



CASPER COUNTRY CLUB

CRAFT NIGHT

Tuesday, April 26
6:00 pm Dinner; 6:30 pm Crafts Begin
\$20.00 per person

Come out for a night of fun with your friends. Special guest instructor Adrienne Fazel will be teaching you how to make spring bottle crafts. These make great decorations for your home or as gifts for special events.

Call 235-5777 x4 to reserve your spot.



Happy Hour with Live Music

Join us on Friday, April 15th
for happy hour & live music!
From 5-9 pm we will have
happy hour drink & food
specials & live music with
John May

Reservations
Recommended

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From the General Manager

Easter Brunch

Make your reservations today!

Full Menu on Page 6

Kid's Cooking Class

Calling all future chef's

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Date Night

Mark your calendar for Date
Night on Saturday, April 9th.

We will provide the child
care while you enjoy a
relaxing dinner. Child Care
is available 5 -9 pm and is
only \$20 per child.

Make your reservations at
235-5777 x1.



CASPER COUNTRY CLUB

CHICKEN ALFREDO PASTA ROLLUPS

Ingredients

- 4 tbsp. butter
- 2 garlic cloves, minced
- 1/4 c. all-purpose flour
- 2 1/2 c. milk (preferably 2% or whole)
- 4 oz. cream cheese, softened
- 1/2 c. freshly grated Parmesan
- Juice of 1 lemon
- 1 tbsp. freshly chopped parsley, plus more for garnish
- Kosher salt
- Freshly ground black pepper
- 4 c. shredded rotisserie chicken
- 12 lasagna noodles, cooked according to package directions



Directions

1. Preheat oven to 350°. In a large skillet over medium heat, melt butter. Add garlic and cook until fragrant, 1 minute. Whisk in flour and cook 1 minute more. Pour in milk, whisking constantly, and bring mixture to a simmer. Stir in cream cheese and Parmesan and simmer until sauce thickens, 2 to 3 minutes. Add lemon juice and parsley and season with salt and pepper.
2. Spoon a thin layer of sauce onto bottom of a baking dish. Spread sauce onto each cooked noodle and top with chicken, then roll up noodle. Place roll-ups in baking dish, seam-side down, and spoon over remaining sauce.
3. Bake until chicken is warmed through, about 20 minutes.

MEMBERSHIP DRIVE

Do you know someone who is interested in joining the CCC?

Now is the time to have them join and save a bunch of money!!

If they join before May 1st their initiation fee is WAIVED!

That's right – NO initiation fee at all!!

We need new members and you can help recruit!

Pick up applications in the office or have us email them directly.



CASPER COUNTRY CLUB

KIDS COOKING CLASS

Does your child want to be the next great chef?

Do they want to learn how to cook like a professional?

We are offering a cooking class for the kids so they can learn how to cook a great meal for the family. During this fun and interactive class with Chef Richard White Eagle and Miranda Brusacoram the kids will learn how to make a delicious chicken alfredo entrée.

Saturday, April 2

2:30 pm

\$20.00 per Child

Reserve your spot by calling 235-5777 x4
There are limited spaces so sign up early!

ON COURSE

Green covers are off! Pallets are coming out of the bunkers soon. Clean up from winter begins. Casper is notorious for not being able to decide between Winter and Spring. With that in mind we'll just keep picking away at it until the weather warms up. The push is on to finish the irrigation system and parking lot landscape before things get crazy during golf season. We are way ahead of schedule on irrigation, but there is still a lot to do. The river pump station is our main focus as we finish out the month. Pulling the old pumps and building the new pump house is beginning soon.

As warm weather pulls you out of your house, watch for wet spots from melting snow, pallets stacked for removal, and irrigation workers. We will try to mark the course clearly where holes are being skipped or short term detours are being used. Lots to do! See you on the course...

Scott McMillion



CASPER COUNTRY CLUB

FROM THE GENERAL MANAGER

The weather is finally starting to change, and Scott has started to take off the green covers so hopefully the weather will continue to cooperate and many of you will get the opportunity to come out and play some golf this month.

Scott and his crew have started the landscaping in the parking lot and the river rock is aesthetically pleasing to the eye. Knife River is coming back this month to finish up the remaining aspects of the parking lot project.

The crew from Landscapes Unlimited will be back on site the beginning to middle of April. If the weather cooperates (keep your fingers crossed), the irrigation project should be completed by the beginning of June.

The contract and material purchases for the new Pool Bar have been issued. Crews will be starting on the construction in the next few days and are scheduled to complete the project by Memorial Day. Hopefully, we won't have any supply issues.

We have been using the texting platform for the last couple of weeks and the members that have signed up are loving it. If you have yet to sign up, please send Mary McPherson our assistant events coordinator an email (mary@caspercountryclub.com) with your name, spouses name and both of your cell phone numbers to register. This is a great way to stay informed about club events, dinner specials and club activities.

Rene, Chef and their teams have been working hard to increase the quality of the food, service and timeliness in the restaurant. We will never be a finished product and will continually strive to increase these levels of service to meet your dining needs. An updated lunch, dinner and wine menus are being released for April and we hope you enjoy the new selections.

I hope everyone is doing well and you are excited about the changes at your club.

Thank you,
Bob O'Neill
General Manager



CASPER COUNTRY CLUB

UPCOMING EVENTS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2  Kid's Cooking Class
3	4	5	6	7	8	9  Date Night
10	11	12	13	14	15  Happy Hour & Live Music	16
17 Easter Brunch 	18	19	20	21	22	23
24	25	26 Craft Night 6:00 pm 	27	28	29	30



CASPER COUNTRY CLUB

Easter Brunch

Sunday, April 17, 2022

9:30am-1:00pm

Adults \$35.95 Ages 6-12 \$15.95

Ages 5 and under free

Chef Prepared Omelet Station
Pastries and Danish
Traditional Eggs Benedict
Scrambled Eggs
Bacon and Sausage Links
French Toast and Syrup
Potatoes O'Brien

Fresh Fruit and Berries
Waldorf Salad
Fresh Mixed Greens Salad
Charcuterie Platter

Chef Carved:
Honey Glazed Ham
Salmon Wellington

Chicken Milano
Beef Bourguignon
Mashed Potatoes
Green Bean Almondine

Kids Table:
Chicken Tenders
French Fries
Mac & Cheese

Assorted Desserts

RESERVATIONS REQUIRED



CASPER COUNTRY CLUB

FROM THE PRO SHOP

Greetings Everyone!

Spring has arrived and we have so many great activities to look forward to... Masters, Baseball and of course playing golf!!

Many of you have been working on your game, whether it has been taking part in the winter lesson program, playing in the simulators or traveling to warmer weather. I want to remind everyone that this April is a great time to evaluate your clubs and grips. Please call the golf shop or stop in to discuss how we can help get your bag ready for the season.

If you are in the market for new clubs, we have or will have Taylor Made, Titleist, Mizuno, Ping, Cleveland and Callaway golf equipment. We recommend your clubs be custom fit, so call us to set-up an appointment for a fitting session. There is no charge, no obligation and your custom fit clubs are the same price you would pay if you bought them from a major online retailer!

This year's first event is the Men's Kick-off on Sunday, May 1st with breakfast at 7:30am and a shotgun start at 9:00am (the golf shop will make the pairings).

The 2022 Little Dilly Tournament will be held on June 22nd-25th. The sign-up portal on Golf Genius went live on March 15th and we have a strong list already. If you need to sign-up, please copy and paste the following link into your web browser.

<https://www.golfgenius.com/websites/8283261673658170696?preview=false>

Please sign up as soon as possible so the committee can better prepare for this year's event.

The Junior Golf Program will continue using the American Development Method, "ADM", as we feel that this program has the best success for developing our younger athletes. This year's program will offer a 4 consecutive day golf camp with athletes ages 10 and older from 8:00 AM to 10:00 AM, and athletes 9 and under from 10:00 AM to 12:00 PM. This will allow us to work with your athlete for 8 hours in one week instead of 8 hours for the summer. We will run 2 camps throughout the summer. The 1st camp is scheduled for June 13th-16th and the 2nd camp is July 11th-14th. Your athlete can participate in either camp or both camps if they would like. Also, we will still have the Junior Club Championship on August 8th. Please stop by the golf shop for this year's junior golf packet. Finally, if you would like to volunteer to help with the camps or with the club championship, please let us know so we can put you on a separate email list. Thank you in advance for your participation!

Continued on next page



CASPER COUNTRY CLUB

FROM THE PRO SHOP.... Continued

Joining the team this month is the new Assistant Golf Professional Brad Buske. Brad started his first week here on the 17th and is looking forward to getting to know the entire membership and staff this season. Brad moved here from Wilmington, North Carolina to not only start his career in golf, but to also share his passion and readiness to help grow the game. He has spent the last 5 years managing an online retail business within the extreme sports world, and he could not be more excited to start this new chapter with everyone here at Casper Country Club. Brad spent two years playing college basketball, a year of college baseball and a lifetime of playing golf. He will begin training and participating in the PGA PGM Program in the spring, and we are looking forward to seeing what he can do out on the course! If you have a problem telling Brad and myself apart out on the course, he's the lefty! Please help us welcome Brad to Casper Country Club!

April Shop Hours: Weekdays - 9:00 AM to 6:00 PM Weekends - 8:00 AM to 6:00 PM
*Depending on weather and activities

Thanks for reading and we look forward to a fantastic 2022 golf season!!

Todd Schafersman, PGA
Head Golf Professional
Todd@caspercountryclub.com

Brad Buske
Assistant Golf Professional
Brad@caspercountryclub.com

CHEF'S CORNER

April showers bring May Flowers! We are getting closer to warm weather and daylight savings might be a thing of the past.

There are lots of changes in the world we live in and that includes prices of goods & services. With these changes we are looking at adjusting the menu pricing to reflect these increases. We have put this off hoping that prices might come back down but that hasn't happened. We can all see the prices at the markets, and they are not coming down.

I will be doing a children's cooking class on the second of April. We will cook Chicken Alfredo. It will be a fun afternoon for everyone involved.

The recipe this month is a pasta rollup and it is a great way to use up some leftover chicken.

As always can't wait to see you in the dining room!

Bon Appétit,
Chef Richard



CASPER COUNTRY CLUB

LET'S GET SWINGING!

LADIES GOLF ASSOCIATION KICK OFF!

It is time for the Ladies Golf Association (LGA) Kick Off! Our golf season will start on May 3rd with weekly pairings and play of the day. Official Kick Off celebration will be held on June 7th! We will have team format play-ABCD pairings made by the Pro Shop.

Kick Off is open to all ladies of the Casper Country Club!

Kick Off Golf is FREE for all LGA Members
If you do not wish to become an LGA Member
Kick Off Golf is only \$20.00 to play!

JUNE 7TH Kick Off Agenda
Check in at Pro Shop: 11:30am-Noon
Play Starts: 12:30pm
Dinner and Meeting: 5:30pm

Can't make it to golf? Join us for dinner and meet the officers and other members of the LGA!

Watch for registration details in May!

Contact Cathy Schulte for additional information: (307) 262-0824

LADIES GOLF ASSOCIATION

Ladies Day at CCC are on Tuesdays.

Dues for 2022 will be the same as last year:

Dues	\$75.00
Chip-In	\$20.00
Ringer	\$5.00

If you joined the Ladies Association last year your member account will be automatically charged at the end of May, and will be on the May statement.

If you want to make any changes please email, call or text Dalene Lockhart with any questions or changes by the 20th of May. Your account will be billed for the appropriate amount.

If you prefer, please mail a check, include your name, and your member number.

If you haven't been a member in the past please call or email me:

Dalene Lockhart
307-258-0248
Dlock15570@aol.com
219 Sunflower
Casper WY 82604

If I don't answer (I probably think you are selling extended warranties) just leave a message!!!

