



# CASPER COUNTRY CLUB

## Ladies' Holiday Gift Exchange

**Tuesday, December 15**

**Cocktails at 5:30**

**Dinner at 6:00**

Bring a wrapped gift (\$25 limit) and your holiday cheer!

No Host drinks and dinner in the ballroom – with holiday music and gift exchange.

RSVP to Jenn or Mary at 235-5777 x4



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## Christmas Decor

The club has been decorated for Christmas and we hope you come out and enjoy the lights and trees. A very big thank you to Joanie McMillion for decorating all the trees and to Jennifer Barrett and Mary McPherson for all of their hard work in helping Joanie get everything in their proper place. Merry Christmas Everyone!!





# CASPER COUNTRY CLUB

## From the Pro Shop

The Pro Shop staff would like to wish you and your family a happy and healthy holiday season and we appreciate your support throughout the 2020 season. Even though golf is not high on your list of priorities this time of the year we are at your service should you need anything. The golf shop will continue to be open through December 23<sup>rd</sup>. We will be closed December 24<sup>th</sup> through January 4<sup>th</sup>. Please plan accordingly.

### Golf Shop Hours:

Sunday & Monday – Closed and Tuesday thru Saturday – 10AM-4PM

You may also call and leave a message: 307-235-5777 ext 2

\*\*\*Shop hours are subject to change due to weather and activity\*\*\*

The winter program will start Tuesday January 12<sup>th</sup>. 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 11:00pm to 6:00pm Tuesday thru Saturday and Wednesday 1:00pm to 8:00pm. If the participation demands it, we will repost the time for the winter program.

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

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

We still have a good selection of merchandise in stock and special orders are always an option for those on your gift list. If you need ideas for golfers on your list, please stop in for some options. Thanks again for your support and have a great holiday season.

Bob O'Neill, Head Golf Professional

## Prepaid Dues and Dues Increase

Do you want to prepay your dues for 2021? You have until January 31<sup>st</sup> to do so.

### Rates are as follows:

<b>Resident:</b>	<b>\$312.00/month</b>	<b>\$3744.00</b>
<b>Single:</b>	<b>\$234.00/month</b>	<b>\$2808.00</b>
<b>Graduate:</b>	<b>\$156.00/month</b>	<b>\$1872.00</b>
<b>Social:</b>	<b>\$36.00/month</b>	<b>\$432.00</b>

### Incentives:

<b>8 golf passes / 8 pool passes</b>
<b>6 golf passes / 6 pool passes</b>
<b>4 golf passes / 4 pool passes</b>
<b>2 pool passes</b>

Please pay by check or credit card. Call Alena in the office if you have any questions regarding the payments or to run your credit card (2% processing fee). The golf passes will be kept track of in the Pro Shop and Alena will keep track of your pool passes in the office.

Per the bylaws the Board of Directors has voted to increase the dues based on the cost of living index. This will take effect January 1, 2021. If you have any questions please direct them to a board member.



# C A S P E R COUNTRY CLUB

## A Recipe from Chef

### **Butternut Squash Soup with Brown Sugar**

This is a sweet and simple recipe for roasted butternut with brown sugar makes a wonderful side dish for your holiday event.

Yield: 6 servings

#### Ingredients

- 8 cups cubed butternut squash
- 2 TBS extra-virgin olive oil
- 2 TBS brown sugar
- 1 TSP Himalayan sea salt
- ½ TSP ground Cinnamon
- 1 Pinch cayenne pepper
- ¼ cup coarse chopped candied pecans

#### Directions

Preheat the oven to 400 degrees F. Line a large baking sheet with aluminum foil, Combine squash, olive oil, brown sugar, sea salt, cinnamon, and cayenne pepper in a large mixing bowl; toss till ingredients are well mixed. Spread squash evenly onto the baking sheet. Roast in oven turning midway through, until edges are lightly browned, and centers are tender, about 40-45 min. Transfer to serving dish and garnish with candied pecans.

## Chef's Corner

Happy Holidays Wishing everyone a safe and happy Holiday Season!!

The house committee and I have been working hard on the new menu and should be out soon! Meanwhile I will be putting together fun weekday specials and Seafood Saturday menu all month. We are also looking at publishing the daily soup and lunch specials for the upcoming week so you can plan when to come out and enjoy your favorite soup!

Above is a fun side dish for your upcoming events!!

Cheers  
Chef Richard



# CASPER COUNTRY CLUB

## UPCOMING EVENTS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15 Ladies Night Party	16	17	18	19
20	21	22	23	24	25	26
				 <i>Merry Christmas</i> Club Closed		
27	28	29	30	31		
				New Year's Eve	Happy New Year! Club is closed January 1 – 14, 2021	



# C A S P E R COUNTRY CLUB

## WARM WISHES FROM THE GENERAL MANAGER

Well, we are in the homestretch of 2020 – to say the least this was a very trying year not only for the club and its members but for the entire world. This started out to be a very prosperous year and ended up being a year like none in recent memory. Some of you experienced personal tragedy like I did and some faced business slowdowns. But 2021 is just ahead of us and if we all work together we can make it a fabulous year.

I just want to take a minute to praise the Club's food and beverage side of the house. I have heard several positive comments concerning not only the service staff but also on the quality of the food and drinks. We have weekly drink specials created by Elly and produced by the staff. Also, Chef Richard in only a short time has instilled a sense of pride in the kitchen staff. If you have not yet tried our Seafood night each Saturday, you need to make reservations to do so.

The House Committee along with Chef Richard are working hard on a new menu, this should be coming out soon. The committee asked for suggestions from the membership, so you will see some past favorites along with some new and exciting dishes.

Because of COVID 19 restrictions and not being able to accommodate large groups in confined spaces our Holiday booking for private parties is almost zero. So that means the club will be open for member dining Tuesday through Saturday evening along with Tuesday through Sunday for lunch. We will also be open Saturday and Sunday morning for breakfast. We continue to be closed on Mondays. We will also be closed on the 24<sup>th</sup> & 25<sup>th</sup>, Christmas Eve & Christmas day.

In preparation for the upcoming 2021 season, we would like to notify every member of our 2021 Pre-paid dues incentive package. We will offer an incentive to every membership category for pre-payment of annual dues. Please call the administration office and ask for me or speak to Alena for complete details.

The Club will be closed the first 14 days in January for cleaning and repairs. We will re-open for dinner on January 15<sup>th</sup> and hope to see you all in the New Year! The entire Staff joins me in wishing you all a wonderful and blessed Holiday Season.

*Dale*