



Club Life



The Monthly Newsletter of the Sedalia Country Club

OCTOBER, 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

Thursday, October 8



vs.



The Nebraska Cornhuskers will play our Missouri Tigers in Columbia at 8:00 pm. Black and gold will be the colors of choice this evening with all TV's tuned to the game. There will be drink specials with appetizers available. The showing of the Mizzou games have turned out to be a great time for everyone. Mizzou is undefeated, so bring your friends and cheer the Tigers on to another win!

Friday, October 16

Dinner in the Upstairs bar 6 - 9

Limited Seating - RSVP by October 14

Friday, October 30

New Member Appreciation Night & Wine Tasting. Meet and greet our new and returning members from 6:30 to 8:30 pm in the Upstairs Bar. Complimentary hors d'oeuvres will be served during this time with background music by Randy Melick. Come and enjoy this favorite event.

Golf Events

Tuesday, October 6

Ladies Closing Day

Sunday, Monday & Tuesday, October 18-20

Class 1 Girls State High School Championships

Monday & Tuesday, October 19-20

Course Closed!

UPCOMING EVENT

Thursday, November 26, 2009

38th Annual Thanksgiving Day Breakfast to benefit

The Children's Therapy Center

Tickets will be available at Union Savings Bank, McLaughlin Bros. Furniture, Ewing Vocational Center, Elks Lodge, McGraths and at the door.



Chip Shots



2009 SCC Member-Guest Classic

The Fourth Annual SCC Member-Guest Classic was once again a success. A good time was had by all in both the tournament and the extra events. The horse race was won by B.J. Curry & Joe Bellmer and the par 3 shootout was a huge success. I would like to thank everyone who participated and look forward to next year. Final results are as follows:

Augusta National Flight

- 1st - Alan Quattlebaum & Marcus Rowe-61
- 2nd - B.J. Curry & Joe Bellmer-60
- 3rd - Dwayne Davis & Andy Hill-49

Hazeltine Flight

- 1st - Phillip Sawyer & Don Sawyer-63
- 2nd - Rob Russell & Randy Russell-59
- 3rd - Spencer Eisenmenger & Brody Kempton-49

Winged Foot Flight

- 1st - Barry Henderson & Paul Hagan-67
- 2nd - Mike Cook & Lennie Facklam-54
- 3rd - Art Ray & Bob Paul-53

Pebble Beach Flight

- 1st - Ron Boeschen & Barry Wingard-54
- 2nd - Rick McRoy & Erik Kuhlman-53
- 3rd - Jerry Fillinger & Al Casey-52

Pinehurst Flight

- 1st - Larry Horton & Bob Moore-63
- 2nd - Casey Mankin & Josh Mankin-56
- 3rd - Chip Thompson & Mark Wheeler-51

Turnberry Flight

- 1st - Ron Ditzfeld & Harry Ditzfeld-59
- 2nd - Jim Marcum & Butch Marcum-57
- 3rd - Ben Embree & David Doyle-51
- 3rd - Leon Moore & Phil Perkins-51

St. Andrews Flight

- 1st - Rand Bankovich & Tim Allen-63
- 2nd - Bob Rinehart & Mark Cohen-54
- 2nd - Dennis Paul & Robby Paul-54

Brookline Flight

- 1st - Lyle Homer & Hal Krause-64
- 2nd - Darren Pannier & Roger Schroeder-60
- 3rd - Karl Jaegers & Brandon Taylor-50

Fall 3-Man Scramble Results

Championship Flight

- 1st - V. VanDyne-J.Simmons-J.Parrish - 57-58-115
- 1st - A.Wilkinson-S.Robinson-S.Paul - 57-58-115
- 1st - L.Griffin-G.Austin-J.Seward - 59-56-115
- 4th - M.Quattlebaum-B.J.Curry-J.Bellmer - 56-61-117
- 4th - A.Quattlebaum-L.Grechus-C.Patterson - 57-60-117
- 4th - S.Bode-T.Fischer-C.McGraw - 59-58-117

"B" Flight

- 1st - K.Burkholder-C.Callis-J.Buckley - 67-63-130
- 2nd - B.Christensen-R.Lyons-J.Hein - 67-64-131
- 2nd - K.Balke-K.Balke-T.Moss - 67-64-131
- 4th - L.Homer-B.Collins-R.Rose - 67-65-132
- 4th - J.Lollis-S.Frew-S.Fritz - 67-65-132
- 4th - C.Thompson-M.Wheeler-N.LeBlanc - 67-65-132

"A" Flight

- 1st - Curt Garrison & Ahrazue Wilt-Jamie & Kari Estes - 58
- 2nd - Mick & Debbie Dugan-Stan Wilson & Jackie Buckley - 60
- 3rd - Harold Jackson & Connie Broadus-Bob & Pat Rinehart - 61
- 3rd - John Jackson & Marcia Azan-Jerry & Debbie Fillinger - 61

"C" Flight

- 1st - Van & Suzy Van Dyne-David & Stephanie Scheid - 67
- 1st - Mike Hawk & Jennifer Shackles-John & Francie Wendt - 67
- 1st - Jeff & Melissa Davis-Keith & Amanda Balke - 67
- 1st - Jon & Allison Tester-Spencer & Sarah Eisenmenger - 67

"A" Flight

- 1st - R.McRoy-D.Davis-M.Johnson - 62-60-122
- 2nd - B.Addis-M.Addis-N.Addis - 61-62-123
- 3rd - D.Paul-M.Paul-A.Braverman - 64-60-124
- 3rd - G.Jones-J.Eirman-S.Benbrook - 64-60-124
- 5th - S.Swearigen-C.Kempton-S.Braverman - 62-63-125
- 5th - M.Marcum-J.Tennison-D.Henningsen - 65-60-125
- 5th - Mike Hawk-K.Schroer-K.Schroer - 64-61-125

"C" Flight

- 1st - D.Floyd-C.Mergen-A.Brandhorst - 71-66-137
- 2nd - J.Elliott-B.Elliott-S.McDowell - 71-67-138
- 3rd - T.O'Donnell-B.Vanderlinden-K.O'Donnell - 71-68-139
- 3rd - M.Register-T.Jennwein-B.Hurt - 72-67-139
- 3rd - M.Keichner-J.Luebbering-B.Vincent - 72-67-139
- 6th - J.Johnston-T.Wheeler-B.Williams - 71-69-

Labor Day Couples Scramble Results

"B" Flight

- 1st - Bill & Carol Shrou-Bill & Janis McWhirt - 65
- 1st - Greg & Robin Banaka-Dennis & Carla Eding - 65
- 1st - David & Beth Halsell-Ed & Mimi Prenger - 65
- 1st - Rod & Marjorie Bankovich-Ken & Phoebe Azan - 65
- 1st - John & Julie Howard-Travis & Christine Ross - 65

"D" Flight

- 1st - Chip & Pam Thompson-Chuck & Rita Mergen - 70
- 1st - Larry & Sharon Horton-David & Linda Henderson - 70
- 1st - Sam & Sarah Jones-John & Stephanie Kolasky - 70
- 4th - Ben & Jennie Vanderlinden-Terry & Jinny O'Donnell - 72

Culinary Delights

FRIDAYS AND SATURDAYS

All accompanied by house salad and house bread

OCTOBER 2 & 3

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**

OCTOBER 9 & 10

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**

OCTOBER 16 & 17

HERBED RACK OF LAMB

Whole herb roasted New Zealand rack of spring lamb. Served with mint sauce, layered custard potato 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**

OCTOBER 23 & 24

JUMBO LUMP CRAB CAKES

Jumbo lump blue crab cakes, seared and served with remoulade sauce, wild rice pilaf and fresh vegetables. **\$28.95**

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**

OCTOBER 30 & 31

VEAL MOREL

Veal leg slices, sautéed with morel mushrooms in a cream sauce served with custard potatoes and fresh vegetables. **\$29.95**

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

THURSDAY OCTOBER 1

FRIED CATFISH

Served with fries, cole slaw, tarter sauce and lemon. **\$11.50**

SUNDAY OCTOBER 4

LIVER & ONIONS

Sliced beef liver sauteed with a pile of onions. Served with mashed potatoes and fresh vegetables. **\$11.50**

THURSDAY OCTOBER 8

CHICKEN POT PIE

Individual pot pie teeming with chicken and vegetables in a light flaky crust **\$11.50**

SUNDAY OCTOBER 11

CHICKEN FRIED STEAK

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

THURSDAY OCTOBER 15

SPAGHETTI & MEATSAUCE

Accompanied by garlic bread. **\$11.50**

SUNDAY OCTOBER 18

LASAGNA

Served with garlic bread **\$11.50**

THURSDAY OCTOBER 22

OLD FASHIONED ROASTED TURKEY

Served open faced on white bread, with mashed potatoes, turkey gravy and yellow squash cassarole. **\$11.50**

SUNDAY OCTOBER 25

CHICKEN FRIED CHICKEN

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

THURSDAY OCTOBER 29

SHEPARD'S PIE

In the English tradition. **\$11.50**

FOR YOUR INFORMATION.....



The Greens Watch.....

by Dallas Baldwin

The tees and greens have never looked better. Thanks to all for staying on the cart paths. Please continue to stay on the cart paths around the tees and greens as we have finished our overseeding.

From the Office of.....

Dennis Hagen

We are having another seating for dinner in the Upstairs Bar on Friday evening, October 16 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, October 14.

Also, don't forget about the New Member Appreciation Night and Wine Tasting on Friday, October 30. We would love to see everyone there. It is going to be a very fun evening. So come eat, drink and be merry!

We are looking for volunteers to serve on the Membership Committee. If you are interested please call the office at 826-2044. Your service would be greatly appreciated.

Notes from.....

Ellen

HELP!!! We are looking for those who would like to plan children's parties for the Club. As of this printing, we have not been able to find someone for the Children's Halloween Party. If you are interested, please contact Dennis or me. Should we be able to schedule a Halloween party, an email will be sent out with the day and time.

Reminder, if you have not been receiving email notices about upcoming events and would like to receive them, call me or email at sedaliacountryclub1@charterinternet.com with the subject line "email address".



Fall is here – enjoy the beautiful foliage and crisp mornings!