

870.425.0333 452 Country Club Drive Mountain Home, AR 72653

> NOVEMBER 2023 VOLUME 23/ISSUE 11





## OUR CHAMPIONS



# THE GOLF STAFF WOULD LIKE TO RECOGNIZE THIS YEAR'S CHAMPIONS.

Men's Stroke Play Champion (Gross)

Brandon Maple

Men's Stroke Play Champion (Net)

DANIEL BAXLEY

Senior Men's Stroke Play Champion (Gross)

JIM WOOD

Senior Men's Stroke Play Champion (Net)

LARRY STEVENS

Women's Stroke Play Champion (Gross)

**ALYSSA BARTON** 

Women's Stroke Play Champion (Net)

BARBARA WOOD

Junior Stroke Play Champion

**CODY CORMICAN** 

Men's Match Play Champion

NICK COLEMAN

Senior Match Play Champion

TOMMY STRICKLAND

Women's Handicapped Match Play Champion

JUDY MATTY

Player of the Year

IIM WOOD



## THANK YOU

With Thanksgiving close, I feel it's necessary to give a huge THANK YOU to people and groups who deserve it.

#### I. BIG CREEK TURF STAFF

They are true professionals, and I can't thank them enough. They show up to work on time, do their job, and don't create any issues that can derail a staff. This year we've gone from negative temperatures to 100+ degrees, and they still work hard every day. For tournaments, we may be here at 3 a.m., but they do whatever is asked. That type of dedication makes my job so much easier. We don't have the largest staff, but I'd put their work up against any other clubs in the state. If you see them out on the course, then tell them thank you.

#### II. BIG CREEK BOARD OF DIRECTORS

Along with the golf course aging, comes problems. With these problems come expenses to either react to or prevent the issues. I would like to commend and give a huge thank you to our board for allowing us to use more resources to keep the golf course in the best shape possible. They have committed extra funds to our budget over the last two years to deal with our changing golf course and steeply rising prices of equipment and chemicals. This has played a huge part in our success with golf course conditions this year and each one of them is greatly appreciated.

#### III. BIG CREEK MEMBERS

Without you, our golf course would cease to exist. The support, help, and encouragement from all members is so very critical to our success. Thank you for being the group that you are, as you are the foundation for Big Creek Golf & CC!

### HAPPY THANKSGIVING!

**BRENT EDENS** 

Superintendent





## **GOLF NEWS**

Complete results for tournaments are available under the blue "Leaderboard" tab at bigcreekgolf.com/golf-course/tournaments/

## **USGA QUALIFIER RESULTS**

The team of Harley Abrams and Austin Quinten won the 2023 United States Golf Association - USGA qualifier for Arkansas and Oklahoma for the 2024 U.S. Amateur Four-Ball Championship yesterday at Big Creek Golf & Country Club. Abrams and Quinten both play out of Tulsa Country Club. They shot a best-ball score of -6 64 (the course was playing to a par of 70 with two par-five holes made into long par-4s) to win one of the two available spots.

The other spot went to the team of Zach Claxton & Taylor Wallner who shot 65. Zach plays out of Fayetteville Country Club, and Taylor plays out of The Greens Country Club in Oklahoma City. They defeated the team of Ben Frazzini & Bobby Frazzini on the second playoff hole (#16). The Frazzini's are first alternate.

The second alternate team is Matt Willmott and Logan Greer of Harrison Country Club who won a playoff with a par on the first hole of sudden death (#17) against Mitchell Ford and Nick Zimmerman.

The Big Creek members team of Brandon Maple and Lance Coffman shot 73.

Complete results can be found on the USGA website here: https://www.golfgenius.com/pages/4029150

Big thanks to Jay Fox, Tyler Meyl, and Taylor Loeb Gatlin with the Arkansas State Golf Association and to Randy Reed, rules official w USGA, for bringing this great tournament to our club and for the great way they run things. Thanks also to Big Creek staffers Superintendent Brent Edens, James Stanofski PGA, Mark Morton PGA, and everyone else at the club.



Harley Abrams (red shirt) and Austin Quinten.



Zach Claxton (left) and Taylor Wallner.



Harley Abrams (left) and Austin Quinten on the first tee at Big Creek.



## GOLF NEWS (CONT'D)

Complete results for tournaments are available under the blue "Leaderboard" tab at bigcreekgolf.com/golf-course/tournaments/

### MEN'S STROKE PLAY CLUB CHAMPIONS

Brandon Maple won the 2023 Big Creek Golf & Country Club Men's Stroke Play Gross Division Club Championship.

Daniel Baxley (blue shirt) won the Net Division Club Championship.



Brandon Maple Gross Division Champion



Daniel Baxley
Net Division Champion

#### **GROSS DIVISION:**

1. Brandon Maple	75-72147	
2. Luke Jackson	77-73150	
T3. Matt Kelly	78-75153	
T3. Jim Wood	75-78153	
5. John Campbell	78-76154	
6. Nick Coleman	79-76155	
T7. Gage Mcclain	80-76156	
T7. Andrew Gillespie	77-79156	
9. Daniel Baxley	80-77157	
10. Austin Sinor	80-83163	
11. Andy Wescoat	84-87171	
12. Haydn Purdom	84-92176	
13. Sky-Lar Culver	90-95185	
14. lesse Gustafson	102-84186	

#### **NET DIVISION:**



## GOLF NEWS (CONT'D)

Complete results for tournaments are available under the blue "Leaderboard" tab at bigcreekgolf.com/golf-course/tournaments/



#### GHIN REMINDER:

USGA GHIN Handicap system will be used for all Member Events at Big Creek. This will be done so that Tournaments are fair and competitive for any caliber golfer. Please contact the golf shop to be put on the USGA Handicap system, or email <code>James.Stanofski@Bigcreekgolf.com</code>



#### **ATTENTION:**

Denim is no longer allowed on the course.

#### **GOLF COURSE ETIQUETTE:**

- Please repair ball marks on the greens
- Please Rake Bunkers
- Please repair divots with sand
- Please follow cart rules, the reason we are having to sod hole 15 is due to the lack of this

#### **DRIVING RANGE NEW HOURS:**

The driving range will now be open from 8:00 am to 5:00 pm.

#### SCORE CARD COLLECTING - STARTING OCTOBER 1ST:

Golf shop will start keeping score cards to collect and adjust golf course handicaps (this is done to change the hole by hole handicap). Anyone who is playing with a group that can verify their score for holes please turn in to the golf shop. There will be a box on the golf shop counter for this. We will need a combination of tees from Men (from Blue to Gold) and Ladies (Red) so anyone can help with this. Please be sure to have names on the scorecard and date. We will need to have 500+ scores to calculate new hole by hole handicap. (these are the handicaps you see on the course that makes hole 7 the hardest hole currently)

#### **SODDING GRASS HEADS UP:**

On the golf course, we will be sodding Tahoma 31 Bermuda grass around a few of the greens that have yet to have the collars sodded. We will start with 7 green, then 14, then the Chipping green. Our plan for the chipping green is to expand the green we added in front of the bunker, and to unite the two with Tahoma sod and/or bentgrass to create a "Horseshoe green". We are still debating on the best way to preserve our collars for winter. The best option may be to cover the collars for the months of December, January, and February. Unfortunately, there's no great option to protect our collars during winter, but we will do the best we can.

Brent Edens, Superintendent

Brent.Edens@Bigcreekgolf.com



# SAVE THE DATE BRUNCH WITH SANTA

## SUNDAY, DECEMBER 10<sup>th</sup> SEATING TIMES: 10:30 AM & 12:30 PM

Come enjoy brunch with your family, friends, and the big, jolly man himself, Santa Claus!

Reservations are Required

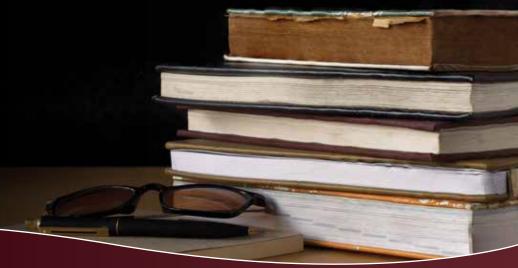
CALL FOR RESERVATIONS - 870.425.0333

## BOOK CLUB NOT MEETING

Book Club will not be meeting again until December, 2023. We can't wait to talk about all the amazing books you've read!

"Keep reading. It's one of the most marvelous adventures anyone can have."

~ Lloyd Alexander



## CLUBHOUSE NEWS

WELCOME NEW MEMBERS TO BIG CREEK GOLF & COUNTRY CLUB

Dr. Allan and Danette Gocio

Dr. Gregory Naden





# DON'T FORGET YOUR CUSTOMER CREDIT

Don't forget to use your Customer Credit in the Golf Shop by December 313. You can call the Golf Shop at 870.425.8815 or stop by if you would like to check your balance.

870.425.8815



## TENNIS NEWS & EVENTS

#### Monday

• Free Member Drill - 6:00 pm - Come mingle and work on your game with a live ball drill with members/coach.

#### **Tuesday**

• Cardio Tennis - 7:00 pm - Burn some calories with cardio tennis, starting October 10.

#### Wednesday

• Free Member Drill - 8:30 am - Come mingle and work on your game with a live ball drill with members/coach.

#### **Private Lessons Available Monday - Friday**

• Contact Chris for lessons and you can work out a time.

### TENNIS PARTY: NOVEMBER 10 | 5:30PM - 8:30PM

Come hang out and enjoy a variety of games on the tennis courts. Eat, drink and enjoy the nicest courts in Mountain Home. Will do singles, doubles and triples and be paired up based on skill level. Can you win the most points throughout the night?

For questions, lessons, or to sign up for any class or social go to: *linktr.ee/bigcreektennis* 

or reach out to Chris Cash:

(870) 692 2662 -or- ChrisCashTennis@gmail.com







## 

## COCKTAILS

#### HANDCRAFTED

#### THE MADELINE

Titos Handmade Vodka, fresh lime juice, fresh orange juice, and agave nectar with a cranberry float, shaken and served up.

#### **PURPLE HAZE**

Titos Handmade Vodka, fresh orange juice, blue Caraco, strawberry mix, and agave nectar topped with soda water. Served on the rocks.

#### **OLD FASHION**

Muddled orange with barrel-aged bitters with a dash of the filthy cherry juice topped with Smoke Wagon Whiskey and garnished with orange rind and a filthy cherry.

#### PEACHY KEEN ICED TEA

Deep Eddy Peach Vodka with Unsweetened Iced Tea garnished with an Orange.

#### SPARKLING BLUEBERRY LEMONADE

Deep Eddy Lemon Vodka topped with blueberry simple syrup mixed with soda water and Sprite.

#### STRAWBERRY LIMEADE

Deep Eddy Lime Vodka with strawberry puree, lemonade, and soda water.

#### **TRANSFUSION**

Tito's Handmade Vodka with ginger ale topped with a splash of grape juice.

#### **PALOMA**

Cabo Wabo Tequila topped with fresh lime, soda water with a splash of grapefruit juice.

#### **SALTY DOG**

Deep Eddy Ruby Red Vodka topped with soda water and a splash of Sprite with a salted rim.

#### **19TH HOLE**

Jack Daniel's with freshly squeezed lime topped with ginger ale served on the rocks.

#### DESSERT

BUTTER PECAN MARTINI Bailey's Irish Cream mixed with Jack Daniel's, Amaretto, and cream. Served up with a caramel drizzle.

CHOCOLATE MARTINI Goodnight Lovin' Vodka, Godiva Chocolate Liqueur, and Baileys Irish Cream served chilled, up, with a chocolate drizzle.

IRISH COFFEE Jameson Irish Whiskey served with black coffee.

### WINE

WHITE	GLASS	BOTTLE
CHARDONNAY  La Crema, California	\$8	\$32
SAUVIGON BLANC Duckhorn, California		
PINOT GRIGIO  Ecco Domani, Italy	\$7,	\$24
MOSCATO Ruffino, Italy	\$7	\$27
CHAMPAGNE		BOTTLE
Veuve Clicquot, France		\$116
ROSÉ	GLASS	BOTTLE
LaMarca Prosecco, Italy	\$8.50	\$34
RED	GLASS	BOTTLE
PINOT NOIR  Meiomi, California		
CABERNET SAUVIGNON Justin, California. Bonanza, California. Conundrum, California. Josh Cellars, California. Caymus, California. Stags Leap Artemis, California. Prisoner, California	\$9	\$37 \$37 \$26 \$140
MERLOT Clos Du Bois, California	\$7	\$28

## BEER

#### CAN

Miller Lite Coors Light Budweiser **Bud Light** Michelob Ultra Sierra Nevada IPA Voodoo Ranger IPA Athletic N/A High Noon

(Variety of Flavors)

#### 16 OZ. DRAFT

Draft beer changes regularly - Ask your server what we have on tap!

#### **ASK ABOUT OUR SEASONAL** BEER!

#### BOTTLE

Coors Light Michelob Ultra Michelob Amber Bock Miller Lite Modelo Especial Modelo Negra Stella N/A

## ~ DINNER SPECIALS ~

#### **TUESDAY NIGHT SPECIAL**

#### **MANICOTTI - \$19.00**

Manicotti in red sauce served with side salad and garlic bread.

#### WEDNESDAY NIGHT SPECIAL

#### ALL YOU CAN EAT RIB TIPS - \$20.00

All-you-can-eat Rib Tips with Fries, Slaw, and Baked Beans.

#### THURSDAY NIGHT SPECIAL

#### **BURGERS & BREW - \$15.00**

Chef will create a specialty burger each week and it will be served with a side of your choice and a domestic beer.

#### FRIDAY NIGHT SPECIAL

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.

#### SEAFOOD FRIDAY - \$TBD

The chef working with fishmongers to source the freshest seafood possible, and is depending on them to let us know what is available that day. We will try to post the catch on Thursdays.

#### SATURDAY NIGHT SPECIAL

#### PRIME RIB - \$28.00

Our Slow-cooked roast Prime rib of beef with two sides.

#### FOOD RESERVATIONS

Reservations are always requested to ensure we can give great service and to help make sure we are properly prepared.

Call us at **870.425.0333** to make a reservation.







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