

# CLUBHOUSE NEWS:

## FATHER'S DAY

Father's Day is Sunday, June 21st! It's the perfect day to honor that special man in your life with gifts from our golf shop, a fabulous family brunch and a day of golf. What more could a man ask for!! Chef Rick will feature a full brunch buffet with carving station for your dining pleasure.



## Art With A Twist

Thursday, June 18th

@ 5:30

\$40.00 at the door

## POOL IS OPEN

Our pool is now open to all of our sports and full golf members. We will have servers available Tuesday – Saturday from 11:00 – 7:00 for your drinking and dining pleasure. Snacks for little ones (4 and under) are allowed, otherwise we ask that you do not bring in outside food or drink on the days our kitchen is open. There will now be a guest fee charged when bringing friends and family to the pool. You will be charged \$5/guest for Baxter & Marion County, \$3/guest for out of town guests and \$3.00 for local grandchildren or babysitters watching member's children. Guest fees will apply to pool parties. Please keep in mind that we do not have a lifeguard on duty. An adult must accompany all children under the age of 15.

Our restaurant will be closed for dinner Saturday, June 13th and 27th for private functions.

We apologize in advance for any inconvenience this may cause.

## Wine of the Month

Apothic Red & Apothic White

\$6.00 glass/\$21 bottle

More than 800 years ago, vintners blended and stored their most coveted concoctions in a mysterious place called Apotheca. In late 2005, a Master Winemaker envisioned an epic red wine combining Old World traditions of blending while realizing a markedly New World style. Thus began the path that led his protégé, winemaker Boyd Morrison, to select grapes from California's bountiful vineyards for this new blended red. Morrison was inspired to blend spicy Zinfandel, with smooth Merlot and lush, dark Syrah to create Apothic Red.



## Book of the Month

Wednesday, June 24th

@ 10:30, then lunch after

## The Goldfinch

by Donna Tartt

"The Goldfinch is a rarity that comes along perhaps half a dozen times per decade, a smartly written literary novel that connects with the heart as well as the mind....Donna Tartt has delivered an extraordinary work of fiction."—Stephen King, *The New York Times* Book Review

# BIG CREEK

## GOLF & COUNTRY CLUB



# BIG CREEK GOLF UPDATES

In an incredibly close finish, the Big Creek team came back from a seemingly insurmountable 11-3 team deficit against Harrison CC after May 16th's best-ball and alternate-shot matches in Harrison to narrowly lose this year's match 15 1/2 to 13 1/2. If just one more match had gone our way it would have been a tie. In the case of a tie, the defending champions retain the trophy so Big Creek needed just one more win and a halved match to take it back. Just wait until next year.



Congratulations to Big Creek members Matt Johnson and Andy Wescoat for winning the 2015 Chamber of Commerce 2-man scramble with a 10-under-par score of 62.



June 15th, the members of the 2015 Big Creek Ozark Cup team and their wives gathered for a fun and relaxing team dinner. Every player was given the opportunity to say a few words, and the rookies came in for a little light hazing. Pro Todd Dunnaway and club staff did a great job planning and presenting the three-course dinner and appetizers. Andy Wescoat even had taped encouragement messages from previous pros Adam Carney and Eddie Roethlisberger.



## MOUNTAIN HOME CHARITY GOLF CLASSIC

In golf news one of our biggest tournaments of the year is coming up June 13-14. Previously the Mountain Home Christian Clinic Benefit, it has been renamed the Mountain Home Charity Golf Classic. It will have the same three-person-scramble format and the same prizes and meals included as in the past. The new title allows the tournament sponsors (Yelcot and 1st Security Bank) to direct the benefits to a different charity in future years. The initial beneficiary (and likely for quite a while to come) is the new ASU-MH Technical Center.

## BIG CREEK JR. GOLF CAMPS

\$60 per camper covers all sessions Ages 5-17 are invited to attend

\$50 per camper if more than one from same family

June 17th 18th and 19th **8am till 10am**

July 15th 16th and 17th **8am till 10am**

Call the pro shop at (870) 425-8815 for more info or to sign up.

## Special Event

Join us Friday, June 19th when Chef Rick will have Fresh Soft Shell Crabs flown in for our dining pleasure! Reservations **MUST** be made by June 12th for ordering purposes and our full dinner menu will be available for those who prefer.

### FIRST COURSE

#### *Shrimp Louie Salad*

Bibb lettuce topped with avocado, tomato, cucumbers

#### *She-Crab Soup*

Atlantic blue crab in a rich cream base soup with Sherry.

### ENTRÉE

#### *Soft Shell Crab*

3 fresh soft shell crabs lightly dusted in flour, fried and served with a lemon butter sauce.

(includes vegetable and starch du jour)

**\$34.95 (excluding tax and gratuity)**



## NEW GOLF CARTS

The club has signed a lease on a new fleet of Club Car Precedent i2 golf carts. They were delivered Wednesday, May 27. These are an updated version of the current carts. They will be the same color and body style. They have an updated battery system that is supposed to be more energy efficient to charge. Our dealer says the feature that members will like best is the new comfort grip steering wheel.

## NEW MEMBERS

*Dick and Peggy Darouse*

*Cheyne and Lindsey Coverdale*

*Dave and Gail Bettenhausen*

*Heidi Volltrauer*

*Curtis Skiver*

*James and Staci Boyett*