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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

Phil Schneider
Pool Director Ext 24

Mark Dinsbier
Facilities Maint. Ext 18

Jesse Adams
F&B Director Ext 17

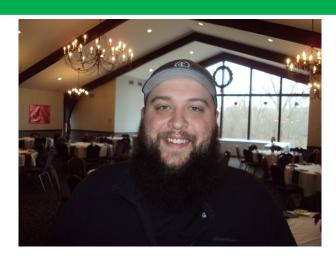
Greg Kwiatek Ext 21
Executive Chef

Gary Powers Superintendent 684-3725

AFTER HOURS
PLEASE DIAL
EXTENSION 22
FOR THE GRILLE
BAR

Winter Newsletter

Greg Kwiatek, Executive Chef



Growing up in Buffalo Gregory enjoyed traditional Polish and ethnic foods and was encouraged to pursue his passion for creating great tasting culinary dishes. Most recently Gregory has been working under Ross Worhal at Oliver's to further study and develop his talent for executing a fine dining experience. After graduating from Johnson and Wales College of Culinary Arts, he continued to learn under James Roberts at the Park Country Club in Williamsville. Working as both a private chef and for Delaware North special events allowed him to develop a skill in managing both large and small banquets. He honed his management skills as the Sous Chef of Deep South Taco and Yoshi as well as the executive chef at Lagerhaus95.

PRESIDENTS MESSAGE—DAVID WAGNER

Happy New Year!

Many of us got our wish and had a white Christmas but as far as I am concerned, I would be ok if we didn't see another flake this year and we could get an early start to our golf season.

The LCC Board has been very busy since you last heard from me. First I would like to welcome Candace Kelley to the LCC Board of Directors. Candace is the first woman to serve on the board in the clubs history. She has a strong business background and I look forward to working with her this year.

Inside the club, I hope that many of you are starting to see the rewards of the changes that have been taking place. To recap some of those, we have hired Chef Greg Kwiatek. He comes to LCC from Oliver's Restaurant. Jesse Adams has moved from the kitchen and will now be the dining room manager. He has already worked on hiring additional staff, better training and changing employee dress code. It is all a work in process but want to commend Ray, Jesse, Greg & Paige for all of the hard work they have put in to help in the long term success of Lancaster Country Club.

With the changing times and after running a test period, the board did vote to amend the club dress code. Jeans are now part of the approved dress code.

The club has always closed in January and the first half of February. We decided to change that this year and keep the club open. So far it is going well. Thursday night pub & grub nights have been well attended. Rather than using the main bar, it has given us a chance to showcase the renovated director's room downstairs outside the men's locker room. With a full bar, flat screen TV's & dart board, it is worth trying out if you have free time on a Thursday night. Friday night fish fries, Saturday specialty buffets and Sunday breakfasts are all great reasons to stop by the club too.

Ray is always thinking of ways to give LCC a competitive advantage and I think his most recent idea that we have implemented is working great. The club has purchased a golf simulator and we have renovated a space for its use. Tee times can be made online just as you would make one to play the course. It is never easy when golf season ends to put the clubs in the basement for the winter. The golf simulator has given members another reason to stop by the club and keep their game in mid-season form year round. With the use of the simulator, Mike Dziabo can also do golf lessons and swing analysis year round right at LCC.

I want to thank all of our members for their patience in 2018. The club has gone through numerous changes and we are finally starting to reap some of the benefits. I said it when I started as president and still feel the same way today, please continue to bring me your constructive criticism both positive and negative at the club. You can always make things better and sometimes you might not know there is a problem until someone tells you. I promise that the LCC Board and the employees of the club will continue to strive to make LCC a place that we can be proud of in the WNY community.

Best Wishes for a Happy & Healthy 2019!!!

GENERAL MANAGER'S MESSAGE—RAYMOND TUGEND, PGA

As we enter into the start of the New Year most of us are full of excitement and ambition for a healthier and better year that lies ahead. I have these same feelings for Lancaster Country Club. 2018 was certainly a year full of ups and downs with many lessons learned along the way. I could not be more excited about the team that we have in place for 2019. While it took much longer than expected I have extreme confidence in all departmental leaders.

The team of Jesse Adams and Chef Greg Kwiatek have begun to try and implement some new and unique menu offerings to appeal to more of the membership base. It is important that you give your feedback so they both can provide the things you are interested in. Gary Powers and Mike Dziabo will be returning in 2019 to head up our golf departments. Gary has been extremely busy with tree work and drainage repairs while Mike is gearing up for his first season as owner of the golf merchandise concession.

Paige Snyder is doing a great job in booking outside sales for the 2019 season. Along with her member events responsibilities she works very hard at securing weddings, Monday outings, pool parties and many other events. If you are looking to host a special event or know someone who is please think of LCC as a possible destination.

Lastly, the golf season will be here before we know it. With that comes the prime selling season for new memberships. As you all did in 2018 any referrals would be greatly appreciated. Our goal is to duplicate the 72 members we added in 2018, this would be an amazing accomplishment and set us up for a wonderful 2020.

Happy New Year!

Ray Tugend



We are excited to announce our new mobile club.

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How to sign up

Go to http://www.cgtxt.com/golfer/join.asp?course=3203 to sign up.

Walentines Day Menu Available February 14th-16th

3-9pm

Appetizer & Soups

-Iced Fresh Oyster on Half Shell \$14 Champagne Mignonette, Cocktail

-Oyster Rockefeller \$14

-Jumbo Lump Crab Cake \$13

-Charcuterie Board \$12

-Maine Lobster Bisque \$6



Salads

-Grilled Caesar \$6 -Wedge Salad \$6 Bacon Bits, Tomato, Pickled Onion, Radish, Blue Cheese

Entrees

Duck Breast - \$38 Grilled Cabbage, Smoked Grits

Stuffed Chicken Breast-\$27 Prosciutto, Mozzarella, Basil, Whipped Mash, Asparagus, Mushroom Demi Glace

Lamb Loin -\$38 Swiss Chard, Root Vegetables, Hash, Strawberry Thai Chile Glaze Chateau for Two - \$66 Whipped Mash, Asparagus, Bernaise

> 120Z. Rib Eye - \$31 Charred Vegetables

80z. Faroe Island Salmon-\$30
Purple Rice, Mole

Call 716-684-3700 for Reservations



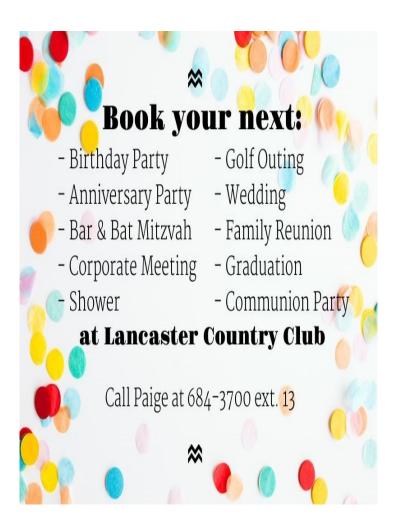
Mediterranean Charcuterie Display

FOOD & BEVERAGE DIRECTOR—JESSE ADAMS

Since my transition into the Food & Beverage Director role I have really enjoyed interacting with each member and getting to know each of you. As we continue to make strides towards improving your overall dining experience I am constantly looking for feedback on your experience as well as suggestions of anything you might like to see added or even taken away. Please don't be afraid to reach out and offer your opinions as they are all valuable and crucial to our direction moving forward. A few weeks ago we have launched a new wine menu and are in the process of training staff on all of the little details of each wine. Should you have any questions please ask me and I will be more than happy to answer any questions. As we move towards our busy season you will begin to see new faces amongst the service staff, it would be fantastic if you can introduce yourselves as I am working with each of them to remember you all and address you properly each time then see you.



www.LCCNY.com | psnyderlcc@outlook.com | 716.684.3700 x.13



CATERING DIRECTOR—PAIGE SNYDER

Tis the season to be engaged! Recently engaged or know someone who is? Lancaster Country Club will cater to your every need. With our experienced catering staff, and wedding packages starting at \$39.00 we will help make the wedding day of your dreams come true! Call me today at 716-684-3700 ext. 13

Lancaster Country Club's Food and Beverage Team are also looking for some new ideas to entice members to come into the cold, and enjoy some fun events at the club. Have an idea? Or have you seen a fun event elsewhere? Please give me a call as we are always looking to enhance your experience here at the club!

Please do not hesitate to reach out, my door is always open! Hope to see everyone around the club.

Stay Warm. Paige Snyder





Member Referral Program



Know someone in need of a banquet facility?

Referral a Friend or Family Member and receive a \$100.00 waived Food and Beverage Certificate that you can use at anytime!

Call Paige Snyder at 716-684-3700 ext.

13 for more information!

Tentative 2019 Golf Events

April 15th – tee times begin

April 30th – May 27th Qualifier for Presidents, Governors and Schaefer Cups

May 2nd – Ladies Opening Day

May 4th – ABCD Scramble

May 7th - Men's League Begins

May 8th - Women's League Begins

May 17th - Couples Night Out

May 19th – Women's Spring Handicap

May 24th & 25th – Men's Member/Member

June 1st & 2nd – Women's Member/Member

June 12th - Men's Guest Day

June 14th – Couples Night Out

June 23rd – He Said/She Said Couples Event

June 27th - Women's Guest Day

July 6th & 7th – Senior Championship

July 14th - Mr. & Mrs. Lancaster

July 17th – Men's Guest Day

July 19th – Couples Night Out

July 26th – Junior Championship

July 18th – Women's Summer Handicap

August 2nd & 3rd – Men's Invitational

August 10th & 11th – Club Championship

August 14th – Men's Guest Day

August 15th – Women's Guest Day

August 20th – Men's League Championship & Final Dinner

August 21st – Women's League Championship & Final Dinner

August 23rd – Couples Glow Ball

September 8th – Ladies Fall Harvest

September 13th & 14th – Men's Fall Harvest

September 18th – Clam Bake Guest Day

TBD – Scratch Invitational, Turkey Trot

HELLO!

New Members!

Dave & Kathy Backus—Primary A

Anthony Avino & Leah Cowles—Social

Bill Zinno—Social

Rick Muller—Primary A

Dale Hawkins—Primary A

Ken MacGregor—Young Executive

Louis Mendez—Junior Executive



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Head Golf Professional-Mike Dziabo, PGA

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Simulator
mike@lccny.com for
appointments



GOLF SIMULATOR TEE TIMES CAN BE MADE BY LOGGING INTO THE TEE TIME PORTAL ON THE MEMBER SIDE OF THE WEBSITE. IF YOU NEED ASSISTANCE PLEASE CONTACT THE MAIN OFFICE.

AVAILABILITY:

TUESDAY—WEDNESDAY 10AM TO 4PM

THURSDAY—10AM TO 6PM

FRIDAY—SATURDAY 10AM TO 7PM

SUNDAY-10AM TO 2PM





Superintendent—Gary Powers

This winter has been on the mild side again in the snowfall department. Over this past month we have had a couple stretches where the snow cover on the golf course has completely melted off. I toured the course during these periods and the turf so far looks to be in good shape.

What else do we do during the winter months? We plan, overhaul equipment, do tree work, do drainage work and snowplow. I will give you a little insight into each of the previous mentioned points.

Planning is a big part of my winter. I came up with a plan on how we will treat each area on the golf course whether its tees, greens, fairways, green surrounds, roughs, the range tee, clubhouse grounds, and the range itself. The plan consists of how areas will be mowed, fertilized, and a specific pesticide program was assigned to them. Having a solid road map for the year allows us the ability to adjust to weather, golf schedule changes, and any staff issues that may arise during the course of this upcoming season. The two key points in the plan are fertilizer and the pesticide programs. Each area has an assigned date on when, how much, and what fertilizer or pesticide will be applied to it from the start of the season right through the time we close the course down in late November.

Bob is busy overhauling our equipment. This time of the year we are able to tear down a piece of equipment and go over it with a fine tooth comb. All reel mowers are put on a spin grinder and sharpened for the upcoming season. All the preventative maintenance is handled during this time too like: oil, fuel, hydraulic filters changes, and hydraulic hoses that need to be replaced are also handled at this time. This is an important part of the process which sets us up for the entire golf season.

Craig, Luke and I are busy on the golf course doing tree and drainage work. We have been working on new drainage on the right side of twelve green to finally alleviate the pond that forms after any rainfall we receive. I'm hoping for the same success we had on four with the drainage repair last year to this area on 12. We are also installing new drainage to the back of nine tee so we can reestablish the left side of that tee box towards the back of the tee. The most significant tree work that we have performed so far this winter was the remove of all the blue spruce between five and eight green. This has opened up the space significantly which will help out 8 green throughout the golf season. We will look at this area when the golf season is upon us to see whether or not we need to plant a few trees within this area.

Our snowplowing duties have been kept to a minimum thanks to Mother Nature. Let's hope it continues! It won't be long before we are replacing our snow plowing equipment with mowing equipment.

Enjoy the rest of the winter.

Gary Powers

A Message from Mary Ellen Puleri

With the New Year upon us, I am personally very excited about the prospect of a "fresh start" that this New Year brings. It symbolizes the time for personal reflection and resolutions as we strive to become better individuals.

A few things have transpired within the Women's Association since the Fall newsletter. The new board positions for the 2018-2019 are as follows:

Mary Ellen Puleri – President
Candace Kelley – Vice President
Nancy Reukauf – Treasurer
Donna Orlando-Martin – Secretary
Kathy Jerzewski & Kathy Simme – Golf Chairs
Donna Bialecki – House

We are looking to involve more of our club's social members by hosting some non-golfing ladies' events this year and we would like your input. Please feel free to approach any one of these ladies with your suggestions.

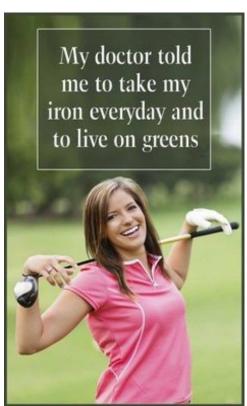
Thanks to Kathy J and her elves for another successful ornament exchange party last month. The evening moved quickly as we passed ornaments to Kathy's rendition of "Twas the Night Before Christmas at LCC".

If you haven't been to the club for drinks, dinner, tapas or to try out the golf simulator, you are missing out on some good times. Give your friends a call and break up the monotony of our WNY winters by getting together at the club.

Our committees have already begun planning for the upcoming season. Please continue to read the newsletters and weekly emails as it is the best way to stay informed about club activities.

Sincerely. Mary Ellen





February

2019

	24 A la carte Brunch 10am- 2pm	17 A la carte Brunch 10am- 2pm	10 A la carte Brunch 10am- 2pm	A la carte Brunch 10am- 2pm		Sunday
	Club Closed	Club Closed	Club Closed	Club Closed		Monday
Entertainment Body & Soul – 2/14 5-8pm	25 Club Closed Simulator soam-4pm	18 Club Closed Simulator 10am-4pm	11 Club Closed Simulator 10am-4pm	4 Club Closed Simulator toam-4pm		Tuesday
_	27 Club Closed Simulator 10 am-4 pm	20 Club Closed Simulator 10am-4pm	13 Club Closed Simulator 10am-4pm	6 Club Closed Simulator 10am-4pm		Wednesday
	28 Tapas Menu 4pm-8pm in Director's Room Simulator 10am – 6pm	Tapas Menu 4pm-8pm in Director's Bar Simulator 10am – 6pm	14 Valentine's Day Dinner Menu ONLY 3-9pm Simulator 10am-4pm	7 Tapas Menu 4pm-8pm in Director's Bar Simulator 10am – 6pm		Thursday
	Lunch Served 12-4pm Dinner 4pm-9pm Fish Fry's All Day	22 Lunch Served 12-4pm Dinner 4pm-9pm Fish Fry's All Day	15 Valentine's Day Dinner Menu ONLY 3-9pm Simulator 10am-7pm	8 Lunch Served 12-4pm Dinner 4pm-9pm Fish Fry's All Day	1 Lunch Served 12-4pm Dinner 4pm-9pm Fish Fry's All Day	Friday
		23 Mega Mule Night & \$20 Wine Bottles 12-9pm	16 Valentine's Day Dinner Menu ONLY 3-9pm Simulator 10am-6pm	9 Closed Full Facility Event	2 Mega Mule Night & \$20 Wine Bottles 12-9pm	Saturday

March

2019

31 Sunday Sim	24 Breakfast: 8-12pm Club Closed Lunch: 12-4pm Dinner: 4-8pm	5t. Patrick's Day Club Closed Menu 12-8pm	A la carte Brunch Club Closed 10am -2pm	A la carte Brunch Club Closed 10am -2pm		Sunday M
Sunday: Simulator Available during business hours	25	18	1	4		Monday
Tuesday: Simulator roam to 4pm	26 Club Closed	19 Club Closed	Club Closed	Club Closed 5		Tuesday
Wednesday: Simulator	Club Closed 27	Club Closed 20	Club Closed	Club Closed 6		Wednesday
Thursday: Simulator	28 Lunch: 12-4pm Dinner: 4-8pm	21 Lunch: 12-4pm Dinner: 4-8pm	14 Lunch: 12-4pm Dinner: 4-8pm	7 Lunch: 12-4pm Dinner: 4-8pm		Thursday
Friday: Simulator 10am to 7pm	29 Lunch: 12-4pm Dinner: 4-9pm Fish Fry's All Day	22 Lunch: 12-4pm Dinner: 4-9pm Fish Fry's All Day	Lunch: 12-4pm Dinner: 4-9pm Fish Fry's All Day St. Patrick's Day Menu	8 Lunch: 12-4pm Dinner: 4-9pm Fish Fry's All Day	1 Lunch: 12-4pm Dinner: 4-9pm Fish Fry's All Day	Friday
Saturday: Simulator 10am to 7pm	Lunch: 12-4pm Dinner: 4-8pm	Lunch 12-4pm Beatles, Beer & Buffet Event 6-10pm	16 Kids PJ's Breakfast gam St. Patrick's Day Menu Lunch: 12-4pm Dinner: 4-8pm	9 Lunch: 12-4pm Dinner: 4-8pm	Lunch: 12-4pm Dinner: 4-8pm	Saturday

Board of Directors

Mr. David Wagner, President president@lccny.com

Mr. William Schutt, Vice President

Mr. John Puleri, Secretary

Mr. Dan Garigen, Treasurer

Mr. Gary Nowak, Director

Mr. Craig Lindauer, Director

Mr. Len Cislo, Director

Mr. Mike Donnelly, Director

Ms. Candace Kelley, Director



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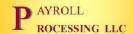
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