



Established 1900

LA CROSSE COUNTRY CLUB

The Niblick

November
2008

Clubhouse Notes

By *Herbert J. Bassett, Clubhouse Manager*
HJBassett@charterinternet.com (608) 781-5837

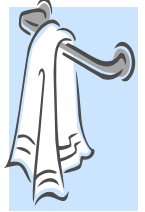
CLUBHOUSE: 781-5837
PRO SHOP: 781-5562
GROUNDS: 783-4344

We are having an excellent season! Our dinner attendance has greatly improved over last year, to the point that the last three Friday evenings were sold out, which is great for the Club. Wednesday evenings' Prime Rib and Popover Special have increased drastically as well. We have had many comments on the tenderness of the BBQ Pork Ribs and it shows in our increase in sales on Tuesdays. We are ahead of last year's numbers and hope to continue the trend.

Keep in mind that the **last day** we will be open for lunch and dinner is Friday, November 28th.

According to the survey we took this summer 72% of the members plan to stay in the area over the winter. With this in mind, we plan to open for ala carte dining from 4:00 to 7:30 p.m. on Wednesday, Thursday and Friday nights and Sundays 10:00 to 2:00 p.m. for brunch the first part of February. With your support, we can continue these extended hours.

Christmas is just around the corner! The LCC embroidered pool towels make excellent gifts! We only have a few left. Stop in the office now before they are gone!



Golf Shop Sale!!

Shoppers get ready! The Fall Sale in the Golf Shop will begin on Saturday, November 8th at 9:00 a.m. Discount percentages have yet to be finalized but you can be sure that there will be many good bargains to be found. We will post a more detailed listing of items to be discounted, etc. prior to the start of the sale. See you on the 8th!

November Upper Clubhouse Dining Hours:

Mulligan's Closed for the season

LUNCH: Tuesday-Friday 11:00-2:00

DINNER: Tuesday-Thursday 5:30 - 8:00
Friday 5:30 - 9:00

BRUNCH: Sunday 10:00 - 2:00

Please call for reservations 781-5837

Another Step Forward For Competitive Golf

By **Joe DeRosa, PGA Assistant Professional**

Congratulations to all of those individuals who took part in our schedule of competitive events this season. In all categories (Men's, Women's, Couples) the level of competitiveness was raised another notch this season as witnessed by the number of down-to-the-wire matches and even some that went to sudden death. We enjoy watching our golfers develop a taste for competition.



Remember; there's nothing wrong with wanting to win. There's nothing wrong with hating to lose. Putting yourself into that competitive environment can be nerve-wracking but it's a wonderful opportunity to see what your golf skills truly are at that point. Keep up the good work. Think golf!

Women's Golf Association News

By: Pam McCorkle, WGA

President

October was a great month to golf with some warm days shining upon us. Thanks to all who participated in the President's Outing on October 7, especially Dorothy Fregin, Norman Anderson and Dr. Ruth Dalton for playing a few holes. Jeanne Hulse was the winner of the President's Tournament with Pat Poehling being runner-up. Hopefully there will be some warm days in November to get out on the course.

Also a reminder to mark your calendar for the **WGA Holiday Celebration** on December 6, Saturday at 11:00 am. Plan on doing some Christmas shopping, as there will be vendors from **State Street Gallery, the Bag Ladies**, and new this year, **Touch of Class**. In the spirit of sharing please bring a non-perishable food item and/or money to be distributed to a local food pantry. This event is open to all members and guests of the LCC so come join us for brunch, shopping and door prizes. Please call the office at 781-5837 by December 5 to make your reservation.



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

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

Adults: \$19.00
Children: \$9.00
Kids under 3: Free

Desserts

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

WGA Annual Holiday Celebration

Saturday, December 6, 2008
11:00 a.m.

Brunch & Social Gathering
Come join all your friends for
some holiday cheer and shopping



Two Nights before Christmas

December 23, 2008
5:00-8:00 p.m.

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

Adults: \$19.00
Children: \$9.00
Kids under 3: Free

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



Jack's Facts

By: Jack Tripp, Golf Course Superintendent

Storm Water Agreement

At the November 2008 Board of Directors Meeting the LCC Board of Directors entered into an agreement with Elmwood Partners to use the native area between #3 tees and #6 fairway as a forbay for residential storm water before it is allowed to enter the pond on holes #6/7. A forbay is an area that is kept dry and is allowed to flood when there is a rainstorm. It then allows the soil sediment to settle out in that area before it is allowed to flow downstream. The water would flood this area for up to 24 hours. The discharge would be controlled release letting the larger soil particles, road salt, leaves, etc. settle out before entering the pond, where it is much more costly to remove this debris.

In exchange for letting the club use this area, Elmwood Partners would assume all costs of construction and maintenance until three years after the final Elmwood plat is approved. To pipe runoff onto the forbay Elmwood would need to run one major drain tile pipe between holes #3 and 6 down the center of the rough and two smaller pipes along the lot line by #3 green and another by #6 tee and #5 rough. Any drainage construction on the golf course would be done in the months of October/November to avoid any conflict with golf play.

What are the advantages of the club entering into this agreement?

- If Elmwood was not able to use the forbay method they would have to construct 8-10 ponds along the property line and LCC would be responsible for at its expense to pipe the water from the Elmwood discharge points into the golf course drainage system.
- When Elmwood finishes selling property there will still be sediment coming off the homeowners' yards and streets and it is much easier to clean this up in a dry forbay vs. having to dredge the pond on #6 and 7
- The 8-10 ponds Elmwood would have to construct along the property line would be unsightly and unattractive to golfers.
- Elmwood will pay all costs associated with this plan.

Elmwood is planning on starting work on the first piping phase on Monday, November 3rd. This will involve hooking on to the existing golf course drainage behind #8 blue tee and running a pipe under the cart path where the earthen dam has been started. A second pipe will be run from the forbay behind the blue tee on #3 to the lot line to pick up all the development water Elmwood's newest housing phase.

Golf Course Irrigation

We are tentatively planning on blowing out the golf course irrigation system on November 3rd and 4th.

Shrub Planting #1 Ladies Tee

If you have driven past the ladies tee lately you can see where we have hauled in soil and wood chips. We are getting an area ready to plant 24 shrubs to screen the adjoining property from golf course view. We hope to get these shrubs planted before winter comes.

#18 Creek Project

The excavator is scheduled to start installing riprap on the #18 creek project on Friday, October 31st. If they cannot complete the project in one day they will probably finish up on Saturday. While construction is in progress hole #18 will be shortened and the cup placed in the fairway. The pond on #10/18 will be lowered during the construction so there is no water overflow, which would make the rock placement move difficult.

#6/7 Pond

The water level in the pond on #6/7 was lowered again to allow the planting of cattails along the rocks that were installed across the pond from #6 green. The water level will be restored next spring to full pond level. This will allow the cattails to root over the winter.

Reserve your
Turkey Dinner
today at 781-5837

La Crosse Country Club presents . . . “Turkeys to Go”

This Thanksgiving let the Club help you relax and enjoy your family as we prepare your Thanksgiving meal. The “to go” dinners include all the trimmings. All you do is heat and serve.

Menu to include: Turkey (whole or sliced) and pan gravy, stuffing, cranberry orange relish, mashed potatoes, candied yams, green bean casserole, buttered corn, dinner rolls and pumpkin pie with fresh whipped cream.

Turkey dinners must be ordered by 12:00 noon on Friday, November 21, 2008 and picked up on Wednesday, November 26, 2008 by 4:00 p.m.

Prices as follows:

*6 to 8 people \$ 95.00
10 to 12 people \$145.00
14 to 16 people \$195.00
18 to 20 people \$240.00*

Prices plus service charge and sales tax



Please fill out this form and return to the Club or call to order your turkey dinner. Orders must be placed by November 21, 2008 at 12:00 noon.

PLEASE PRINT

NAME: _____

MEMBER NUMBER: _____

PHONE NUMBER: _____

SIZE OF TURKEY DINNER
(circle one)

6 to 8 people \$ 95.00
10 to 12 people \$145.00
14 to 16 people \$195.00
18 to 20 people \$240.00

Prices plus service charge & tax

WHOLE OR SLICED TURKEY (circle one)

WHAT TIME WILL YOU PICK UP YOUR
TURKEY ON WEDNESDAY, NOVEMBER 26, 2008
(must be by 4:00 p.m.)

November 2008

Dear Fellow Member,

The holiday season is just around the corner and with the tradition of the thanking our staff, this “Holiday Gift” request is being sent to you. All contributions will be pooled and distributed to the staff as a Holiday gift.

This is one way to show your appreciation for the service provided this year, especially for the staff working behind the scenes. In addition, this demonstration of support from members will help the Club maintain and attract the best possible staff in a very competitive labor market.

Participation is strictly voluntary. Some members have traditionally provided Holiday gifts directly to staff members who have provided special service – this request is intended to supplement, not replace, that practice.

Please complete the form below and return to the office.

Sincerely,

James Dobson
L.C.C. Club President



2008 EMPLOYEE HOLIDAY FUND GIFT FORM

I would like to contribute a gift of: _____ \$25 _____ \$50 _____ \$75 _____ \$100 Other _____

to the La Crosse Country Club Employee Holiday Fund.

Contribution Options (please check one)

_____ Check enclosed

_____ Please Bill my account

Member Name: _____

Member Number: _____

Please return to the Club office or mail to La Crosse Country Club, 300 Marcou Road, Onalaska, WI 54650

November 2008

Sun Mon Tue Wed Thu Fri Sat

						1
2	3	4	5	6	7	8
			Wine Tasting			
9	10	11	12	13	14	15
16	17	18	19	20	21	 22 Wine Dinner
23	24	25	 Turkeys To Go	27 Thanksgiving Clubhouse Closed	28 Last Day Upper Clubhouse Dining	29
30	Take advantage of our November Wine Specials for your Holiday parties! Contact Steve for details!					

La Crosse Country Club
 300 Marcou Road
 Onalaska, WI 54650

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