



APRIL 2014

# THE BIRDIE

DUTCHESSGOLF.COM



## GM's Letter

Dear Dutchess GC Members,

What a pleasure it has been for me to meet so many of you already! You have all been so gracious and welcoming. I am so proud to call Dutchess Golf Club my home now. Not only will the warm weather mean the end to this snow and the opening of the course, but it will also mean I will have the pleasure of meeting all those who are not back in NY yet. Please make sure you say HI and please be patient as I learn all your names.

The turnout for the first three member events was wonderful! Over 100 for NYE, 80+ for Valentine's and 100 for the St. Patrick's Party. The big difference already is due to the fact that members are getting involved in planning these events. That is why committees have been formed for the major areas of the club. Please refer to them in the newsletter. If this type of member involvement continues, there will be no stopping the

progress and all the positive energy already created! Happy Hours on Friday nights are filling the Grill Room and it is only March! Your new Chef, Everett Penders, has got the perfect attitude and only wants to serve you the freshest and best possible food there is. Our goal is that you will make DGC your first choice for lunches and dinners when you go out. Between the delicious meals, friendly service and the best prices on bottled wine around, there should be no reason to go anywhere else for dinner. Everett and I truly want you to let us know what you want on the menu and to tell us how we are doing. You will hear this all year long... if there is something you want just ask and if we have it in the kitchen the culinary crew will make it for you. If there is a special item you want to order ahead, even better. Communication will be the key to a successful year in all areas of the club.

Over the last few months the core staff here has been doing everything possible to get the

club ready for your arrival. All the equipment in the kitchen was moved and everything that could be taken out of the kitchen was. Then the whole kitchen was cleaned from top to bottom and repainted. The carpets were stretched and cleaned, all the light bulbs were changed and while they were up there, all the beams and vents were cleaned. Willie, Charlie and Nestor did a great job throughout the whole clubhouse while Everett and his crew concentrated on the kitchen and basement. Willie Moriarty and his guys were busy getting all their equipment ready, plowed snow like it was their fulltime job and got the old tractor running. They can't wait to get back outside to start their spring course maintenance! Fortunately the phone has been ringing consistently in the main office with people calling about booking private events here. Our private party calendar is coming along nicely.

Hopefully you will see the differences and be pleased with

the progress we have made. We feel that all your concerns have been addressed. Some are still calling the office about the "private" factor but let me assure you that except for planned events, we will be totally private this year. Now we need your help and support. All the hard work we have put into the club, committee meetings and all the new parties we have booked will not mean anything without YOUR support!! Please make calls to

your friends and let them know about all the great things going on at the Dutchess Golf Club. We need members! The magic number this year is 280. When we hit that number along with strong food and beverage revenues, we will be on our way to success! One of the best ways to explain to your friends how great the club is will be to invite them up. If you have a friend or a group of friends that you would like to show the club to, let me know and I can

arrange a complimentary get together. We can invite other members with similar lifestyles so great bonds can be made. If there is any way I can help make it easier for you to bring in your friends, just ask me. Word of mouth is still the best marketing tool there is. I look forward to seeing you soon.

Sincerely,

***Richard***

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## **Superintendent News**

WOW!! That winter was really one for the books. As I write this article there is still a foot of snow on the ground, and it was in the single digits this week almost every night. Unless you like to ice fish or ski it was not a very exciting winter. The only real excitement this winter was the Marist College Women's Basketball team's win over Quinnipiac in the MAAC final. Go Red Foxes! Good Luck in the NCAA's.

The boys have been busy working on our mowing equipment (and snow removal), and all of it should be in top shape whenever the snow recedes. The tree pruning has been difficult but

should be finished by early April.

For those of you who don't know, Ivan Gutteriez and his wife Anna-Laura are celebrating the birth of their daughter Isabella back in late December. We wish them all the best, and hope they are finally getting some sleep.

By now many of you have viewed this year's tournament schedule put together by Doug and the Tournament Committee. I would like to add that aerification is scheduled for April 14-15, or 21-22. I will try to take some video of the process as a few members have expressed an interest in it.

I would also like to thank the members of all our newly formed committees, especially

the Greens Committee. I look forward to working with all of you in the coming year. As always, if there ever is anything that needs to be brought to my attention, please pick up the phone and call or better yet stop by the shop. I have a great crew who will always know where I am on the course. Jake and Sheeba love visitors, and we always have treats for you to give them.

We are shooting for early April to open but that will depend on Mother Nature cooperating. Think warm thoughts, and we will see all of you very soon. (471-2940).

***Willie Moriarty***

## A Note from the Pro

I have a word for this winter – but this is a family publication. So, instead, I'll focus on things a bit brighter and warmer – because even now, on March 13<sup>th</sup>, it's hard to imagine COLDER.

The golf shop will be open for limited hours until the course opens one of these days. We'll be in there primping and priming – a touch of paint here and there – anxiously awaiting the arrival of the latest from PING and Titleist golf clubs – plus some really neat and high-performing clothing from PING, Foot-Joy, Bermuda Sands (just to name a few!!).

Joining the Professional Staff this year will be Travis Banks. Travis spent quite a few years under the direction of John DeForest at Roundout – taking the junior programs there and building them over the years. Travis will be charged with doing the same here at Dutchess – our future is our kids!! You'll find Travis quite energetic and dynamic – just what is needed to re-create a junior program and have it thrive!!

Gregg Cartier will be returning – his main responsibilities will be coordinating golf shop activities and merchandising, but don't be surprised to see

Gregg out there on the lesson tee once in a while, too! A very accomplished player, "Jersey Boy" will bring a lot of experience to the lesson tee – some of which is absolutely hilarious (hey – it IS a game). Brain Paonessa, a face long-recognized here at The Lady, will be assuming management of external golf operations – and Brian is thrilled to have the opportunity have his role here at Dutchess expanded. In the two years Brian has been under my direction, he's never failed to exceed my requests – and the quality of his work and his affable nature will make for a complete experience for you, our Members and your guests. The regular crew will be back – Ralph Paonessa will be back and that will be a welcome sight (Ralph's wife and Brian's Mom, Karen, is doing wonderfully and those prayers have been answered!!). Scott Panzetta will be returning – and maybe his Dad, Fred, making sure we don't fall behind getting off the 1<sup>st</sup> tee come the weekends. And Alex Mateer will be rejoining us – a little outside and a little in the shop at times – when he return from spending his Fordham semester in England. You know the usual suspects. I've a great staff behind me – and sometimes in front of me.

I understand we have some new Members and some "new" former Member returning – how cool is that!!! To all of you brand new Members – WELCOME!! – You're at a very special place. And to all of you returning Members...welcome home. Okay: So in the meantime, think warm thoughts. The Masters is coming – spring officially arrives next week – sooner or later we'll all be complaining about the heat.

I can't wait...

*Doug*

There is no  
Initiation Fee to  
join/rejoin prior  
to July 1, 2014

Children under  
13 can play  
with and adult  
for \$13.00 and  
no cart fee

## Meet Our New Chef

Everett Penders has been in the hospitality industry since the age of fifteen, working his way through the kitchen ranks. As an apprentice for an accomplished chef at Stafford Country Club in upstate New York, he was guided towards professional foodservice and the Culinary Institute of America. Upon graduating with high honors he was recruited by the Pawling Mountain Club, an exclusive sporting preserve in the Hudson Valley. As Executive Chef he developed a modern fine dining experience for domestic and international clientele. Everett is a hands-on chef supporting his culinary philosophy of creating high quality food with attention to detail by utilizing fresh local ingredients. Everett is an avid sportsman and lives on a vegetable farm with his wife in Pawling, New York. He is open to and would appreciate your input as to what you would like to see offered on our menus and for special events in the future. He stands behind his statement of: "If you don't see it on the menu and you would like it, just ask.

If we have the ingredients it can be done. If we don't have the ingredients, we will get them for next time."

[chef@dutchessgolf.com](mailto:chef@dutchessgolf.com)

## Food Minimum Explanation

There are 2 options this year for the FOOD MINIMUM. You can simply use your FOOD MINIMUM monthly or the second option is to combine the months into the following three periods. March – June is the first period. July – September is the second period. The last period is October – December. As an example, if your monthly food minimum is \$100 a month you can combine that into 3 separate periods, spending \$400 in the first period, March – June and then \$300 in each of the last two periods of July – September and October – December. All food purchased will go against your minimum including any member functions.

## Email List

We are trying to be as "green" as possible and get away from sending paper if it is not necessary. Not only will this save the trees and reduce waste, but it will also save money for the club. Our

ultimate goal will be to only send items that must be mailed and then to have everything else viewable on line. This will include all newsletters, calendars, statements and announcements. If you do not use email, PLEASE let the office know. It is the best way to keep up to date on the club happenings.

## Tuesday Night Men's League

A signup email was sent out recently. If you do not use the internet, please call or stop in the Pro Shop for details.

## Survey

A club survey will be going out soon. If you would like to participate in it and do not use the internet please stop by the office for a form.

## Welcome Back

Joseph Bonura  
Thomas Brocks  
Gregory Powell  
Paul Calogerakis  
Thom Piliouras  
Robert Goldie  
William Smith

### *Clubhouse Hours*

Monday & Tuesday 9am-6pm

Wednesday 7am-8pm

Thursday 7am-6pm

Friday 7am-9pm

\*Hours of operation are weather permitting and may change accordingly

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### *Dining Hours*

Lunch: Wednesday - Sunday 11am-3pm

Dinner: Wednesday 5-8pm, Friday 5-9pm

Happy Hour: Friday's 5-7pm

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### *Pro Shop Hours*

Tuesday - Friday 7:00am-7:00pm

Saturday - Sunday 6:30am-7:00pm

## *DGC Committees*

### **Advisory**

Mike Chianelli, Bernadette Davida,  
Jim Misedra, Michael Quinn,  
Rick Stark, John Ventosa

### **Social/House**

Diane Cerniglia, Maryanne Ceriello,  
Ed Joba, Sarah Levine,  
Mary Ann Lohrey,  
Barbara & Dick Marx, Niki Quinn,  
Karen Ventosa, Pat Hall,  
Teri Pletcher

### **Greens**

Bill Bogle, Jr., Mike Chianelli,  
Matt Craft, Kathy Finn,  
Doug Hansen, Duane Hutton,  
Michael Malet, Willie Moriarty,  
Victoria Naugle, Jim Peelor,  
Dave Plavchak, Bill Proal,  
Gus Rivera, MD, Walt J. Slagle

### **Tournament**

Ken Ceriello, Maryanne Ceriello,  
John Crawford, Doug Hansen,  
Mary Moore, Sandy O'Donnell,  
Niccolo Porcello, Frankie Stearns

### **Acquisition/Finance**

Joe Bonura, Jr., Paul Calogerakis,  
Drew Comatos, Dick Hall,  
Fred Koch, Richard Kolosky,  
Dave Naugle, John Pecchia,  
John Ventosa, Dave Whitman,  
John Pretak

## *DGC Staff Directory*

### **General Manager**

Richard Flandreau x101  
gm@dutchessgolf.com

### **Membership Director**

Michele Servellon x100  
membership@dutchessgolf.com

### **Accounting**

Maureen Hunter x102  
maureen.hunter@dutchessgolf.com

### **Executive Chef**

Everett Penders x108  
chef@dutchessgolf.com

### **Director of Golf/ Head Pro**

Doug Hansen x110  
doug.hansen@dutchessgolf.com

### **Superintendent**

Willie Moriarty 845-471-2940  
william.moriarty@dutchessgolf.com

# 2014 Men's Tournament Schedule

## April 19

Opening Day Get Acquainted Scramble  
18-hole shotgun start @10am  
Awards and cocktails in the Grill Room

## May 24, 25 & 26

The Memorial Tournament

## June 1

Mixed Pinehurst  
1pm Shotgun

## June 7

Member-Member Qualifier

## June 8

Member-Member 1<sup>st</sup> Round

## June 14 & 15

Member-Member Final Rounds

## June 28 & 29

Handicap Championship 1<sup>st</sup> & 2<sup>nd</sup> Rounds

## July 4

Handicap Championship  
Final Round & Shootout

## July 11, 12 & 13

Three Day Member-Guest

## July 19 & 20

Senior Championship

## August 9 & 10

Professional's Cup  
(Weekend of the PGA Championship)

## August 23 & 25<sup>th</sup>

Club Championship First Flights and Up

## August 26 & 27

Medal Play Championship  
(Also Club Championship Qualifying Rounds)

## August 30 & 31

Championship Flight

## September 1

36-Hole Final

## September 6 & 7

Mixed Team Championship

## September 27

Three Club Tournament

## October 4 & 5

Fall Classic

## October 11

The Your Titleist's – In-A-Vice Classic  
12:00pm Shotgun followed by cocktails and awards

## October 25

Night of Champions Dinner

# 2014 Ladies Tournament Schedule (Weekends)

**May 3**

Opening Scramble

**May 24, 25 & 26**

The Memorial Tournament

**May 31**

Handicap Qualifier (Medalist)

**June 1**

First Round Matches

**June 7**

Third Round Matches

**June 8**

Final Round Match

**July 12**

Pink Ball Tournament

**July 26**

Seniors/Super Seniors Championship  
(1<sup>st</sup> Round)

**July 27**

Seniors/Super Seniors Championship  
(2<sup>nd</sup> Round)

**August 16**

Member-Member (1<sup>st</sup> Round)

**August 17**

Member-Member (2<sup>nd</sup> Round)

**August 25**

Pairings Listed for Club  
Championship

**August 30**

Club Championship  
(1<sup>st</sup> Round Matches)

**August 31**

Club Championship  
(2<sup>nd</sup> Round Matches)

**September 1**

Final Round Match(es)

**September 6 & 7**

Mixed Team Championship



# Upcoming Events

*Updated 3/28/14*



## April

- 4<sup>th</sup> Opening Cocktail Party-Lohrey/Levine
- 13<sup>th</sup> Palm Sunday Menu, a la carte, serving Breakfast Specials from 10am-2pm
- 19<sup>th</sup> Easter Egg Hunt and Lunch-Quinn/Levine



## September

- 1<sup>st</sup> Labor Day BBQ
- 27<sup>th</sup> Casino Night



## May

- 3<sup>rd</sup> Kentucky Derby-John & Karen Ventosa
- 11<sup>th</sup> Mother's Day Brunch
- 26<sup>th</sup> Memorial Day BBQ

## October

- 31<sup>st</sup> Halloween Party-Diane Cerniglia



## June

- 15<sup>th</sup> Father's Day BBQ
- 21<sup>st</sup> 80's Dance Party- John & Karen Ventosa

## November

- 22<sup>nd</sup> Blues Night
- 26<sup>th</sup> Pre-Thanksgiving Buffet

## July

- 6<sup>th</sup> Fireworks-Dick & Barbara Marx



## December

- 17<sup>th</sup> Children's Party with Santa
- 18<sup>th</sup> Member's Party
- 31<sup>st</sup> New Year's Eve Party

**Plus lots more...  
stay tuned!**

# OPENING COCKTAIL PARTY

*Friday, April 4<sup>th</sup> 6-8pm Live Piano Music featuring Frankie Keene*

## MENU

### Tabled:

Domestic and International Cheese Board with Fresh Fruit, Crudités, Dips,  
Bread and Crackers

### Passed

Crispy Risotto and Gorgonzola Cakes

Seared Beef Sirloin on Toast with Red Chimichurri

Smoked Salmon, Crème Fraîche, Lemon & Capers

Grilled Moroccan Spiced Chicken Brochette with Chili & Preserved Lemon Dip

Warm Goat Cheese and Caramelized Onion Tartlets

Shrimp Cocktail

Maryland Style Crab Cakes with Chipotle Remoulade

Only \$10.00++ pp

Drinks Charged Separately at Regular Club Prices.

Happy Hour Prices WILL be in affect!

If you are bringing a potential new member please specify that when making a reservation and there will be no charge for their food or drinks during the Cocktail Party. What a perfect way to showcase YOUR club!

PLEASE make your reservation by Wednesday, April 2<sup>nd</sup> by emailing  
[membership@dutchessgolf.com](mailto:membership@dutchessgolf.com) or call 845.452.3110 ext. 100.

*Regular Dinner will be served this evening so please make plans to stay.*

# Updated Palm Sunday & Easter Information

as of 3/28/14

*Due to member feedback and a meeting of the Social/Entertainment Committee, please note the following changes: There will be NO Easter Sunday Buffet – Regular Lunch Service will be from 11am-3pm.*

## **Sunday, April 13<sup>th</sup> - Palm Sunday**

We will have a special Palm Sunday a la carte Menu as well as our regular menu, serving from 10am-3pm. Please make reservations to ensure your table is ready for your arrival.

### *Entrees to include:*

Traditional Eggs Benedict served with Home Fries \$10.00

Smoked Salmon Eggs Benedict with Home Fries \$13.00

Omelets made to order with Home Fries & Toast \$8.00

Pancakes - Plain, Chocolate Chip, etc. served with Warm Maple Syrup & Whipped Butter \$6.00

Eggs any style with Home Fries & Toast \$4.00

Texas Style French Toast with Warm Maple Syrup & Whipped Butter \$6.00

Egg Sandwiches made your way, served with Home Fries \$6.00

Quiche Loraine or Spinach & Mushroom with a side salad \$8.00

## **Saturday, April 19<sup>th</sup> - Easter Egg Hunt**

11:00am – Easter Bunny will lead the children in a fun filled Easter Egg Hunt

Immediately following will be a light lunch buffet.

Soup  
Crudit  Platter  
Cesar Salad  
Tossed Salad

Grilled Chicken  
Pasta Plain or Tomato Sauce  
Chicken Fingers & French Fries  
Fruit, Cookies & Brownies

\$15.00 per adult ~ \$10 per child

Includes soft drinks, coffee, tea & ice tea

Reservations are a must. Please call 845-452-3100 x100 or email [membership@dutchessgolf.com](mailto:membership@dutchessgolf.com)

Please remember to bring Easter Baskets and Cameras!

This is a great day to bring your children, grandchildren, nephews, nieces etc. Bring your friends & neighbors also who you think might be great members  
Niki Quinn & Sarah Levine are the chairladies for this event.

# Easter Sunday Buffet

*Sunday, April 20<sup>th</sup>*

In an effort to try and please everyone, we WILL offer a buffet for Easter Sunday but only providing we receive 60 adult reservations by April 10<sup>th</sup>.

If we do not receive 60 adult reservations, we will offer a nice a la carte menu instead. Here are the details:

Reservations from 11:00am – 1:00pm

## **MENU:**

Egg Station – Chef making eggs and omelets  
to order including Eggbeaters

Bacon

Sausage

Home Fries

Challah French Toast with warm Maple

Syrup

Fruit Display

Soup du Jour

Tossed Salad

Caesar Salad

Rolls & Butter

Carving Station - Chefs carving; Country

Ham & Roast Beef with a delicious selection  
of side sauces Mediterranean Chicken

Salmon with Dill and Crème Fraiche over

Spinach

Penne a la Vodka

Pasta Primavera

Vegetable Medley

## **DESSERT TABLE:**

Apple Crisp

Brownies

Ice Cream

## **BEVERAGES INCLUDE:**

One Mimosa, Bloody Mary or similar cocktail

Juice

Soda

Coffee/Tea/Decaf

Please call 845.452.3110 ext. 100 or email [membership@dutchessgolf.com](mailto:membership@dutchessgolf.com) now to make your reservation.

\$28.00 Adults/\$14.00 Children 6-12/5 and under (no charge)

All food and beverage are subject to 18% gratuity and 8.125% sales tax



**WPDH**  
**COMEDY**  
**ALL STARS**

Hudson Valley Renegades Special Event

**TICKETS \$25 - PUB STYLE FOOD & CASH BAR AVAILABLE**  
**A RENEGADES PITCH FOR KIDS SPECIAL EVENT**  
**SPONSORED BY JONNA SPILBOR LAW**



Dave Saitzyk



Marion Grodin



Daniel McRitchie



Joey Gay

**SUNDAY APRIL 27**

**5PM AT DUTCHESS GOLF CLUB, POUGHKEEPSIE NY**

FOR TICKETS, CONTACT THE RENEGADES PITCH FOR KIDS OFFICE AT 845-838-0094 X231.

FOR MORE INFORMATION, CHECK OUT [HVBENEGADES.COM](http://HVBENEGADES.COM) OR [PITCHFORKIDS.ORG](http://PITCHFORKIDS.ORG)

JONNA SPILBOR LAW, DAVIS FURNITURE, GUARDIAN SELF STORAGE, WPDH