



Established 1900

LA CROSSE COUNTRY CLUB

The Niblick

December
2008

The end of another year is at hand. I for one have had a great year here at the La Crosse Country Club, and I hope each and every one of you had pleasant experiences at the Club as well. The club staff would like to provide the hospitality that creates "A home away from home" atmosphere. Let us know how we are doing.

After much time and many hours of work, we have launched our new Website www.lacrossecountryclub.com. I hope each of you utilize it's new functions: **Clubhouse events**, lists upcoming events and allows you to sign up for those that require advance registration. You will be able to see who else is signed up. In the golf section look at the **Course Conditions**. Guests can click on **Virtual Earth** for the Clubs address with a map of the area and directions. Check out a picture of the club from the **birds eye tab**. The directional controls allow you to move the picture around for an expanded view or to even see your own house. You can expect more updates in the future to make the site even more functional. The **Niblick** will also be available on the website. Though the site is a great way to communicate with our members who prefer to receive information online, we will keep all forms of communication open and continue mailings, such as the newsletter and other correspondences.

A special **thank you** needs to go out to club member Ryan Born, and clubhouse staff Jessica Himmer and Cathy Novy for being the principal architects for this great accomplishment. Thank you very much for all the work you have done to get this Website up and running. Hope to see you all at a Christmas party!

Clubhouse Notes

By Herbert J. Bassett

Clubhouse Manager

hjbassett@charterinternet.com

Announcing New "Junior" Guest Fee for Golf

Beginning in 2009 a new guest fee has been approved specifically for our Junior golfers. LCCC junior golfers between the ages of 10-16 may bring a non-member junior golfer here as their guest for the fee of \$15.00. This new policy is intended to allow our junior golfers to bring their non-member friends here for golf rather than having to go elsewhere. We've seen (on too many occasions) our members having to pick up their junior golfers equipment and transport them to other facilities in order for the youngsters to play with their non-member friends. It's our hope that our junior golfers will learn to enjoy the opportunity to showcase our golf course and have fun in the process.

Note: All guest policies and regulations regarding hours of play, times, etc. will be enforced just as we normally do for our adult members. This new program will also allow our junior golfers to become more familiar with the responsibility of being a good host when having guests come here to play. We look forward to watching this program become a successful addition to our current member programs.

The Employees of the La Crosse Country Club would like to thank the Membership for their generous contributions to the Employee Holiday Fund. Thank you!

Contact Us:

Clubhouse.....781-5837

Golf Shop.....781-5562

Maintenance ..783-4344

www.lacrossecountryclub.com

Women's Golf Association News

By: Pam McCorkle

Happy Holidays!

We are ending our season with the WGA Holiday Brunch and Social on December 6, Saturday from 11 a.m. - 1 p.m. Please join in the festivities of shopping, eating, socializing and fun.

Everyone is welcome, even if you are not a WGA member – it is open to all LCC members and their guests. Think about bringing a friend or two! Also please bring a non-perishable food item for our local food pantry or you may donate money to their cause. Just call the club to make your reservations – 781-5837. Hope to see you there!



If you haven't added your email address to the WGA e-mail list, please contact Jessica at 781-5837. The WGA list is a separate list from the main LCC list. The WGA e-mail list was a great help in getting out information to the lady golfers during the season.

Have a safe and heart-filled holiday. See you next year.

A Word To The Wise

By Jim Kjellenberg, PGA Professional

This autumn concludes our 14th season at our Onalaska location. Since we moved here in the fall of 1994 there has been an observable, unfortunate situation that has developed. Many of our better players (during this transition to the new Club) have now become, for the most part, our group of struggling-to-be-average players. Several of the members of this group have seen their skill levels and scores decline to the point of frustration. This is an unfortunate situation to witness.

There is nothing that any of us can do to avoid the inevitable decline in strength, speed and flexibility unless we commit to staying in the best physical condition possible. This is nothing new to any of us. We've all heard this a million times. The one critical area, however, that I'm the most concerned about is the noticeable decline (or complete absence of) PRACTICE TIME spent on maintaining the necessary skill levels. Golfers who only play golf and never practice between rounds are heading for trouble. There are many contributing factors; lack of time, lack of energy or simply the lack of motivation.

Whatever the case may be, a golfer (regardless of age) will not maintain their abilities over time without practicing and working to keep their skills sharp. It's very easy to see why the golfers whose games haven't deteriorated so noticeably have been able to stay sharp. These are the golfers who are regular visitors to the practice areas, paying special attention to the short game skills.

It doesn't take a tremendous commitment of time to make a huge difference in the longevity of your golf game. Still, it does take time and energy as does anything worth attaining. If you're at this particular crossroad in your golf game, you know what I'm talking about. Build a game plan for 2009 with the following criteria in mind:

- Physical conditioning so you can continue to participate in golf.
- Short game skills so you can keep your scores under control no matter what.
- Full swing fundamentals so you can enjoy the game from the fairway.

Good luck with your golf. Never give up!



Notes from the Lesson Tee

By Joe DeRosa, PGA Assistant Professional

It's no secret that our focus has been aimed at improving skill levels in "the scoring zone". Short game skills such as putting, chipping, pitching, and sand play have been talked about, written about, discussed in clinics, and demonstrated to the extent that we're fearful our members may think we know of nothing else to teach. This is not the case. We are committed, however, to trying to get as much done in the least amount of time possible i.e. getting as much improvement as fast as we can. We owe it to our members to try to lower their scores RIGHT NOW and make their golf more enjoyable. That's where short game instruction comes in. This season has been an overwhelming success in that regard. The number of positive comments and feed back that we've received following this "short game campaign" has been most encouraging. We fully intend to keep this momentum going next season. Get ready to hear more about topics such as high-lofted wedges, proper set up fundamentals, the "forward swing bottom", and the need for taking a divot after impact. (Divots, properly taken, are a wonderful thing!)

Good work and well done to all those who got started in the right direction!

RECRUIT A NEW MEMBER INCENTIVE

Do you have someone in mind or know someone who has expressed interest in joining the La Crosse Country Club? The LCC Board is thrilled to kick off a new program that rewards you for buzzing about the Club. Receive up to \$1000 in dues reduction for recruiting a new member in 2009. Sponsor your certificate toward the new member's initiation fees to receive \$300 in guest passes for as long as you remain a member. Contact Herb or Cathy in the office for more details.

You are the Club's best advertising!

Ladies Social Sponsored by WGA

**Saturday, December 6th
11:00-1:00
\$12/person**

**All Ladies of the LCC and their
guests welcome!**

Brunch with Santa

Sunday, December 14, 2008
10:00 am -2:00 pm

Buffet

Glazed sausage and Applewood smoked bacon
Scrambled eggs and hash browns
Eggs Benedict
Pork tenderloin medallions with a mushroom cream sauce and candied baby carrots
Herb roasted bone in chicken with garlic butter sauce and wild rice pilaf
Pan Fried Tilapia fillets with sautéed baby shrimp and lemon cream sauce
Braised Sirloin Tips with sweet onions and wild mushrooms in a rich burgundy sauce
Roasted potatoes and green beans almandine

Carving and Omelet Station

Maple glazed double smoked Pit ham and roasted breast of turkey with silver dollar rolls and assorted sauces
Made to order omelets with a variety of filling and toppings



Crafts and Games

*Santa from
11:00-1:00*

Salad Bar

Organic spring mix salad with assorted toppings and dressings
Fresh fruit and cheese display
Antipasti display
Granny Smith Apple salad
Bowtie pasta salad
Smoked Salmon Display

Desserts

Chocolate fountain with assorted items for dipping
Bread pudding and apple crisp
Chocolate layer cake and vanilla cheesecake



Adults: \$19.00++
Kids (Ages 4-10): \$9.00++
Children under 3: Free

Helpful ways to spend some of your unused minimum!

Preparing for numerous holiday gatherings makes December a busy month for everyone. Reduce your stress by ordering items from the Club! Have items warmed and ready to go, or pick them up prepared with warming instructions. Contact Herb, Jessica, or Steve for details!

Hors D'oeuvres

All items priced in quantities of 25 pieces & served with appropriate sauces. Orders may take a few days to process.

Anti Pasta Display	<i>\$40.00</i>
Artichoke Dip with Assorted Crackers	<i>\$30.00</i>
Assorted Stuffed Mushroom Cap	<i>\$30.00</i>
Assorted Gourmet Canapés	<i>\$40.00</i>
Bacon Wrapped Water Chestnuts	<i>\$35.00</i>
Bacon Wrapped Sea Scallops	<i>\$50.00</i>
Baked Brie	<i>\$25.00</i>
Caribbean Chicken Skewer	<i>\$30.00</i>
Chicken Quesadilla (salsa, sour cream)	<i>\$30.00</i>
Coconut Chicken (sweet-sour)	<i>\$30.00</i>
Coconut Shrimp (sweet-sour)	<i>\$45.00</i>
Curry Shrimp Skewers	<i>\$45.00</i>
Domestic Cheese and Crackers	<i>\$40.00</i>
Fresh Fruit Display (raspberry dip)	<i>\$40.00</i>
Fresh Vegetables with Dill Dip	<i>\$35.00</i>
Honey Mustard and Ham Rollups	<i>\$25.00</i>
Jumbo Shrimp Cocktail	<i>\$55.00</i>
Meatballs (BBQ, Italian, or Swedish)	<i>\$30.00</i>
Mini Beef Wellingtons	<i>\$40.00</i>
Mini Quiche	<i>\$25.00</i>
Mini Crab Cakes (lemon butter sauce)	<i>\$45.00</i>
Mixed Oriental Appetizers (sweet-sour)	<i>\$35.00</i>
Smoked Salmon Display (serves 50)	<i>\$150.00</i>
Spanakopita	<i>\$25.00</i>
Toasted Bruschetta	<i>\$25.00</i>

FALL WINE SALE

Check out the display in the Club lobby for some great deals! Hurry - items are going fast!

The current clearance list is also posted online:

www.lacrossecountryclub.com
Select upcoming events
Select "more information" af-

Desserts

Prices based on per person

Cheesecake	\$5.50
Tiramisu	\$5.50
Layered Cake	\$4.50
Crème Brule	\$5.50
Pie	\$4.00
Tray of Mini Desserts	\$4.00 (Mousse cups, Mini Tartlets, Cream Puffs, Gourmet Bars)
Chocolate Mousse	\$4.50
Tarts	\$4.50
Tiger Chocolate Cake	\$4.50

Please allow a few days to process orders. There are many other dessert options available, please contact us for more details.

Spend a relaxing evening at the Club with family & friends— book your holiday event today!

Pro Shop Hours:

Monday 11:00 a.m. - 5:00 p.m.

Tuesday - Saturday 9:30 a.m. - 5:00 p.m.

Sunday Closed



GOLF SHOP HOLIDAY SALE:

40% off Mill River through December 10th

50% off Mill River December 11th –24th

All credits must be used before discounts apply

Discounts are available on selected merchandise only

These items are priced to sell—start shopping now!



Two Nights before Christmas

December 23, 2008

5:00-8:00 p.m.

Adults: \$19.00++
Kids (Ages 4-10): \$9.00++
Children under 3: Free

Salad Bar

Organic spring mix greens with assorted toppings

Poached shrimp cocktail with lemons and cocktail sauce

Domestic cheese and fruit display

Grilled vegetable display

Entrees

Chef carved prime rib of beef

Grilled chicken breast with a sherry poultry glaze and roasted fingerling potatoes

Roasted pork loin with cranberry rice pilaf and brandy sauce

Crispy fried cod with tarter sauce and lemon wedges

Roasted garlic mashed potatoes and mixed vegetables

Desserts

Peanut butter blast cake

Strawberry shortcake

Double fudge cake

Caramel pecan chocolate cake



December 2008

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6 WGA Social
7	8	9	10	11	12	13
14 Brunch With Santa	15	16	17	18	19	20
21	22	23 Two Nights Before Christmas Party	24	25	26	27
			Clubhouse Closed			
28	29	30	31 New Year's Eve Dinner & Dance	Clubhouse Closed in December for Private Parties		

La Crosse Country Club
300 Marcou Road
Onalaska, WI 54650

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New Year's Eve Dinner and Dance

December 31, 2008



Schedule of Events

6:30-8:00 pm Cocktails and Appetizers

8:00-9:00 pm Dinner

9:00 pm-1:00am Music by Double Take

Menu

*Starting the evening off with jumbo cocktail shrimp, mini crab cakes,
and assorted mushroom caps*

Italian Romaine Salad

*Chopped romaine, diced cucumbers, diced tomatoes, black olives,
croutons, tossed with parmesan peppercorn dressing and topped
with parmesan cheese*

Filet Mignon and Seabass Combo

*Beef tenderloin paired with Chilean Seabass served with roasted
red potatoes and accompanied with asparagus spears*

Dessert

Lemon Layered Cake

\$60 ++ per person

*The first 24 couples to sign up via our online registration receive a free drink!
Go to the upcoming events page listed at www.lacrossecountryclub.com to
sign up! You may also call the Club at 781-5837 to sign-up for the event.*

Cancellation policy in effect December 22, 2008