CASPER COUNTRY CLUB

FROM THE GENERAL MANAGER

As the weather starts to change from summer to fall the Casper Country Club will be going through some major changes. The start of schools marks the closing of the pool and many of our summer staff returning to class. With that being said, please be patient with the current staff as we look to hire additional employees.

The construction on the new parking is scheduled to begin early September with a completion date of November 15th. Back in August the Board of Directors sent bid documents out to 6 different contractors and Knife River was awarded the Project. We will keep you up to date with parking requirements in the This Week at Your Club emails.

Starting on Sunday August 29th, representatives from Landscapes Unlimited, our new Irrigation Contactor, will be on site to start the layout of our new state of the art Irrigation System. The process will begin with layout staking. This includes laying out of all the main lines as well as lateral lines and sprinkler heads.

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Korean Wings

Try out this recipe provided by Chef Richard…

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Tournament Winners

Who won in August?

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Happy Hour & Live Music

Join us on Saturday, September 11 from 5-8 pm for happy hour drink specials and live music with Steve Frame.

We are thrilled to be able to provide live music again so we hope to see you out here for the tunes.

Need a Space to Party?

Is your company holding a Christmas party this year? Are you looking for the perfect space to celebrate the holidays? Look no further than your very own Casper Country Club!!

Dates are filling up fast so give Jenn a call at 307-235-5777 x4 to reserve your date and set your menu.

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CHEF'S CORNER

Hard to believe it is already September!! This year is flying by. We are fast approaching Christmas party Season, make sure you get ahold of Jenn and book your dates early!! This months' Themed Menu will be Asian. This will include some stir fry and other Asian inspired food style from the Far East. I will also do some themed soups on Thursday. I hope everyone is checking their emails for the weekly special. I will also start to include the crème Brule flavor of the week! As always, I look forward to seeing y'all in the dining room!!

Bon Appétit, Chef Richard

Korean Fried Chicken (wings)

DIRECTIONS

~Make wings: In a deep pot over medium-high heat, heat 4 to 6 cups vegetable oil to 275°. Line a large plate or baking sheet with paper towels. In a small bowl, combine salt, pepper, baking powder, and garlic powder.

~Pat wings dry with paper towels, then rub with grated ginger and season with salt mixture. In a large bowl, toss wings with cornstarch and squeeze to compress coating onto each wing.

~Carefully add wings to oil and fry until skin is just lightly crisped and golden, occasionally flipping with tongs, about 15 to 18 minutes. Remove wings from oil and set aside on prepared plate. Let rest briefly.

~Heat frying oil to 400°. Return wings to pot and fry again until deeply golden and skin is crisp and crunchy, about 7 to 8 minutes. Remove wings from oil and place in a large mixing bowl.

~Make sauce: In a medium saucepan over medium-low heat, add butter, dried chilis, ginger, and garlic and cook until fragrant, 2 minutes. Stir in gochujang, ketchup, vinegar, and soy sauce and cook until bubbling. Stir in honey and brown sugar and continue cooking until bubbling and slightly thickened.

~Pour sauce over wings and toss until evenly coated. Add in peanuts and toss to combine.

~Garnish with sesame seeds and green onion before serving.

INGREDIENTS

FOR WINGS
- Vegetable oil
- 1 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper
- 1/2 tsp. baking powder
- 1/2 tsp. garlic powder
- 2 lb. chicken wings
- 1 tbsp. freshly grated ginger
- 1/2 c. cornstarch

FOR SAUCE
- 3 tbsp. butter
- 5 small dried red chilis, sliced
- 1 tbsp. freshly minced ginger
- 3 cloves garlic, minced
- 1/4 c. gochujang
- 2 tbsp. ketchup
- 1 tbsp. rice vinegar
- 1 tbsp. low-sodium soy sauce
- 1/4 c. honey
- 2 tbsp. packed brown sugar

FOR GARNISH
- 1/2 c. cocktail peanuts
- 1 tbsp. sesame seeds
- 1 green onion, sliced

CASPER COUNTRY CLUB

ON COURSE

With September right around the corner, golf tends to slow down and projects tend to gain momentum. This year that's an understatement. Along with the obligatory aerification, covering the greens, and some repairs, we will be installing an irrigation system. Our chosen contractor happens to be one of the best in the country. The golf course will be open the entire time. First the mainline will be installed, then laterals and sprinkler heads. We will create a par 3 hole to allow for one hole being closed at a time when lateral lines are installed. It will be an interesting project to watch. Most of the invasive work will happen after golf is done for the year and before play starts up in the spring.

We have included an arborist specializing in tree surgery on our crew and the results are notable in the Cottonwoods on the course. Low hanging limbs are being removed along with dead or redundant branches thinned. Spruce trees are being limbed up to give a little better access to get a club on the ball. This work will take a few seasons to complete. As sunrise begins later and later, early bird golfers playing nine holes may find the back nine less congested with workers, equipment, and ongoing maintenance. Enjoy the cooler weather, stay safe. See you on the course…..

Scott McMillion, CGCS

FROM THE GENERAL MANAGER…continued

When you are playing this month, you will see little whiskers known as stake chasers in different colors indicating the various components of the new sprinkler system. Once the layout is complete, additional labor will be on site to start the installation of main lines this fall. When playing, please be courteous and cautious with the workers.

Our new Restaurant Manager Rene Grogan and I have been assessing the overall operation of the restaurant. We have identified numerous areas in need of improvement to provide better customer service. We will be implementing these new ideas starting September 1st. A few of the areas identified are server training, better communication from front of house to the kitchen, timeliness of service and overall customer service, just name a few.

To all the young Casper Country Club members, good luck in school this year and be safe.
Bob O'Neill, Interim General Manager

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UPCOMING EVENTS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 *Men's Day*	2	3	4
5 Couples' Club Championship	6 Labor Day Golf – Tee Times Pool Closes	7 *Ladies Day*	8 *Men's Day*	9 Couples Twilight Night Golf	10	11 Happy Hour and Live Music
12	13 Kamikazee	14 *Ladies Day*	15 *Men's Day*	16	17	18 Casper Cup
19 Casper Cup	20	21 *Ladies Day*	22 *Men's Day*	23	24	25
26	27	28 Ladies Last Blast	29 Scott's Revenge	30		

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Congratulations to our tournament winners in August!
2021 Little Dilly Champions (above) Robert McMurry & Keith Boschee.
2021 Men's Member-Member Champions (below) Ritchie Bratton & David Gay
2021 Women's Member-Member Champions Cindy Cheney & Lori Hendricks

CASPER COUNTRY CLUB

FROM THE PRO SHOP

It's back to school time for the kids, so that means the KW golf team will be practicing after school during the week. The pro shop will do its best to manage the golf team's practice schedule with normal member play. Thank you to all members for your cooperation!

The Pro Shop would like to congratulate our 2021 Boys Junior Club Champion Isaac Schmidt and all other Junior Club Championship Participants on a great round. Thank you to all of our Juniors and Junior Golf Parents for a great summer.

The Little Dilly was played on August 5th- 7th with Robert McMurry and Keith Boschee winning overall. Congratulations to all of the Little Dilly Participants who made it to the Derby.

The Golf Schedule for September:

Sept. 5th	Couples Club Championship (11:00 am Tee Times)
Sept. 6th	Holiday Golf, (Tee Times)
Sept. 9th	Couples Twilight Night Golf (Shotgun Start at 7:00 PM)
Sept. 10th	Bird & Birdie Tournament (1:00 pm Shotgun Start, Course Closed)
Sept. 13th	Kamikaze (12:30 pm Shotgun Start, Course and Ranges Closed)
Sept. 17th	Ladies Interclub (Course is open for Open Play)
Sept. 18th & 19th	Casper Cup
Sept. 28th	Ladies Last Blast
Sept. 29th	Scott's Revenge

We are getting new outerwear in for the Fall season, please stop by and check it out. We will also be having some weekend sales throughout September, so make sure to keep up with the latest sales.
Just a friendly reminder, please repair ball marks, keep carts away from greens and tee boxes, make sure to follow the dress code policy and please check in at the Pro Shop before you start your round.
If you are planning to use Credit Book or Gift Cards for Special Orders, please have the Special Orders in by Sept. 15, 2020. All other Credit Book and Gift Cards expire on October 31st, 2020.

Due to the start of the school year we are losing most of our inside and outside staff. Our goal is to continue to provide a First-Class Country Club Service to you all without missing a beat, with that being said, I will be doing both inside and outside workloads so please be patient with our team. We are hiring for both inside and outside positions through the fall so if you have any references please let me know!

We hope to see you soon and often!
Jayden Bruun,
PGA Head Professional