



CASPER COUNTRY CLUB

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**The Club will be closed
for Thanksgiving
Thursday, Nov 26**

Christmas is Right Around the Corner

Book Your Party Now!

Jennifer and Mary are working hard to make this Christmas season a joyous success!

If you are planning on hosting an intimate party or a company get together, why not plan it at the Casper Country Club!

Call 307-235-5777 x 4
And Book Now!

Time Change

After you finish trick-or-treating on October 31st, make sure you turn your clocks back 1 hour for the end of Daylight Savings Time on Sunday, November 1st.





CASPER COUNTRY CLUB

FROM THE GENERAL MANAGER

Well Mother Nature has pulled another surprise on us and we had our second measurable snow fall this year and it is only the end of October.

A few notes from our Annual Meeting which was held on Thursday October 15th: You have elected new Board members and they are getting excited about this new opportunity to serve the membership. Your new President Chris Bradfield; Vice President Steve Holt; Treasurer Monte McNamee; and Secretary Cari Rothenhoefer, and new Board members John Johnson, Pat Christensen and Sandy McDaniel, will make a great team and I look forward to working closely with them to continue making Casper Country Club all that you envision it to be. It has been my honor to work with all of the outgoing Board: Brian Cetak, Lori Hendricks and Brian Bummer. If you missed the meeting and have questions or would like a copy of the minutes, contact us at the club.

At this time I would like to introduce a new member to the club's management team, Chef Richard White Eagle. Richard is a graduate of Natrona County High School. He also graduated from Johnson & Wales University with a degree in Culinary Arts. He was the chef at Westin Mission Hills Golf Resort & Spa in Palm Desert, CA. He was also the Banquet Chef at the St. Regis Hotel in Park City and most recently Chef Richard was the Executive Chef at Spectra here in Casper. He, along with the House Committee, are in the process of creating a new and exciting menu. Please welcome Chef Richard White Eagle to our staff.

As we head into the holiday season the Club will be planning for several parties. There are still a few dates available if you or your business need to book a special evening or event please contact Jenn as early as possible. The staff will begin decorating the Club soon – we want this to be a beautiful warm welcoming place for the season – please excuse any temporary inconvenience: it will be wonderful when we are finished.

We are able this year to watch all the Wyoming Cowboys football games. Come out and enjoy the games with your fellow club members. The Club will be closed Thanksgiving Day to allow staff to enjoy family time with their loved ones.

As always, we strive to make each visit to the Club a pleasant experience for all of our members so we request that you alert the staff to expect you so that we are prepared and fully staffed to accommodate your family and friends perfectly.

See you at the Club,
Dale



CASPER COUNTRY CLUB

ON COURSE

With winter peeking around the corner we go into reset mode. We have equipment to service, drainage and irrigation to repair, snow to plow, greens to top dress and cover, and the winterization of the irrigation system. Our senior crew members are calling it a season, the grass is no longer growing, the leaves are almost gone, and it's cold.

Indian summer notwithstanding, our early morning golfers will wander on to the course. I offer a tried and true method to check for frost. It requires running your hand across suspicious frosty grass "no glove" if your hand comes up wet you are good to go, if your hand comes up cold but dry, stay off the grass. With so few golfers out we may not notice you at first. Please be patient as the tasks we are involved in will make the course better little by little. We aerifide the front nine fairways. Just a note here, Webster's just included "irregardless" as a word but they keep aerification out of the dictionary when it is one of the most important things we do..just sayin.

With conversations about the irrigation system happening all around, please call me to answer any questions you might have.

Enjoy the last few weeks of golf as we put this season to bed.

Scott McMillion, Course Superintendent

Meet the New Chef ~ Richard White Eagle

I have been working as a chef for 24 years. I have lived in Casper most of my life, and was a graduate of Natrona County High School. I started out as a dishwasher here in Casper before I moved to Miami to Study Culinary Arts at Johnson & Wales. I have had the great opportunity to work in many great kitchens and restaurants. While I was in Miami, I was fortunate enough to work at Les Halles. Since then I have worked at the Saint Regis Deer Valley as the Banquet chef for four years. In 2002 I started working at the Westin Mission Hill Resort and Spa. There I was the chef of Seasons Grill and the chef of Bella Vista Restaurant. While there I worked all areas of the Kitchen, putting in my time studying under two James Beard honored Chefs. I believe that guest satisfaction is the key to a great kitchen and believe in teaching what I have learned. I have found that great food is an amazing way to create long lasting memories. I have learned so much from my travels and the Great Chefs that I have worked with, and am excited to share it with my hometown! I am looking forward to creating many new menus for the Casper Country Club Family! Cheers!

PS Next month I will be sharing recipes for the holidays!!



CASPER COUNTRY CLUB

FROM THE PRO SHOP

October provided some excellent weather for fall golf. I would like to thank all of the members for their continued support throughout the 2020 golf season.

November Shop hours:

Tuesday thru Saturday	10:00 am – 4:00pm
Sundays and Mondays	Closed

**Depending on weather and activity.*

The winter program will start Tuesday January 12th. When we have a better understanding of the number of participants we will list the times for the winter program. Tentatively we will start lessons at 11:00am to 6:00pm Tuesday thru Saturday and Wednesday 1:00pm to 8:00pm.

Couples	\$750.00
Single	\$450.00
Junior	\$350.00

**Less \$25 if paid by cash or check before January 1, 2021.*

The Pro Shop staff would like to wish all of the Members a Happy Thanksgiving!

Christmas is just around the corner and we still have inventory and we can special order items as necessary to meet your loved ones needs this holiday season. Also, we will be having a Christmas party here in the Pro Shop on Wednesday December 9th starting at 5:30 pm, where we will have a selection of appetizers, beer and wine. All members are welcome and we are looking forward to seeing everyone and sharing some holiday cheer!

Thank you and Have a great holiday season.
Bob O'Neill, PGA



CASPER COUNTRY CLUB

UPCOMING EVENTS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Daylight Savings Time Ends	2	3  Election Day	4	5	6	7
8	9	10	11  Veterans Day November 11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26  THANKSGIVING 2020 Club Closed	27	28
29	30					