



THE OCC MONTHLY

Volume 1, Issue 1
December 1010

Happy Holidays!

Happy Holidays from the staff at Ottumwa Country Club. This is a busy time of year for everyone but we hope you will take the time to come treat yourself at the club, whether it be for a quick lunch, or nice, relaxing dinner. Please do not forget that Ottumwa Country Club can be a great

place to host your company Christmas Party or Family Holiday Get Together. Leave all the worry and work to us and we promise to make it an event you will not soon forget. You may contact Penny or Lori at 684-5491 to make arrangements.



Upcoming Events

- December 11th
Santa Breakfast And Golf Shop Sale
9:00-10:30
- December 23rd
GOLF SHOP CLOSURES
- December 24th
CLUBHOUSE CLOSURES
AT 6:00 PM
- December 25th
CLUBHOUSE CLOSED
- December 31st
New Years Eve Dinner



Breakfast With Santa

Mark it on your calendars!

Saturday, December 11th we will be hosting **BREAKFAST WITH SANTA**. Jared will be preparing a wonderful breakfast buffet for all to enjoy. Both **Santa** and **Dizzy The Clown** will be with us from 9:00am-10:15am. There will also be other kid's activities, such as cookie decorating, make your own ornaments and games. Each child will also receive a goodie bag from Santa. This event is open to all member's and their guests, so please consider inviting your family and friends. This will be a great event for all ages. If you are planning to attend **please** contact the office at 684-5491 to reserve your spot.

MENU
 Scrambled Eggs
 Egg Casserole
 Bacon
 Buttermilk Pancakes
 Biscuits & Gravy
 Hash Browns
 Fruit
 Muffins

ADULTS \$11
 CHILDREN 3-12 \$6
 CHILDREN UNDER 3 FREE

BREAKFAST WITH SANTA BALLOON SALE!!

Make sure to stop by the Golf Shop during Breakfast With Santa to get your **FREE MIMOSA** and to pop a balloon to receive an additional percentage off Junior Apparel, Fall & Winter Apparel, In Stock Shoes, In Stock Clubs and Putters. This is in addition to the December Sale prices. We offer free gift wrapping as well.

Welcome New Members!

Chris & Melissa Gentry
Full Membership

Chad & Michelle Willis
Full Membership

David & Sherry Kreye
Full Membership

Richard & Sarah Palen
Full Membership

Chef Jared's Corner



Chef Jared recommends this wonderful mouthwatering recipe for a Christmas time feast that will make your friends and the family plead for more.

Directions:

If you don't get your ribs pre frenched its easy. Just trim the fat away from the ribs and with the back of your knife scrape away the remaining meat left on the bone down to the meat. It's a classic and very eye appealing method that will leave your guests very impressed.

Make 20 small incisions all over the fatty side of the pork roast and insert a slice of garlic. Season meat with 2 tbsp of thyme leaves, 1 1/2 tbsp of salt and 1 tbsp of ground pepper. Cover and refrigerate for a least 8 hours.

Preheat oven to 400 degrees. Coat the bottom of a large sauce pan with olive oil. Set roast in the pan fat side up and place onion wedges around meat. Roast the pork for about 45 min. Add pear wedges to the pan, mix them to coat with juices in the bottom of the pan. Continue roasting for 20-30 minutes or until its about 150 degrees.

In a large saucepan, combine pear cider, thyme sprigs, cinnamon stick, peppercorns and clove. Bring to a boil until it has reduced to 2 1/2 cups (about 30 min).

Discard fat from roasting pan and set the pan over medium heat. Add shallots and cook stirring until shallots are tender, about 3 min. Add the reduced pear cider and bring to a boil, scraping up any browned morsels left on the bottom of the pan. Transfer sauce to small saucepan and simmer on medium heat until reduced to 1 cup which will take approximately 8 min. Strain the sauce and add remaining 1/2 tsp of thyme leaves. Season with salt and pepper to taste.

Ingredients:

- One 10-rib pork loin roast (about 5 1/2 lbs), trimmed of excess fat
- 3 garlic cloves, thinly sliced
- 2 tbsp plus 1/2 tsp thyme leaves, plus thyme sprigs
- Kosher salt and freshly ground pepper
- 2 tbsp olive oil
- 2 medium onions, peeled and cut into thick wedges with the root ends left intact
- 4 medium Bartlett pears, halved, cored and cut into thick wedges
- 1 1/2 qt pear cider or apple cider
- 1/2 small cinnamon stick
- 10 black peppercorns
- 1 whole clove
- 2 tbsp minced shallots
- 30 tiny cherry tomatoes, as garnish

2011 Membership Drive

We have welcomed several new faces this season with our new Head Golf Professional, Jason Wachtl and our new Head Chef, Jared Heilmann. Both have made substantial contributions in their first seasons and are both committed to the future success of Ottumwa Country Club. However, in order to continue this positive momentum we **must** increase our membership base and this is where we need your help. We should all be very proud to be associated with a club that has such wonderful tradition and history and make it our responsibility to do all we can to help Ottumwa Country Club flourish. We will be running some promotions this winter to help jump start our membership campaign for the 2011 season. Anyone who signs up for a Dining Membership will not have to pay dues until January 2011. Anyone who signs up for a Full Golfing Membership will not have to pay dues until March 2011, but will be able to utilize the club for dining and social functions all fall and winter. If you have a prospective member in mind, please provide any contact information you have to Kari Wachtl at kariwachtl@hotmail.com so we can get them in our database and send them some information on what Ottumwa Country Club has to offer. As a member you can also take advantage of the opportunity to host a Prospective Member to one of our social functions this winter or to dinner at the club. We need to make the club visible to as many Prospective Members as possible, so anytime you are able to have them to the club you are showing them first hand what being a Member at Ottumwa Country Club is all about. Just informing someone of what you purchased in the golf shop or how great your Christmas party was at the club is promoting the club to a Prospective Member.

<u>Officers</u>	<u>STAFF</u>
President.....Bob Allison	General Manager.....Penny Wood.....occmgr@lisco.com
Vice President.....Dave Clement	Golf Superintendent.....Gary Twedt.....gtwedt@lisco.net
Secretary.....Dave Wetrich	Chef.....Jared Heilman.....chefjared@lisco.com
Treasurer.....Eric Carlson	Bar & Banquet Manager.....Lori Chickering
House.....Tom Keck	Head Golf Professional.....Jason Wachtl.....golfpro@lisco.com
Finance.....Steve Sexton	Golf Pro/Membership.....Kari Wachtl.....kariwachtl@hotmail.com
Social.....Julie Zorn	
Golf Grounds.....Scott Maas	
Pool.....David Weillbrenner	





Golf Shop News

Golf Shop Hours For December

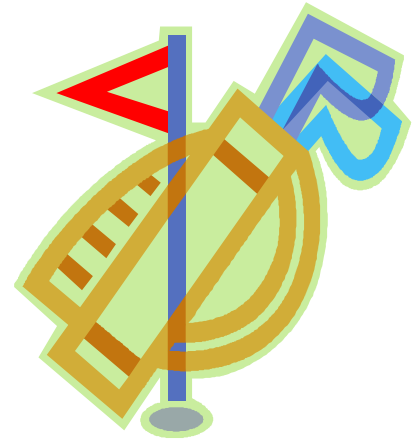
Monday & Tuesday– Closed if below 40 degrees

Open from 9:00am-4:00pm if above 40 degrees

Wednesday-Saturday-9:00am-5:00pm

Sunday-9:00am-4:00pm

The Golf Shop will be closing for the season on December 23rd. It will be closed January & February but you may contact Jason or Kari at 680-2454.



Winter Lessons/Indoor Hitting Lab

With the changing of the seasons and the temperature dropping, golf has been pushed to the back of many people’s minds. We are strong believers that golf is a year round sport, even in Iowa. A very nice feature at Ottumwa Country Club is the **indoor learning environment in the basement of the club**. With the use of our JC Video System, we have the ability to continue working on your golf swing even if there is two feet of snow on the ground! The indoor learning environment provides us with the best opportunity to make changes to the golf swing as the focus is taken off ball flight and immediate results and put on the actual mechanics of the swing. Lessons will be available on an a la carte basis or we are offering some “winter packages” which will include (6) 45-minute lessons for \$240 or (3) 45-minute lessons for \$125. Special rates available for juniors. This could be a great Christmas gift for the golfer in your family! Are you a new golfer or thinking about taking the game up? This is a wonderful way to learn the basics of the game without the intimidation of performing in front of other golfers on the driving range.

The hitting lab is also available for practicing on your own and will be open during clubhouse hours.

Christmas Shopping

Make the Golf Shop your one stop shop for all of your Christmas gift giving needs. Golf items make wonderful gifts for the golfers in your family and if we do not have it in stock we will do everything in our power to get it. We also have many items for the non golfer as well such as button down Polo Shirts and Slacks for the men and Polo Sweaters for the ladies. Do not forget the Hawkeye or Cyclone Fan in the family as well by picking up a hat, golf bag or jacket to support their favorite team. How about personalized golf balls. We will be offering free gift wrapping and delivery as well. Giving a gift certificate is also a wonderful way to go. Whether it is for a golf lesson with one of our professionals or a year of bag storage, gift certificates are always a great idea. If you are still having a hard time deciding, just stop in the golf shop and the golf staff can offer some ideas.

Remember by purchasing your gifts in the golf shop not only are you getting great items at great prices but you are supporting your club and allowing us to continue our tradition of excellence.

Gift Certificate Ideas

- Lessons
- Club Storage
- Club Fitting
- Merchandise
- Guest Fees
- Cart Pass

December Sale!

Junior Apparel 40% off retail

Summer Apparel 50% off retail

Fall/Winter Apparel 40% off retail

Demos 60% off member

Shoes 30% off retail

In Stock Clubs 25% off member

Putters 25% off member

In Stock Golf Bags 30% off member

In Stock Travel Bags 30% off member

Get a Free Ahead Hat or any item off the \$5 Table for every item purchased. Some restrictions apply.



Ottumwa Country Club

Congratulations to Assistant Golf Professional, Nathan Smith. Nathan recently represented the Iowa Section of the PGA at the National Assistants Championship in Port St. Lucie, Florida. Nathan finished 54th overall by shooting a four day total of 8 over par. We are very proud to have Nathan represent Ottumwa Country Club!

Year End Golf Results

Men's Opener

Low Net

David Weillbrenner, Greg Coffin
Mike Sexton, Kermit Knott

Low Gross

John Burgett, Dave Clement
Chuck Wright, Terry McNitt

Memorial Day Event

Low Net

Gary Engle, Doug Wetrich
Doug Bauman, Bill Austin

Low Gross

John Burgett, Penny Wood
Steve Allison, Kermit Knott

Labor Day Event

Low Net

Greg Coffin, Chuck Wright
Ann Allison

Low Gross

Steve Allison, Stan Blew
Bob Allison, Bill Austin

July 4th Event

Low Net

Gary Engle, Roger Ware
Dick Stahlhut

Low Gross

Dave McSpadden, Frank Grasso
Steve Leonard, Bill Kramer

Club Championship

Champion Jeff Collett

Runner Up John Burgett

Presidential Flight Doug Bauman

Runner Up Mark Voelliger
Stuart Bjerke

Senior Overall Dave McSpadden

Senior Low Net Bob Sasseen

President's Cup

Champion Mike Sexton

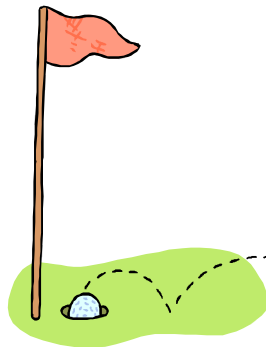
Runner Up Gary Engle

Member-Member Champions

Roger Ware & Mark Voelliger

Member Guest Champions

Mark Voelliger & Dusty Ware



Parent Child

9 Hole Steve & Corbin Gardner

5 Hole Hans & Marcus Wilz
Stuart & Noah Bjerke

Junior Golf Parent Child

9 Hole Chuck & Hank Hammer

5 Hole Stuart & Bron Bjerke

5 Hole Jim & Connor Schlarbaum
Tom Keck & Trae Swartz

Husband Wife Champions

Steve & Gina Leonard

Ottumwa Amateur Champion

Mike Oimoen

Women's Results

Women's Club Champ Penny Wood

Women's Guest Day Champions

Penny Wood & Debbie Peters
Margo Sears & Joyce Liggett

Ringer Winners

Janice Zeller
Betty Matusick
Jan Brickey

Most Improved

Lesley Bailey

Happy Holidays From The Wachtl Family

We want to thank all the members of Ottumwa Country Club for making our first year here so great. You have welcomed our family with open arms and we are truly blessed. We wish all of you a Wonderful Holiday!

Jason, Kari, Tanner & Kylie Wachtl

