

The Tee Times

Logan Golf & Country Club ~ 710 North 1500 East
Office: (435) 753.6020 ~Pro Shop: (435) 753.6050



Logan Golf & Country Club

Volume: 12 Issue 4 February, 2011

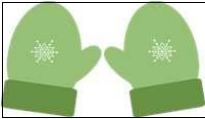
Winter Clubhouse Hours

(Dec. 1st—March 31st)

*Monday-Thursday: 6 am-7pm

*Friday and Saturday: 6 am –Close
(close means last member leaves the bar: Last call at 12:30 am if members are still utilizing the bar)

*Sunday: **CLOSED**



Winter Hours of Dining Service

Monday-Thursday: 11:00 am—2:00 pm

Friday & Saturday: 11:00 am—8:00 pm

Sunday: CLOSED

Beginning November 1, 2011



**FOOD MINIMUMS WILL BE APPLIED
YEAR-ROUND**

2011-2012 Board of Directors

President: Lynn Poulsen

Vice President: Dave Clark

Family Golf: Tim Belnap

By-Laws: Tony Lamarra

Grounds: Lauren Keller

Finance: Jack Peterson

House: Keith Hansen

Senior Golf: John Kerr

Tournaments: Vince Lafferty

**QUARTERLY MEMBER MEETING:
PLEASE ATTEND
MARCH 1ST @ 7:00 PM**

Office Hours

Tuesday - Friday

10:00am - 4:00pm

Pro Shop Winter Hours

If course is open: 10am - 5pm

If course is closed: 10 am - 2pm (M-F)





Clubhouse Events for February 2012



Sun

Mon

Tue

Wed

Thu

Fri

Sat

			1	2	3 Bridge 6:30 pm	4 Ski Patrol Casino Night 6:30 pm
5	6	7	8	9	10 Bridge 6:30 pm	11
12	13 11:30 Bridge	14 Valentines Day Dinner	15 Ski Patrol Meeting	16	17 Bridge 6:30 pm	18
19	20	21	22	23	24 Friday Night Buffet	25
26	27 11:30 Bridge	28 Ski Patrol Meeting Board Meeting 5:30 pm	29			



Clubhouse Events for March 2012



Sun

Mon

Tue

Wed

Thu

Fri

Sat

				1 Quarterly Member Meeting 7:00pm	2 Shane Murdock / USU Women's Soccer Team	3
4	5	6	7	8	9 Friday Night Buffet Bridge 6:30 pm	10
11	12 Bridge 11:30 am	13 Ski Patrol Meeting	14	15	16 MEMBER BINGO NIGHT 7:00PM	17
18	19	20 Board Meeting 5:30 pm	21	22	23 Friday Night Buffet Bridge 6:30 pm	24
25	26 Bridge 11:30 am	27	28 Laurie Johnson 5:30 pm	29	30 Ann Austin Happy Hour Bridge 6:30 pm	31

Valentine's Day



Dinner For Two

\$65 per couple

Menu

~Appetizer~

Bruschetta



~Entrees~

Served with

*house salad, roasted red potatoes and
seasonal vegetables*

Baked Salmon

crab stuffed with a tomato basil cream sauce

New York Strip Steak

Choice strip cooked to order

Chicken Cordon Bleu

*Handmade & stuffed with ham and swiss cheese
smothered in a cheese sauce*

Eggplant Parmesan

*Hand battered with a tomato sauce topped with
mozzarella cheese*

~Dessert~

Chocolate Mousse Parfait

From the Grounds:

The Oldham Family History at Logan Golf & Country Club

In May of 1931 construction was started on the first three holes at Logan Golf & Country Club, and by August 8 1933 Play would begin. Hole #13 was #1 hole #17 was #2 hole and hole # 11 was #3 they played three rounds to make 9 holes played.

My Grandfather Russell Oldham started as the Greens keeper in 1935 and helped build 6 holes to make it a 9 hole course. My grandmother worked in the pro shop (starter shack) for a time, and my father Russell (Bus) worked at the club from the age of 12 for his dad. After re-tuning home from the Korean War, Bus went to school for engineering and building construction. However, he ended up back at the LGCC and took over as golf course superintendent after Russell's retirement in 1961. He then started building the other 9 holes to make the course 18 holes.

My brothers, Conrad and Scott, and I worked on the course from the age of 14. I was the assistant superintendent and attending USU at the time of my father's death in 1981 and took over as golf course superintendent at the age of 22. My three sons Jared, Jordan, and Tyler work here at the LGCC and Jordan is my assistant at this time.



Written by Randy Oldham Feb 2012

From the Club President:

Dear Club Members,

We have posted a notice of our upcoming membership meeting for **Thursday, March 1, 2012**. In preparation for that meeting, I wish to provide additional information in order to prepare us all for a meaningful discussion. We hope you will make plans to come as we need and invite your input.

We have tried very hard this past year to grow membership and while progress has been made in some respects we have still experienced a net decrease in total member numbers. Of course, to put our club in a healthy and sustainable position without undue financial burden on our members we need to reverse this trend. Feedback from current members and from departing members indicates that perhaps our dues are too high to attract and retain members. In light of this we are proposing a reduction of equity dues and capital assessments to \$235 per month beginning with the April billing. I emphasize that this reduction in equity member dues is an important element in a long-range plan for attracting additional members. The inevitable decrease to our operating funds between the time we implement the dues reduction and when we see increases in membership will be offset by limited and temporary outside play on the golf course. As you know, we explored this option last season and it was very successful. This season we plan to invite outside play for approximately 30 weeks on days and times when our members traditionally do not use the course. Only 18-hole play will be allowed and carts will be required for all outside play. We believe, based on last year's experience, that our clubhouse staff can manage this without interrupting member play. I also emphasize again that this is a temporary solution and that as membership increases, outside play will be phased out.

Another very important part of our financial plan is to immediately replenish our cash position through a proposed assessment to each equity member of \$450. It is important and exciting to note that this infusion of cash will qualify the club for an offer from the Bank of Utah to reduce the interest rate on the building loan from 6.3% to 4.5%. Board member Jack Peterson has worked very hard with bank personnel to give us this opportunity that will save us a little more than \$38,000 annually on our mortgage payment. This offer from the bank has an initial period of 9 months and requires us to show a balanced budget before we can secure it on a permanent basis. **The proposed assessment requires approval by club members** and will not be implemented without such approval. It should be noted that the assessment, if approved, will largely be offset by the reduction of equity member dues. With revenues from outside play, the assessment, the reduced interest rate on the bank loan, and growth in membership as monthly dues are decreased, we plan to provide a balanced budget to the Bank of Utah.

Finally, we will present a 5-year plan for improved financial stability and membership growth. The Board of Directors feels that it is important to demonstrate to all club members that a long-range plan is in place. We have expended much time and effort in analyzing and preparing the plan to be presented for your consideration and input. Without doubt we face challenges as we go forward. We seek your support to help guide the club through these challenges and into better times ahead, which we are confident will come. Thank you and we look forward to seeing each of you on **March 1 at 7:00 p.m.**

Sincerely,

Lynn Poulsen, President

PIN SEEKER PASS

The Club will be offering the Pin Seeker Pass again this year for a single member or for a husband and wife. The Pin Seeker Pass offers:
1) Unlimited cart use for the year, 2) A Club Locker for the year, and 3) Club Storage for the year. The price for the Pin Seeker Pass will be \$858 for a single member and \$1312 for a husband and wife.

A Member must pay with a check or with cash by March 15, 2012 in order to participate in the Pin Seeker Program. This is a firm deadline. Remember no charging will be allowed under this program since the purpose is to raise revenue for our golf course start up costs.



Friday Night Buffet's

Friday 24th from 5:00 pm– 8:00 pm

(Please make reservations by the Wednesday prior to the Buffet, Thank you)

It's a great opportunity to do some winter socializing and use your food minimums!

Cook's

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Sausage and Kraut

*~ a delicious meal to warm the
tummy ~*

Ingredients

- 1 1-pound bag sauerkraut, rinsed
- 8 small fingerling or red-skinned [potatoes](#), halved if large
- 1 tablespoon [vegetable oil](#)
- 12 ounces [turkey](#) kielbasa or [chicken](#) sausage, cut into 2-inch pieces
- 1 6-ounce boneless smoked [pork chop](#), trimmed and sliced
- 1 large onion, chopped
- 2 [cloves garlic](#), smashed
- 1 teaspoon [coriander](#) seeds, crushed
- 1 teaspoon juniper berries (available in the spice aisle), crushed
- Kosher salt and freshly ground pepper
- 1 apple, grated
- 1 cup dry white wine
- 2 tablespoons chopped fresh parsley
- Whole-grain [mustard](#), for serving

Directions

Soak the sauerkraut in a bowl of warm water. Cover the potatoes with water in a small saucepan and simmer over medium heat until tender, about 10 minutes. Drain and keep warm.

Meanwhile, heat the vegetable oil in a large pot over medium-high heat. Prick the sausages with a fork and add to the pot along with the pork; cook until browned on one side, about 4 minutes. Turn the meats and add the onion, garlic, coriander, juniper berries, and salt and pepper to taste. Cook until the onion is golden brown, about 6 minutes. Add the apple and cook 2 more minutes.

Drain the sauerkraut, then add to the pot along with the wine and 1 cup water. Cover and simmer 10 minutes, then uncover and cook until thickened, about 5 more minutes. Transfer the sauerkraut, meats and potatoes to a platter. Top with the parsley and serve with mustard.

Per serving: Calories 417; Fat 14 g (Saturated 3 g); Cholesterol 90 mg; Sodium 1,382 mg; Carbohydrate 33 g; Fiber 7 g; Protein 29 g

Have a delicious recipe you want to share? Email the office to submit it in an upcoming newsletter!

Just send to Brittany.Johnson@logancountryclub.com