



The Sycamore

Issue 15

Olde Sycamore News

December—January 08—09



2008 Magoolaween Gross Champions
John Hanafin, Linnea Nichols, Bob and Sally Burke



2008 Magoolaween Net Champions
Katrina Palker, Brian Richards, Barry and Suzie Misiak

December—January Clubhouse Hours

| | | |
|---------------|-------------------|--------------------|
| Bar: | Monday - Thursday | 8:00 am - 6:00 pm |
| | Friday | 8:00 am - 6:00 pm |
| | Saturday-Sunday | 7:30 am - 6:00 pm |
| Food Service: | Monday—Thursday | 10:00 am - 5:00 pm |
| | Friday | 10:00 am—6:00 pm |
| | Saturday—Sunday | 7:30 am - 6:00 pm |
| Golf Shop: | Monday-Sunday | 7:00 am - 6:00 pm |

Full Breakfast Menu...

Saturday & Sunday 8:00 am to 11:00 am

Hole-In-One

Congratulations to Hank Hillard
Hole-In-One, #4

Upcoming Events

December 10th
**Member Free Guest Day, Member
may bring up to 3 guests**

December 11th
**Members Wine & Cheese
Golf Shop Sale
5:30 am —7:30 am**

December 13th
**Breakfast with Santa
8:00 am —11:00 am**

December 17th
**Member Gift Giving Holiday Dinner
Party 6:30 pm —9:30 pm**

The Year in Review

Congratulations to our 2008 Club Trophy Winners

Men's Club Champion— Zach Wong

Ladies Club Champion— Stacie Hicks

Ladies Sycamore Cup Champion—Linnea Nichols

Senior Club Champion—Richard Harris

Senior Net Champion—Keith Anderson

Olde Sycamore Cup— Frank Trammell

Match Play Gross Champion—Griggy Porter

Match Play Net Champion—Keith Anderson

Member/Member Gross Champions—Jin Yang & Manny Gorospe

Member/Member Net Champions—Keith Anderson & Allan Wolfe

Member/Guest Champions—Lee Robinette & Don Haskins

From The Restaurant, Bar, and Membership

Chef's Corner

Hello to all our wonderful members! I'm sure everyone is going to some parties this holiday season. I have a fun snack recipe that is a great item to bring to those parties. Its even good just to have around the house for all those guests that will be dropping by. I hope everyone has marked the member holiday dinner on their calendars. I'll see you there!

Chef Dante

Sugar Coated Pecans

INGREDIENTS

- 1 egg white
- 1 tablespoon water
- 1 pound pecan halves
- 1 cup white sugar
- 3/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
-

DIRECTIONS

1. Preheat oven to 250 degrees F (120 degrees C). Grease one baking sheet.
2. In a mixing bowl, whip together the egg white and water until frothy. In a separate bowl, mix together sugar, salt, and cinnamon.
3. Add pecans to egg whites, stir to coat the nuts evenly. Remove the nuts, and toss them in the sugar mixture until coated. Spread the nuts out on the prepared baking sheet.
4. Bake at 250 degrees F (120 degrees C) for 1 hour. Stir every 15 minutes.

News From The Bar Shelly Coleman

Winter is here and it looks like it's going to be a cold one! I hope everyone enjoyed their Thanksgiving holiday and are ready for Christmas. We have a couple of things going on in December for the Members. The Pro Shop sales event on December 11 will be accompanied by complimentary wine and cheese in the dining room. And don't forget to leave December 17th open for the Member Christmas Dinner. It's going to be fun, and the menu will be great, as always! Here's a drink recipe for those of you doing some entertaining of your own during the holiday season.

Peppermint Patty

- 1.5 oz Three Olives Chocolate Vodka
- 1 oz Crème de Menthe (green)
- 1 oz Crème de Cacao (clear)
- 2 oz Half and Half

This drink can be shaken and served up or on the rocks.

Happy Holidays,
Shelly

Membership, Marketing, and Events Jessica Watts

Tis' the season to be jolly! I hope this newsletter reaches you and your families in good health and even better spirits.

Thank you to those of you who will be donating your time to help us decorate the clubhouse on December 1st. There will be food and beverages provided and at the end of the day, everyone will enjoy the festive look when they visit.

As you may already know we are going to collect gifts again this year for local families in need. We have been fortunate to have worked with some amazing churches this past year and look forward to giving back to them and the community. Please let me know if you would like to contribute to the Membership gift giving again this year. I can give you more information on the families and what each one specifically needs. Your donations are greatly appreciated.

We have an offer this month from Spa South Day Spa located on Stevens Mill Road in Matthews. Now through February 1st, you will all receive 10% off a facial or massage service with the enclosed coupon. This is a great way to de-stress from all of the holiday madness.

Don't forget to RSVP for our annual holiday dinner. This year it will be held on Wednesday, December 17 from 6:30 – 9:30 pm. The menu will be a great traditional holiday feast!

I wish you and your families the happiest of holidays! May you all be blessed with good things to come in the New Year!

Kind Regards,

Jessica Watts
Director of Membership, Marketing, & Events



Don't Forget to Inquire About
Breakfast with Santa on
December 13th

Golf Course News

It isn't officially Winter yet, but it sure feels like it. All growing things have slowed down or stopped. The leaves are falling as fast as we can get them cleaned up. This will be an on-going job until they have all fallen. The sooner the better. Some of our winter projects include tree work and ongoing bunker work throughout the season. All ball washers have been brought in for the winter. They will be serviced and painted so they are ready for the Spring. The restrooms will be cleaned and painted as well. Enjoy the Holiday Season.

Mark Burnette

Landscape News

Winter is creeping in so growth has slowed down to a halt. You should be doing the last of your pruning between now and February; including your Crepe Myrtles. The Christmas decorations will be going up November 24. It is still a good time to fertilize your evergreens if you haven't already. Holly tone is a great fertilizer. I hope everyone has a Happy And Safe Holiday season.

Tina Burnette

December Golf Shop News

Now that the holidays are officially upon us, I would like to wish everyone and their family all the best for a safe and happy season. I would also like to take this opportunity to thank everyone for making me and the entire golf staff feel welcome here at the club during the golf season. I hope we can continue to provide good service to all the members and make your golfing experiences the best they can be. The election of a new board for the MGA is a big first step as we look toward 2009. Suggestions are always welcome even if you are not on the board. My thanks to the outgoing chairman, Rod Shubert, as his time and effort with the events this year was very helpful. In 2009 we hope to continue to expand the junior program, as well as see increased tournament participation, and new ideas to these ends are always helpful.

Please take advantage of the year-end sales we have in the golf shop, as there are lots of great deals to be had on clothing and clubs for the perfect holiday gift. **Don't forget to check your tournament credit balance, as it must be used by December 31st.** Several models of drivers and fairway woods are still available at closeout prices, and I even have a few demo clubs left for sale. I also encourage anyone to let me know what I can do to earn your business on current equipment. We consistently match and beat the prices of the off-course stores, and are happy to provide the service of making sure you get the right equipment. Save your gas money and shop here at the club!

There are new fall collections of men's apparel from Greg Norman, and Nike with lots of good long sleeve shirts, sweaters, and fleece pullovers. In addition to all the shirts that have been on clearance for a couple of months, we are closing out all bags and shoes.

Mark your calendar now for Thursday, December 11th from 5:30 to 7:30 for the Member wine and cheese Holiday sale. This will give all members the first chance to take advantage of the price reductions before they are available to the public. The sale is then opened up on that Saturday when we have breakfast with Santa! Thanks again for a great year, and all the best for happy holidays to everyone.

Sincerely,
Ryan

Restaurant & Bar News Weekly Drink Specials

| | | |
|--------|---------------------------|------------------|
| Wed: | House Vodka | \$4.25 |
| Thurs: | Bacardi Rum | \$4.75 |
| Fri: | Draft Beer | \$1.75 |
| Sat: | House Vodka | \$4.25 |
| Sun: | Bloody Mary Draft Beer | \$5.75 \$1.75 |

Custom Olde Sycamore Wine
Clearance Special
\$15.00

November Weekly Lunch Specials

Monday- (2) Hot Dogs with Chips
\$5.50

Tuesday- Grilled Cheese with Tomato & Bacon, with Chips
\$5.50

Wednesday- Grilled Ham & Cheese with French Fries
\$7.00

Thursday- BBQ Pork Sandwich, Chips, & Fountain Soda
\$5.50

Friday- Buffalo Chicken Sandwich with Chips
\$6.50

Saturday- 6oz Cheese Burger with French Fries
\$5.95

Sunday- Chicken Tortilla Soup and 1/2 Sandwich
\$6.50

***Every Friday & Sunday: \$.75 Wings ea.
Order what you can handle Hot or Mild***

Winter Soup Specials

***French Onion
Chicken Tortilla***

***New Menu Selections will be available
starting in December***

December 2008

| SUN | MON | TUE | WED | THU | FRI | SAT |
|-----|-----|-----|---|--|-----|--|
| | 1 | 2 | 3 | 4 | 5 | 6 |
| 7 | 8 | 9 | 10 Member Guest Day, may bring up to 3 guests | 11 Member Wine & Cheese Shop Sale 5:30-7:30 pm | 12 | 13 Breakfast with Santa, 8:00- 11:00 am |
| 14 | 15 | 16 | 17 Member Holiday Party 6:30-9:30 pm | 18 | 19 | 20 |
| 21 | 22 | 23 | 24 Course closes at 3:00 pm | 25 Club Closed All day | 26 | 27 |
| 28 | 29 | 30 | 31 Community New Years Party 8-12:30 | | | |

Activities & Special Events Calendar

December 13th,
Breakfast with
Santa, 8:00–11:00
am

December 10th
Member Guest
Day, Members
may bring up to 3
guests

December 11th,
Members Wine &
Cheese Golf Shop
Sale 5:30–7:30 pm

December 17th,
Member Gift Giv-
ing Holiday Party
6:30–9:30 pm

January 2009

| SUN | MON | TUE | WED | THUR | FRI | SAT |
|-----|-----|-----|---|------|-----|-----|
| | | | | 1 | 2 | 3 |
| 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 11 | 12 | 13 | 14 Free Guest Day, up to 3- Guests | 15 | 16 | 17 |
| 18 | 19 | 20 | 21 | 22 | 23 | 24 |
| 25 | 26 | 27 | 28 | 29 | 30 | 31 |

January 14th,
Member Free
Guest Day, Up To
3-Guest

Golf News From Around the Club

Olde Sycamore Tournament Schedule 2008 MGA Schedule

MGA Fall Classic

1st: Zach Wong
Dave Hatley
Dave Andrews
John Welch

2nd: Jerry Guter
Rod Shubert
Patrick Byrne
John McGovern

CTP #6- Keith Anderson
CTP #17- Dale Clifton

MGA Final Shootout Results

- 1 TRAMMELL, FRANK - 2008 Champion
- 2 CLIFTON, DALE
- 3 WALLACE, TIM
- 4 WONG, PAUL
- 5 THOMAS, AL
- 6 HILLARD, HANK
- 7 CICCOLLELA, BOB
- 8 GOROSPE, MANUEL
- 9 GRAHAM, DARRELL
- 10 GALLOWAY, ED
- 10 SHUBERT, ROD
- 10 YANG, JIN



OSEC News Corner

Sign-up Sheet is located in the Golf Shop

OSEC Committee

Bruce Wireman—Tracey Spillane
Jim Hansen—Marilyn Hansen
Sally Burke—Bob Burke
Carol Whitehead—Tony Burkhart

Magoolaween Tournament Results

1st place net

Katrina Palker
Brian Richards
Barry Misiak
Suzie Misiak

2nd place net

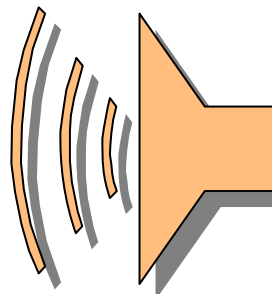
John Odioso
Chris Odioso
Jim Hicks
Stacie Hicks

1st place gross

Bob Burke
Sally Burke
John Hanafin
Linnea Nichols

Dead Last

Steve Lyon
Larry Snyder
Shane Himes
Mr. Brown



Best costume:
Bruce Wireman