

THE LEXINGTON TIMES

JANUARY NEWSLETTER 2018

"Over 100 years of fun"



FROM THE PRESIDENT

Dear Fellow LGCC Member:

In 2010, due to the 2008-09 recession, we were faced with a declining membership and more than \$2 million in debt.

We had to cut spending dramatically. The first order of business had to be a reduction in our huge debt obligation. Spending on the golf course was reduced by 33% and has not changed significantly since then. During the past seven years, under the fiscally sound management by Up to Par, we have been able to reduce our debt by over \$1 million.

Recently we have been able to make some much needed capital improvements to include replacing and improving the HVAC systems, renovating the tennis courts, significantly upgrading the swimming pool complex, and other less noticeable but much-needed improvements to our club.

In 2017, the board approved the replacement of six pieces of aging golf course maintenance equipment. Our two new fairway mowers and trim rough units have already made an impact on course conditions, and we will add a new tractor and pull behind gang rough mower next March.

Your current board has approved a 27% increase (\$48,000) in golf course maintenance payroll in 2018 in order to provide Jeff Karlstrand more manpower on the golf course. In addition, we have approved an additional 29% increase (\$23,000) in course improvements to include fertilizer and pesticides for green, tees, and fairways; seed, sod and topdressing, and irrigation system repairs.

The nominal dues and capital fund increases helps your board allocate additional dollars to improve our club, resources that would not have been available without a dues increase.

We thank you in advance for your commitment to the club. Happy New Year from the Board!

Sincerely,

Bill Russell

President
Lexington Golf and Country Club

LGCC 2017-18

Board of Directors

President

Bill Russell

Vice President / Treasurer

Thom Gill

Secretary

Montrose Grandberry

Jake Burks

Charles Cathcart

Steve Grist

Jim Joyner

Paul Maini

Jason Melvin

James Owens

David Prasnicky

Kermit Rockett

Contact Us

Mike Ahrnsbrak, PGA
General Manager

Jeff Karlstrand,
Superintendent

Jeff Wagner, PGA
Head Golf Professional

Bunyan Fortune
Executive Chef

Lori McIvor
Office Manager

Debbie Knick
Controller

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Fax: 540-464-3780

Tee Times: 540-463-3542

 : /LexingtonGolf



LEXINGTON GOLF & COUNTRY CLUB

Below you'll find exciting events, important notes and more!

FROM THE GENERAL MANAGER

From our staff to you and your family, we truly wish you a healthy, happy, and prosperous 2018! As we turn the page on another year, we just keep getting better and better, and can't wait to share some of the new things we have planned with you!

Please remember that the club facilities will be closed January 1-11, reopening on Friday, January 12. We will be performing some much needed cleaning and other maintenance as we prepare for a wonderful 2018 season, so please plan accordingly. The business office will be open Tuesday-Friday from 8 a.m. - 6 p.m., and the golf staff has contingency plans to open the course if Mother Nature blesses us with warm weather.

Almost 90 members completed the survey sent in late November. Overall, our members are pleased

with what we are able to offer, and we have improved in 24 of 38 categories surveyed. We can and will do better in the areas members identified. Your thoughts, comments, and concerns are greatly appreciated and are of tremendous value to us.

Your Board of Directors and Up to Par Management are taking some time in early January to modify the strategic plan, and continue to chart a course for our club to improve our facilities and services. The dynamic of club life is changing, and we must change and adapt to the new normal as well. Your board has also approved some much needed upgrades to our facilities, and over the next year we will be making capital improvements to the golf course and upgrading our dining areas.

Finally, in order for us to continue to improve our facilities and services we provide, we MUST increase

our membership. YOU are our best salesperson, and we will be embarking on a new membership drive coined "I Want You"! We will be hosting a number of events where you can invite your friends to enjoy our club, and will have some nice collateral material that you may share with a prospective member. Happy New Year, and we'll see you At the Club!

Mike Ahrensbrak

General Manager



2018

GOLF AND SOCIAL CALENDAR

JANUARY

01/27 - Jack Frost Member Guest Cocktail Party

FEBRUARY

02/03 - Madhatter Tournament
02/09 - Chef's Table
02/14 - Valentine's Day Dinner

MARCH

03/09 - Chef's Table
03/17 - St. Patrick's Day Party
03/17 - St. Patrick's Day Golf Event Fun
03/18 - Tippy Artist
03/31 - Bloody Mary Icebreaker Open

APRIL

04/01 - Easter Sunday Brunch
04/06 - Sand, Seeds, and Suds
04/12 - Men's Association Opening
04/12 - Seniors Association Opening
04/13 - Chef's Table
04/13 - Couples Golf Begins
04/14-15 - Masters Match Up
04/18 - LLGA Ladies' Spring Fling
04/21 - Complementary Jr. Golf Clinic
04/28 - Callaway Demo Day

MAY

05/12 - Complementary Jr. Golf Clinic
05/13 - Mother's Day Brunch
05/18 - Chef's Table
05/20 - Adult/Junior Tournament
05/26 - Pool Opening Ceremony
05/28 - Memorial Day Shamble

JUNE

06/02-03 - Ladies' Member/Member Tournament
06/05-07 - Golf School Session I
06/08 - Chef's Table
06/10 - Tippy Artist
06/17 - Father's Day Brunch at the Pool
06/20 - Ladies' Fun Day Invitational
06/22-23 - Men's Member/Guest Tournament
06/30 - Complementary Jr. Golf Clinic

JULY

07/04 - Red, White, and Blue Tournament
07/10-12 - Golf School Session II
07/13 - Chef's Table
07/13 - Sand, Seed, and Suds
07/15 - Adult/Junior Tournament
07/21 - Complementary Jr. Golf Clinic
07/27-29 - Men's Member/Member Golf Tournament

AUGUST

08/10 - Chef's Table
08/18 - Complementary Jr. Golf Clinic
08/19 - Junior Club Championship
08/25 - Crab Fest
08/26 - Couples Classic

SEPTEMBER

09/01-02 - Club Championship
09/03 - Labor Day Shamble
09/03 - Labor Day Pool Closing Ceremony
09/12 - Tippy Artist
09/14 - Chef's Table
09/15 - Complementary Jr. Golf Clinic
09/22 - Oyster Fest
09/23 - Adult/Junior Tournament
Couples Golf Ends

OCTOBER

10/10 - LLGA Ladies' Fall Fling
10/12 - Chef's Table
10/20 - Prime Rip and Crab Leg Dinner
10/27 - Superintendens Revenge

NOVEMBER

11/09 - Chef's Table
11/10-11 - 2nd Annual Beat the Pro/Turkey Shoot
11/21 - Holiday Cocktail Reception
11/22 - Cross Country Golf
11/22 - Thanksgiving Dinner
11/23 - Gary Ruley Annual Thanksgiving Show

DECEMBER

12/07 - Chef's Table
12/09 - Tippy Artist
12/14 - Beck the Halls
12/15 - Kid's Christmas Workshop
12/16 - Brunch with Santa
12/23 - Holiday Brunch

GOLF AT LEXINGTON

Below you'll find exciting events, important notes and more!

PRO SHOP HOURS

Monday Closed
Tuesday - Sunday: 9:00 a.m. - 5:00 p.m.

TEE TIMES | 540-463-3542

FROM THE PRO

Happy New Year and welcome to the 2018 golf season. Even though the weather has been frigid lately it is never too early to make plans for the upcoming season. The club has planned out the golf schedule of events calendar for the 2018 season. This calendar can be found by going to the LGCC website and clicking on the calendar button at the top of the page. This will allow our membership to plan in advance for our golf events such as the Men's Member-Guest (June 22-24), Men's Member-Member (July 27-29), Ladies Member-Member (June 2-3), etc. So please

take a minute and review the calendar and pencil in the dates and events that you would like to participate in. We are excited about the 2018 season and look forward to making it a joyful and memorable experience for everyone involved.

Regards,

Jeff Wagner, PGA Pro

PRO SHOP HOURS DURING JANUARY 2-11

Even though the club will be closed January 2-11 the golf shop could open weather permitting. Contact the golf shop directly to find out the status at 540-463-3542.

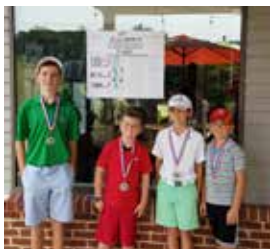
FROM THE SUPERINTENDENT

After a brief layoff the crew starts coming back the 2nd week of January. We have a number of things on the "to do" list that we tackle as weather permits. While not a complete list some of the items include tree and brush removal, cleaning up the remaining leaves, doing preventative maintenance on the equipment, sharpening the reel mowers, and edging the sprinkler heads.

Many thanks to the volunteers that marked all 440 heads on the course! It certainly will save us some time searching. We wish all of you a happy and prosperous New Year and hope to see you out there this winter.

Jeff Karlstrand, CGCS
Director of Agronomy

LOOKING BACK AT 2017



FROM OUR KITCHEN

From our table to yours.

CLUB FACILITIES CLOSED JANUARY 1-11
REOPENING FRIDAY, JANUARY 12

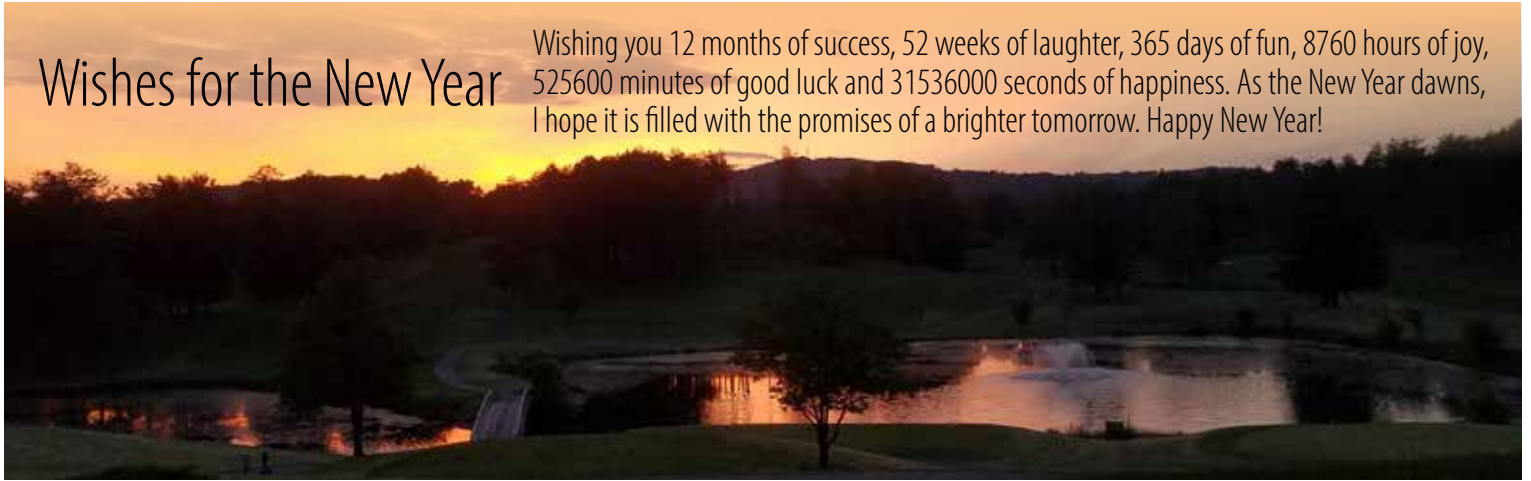
TRI-BROOK BAR & GRILL

Sunday	11a.m. - 6p.m. Kitchen closes at 4 p.m.
Monday	Closed
Tuesday	11a.m. - 5p.m. Kitchen closes at 4 p.m.
Wednesday - Thursday	11a.m. - 8p.m.
Friday - Saturday	11a.m. - 11p.m. Kitchen closes at 9 p.m.

FROM THE CHEF

Wishes for the New Year

Wishing you 12 months of success, 52 weeks of laughter, 365 days of fun, 8760 hours of joy, 525600 minutes of good luck and 31536000 seconds of happiness. As the New Year dawns, I hope it is filled with the promises of a brighter tomorrow. Happy New Year!



Good to know...

PURCHASED BY DATE

On occasion Dated/Purchase by/Use by products have been brought to my attention by the Culinary and/or Service Staff (and my Wife). Here at the Lexington Golf and Country Club, we do not utilize any products past those indicated dates. The questions however did motivate me to research the whole Dated issue, because knowledge is power, but only if that knowledge is understood and applied.

The synopsis of my findings follow:

Food Can Be Sold After a Date Expires. Food Dates Are Not Required By Federal Law With the exception of infant formula and baby food, the Food and Drug Administration (FDA) does not require food companies to place dates on their food products. Laws Vary By State States have varying food dating laws. For example, many states require that milk and other perishables be sold before the expiration date, while others do not.

DATE USED BY

So, what is the Use By Date of a food item?

The Use By Date is the last day that the manufacturer vouches for the product's quality. The use by date is the date the manufacturer arbitrarily recommends that the consumer use their product for peak quality in the product. So you may eat the food after the use by date, but it likely is not going to be at peak quality if a use-by date has passed. It is also a sales marketing point, for if it is, past its date, consumers will throw it away, and proceed to purchase more of the same product (Natural Resources Defense Council 9/12)

Chef's Tips:

OIL IN PASTA WATER

Do not use oil in the water when boiling pasta: It will keep the sauce from sticking to the cooked pasta.



HOW TO CLEAN GARLIC

To clean garlic, all you have to do is put an entire head of garlic into a mason jar, seal the lid and shake to your heart's content. After 20 seconds, pour out the contents and your cloves should slip out skin-free.

Upcoming Event:



JACK FROST MEMBER/GUEST COCKTAIL PARTY

Saturday, January 27 | 5:00 - 9:00 p.m. | The View

Join us for a fun evening of putting and partying! We'll set up the clubhouse throughout the clubhouse, serve some delicious hors d'oeuvres, a cash bar for your favorite libations, and finish it off with music by Jason!

JANUARY EVENT CALENDAR

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Pro Shop and Course Closed	2 Pro Shop and Course Closed	3 Pro Shop and Course Closed	4 Pro Shop and Course Closed	5 Pro Shop and Course Closed	6 Pro Shop and Course Closed
	Tri-Brook Closed	Tri-Brook Closed	Tri-Brook Closed	Tri-Brook Closed	Tri-Brook Closed	Tri-Brook Closed
7 Pro Shop and Course Closed	8 Pro Shop and Course Closed	9 Pro Shop and Course Closed	10 Pro Shop and Course Closed	11 Pro Shop and Course Closed	12	13 10am SMGA (Open) 10:30am LLGA (Open)
Tri-Brook Closed	Tri-Brook Closed	Tri-Brook Closed	Tri-Brook Closed	Tri-Brook Closed	Chef's Dinner Specials 6-9pm Live Music by Jason Hostetter	Chef's Dinner Specials
14 10:30am LLGA (Open)	15 Course Closed	16 10am SMGA (Open)	17	18 10am SMGA (Open)	19	20 10am SMGA (Open) 10:30am LLGA (Open)
Sunday Brunch 11:30am-1:30pm			Family Style Service Pasta & Pizza Night Wednesday Wine Time	Franklins & Burgers Night	Chef's Dinner Specials 6:30pm Chef's Table 6-9pm Live Music by Jason Hostetter	Chef's Dinner Specials 12pm Kids Christmas Workshop
21 10:30am LLGA (Open)	22 Course Closed 5:30pm Board Meeting	23 10am SMGA (Open)	24	25 10am SMGA (Open)	26	27 10am SMGA (Open) 10:30am LLGA (Open)
Sunday Brunch 11:30am-1:30pm			Family Style Service Pasta & Pizza Night Wednesday Wine Time	Franklins & Burgers Night	Chef's Dinner Specials 6-9pm Live Music by Jason Hostetter	Chef's Dinner Specials Jack Frost Member/ Guest Cocktail Party
28 10:30am LLGA (Open)	29 Course Closed	30 10am SMGA (Open)	31			
Sunday Brunch 11:30am-1:30pm			Family Style Service Pasta & Pizza Night Wednesday Wine Time			