



OGC Newsletter

April 2011



Please Welcome our New Members!!

Sean and Mellisa Carmody

Sponsored by Mike Veum and Mike Holland

Brian and Kim Hagmayer

Sponsored by Chris Shult and Tom Schweda

Russ Kohl and Melissa Vernon

Sponsored by David Gust and John Vivian

Henry and Anita Krier

Sponsored by Roger Jensen and Chris Shult

Brian and Heather Paulin

Sponsored by John Eimon and Mike Holland

Edward and Leslie Wajda II

Sponsored by Dr. Paul Guzzetta and Dr. Al Van Nostrand

We are very excited to have them as New Members!

***Please mark your calendar for Sunday, May 1st for
OGC New Member Reception. It has always been a
success to meet and greet our new members.
There will be more details next month.***

Our members who have resigned
We wish them the very best.

Tom Mount (Social)	Kathy Nell
John and Maggie Murphy	Jeanne Safro
Bob Beihoff	Don and Pat Thelen
Joe and Carol Komanecki	Bob and Bonnie Schaefer
Bob and Lola Loepfe	Rick and Sue Vander Veen
Dr. Paul and Jean Guzzetta	

This year our directory will list the club's members on demit in the directory.
Our members who are on a year demit

Gary and Gena Murray	David and Rebecca Gust
Ken and Kathy Kraft	Dan and Kathy McCarthy
Tom and Molly McKeon	Mark and Lisa Paliafito
Lee and Maggie Palmer	Stan and Janelle Riffle
Greg and Jan Erickson	Chuck and Debi Russell
Hank and Carol Bertram	

Membership Update *by Jeanette*

Welcome back to all of you! By end of day OGC's new website will go live! We are excited to have a new look and more information available for you. The yearly calendar is posted on the website and much more. So take a look....www.ocongolfclub.org. Directories will be available sometime in April and you will receive an email when we have placed them in your shoe lockers.

We are looking forward to a great 2011 season and our 95th year. If any of you have friends, relatives, neighbors or business associates that are interested in membership please contact me with their name, phone and email address. We send a personalized letter and electronic packet to all prospective members. Thank you all for your continued support.

On The Tee Box *by Chuck*

Greetings Members!

My winter? A little bit different slice of life...substitute taught at Stone Bank and Lake Country schools, coached an enthusiastic (not to mentioned skilled) 5th grade girls basketball team, taught golf at the Currie Park Dome, attended a number of golf instruction seminars in Chicago, participated in golf operations webinar seminars, watched son Brett play volleyball for the Milwaukee Southwest Volleyball Club, watched daughter Kirstyn compete for Arrowhead gymnastics and spent time preparing for the upcoming golf season (merchandise show, revamping inventory logistics, and event planning). You're welcome to drop by the golf shop. We will keep regular hours beginning April 1 and we'd like to hear about your winter...not necessarily the hole by hole version but we would love the Cliff Notes version!

Familiar Faces

Happy to report you will see a number of familiar faces both in the golf shop and around the bag drop. Chris Hoff will be back as the First Assistant. Chris is due to pass his PGA Level 1 requirements in early May inching ever closer to PGA Membership. Rus Lyons will be back as the Second Assistant. Rus plans to pass his Players Ability Test this summer and then hit the PGA Level 1 books. Susan Wood will be back to lead the outside operations. She has also spent time last fall and earlier this spring sifting through a multitude of men's and ladies apparel lines hoping to make you OGC members look good!

So, what's new?

Launch monitor availability: Clubhead speed, ball speed, launch angle? How does that affect you, your swing and your equipment? You will have the opportunity to find out. The Cleveland\Srixon Game Changer launch monitor availability will allow the golf staff to dial in exact club specifications, hence proper club fitting, to put the best possible equipment in your hands!

Club Fitting: Along with the launch monitor the golf shop staff will carry the following club fitting systems: Cleveland, Ping, Taylor Made and Titleist. With OGC member prices, we are not only competitive with our pricing, but often lower prices than our box store competitors. Invest in your golf future with the professional staff at OGC!

Equipment: New for 2011...Never Compromise Gambler putter series, the Cleveland Launcher driver with Miyazaki shaft, the Diamana shafted Titleist 910D driver with adjustable lie and face loft, the Ping K15 Driver, Ping Faith line for ladies, the Taylor Made ghost putter introduced us to the white head...now we have the white head R11 Driver. Check it out!

The Staff Challenge Men's Event: New summer long 2 best of 4 competition. Chuck, Chris and Rus Will play selected Thursday afternoons with three members. Summer long leader board will keep all abreast of standings. Exact dates, times and additional details will be sent via email in mid April.

Keep It Down The Middle!

CLUBHOUSE NEWS *by Larry*

As I'm watching the temperatures slowly warm up, it's hard to imagine that our first Friday fish fry is only a couple of weeks away. The clubhouse will be available for Friday dinner starting April 1st. If the golf course opens before then the bar will be open and we will have hot soup available. Starting on April 2nd, we will begin lunch service with a limited menu until the weather actually warms and golfers start to show on a regular basis. Our April Hours will be, lunch on Tuesday through Sunday and dinner on Thursdays (men only) and Friday. Wednesday dinners will start on May 11th and Sunday dinners will begin on May 15th. **Easter** is on Sunday April 24th and reservations are starting to pick up. Please see the enclosed flyer for details and call early to assure your table arrangements.

Our **New Member Reception** will be held on Sunday, May 1st and this is always one of the more popular events of the year. This event runs from 5:00pm to 9:00pm and gives everyone a chance to mingle with our new members as well as get caught up with what's new with people you've known for years. Reservations are extremely important for this day, so please call ahead if you are planning on attending.

Mother's Day is Sunday, May 8th and is typically our busiest day of the year. Brunch will be offered from 10:00 am to 2:00 pm and a dinner buffet is available from 5:00pm to 8:00pm. So grab mom and the whole family and join us for a truly memorable day.

If your company or any organization you belong to is **looking for a spot to host a golf outing**, OGC has several prime Mondays available in 2011. What better way to show off your club is there than to sponsor a corporate event at OGC. We have dates available in June, July and August and I would be happy to assist you in planning your event. Please feel free to call me @ 262-567-9972 with any questions you may have.

Lastly from the whole clubhouse staff we would like to welcome all of you back for another great year at O.G.C. New menu items have been added for both lunch and dinner and we will have three more complete menu changes throughout the season. A great core of servers are coming back for another season at OGC and we're all looking forward to a great year. So from Chef Bob, Suzy and myself, "welcome" and please remember if you are planning a large function or just a small dinner, give us a call and let us take care of it for you.

GREEN SIDE UP *by Dustin*

Welcome to the 2011 Season! Although I'm not ready for summer weather, I am definitely ready for this winter weather to end and get started on preparing the golf course for everyone's return.

A few changes have occurred to the Grounds and Greens staffing since last fall. In January, I sent out a notice announcing that my 1st Assistant Superintendent, James Van Sickle, had accepted the opportunity to become the new Golf Course Superintendent and manage the golf course and grounds at Koshkonong Mounds CC in Fort Atkinson. James was an extremely valuable Assistant and his efforts and dedication will be missed. Last season's 2nd Assistant,

Harrison Beal, has accepted the challenge and has been promoted as the First Assistant Superintendent. The vacant 2nd Assistant position will soon be filled by Jeffrey Muller in early April.

Jeffrey Muller is recent graduate from UW-Platteville with a degree in Ornamental Horticulture with an emphasis in Professional Landscape Management. Prior to UW-Platteville, Jeffrey acquired the Golf Course Management Associates degree from Southwest Wisconsin Technical College. Jeffrey gained turf experience at Eagle Ridge Resort in Galena, IL; Old Baldy Club in Saratoga, WY; and most recently as part of the Milwaukee Brewers Baseball Club's Field Management Team.

Since it is early spring, I do not have any earth shattering news to report. As the snow melted and revealed the turf, I was very pleased at the spring status. Greens, tees and fairways all look very good. However, we are left with a significant cleanup and a long "to do" list prior to opening. Since the ground is extremely soft, I will limit the amount of vehicle traffic across the golf course. The staff will begin the cleanup process by hand raking the tree debris into piles for a later pick up. All green edges and collars will be re-identified and mowed to reflect the desired shapes. The sand in the bunkers will need to be pushed back into place and reconditioned. If weather permits, all of the long grass areas will be burned and finally, the course will be flipped and opened for normal play. The decision to flip the golf course and open the greens is weather dependant. It is very important that the greens are allowed to drain, begin growth and firm up prior to opening for foot traffic. I will be in direct contact with the Golf Shop and Clubhouse and alert them of a potential opening date. When an appropriate opening date can be projected, I will send a message to all members. Until then, please visit the updated Oconomowoc Golf Club's Turf Care and Golf Course Maintenance blog at **ocongolclubgrounds.blogspot.com** to learn of some of the maintenance accomplishments over the past several months.

The 2011 season is approaching fast and the Grounds and Greens Department is excited to get going. I am looking forward to welcoming back all OGC members as well as meeting all of our new members. I get the feeling that OGC is ready for another special year.

**OGC Ladies Opening Day!!!
Wednesday, May 4th**

Reserve the Day...

Time to launch a new season of golf at OGC!
*All women of the club are invited
to join us for a fun day.*

**You can play golf and have lunch
or decide on golf only or lunch only.**

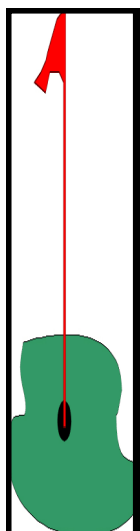
Postcards will be mailed with further details and a reminder in the next newsletter.



**SAVE THE DATE!
PINK RIBBON DAY
JUNE 22, 2011**

**We are inviting all Ladies at OGC to the
Pink Ribbon luncheon and auction.
Golfers and non-golfers are welcome to
attend this worthwhile event, so please
save the date.**

More information will be coming in a later newsletter.



**Congratulations
Hole-in-One**

**Nov. 21st ... Dr. Matt Lehman
4th Hole at OGC**

**Nov. 23rd ...Carol Bertram
13th Hole at Creek Course in Florida**

**Nov. 27th ...Dick Presendofer
17th Hole at Majestic Golf Club in Florida**

**Feb. 19th ...Bo Budny
2nd Hole at Coral Creek in Florida**



We wish to extend our sympathy to:

Chuck Allen

*For the loss of his dear wife, Jane
On December 19, 2010.*

Larry Musolf

*For the loss of his mother, Eleanor
On January 5, 2011*

Michele and David Larsen

*For the loss of her father, Robert
On January 19, 2011*

Happy Easter!

Easter Brunch
Sunday, April 24th
10:30 a.m. to 2:30 p.m.



Adults
\$27.95
Kids under 12
\$14.95
Kids under 6
\$7.95
Kids under 3
Complimentary



**It is important to make your
Reservations, Please!**

MENU

Coffee Cakes, Scones, Danish
Fresh Fruit
Salads
Smoke Fish
Jumbo Shrimp
King Crab Legs
Fried Chicken
Three Cheese Ravioli w/
alfredo and marina sauce
Baked Salmon Dijon
Scrambled Eggs
Bacon, Sausage
Hash Browns
Fresh Steamed Vegetables

**Carving Station with
Pit Ham & Steer Tenderloin**

Sample Entrée's from the Kitchen

Rosemary Roasted Pork Loin
French Toast
Omelets made to order
Crepes a' la Reine
Seared Jumbo Sea Scallops

DESSERT TABLE



Mother's Day



Date: 05/8/11



Adults \$27.95
Under 12: \$14.95
Under 6: \$7.95
Under 3: Complimentary

Brunch Buffet
Time: 10:00 to 2:00



*Please call for Reservations!!
Tables fill-up quickly.*

Brunch Buffet Menu

A Bountiful Buffet Featuring

- ♥ Fresh Seafood Display

Entrees include

- ♥ Omelets made to order
 - ♥ French Toast
- ♥ Honey Roasted Turkey Breast
 - ♥ Shrimp Scampi
 - ♥ Carved Pit Ham
- ♥ Carved Beef Tenderloin
 - ♥ Chicken Forestiere

Assorted Dessert Table

Dinner Buffet Menu Featuring

- ♥ Soup and Salad Bar
- ♥ Fresh Seafood Display
- ♥ Chicken Forestiere
 - ♥ Wild Salmon
- ♥ Shrimp and Roasted Garlic Ravioli
 - ♥ Carved Roast Tenderloin
- ♥ Honey Roasted Turkey Breast
 - ♥ Bone in Pork Loin

Assorted Dessert Table

\$27.95 per Adult

Dinner Buffet
Time: 5:00 to 8:00

Children's Dinner Menu

- Ravioli with Marinara Sauce
- Chicken fingers & Fries
- Hamburger/Cheeseburger w/ fries
 - Hot dog w/Fries

