi & Dwayne Davis - 52
- 1st - Larry Horton & Larry Decker - 52

Reminder:

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

Culinary Delights

FRIDAYS AND SATURDAYS

All accompanied by house salad and house bread

NOVEMBER 6 & 7 KING CRAB LEGS

Split king crab legs. Served with drawn butter, lemon, boiled red bliss potatoes and fresh vegetables. HALF POUND- \$27.95, 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- \$18.95, 14 oz cut- \$21.95, ADD 6 fried shrimp- \$6.95

NOVEMBER 13 & 14 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- \$18.95, 14 oz cut- \$21.95, ADD 6 fried shrimp- \$6.95

NOVEMBER 20 & 21 VEAL CHOP

12 Ounce veal chop, flame kissed and dolloped with garlic bacon demi-glace. Served with garlic smashed 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- \$18.95, 14 oz cut- \$21.95, ADD 6 fried shrimp- \$6.95

NOVEMBER 27 & 28 FRIED SEAFOOD EXTRAVAGANZA

Fried shrimp, clams and oysters, served with cocktail & remoulade sauces, wild rice pilaf and fresh vegetables. \$22.95

PRIME RIB OF BEEF

Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables. 10 oz cut- \$18.95, 14 oz cut- \$21.95, ADD 6 fried shrimp- \$6.95

THURSDAYS AND SUNDAYS

All accompanied by house salad and house bread

SUNDAY NOVEMBER 1 TILAPIA PARMESAN

Parmesan & bread crumb encrusted tilapia fillet, topped with a lemon buerre blanc. Served with wild rice and fresh vegetables. \$11.50

THURSDAY NOVEMBER 5 LIVER & ONIONS

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

SUNDAY NOVEMBER 8 CHICKEN LASAGNA

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

THURSDAY NOVEMBER 12 CHICKEN FRIED STEAK

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

SUNDAY NOVEMBER 15 BONE-LESS PORK CHOPS

Accompanied by garlic smashed potatoes and green beans. \$11.50

THURSDAY NOVEMBER 19 BARBECUE BRISKET

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

SUNDAY NOVEMBER 22 OLDE FASHIONED ROASTED TURKEY

Served open faced on white bread, with mashed potatoes, turkey gravy and creamed spinach. \$11.50

THURSDAY NOVEMBER 26 CHICKEN FRIED CHICKEN

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

SUNDAY NOVEMBER 29 MEATLOAF

Served with mashed potatoes, brown gravy and green beans. \$11.50

FOR YOUR INFORMATION.....



The Greens Watch.....

by Dallas Baldwin

The fall work schedule has begun starting with the picking up and disposal of leaves. The zoysia growth has slowed down and mowing is being discontinued to start fall application in preparation of grass hardiness for winter and for successful spring growth. Here's to hoping for a good winter to play golf.

From the Office of.....

Dennis Hagen

We are having another seating for dinner in the Upstairs Bar on Friday evening, November 13 from 6 to 9 pm. Be sure to call in early as space is limited and tables fill up fast. Reservations are required by Wednesday, November 11.

Notes from.....

Ellen

Where Has The Year Gone? It is hard to believe that Thanksgiving is just a few short weeks away with Christmas following closely on its heels. The holiday season is fast approaching and those of you who would like to celebrate it at the Club with friends, family or your employees may call the office at 826-2044 to reserve your holiday party. Some dates are already filled, so please don't hesitate to call by thinking that it is too early to set and confirm a date.

