

BIG CREEK

GOLF & COUNTRY CLUB

870.425.0333
452 COUNTRY CLUB DRIVE
MOUNTAIN HOME, AR 72653

JANUARY 2024
VOLUME 24/ISSUE 1

HAPPY 2024

YEAR OF THE DRAGON

COLOR OF THE YEAR - PEACH FUZZ



Valentine's Day Dinner
February 10th



Indoor Putt-Putt
February 24th

Valentine's Day

DINNER



Saturday, February 10th | 5:00 pm - 8:00 pm

Reservations are Required by February 8th - \$40.00 / Person

*Celebrate Valentine's Day this year with your special someone on a romantic dinner date at Big Creek.
Enjoy smooth wine, delicious food, and make it a night you'll never forget!*

Menu:

- **Filet Mignon** – Topped with lobster scampi and served with crab risotto and grilled asparagus.

The dinner menu will also be available this evening.

Call for Reservations - **870.425.0333**



ANNUAL INDOOR PUTT-PUTT

SATURDAY, FEBRUARY 24TH

Bring the whole family for a fun night of indoor Putt-Putt. Our staff will set up a 9-hole course throughout the clubhouse. There is no entry fee to play putt-putt. We will have a Hole-In-One competition on the first hole. If you would like to enter the hole-in-one competition, the entry fee is \$10.00. Win the pot if you make a hole-in-one!

Cocktails and dinner will begin at 5 PM. A limited menu will be available. Our regular dinner menu will not be available. Putt-Putt will take place at 6 PM. **Reservations are REQUIRED** and seating is limited so make your reservations as early as you can!

~ MENUS/DRINK SPECIALS ~

Adults - \$19 • Kids (5-12) - \$9 • Kids (4 & Under) - FREE

Beef and Chicken Tacos, Brisket Tamales, Chicken Enchiladas, guacamole bar, refried beans, Spanish rice, and all the accompaniments.

Drink Specials will be available.

CALL FOR RESERVATIONS - 870.425.0333

GOLF NEWS

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

CONGRATULATIONS - ALYSSIA BARTON

Congratualtions to Alyssia Barton (2023 Big Creek Golf & Country Club Women's Club Champion) for her appearance and strong performance at the PGA National Club Championship this week in Scottsdale, Arizona.

Alyssia was right in the middle of the pack going into the third and final round Thursday. She and her husband/caddie Kyle Barton had a 5pm flight yesterday to be back at work this morning so she had arranged to be in the first group out at the planned 8AM tee time Thursday.

A rare and unexpected frost pushed start times back to 11am. Alyssia played 8 holes and then they had to run for the airport so unfortunately she finished the last round with a No Card.



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 James.Stanofski@Bigcreekgolf.com

GOLF SHOP HOURS:

8:00am - 4:30pm

GOLF COURSE HOURS:

9:00am - 4:00pm

DRIVING RANGE HOURS:

9:00am - 4:00pm

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



FROST DELAYS & COURSE CONDITIONS:

Please call the golf shop on days that you have tee times to get updated information about Frost Delays and course Conditions.

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

GOLF CALENDAR OF EVENTS

JANUARY:

- January 13 - Snowman Open Two Pearson Scramble – Sign up in the Golf Shop.

REPAIR & REGRIP

The Golf Shop now does club repair and regripping!
Check with pro-shop to see options to regrip your clubs.



870.425.8815
BIG CREEK GOLF PRO SHOP

BIG CREEK
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TENNIS NEWS & EVENTS

NEW PLAYERS GET A FREE 30MIN LESSON!

Want to see what all the hype is about but don't know where to start? Your first lesson is **FREE** and gives you 30 minutes one-on-one with a coach. Give Chris a call at **870.692.2662** and he'll connect you with a coach that works around your schedule.

FREE DRILLS

All tennis members have access to **FREE** drills with Coach Will Reed and Coach Chris Cash. Classes are:

- **Sunday** - 4:00pm - At Big Creek OR Indoor at Twin Lakes Tennis Club if needed.
- **Wednesday** - 8:30am - At Big Creek OR Indoor at Twin Lakes Tennis Club if weather doesn't permit.

Coach Matt Beavers, Will Reed, and Chris Cash are available to teach private lessons 7 days a week. Just contact Chris at **870.692.2662** to get a time lined up.

A list of all tournaments and events will be posted by January. The club will have Open and Closed Championships in 2023 and will do tennis socials monthly starting in January.

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**



CLUBHOUSE NEWS

WELCOME NEW MEMBERS TO BIG CREEK GOLF & COUNTRY CLUB

Dr. and Mrs. Jacob and Patrica Dickenson
Mr. Gaines Bussey and Mrs. Lori Hitchcock

RESTAURANT CLOSINGS

SATURDAY, JANUARY 20TH

The dining room will be closed for lunch service.
The grill will still be available.

CLUBHOUSE CLOSED FOR CLEANING & MAINTENANCE

The clubhouse will be closed from Sunday, December 31 to Monday, January 8
for cleaning and maintenance. ***We will be open again on January 9.***

WINE OF THE MONTH

DECOY - MERLOT 2021

Beautifully lush and expressive, this alluring Merlot draws you in with aromas of black currant, black cherry, boysenberry, and sweet baking spices. On the palate, it is plush and polished, with silky tannins carrying the luxurious dark berry, creamy mocha, and bittersweet chocolate flavors to a long, supple finish.

\$10 GLASS / \$40 BOTTLE



NEW! Drink Menu Next Page

DRINK MENU

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\$10\$40
Kendall-Jackson, California\$8.\$32
Sonoma-Cutrer, California\$8.\$32

SAUVIGNON BLANC

Duckhorn, California\$12\$48
Kim Crawford, New Zealand\$8.\$32

PINOT GRIGIO

Ecco Domani, Italy\$7.\$24
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MOSCATO

Ruffino, Italy\$7.\$27
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CHAMPAGNE

BOTTLE

Veuve Clicquot, France\$116
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ROSÉ

GLASS BOTTLE

LaMarca Prosecco, Italy\$8.50\$34
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RED

GLASS BOTTLE

PINOT NOIR

Meiomi, California\$8.50\$36
Mondavi, California\$6.\$22

CABERNET SAUVIGNON

Justin, California\$13\$54
Bonanza, California\$9.\$37
Conundrum, California\$9.\$37
Josh Cellars, California\$6.50\$26
Caymus, California\$140	
Stags Leap Artemis, California\$130	
Prisoner, California\$80	

MERLOT

Clos Du Bois, California\$7.\$28
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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!

BOTTLE

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

**ASK ABOUT
OUR SEASONAL
BEER!**



BOOK OF THE MONTH

THE MEASURE WRITTEN BY: NIKKI ERLICK

Eight ordinary people. One extraordinary choice. It seems like any other day. You wake up, pour a cup of coffee, and head out. But today, when you open your front door, waiting for you is a small wooden box. This box holds your fate inside: the answer to the exact number of years you will live.

From suburban doorsteps to desert tents, every person on every continent receives the same box. In an instant, the world is thrust into a collective frenzy. Where did these boxes come from? What do they mean? Is there truth to what they promise? As society comes together and pulls apart, everyone faces the same shocking choice: Do they wish to know how long they'll live? And, if so, what will they do with that knowledge?

Are you looking for a way to meet new people? Do you love to read?

The Big Creek Country Club Book Club is inviting you to join us in our reading adventures. The book club meets monthly from January to May and in the months of September, October, and December in the Clubhouse's private dining room. Stop in, buy lunch, and learn more about the Big Creek Country Club Book Club.

We are having an **Open House** between 12:00 p.m. and 2:00 p.m. on **Wednesday, January 31** and would love for you to stop by. Email or call Jessica Crook by January 30 if you plan to attend.

~ DINNER SPECIALS ~

TUESDAY NIGHT SPECIAL

PASTA NIGHT - \$20.00

Serving a different pasta each Tuesday night served with salad and garlic bread.

WEDNESDAY NIGHT SPECIAL

ALL YOU CAN EAT FISH OR SHRIMP - \$20.00

Your choice of fried catfish or fried shrimp served with fries and coleslaw.

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 works with fishmongers to source the freshest seafood possible, and is dependant 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 MINIMUMS & RESERVATIONS

January is the start of the 1st Quarter.

Don't forget to spend \$100.00 on food and beverages before the end of March.

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.

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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