



Forest Oaks Country Club

February 2012 Newsletter



Our Valentine's Day menu features a dinner for two on Friday, February 10th. See page 4 for details. This dinner is available through reservation only, so make yours today!

Valentine inspired features will also be included on the Sunday buffet on February 19th.

MEMBERSHIP MEETING

February 23rd, 7:00 pm in the Dining Room. Everyone is encouraged to attend. There will be an update on the status of the club as well as a question and answer session. Please mark your calendars to attend this important and informative meeting!

From the General Manger

I am very pleased to introduce our new Membership Director, Ms. Jennifer Clark. Jennifer, Kenneth and their family are long standing members here at Forest Oaks and they already know a lot of our members. If you have not had a chance to meet Jennifer, stop in and introduce yourself. We are very excited about this year and look forward to a good one!

We will be conducting an open membership meeting February 23rd for introduction of our professional staff, a review of "the state of the club" and a Q&A session. I would like to see everyone attend this meeting.

In closing, I would like to ask that you keep Richard Sirianna in your thoughts and prayers. Mr. Sirianna and his family have been long time members and Richard has been diagnosed with pancreatic cancer. We are here for you Richard.

Geoff Dail



CONDOLENCES

The FOCC Family would like to extend our deepest sympathy to the families of two members we lost in January.

Brenda Hinshaw passed away and is survived by her husband Les Hinshaw. They joined the club in 1982.

Mrs. Winn Decamp also passed away and she had been a member since 1981. Our deepest sympathies go out to these two families.

LOOKING AHEAD

Here is the schedule of events for Saturday night member dining through August.

February 25th,
Steakhouse Menu Returns

March 17th,
Erin Go Brah! Irish Buffet with Irish vs. English Whiskey Battle (Tasting)

April 21st,
Wine Dinner with pairings from Westbend Vineyards

May 5th
!Cinco de Mayo Celebracion! !Si!

June 9th weekend,
Member-Guest

July 15th weekend,
Member-Member

August 25th,
Steakhouse Menu III

MAHJONGG Anyone?

See page 7 for details

Superbowl Of Chili!



Super Bowl Sunday, February 5th

Does your chili have what it takes

to win the Big Game?

Is it MVP material?

Deadline to register is Saturday, February 4th. Contestants judged by “slightly expert” panel on 5 categories: *taste, spice, texture/consistency, aroma and overall look/appeal*, and separate award for People’s Choice.

Prizes awarded, trophy’s to be hoisted! ...and it’s FREE to enter!! Must make at least a gallon to share and to be judged, you do not need to enter contest to bring chili!

For further details and to enter, contact Ken or the Clubhouse!



Sunday February 5th

Forest Oaks Country Club

Party Starts at 5, Kickoff at 6:29

\$40++ couple, \$22++ solo includes:

Draft Beer & Buffet: wings, meatballs, sausage n' peppers, chili, chips, dips.

**'Squares', Chili Cook-off, 50-50 raffle and
Giants-Patriots on 4 Flat Screens!!!**

Wine and Specialty Draft Beer Specials as well!

Entering a Chili? Judge's will taste at 6pm.

Winner's trophy presentation at halftime.

**Reservations not needed, but preferred (for volume preparation),
specific seating not reserved.**

Valentine's Weekend Menu

~Friday February 10th~

Three course for 2

Course One

Citrus & Herb Salad -Or- Red Pepper Bisque with cheese fritter

Course Two (choose one)

"Broiled Chilean Sea Bass"

Crab & potato cake, asparagus tips, Preserved lemon & herb hollandaise

-or-

"Beef Wellington"

Black truffle mashed potatoes, wilted arugala, 'red eye' demi glace, Tabasco onions

Course Three

"Chocolate Trifle"

Layers of dark & milk chocolate sponge cakes with custard, mousse & fruit compote

EACH course will be paired with a glass of wine, champagne or beer (to be determined).

\$99++ per couple (includes drink pairings)

****Reservations Are Required for Valentine's Menu****



Starting the first Monday in November, the golf course will be closed on Monday's for the Winter Season.



Anthony Miller
Head Golf Professional
amiller@forestoaksc.com



Matthew Ayer
Golf Superintendent
Ayermatthew@gmail.com

Hours of Operation November thru March 2012

Golf Shop: Tuesday - Sunday (8:00 am – 5:00 pm)

Tee Times:

Weekdays - 9:00am first tee time

Weekends - 8:30am -10:30am

Double Tee - 1:00 pm single tee.

Range - Open @ 8:30 am, close @ 4:30 pm.

ALL TIMES ARE WEATHER PERMITTING and SHOTGUNS WILL BE UTILIZED AS NEEDED!

SPECIALS OF THE MONTH:

- 40% off all Fall/Winter apparel
- 40% to 50% off all summer shirts

2012 Apparel will be arriving in early March!

Don't forget that if you have any needs for special orders, we will match or beat any prices at other stores!

Call or email me at amiller@forestoaksc.com if you have any questions!

Anthony

SLEDDING ON THE COURSE IS PROHIBITED IF IT SNOWS!

It's February and it feels like April already—with high temperatures near seventy. This is great for the golfers; however the Bermuda grass just won't quite go dormant all the way. There are a few areas that have some greens still left. I anticipate, if this weather trend continues, to have a early spring green up. The greens have had a little growth and have maintained their speed throughout the winter months.

The weeds around the greens and in the fairways have already been treated. Divots in landing areas and the driving range tee have been top dressed. We have also cut down some more dead trees at the driving range and on the right side of number six.

There are no Tournaments scheduled on the course until early march.

With the good weather we are starting our season a little early this year and will have the course in great shape.

The crew has finished some projects in the halfway house and the plan for this month is too help with the tennis courts in any way we can.

We will be installing some landscape around the new houses on number nine as well.

The course is in great shape and the weather is great, so come on out and enjoy yourself!

We'll see you on the course!

Matthew

**FOOD
&
BEVERAGE**

Reservations: 674-0126



Andy Furness

Executive Chef

acfurness@yahoo.com



Ken Fronczek

Food & Beverage Director

ken@yahoo.com

**Taking Your Taste Buds Hostage-
Everybody Get Down!**

Oh yes, we're in to February and I've got 29 days to impress you, so let's get to it...

Starting this first weekend of the month is our annual Super Bowl tailgating party in the Clubhouse. Giants-Patriots, one price buffet including draft beer, a Chili cook-off you can vote on... you'd think it was Christmas all over! See e-mails, flyer's or this newsletter's ad for more details.

We are replacing the Natty Green's Wildflower (we will carry a similar wheat beer by the bottle) on our high tech beer dispensing unit [H.T.B.D.U.] with an outstanding Double India Pale Ale, Southern Tier 2X IPA. An India Pale Ale is often a breweries most-prized batch of beer due to the more complex, varied and unusual flavors, higher alcohol content and overall quality of ingredients that go into each bottle. Fine Hops are at the core of each batch, providing a range of bitter-sweet essence in the aroma and taste of an India Pale Ale. Of all the beers I've drunk, which is to say basically every style ever

brewed, the IPA is the one that has spoiled my taste buds more than any other, hence forcing me to become a slight beer snob. I admit it, but it's a good thing, and you'll see why once your lips hit a chilled glass of 2X IPA! Ahhhhhh! Nastrovia!

Now, for the "wine-o's", as our good buddy Jimmy D likes to label them, we are going back to Westbend Vineyards this month to bring you a non-merlot drinkers merlot. Yep, you read that right, Westbend Merlot is going to change the way you think of the merlot grape. Deep berry floral and tobacco-spice up front with solid cherry and plum behind, try a glass by itself and get lost in the myriad of flavor. I wouldn't lie to you dear reader, this is NOT your momma's Merlot, and though it is very drinkable by itself, it is even finer with a protein or a rich sauce to fully enrapture yourself in its elegance.

Saturday, February 25th will be our second Steakhouse Menu night! Check your emails for details and menu on the way, we will be taking reservations early but please understand that we are forced to stagger reservations to ensure overall quality of our product and service.

February Drink Specials

Sartini' Martini

(Classic Beefeater Gin or Absolut Vodka Martini)

\$5

Cosmopolitan Martini

\$5

Brooklyn Black Chocolate Stout

(10% ABV)

\$3.25/bottle

Featured Draft Beer:

Southern Tier 2XIPA (8.2% ABV)

Beer Advocate Rating 90 (exceptional)

A hoppy, clean, citrusy double India Pale Ale with an incredible finish... \$4/pint



We love to serve you all, just not all at the same time, and regular diners of our last Friday of the month service will appreciate a less-furious, more accurate and timely experience. We are also working out the details to provide our guests with a waiting area and a proper host to seat them. Thank you for your patience as we continually strive towards a finer end product and service to support. I also want to thank many of our diners who are happy to see us so busy on a Friday night and do not mind the wait that is often paired with such a flurry of activity. Its encouraging to hear from so many members that understand it is a good thing when we are wall-to-wall with guests, although we do apologize for moment's when it hampers our end results. To quote a foam hat I once read off of a rack in a gas station, we just gotta' "keep on truckin'".

Thank you all for your support! Please e-mail/call/stop me if there is anything we can do better, to make requests or reservations, or just for a simple hi-5. ! Salud!

Activity Reports

YOGA

Even though we have had such a beautiful winter, so far, if you're like me you still can feel the effects of colder weather on your body. I get stiff, and feel much more sluggish than I do in the warmer spring and summer months. I have noticed though that since beginning to practice yoga on a regular basis how it has really helped with my overall well-being. On days when I'm not able to do at least a short yoga workout, I can feel the difference. My back gets sore, my muscles are tight and I feel like someone has siphoned all my energy. Most days I try to work in at least 20 minutes of yoga and the results are immediate. I feel fresher and revived. My muscles aren't as tight and I'm ready to tackle anything that comes my way!

I would invite you to give yoga a try too. I encourage everyone to move as their bodies will let them and not feel as if they have to strive to be a Master Yogi. Just the simple pleasure of moving is reward in itself. We have class every Monday and Wednesday at 6pm. Dress comfortably and bring a mat or towel and as always I encourage you to bring a friend. The cost is \$5 per class. Hope to see you there!

Jennifer



March

MahJongg Madness

Start your spring off with a new event at Forest Oaks Country Club! Bring your Mahjong group Thursday, March 15th, and join other groups for a "play" day. You will play within your group but have a chance to visit and meet other players of this ancient Chinese game of skill, strategy, calculation and chance.

Tables will be ready for play at 9:30am, but please feel free to join at any time afterwards. A salad and soup buffet for \$6.50 will be served at noon, but joining to play is free, and includes complimentary tea, coffee and soda. You can bring additional finger snacks to share as well, and reservations are preferred, but not mandatory.

Grab your tiles and your friend's, March Mah Jongg Madness is only a few weeks away!

Mahjong (Mah Jong) is a Chinese game of skill, strategy, and calculation. Researchers have developed a form of healing with Mahjong as they believe that playing the game is beneficial for individuals suffering from dementia, cognitive and memory difficulties. It is very similar to Rummy and is played with tiles.

BRIDGE

Friday Night Couples Bridge

January 13th

1st: Sue Middleton & Linda Holt
2nd: Brad & Jackie
3rd: George & Betty Pierson

Wednesday Duplicate Bridge

December 28th

1st: Becky Sanderson
Betty Pierson
2nd: (tie)
Linda Holt & Annette Heath
Pat Fields & Eloise Meacham

January 4th

1st: Eloise Meacham & Pat Fields
2nd: Jo McGuire & Mae Shore
3rd: Betty Pierson & Annette Heath

January 11th

1st: Nancy Brooks & Vicki Long
2nd: Betty Pierson &
Becky Sanderson

January 18th

1st: Eloise Meacham &
Betty Pierson
2nd: Annette Heath & Nancy Brooks
3rd: Sue Howard & Jean DeYoung

Party Bridge

January 25th

1st: Shirley hart
2nd: Mae Shore

Club Reports

TENNIS

Dear FOCC Members,

January is one of the slowest months for any tennis facility, but it has been a good one for FOCC. We are hoping February is even better. The weather was immaculate for this time of year and the clay courts are holding up great because of this consistent, but unusual warm weather we are having. Men's Night has hardly missed a beat because of the great weather and we hope the rest of you tennis players will take advantage of the tennis courts as much as our gentlemen have on Monday nights.

February is a transition month for the tennis program. This is our last month to help the tennis department prepare for what is hopefully a very busy and active spring tennis season at FOCC. Hopefully the great weather will continue because we can work on the clay courts later on this month to get us through the remainder of 2012 with even better courts than 2011. Plus, this is our last month before we open back up all the courts and all tennis activity. That includes junior clinics, adult clinics, USTA League Play, and other activities we have planned.

Even though the weather has been nice so far that does not mean it cannot change in February. Please stay off courts 1-3 until further notice and look for updates on courts 4-6 if we do have a freezing period because that could make all the courts unplayable.

Junior Team Tennis will be on Sunday afternoons starting mid to late March. We will be sending more info as soon as the league finalizes all their information.

I hope to see a lot more of you out on the FOCC tennis courts this February taking advantage of this beautiful weather while it last.

Thank you,

Corey Davis
Head Tennis Professional
Precision Tennis Academy
Forest Oaks Country Club
Pro Shop - 336-674-5042

Club Directory



We're On The Web!
forestoaksc.com

General Manager

Geoff Dail 674-6087
gdail@forestoaksc.com

Managing Director

Steve Sharpe 362-1818
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Club Accountant

Dianne Hill 674-0126
dhill@forestoaksc.com

Food & Beverage Director

Ken Fronczek 674-0126
kfronczek@forestoaksc.com

Executive Chef

Andy Furness 674-9471
acfurness@yahoo.com

Head Golf Professional

Anthony Miller 674-2241
amiller@forestoaksc.com

Golf Course Superintendent

Matt Ayer 674-0716
Ayermatthew@gmail.com

Event Coordinator

Mike McKinnon 674-0126
mmckinnon@forestoaksc.com

Head Tennis Professional

Corey Davis 674-5042
corey@precisioninstruction.com

Membership Director

Jennifer Clark 674-0126
jclark@forestoaksc.com

HOURS OF OPERATION

Dining Room: 674-0126

Brunch: Sunday 11:30am - 2pm
Lunch: Tuesday through Saturday 11:30am - 3pm
Dinner: Thursday 5:30pm - 8pm
Dinner: Friday 6pm - 9pm
Last Saturday of each month 6 pm - 9pm

Lounge: Wednesday 4pm - 8pm

Halfway House:

Golf Shop: 674-2241

Tuesday through Sunday 8am to 5pm

Range: 8:30am - 4:30pm (weather permitting)

Tennis Courts: Tuesday - Sunday 9am to 10pm

Tennis Shop: 674-5042

Monday through Friday
9am-12:30 & 2:30-5:30

Saturday 9am - 12pm

Sunday - Closed

Admin Offices: 674-0126

Monday - 9:00 am - 3:00 pm
Tuesday through Saturday 9am - 5pm

2012 BOARD OF GOVERNORS

Mark Walker - Chairman - Social

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Bert McNally - Vice Chairman - Membership

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Ricky Long - Golf Operations

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Chuck Jensen - Tennis

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