

THE LEXINGTON TIMES

FEBRUARY NEWSLETTER 2018

"Over 100 years of fun"



FROM THE GENERAL MANAGER

It is with sincere regret that I announce my resignation from Up to Par and Lexington Golf & Country Club. Although I have enjoyed my nearly two-year tenure in Lexington, the time has come for Ann and I to open another chapter in our lives. We truly hoped that Lexington would be our home for years, but I will be moving back to Winchester the week of February 12. I want to thank the LGCC membership and board for their support during our time at the club, and especially want to thank Sean Taylor and the Up to Par team for giving me the opportunity to work with a great group of people. We have accomplished quite a bit during the past two years, and have improved in many areas. The club is indeed poised for continued growth, and we wish you much success in the coming years. Your team, led by Jeff Karlstrand, Debbie Knick, Bunyan, Jeff Wagner, BettyJo, and Lori will continue the successes we have made, and I'm certain your next GM will lead the team to new and greater heights.

Over the next few weeks, the Up to Par team will be conducting a search for a new General Manager. In the interim, I look forward to seeing everyone and getting a chance to say farewell.

Warmly,

Mike Ahrensbrak

General Manager

FROM THE PRESIDENT

Dear Fellow LGCC Member:

In the two years that Mike has been Up to Par's manager at our club, I think we can all agree that he has been a huge plus for Lexington. He has challenged all of us to not only improve our day-to-day operations, but also to think strategically about where we want to be five years from now. We have been fortunate that all three of the Up to Par managers (Sean, Shaun, and Mike) have each moved our club forward positively.

Sean Taylor and Up to Par will be conducting a search for our next General Manager. It has been a privilege and a real pleasure to work with Mike, and on behalf of your Board, we wish him continued success and much happiness.

For The Board,

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 Ahrensbrak, PGA
General Manager

Jeff Karlstrand,
Superintendent

Jeff Wagner, PGA
Head Golf Professional

Bunyan Fortune
Executive Chef

Lori McIvor
Office Manager

Debbie Knick
Controller

Tel: 540-463-4141

Fax: 540-464-3780

Tee Times: 540-463-3542

 : /LexingtonGolf



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

MADHATTER GOLF TOURNAMENT

SATURDAY, FEBRUARY 3

Crazy hats required for this annual fun filled event. Contact the golf shop to sign up your foursome. Awards and food following play.

Shotgun Start: 11:18 a.m. | Format: 4 Person Captains Choice

Cost: \$20.00 per member plus cart, Guest \$50.00 includes all fees.

COMING IN MARCH BLOODY MARY/ICE BREAKER OPEN

SATURDAY, MARCH 31

This event is the official kick off for the Spring golf season. Sign up teams in the golf shop, if you are a single looking for a game we will be happy to find you a team to play with.

Format: 4 Person Captain's Choice

Breakfast: 10:00 a.m. | Shotgun Start: 12:00 p.m.

Entry: \$20.00 plus cart, Guest \$50.00 includes all fees

Sign up in the pro shop or call 463-3542 for more details.

JACK FROST PUTTING TOURNAMENT

The Lovell Team took first place while the Piegari team took second out of a four hole playoff between the two teams. Team Stark finished in third place out of 8 teams total.



CALLAWAY GOLF CLUB TECHNOLOGY IMPROVEMENTS COMING EARLY SPRING

The Callaway company has made significant golf club improvements and we will be carrying the latest and greatest in this equipment. New demo equipment will be arriving mid March for our members to try out. Our first demo/fitting day is scheduled for Saturday, April 28 from 12:00-4:00. We would encourage anyone interested in experiencing these equipment improvements to sign up for this demo day.

We are excited to be able to have this type of equipment in our shop and look forward to being able to custom fit our membership with this improved technology for greater distance and accuracy. Coming this spring and summer we will be conducting Demo Days with club fitting experts from Callaway and also Cleveland to show off the latest and greatest in golf club technology improvements. The Cleveland golf demo day is scheduled for Saturday, May 19 from 12:00-4:00 p.m.

Jeff Wagner, PGA Pro

FROM THE SUPERINTENDENT

I do enjoy winter but the last 30 days have been a little on the extreme side! Everything is deep into dormancy. The greens have been frozen the entire month giving us no opportunity to do any rolling to try and keep them smooth. Maybe in early February we will be able to do some work on them.

We did get the opportunity to get a few dead pines removed and trim out the sprinkler heads. We will test them when we start the pump station in early March and make repairs as needed.

On a personal note, I want wish Mike and Ann all the best going forward. I really enjoyed working with him and he has helped me grow and given me a different perspective on management. Good luck!!

Jeff Karlstrand, CGCS

Director of Agronomy

FROM OUR KITCHEN

From our table to yours.

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

Having only 28 days in common years, February is the only month of the year that can pass without a single full moon. Using Coordinated Universal Time as the basis for determining the date and time of a full moon, this last happened in 1999 and will occur this year.

Spring is right around the corner and the culinary staff is designing lighter healthier items for the upcoming season. Please let us know of any items you may want to see for the forthcoming season. We will try them and see if they makes the cut.

Reservations

A delicate yet explosive subject that frankly, I do not have an answer for. The following is a synopsis (Cliff's Notes if you will) of a 2011 Cornell University School of Hotel Administration article. Reservations give a club restaurant the ability to better schedule the staff, workflow, and availability of products (especially important in special events and dinners). Reservations give customers an assurance that capacity has been set aside for their party and give customers more control over their time.

In an ideal world, customers would show up exactly on time and service times would be completely predictable. Unfortunately, not everyone honors their reservations. Some parties show up late or early and service times are not always predictable as a consequence. Research has shown a negative relationship between perceived waiting time and customer satisfaction. Anything that can be done to reduce the perceived waiting time should result in an increase in customer satisfaction and preference. I.E. Reservations and promptness of service. Satisfaction is particularly affected by having to wait during the pre-process part of the service. For example, in a restaurant setting, the pre-process wait is defined from when customers arrive at a restaurant until they are seated and receive their first food item (an appetizer or a basket of bread seemed to make little difference in surveys). We look forward to any suggestions that may be offered on how to improve our existing reservation process.

To make reservations, please call
540-463-4141 or visit our website.



"Away in a meadow all covered with snow
The little old groundhog looks for his shadow
The clouds in the sky determine our fate
If winter will leave us all early or late."
- Don Halley

Chef's Tips:

PEEL AN EGG

Ready to peel the shells off eggs?
Wet your fingers first—the peels
won't stick.



WHICH TO USE...

When trying to remember which to use,
keep this in mind: Baking powder adds
acidity; baking soda is alkaline.

Upcoming Event:



CHEF'S TABLE

Friday, February 9 | 6:30 p.m. | The Tri-Brook Fireplace

Join us for our ever popular Chef's Table, and enjoy a wonderful five course dinner prepared tableside by Chef Bunyan. \$45 per person



VALENTINES DAY DINNER

Wednesday, February 14 | 6:00 p.m. Cocktails
6:30 - 8:30 p.m. Dinner

Virginia is for Lovers on Valentines Day at LGCC.
\$28++ per person | \$49.99++ per couple

FEBRUARY EVENT CALENDAR

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 10am SMGA (Open)	2	3 10am SMGA (Open) 10:30am LLGA (Open) 11:18am Madhatter Tournament
				Franklins & Burgers Night	Chef's Dinner Specials	Chef's Dinner Specials
4 10:30am LLGA (Open)	5 Course Closed	6 10am SMGA (Open)	7	8 10am SMGA (Open)	9	10 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 Chef's Table 6-9pm Live Music by Jason Hostetter	Chef's Dinner Specials
11 10:30am LLGA (Open)	12 Course Closed	13 10am SMGA (Open)	14	15 10am SMGA (Open)	16	17 10am SMGA (Open) 10:30am LLGA (Open)
Sunday Brunch 11:30am-1:30pm			Family Style Service Pasta & Pizza Night Wednesday Wine Time Valentine's Day Dinner	Franklins & Burgers Night	Chef's Dinner Specials 6-9pm Live Music by Jason Hostetter	Chef's Dinner Specials
18 10:30am LLGA (Open)	19 Course Closed	20 10am SMGA (Open)	21	22 10am SMGA (Open)	23	24 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
25 10:30am LLGA (Open)	26 Course Closed 5:30pm Board Meeting	27 10am SMGA (Open)	28			
Sunday Brunch 11:30am-1:30pm			Family Style Service Pasta & Pizza Night Wednesday Wine Time			