

870.425.0333 452 COUNTRY CLUB DRIVE

JANUARY 2022

H1PPy 2022

YEAR OF THE TIGER
COLOR OF THE YEAR - VERY PERI

NEW FAIRWAY BUNKER



Construction of a new fairway bunker began last in early December on the left side of #1 fairway after the removal of three trees that were dead or dying.

In the picture from behind the tee box (taken Dec. 8th) you can see the three mounds in the distance that are the remnants of the ground-up stumps. In the other pictures Superintendent Brent Edens explains how the shaping and slope will be prepared to ensure playability and drainage.

Brent is very pleased with the distances from the tee box - this bunker will be very much in play and protect the left side of the hole which was left bare by the death of the trees. Rough distance from the blue tees was measured at 240 yards to the front of the bunker and 275 yards to the back.



KITCHEN RENOVATION



Plans are underway to renovate the Big Creek kitchen. This photo, taken December 14, shows (L-R): Chef John Kellogg - Chris Shaw, President of Airetech Corporation in Little Rock - Matt Martin, President of Central Heating and Cooling, Inc. - Will Gregory & Chad Hurst w Gregory Company, Big Creek's contractor.

We will be totally replacing the vent hood as well as stripping the room down and replacing all of the walls and ceiling. Chef Kellogg intends to add more cooking capacity under the expanded hood as well.

This work would have been done right after New Year's Eve, but supply chains issues are pushing us into February most likely.

This work (including the removal of the doors leading into the kitchen to get the new vent hood in), will necessitate the restaurant being closed for a few days when everything is ready. We will keep you posted on the schedule as it solidifies.



WE'VE GOT IT COVERED





Here's some great pool news for our members already counting the days until swimming season is back.

After a couple months on back order, our custom pool cover was delivered and installed on December 20. Before the pool opened this year, we completed a complete resurfacing using a top-grade, resort-style, marbleized plaster along with brand new tile and coping stones around the edge. The plaster must be kept wet which is different from our old surface which allowed us to empty the pool every spring and clean it and refill. From now on we will cover the pool during winter which will help us reopen in a timely manner each spring as well as keeping the pool nice and clean.

Thanks to our friends at Pruett's Pool and Spa Service for all of their help getting our pools in great shape this year.



Quail Habitat Restoration



Big Creek Golf & Country Club's quail habitat restoration is moving into another burn phase sometime in the next few weeks when the weather allows. After this 18-month prep time (first burn was summer 2019), we will be planting wildflowers this spring!

These photos (taken on Friday, December 3) show Big Creek Superintendent Brent Edens at different habitat areas on the course along w: Dillon King w Quail Forever in Arkansas; Ted Zawislak, Statewide Private Lands Supervisor for the Arkansas Game and Fish Commission; and Calvin Wakefield, Private Lands Biologist for AGFC.

Burns will probably take several days as they are spread out on multiple areas of the golf course. The weather needs to be dry enough for burning as well as the right humidity and wind conditions. We will likely host a "learn to burn" seminar for Big Creek members who would like to volunteer to assist when the day comes.

The group advised us to ideally plant on top of a snowfall so that the seed melts down into the snow where it is less easily eaten by birds. Barring that, seed should be sown on a day where it is below freezing in the morning but due to warm above freezing later in the day.

We have asked for more signs (pictured here on #1) to help our members identify these areas and to keep traffic out of them as we continue on this exciting joint project w AGFC and Quail Forever.

We appreciate their help as well as AGFC Commissioner and Big Creek member Rob Finley who helped get the partnership going.





ANNUAL INDOOR PUTT-PUTT

SAVE THE DATE SATURDAY, FEBRUARY 26th

Join us on Saturday, February 26 for an evening of indoor putt-putt. We'll have food, music, and the all the fun you could possibly want.

Reservations are REQUIRED, so give us a call as soon as possible to reserve your spot!

CALL FOR RESERVATIONS - 870.425.0333











CLUBHOUSE NEWS

WELCOME NEW MEMBERS TO BIG CREEK GOLF & COUNTRY CLUB

Mr. and Mrs. John and Delinda Rutledge

Mr. and Mrs. Rodney and Tina Coats

Mr. and Mrs. Ward and Sandra Massey

Mr. Greg Connell

Mr. Matthew Christian

Mr. Randy Watkins

RESTAURANT CLOSINGS

SATURDAY, JANUARY 22ND

The dining room will be closed for lunch service.

WINE OF THE MONTH

ESTANCIA PINOT GRIGIO

Lively, zesty, and refreshing flavors of green apple, Asian pear, lemon-citrus with a soft mid-palate and notes of grapefruit on the finish.

\$5 GLASS / \$20 BOTTLE





BOOK OF THE MONTH

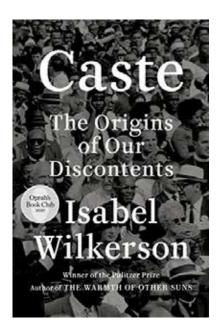
CASTE

BY ISABEL WILKERSON

Named one of the top ten non-fiction books by People, The New York Times Review, The Washington Post, The Oprah Magazine plus many more.

In the brilliant book Isabelle Wilkerson gives a masterful portrait of an unseen phenomenon in America as she explores through an immersive deeply researched narrative about stories of real people, America today and throughout its history has been shaped by a hidden caste system, a rigid hierarchy or human rankings.

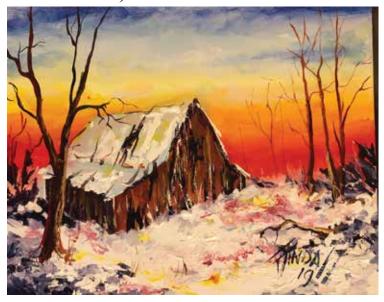
Book club will meet at noon on Wednesday, January 26. Come join us! New members are always welcome.



PAINTING WITH PANACHE

Join us at Big Creek for Painting with Panache on Thursday, January 20. Event starts at 5:30 pm. Cost is \$45.00. All art supplies and a glass of wine will be provided. Everyone is welcome, including the kids!

THURSDAY, JANUARY 20th





~ DINNER SPECIALS ~

EVERY TUESDAY NIGHT

SALISBURY STEAK - \$18.95

Salisbury steak broiled and smothered in gravy served with fresh vegetables and mashed potatoes.

EVERY WEDNESDAY NIGHT

BURGERS & BREW - \$14.00

Enjoy a different burger each Wednesday! Served with French fries and an ice-cold Miller Light Draft, this is a Big Creek meal you don't want to miss! Make Burgers and Brews a regular on your weekly schedule.

EVERY THURSDAY NIGHT

FRIED CHICKEN DINNER - \$22.00

Half a chicken fried golden brown served with mashed potatoes, gravy, green beans, coleslaw, and a biscuit.

EVERY FRIDAY & SATURDAY NIGHT

Chef's specials are created for a combination of flavors, textures, and colors, and are served as they were created for your enjoyment of the dish as it was intended to be.

PAN ROASTED GROUPER - \$28.00 - JANUARY 7th & 8th

Served with crab risotto and roasted garlic & green onion emulsion.

ROASTED HALIBUT - \$28.00 - JANUARY 14TH & 15TH

Served with potato, and roasted corn hash with chili oil.

SOFT SHELL CRAB FLASH FRIED - \$28.00 - JANUARY 21ST & 22ND

Served with kimchi fried rice with a sweet soy drizzle.

BARRAMUNDI PAN FRIED - \$28.00 - JANUARY 28th & 29th

Served with potato straw, and wasabi slaw.



GOLF CALENDAR OF EVENTS - JANUARY 2022

SNOWMAN TOURNAMENT

Saturday, January 15^{th} - 11:00 AM Shotgun Start (Weather Permitting) - \$20 per Team

2-Person Scramble; Flights and prizes are to be determined. Call the pro shop with questions or to sign up.





Thank You

FROM OUR STAFF

Thank you so much for contributing to our staff's holiday fund. Your gift was greatly appreciated, and we intend to pay it forward with continued service.









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