

Lancaster Country Club



September 2017

September Hours of Operation

BUSINESS OFFICE: Monday - Friday 8:30 am - 4:30 pm

GRILL ROOM
Monday: Closed

Tuesday through Thursday: 11:00 AM - 8:00 PM
Serving Lunch and Dinner

Friday: 11:00 AM - 9:00 PM serving Lunch and Dinner
Saturday : 7:00 AM - 9:00 PM Serving Breakfast, Lunch, and Dinner
Sunday : 7:00 AM - 8:00 PM Serving Breakfast, Lunch, and Dinner

GOLF SHOP
Monday: Closed
Tuesday - Sunday: 7:00 am - 6:00 pm
[*Bag & Cart service until dusk]

HALFWAY HOUSE
Tuesday - Friday: 9:00 AM - 7:00 PM
Saturday & Sunday: 7:00 - 7:00 PM

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CONGRATULATIONS TO OUR QUARTERLY HONOREES!



MEMBER OF THE QUARTER
JERRY KIEFFER, JR

EMPLOYEE OF THE QUARTER
CONNOR SMITH



EMPLOYEE OF THE QUARTER
CRAIG BLACKBURN

EMPLOYEE OF THE QUARTER
ROBERT "BUBBA" GAY

Candidates for LCC Board of Directors

An election will be held on September 24, 2017 for three (3) positions on the Board of Directors. The nominees are:

Gary Nowak
William Schutt
David Wagner

Additional nominations may be considered by petition bearing the signatures of at least 25 voting members and will be accepted by the Board until September 4, 2017.

Staff and Phone Extensions

Club House	(716) 684 - 3700
Director of Catering	Lisa Alessi ext. 13
Office Manager	Lisa Buseck ext. 12
General Manager	Mark Maier ext. 11
Office & Reservations	Judy Jacobi ext. 10
Main Bar	Paul Adamczak ext. 22
F & B Director	Tony Cancilla ext. 21
F & B Manager	Jennifer Loncz ext. 26
Executive Chef	Emanuel Figueroa ext. 17
Grounds Super	Gary Powers 684-3725
Building Super	Mark Dinsbier ext.18
Pro Shop / Tee Times	683-1854
Head Golf Professional	Mike Dziabo ext. 15
Asst. Golf Professional	Brad Hill, TJ Pezzulo
Swim Director/Pool	Phil Schneider 206-0046
Halfway House	334-2609

President's Message by Don Tomasulo

It is hard to believe we are approaching the final Quarter of the golf season. I would like to thank Mike Dziabo and his team for running another great season of golf leagues. Congratulations to all our flight and overall winners. As we enter the Fall season, it looks like the weather is finally cooperating, so get out and play. The best thing we can all do to help our club is to participate and use the club. Bring friends out to play the course and have dinner, participate in events like the upcoming Harvest, and for the good of the club, please keep your bill current. Our elections for the Board are coming up September 24th. Thank you to Bill, Dave and Gary, who have stepped up to participate. Those who are eligible...show your support by coming out to vote.

MEMBERSHIP NEWS

Lancaster Country Club welcomed the following new members in August:

Lori Stilwell and Bob Anderson, Dr. William and Mary Ellen "Emmy" Hartrich, David and Michelle Lyman, and Joshua Lowe

Thank you to the following members for their membership referrals in August:

Don Tomasulo, Anthony Battaglia, Nick Aquino, Joseph Foy, Joshua Lowe, and Rod Jerzewski

Manager's Notes by Mark A. Maier

Our new Fall membership offer premiered in August, and now that September is here, LCC focuses its' full attention on the Fall Membership drive. Our most successful campaigns have been a team effort by members, managers, and staff. Looking back over the past five years, our members have provided us with an above-average number of membership referrals for a club of its' size, and a good number of them became our new members. One of the most appealing aspects of the private country club experience, is having friends and family members join you to share and enjoy their love of golf and our beautiful course. Thank you for doing such an awesome job of forwarding their names!

Some of our newer members may not realize how simple the process of referring a new member truly is. While our members have a proven record of referring qualified, interested new golf members, and have shown that they themselves are excellent ambassadors of the club, we strive to make the process even easier for you. Let us do the legwork! All we ask is that, if you think of someone you know who likes to golf – it can be a business associate, or a social acquaintance, just forward us the name and contact information and we'll begin the following process:

- * We will send your friend or associate an invitation to membership with a current membership offer and expiration date. We then give it a week or so to see if we receive any reciprocity from the prospective member.
- * If we don't hear from them, we will call to introduce ourselves and discuss the invitation to membership and address any questions. At this point we will attempt to schedule a tour and meeting with us which lets us assess their interest level.
- * After conducting a tour showing all aspects of the club, we spend time discussing the costs and commitment.
- * From that point, the prospect may request to play the course with an Ambassador of the club, or attend a social event or have dinner. Throughout this process we will communicate with you on the status and ways to help. Sometimes the prospect is interested, but the timing isn't right for them. We won't keep bothering them with a hard sell - but we will keep them in mind and e-mail the new offer to them in the spring. That's all there is to it!

Thank you for your past and future investment in your club. If you have any question or names of people you know who love golf, or would like to take up the sport, feel free to contact me. Mark Maier: mark@lccny.com, 716-684-3700 extension 10.

Course Update by Gary Powers

Greens – Aerification on greens took place on August 23rd. We are currently mowing and rolling them as they continue to heal in. We will continue lowering the height of cut on greens as they continue to heal back in. Then, based on the way the greens are progressing, they should return to the height of cut previous to the aerification by September 6th. We will hold that height of cut through late September and then start raising the height to prepare them for winter. Greens have performed well with the new fertilization program we instated on them this year. We will continue this program next year as the results are exactly what I was looking for.

Rough – We started to aerify sections of the rough on 5, 8, 12 and 13. We will be seeding these areas to help them recover from the flood damage we received. Please consider these areas 'ground under repair' until they are fully grown in.

Fairways – We will verticut fairways later this month, which is another process to remove the thatch from them. As we keep reducing the thatch that has built up, fairways will not only perform better throughout the year, but they will need less water to do so. Thatch binds water in it which prevents it from getting into the soil. By lowering the amount of thatch, irrigation will become more efficient. We have started to dry down which you may have noticed on some of our tree-lined fairways. For example, the edges on #1 and into the fairway are off color. The reason for this is the tree roots are out competing with the turf for water. If we were water the fairway enough to keep these edges green, the middle of the fairways would be unplayable. This form of watering will continue without risking turf loss on fairways.

Tees – We will begin to aerify tee decks next week. We will pull plugs, verticut, top-dress and overseed them when we do.

Gary Powers, Golf Course Superintendent



**LANCASTER
COUNTRY CLUB**

2017 Fall Membership Offer

You are invited to join us in membership
Choose the Golf Membership Offer that's right for you!

**We are offering a special Fall incentive
for Primary A and Junior Executive Golf memberships
at Lancaster Country Club**

One Year Plan

(12 months paid dues)

\$3,000.00 Initiation Fee*

- ◇ Membership Privileges upon enrollment
- ◇ No monthly operational assessment until January 1, 2018
- ◇ No monthly membership dues until January 1, 2018
- ◇ No food and beverage minimum spending requirement until January 1, 2018
- ◇ 2017 and 2018 individual season cart passes

Three Year Plan

(36 months paid dues)

\$1,000.00 Initiation Fee*

- ◇ Membership Privileges upon enrollment
- ◇ No monthly operational assessment until January 1, 2018
- ◇ No monthly membership dues until January 1, 2018
- ◇ No food and beverage minimum spending requirement until January 1, 2018
- ◇ 2017 and 2018 individual season cart passes

Limited memberships available!

Call Mark Maier today: 684-3700 extension 10

***Current, active members leaving another local club
will receive 50% off the initiation fee**

OFFER EXPIRES SEPTEMBER 30, 2017

News from the Golf Shop

Congratulations to our tournament winners in August:

Women's Championship

Overall Champion: Robbie Puszcz 86-98 184
1st Flight Gross: Margarita Caballero Net-Mary Ellen Puleri
2nd Flight Gross: Andrea Sapone Net-Jane Riordan

Women's League Champions:

Division 1: LuAnne Costrino and Kim Broadbent
Division 2: Fran Skretny and Nancy Reukauf

Wm's President's Cup Champion: Mary Ellen Puleri

Junior Club Champion: Curtis Petschke

Men's Championship

Overall Champion: Derek Roller 70-73 143
Runner-Up: Andrew Romano 74-70 144
1st Flight Gross: Rob Farolino Net: Jeff Brown
2nd Flight Gross: Tim Grady Net: Russ Miller
3rd Flight Gross: Kevin McCarthy Net: Ted Michalski

Men's League Champions: Joe Heim and Joe Ligammare

Men's President's Cup Champion: TBD

Governor's Cup Champion: Dennis Michalski

Schaefer Cup Champions: James Houser and Jim Sabo

Please check your schedule to see if you are able to play in the following upcoming events:

Ladies' Fall Harvest
Men's Fall Harvest
The Clambake
The Turkey Trot

Sunday, September 10th
Friday, September 15th and
Wednesday, September 20th
Saturday, October 28th

11:30 AM Shotgun Start
Saturday September 16th
Max 144 players for this event
10:30 AM SG, Max 80 players

Fall League and High School Matches

Tuesday afternoons/evenings will be closed after 1:30 PM. Any tee times teeing off before 1:30 PM will be fine as you just need to be off hole #11 by 3:30 PM:

The regular men's league has finished for the season. They are rolling out a fall league which you may have seen advertised that will be on Tuesday nights. They started on Tuesday August 29th and will run through Tuesday October 3rd. It will be a 4pm start time each week. They will play holes #2-#10 each week. Earlier in the year, the Board approved for Depew High School to play their matches at LCC. In addition to other dates, Depew will also be on these Tuesdays running September 5th through October 3rd. The Depew team will play holes #1, #11-#18 on the Tuesdays with the Fall League. Depew starts basically when the buses arrive from school 3:15-4:00 PM. Once they start they will use the tee for about an hour to get everyone out on the course. If you have any questions, please call or email the golf shop. I have the complete Depew HS and St. Mary's HS golf schedules for your review.

A reminder that all pro shop credit from tournament and league winnings must be used by **Sunday, October 15th, 2017**. Weekend tee times will begin at 7:00 AM starting Saturday, September 9th. Demo Clubs are due back to the golf shop no later than Sunday, Sept. 17th. We must have all demo product returned in hand to our vendors by October 1st to receive a credit. All demo clubs not returned to the shop by Sept. 17th will be billed to your member account according to our demo sign out log. See you at the Club!

Mike Dziabo, PGA
Head Golf Professional
mike@lccny.com

Depew HS

Tuesday, Sept. 5 th	Match
Tuesday, Sept. 12 th	Match
Tuesday, Sept. 19 th	Match
Thursday, Sept 21 st	Match
Tuesday, Sept 26 th	Match
Tuesday October 3 rd	Match

St. Mary's HS

Wednesday, Sept. 6 th	Match
Wednesday, Sept. 13 th	Match
Wednesday, Sept. 27 th	Match



**2017 Men's League
Champions:
Joe Ligammare
& Joe Heim**

F & B News

As the season begins to wind down we are going through some major changes in the Food and Beverage department. Five months ago, when I accepted this position, the ultimate goal at hand was quite simply to make things better. Although I do believe we have made many strides in the right direction, it is really difficult to implement too much change in the peak season. Our focus has been to keep the ship afloat. Now that things are calming down and we have hired an outstanding Executive Chef in Manny Figueroa, as well as some other really talented chefs, things can finally start to take shape. We are focusing on the "back to basics" approach with our staff and are implementing training that will grow into a much better customer service experience. After twenty five years of working in this industry, I am more than confident that our efforts will be successful. Change is not easy, but it is, however, necessary to take this department to the next level. Quality, timeliness of service and an incredible customer service experience are now pushed to the forefront as we look forward to showing you how good we can truly be. Thank You.

Tony M. Cancilla, Food and Beverage Director/ Senior Executive Chef

Executive Chef *Manny Figueroa*

I would just like to take a moment to thank everyone for the warm welcome I have received in my first few weeks here at Lancaster Country Club. I have had the opportunity to meet and talk to some of you and look forward to catching up with the members that I have not met. I'm very happy to be here and excited about being your chef. I look forward to the positive changes to come. My goal is to deliver quality and consistency with every dish. We are building an incredible team that will deliver. Thank you.

Your Executive Chef, Emanuel Figueroa

Food and Beverage Manager *Jennifer Loncz*

With fall slowly approaching, we still have some great events coming up at the club! Please come join us for BOGO appetizers on Thursdays, as well as our draft and bottle beer for \$2 and our house wines for \$3. With chillier weather beginning, warm yourself up with a bottle of Greg Norman Cab-Merlot, our monthly wine special for September. Looking forward to seeing you! Happy Fall!

Catering Corner *by Lisa Alessi*

Welcome to autumn! It's not too early to think about holiday gatherings. We can accommodate any size party. Please call soon to reserve your room and remember that members receive 10% off any banquet package! See the Holiday flyer attached!

SEPTEMBER "THROWBACK" SPECIALS

Featured Lunch Special

Steak in the Grass Sub.....\$9.95

Steak, Provolone, spinach, mushroom, onion and our house-made steak sauce aioli on a sub roll

Half Priced Appetizer (Dinner only)

Blackened Shrimp.....\$16 \$8

3 Grilled Shrimp on a Cucumber slice, Guacamole, Micro Greens, Roasted Red Pepper Coulis

Featured Dinner Special

Tortellini Chicken Alfredo.....\$14

Tri-color Tortellini, Broccoli, Tomato, Grilled Chicken

Featured Wine Special: Greg Norman Cabernet Merlot \$7 Glass / \$20 bottle

Thursday, Saturday, & Sunday: 25% off wine bottles all day

Thursday & Saturday: \$3 House Wine & \$2 Draft or Bottled Beer

Golfer's Lunch Special: Saturdays and Sundays 11:00 AM-4:00 PM

Cheeseburger or 2 Hot Dogs, Chips, Cookie, Soda or Draft/Bottle Beer \$7.99++ Substitute Wine \$8.99++

Thursdays and Saturdays: BOGO Appetizers (Dinner only)

Golf Shop Throwback Special

Buy 4 clothing pieces for \$100+tax. Buyers Club Members Buy 5 clothing pieces for \$100+tax

**Sale does not include any Rain Gear Pieces or Donald Ross Clothing.*

Festive Holiday Parties at

LANCASTER COUNTRY CLUB

CALL TODAY TO SCHEDULE YOUR HOLIDAY EVENT! 716-684-3700

HOLIDAY COCKTAIL PARTY

3 hour Call Bar
Cheese, Fruit and Vegetable crudités
(first hour)

Hand passed Hors d'œuvres
(first and second hour)

- Crab Cakes
- Chicken Wellington
- Potato Pancakes, crème fraiche, caviar, scallion
- House mozzarella, Prosciutto, Basil and Tomato
- Roasted vegetable Quiche with Goat Cheese
- Carved top round of Beef

Dessert Station *(third hour)*
Assorted holiday cookies, mini pastries
served with Coffee and Tea

\$32 per person *plus sales tax and gratuity*

HOLIDAY BUFFET PACKAGE

4 hour Call Bar
Cheese, Fruit and Vegetable crudités
(first hour)

Dinner Buffet

- House salad with rolls and butter
- Roasted Broccoli
- Chef carved Smoked Turkey, with pecan sauce
- Chef carved double smoked Ham
- Sliced Beef Top Round
- Choice of Roasted or Whipped Potatoes
- Choice of Penne al Forno or Silk and Satin Pasta

Dessert Station
Assorted Holiday Cookies
Served with Coffee and Tea

\$37 per person *plus sales tax and gratuity*

HOLIDAY PLATED DINNER

4 hour Call Bar

Cheese, Fruit, and Vegetable Crudités *(one hour)*

Hand passed Hors d'œuvres: *(Choice of three, one hour)*

Crab Cakes ◊ Chicken Wellington

Potato Pancakes with crème fraiche, caviar, and scallions

House-made Mozzarella with Prosciutto, Basil and Tomato

Roasted Vegetable Quiche with Goat Cheese

Dinner Service

Choice of Caesar or House Salad with warm Rolls and butter

Selection of three entrees for guest to choose from:

Filet Mignon with house demi-glace ◊ Horseradish Salmon

Frenched Chicken Breast with chicken glaze and herb butter

Pan seared Chilean Sea Bass with Romesco sauce

Grilled NY Strip Steak with maître d'hôtel butter

^{pork} Tenderloin with Shitake and Apricot demi-glace

Chicken en crouete with mushroom artichoke béchamel

Choice of Asparagus or Roasted Broccolini

Choice of Potato:

Roasted Garlic Whipped Potatoes or Herb Roasted Red Potatoes

Dessert *(Choice of one)*

Cheesecake with macerated Strawberries

Apple Crisp a la Mode

Chocolate Peanut Butter Cake

Holiday Cookies, Coffee and Tea Station

\$52 per person *plus sales tax and gratuity*

Women's Association News by Mary Ellen Puleri

I would like to congratulate all those that participated in the Wednesday Night Ladies League and our extended Two and Out League. This is a fine example of the camaraderie and friendly competition that members can experience at LCC.

I would also like to thank those that joined us for our "Lancaster 9" Ladies Guest Day held on August 17. For some of you, I know that it was your first time playing in a guest day event. We hope you had a good time and will be joining us again.

There is one remaining golf event planned for the season; the Women's Fall Harvest on September 10. It is followed by our Closing Dinner on October 5. Board elections will also be held at the closing dinner and there are 3 candidates running for 2 open positions. An email was recently sent to the association members introducing the candidates and it is posted in the ladies' locker room. The candidates are:

**Janel Farolino
Donna Orlando-Martin
Mary Ellen Puleri**

Please remember to cast your vote. If you cannot attend the dinner, absentee ballots will be available in the office by Monday, September 18th.

As the season draws to a close, we are also looking for candidates for the Mary Mateczun Award. Mary Mateczun was a valued member of the club and truly demonstrated all that is great about LCC. Mary's welcoming spirit and outgoing nature is still remembered by many today. She worked tirelessly to encourage both new and existing golfers to participate in both golf and social events. If you have a candidate that you would like to recommend for this award, please submit their name along with a few comments on how they demonstrate the traits of collaboration, friendliness and encouragement. It can be placed in the suggestion box in the ladies locker room. Candidates for consideration will be accepted until September 30 and the winner will be announced at the Closing Dinner.

Thank you for an enjoyable season!

Mary Ellen

WOMEN'S FALL HARVEST

SUNDAY, SEPTEMBER 10th

TWO PERSON TEAMS TRIPLE CROWN FORMAT

11:30 AM Shotgun Start

Holes #1-6 Scramble #7-12 Alternate Shot #13-18 Pinehurst

**\$20 inclusive per person includes 18 holes of Golf with cart
Dinner, Ice Tea, Lemonade and snacks at the Halfway House**

4:00 PM Dinner with Member Charge Bar

**Chef's choice Fall Salad with Nuts and Fruit
with choice of dressing and Rolls with butter**

Beef Noodle Soup, Vegetable Lasagna

Spanish Chicken and Rice, Cornbread

Dessert: Warm Apple Tarts ala mode, coffee and tea

Sign up in the Golf Shop by 5:00 PM Wed. Sept. 6

HOSTS - CANDACE KELLEY & MARGARITA CABALLERO



MEN'S FALL HARVEST



FRIDAY & SATURDAY, SEPTEMBER 15th & 16th

Two Person Teams: Member/Member or Member/Guest

**\$175.00 inclusive per person, includes Golf, Cart, Trophies and Prizes
(Additional cost for side games - available at registration) plus Food & Beverages listed below**

Host: Terry Reese Sign up in the Golf Shop by 5:00 pm Sunday, Sept. 10th 683-1854

**FRIDAY, September 15, 2017
Shamble Format**

**Registration and Grill-out Lunch
Clubhouse - 10:30 am - Noon**

Hamburgers, Grilled Chicken Breasts
Italian Sausage with peppers and onions
Rolls and condiments, Saratoga Chips
Cole Slaw, Sweet Potato Salad
Cookies, Brownies, Ice Cream Novelties

Noon Shotgun Start

**Beverages and Snacks
on the Course both days**

**Appetizers on the Clubhouse Patio
\$15.99++ per person for Spouses and Guests**

Friday Soup and Salad Bar
Chicken Wings, carrots and dip
Assorted Pizza, Banana Pepper Mac n Cheese
Meatballs and Pasta Marinara
Carved Top Round of Beef and Smoked Turkey
Rolls and condiments

Cash/Member Charge Bar available

**6:00 - 7:30 pm
Chipping and Putting Contests**

**SATURDAY, September 16, 2017
Partner's Better Ball Format**

9:00 - 10:30 am - Breakfast Buffet

Crème Brulee French Toast, Toaster Station, Fresh cut Fruit
Made to Order Omelet station, Scrambled Eggs
Home Fries, Bacon, and Sausage
Carved Ham and Corned Beef, Coffee and Juices

10:30 am Shotgun Start

Beverage Station, Chips and Fruit at the Halfway House

6:00 pm - 1 hour call bar and hors d'oeuvres

Fruit, Vegetable and Cheese Display
Hand-passed Chef's choice hors d'oeuvres

7:00 pm - Couple's Dinner Dance

Bar service - Member Charge

**Wild Mushroom Soup, Fall Harvest Salad with rolls and butter
All entrées will be plated with Chef's Choice vegetable and side dish**

Entrée Choices:

1. Stuffed Pork Loin
2. Stuffed Red Snapper with Crab cakes
3. Vegetable Lasagna

Dessert: Grilled Bananas Foster with Coffee and Tea

**DJ George Campbell playing Dance music
from 8:00 PM - Midnight**

**Spouse/S.O. or Guest Spouse/S.O. attending Dinner Dance
add \$35++ per person**

**To make entrée choices and reserve your table for the Saturday Dinner Dance
please call Lisa Alessi at 684-3700 extension 13**



09-20-2017

CLAM BAKE GUEST DAY



NOON SHOTGUN

**This event is always a sell-out. As a result
the LCC cancelation policy is in effect***

FORMAT: 90% Handicap, 1-2-3 Better Ball Format

\$115++ per person includes:

18 holes of Golf* with Cart, and Prizes

***each Foursome requires at least one guest**

11:00 am Deli Lunch

**Hamburgers, Turkey Burgers, Pork Loin, Crab Dip, Seafood Pasta Salad
with Tarragon Dijonnaise, Grilled and Chilled Balsamic Vegetable Salad**

Beer and Soda on the Course

Seafood Extravaganza and Carving Station

Complimentary Refreshments 5:00 - 7:00 PM

DINNER MENU

New England Clam Chowder

Raw, Steamed, and Casino style Clams

Crab Clusters, Crab Cakes, and Peel and Eat Shrimp

1/4 Marinated Grilled Chicken, Baked Beans and Corn on the Cob

White Cheddar Bechamel Mac and Cheese with Banana Peppers

Chef-carved Roast Turkey and Roast Beef with rolls

Apple Crisp and Bread Pudding served with Coffee and Tea

Sign up in the Golf Shop or call: 683-1854 by September 13th*

***Any player who cancels their reservation after September 13th at 6:00 pm
will be subject to an event charge on their member account.**

MEN'S SCRATCH INVITATIONAL

September 22 & 23, 2017

Two Person Teams: Member/Member or Member/Guest
\$130.00 per Team

Includes Golf, Cart, Friday Lunch, One hour Open Bar and Light Buffet
plus Golf Shop Gift Certificates for overall and flight winners.

New This Year!

First round scores will be used to determine Flights. Number of Flights
is based on number of teams entered. All Flights pay out the same

No Handicap - Scratch only! Blue Tees both days

Friday, September 22

11:30 am Lunch Buffet

Hamburgers and Hot Dogs, two Deli Salads, Potato Chips
Cookies and Brownies. Includes Iced Tea and Soda

1:00 pm Shotgun Start. *Partner's Better Ball format*

After Golf: One hour Open Bar and Light Buffet:
Chicken Wings served with carrots, celery, and blue cheese
Mini Beef on Weck sandwiches, Assorted Pizzas

Saturday, September 23

8:00 am Tee Time Start. *Partner's Better Ball format*

Tee times determined by Day 1 score

Register in the Golf shop by 5:00 pm September 15th

HOSTS: John Daughton, Mike Dziabo





Women's Association Fall Dinner and Elections

THURSDAY, OCTOBER 5, 2017

Annual Meeting * Election Results * Awards Presentation

- 5:00 PM Women's Board Elections
5:30 PM Member Charge Bar with Wine Specials
Cheese and Vegetable display
6:30 PM Dinner with Entrée Choices (price to be announced)
1. Vegetable Lasagna
 2. Petite Beef Filet with Peppercorn Cream Sauce
 3. Herb Crusted Salmon

All entrees include House Salad, Rolls and Butter
Roasted Red Potatoes, and Seasonal Vegetables

Dessert: Apple Crisp and Ice Cream with Coffee or Tea

Please respond with your Entrée choice by September 28 to 684-3700

HOST: ELLEN PARKER LINES

**SAVE THE DATE!
THROWBACK
THURSDAY
OCTOBER 19, 2017**

Beer Tasting

Oktoberfest Buffet
menu and pricing coming soon

**Hot Pretzels and Cider
Served Fireside**

**One Hour Open Bar
Pot of Gold Drawing**

Guests Welcome!
Reservations: 684-3700



BEER 101

by Don Tomasulo



8th Annual



Saturday, October 28, 2017

10:30 AM Shotgun Start

Format: 4-person Scramble, Cross-Country Style setup

Open to any member of the club and their guests

Entry Fee: Members: \$25.00++ Guests: \$30.00++

Fee Includes: Golf*, Turkey Lunch after golf, and Prizes!

Gross and Net Champions will be awarded!

Incomplete Teams will be paired up by the Golf shop

*Cart fees: \$10.00 per person (9 hole tournament rate) for those without a season pass

MENU

Cream of Broccoli Soup, Rolls and Butter, and Harvest Salad
(with apples, onion, aged cheddar, purple cabbage, carrots and Concord grape vinaigrette)

Carved Turkey (White and Dark meat) and Ham
Whipped potatoes with pan gravy, Stuffing with dried cranberries
Roasted spaghetti Squash with Brown Sugar

Dessert: Pumpkin and Apple Pies

Don't miss out on the fun! Sign up early - always a sell-out!

Limited to the first 80 players who sign up

Due to course set-up the course is closed to play until tournament ends

Sign up in the Golf shop no later than Friday, October 20th 683-1854



Kid's Halloween Party
Sunday, October 29, 2017 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 Dogs, Ants on a Log
Witch Fingers (Cheese Sticks)**

Clementine Pumpkins and Banana Ghosts

Chicken Fingers, Cheeseburgers, Pizza Slices

Dessert: Graveyard Pudding and Witch Cupcakes

Adult Buffet (ages 11 and up) \$17.95++ per person

Chef Salad, Turkey Chili, Rolls and Butter

Chicken and Biscuits, Beef Roll-ups, Vegetable Lasagna

Mashed Potatoes and Gravy, Glazed Carrots

Dessert: Pumpkin and Apple Pies

Come in Costume! Guests Welcome!
Hosted by The Millers

BIG G ROOFING & SIDING, LLC

6495 Transit Rd · P.O. Box 68 Bowmansville, NY 14026 · 684 - 3288

RICK JASON

WNYRIC@MSN.COM

864-8930



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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<h1>SEPTEMBER</h1>					1 11:00 AM - 9:00 PM <small>Pool open 11:30 AM-8:00PM</small>	2 <i>Closed for Dinner</i> 7:00 AM - 4:00 PM B,L <small>Pool open 11:30 AM-8:00PM</small>
3 <small>Pool open 11:30 AM-8:00PM</small>	4 Labor Day Course Open Grillroom open 7am-6pm LAST DAY POOL <small>Pool open 11:30 AM-8:00PM</small>	5 DHS match Men's Fall League Wk 2 of 6 4PM SG 11:00 AM - 8:00 PM	6 SMHS match 11:00 AM - 8:00 PM	7 11:00 AM - 8:00 PM	8 Couple's Night Out 5:30 PM SG 11:00 AM - 9:00 PM	9 <i>Closed for Dinner</i> <i>Outside Event</i> 7:00 AM - 4:00 PM B,L
10 Women's Fall Harvest 11:30 AM SG 7 AM - 8 PM B,L,D	11 <i>Clubhouse Closed</i> <i>Course Closed Event</i>	12 DHS match Men's Fall League Wk 3 of 6 4PM SG 11:00 AM - 8:00 PM	13 SMHS match 11:00 AM - 8:00 PM	14 11:00 AM - 8:00 PM	15 Men's Fall Harvest Day 1 Noon SG <i>Grillroom Closed</i>	16 Men's Fall Harvest Day 2 10:30 AM SG <i>Grillroom Closed</i>
17 7 AM - 8 PM B,L,D	18 <i>Clubhouse Closed</i> <i>Course Closed Event</i> DHS- putting green	19 DHS match Men's Fall League Wk 4 of 6 4PM SG 11:00 AM - 8:00 PM	20 Clam Bake 11:00 AM - 8:00 PM	21 DHS match 11:00 AM - 8:00 PM	22 Scratch Invitational Day 1 11:00 AM - 9:00 PM	23 Scratch Invitational Day 2 <i>Closed for Dinner</i> <i>Outside Event</i> 7:00 AM - 4:00 PM B,L
24 BOD Election 7 AM - 8 PM B,L,D	25 <i>Clubhouse Closed</i> <i>Course Closed Event</i>	26 DHS match Men's Fall League Wk 5 of 6 4PM SG 11:00 AM - 8:00 PM	27 SMHS match 11:00 AM - 8:00 PM	28 11:00 AM - 8:00 PM	29 11:00 AM - 9:00 PM	30 <i>Closed for Dinner</i> <i>Outside Event</i> 7:00 AM - 4:00 PM B,L
1 7:00 AM - 7:00 PM B,L, Dinner 4-7 PM	2 <i>Clubhouse Closed</i>	3 Men's Fall League Final Wk 4PM SG 11:00 AM - 8:00 PM L,D	4 11:00 AM - 8:00 PM L,D	5 <i>Women's Closing</i> <i>Dinner & Election</i> 11:00 AM - 8:00 PM L,D	6 11:00 AM - 9:00 PM L,D	7 <i>Closed for Dinner</i> <i>Outside Event</i> 7:00 AM - 4:00 PM B,L
8 7:00 AM - 7:00 PM B,L, Dinner 4-7 PM	9 <i>Clubhouse Closed</i>	10 11:00 AM - 8:00 PM L,D	11 11:00 AM - 8:00 PM L,D	12 11:00 AM - 8:00 PM L,D	13 11:00 AM - 9:00 PM L,D	14 <i>Closed for Dinner</i> <i>Outside Event</i> 7:00 AM - 4:00 PM B,L
15 Last Day - Tee Times 7:00 AM - 7:00 PM B,L, Dinner 4-7 PM	16 <i>Clubhouse Closed</i>	17 11:00 AM - 8:00 PM L,D	18 Paint Night 11:00 AM - 8:00 PM L,D	19 Throwback Thursday Oktoberfest / Beer 101 11:00 AM - 8:00 PM L,D	20 11:00 AM - 9:00 PM L,D	21 <i>Closed for Dinner</i> <i>Outside Event</i> 7:00 AM - 4:00 PM B,L
22 7:00 AM - 7:00 PM B,L, Dinner 4-7 PM	23 <i>Clubhouse Closed</i>	24 11:00 AM - 8:00 PM L,D	25 11:00 AM - 8:00 PM L	26 11:00 AM - 8:00 PM L,D	27 11:00 AM - 9:00 PM L,D	28 Turkey Trot 10:30 AM SG 7:00 AM - 9:00 PM L,D
29 Kid's Halloween Party 11:00 AM Dinner 4-7 PM	30 <i>Clubhouse Closed</i>	31 11:00 AM - 8:00 PM L,D	<h1>OCTOBER</h1>			

COUPLE'S NIGHT OUT
SEPTEMBER 8, 2017
5:30 PM SHOTGUN START

Fun Golf Format:

Couples Step-Aside 9-Hole Scramble

Forward Gold and Silver tees used

Fun, non-competitive format allows all skill levels of golfers to participate. From never played to beginner to established golfers with a handicap, everyone is welcome! You should only play with the same couple once per season. If you do not have a couple to golf with the golf shop will pair you with another couple.

*Deadline to sign up in the Golf Shop
is September 6th*

Golf Fee:

\$10 per member couple for prizes & those with a season cart pass

\$30 per member couple for prizes and cart fees

\$35 per guest couple for prizes and carts

Staying for Dinner?
Call 684-3700 for reservations!