



Fall Newsletter

President's Message by Don Tomasulo

**CLUB STAFF
MAY BE
REACHED BY
DIALING
684-3700**

Raymond Tugend, PGA
General Manager Ext 11

Brad Bund
F&B Director Ext 17

Mike Dziabo, PGA
Head Golf Professional
Ext 15

Lisa Buseck
Accountant Ext 12

Paige Snyder
Catering Director Ext 13

Phil Schneider
Pool Director Ext 24

Mark Dinsbier
Facilities Maint. Ext 18

Jesse Adams
Executive Chef Ext 21

Liz Osucha
Admin

Gary Powers
Superintendent
684-3725

**AFTER HOURS
PLEASE DIAL
EXTENSION 22
FOR THE GRILLE
BAR**

It's hard to believe it's fall and the golf season is almost over. Life goes fast and that is why it is so important to enjoy every day and take advantage of our beautiful course and all our Lancaster membership has to offer.

My tenure as president is at its end. It's been an honor and privilege to serve you and work side by side with the dedicated volunteers of the Lancaster Board of Directors. Everyone may not agree with our decisions, but I will testify that every member has one goal in mind, and that is to make LCC the best club we can be.

The last 2 years have been quite a challenge. Huge changes in the club/restaurant scene. The flood, Mark Maier's departure, the search and transition to Ray, not to mention the financial situation of the club. I would personally like to thank Ray, Lisa, and Brad for their daily help. Mike Dziabo and Gary Powers are the best in the business. To our entire Lancaster team, thank you for your support and kindness.

Despite our challenges, Lancaster continues to thrive. I congratulate our new Board Members and wish the entire board nothing but success in the coming year. Remember, we are a member owned club and are all in this together, so please support the board going forward.

I look forward to teeing off with a clear mind and not worried about the cost of fries....



A MESSAGE FROM THE GENERAL MANAGER—RAY TUGEND, PGA



Dear Valued Members:

I always take some time in the fall to sit back and reflect on the wonderful joys in my life. Lancaster Country Club has certainly been one of them. Since March I have had a heck of a ride getting to know the members and how this club operates. While nothing in life is perfect I could not be more proud of where we are today as compared to March. The team worked extremely hard and overcame many obstacles along the way. It is without question that this club has turned the tide and is moving in the right direction from a business standpoint. I want to thank you all for your feedback as I know change is never easy. Our goals still remain the same, provide a great experience each and everyday for all members and guests. This will continue to be our focus moving into the offseason.

Part of our plan this offseason is to provide the members with a reason to come to the club. I am hopeful that we can put together fun nights where you find value and can use your club throughout the winter. One of our plans is to develop a simulator golf league, corn hole tournaments and dart events. This will be laid out and announced in the coming weeks. Paige Snyder has plans for a Paint Night, Santa Brunches and much more. Chef Jesse is designing a signature event to host 12-20 members for a private Chef's Table. The entire team is dedicated to providing 12 months of usage so even when the snow flies your club is still alive and vibrant.

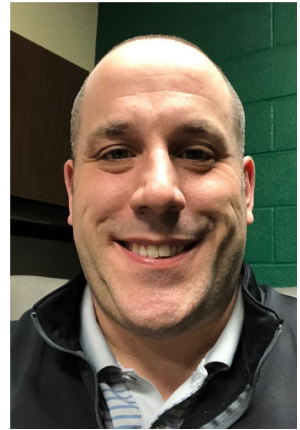
I look forward to seeing you all soon at the club.

Sincerely,

Ray Tugend

FOOD & BEVERAGE—BRAD BUND

Greeting from the F&B Department. The entire team is excited to present to the members a brand new fall menu. While most of the menu is new we have left some of the club favorites on as well. This menu will be complimented by weekly specials which will highlight the culinary skills of our kitchen staff.



Finally, with a new menu rollout comes the perfect opportunity to train our front of house staff. This will take place Monday, October 2nd. It is a extremely specific and detailed training that I plan to continue building on throughout the winter months. All of us hope you enjoy the new menu and provide us feedback. Listed below are some of our new items including a much wider variety of Gluten Free Options.



NEW MENU ITEMS

Appetizers

Buffalo Chicken Wing Dip

House made Chips 12

Sweet Potato Bites 

*Shaved sweet potato topped with a cashew and
sundried tomato tapenade 10*

Baked Polenta Fries 

Garlic tomato sauce 10

Pork Parmesan Cups

Crispy parmesan cups with frisee and spicy pulled pork 10

Salads

Autumn: *Mixed greens, pear, apple, bacon, dried cranberries, pecans, feta, lemon poppyseed dressing 11*

Quinoa : *Whole grain quinoa, cucumber, bell pepper, red onion, broccoli, tomato, lemon vinaigrette 11*

Shrimp Salad: *Baby Gem Romaine, shrimp, celery,
carrot, onion, egg, mayo 14*

Sandwiches

Beef on Weck

Red eye au ju, horseradish cream sauce 12

Cubano

*Sliced ham, pork loin, Swiss cheese, pickle chips,
honey mustard on Cuban bread 12*

Nashville Hot Chicken

*Kenpie mayo, house pickles, hot sauce,
open faced on white bread 13*

Chickpea Sunflower 

Gluten free bread, avocado, red onion, tomato, lettuce 13

Ultimate Grilled Cheese

*Gruyere, White Cheddar, tomato, roasted garlic,
Bacon, and Granny Smith apples 11*

NEW MENU ITEMS

Entrees

Meatloaf: *House made served with smashed potato, gravy, southern style greens 18*

Nana's Meatball: *Sicilian style red sauce, mega meatball over pasta 16*

Thanksgiving Dinner: *Roasted turkey, raspberry apple stuffing, sweet potato mash 18*

Squash Trio : *Butternut squash steak, pickled spaghetti squash, squash puree, tomato puree, rainbow chard, tomato chili oil, grapefruit jalapeno syrup, citrus salt 18*

Italian Shrimp & Grits: *Creamy sweet potato polenta, Asiago cream, Cajun shrimp with Italian sausage 26*

Stir Fry: *Squash, sunflower seeds, onion, tri-color bell peppers, Asian pear 18*
Add Chicken or Pork Loin 8

Chicken a la King: *Carrots, peas, potato, chicken topped with biscuits 16*

Sea Bass: *Sweet potato mash, fried chard, pine needle glaze 28*

Tomahawk Frites: *22oz ribeye, hand cut French fries, tomato puree, cranberry reduction 39*



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- Golf Outing
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- Graduation
- Communion Party

at Lancaster Country Club

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CATERING DIRECTOR—PAIGE SNYDER



Know someone who is planning an event. At Lancaster Country Club we are now implementing an Event Referral Program. If you refer a friend or family member to host their event here, we will give you a 5% Club Credit that will go towards your monthly statement. A max value of \$250.00. Please see me for more information.

Recently Engaged, or know someone who is? Lancaster Country Club's Bridal Open House will be held on November 18th from 12-3pm. This is a free event for Brides and their families to try our cuisine and drinks, along with meeting Local Vendors. Please RSVP to 716-684-3700 ext. 13 today!

Lancaster Country Club

PACKAGES
STARTING AT
\$39.00 PP

CALL

716-684-3700 EXT. 13

FOR MORE DETAILS



Priore Photography

YOU'RE INVITED TO

Lancaster Country Club's Bridal Show

Sunday, November 18th, 2018 12:00PM-3:00PM

This is A Free Event

Join us for Free Food & Drinks, Local Wedding
Vendors & Raffles.

PLEASE RSVP TO Paige Snyder at
716-684-3700 ext. 13 or
psnyderlcc@outlook.com!



BOARD OF DIRECTORS ROOM

WE ARE PLEASED TO ANNOUNCE THAT THE BOARD OF DIRECTORS ROOM HAS BEEN UPDATED TO ACCOMMODATE MEMBERS DURING FULL FACILITY EVENTS ON SATURDAYS THIS FALL. THERE WILL BE A LIMITED MENU OF SMALL PLATE ITEMS AVAILABLE AND FULL BAR SERVICE. THE NORMAL HOURS WILL BE 12PM TO 5PM!

Lancaster CC Thanksgiving Catering Order Form

QUANTITY	ITEM	PRICE	TOTAL
_____	Whole Turkey 15 lbs.	\$45.00 (Feeds 8-10 w/Gravy)	_____
_____	Whole Turkey 25 lbs.	\$60.00 (Feeds 12-16 w/Gravy)	_____
_____	Butternut Squash Soup	12.00 (Quart feeds 4)	_____
_____	Classic Stuffing	\$12.00 (Quart feeds 4)	_____
_____	Raspberry Apple Stuffing	\$14.00 (Quart feeds 4)	_____
_____	Mashed Potatoes	\$19.00 (Half Pan feeds 10-12)	_____
_____	Sweet Potato Mash	\$24.00 (Half Pan feeds 10-12)	_____
_____	Squash	\$12.00 (Quart feeds 4)	_____
_____	Green Bean Casserole	\$14.00 (Quart feeds 4)	_____
_____	Homemade Cranberry	\$6.00 (Quart)	_____
_____	Extra Gravy	\$6.00 (Quart)	_____
_____	Apple Cobbler	\$26.00 (Feeds 6-8)	_____
_____	Pumpkin Pie	\$20.00 (Feeds 6-8)	_____
		Total:	_____
		Tax:	_____

Member Name: _____ Charge Total: _____

Member Number: _____

Order must be received by Wednesday the week before Thanksgiving. Orders can be picked up Thanksgiving Day between 9am-11am. Any questions, please call Brad at extension 17.
All orders will be applied towards your Food and Beverage Minimum.

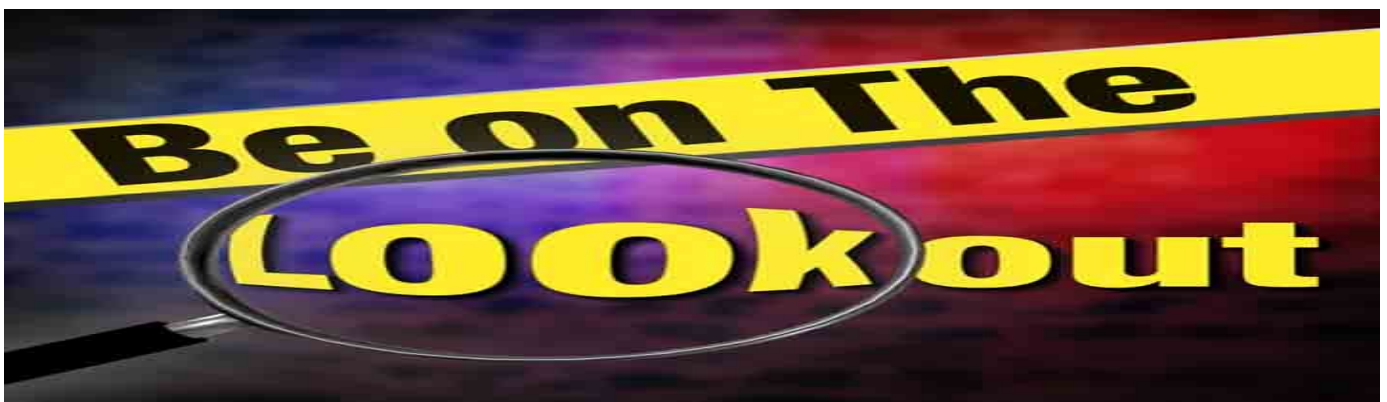
HELLO!

New Members!

Ben Abbate—Junior Executive

Matt Weinberg—Junior Executive

BILLS SEASON IS HERE! DRINK AND GAME-DAY SPECIALS WILL BE AVAILABLE EVERY SUNDAY DURING THE GAME!



PLEASE BE ON THE LOOKOUT FOR THE PRE-PAID DUES LETTER. IT WILL BE SENT OUT IN A SEPARATE MAILING THE FIRST WEEK OF NOVEMBER. CONTACT LISA FOR PAYMENT ARRANGEMENTS!

Head Golf Professional—Mike Dziabo, PGA



News from the Golf Shop

Congratulations to the following Members for the following events:

Women's Fall Harvest

OVERALL WINNERS	Kim Nowicki/LuAnne Costrino	62
FLIGHT 1 WINNER	Margarita Hannah/Darcy DiGiacomo	67
FLIGHT 2 WINNER	Mary Ann Metzgar/Kathy Jerzewski	65
9-HOLE WINNER	Nicole Smykowski/Rachael Sponholz	39

Men's Fall Harvest

OVERALL WINNERS	Dave Kulbacki/Michael Grace	59-63 122
OVERALL 2 nd PLACE	Dan Garigen/Aaron Williamson	60-64 124
OVERALL 3 rd PLACE	Josh Lowe/Alex Bencini	60-65 125
FLIGHT 1 WINNER	John Franco/Rob Farolino	63-63 126
FLIGHT 2 WINNER	John Puleri/Bill Schutt	64-62 126
FLIGHT 3 WINNER	Dave Wagner/Alex Lindauer	69-62 131

October is upon us and now is the time to use up any remaining credit book you may have won throughout the season. Deadline to use golf shop credit is Sunday October 14th, 2018. October 14th is the last day for locker room shoe service. If you need any assistance in the locker room after this date, please contact the golf shop. October 28th is the last day for bag room storage, pull cart storage and cleaning service. Please make arrangements to have all bags and pull carts removed from bag storage by deadline date. Golf bags and pull carts left after the October 28th deadline will be charged a monthly storage fee until picked up.

Tee times and tee time policy restrictions end on Monday October 15th. The last day for handicap posting in the GHIN computer is Wednesday October 31st. If you golf in "year around" golf areas, Florida, NC, SC, etc.. you still need to post these scores to your GHIN handicap.

Fall Guest Rates will begin on Wednesday October 3rd and run through the remainder of the golf season. The Fall Guest Rate will be \$40.00 per player. The fee is for walking or riding. Demo Clubs are due back to the golf shop. We are now in the process of returning all clubs to our vendors to receive a credit. All demo clubs not returned to the shop will be billed to your member account according to our demo sign out log.

The turkey trot cross country event is now sold out and we have a waitlist!! If you are interested in playing, please sign up on the waitlist. With the event weeks away still, the weather forecast comes out and player schedules may change allowing for cancellations. Thank you for the great participation again this year.

Please note the golf shop hours for October:

Monday	8am to 12pm
Tuesday – Friday	8am to 5:30pm
Saturday – Sunday	7am to 5:30pm

Mike Dziabo, PGA
Director of Golf
mike@lccny.com



Superintendent—Gary Powers

Update from Grounds

This past month we aerified our fairways which will help start the process of recovery. The weather also looks like it will finally turn into our favor to help push recovery too. Cooler night time temperatures will help ease the stress put on the existing grass and will help push new growth into areas that are weak. We will address any area that we feel needs additional attention in the month of October.

This upcoming winter we will continue doing tree work on the course off a tree list that was approved by the board. There are several other trees that need to be added to the list for numerous reason like; the either the emerald ash borer, playability, or the tree is in severe decline. The areas of concern are the mass planting of blue spruce between holes 5 & 8, the oak behind seven green, and the ash trees on 11, 14 and 15 just to name a few. I will tour the course with the greens committee chair to point out all the trees that are in question and have him take the list to the board for their approval.

Gary Powers

Golf Course Superintendent

A Message from Mary Ellen Puleri

As our golf season for this year comes to a close, I would like to thank all the women that participated in leagues and the many association events we planned over the past few months. The 2 and out league had a great turn out and we welcome those who are “graduating” to the 9 hole league next year.

The Fall Harvest was a lot of fun and let us congratulate LuAnne Costrino and Kim Nowicki as our winners. We had a terrific attendance that day in spite of the more than fall-like weather. Kathy J and Mary Ann Metzgar coordinated a 9 hole and 18 hole flight that brought many new members together for this end of season finale.

I would also like to thank the board members from this past year for their efforts and energy as we tried to offer new ideas while maintaining tradition.

Sincerely,

Mary Ellen Puleri



OCTOBER 2018

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 <i>Clubhouse Closed</i> <i>Course Closed Event</i> St. Mary HS Match 3:30 TT	2 Men's Fall League Week 6 4:00 PM SG St. Mary HS Match 3:30 TT	3	4 Depew HS Golf 3:15 PM	5	6 <i>Closed for Dinner - FF</i> 2:00 PM 7:00 AM - 4:00 PM B.L.
7 7:00 AM - 8:00 PM B.L.D	8 Columbus Day Course Open <i>Clubhouse Closed</i>	9 11:00 AM - 8:00 PM, L.D	10 11:00 AM - 8:00 PM, L.D	11 11:00 AM - 8:00 PM, L.D	12 11:00 AM - 9:00 PM, L.D	13 <i>Closed for Dinner - FF</i> 2:00 PM 7:00 AM - 4:00 PM B.L.
14 Last Day for Tee Times	15 <i>Clubhouse Closed</i>	16 <i>Clubhouse Closed</i>	17 11:00 AM - 8:00 PM, L.D	18 11:00 AM - 8:00 PM, L.D	19 11:00 AM - 9:00 PM, L.D	20 <i>Closed for Dinner - FF</i> 2:00 PM 9:00 AM - 9:00 PM B.L.D
21 Turkey Trot 10:00 AM SG	22 <i>Clubhouse Closed</i>	23 <i>Clubhouse Closed</i>	24 11:00 AM - 8:00 PM, L.D	25 11:00 AM - 8:00 PM, L.D	26 11:00 AM - 9:00 PM, L.D	27 <i>Closed for Dinner - FF</i> 2:00 PM 9:00 AM - 9:00 PM B.L.D
28 9:00 AM - 8:00 PM B.L.D <i>Kid's Halloween Party</i> <i>Full Facility</i> 11:00 AM Clubhouse open 3:00-8:00PM	29 <i>Clubhouse Closed</i>	30 <i>Clubhouse Closed</i>	31 Halloween 11:00 AM - 8:00 PM, L.D			

NOVEMBER 2018

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 4:00 AM - 8:00 PM, L.D	2 11:30 AM - 8:00 PM, L.D	3 9:00 AM - 2:00 PM B.L <i>Closed for Dinner FF</i>
4 Daylight Saving	5 <i>Clubhouse Closed</i>	6 <i>Clubhouse Closed</i>	7 <i>Clubhouse Closed</i>	8 Paint and Sip 6:00-8:00 PM	9 11:30 AM - 8:00 PM, L.D	10 9:00 AM - 8:00 PM B.L.D
9:00 AM - 8:00 PM B.L.D				15 4:00 AM - 8:00 PM, L.D	16 11:30 AM - 8:00 PM, L.D	17 9:00 AM - 8:00 PM B.L.D
11 Veterans Day	12 <i>Clubhouse Closed</i>	13 <i>Clubhouse Closed</i>	14 <i>Clubhouse Closed</i>	22 Thanksgiving Pick up	23 11:30 AM - 8:00 PM, L.D	24 9:00 AM - 8:00 PM B.L.D
9:00 AM - 8:00 PM B.L.D				29 <i>Clubhouse Closed</i>	30 11:30 AM - 8:00 PM, L.D	
18 Lancaster Bridal Open House 12:00-3:00 PM	19 <i>Clubhouse Closed</i>	20 <i>Clubhouse Closed</i>	21 <i>Clubhouse Closed</i>			
9:00 AM - 8:00 PM B.L.D						
25	26 <i>Clubhouse Closed</i>	27 <i>Clubhouse Closed</i>	28 <i>Clubhouse Closed</i>			
9:00 AM - 8:00 PM B.L.D						
				4:00 AM - 8:00 PM, L.D	11:30 AM - 8:00 PM, L.D	

DECEMBER 2018

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1 Closed for Dinner - FF 9:00 AM - 2:00 PM B.L.D
2 9:00 AM - 8:00 PM B.L.D	3 Clubhouse Closed	4 Clubhouse Closed	5 Clubhouse Closed	6 4:00 AM - 8:00 PM, L.D	7 11:30 AM - 8:00 PM, L.D	8 Closed for Dinner - FF 9:00 AM - 2:00 PM B.L.D
9 9:00 AM - 8:00 PM B.L.D	10 Clubhouse Closed	11 Clubhouse Closed	12 Clubhouse Closed	13 4:00 AM - 8:00 PM, L.D	14 11:30 AM - 8:00 PM, L.D	15 Member Holiday Party 6:00-11:00PM
16 Santa Brunch 11:00 AM 9:00 AM - 8:00 PM B.L.D	17 Clubhouse Closed	18 Clubhouse Closed	19 Clubhouse Closed	20 Holiday Luncheon 11:30 AM - 2:00 PM 4:00 AM - 8:00 PM, L.D	21 Holiday Luncheon 11:30 AM - 2:00 PM 11:30 AM - 8:00 PM, L.D	22 9:00 AM - 2:00 PM B.L
23 Dinner: 4:00 - 8:00 PM 9:00 AM - 8:00 PM B.L.D	24 Christmas Eve Clubhouse Closed	25 Christmas Day Clubhouse Closed	26 Clubhouse Closed	27 Dinner: 4:00 - 8:00 PM	28 Dinner: 4:00 - 8:00 PM	29 9:00 AM - 8:00 PM B.L.D
30 9:00 AM - 8:00 PM B.L.D	31 New Year's Eve					9:00 AM - 8:00 PM B.L.D



New Member Mixer

October 19th
5 - 7 pm



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Food, Drink
& Raffles

Meet the Lancaster Team
along with our New
Members

RSVP to 716-684-3700



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Contact Information

Michele Pellette

716-400-4698

mpellette@gmail.com

snowman on wood





Kid's Halloween Party
Sunday, October 28, 2018 at 11:00 AM

Kid's and Adult Buffets, Pumpkins for the kids
Hayrides, Petting Zoo, and Kids Crafts

Kid's Buffet (ages 4-10) \$15.95++ per child

Green Goblin Punch, Mummy Graveyard,
Chicken Fingers, Pizza Logs
Dessert: Worms in the Dirt Cupcakes

Adult Buffet (ages 11 and up) \$19.95++ per person

Chicken Pot Pie, Meat Loaf, Loaded Mashed Potatoes, Seasonal Vegetable, Chef
Salad
Dessert: Carrot Cake

Come in Costume! Guests Welcome!
Hosted by The Millers



Member Holiday Party
Saturday, December 15

6:00PM- Hors D'oeuvres & 1 Hour Open Bar

7:00PM- Plated Dinner Served

8:00PM-11:00PM- Dancing and NY Rockin Revue

Menu:

Handpassed - Lamb Lollipops, Caprese Skewers
Arancini.

Served Dinner- Seasonal Salad
Surf & Turf Duet with a Filet & Lobster Tail
Chef Choice Dessert

\$49.99 ++ Per Person

Call 716-684-3700 to reserve your spot!





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