

# Fall Newsletter

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

Raymond Tugend, PGA General Manager Ext II

Mike Dziabo, PGA Head Golf Professional Ext 15

Lisa Buseck Accountant Ext 12

Paige Snyder Catering Director Ext 13

Teresa Eyring Banquet Manager Ext 20

Alexis Schmitz Dining Room Manager Ext 17

Greg Kwiatek Ext 21 Executive Chef

Dominic Candalaria Facilities Maintenance 684-3700

Gary Powers Superintendent 684-3725

AFTER HOURS PLEASE DIAL EXTENSION 22 FOR THE GRILLE BAR





## Kids Halloween Party SUNDAY, OCTOBER 27TH, 2019 AT 11:00AM

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

#### Kids Buffets (4-10) - \$15.95++ Per Kid

Finger Hot Dogs, Dino Nuggets, Quesadilla Pumpkins, Ghost Pizza, Witches Brew Punch, and Spooky Desserts!

#### Adult Buffet ( 11 & Up) - \$19.95++ Per Adult

Carved Pork, Glazed Carrots, Sweet Mashed Potatoes, Meatloaf, Fall Salad, Pumpkin Bread Pudding

### Come in Costume, Guests Welcomed!

Call 716-684-3700 ext. 13 to RSVP



## PRESIDENT'S MESSAGE

October is here and another golf season is wrapping up, but there are a couple more tournaments to be played. During the Buffalo Bills bye week on 10/13, we will have another par 3 tourney and the annual Turkey Trot will be held on 10/26. There are still a few spots available so call the pro shop and save your space now! There will be gross & net prizes for both events which means all skill levels are welcome.

It also important to remember that LCC is open year round. As some days become unplayable, remember that we do have a golf simulator that will be opening again. Plenty of great events including Halloween & Christmas parties are available for families with kids. Chef Greg prepares one of the best Friday night fish fries in Buffalo. We hope that there is a reason for every member to stop by the club when not playing golf. If you have ideas of events that you would like to see added to the calendar, feel free to email (president@lccny.com) me and share your thoughts.

LCC just completed the board of directors' election. Michael Donnelly, Mike Piccillo, & Dan Fetes have been elected to serve 3 year terms on the board. John Puleri & Candace Kelley have finished their terms and I would like to thank them for their time & dedication to serving LCC. Please remember that LCC is a member owned club and board members take time out of busy schedules. The board is always trying to work in the best interest of the club.

As I write this, the Buffalo Bills are headed to the bye week at 4-1 and the Buffalo Sabres are 2-0. It is always more fun to watch these games with friends. The games are always on at LCC. Come by the club to cheer on our hometown sports teams.

Best Wishes,

David C. Wagner President, LCC

Recipes from Sous Chef Chris

#### **Balsamic Maple Vinaigrette**

1/2 cup Balsamic Vinegar
1/4 cup Maple Syrup
2 tsp Dijon Mustard
1 Cup Extra Virgin Olive Oil
Pinch Salt
Pinch Black Pepper

Place vinegar, maple syrup, Dijon mustard, salt and pepper into a blend. Pulse to combine. Add EVOO in a steady stream with blender on low to emulsify.

Served best on salads or pork

#### Chicken Noodle Soup

1 White Onion 4 Celery Stalks 3 Carrots 2 Quarts Chicken Stock 1/2 Pound Chicken Breast 1 Cup Pasta of your choice 1/2 tsp Cumin 1/2 tsp Tumeric 1/2 tsp Oregano 2 tbsp EVOO

Dice carrots and onions then place into sauce pan on medium high with EVOO. Once onions are translucent add diced celery. Cook for 3 minutes. Add chicken stock and bring to a boil. Once boiling add in diced chicken, spices and noodles turning heat down to a simmer. Cook for approximately 25-30 minutes.





## **Raymond Tugend, PGA**

Dear Lancaster Members,

First and foremost I want to thank all of the participants who helped make the 2019 tournaments a huge success. We had record numbers in many of the events which always makes for a more exciting time. Now that the main golfing season has come to an end please remember that the simulator will be available at the end of October. The rates will remain the same as in 2018, \$10 per player per hour. Once tee times are over you will be able to book the simulator via the online reservation system. Hours will be announced in the coming weeks. One new amenity will be the addition of a cooler of beverages located at the entrance of the simulator room. This will be used on the honor system.

Another great option for meeting your minimums will be the second year of Tapas Thursday's in the Directors Room. Chef Greg and his team will produce a fun and unique menu each week for your enjoyment. This will begin in November. Throughout the remainder of October we will be hosting many full facility events on Saturdays. Once again the Directors Room will be available for drinks, lunch menu and to watch your favorite college football team play. Typical hours will be 2 PM to 8PM.

Finally, in November we will once again be looking for pre-payment of 2020 membership dues. These monies are extremely important for the Club to start the new year off in a good light. As usual the Board of Directors will be putting together a very nice incentive for paying early. Also, we hope to have more information regarding the re-finance of the M&T Loan as both Dave Wagner and Dan Garigen have been working diligently in getting a deal complete, thank you for your efforts.

I hope to see you all at the Club in the very near future.

Sincerely,

Raymond Tugend, PGA

#### News from the Golf Shop

Congratulations to the following Members:

#### Women's Fall Harvest

OVERALL WINNERS	Donna Harris/Maria Kunkemoeller	62
FLIGHT 1 WINNER	Sarah Daughton/Janel Farolino	68
FLIGHT 2 WINNER	Marie Ulrich/Karen Miller	75
9-HOLE WINNER	Marie Keane/Elaine Nuara	40
Men's Fall Harvest		
OVERALL WINNERS	Dave Palumbo/Tom Pantera	62-63 125
OVERALL 2 <sup>nd</sup> PLACE	Gary Nowak/Dennis Michalski	62-63 125
OVERALL 3 <sup>rd</sup> PLACE	Tony Renkas/Mike Drennen	63-62 125
FLIGHT 1 WINNER	Keith Junik/Gary Junik	62-64 126
FLIGHT 2 WINNER	Justin Smykowski/Matt Ehmann	66-62 128
FLIGHT 3 WINNER	Joe Weisbeck/Scott Ludwig	68-66 134

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 13<sup>th</sup>, 2019. October 13<sup>th</sup> 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. Sunday October 27<sup>th</sup> 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 27<sup>th</sup> deadline will be charged a monthly storage fee until picked up.

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

Fall Guest Rates began on Wednesday October 2<sup>nd</sup> 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:

Mondays	Closed
Tuesday-Friday	8:00am-5:30pm
Saturday & Sunday	7:00am-5:00pm

See you at the Club!

Mike Dziabo, PGA Director of Golf

#### Alexis Schmitz—Dining Room Manager

We would like to welcome Alexis Schmitz to our club as the new dining room manager. Alexis has been in the restaurant and events industry for 8 years. She graduated from Lancaster High School, and has a bachelor's degree from The State University of Brockport in Hospitality and Event Management. Alexis has worked as a manager at The Botanical Gardens, The Conference and Event Center in Niagara Falls, The Double Tree by Hilton, Brierwood Country Club, and most recently Osteria 166. Some of you may recognize Alexis from working with us last summer as a server in the Grille Room.

"I am very excited to be back at Lancaster Country Club! I believe dining is more than a meal, but an experience! My goal is to create a first-class atmosphere in our dining room, by delivering the highest level of service possible! Please do not hesitate to contact me with any thoughts or recommendations, I am here to service you, the members!" - Alexis Schmitz



\$50.00 ++ Per Person

716-684-3700 ext.13 or paige@lccny.com



716-684-3700 ext 13



### BREAKFAST WITH SANTA December 22nd. 2019 - 11:00am

HOLIDAY CRAFTS, COOKIE DECORATING, A VISIT FROM SANTA AND LIVE ENTERTAINMENT BY JEFF MUSIAL AND HIS EXOTIC ANIMALS!

Қ108 8ЩФФ8Ф: CHICKEN FINGERS MAC & CHEESE FRENCH TOAST STICKS EGGO WAFFLES POP TARTS! \$14.95++ ପଡିଏଥିଟ ୫ଏମ୍ଟେମ୍: FRUIT & PARFAITS FRENCH TOAST BACON & SAUSAGE SCRAMBLED EGGS BREAKFAST POTATOES \$23.95++

GUESTS ARE WELCOMED! PLEASE BRING A SMALL WRAPPED GIFT WITH YOUR CHILDS NAME WRITTEN ON IT HOSTED BY: KAREN & DAVID MILLER

RESERVATIONS REQUIRED: CALL 716-684-3700 EXT. 13 BY DECEMBER 18TH!



FRIDAY, NOVEMBER 8TH

## Kids care available in the directors room from 6-9pm.

Crafts, Games and Movies! Kids menu available on member account

> CALL PAIGE AT 716-684-3700 EXT. 13 TO RESERVE YOUR CHILDS SPOT!

## **Thanksgiving To Go**

#### \$19.00 ++/person

Orders due by Thursday, November 21<sup>st</sup>. Please contact Paige Snyder by phone at (716) 684-3700 x13 or by email at paige@lccny.com.

All orders must be picked up on Wednesday, November 27<sup>th</sup> between 9AM-12PM. All Meals will have reheating instructions. Meals include the following:

> Turkey Stuffing Mashed Potatoes Sweet Mashed Potatoes Gravy Cranberry Sauce Rolls and Butter

Dessert Pies - \$15 per Pie Pumpkin Pie Apple Pecan Pie Lemon Meringue Chocolate Triple Berry



#### Womens's Association News Mary Ellen Pulerí, President

As our golf season for this year comes to a close, I would like to thank those women that participated in leagues and the many association events we planned over the past few months. Kudos to those that brought guests to any of our events – the more the merrier as we like to say! 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.

The Fall Harvest was a lot of fun and we had a terrific attendance to include a 9 hole and 18 hole division. We were also able to cash in on a beautiful summer-like day which is always a plus. Let us congratulate Maria Kunkemoeller and Donna Harris as our overall winners in the 18 hole competition and Elaine Nuara and Marie Keane who finished first in the 9 hole division. The closing dinner was held September 26 as we reflected on this past season and congratulated our various event winners and recognized those who had birdie tree accomplishments. The annual Mary Mateczun award was given to Kathy Jerzewski as she truly exemplifies the spirt and outgoing nature of a goodwill ambassador for the Women's Association. Elections were held prior to the dinner and we welcome Maria Kunkemoeller and Nancy Reukauf to the Women's Association board for the start of their 3 year terms. Thank you in advance for donating your time in order to keep our ladies association a vibrant part of LCC.

Our next association event is a "thank you" party to be held on Wednesday October 9 around the fire pit. Reservations are required so please call Paige at 684-3700 ext 13. You won't want to miss this one!

As we move forward to the upcoming year we look forward to your input and ideas as we plan for next year's season. If you are an event winner from this past season and are in charge of hosting that same event for next year, we will be contacting you to help you get the "golf" ball rolling.



24 Broncos @ Bills Specials	17 Bills @ Dolphins Specials	10 Bills @ Browns Specials	3 Redskins @ Bills Specials		Sun
25 Club Closed	18 Club Closed	11 Club Closed	4 Club Closed		Mon
26 Club Closed	19 Club Closed	12 Club Closed	5 Club Closed		Tue
27 Thanksgiving to go pick up	20 Club Closed	13 Club Closed	<b>6</b> Club Closed		Wed
28 Club Closed for Thanksgiving	21 Sabres Specials	14 Sabres Specials	7		Thu
29 Sabres Specials	22	15	<b>8</b> Sabres Specials	1 Sabres Specials	Fri
30 Sabres Specials	23	16 Sabres Specials	9 Sabres Specials	2 Sabres Specials	Sat

<b>29</b> Jets @ Bills Specials	22 Breakfast w/Sarta	<b>15</b> Bills @ Steelers Specials	<b>8</b> Ravens@Bills Specials	1	Dec
30 Club Closed	23 Club Closed	16 Club Closed	9 Club Closed	2 Club Closed	ecember Mon
<b>31</b> New Years Eve Dinner Service	24 Club Closed	17 Club Closed	10 Club Closed	3 Club Closed	Tue
<b>1</b> New Year's Day	25 Christmas	18 Club Closed	11 Club Closed	4 Club Closed	Wed
2 Sabres Specials	26	<b>19</b> Sabres Specials	12 Sabres Specials	S	Thu
3	27 Sabres Specials	20	13	6	Fri
4 Sabres Specials	28	21 Sabres Specials	<b>14</b> Members Holiday Party	7 Sabres Specials	Sat

# **Board of Directors**

Mr. David Wagner, President

Mr. William Schutt, Vice President

Mr. Dan Garigen, Treasurer

Mr. Gary Nowak, Director

Mr. Craig Lindauer, Director

Mr. Len Cislo, Director

Mr. Mike Donnelly, Director

Mr. Mike Piccillo, Director

Mr. Dan Fetes, Director

### **HOURS** OF OPERATION

#### November & December

Monday-Wednesday	Closed
Thursday	4—8PM
Friday	11—9PM
Saturday	11—8PM
Sunday	11—6PM



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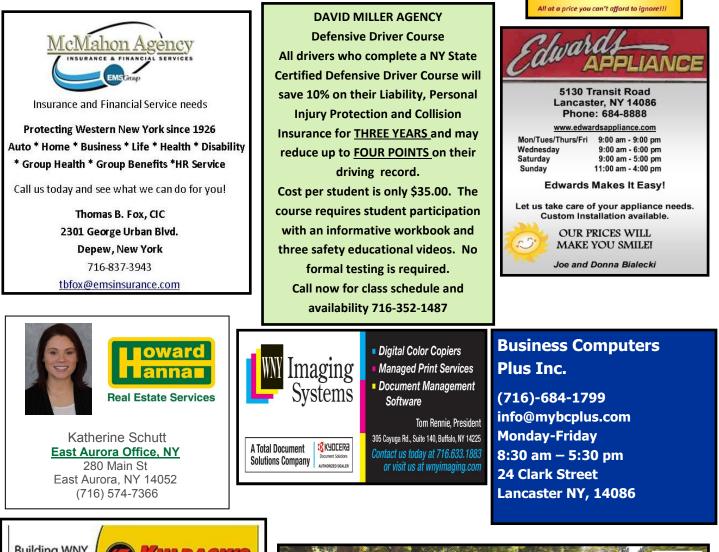
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