

THE LEXINGTON TIMES

FEBRUARY NEWSLETTER 2019

"Over 100 years of fun"



MESSAGE FROM THE PRESIDENT

I hope you all had a chance to enjoy a wonderful holiday season and that you are looking forward to an exciting year ahead at your club. Our Policy and Planning Committee is busy working towards significant improvements in the Trap and the Tri-Brook. As you know, those areas of our club will be closed from Feb 1 through mid-late March, and I for one, am very excited to see the results of their efforts. As a side note, once again our Senior Cadre has stepped up to assist with the preparation work ahead of the actual renovations – our thanks to Hal Hill and our Senior crew for their continuing help.

To support our Policy and Planning Committee's work charting a forward course for our Club; and, following the initiation of conversations with Washington and Lee University, we have received support from W&L who will underwrite an engagement of the consulting firm Billy Casper Golf, to review our Club's assets, practices and forward plans. The consulting team will work with Bret, Sean, Up to Par staff, our Executive Committee and representatives of our Policy and Planning Committee to collect current and historical data mainly on our golf course, but also on our facilities and practices, to see if there are areas that they would recommend for improvement, and for further strategic focus. As you know, Washington & Lee's Golf Teams use our course for practices, and it would be very helpful to the teams if our course were upgraded to college competition standards. While Up to Par provides these kinds of analysis and recommendations on an ongoing basis for us, we all welcome the ability to access the thoughts and broader benchmarking capabilities of Billy Casper Golf, to supplement our understanding. You may see representatives of Billy Casper Golf around our facilities during the month of February as they collect on-site data. We will communicate further as their findings are shared with us, and will let everyone know what elements of their study will be incorporated into our strategic planning process.

We have made really significant progress as an organization with respect to debt reduction, course maintenance, and service improvements – all in accordance with the principle of living within our means - in large part due to Up to Par's management expertise. The patience of our membership has also enabled this progress, so thanks to all on that score!

Bear with us as the renovations to the Tri-Brook proceed while our food and beverage services continue upstairs in the View. It will be well worth the wait.

As always, if you have questions or concerns, please feel free to reach out to Bret, or to me (email at thomgill3@gmail.com).

See you at the Club!

LGCC 2018-19
Board of Directors

President
Thom Gil

Vice President
Jason Melvin

Treasurer
Natalie Garvis

Charles Cathcart
Steve Grist
Hal Hill
Jim Joyner
Neil Lineberry
Paul Maini
James Owens
Kermit Rockett
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Contact Us

Bret Garrison
General Manager

Andrew Elaimy, PGA
Head Golf Pro

Jeff Karlstrand,
Superintendent

Bunyan Fortune
Executive Chef

Lia Wheatley
Administrative Assistant

Debbie Knick
Controller

Tel: 540-463-4141

Fax: 540-464-3780

Tee Times: 540-463-3542



f : /LexingtonGolf

GOLF AT LEXINGTON

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

FROM THE GOLF PRO

Registration for the 2019 LGCC PGA Junior League is now available!

PGA Jr. League brings family and friends together around fun, team golf experiences with expert coaching from PGA and LPGA Professionals.

Boys and girls of all backgrounds and skill levels learn and play together in a supportive, two-person scramble format that encourages mentorship, build confidence and promotes sportsmanship. PGA Jr. League is open to both boys and girls, 13 and under, of all abilities!

The recreational nature of the regular season provides opportunities for skill and character development - on and off the course - in addition to plenty of opportunities for fun, friends and family engagement with golf.

Regular season matches (8), held between March 1 and July 31.

Contact the golf shop for availability at 540-463-3542.

Andrew Elaimy, PGA Head Golf Professional

FROM THE SUPERINTENDENT

The weather in January started off a little too cold and a little too snowy to enjoy a round of golf. It was nice to see the a few of you out here. If you need a reminder how addicting golf can be, yesterday I saw Andrew giving some putting tips on the practice green that was surrounded by snow in 30 degree weather. True dedication!

Once the thaw finally gets here we will be fixing bunkers, cleaning debris and a number of other little things to get ready for Spring. In the meantime we need plenty of shop time to go over the equipment.

It will be a little sloppy out there as the ground thaws so please be careful where you take the carts. I just know it will be a great Spring. See you out here soon!

Jeff Karlstrand, CGCS Director of Agronomy

UPCOMING GOLF

JACK FROST MEMBER/GUEST COCKTAIL PARTY

Saturday, February 9 | 5:00 p.m. Bar Opens | 5:30 p.m. Putting Begins
Indoor party and putting contest! Two-person teams, best ball format. The course will be set up in the golf shop, The View, hallways and downstairs. \$20 per person or \$40 per 2 person team. Includes prizes, hors d'oeuvres and entertainment. Prizes awarded for low teams with mens, ladies and mixed divisions.

Registration now available online, at the Club or call us at 540-463-4141.

ST. PATRICK'S DAY "6-6-6" GOLF CLASSIC

Saturday, March 16 | 11:00 a.m. Shotgun

Format: Two Person "6-6-6" Format

Holes 1-6: Best Ball, Holes 7-12: Scramble, Holes 13-18 Alternate Shot

Entry Fee: \$40 per team, plus cart fee

BLOODY MARY/ICE BREAKER OPEN

Saturday, March 31 | 11:00 a.m.

Format: Four person Captain's Choice

Entry Fee: \$20 per player, plus cart.

FROM OUR KITCHEN

From our table to yours.

TRI-BROOK BAR & GRILL HOURS

Sunday	11a.m. -4p.m.	Wednesday - Thursday	11a.m. -8p.m.
Monday	Closed	Friday - Saturday	11a.m. -9p.m.
Tuesday	11a.m. -4p.m.		

FROM THE CHEF

A couple of members have inquired about the club house sandwich and its origins and history. I am always interested in any culinary history and have found the following: The sandwich is known to have appeared on U.S. restaurant menus as far back as 1899. Historically the origins of the club house are debated over, much like the Reuben, however the popularity of the sandwich has been well documented through the press and publications. The oldest recipe for the club sandwich was published in Good Housekeeping Everyday Cook Book, by Isabel Gordon Curtis in 1903. The recipe states:

Club Sandwich – Toast a slice of bread evenly and lightly butter it. On one half put, first, a thin slice of bacon which has been broiled till dry and tender, next a slice of the white meat of either turkey or chicken. Over one half of this place a circle cut from a ripe tomato and over the other half a tender leaf of lettuce. Cover these with a generous layer of mayonnaise, and complete this delicious “whole meal” sandwich with the remaining piece of toast.

The 1904 Worlds Fair in St. Louis helped popularized the club sandwich with four of the restaurants including their version on the menus. James Beard (1903-1985), American chef and food writer wrote the following about the Club Sandwich in his book, James Beard’s American Cookery:

... it is one of the great sandwiches of all time and has swept its way around the world after an American beginning.

Variations, however, on the traditional club sandwich abound. Some vary the protein, for example, a “breakfast club” that includes eggs or a “roast beef club.” Others include ham (instead of, or in addition to bacon) and/or cheese slices. Vegetarian club sandwiches often include hummus, avocado or spinach, as well as substituting the real bacon with a vegetarian alternative. Mustard and sometimes honey mustard are common condiments. Upscale variations include, for example, the oyster club, the salmon club, and Dungeness crab melt

The mainstay ingredients are: toasted bread, sliced turkey or chicken, bacon, lettuce, tomato, and mayonnaise.

Bunyan Fortune
Executive Chef



JACK FROST MEMBER/GUEST COCKTAIL PARTY

Saturday, February 9 | 6:00 - 9:00 p.m.

\$20 per person | \$40 per 2 person team

Event open to all members and guests.

Reservations available online, at the Club, or contact us at 540-463-4141.

Happy VALENTINE'S DAY

VALENTINE'S THREE-COURSE PRIX FIXE DINNER

Thursday, February 14 | The View | Prix Fixe Dinner Menu ONLY Available
\$55 per person.

Enjoy a complimentary glass of champagne with your dinner.

Reservations required, contact us at 540-463-4141.

CHEF TIPS



COOK WITH THE RIGHT OILS

Always consider the smoke point of your cooking oil: Be sure to use a fat that correlates to the level of heat you will be cooking it. Low-heat oil, such as butter and some nut oils, will burn at a medium or high temperature, so be sure to use those only when cooking on low heat. With high-heat oils, such as almond, avocado, canola, or grapeseed, you can cook at low or high temperatures without having to worry about them burning.

FEBRUARY EVENT CALENDAR

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 Chef's Dinner Specials Music with Jason Hostetter	2 Chef's Dinner Specials
3 Sunday Brunch 11:30am - 1:30pm	4	5	6	7 Burger Night	8 Chef's Dinner Specials Music with Jason Hostetter	9 Jack Frost Member Guest Cocktail Party Chef's Dinner Specials
10 Sunday Brunch 11:30am - 1:30pm	11	12	13	14 Valentine's 3-Course Prix Fixe Dinner (No regular Menu)	15 Chef's Dinner Specials Music with Jason Hostetter	16 Chef's Dinner Specials
17 Sunday Brunch 11:30am - 1:30pm	18	19	20	21 Burger Night	22 Chef's Dinner Specials Music with Jason Hostetter	23 First Annual Cornhole Tournament "Devils Backbone Day" Chef's Dinner Specials
24 Sunday Brunch 11:30am - 1:30pm	25	26 Board Meeting	27	28 Burger Night		

MARCH EVENT CALENDAR

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 Chef's Dinner Specials Music with Jason Hostetter	2 Mardi Gras Party Chef's Dinner Specials
3 Sunday Brunch 11:30am - 1:30pm	4	5	6 Chef's Table "Ash Wednesday"	7 Burger Night	8 Chef's Dinner Specials Music with Jason Hostetter	9 Chef's Dinner Specials
10 Sunday Brunch 11:30am - 1:30pm	11	12	13	14	15 Chef's Dinner Specials Music with Jason Hostetter	16 St. Patty's 6-6-6 Golf Classic Chef's Dinner Specials Keith Bryant & Jason Hostetter Concert
17 Sunday Brunch 11:30am - 1:30pm	18	19	20	21 Burger Night	22 Chef's Dinner Specials Music with Jason Hostetter	23 Chef's Dinner Specials
24 Sunday Brunch 11:30am - 1:30pm	25	26	27	28 Burger Night	29 Chef's Dinner Specials Music with Jason Hostetter	30 Bloody Mary Icebreaker Open Chef's Dinner Specials
31 Sunday Brunch 11:30am - 1:30pm						