



The OCC Monthly

January 2011

New Year's Eve Dinner

Make Your reservations now!
The Regular Menu will be available.

Specials

Jumbo Shrimp Stuffed 31
with lump blue crab meat and drizzled with basil garlic butter

Hand Breaded Chicken Cordon Blue 22
topped with wild mushroom valuate

10 oz Black Angus Beef Tenderloin 31
topped with a creamy gorgonzola sauce

Grilled Grouper 28
Grouper marinated in Clementine citrus

Carrots wrapped in Asparagus
with jalapeno hollandaise

Creamy Parmesan Orzo

Grilled Romaine Hearts
with hot pancetta dressing
or

Lobster Bisque

Specialty Dessert



Upcoming Events

- **December 31st**
New Years Eve
Dinner
- **New Year's Day**
Closed
- **January 14th**
Hair Ball Pre Party
- **January 18th**
Wine Tasting
- **February 5th**
Pink Ball

A new OCC Website is in the works for 2011! We will keep you posted on our progress. Do not forget we are on [Facebook](#) as well. Become a fan and be alerted of all upcoming events as well as the latest happenings at the club.

BREAKFAST WITH SANTA

Our first annual Breakfast With Santa was held on the morning of Saturday, December 11th. We had 51 children join in the festivities with parents and grandparents standing by enjoying the delicious breakfast Jared and his team prepared. The children were able to enjoy visits with Mr. and Mrs. Claus and get their faces painted by Dizzy the Clown. Santa's reindeer, pictured left, helped the children decorate Christmas cookies and design ornaments to take home and hang on their trees. A great time was had by all and everyone is looking forward to next year. A special thank you to everyone who came, the staff at OCC, Rob Goodman and the team of reindeers who made this event so wonderful. You will find more pictures on page 4 of the newsletter.



We are currently accepting donations for our annual Rummage Sale. If you have any items you would like to donate just bring them by the club and we will be happy to accept them.



Chef Jared's Corner

Looking for something to keep you warm this winter. Chef Jared suggests cooking up some Cioppino. Cioppino is a fish stew that was originally made on the boats while out at sea and later became a staple as Italian restaurants proliferated in San Francisco.

Cioppino Recipe

Heat the oil in a very large pot over medium heat. Add the fennel, onion, shallots and salt and sauté until the onion is translucent, about 10 minutes. Add the garlic and 3/4 teaspoon of red pepper flakes, and sauté 2 minutes. Stir in the tomato paste. Add tomatoes with their juices, wine, fish stock and bay leaf. Cover and bring to a simmer. Reduce the heat to medium-low. Cover and simmer until the flavors blend, about 30 minutes.

Add the clams and mussels to the cooking liquid. Cover and cook until the clams and mussels begin to open, about 5 minutes. Add the shrimp and fish. Simmer gently until the fish and shrimp are just cooked through, and the clams are completely open, stirring gently, about 5 minutes longer (discard any clams and mussels that do not open). Remove bay leaf. Season the soup, to taste, with more salt and red pepper flakes.

Ladle the soup into bowls and serve.

Ingredients:

- 3 tablespoons olive oil
- 1 large fennel bulb, thinly sliced
- 1 onion, chopped
- 2 large shallots, chopped
- 2 teaspoons salt
- 4 large garlic cloves, finely chopped
- 3/4 teaspoon dried crushed red pepper flakes, plus more to taste
- 1/4 cup tomato paste
- 1 (28 ounce) can diced tomatoes in juice
- 1 1/2 cups dry white wine
- 5 cups fish stock
- 1 bay leaf
- 1 pound manila clams, scrubbed
- 1 pound mussels, scrubbed, debearded
- 1 pound uncooked large shrimp, peeled and deveined
- 1 1/2 pounds assorted firm-fleshed fish fillets such as halibut or salmon, cut into 2-inch chunks

2011 New Member Package

In an attempt to increase membership and continue the tradition of excellence at Ottumwa Country Club our Board of Directors has put together a 2011 Membership Package for **New Members Only**. A one year membership is required.

Full Family Membership	Year 1	The monthly dues will be \$100
	Year 2	The monthly dues will be \$150
Single Membership	Year 1	The monthly dues will be \$100
	Year 2	The monthly dues will be \$125

It is a well known fact that the best marketing tool is "word of mouth" and this is where we need the help of our membership. In order for Ottumwa Country Club to have a successful 2011 we need to increase our membership numbers. We are hoping by offering this limited time membership package we will allow more people to experience all the benefits of being a member at Ottumwa Country Club and grow our numbers for the future. Member referrals are the number one source of new members so we need your help. Please forward any referrals to Kari Wachtl or Penny Wood. There are folders available in the office to give to prospective members that will provide them with information on what Ottumwa Country Club has to offer. Have a wonderful Holiday.

Officers

President.....Bob Allison
 Vice President.....Dave Clement
 Secretary.....Dave Wetrich
 Treasurer.....Eric Carlson
 House.....Tom Keck
 Finance.....Steve Sexton
 Social.....Julie Zorn
 Golf Grounds.....Scott Maas
 Pool.....David Weilbrenner

STAFF

General Manager.....Penny Wood.....occmgr@lisco.com
 Golf Superintendent.....Gary Twedt.....gtwedt@lisco.net
 Chef.....Jared Heilman.....chefjared@lisco.com
 Bar & Banquet Manager.....Lori Chickering
 Head Golf Professional.....Jason Wachtl.....golfpro@lisco.com
 Golf Pro/Membership.....Kari Wachtl.....kariwachtl@hotmail.com



Winter Hours

Sunday	Closed
Monday	Closed
Tues-Thurs	9:00am- 8:00pm
Fri & Sat	9:00am- 9:00pm



Golf Shop News

The golf shop will be closed January & February but you may contact Jason or Kari at 680-2454 or by email at golfpro@lisco.com.

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. 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. There will be a sign in sheet just outside the office. This will allow your to reserve your spot, however private lessons will take priority.

GOLFER SPOTLIGHT

Congratulations to OCC's own Michael Wetrich. Michael had a very successful fall season as a freshman member of the Men's Golf Team at UNI. Michael made four starts and had a stroke average of 76.25. His best round was a 70 in the second round of the Air Force Invitational. His top finish was 12th place at the Air Force Invitational.



To the right is a view of the hitting lab here at the club along with an example of what we are able to do using the JC Video System. You will notice how we are able to compare Kari Wachtl's golf swing to that of PGA Tour Professional Adam Scott. The JC Video System allows us to view your swing in slow motion, as well as still frame. We are able to draw lines to check positions, save swings from each lesson and email you your swing to view at home or office. The JC Video System is a wonderful tool, which combined with excellent instruction can lead you down the path of improving your golf swing.

JC VIDEO SYSTEM



Breakfast With Santa

