

# CLUBHOUSE NEWS:

*Have a Happy and Safe  
Independence Day!*

## NEW MEMBERS:

David and Jeana Wallace

*Restaurant will be closed Saturday, July 4th*

Although our restaurant will be closed on Saturday, July 4th, we will grill hot dogs and hamburgers on the back patio with full bar service from 11:00 – 2:00. Our pool will remain open all day without pool service.

## *Art With a Twist*

Thursday, July 16th

@ 5:30, \$40.00 at the door



## *Book of the Month*

Wednesday, July 29th

@ 10:30, then lunch after

## *Southern As A Second Language*

*by Lisa Patton*

July 2015 Volume 16/Issue 7

# BIG CREEK

GOLF & COUNTRY CLUB



# BIG CREEK GOLF UPDATES

The Club's annual US Open event was held June 20th and we had our biggest turnout ever. Our course was set up to the same yardage as Chambers Bay in Washington State where the US Open was being held. Our men under 55 played the black tees, 55-69 played the blues, and 70+ played the whites. We played to a par of 70 w both #2 and #10 playing as par-fours.

Each player received one mulligan per hole to be used on any shot, from drive to putt. There was also a skins game in which the mulligans counted. After play, the group gathered in the grill for lunch and to choose a "partner" from the players that made the cut in the US Open. The drawing was held from the highest score first to the lowest score last. If the member was unable to stay for the drawing, he was assigned the pro with the highest world ranking that was still available for picking. The pro "partner's" Sunday score was used along with the Big Creek member's score to come up with a best-ball total.

The Club also hosted a Pro-Am on June 22nd with 8 area pros bringing along three amateurs from their clubs. Big Creek pro Todd Dunaway and his team of Robert Nosari, Randel Butler, and Wayne Buswell finished 4th. The scoring was one low gross score plus one low net score per hole, and they couldn't be the same ball. Thanks also to members Nick Coleman, Scott Tabor, and Brad Morris for filling out a team for Fayetteville Country Club w Bill Agler. They finished 5th. Former Governor Mike Beebe was part of the Searcy Country Club Team.

June 13-14 was the inaugural Mountain Home Charity Classic at Big Creek. This 3-person scramble (previously the Mountain Home Christian Clinic benefit) is sponsored by Yelcot Communications and 1st Security Bank with the proceeds this year going to the new Arkansas State University - Mountain Home Technical Center.

Ultimate Auto Group sponsored a Million-Dollar Shootout after the day's play. All the players' names were in a box and the first four that were drawn and were either present at dinner or still on the course for the afternoon round got a shot for \$1,000,000 from 170 yards on the #18 fairway. No winner this year. Rats.



Here are the results listed by members' gross score, followed by the best ball with their partner:

Kirk Brown / Matt Kuchar  
73/62 2nd Championship

Mark Morton / Jim Furyk  
75/64

Matt Johnson / Paul Casey  
76/67 1st A Flight

Brad Morris / Phil Mickelson  
78/64 3rd Championship

Lang Zimmerman / Adam Scott  
79/61 1st Championship

Nick Coleman / Hideki Matsuyama  
79/65

Rick Hurst / Kevin Kisner  
80/68

Frank Davis / Tony Finau  
80/65

Danny Ward / Bruce Summerhays  
81/66

Brad Schultz / Jason Duffner  
81/66

Zach Hutchens / Louis Oosthuizen  
82/66

Brent Edens / Brent Snedeker  
84/65

Robbie Robbins/Francesco Molinari 84/66  
Rocky Fratesi / JB Holmes  
88/71

Chris Webb / Justin Rose  
86/68 3rd A Flight

Bill Ahrens / Brandon Grace  
89/67 2nd A Flight

Van Gearhart / Chris Kirk  
89/72

Dan Mace / Rory McIlroy  
89/64

Joey Sample / Henrik Stenson  
89/69

Bill Mullins / Patrick Reed  
90/66

Dan Swoyer / Zach Johnson  
91/68

Robert Nosari / Dustin Johnson  
91/70

Daniel Goodwin / Jordan Spieth  
95/66

Skins were won by Brad Morris on #5, Frank Davis on #8, Brent Edens on #11, Danny Ward on #13, and Robbie Robbins on #17.

## Maine Lobster Dinner

On Saturday, July 18th, Chef Rick will prepare a fabulous prix fix menu featuring stuffed Maine Lobster as the star. Reservations in advance are mandatory for ordering purposes and our full dinner menu will be available for those who prefer.

### FIRST COURSE

#### Oysters Rockefeller

3 fresh oysters topped with creamed spinach & Pernod, baked and finished with hollandaise sauce.

### ENTREE

#### Stuffed Maine Lobster

1 ¼ lb. whole fresh Maine lobster cut in half and stuffed with crab stuffing, baked, drizzled with a white wine butter sauce and served with vegetable and potato du jour.

### DESSERT

#### Baked Alaska

Neapolitan ice cream on yellow cake, encased in meringue, baked to golden brown, sliced and presented with fresh strawberries and strawberry sauce.

Reservations needed by Friday, July 10th.

**Cost: \$45.95 excluding tax and gratuity.**

