CLUBHOUSE NEWS



Our pool will remain open through the month of September, weather permitting. We will not have a pool server available but you are welcome to call in your order, which will be placed at our front desk for your convenience. Please provide a phone number when calling and you will be contacted when your order is ready.

A NOTE FROM EDDIE

Just a reminder the Golf Shop hours will now be; Monday 10:30 am to 6:00 pm and Tuesday thru Sunday 7:30 am to 6:00 pm.

We'd like to congratulate two recent Hole-In -Ones! Lewis Barnes hole number 4 on 8-15-14 and Lynn Miller hole number 6 on 8-20-14.

ANNUAL CHARITY AFFAIR

The Good Samaritan 6th Annual Charity Affair will be at Big Creek Country Club, September 27, 2014 at 6:30 p.m. This annual event continues with the band Tragickly White, and our "Mystery Balloons" that can be purchased, each containing a gift certificate, so everyone is a winner. Our goal is to raise funds for a Nu-Step which is a machine that adds balance and mobility for residents across our campus. Join in the fun while contributing to a great cause. Please call Nancy Lee Scarpa at 508-2046 for tickets (\$50.00 per person or \$90.00 per couple). This is an event you do not want to miss. Limited seating so please call today.

WELCOME NEW MEMBERS WINE OF THE MONTH

Please join us in welcoming our newest members:

Chad and Wenona Benbrook Scott and Allison Booth Sandy Irby



BOOK OF THE MONTH Peace Like a River

by Leif Enger

This novel is narrated by an asthmatic 11-year-old Reuben. The story of his unusual family and their journey across Badlands of the Dakotas in search of his fugitive older brother.





PARENT CHILD TOURNAMENT WINNERS



Randy & Bradley Ludwig Father/Son 12 & Up Winner



Ella & Kyle Brashears
Father/Daughter 11 & Under Winner



Sydney & Tom Czanstkowski Father/Daughter 12 & Up Winner



Dawson & Scott Tabor Father/Son 11 & Under Winner



Billy & Laura Knox Mother/ Son 12 & up Winner

Big Creek's big Parent/Child tournament was Sunday, August 24. Everyone had a great time in the challenging alternate shot format. Congratulations to all the winners! More photos inside of the Newsletter and on Facebook!



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452 Country Club Dr. Mountain Home, AR

Clubhouse Phone: 870.425.0333

PARENT CHILD TOURNAMENT

Winner's photos are posted on the cover, here are the rest of the results from the Parent Child Tournament:

Father-Son 12 & over

1st - Randy & Bradley Ludwia - 39 2nd - Travis & Dawson Brown - 40 3rd - Kyle & Cole Stewart - 42

Father-Son 11 & under

1st - Scott & Dawson Tabor - 43 2nd - Gage & Ryder McClain - 45 3rd - Nick & Jack Coleman - 47

Mother-Son 12 & over 1st - Laura & Billy Knox - 63

Father-Daughter 12 & over 1st - Tom & Sydney Czanstkowski - 46

Father-Daughter 11 & under

1st - Kyle & Ella Brashears - 43 2nd - John & Lauren Davidson - 54* 3rd - Brent & Abby Edens - 54*

*decided in putt-off





Travis & Dawson Brown

Nick & Jack Coleman





Gage & Ryder McClain



John & Lauren Davidson



Brent & Abby Edens



Drew & Tommy Strickland



Reagan & Chris Webb

HIGH SCHOOL INVITATIONAL



Congratulations to the Jonesboro Hurricane Boys Golf team and the Searcy HS Girls Golf team for winning the 2014 Ultimate Auto Group High School Invitational at Big Creek. Individual medalists were both from Searcy: Drew Castleberry won the boys title in a playoff over Marion HS's Taylor Edmonds, and Delaney Bowles won the girls trophy.

Jax & Andy Westcoat

Congratulations!



Big Creek member, Sam Marx, won the open division of the Arkansas State Gold Association designated even at Big Creek, August 8/9 with a two day total of 76-72;148.

Sam avanced to match play, where he defeated Benton's Nate Smith. Sam pushed defending champ, Stan Lee to an extra hole before closing the round of 32. Member Garret Whilhite finished 5th in the open division with a score of 77-78;155.



Please mark your calendar for Friday, October 17th for Oktoberfest!! Chef Rick has prepared a fabulous menu for all to enjoy.

First Course

Hochzeitssuppe German wedding soup

Second Course

Bibb lettuce with micro greens and a creamy cucumber radish salad.

Entrée Selections

Schweinshaxen \$35.95

Pork shank braised with sauerkraut and white wine then served with boiled potatoes.

Weiner Schnitzel a la Holstein \$36.95

Medallions of Veal dredged in fresh crumbs, sautéed and topped with a sunny side up egg, lemon and *anchovy filet (upon request)

Kassler Rib \$34.95

Whole bone in smoked pork loin slowly roasted, sliced and served with the bone in a raisin sauce.

The Wurst Platter \$30.95

A combination platter of Knackwurst, Duck Sausage, Luxembourg Thuringer and Weisswurst served with sauerkraut, mustard and boiled potatoes.

Bock Salmon \$34.95

Fresh Salmon filet poached in Bock beer and served on sweet and sour red cabbage. **Spatzle will be available as a side.

Messert

Black Forest Torte, Profiterole with Bavarian cream and a scoop of mixed berry buttermilk ice cream.

**German beer and wine selections available that evening for your drinking pleasure.