CASPER COUNTRY CLUB

FAMILY SEAFOOD BOIL

Join us to celebrate the kickoff of summer at our family seafood boil at our newly remodeled snack bar at the pool!

We will have a display with samples from Canteen Spirits, live music from Touch of Class, swimming and, of course, the traditional seafood boil!!!

Saturday, June 4th
Music starts at 5:00 pm and dinner will be at 6:30
$32.95 Adults; $19.95 Kids

Call 37-235-5777 ex 4 to make reservations

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Swim Lessons

Time to get the kids signed up!

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Fellow Members..

An important message from your Board of Directors

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THURSDAY THEME MENU FOR JUNE

All American Themed Menu

All Meals come with a choice of soup or salad and choice of starch & homemade coleslaw

Fried Chicken Platter
Four-piece chicken fried to perfection

Pork Ribs
Full or ½ rack, slow cooked, slow smoked and finished on the grill with BBQ sauce

Short Ribs
Slow Braised in my secret blend of herbs and spices, severed with the braising au jus

CASPER COUNTRY CLUB

FROM THE PRO SHOP

Thank goodness June has arrived, bring on the heat!! We have so many fun things going at the club this month that you don't want to miss out on anything! Please be sure to check out the calendar and get signed-up.

Just a reminder – The 1st Junior Camp starts Monday, June 13th, please see attached flyer. If you have not signed up, please do so in the golf shop. Also, we can special order Jr. Golf shoes, clubs and clothing before the start of junior golf.

Father's Day is June 19th. We have a great selection of apparel, clubs, and balls, etc. We will provide free gift wrapping for your purchases. Come check-out our sale on shirts, shorts and hats!

We are asking all members and guests to check-in with the Golf Shop before you go out to play. We have a lot of new staff and we always like to put a name to a face. Also, this gives us an opportunity to better gauge the amount of play and help manage the speed of play. While you're out, don't forget to repair your ball marks on the green and sand your divots in the fairway. Your fellow members will appreciate it! And, don't forget to let your guest know that we have a dress code policy.

Also, don't forget to update your Little Dilly registration if you know of any changes.

Thank you again for your support!
Todd Schafersman, PGA Head Golf Professional

ON COURSE

Thanks to all for your patience as we complete the irrigation system this month. Like any big project there will be punch lists and adjustments, but the bulk of the work will be done in by the end of June. Water is starting to fly and irrigation is installed around all of the greens. The remaining areas should be easy as they head in to low rock areas. As of this writing the visa issues that have plagued the industry have been solved and we have our full irrigation crew.

We are staffing up for what we expect to be a great season. In the short term we still have five fairways to irrigate, and pump stations to finish. 90% of our crew is returning and will hit the job running. Tournament season is right around the corner. Somebody holler fore! Well see you on the course….

Scott McMillion, GCSA Superintendent

CASPER COUNTRY CLUB

2022 SWIM LESSONS

It's time to start thinking about swim lessons for the summer!

Session 1: June 13-17
Session 2: June 27-July 1
Session 3: July 11-15
Session 4: July 25-29
Session 5: August 8-12

There will be two times available each session:
8:45-9:15 am
9:15-9:45 am

5 group classes are $45
5 private lessons are $100

Call Kristen Harns at 307-262-8370 or Andrea Daniell at 432-258-2393 to register for classes.

CHEF'S CORNER

Happy June! The course is looking pretty good from the dining room.

This month's theme is All American and it will include fried chicken, BBQ ribs and more.

The snack shop/ new bar is looking amazing. I am excited to see everyone enjoying the pool and pool side service throughout the month.

I have had several members asking for a crawfish boil, and Jen has put together one for us! It will be on Saturday, June 4th. It will help all of us feel like we are in Louisiana. I am sharing a recipe for Crawfish Etouffee to keep with the theme.

Bon Appétit,
Chef Richard

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A MESSAGE FROM THE BOARD

Fellow Members,

Another summer season is upon us. These are exciting times here at the club. Our membership is at an all-time high. Bob's team, and your Board, have been working very hard to make the club experience a great one for the entire membership.

I encourage you all to take advantage of all our club has to offer, from a great golf course, with a state of the art irrigation system, to the newly remodeled pool area, our great restaurant, and might as well play some tennis while you're at it. We don't even have to park in a dirt lot anymore. I would like to thank the membership for their funding and patience through this process.

I would like to take this opportunity to remind all of us that the Board and Management have, through great debate and consideration, put in place a few policies, that we all need to abide by. This makes the club a more enjoyable place for the entire membership, not just each of us alone. Please familiarize yourself with these policies, they can be found on the website, we have also published them in the "This Week At Your Club" announcements.

Please remember our Staff is charged with the difficult duty of implementing these rules. Cut them some slack, and understand they are just doing their job. If anyone has an issue with a staff member, please bring that issue to the attention of Bob, Myself, or another Board Member.

Thank you all, and have a great summer,

Steve Holt
President, Board of Directors

CASPER COUNTRY CLUB

UPCOMING EVENTS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 *Men's Day*	2	3	4 Seafood Boil
5	6	7 *Ladies Day* Ladies Kickoff 1:00 shotgun	8 *Men's Day*	9	10 API Tournament	11 Old Bull/ Young Bull
12 Old Bull/ Young Bull	13 Junior Golf Camp #1 13th – 16th	14 *Ladies Day*	15 *Men's Day*	16 Couples Twilight	17 Boy's & Girls Club Tournament	18
19 Father's Day Parent/Child Tournament	20	21 *Ladies Day*	22 Little Dilly Member-Guest Tournament *Men's Day*	23	24	25
26	27	28 *Ladies Day* Ladies Best Ball Tourn. 5:30 shotgun	29 *Men's Day*	30 Couples Twilight		

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JUNIOR DEVELOPMENT
GRADES 7TH-12TH

DESIGNATED FOR CHILDREN WHO HAVE PLAYED TENNIS AND UNDERSTAND BASICS. DRILLS WILL BE OF COMPETITIVE NATURE, FOCUSING ON STRENGTHING THE ABILITY TO KEEP THE BALL IN PLAY.

$20
Mon-Thurs
8:30-10am

FUTURE STARS
AGES 7-12YRS

DESIGNED FOR CHILDREN TO LEARN THE BASICS OF TENNIS. DEAD AND LIVE BALL DRILLS WILL BE USED TO EMPHASIZE THE IMPORTANCE OF KEEPING THE BALL IN PLAY.

$15
Mon-Thurs
10-11am

TINY STARS
AGES 4-6YRS

AN INTRODUCTION TO THE LIFELONG GAME OF TENNIS THAT INCLUDES GAMES AND TECHNIQUES THAT WILL TEACH YOUR CHILD THE BASIC STROKES AND SKILLS.

$12
Tues & Thur
11-11:45am

NO MEMBERSHIP REQUIRED FOR JUNIOR CLASS PARTICIPATION

ALL CLASSES TO BE HELD AT THE CASPER COUNTRY CLUB. IF INCLEMENT WEATHER EXISTS THEN WE WILL MOVE INSIDE FOR THE DAY.

FOR MORE INFORMATION, PLEASE CONTACT ERIC NOKES AT 541.610.8527

307 TENNIS CLUB

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Crawfish Etouffee

Ingredients

6 cloves garlic, minced
2 bay leaves
2 sprigs fresh thyme
2 1/2 cups fish or shrimp stock
1 cup peeled, seeded and diced tomatoes
1 1/2 teaspoons salt
1/2 teaspoon crushed red pepper Hot pepper sauce
2 teaspoons Worcestershire sauce
2 pounds crawfish tails, with the fat
1/2 lemon, juiced
1 cup chopped green onions
1/4 cup chopped parsley
Cooked white rice, for serving
6 tablespoons butter
4 tablespoons flour
2 cups chopped onions
1/2 cup chopped celery
1/2 cup chopped bell pepper

In a large, heavy saucepan, melt 4 tablespoons of the butter and whisk in flour to combine well. Continue to cook, stirring constantly, until roux is a peanut butter color. Add onions, celery, bell pepper, garlic, bay leaves, and thyme and cook until vegetables are soft, about 6 to 8 minutes.

Add stock, tomatoes, salt, red pepper, hot sauce, and Worcestershire sauce and bring to a boil.

Skim surface, reduce heat to a simmer, and cook uncovered for 30 minutes, stirring occasionally.

Add crawfish tails and fat, lemon juice, green onions, and parsley and cook for 15 to 20 minutes, stirring occasionally.

Add remaining butter and stir to combine well.

Taste and adjust seasoning if necessary. Serve over hot rice.

CASPER COUNTRY CLUB

FROM THE GENERAL MANAGER

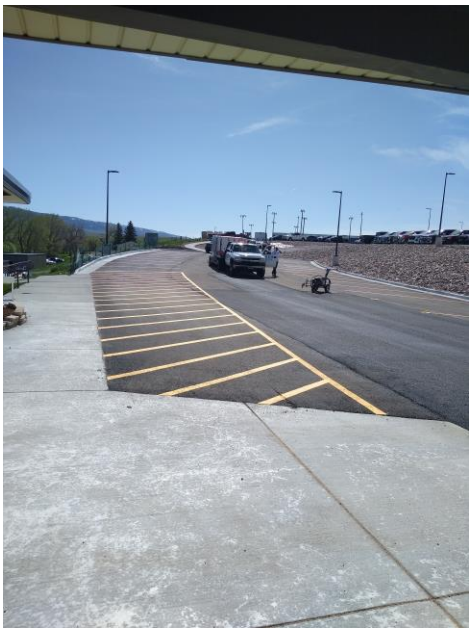
The weather is slowly starting to change, and we have started to see the tee times pick up. I hope everyone is excited about the 2022 golf season.

Hopefully by the time you read this the new Parking lot will be completed. We are very close to completion and overall, the project has been a success.

We have had some issues with our government issuing Visas to the Irrigation workers. I just received a text message from Tom Works indicating that the Visas have been issued and the workers will be on site and starting work on Monday May 16th. The original start date was April 15th, but again there were issues with the Visas. Jose, the foreman, has been on site the last month and work has been progressing but come Monday the production should increase at a rapid pace. When you come out to play golf, please check in the Pro Shop to see if there are any hole closures for that day. We want to protect the workers on the course and ensure their safety.

The Pool Bar project is progressing and hopefully we will meet the Memorial Day deadline. A few items have been delayed due to manufacture issues but overall, most of the equipment is in.

I hope that all members are happy with all the new changes that the facility has gone through. If you have any questions, comments or concerns, please let me know.

Thank you and see you around the club!

Bob O'Neill
General Manager