



Club Life



The Monthly Newsletter of the Sedalia Country Club

1700 Sycamore Drive

January, 2010

660-826-2044

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)

660-826-2044

Monthly Events

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 gratinee 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

Friday, January 1

CLUB CLOSED

Friday, January 15

"DINNER IS SERVED"

in the Upstairs Bar

6:00 pm - 9:00 pm

Limited Seating

Reservations required before January 13.

Monthly Events

Tuesday, February 2

ANNUAL MEETING OF REGULAR MEMBERS

7:00 P.M.

Club will close at 5:00 pm.

Bar only will reopen.

ARE YOU OLD ENOUGH?

Any member who has reached the age of 70 by January 1st and has been a member of the Club for a total of 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.



Chip Shots



Golf Shop News

The Golf Shop Staff would like to wish everyone a Happy New Year. We would also like to thank you for your continued support of the Golf Shop.

Please come by the Golf Shop to take advantage of some tremendous savings on golf apparel and equipment for 2010. It's the perfect time of year to check those grips and spikes, the Golf Staff will be happy to change them for you...the golf season will be here before you know it.

2nd Annual Cabin Fever Open

Block off your calendar on Saturday, February 6 for the 2nd Annual Cabin Fever Open. In the inaugural year of this event the feedback was overwhelmingly positive. This indoor putting tournament promises to be one of the most enjoyable social functions of the year. A putting course will be set up throughout the Clubhouse with delicious hors' d oeuvre stations placed around the course for you to enjoy while playing. This will be a couples alternate shot format. If one or both of you are not golfers there is no need to miss out on this fun time, because if you have ever played miniature golf then you will enjoy this fun, non-competitive event.

Talk to your friends and make your reservations early because we will be limiting the number of couples participating. If you let the office know that you are part of a group, we will make sure to put all of you in close proximity to each other on the course so you can socialize while playing..

Reminder

One last reminder for those of you who may have tournament credit in the Golf Shop. All tournament credit that was earned in 2009 will be wiped off the books January 1. If you aren't sure if you have any credit, please call the Golf Shop and we will be happy to let you know.

2010 Golf Calendar

The 2010 Golf calendar is nearing completion. If your organization is thinking of a golf tournament as a fund raiser and would like to hold it at Sedalia Country Club, please contact Jeff before January 31 to make arrangements.

Golf Shop Billing

In an effort to save trees and money the Golf Shop would like to start using email to send out monthly statements. I currently have email addresses for a large number of members, but want to make sure they are correct. I will be sending out an email to everyone I have an email address for to confirm it is correct and it is the email address you want to use to receive your monthly statement. If you don't want your statement sent by email please let me know. If I don't have your email address and you want your statement sent to you, please let me know your email address. You can call or come by the Golf Shop or email me at jahpga@charter.net.

Men's League in 2010

We will be starting up a nine hole Men's League in 2010. This will be a chance for you to have an evening out with the guys and enjoy some fun competition and camaraderie. Currently we are planning on holding it on Tuesday evenings with the exception of Ladies Stag evening. I would like to encourage everyone to sign up regardless of ability, this is a great opportunity to get to know more members and possibly form a Saturday foursome for years to come. We will be holding a draft sometime in late March or early April to put the teams together. More information and an entry form will be forthcoming in the next couple of months. If you have any questions or suggestions, please contact Jeff.

Culinary Delights

FRIDAYS AND SATURDAYS

All accompanied by house salad and house bread

JANUARY 2

KING CRAB LEGS

Split king crab legs. Served with drawn butter, lemon, boiled red bliss potatoes and fresh vegetables. **HALF POUND- \$29.95, 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- \$20.95, 14 oz cut- \$23.95, ADD 6 fried shrimp- \$6.95**

JANUARY 8 & 9

BOILED SHRIMP

Boiled JUMBO gulf shrimp in the shell. Served with cocktail sauce, lemon, red bliss potatoes and fresh vegetables. **HALF POUND- \$22.95, 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- \$20.95, 14 oz cut- \$23.95, ADD 6 fried shrimp- \$6.95**

JANUARY 15 & 16

VEAL SCALLOPINI

Tender milk-fed veal medallions, sautéed with bell peppers, onions, garlic and porcini mushrooms, in glace de veau. Served with duschess 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- \$20.95, 14 oz cut- \$23.95, ADD 6 fried shrimp- \$6.95**

JANUARY 22 & 23

SHRIMP & GRITS

A "Low Country" favorite. Spiced jumbo shrimp, with bell peppers & onions, simmered in a Cajun cream sauce, atop dirty grits. Served with fresh vegetables. **\$26.95**

PRIME RIB OF BEEF

Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables. **10 oz cut- \$20.95, 14 oz cut- \$23.95, ADD 6 fried shrimp- \$6.95**

JANUARY 29 & 30

GRILLED VEAL CHOP

Herb encrusted 12 oz veal chop, topped with forestiere mushroom ragout. Served with garlic smashed potatoes and fresh vegetables. **\$34.95**

PRIME RIB OF BEEF

Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables. **10 oz cut- \$20.95, 14 oz cut- \$23.95, ADD 6 fried shrimp- \$6.95**

THURSDAYS AND SUNDAYS

All accompanied by house salad and house bread

SUNDAY JANUARY 3

FRIED WHOLE CHANNEL CATFISH

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

THURSDAY JANUARY 7

LIVER & ONIONS

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

SUNDAY JANUARY 10

GREEK VEGETABLE LASAGNA

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

THURSDAY JANUARY 14

CHICKEN FRIED STEAK

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

SUNDAY JANUARY 17

MANICOTTI

Filled with ricotta, garlic and fresh herbs. Topped with marinara sauce and mozzarella cheese. Served fresh vegetables and garlic toast. **\$11.50**

THURSDAY JANUARY 21

MEATLOAF

Served with mashed potatoes, gravy and fried okra. **\$11.50**

SUNDAY JANUARY 24

CHICKEN FRIED CHICKEN

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

THURSDAY JANUARY 28

BAKED ZITI

Laced with Italian sausage and pepperoni. Served with garlic toast. **\$11.50**

SUNDAY JANUARY 31

PARMESAN ENCRUSTED TILAPIA

Served with wild rice and fresh vegetables. **\$11.50**

FOR YOUR INFORMATION.....

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.

THANK YOU!

The staff of the Sedalia Country

Club wish to express our sincere

"Thanks" for your generous

contribution to the

Employee Christmas Fund.

We appreciate your thoughtfulness

and look forward to serving you

in the New Year.

May you have a wonderful 2010!

