Fore and More

all Sin

The Manhattan Country Club will be hosting a special dinner menu on Saturday, February 13th and Sunday, February 14th from 5:30 to 8:30 pm. Let our private dining room and excellent staff provide a memorable Valentine's Day dinner for you and the ones you love. Look inside for more information!

February 2016

Contacts

Dave Kelley

General Manager



dave@themanhattancountryclub.com

Katrina Brooks

Office Manager & Membership Director



katrina@themanhattancountryclub.com

Chelsea Albrecht

Food & Beverage Manager



chelsea@themanhattancountryclub.com

Mark McKain

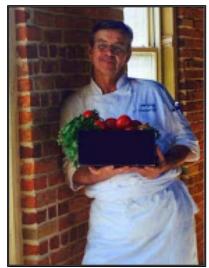
Grounds & Greens Superintendent



mark@themanhattancountryclub.com

John Kellogg

Executive Chef



chef@themanhattancountryclub.com

Golf Shop Phone (785) 539-6221

Club Phone (785) 539-7501

Cabana Phone (785) 539-9204

Maintenance Building (785) 539-4053

Fax (785) 539-0420

Scott Wempe

Head Golf Professional



scott@themanhattancountryclub.com

Membership Director

A great welcome to the month of February, as that means we are that much closer to being able to enjoy the longer days and warmth that Spring brings! February is extra special this year, because we will have a Valentine's Dinner option offered both the 13th and 14th of February, so remember to make your reservation for what fits your schedule best (or both)!

Our Centennial promotion is moving along nicely with new members joining from both the local area and some relocating from out-of-state joining growing businesses in our community. If you know of anyone interested in the many benefits that come with being a member of the Manhattan Country Club, send them my way or I can provide you with a promotional invitation packet. Let me know if there is anything else I can do for you.

Stay warm!

Katrina Brooks
Office Manager & Membership Director
katrina@themanhattancountryclub.com



• A TOUCH OF SERENITY •

Heath Shealy (407) 284-7545 heathshealy@att.net

Experience in: orthopedic/deep tissue, therapeutic, Swedish, Shiatsu, and Thai Yoga.



Julia Petersen
(808) 268-4375
book online at:

www.styleseat.com/juliapetersen

Experience in: Swedish, deep tissue, trigger point therapy, Shiatsu, LomiLomi, and prenatal and postnatal massages.

Like my Facebook page for coupons! www.facebook.com/juliapetersenmassage

WE WOULD LIKE TO WELCOME OUR NEW MEMBERS!

Dining

Quentin and Ilene Hurst

YCOF Social

Trina Harlow

YCOF Single YP Golf

James Wegner

YCOF Individual Regular Golf

Kendall McFall

Club XIX Hours

Breakfast

Sunday: 8:00 am - 1:00 pm

Lunch

Sunday: 11:00 am - 5:00 pm

Tuesday thru Saturday: 11:00 am - 5:00 pm

Dinner

Tuesday thru Saturday: 5:00 pm - 9:00 pm

Manhattan Room by reservation only, enjoying the same hours as Club XIX. Make your meal special with a spectacular cityscape view!

Golf Shop Hours

Monday: Closed

Tuesday thru Sunday: 9:00 am - dusk

Fitness Hours

Sunday and Monday: 6:00 am – 4:00 pm Tuesday thru Saturday: 6:00 am – 9:00 pm

KIDZ KLUB

SATURDAY, FEBRUARY 6TH AND FRIDAY, FEBRUARY 19TH

We would like to invite our members to relax while their kids are being entertained and participating in arts and crafts and watching family friendly movies from 5:00 pm to 9:00 pm. Due to safety concerns Kidz Klub is limited to kids between the ages of 2 and 12.

* If no reservations by 2 pm on the day of kidz klub, it will be cancelled.

PLEASE CALL
THE OFFICE TO
MAKE
RESERVATIONS!
(785) 539-7501

happy birthday!

1st- Susan Martin

2nd- Jan Morris

3rd- Laura McGary, Mitzi Eyestone

4th- Edward Seaton, Jason Shamburg, David Convy

5th- Trent Severs

6th- Harley Volkmann, Ethan Bernick

7th- Paul Miller, Rick Fulton

9th- Angie Roesler, Katie Philp, Megan Reichel, Kay Fiser

10th- John Young, Greg Willems

11th- John Walters, Tamara Burton, Verlla Coughenour

12th- Beth Neitzel, Ester Carpenter

13th- Dick Wertzberger, Lori Farley, Peter Dorhout

14th- Sylvia Walker, Thomas Hintz

15th- Larry Fox, Brad Johnson, Wade Jensik, Robert Haines

16th- Mary Jo Dlabal, Tom Carlin, Hank Doering, Sabrina Mann, Kathy Stevens

17th- Joe Jones, Duane McCoy, Nancy Wilson

18th- Jan Shaw, Janet Daniels

19th- Kathy Carlin

20th- Shon Robben

21st- Beth Kesinger, Melissa Legleiter, Bob Clore

22nd- Maryellen Beauregard, Lila Levin

23rd- David Soldan, Chardie Baird

24th- Jeffrey Kruse, Mary Giller

26th- B.L. Flinchbaugh, Dennis Mullin, Mark Grinter

28th- Brandy Veatch

Club XIX Weekly Specials

Tuesday:

Steak Night

Two 8 oz. sirloin steaks, your choice of sides, and starters for \$26.95.

Wednesday:

Lunch Burger Special Happy Hour

Drink and appetizer specials from 4:00 pm to 6:00 pm.

Thursday:

Fried Chicken Night

Chicken, mashed potatoes, gravy, peas, coleslaw, and biscuits served family style.

Adults: \$11.95 Kids: \$5.95

Friday:

Friday Afternoon Cocktails

Hors d'oeuvres and drink specials from 4:00 pm to 6:00 pm.

SAVE THE DATE!

February

6th – Kidz Klub 9th – Fat Tuesday Special 13th and 14th – Valentine's Day Dinner 19th – Kidz Klub 26th – Seafood Buffet

March

27th – Easter Buffet

April

13th - Chamber Business After Hours

Food & Beverage Information

With Spring fast approaching activities at the club will be gearing up and there are a number of great events coming up this February. Hopefully there is something for everyone!

Chef is creating unique burgers to feature on Wednesdays; please see our weekly email for the Wednesday Lunch Burger Special. Valentine's Day dinner is planned and the menu is set for two nights this year, featuring KSU Harpist, Victoria Floyd. With Mardi Gras fast approaching, to celebrate we will feature Cajun specials on Fat Tuesday, February 9th. The Lenten Season will follow so we will be featuring a fresh seafood special every Friday night. We have a grand seafood buffet planned for February 26th for everyone to enjoy. This night will only include the buffet, no dinner menu available. Please see the ad in this Fore & More for full menu and details!

Uncork and Unwind have been great successes due to active support from members. We hope to be offering a "Wine in the Pines" as soon as the weather permits. The club house staff really appreciates the support of the members in the extra activities that we offer. As always we are here at the club for you, so if there is anything we can do for you please don't hesitate to call or drop by.

Cheers,

Chef John

chef @themanhattancountryclub.com

Chelsea Albrecht

chelsea @themanhattancountryclub.com



Remember, the Club XIX menu can be ordered to go!

A Letter From Our Golf Professional

Ladies and Gentlemen,

The start of February is a great time to start looking at your equipment and figuring out what you might need or want for the upcoming season! It could be as simple as new grips, or a sleeve of new golf balls, a new set of clubs, or even a bag. This is also a great time to check out the new equipment for 2016. Special orders are always welcome!

There are still a lot of great deals to be had in the Pro-Shop. We need to make room for the new apparel in 2016, so stop in and get a steal on last year's merchandise.

The first week of February I will be in Florida for PGA School. Trust me, it is not as luxurious as it sounds. If you wish to contact me, feel free to e-mail me and I will get back with you by that night.

Hope all is well! I hope to see you soon!

Scott Wempe Head Golf Professional scott@themanhattancountryclub.com

Wednesday is Mah Jongg Day!





Dining in Club XIX at 12:00 pm Play begins at 1:00 pm

Come join the Mah Jongg ladies on Wednesday afternoons for food and play. We have three sets of tiles, enough for twelve ladies, but we highly encourage more to come and others to bring sets of their own! If interested contact either:

Sherry Butler slbutler@aol.com

Vera Hintz verahintzva@gmail.com

A Letter From Our Grounds Superintendent

Spring is just around the corner and nicer days are starting to pop up week by week. Hopefully these nice days will stick around for the entire month of February, leading all the way to spring. Other than the weather, our work on the course is going as planned with tree removal and typical course maintenance. As weather permits we will be adding sand to all of our bunkers so they will be ready for the upcoming season. Here shortly we will be looking to increase our staff size. Servicing all the equipment is going as scheduled and will be ready for the upcoming season.

Please take advantage of any nice days during this winter golf season and we all hope to see you on the course.

Golf Course Superintendent,

Mark McKain Grounds Superintendent mark@themanhattancountryclub.com

Cold Bar

Oysters on the Half Shell Cocktail Shrimp Crab Salad Lobster Bisque

King Crab Legs with Drawn Butter
Warm Spiced Peel and Eat Shrimp
Southern Fried Catfish with Hush Puppies
Clams with White Sauce Over Pasta
Prime Rib of Beef Au Jus
Parsley New Potatoes
Buttered Corn on the Cob
Country Style Green Beans
Tossed Green Salad
Cole Slaw
Fruit Salad

Desserts

Carmel Crunch Cake Cheesecake Double Chocolate Cake Lemon Meringue Pie

\$36.95 Adults, \$18.50 Children 6-12, Free for 5 or Under children

With the exception of the seafood buffet, no other food service will be available after 5:00 pm.



Valentine's Day Dinner

SATURDAY, FEBRUARY 13TH AND SUNDAY, FEBRUARY 14TH FROM 5:30 - 8:30 PM

First Course

Popcorn Lobster

Rich sweet lobster meat lightly breaded and flash fried served with a chipotle Aioli and lemon dust

or

Foie Gras

Pan seared with candied garlic Brioche toast and black berry jam with baby greens

Second Course

French Onion Soup

Classic French onion soup topped with Gruyere cheese and broiled till bubbly

or

Sweetheart Salad

sweet cherry tomatoes, candied walnuts, and dried cranberries, a blend of crisp baby greens with sliced English cucumbers, dressed with house made chardonnay vinaigrette

Third Course

Grouper

Pan seared grouper with citrus and candied kumquat glaze, fennel, apple, and honey with butter poached potatoes

\$34

Filet Mignon

Pan seared and roasted 8oz filet, presented with smoked tomato demi-glace, tomato horseradish chutney, roasted garlic whipped potatoes and fresh vegetable

\$44

Double Chop

White Maple Farms premium double thick cut pork chop rubbed with southwestern spices and char grilled, served with black bean and roasted corn salsa and yellow rice \$34

Dessert

Passion Duo or Opera Cake





Dear Members:

Thank you for the response to the survey sent out in early January. The Board of Directors and I have spent several hours during our Strategic Planning session reviewing the responses and we now have a better understanding of the Members' feeling on a variety of topics. The department heads and I are in the process of making some menu and operational changes to address some of the opportunities.

We have several great events coming up in February starting with our Fat Tuesday celebration on the 9th, Valentine's Day Dinner offered on the 13th and 14th and the ever popular Seafood Fest on the 26th. Chef will also be featuring Fresh Fish Fridays all through Lent, so please plan to come and enjoy.

The days are already starting to get longer with an increase of sunshine and shortly we'll all be out on the links enjoying a great round of golf. Mark says the course has come thru the winter so far in great shape and his crew has had a chance to do a lot of work getting ready for the upcoming season. March 10th is the opening meeting for Men's Golf and the season will be under way. I can't wait!!

Our Centennial Membership campaign is almost sold out on the 25 new members who can join for the \$100 initiation fees and no dues until April. Please tell your families, friends, and associates that time is running out to take advantage of this great offering and they should contact us ASAP to enjoy this great savings. Don't forget, you'll also enjoy either a lower dues category or amenity package by sponsoring a new member. If you have someone in mind that you'd like for us to follow up with, please let me know.

Thanks again for your continued support and I look forward to seeing you around the club. If there is anything we can do to make your visit more pleasurable, please don't hesitate to let us know.

Respectfully,

Dave Kelley General Manager



February Calendar

Closed 12:00 pm Bridge Afternoon Day Dinn	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Closed Proshop Closed Proshop Closed Proshop Closed Tuesday Closed Proshop Closed Tuesday Special! 14 15 16 17 Valentine's Closed Ends Club XIX Closed Proshop Closed Tuesday Special! 16 17 Valentine's Closed Ends Club XIX Closed Proshop Closed Proshop Club XIX Closed Proshop		1	2	3	4	5	6
Proshop Closed Happy Hour 4:00 - 6:00 pm Fried Chicken Night			Steak Night			Afternoon	5:30 - 9:00 pm
Club XIX Closed Proshop Closed Closed Proshop Closed Close		_		4:00 - 6:00	Chicken	4:00 - 6:00	5:30 – 9:00 pm
Closed Proshop Social F&B Ends Ends Proshop Closed Proshop Proshop Closed Proshop Proshop Closed Proshop Proshop Closed Proshop Proshop Proshop Proshop Proshop Proshop	7	8	9	10	11	12	13
Proshop Closed Special! Happy Hour 4:00 - 6:00 pm Social F&B Ends Club XIX Closed Proshop Closed					Bridge	Afternoon	Valentine's Day Dinner 5:30 – 8:30 pm
Valentine's Day Dinner 5:30 – 8:30 pm Social F&B Ends 22 23 Club XIX Closed Proshop Closed Proshop Closed		•		4:00 - 6:00	Chicken	4:00 - 6:00	•
Valentine's Day Dinner 5:30 – 8:30 pm Social F&B Ends Proshop Closed Ends 22 23 24 25 26 27 Club XIX Closed Proshop Closed Closed Proshop Closed Close	14	15	16	17	18	19	20
Social F&B Ends Proshop Closed Proshop Proshop Closed Proshop			Steak Night			Afternoon	
Club XIX Closed Proshop Closed Closed Proshop Closed Closed Proshop Closed Closed Closed Proshop Closed Closed Proshop Closed Club XIX Closed Proshop Closed Club XIX Closed Proshop Closed Club XIX Closed Proshop	Social F&B	_		4:00 - 6:00	Chicken	4:00-6:00 pm	
Club XIX Closed Proshop Proshop Closed Proshop Right Rappy Hour 4:00 – 6:00 pm Bridge Chicken Chicken Night Seafood Buffet Proshop	21	22	23	24	25	26	27
Proshop Closed 28 Golf F&B Ends Club XIX Closed Proshop Closed Proshop			Steak Night			Afternoon	
Golf F&B Ends Club XIX Closed Proshop		_		4:00 - 6:00	Chicken	Seafood	
Closed Proshop	28	29					
	Golf F&B Ends						
		_					



Wealth Management & Trust Services

A DIVISION OF CENTRAL NATIONAL BANK

At the Wealth Management & Trust Services division at Central National Bank, we believe you deserve to have it all. We offer a full range of financial services to meet your changing needs.

- Retirement Planning
- Investment Planning
- Risk Management
- Estate Planning
- Trust Services
- Education Services
- Farm Management



Brian L. Fehr Vice President & Trust Officer

1403 College Avenue PO Box 969 Manhattan, KS 66502 (785) 323-4027 (Direct) (888) 262-5456 ext 4027 (Toll Free) Brianf@centralnational.com Centralnational.com

Securities offered through the Wealth Management & Trust Services division are not insured by Central National Bank, the FDIC or any other government agency, are not deposits or obligations of Central National Bank, are not guaranteed by Central National Bank, and are subject to risks, including the possible loss of principal.





- Phone System for Business
- Voicemail/Auto Attendant
- Voice/Data Wiring Solutions
- Video Surveillance Cameras
- Offer savings on phone bills

Tom Boller, President 785-776-4429 Ext 131

tboller@tpcks.com

www.TPCKS.com

Founded in 1982