

CLUBHOUSE NEWS

Big Creek is proud to welcome back our original chef, John Sutton, and new F&B Manager, Troy Campbell.

The Club is happy to have a tried-and-true, member-loved chef back in charge of the kitchen and Troy in charge of making sure members and their guests get everything they want and deserve at every meal at Big Creek.

John is finalizing new banquet menus with a new dinner menu to follow. In the meantime, we have been enjoying Chef John's excellent specials and flavors that we all know and love along with his new creations.

If you are looking for the perfect location for a gathering of any kind, including Christmas office parties, please consider Big Creek.



Wine of the Month

\$5 glass/ \$20.00 bottle **BLACK INK RED BLEND**

Black Ink is an ode to fantasy through the arts while portraying elegance with an edge. The capsule is marked with the allusive squid in a nod to the deep dark red hues within the bottle. In a celebration of decadence, blackberry cobbler merges with flavors of black plum and licorice followed by an inky, rich finish in this California blend of Syrah, Merlot, Malbec, and Zinfandel.



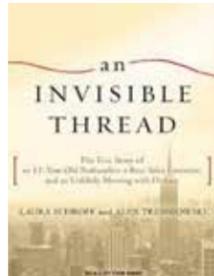
Book of the Month

An Invisible Thread

by Laura Schroff

The story tells of the life-long friendship between a busy sales executive and a disadvantaged young boy, and how both of their lives were changed by what began as one small gesture of kindness.

New Members are always welcome to join!



Wednesday, October 26th

Painting with Panache

Thursday, October 27th
@ 5:30 pm -- \$40.00 at the door

Art with a twist. \$40.00 a person includes all supplies and a glass of wine. Grab a friend and let Mr. Tindall show you how to paint!



Beer of the Month

Rocktoberfest

This lager is brewed in the classic Marzen/Octoberfest style. It is aged cold for superior flavor & smoothness. A pleasant malty sweetness & smooth finish makes this a perfect companion for cool autumn evenings.

ABV - 6.1% IBU's 32



BIG CREEK

GOLF & COUNTRY CLUB

GOLF UPDATES

Big Creek Hosting the Governor's Cup Matches



2016 marks the five-year anniversary of Big Creek hosting the Governor's Cup Matches between the best amateurs in the states of Arkansas and Mississippi. This Arkansas team picture was taken in the Big Creek dining room before the team dinner on May 12, 2011. Mississippi would go on to win the 2011 Governor's Cup by a score of 24 1/2 to 15 1/2. Although it is notable that several late singles matches were halved in terribly cold and rainy weather after the deciding match clinched the cup for Mississippi. Thanks to Jay Fox at the Arkansas State Golf Association for the picture.

Big Creek Stroke Play Champions (Net Division)

Congratulations to Kevin Lind (left) and Frank Davis (right) for winning the net divisions of the 2016 Big Creek Stroke Play Championships in the Open and Senior divisions. Lind shot a two-day gross score 77-76--153 with a net score of 74-73--147 which tied him with John Campbell for low net. Lind won the tiebreak by having the lower second-day score of the two.

Frank Davis won by posting a gross score of 77-75--152 which netted down to 70-68--138.

Complete scores for the entire field, both gross and net, are under the "Leaderboard" button at <http://bigcreekgolf.com/golf-course/tournaments/>



Big Creek Stroke Play Champions (Gross Division)

Congratulations to Matt Johnson (left) and Randy Costa (right) for winning the gross divisions of the 2016 Big Creek Stroke Play Championships in the Open and Senior divisions. After being tied at the end of the first day with John Campbell with matching 73s, Johnson pulled away on day two with a 74 to win by four with a two-day total of 147. Costa won the senior division by a whopping 10 strokes on the strength of a closing-round three-under-par 69 to go with a 74 for a two-day total of one-under-par 143. Robbie Robbins came in second.

It should be noted that both Matt and Randy's net scores would have won that division as well, but the club does not allow a player to win both.



Come join us at
Big Creek Golf & Country Club
for



Saturday, October 29, 2016
5:30pm-7:30pm

Come relax and enjoy a wonderful German evening.

Chef John will be preparing German food favorites paired with German and German-inspired beer. We will have different stations available for each pairing.

Tickets

\$40 per person
or \$75 for two

This will be an event you won't want to miss!

!!!!RESERVATIONS ARE REQUIRED!!!!

**Call for reservations:
870.425.0333**



Oktoberfest Menu and Beer

Menu and Beer subject to change with availability.

Sauerkraut, Sausage, and Cheese Fritters with Sweet Mustard Sauce paired with Paulaner Hefe Weizen.

Weizen, Cheddar and Onion Soup paired with Sierra Nevada Nooner Pilsner.

Soft Pretzel with Spicy Cheese Mustard paired with Sam Adams Oktoberfest.

Schweiner Schnitzel paired with Sierra Nevada Otra Vez.

Sauer Braten paired with Paulaner Doppelbock.

Sausages & Kraut paired with Einstok Toasted Porter.

Herbed Spaetzle paired with New Belgium Snapshot.

German Potato Salad paired with New Belgium Blue Paddle.

Buy Your Oktoberfest Tickets Now!



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