

The Club Chronicles

THE OLDEST GOLF CLUB WEST OF THE MISSISSIPPI



BURLINGTON GOLF CLUB
OCTOBER 2011

LIL' BEGGARS BRUNCH

Sunday, October 30th
11:00 - 1:30

12:00
Costume Contest

BACK THIS YEAR!
Fun Games, Crafts, & CANDY!

Omelet Bar
Assorted Breads & Pastries
Fresh Fruit Display
Crunchy French Toast with Syrup
Bacon & Sausage
Crispy Fried Chicken
Macaroni & Cheese
Roast Sirloin of Beef
Mashed Potatoes with Gravy
Fresh Vegetable Medley
Spooky Dessert Table

Adults \$13.95++
Ages 5-12 \$6.95++
Under 5 FREE

Call or Email Alicia to reserve your family's table today! 752.2769 aharris@bgciowa.com

PRESIDENTIAL COCKTAIL PARTY & DINNER BUFFET

THURSDAY, OCTOBER 20th

6:00 Social & Passed Hors D'Oeuvres

6:30 Presentation

7:00 Beef Tenderloin & Dijon Chicken Breast Buffet

Cherries Jubilee Flambé Station

\$19.95++ per person

Join us in welcoming your new Board President and new incoming Board members.

We will also be thanking our outgoing members.

Please call with reservations.

THERE WILL BE NO REGULAR DINNER SERVICE THAT EVENING.

BURLINGTON GOLF CLUB



Fellow BGC Members & Family,

I would like to start by thanking all of you for honor afforded to me to serve as your President this past year. For the many of you that offered financial, professional and most of all personal support, I cannot express how much I have appreciated that. To my fellow Board members, Vikki, Keith, Joe and their staffs, thank you for your commitment and professionalism. Through all your efforts, I am confident that we have set the stage for the 2012 Board and the Boards beyond that to continue the grand tradition that BGC represents to all of us.

Last November, we laid out 4 main objectives for your 2011 Board and Management Team for this year. Today, as we draw this fiscal year to a close, I would like to summarize how I believe we did.

Recruit and hire a new Grounds Superintendent.

Keith Peterson was hired on December 27, 2010 and has brought a wealth of experience and knowledge to the BGC Grounds department. While the weather provided him with a significant challenge, one of the toughest of his career I suspect, he is well on his way to returning BGC to the "polished gem" we have all come to know and expect. I would be remiss if I didn't thank all of you for your patience and understanding as we all plodded through the extremely difficult conditions of nearly unprecedented heat and humidity mid-summer. There is no doubt in my mind we will get through this and that Keith's personality, work ethic and leadership will come to be appreciated in the years to come as he puts his signature on our great golf course.

Continue to enhance the Social, Recreational and Dining Experiences at BGC.

Chef Bob has delivered on his promise to enhance your dining experience this year. From the new menu he developed, to the Gourmet dinners he so expertly prepared and served, to the many banquets and special events that were delivered with top professionalism, Bob & his staff along with Scott, Vikki, Alicia and the floor staff have demonstrated that BGC remains a top choice in the area for dining and socializing. Food quality has definitely improved; costs to maintain the food and beverage service operations have been kept under control and revenue has grown as a result of your increased use of BGC for your dining and socializing.

As many of you know, Scott has elected to leave BGC to pursue another challenging career opportunity. I want to thank him for his contributions in the year or so that he was here and wish him well in his new venture. We are actively interviewing replacement candidates as I am writing this and I'm pleased to say, we have a number of very good prospects in the queue. The selection process should be completed within a few weeks so stand by for an announcement sometime towards the end of October.

Establish a long term capital improvement plan

We did not make the progress I was expecting to or hoping to in this area. Frankly, our focus was on meeting budget, staying fiscally healthy and solidifying the financial health and operating fundamentals of our great Club to the point that we elected to forego this longer term plan until a future time. I have recommended to the continuing Board members that this topic be added to their agenda for early next year when I believe they will be in a better position to think beyond today and create a plan for the future.

We will also continue to lean on members for participation on our Future Visions and Legacy Committees. These two bodies of members are designed to advise the incumbent Board with visionary thinking and project selection if and when funding is available or repairs and improvements are necessary.

Solidify our financial footing at current membership/owner levels.

I've saved the best for last. Our 2011 Capital Contribution Campaign has been the highlight of the year by a wide margin and has been nothing short of incredible. As of this writing, we have completed Wave 1 of the Campaign and have collected \$241,771.00 in pledges and contributions all applied towards reducing our debt. What this means is we have reduced the time it will take us to completely pay off our debt at the current payment levels from October 2019 to May 2015 and in the process have reduced the amount of interest we will have paid over that period by over \$65,000.

On October 6, we reviewed this status with attending members and announced that we are about 25% through the campaign and will be continuing contacts to all members through the Campaign Committee. We announced that the Campaign Committee will now be led by Ken Aspelmeier, supported by Butch Deblieck and Jerry Derby. Ken replaces Jerry Sherwood who has stepped down due to other commitments. Thank you Jerry for a job well done. And last, we announced that we will be continuing the campaign with one-on-one contacts by the Committee to all members who have not yet been contacted. As before, if you wish to volunteer for a contribution or pledge in advance of being contacted, feel free to call the office and Vikki will certainly help you.

In closing, I would like to remind you of our Annual Meeting, scheduled for October 18. There we will present the complete set of financial reports for this fiscal year, elect new officers and address any other business you as members wish to be acted upon.

Once again, thank you for a great year and all your support. Please continue to support and use YOUR CLUB. God bless you all.

Rick

Dear Members,

We know Fall has arrived when the Iowa Wife Husband Championship has come and gone...again! We are fortunate to have this event at BGC but this is largely due to the generosity and hospitality of you - our members. This event takes a lot of coordination from a lot of people. We thank all involved including Connie Reynolds for rounding up the volunteers, Alicia and Diane Sanders for heading up the decorating, the Convention and Visitors Bureau for their time and support, and all the member volunteers. This makes for a great weekend at BGC!

There are several activities planned for October. Some events are the President's Buffet & Cocktail Party on October 20th, Gourmet Night on October 27th and the annual Halloween Brunch on Sunday, October 30th. Find out more about these events in this newsletter, online and check you weekly emails for updates and reminders. If you don't receive our weekly emails, lets us know your email address and we will be happy to add you to our list.

I am very sorry to see Scott leave his position as our Food & Beverage Manager. Scott has done a very good job and has been a big asset to BGC. I thank Scott for all his efforts and certainly wish him the best with his new endeavor.

As the slower months approach, please remember how important it is to support you Club. Please keep your Club in mind for upcoming fall and winter events. Contact Alicia at 319-752-2769 or aharris@bgciowa.com to take care of your fall and winter parties. Remember, the dates fill up quickly so plan ahead to reserve your room. It doesn't matter how small or large your party is, we are always glad to see the members use BGC.

See you at the Club,

Vikki

NOTICE OF ANNUAL MEETING OF STOCKHOLDERS OF BURLINGTON GOLF CLUB

TO ALL STOCKHOLDERS:

Notice is hereby given that the Annual Meeting of the Stockholders of the Burlington Golf Club will be held at the Clubhouse of the Burlington Golf Club, 2124 Sunnyside Avenue, Burlington, Iowa 52601 on Tuesday, October 18, 2011 @ 7:00 p.m. for the following purposes:

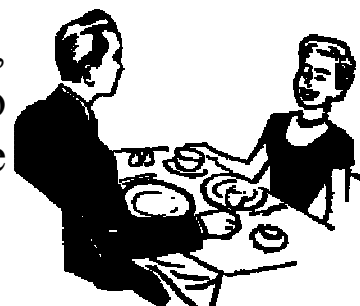
1. To elect a President and Directors as provided by the Articles of Incorporation and the Bylaws of the Burlington Golf Club.
2. To transact such other business as may properly come before the meeting or any adjournment or adjournments thereof.

By order of the Board of Directors.

Chris Wallace
Secretary

DINNER FOR SIX

The names of everyone who contributes to the Capital Contribution Campaign will be placed in a drawing for a private "Dinner for Six" prepared especially for them by Chef Bob at a date arranged between you and Chef Bob. The drawing will be held at the Stockholder's Meeting on October, 18, 2011 and you do not need to be present to win.





Thanks From the Iowa Women's Golf Association

Terrific is the only word that comes to mind when I think of BGC and the 2011 Iowa Wife Husband Championship. What an awesome job everyone does to make this Iowa championship such a success.

Thank you members for all that you do - rangers, starters, greeters, ball spotters, registrars, scorekeepers, comfort station workers, etc. and many of you are players too. Our guests from around the state continually tell us how impressed they are, and what fantastic members and staff we have. (We already knew this!)

This championship is here and stays here because of the efforts by all of the teams – Diane Sanders, Connie Reynolds and the volunteer teams; Joe and Sue and the pro shop team; Keith and the grounds crew team; Vikki, Bob and the house team; and to Beth and the Greater Burlington Convention and Tourism team.

If it was not for the efforts by all, our incredible BGC member volunteers, the awesome job by our staff and community support – this Iowa championship would not be held here!

Next year we will again be hosting the Iowa Wife-Husband championship here at BGC, Sept 6-9, 2012. While it will be hard to continually improve on such a successful event, I know you will give it your all. Thanks for all that you do!

You make us proud,

Jill Blackwood and Judy McCarty

BGC members, IWGA Board members and
Iowa Wife Husband Tournament Directors

THANK YOU VOLUNTEERS!

Judy Arledge
Bonnie Baldwin
Dar Baum
Deb Beach
Dick Benne
Mary Ellen Blacksmith
Tom Blackwood
Sandy Breder
Mary Ann Brown
Sue Butler
Butch DeBlieck
Jerry Derby
Sally Derby
Jeff Elliott
Karen Elliott
Eva Ann Elmer
Anita Fleming

Bob Fleming
Jim Fleming
Candy Hook
Dave Hook
Bev Hall
Rick Hall
Robbie Hall
Ann Hummel
Bill Hummel
Jim Jennison
John Jordahl
Donna Mann
Bob Morgan
Mick Pulse
Sharon Rexroth
Melanie Richardson
Diane Sanders

Mary Saxton
Cristy Schmidt
Warren Scott
Kaye Sladky
Jackie Swink
Mike Swink
Zach Swink
Cindy Taylor
Larry Taylor
Betty Thye
Larry Turley
John Walden
Roger Will
Chris Wilson
Lori Wilson
Randy Wischmeier
Scott Zaiser

Thank you for all your hard work during the
2011 Iowa Wife Husband Championship.
With out your support, this tournament would not be as successful.

Thanks Again!



Hope everyone has had a chance to enjoy autumn so far. September had the Grounds Staff quite busy with various golf events especially the IWGA Wife/Husband. Our preparation for that event was thrown for a curve from the heavy wind and rain storm that came through town the Saturday evening just before Labor Day. It took us a few days to complete the entire tree cleanup while preparing the golf course for the event. I want to thank all of the Ladies that helped us out with sprucing up the shrub and flower beds before the Wife/Husband. This allowed the Grounds Staff to concentrate on the golf course. The last two weeks in September, we started various cultural management practices to the golf course. We started with verticutting, aerification, and sand topdressing and over seeding the greens and tees. The fairways were also aerified just prior to the BGC Cup. In late October, we will deeptine aerify and heavily sand topdress the greens once again. The greens will also receive an application of gypsum. This gypsum application will flush any sodium that is the soil. Our main focus in October will also be blowing and mulching of the tree leaves as the leaves change colors and fall to the ground.

Sincerely,
Keith Peterson
Golf Course Superintendent
kpeterson@bgciowa.com



OCTOBER

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<p>Remember your Burlington Golf Club for all your private function needs. Whether it be 2 or 250 we can do it all! Call Alicia today to make your function arrangements. 752.2769 aharris@bgciowa.com</p>						1 Prime Rib Special
2 BWB open 9-6 Weather Permitting	3 	4 FAM 2GO	5	6 Cap Camp Recap Meeting 5:30	7 Prime Rib Special	8 Prime Rib Special
9 BWB open 9-6 Weather Permitting	10 	11 FAM 2GO	12	13	14 Prime Rib Special	15 Prime Rib Special
16 BWB open 9-6 Weather Permitting	17 	18 Annual Stk Holders Meeting 7:00	19	20 Presidential Party 6:00 No Regular Dinner	21 Prime Rib Special	22 Prime Rib Special
23 BWB open 9-6 Weather Permitting	24 	25 FAM 2GO	26	27 ITALIAN GOURMET DINNER 6:00	28 Prime Rib Special	29 Prime Rib Special
30 	31 					
<p>HAPPY HOUR 2 for 1 Drinks EVERY TUESDAY - SATURDAY 5:00 - 6:00 Regular Clubhouse dining only. Not valid with any birthday or anniversary coupons.</p>						

Golf Shop Happenings



**Burlington
GC Golf Shop
319-752-3720
PGA Pro:
Joe Butler**

**Golf Shop
credit must
be used by
October 31st.**

**You must be 16
and have a drivers
license to operate
a Golf Cart
on Club
property!**



Gift Certificate Ideas

A gift that keeps on giving. Give your loved one a gift certificate for club storage or range for 2011. They will thank you all year long.

- Range Membership
- Club Cleaning and Storage
- Club Fitting
- Lessons
- All Merchandise
 - ⇒ Bags
 - ⇒ Clubs
 - ⇒ Shoes
 - ⇒ Gloves
 - ⇒ Clothing
 - ⇒ Balls
 - ⇒ GPS

Driving Range Hours

Closes at 6:00 p.m.
Closes for the year November 1, 2011

2011 SHAMBLE RESULTS

1. Edwards, D. Benne, Krenz, Burkert (147)
- T2. Swanson, Swink, Dick, Engberg (149)
- T2. Voelker, Cooley, Scott, Turley (149)
- T4. Ploeger, Taylor, Fort, Walden (153)
- T4. Weyl, Upton, Delaney, Wilson (153)

MATCH PLAY RESULTS

CHAMPIONSHIP FLIGHT

Jim Becker defeated Eric Benne

FIRST FLIGHT

Craig Voelker defeated Jeff Rucker

SECOND FLIGHT

Larry Taylor defeated Tony Rich

THIRD FLIGHT

Gene Krenz defeated Kevin Holsteen

GOLD FLIGHT

Dennis Wilson defeated John Walden

CONGRATS!

Jeff Ploeger
Hole in One!
#13 - 142 yds - 5 iron
10/02/2011



THANKS

Thank you for
your support of
the golf shop!

2011 ONE CLUB

1st (33)	2nd (35)	3rd (35)
John O'Neill III	Scott Zaiser	Tony Rich
Dar Cooley	Kevin Holsteen	Ray Siefken
Mike Swink	John Cavanah	John Walden
Bruce Casady	Dennis Wilson	Jim Mann

Pro Shop Hours

The Golf Shop will be open Monday through Sunday while the course is open. Weekdays 8:00 a.m. to 6:00 p.m. Weekends 7:00 a.m. to 6:00 p.m. When the course closes, we will be open Tuesday through Saturday. Hours will be 11:00 a.m. to 5:00 p.m. Tuesday through Friday, 9:00 a.m. to 1:00 p.m. on Saturday, and closed Sunday and Monday. The Golf Shop will be closed December 24th - 27th. We will be open December 28th - 30th from 11:00 a.m. to 4:00 p.m. We will be closed January & February. We welcome your calls at our home, 752-2896.

Christmas Shopping

Make the Golf Shop your one stop shop for all of your Christmas gift giving needs. Golf items make great gifts for your golfing partner. Don't forget we offer free gift wrapping and delivery. If we don't have it, give us a chance, we can probably get it.

Regrip Special

Headed south for the Winter?

Make sure your gear is in top shape by having your clubs regripped. It's the next best thing to new clubs and way less expensive.

Call the Golf Shop and have your clubs regripped today.

Golf Pride Tour Wrap Grips - \$4.50 per club installed!

Dear Members,

The Men's Golf Association will meet be meeting sometime soon to review this years tournaments and work on next years schedule. If you have any suggestions, please contact me at the Golf Shop. We are always looking for ways to improve the golf program.

Thank You,
Joe

OUTINGS AND SPECIAL EVENTS AT BGC

October

- 18 Annual Stockholder's Mtg.
- 20 President's Cocktail Party
- 27 Italian Gourmet Dinner
- 30 Lil' Beggar's Brunch

November

- 17 Thailand Gourmet Dinner
- 24 Thanksgiving Brunch

December

- 11 Santa Brunch
- 14 Adult Candlelight Dinner
- 24 Christmas Eve - Club Closed
- 25 Christmas Day - Club Closed
- 31 New Year's Eve Dinner









Need a Gift Idea?

BGC gift certificates
are always the right
size and color for any
occasion!

Stop by the
office and
purchase
your today!



NOVEMBER

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 FAM 2GO	2	3	4 Prime Rib Special	5 Prime Rib Special
6 BWB open 10-6 Weather Permitting 	7 	8 FAM 2GO	9	10	11 Prime Rib Special	12 Prime Rib Special
13 BWB open 10-6 Weather Permitting	14 	15 FAM 2GO	16	17 THAILAND GOURMET DINNER 6:00	18 Prime Rib Special	19 Prime Rib Special
20 BWB open 10-6 Weather Permitting	21 	22 FAM 2GO	23	24 THANKS GIVING BRUNCH 	25 Prime Rib Special	26 Prime Rib Special
27 BWB open 10-6 Weather Permitting	28 	29 FAM 2GO	30			

Thailand Gourmet Dinner

Thursday,
November 17th
6:00 p.m.

Join us as Chef
Bob takes us over
seas for an
enchanting evening
in Thailand!

Limited to the
first 40 people!

Sign up now!

Thanksgiving Day Buffet

Thursday, November 24, 2011
11:00 a.m. - 2:00 p.m.

Waldorf Salad
Seven Lettuce Salad
with Accompaniments
Pasta Salad with Basil
Fresh Vegetable Salad
Roasted Turkey with Herb Stuffing
Grilled Shrimp
with Garlic Chardonnay
Roast Loin of Beef
with Merlot Sauce
Sweet Potatoes with Pecans
Mashed Russet Potatoes
Giblett Gravy
Fresh Cauliflower
Steamed Sugar Snap Peas
with Sweet Butter
Breads, Rolls and Muffins
with Honey Butter
Festive Dessert Table



Adults...\$17.95++
Children 5-12...\$6.95++
Children Under 5...Free

**SIGN UP FOR ALL EVENTS BY CALLING THE CLUB 752.2769
OR EMAILING ALICIA AT AHARRIS@BGCIOWA.COM**

FAMILY TOGO

Family to go meals are available for pick up
beginning at 5:00 p.m.

Call in or email your order early to ensure availability. These dinners go *FAST!*
Each meal serves 4 people and is \$24.95++. Smaller portions are available.

- 10/4 - Roast Pork Loin, Mashed Potatoes with Gravy, Corn, Salad & Rolls
- 10/11 - Meatballs Marinara with Pasta, Sugar Snap Peas, Salad & Bread
- 10/18 - Grilled Ham Steak, Oven Browned Potatoes, Green Beans, Salad & Rolls
- 10/25 - Beef & Noodles, Mashed Potatoes, Broccoli, Salad & Rolls
- 11/1 - Beef Pot Roast, Brussel Sprouts, Salad & Rolls
- 11/8 - Spaghetti with Meat Sauce, Green Beans, Salad & Breadsticks
- 11/15 - Baked Pork Chops, Mashed Potatoes and Gravy, Broccoli, Salad & Rolls
- 11/22 - Chicken Enchiladas, Spanish Rice, & Salad
- 11/29 - Grilled Ham Steak, Cheddar Potatoes, Sugar Snap Peas, Salad & Rolls

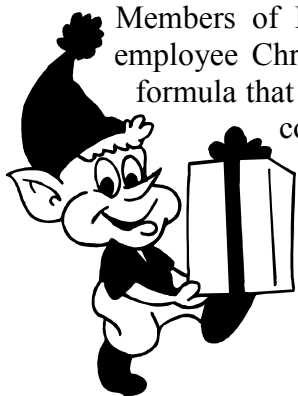
LOST & FOUND

The lost and found box is overflowing in the coat room. If you are missing something, come by and see if its here. After the first of the year, it will be donated or thrown away,

2012 MEMBERSHIP BOOKS!

We need your updated information for the 2012 membership books. Also, be sure to include the email you want us to use for weekly emails and email statements!

Burlington Golf Club Employee Christmas Fund



Members of Burlington Golf Club have had a long standing tradition of voluntarily contributing to an employee Christmas Fund which is distributed to the employees prior to Christmas based upon a sharing formula that is approved by the Board of Directors. This Fund is given by the membership to recognize the contributions and service of all non salaried employees, including the ones behind the scenes, with which we have little interaction. Everyone has worked hard this year trying to make your time at BGC enjoyable while maintaining costs. A form will be included in your November billing for your contribution. You can simply check or list the amount you would like to contribute and the office will bill your account. If you prefer to forward a check to the Golf Club, please note that the amount is for the Employee Christmas Fund.

On behalf of the employees, thank you for your consideration and contribution.

Burlington Golf Club

OFFICERS

President Rick Hall
Vice President.....Matt Shinn
SecretaryChris Wallace
TreasurerDerek Stotlar

DIRECTORS

John Cavanah Lynn Egan
 Alex Sherwood Mary Saxton

CONTACT US

Clubhouse
319-752-2769
Fax
319-752-3011
Pro Shop
319-752-3720
Grounds
319-752-9733
Web Site
bgciowa.com

STAFF

Clubhouse Manager Vikki Christy
Golf Professional..... Joe Butler
Golf SuperintendentKeith Peterson
ChefBob Brockert
Office Asst. & Newsletter Editor... Alicia Harris
 aharris@bgciowa.com



2124 Sunnyside Avenue
Burlington, Iowa 52601

Address Service Requested

PRSRTD STD
US POST PD
PERMIT 871
BURLINGTON IA

ITALIAN GOURMET DINNER

THURSDAY, OCTOBER 27TH, 2011

6:00 SOCIAL

7:00 DINNER

CHEF BOB IS REVISITING THIS WONDERFUL GENRE
FOR ANOTHER GREAT BGC GOURMET DINNER.

REMEMBER, THIS NIGHT IS LIMITED TO THE FIRST 40
PEOPLE. SIGN UP WITH OFFICE TODAY!