

Club Happenings:

February was a busy month here at our club! We are excited to share the fruits of our labors with you. In addition to the cleaning of the carpets, the painting of the grill room, the reupholstering of our chairs, and general cleaning, we have also launched a new menu, full of new and exciting things to try and a new wine and drink list! Once again we have teamed up with Brian McKenzie of Finger Lakes Distilling to create some new spring cocktails we hope you will enjoy. Our wine list has some new offerings that pairs very nicely with our new Spring menu.

In our lobby you may have noticed our new wine cabinet. These are our wine lockers for our members. For \$200 a year, you can either buy wine from us or bring in your own. We only have a few lockers left, and if you're interested, I'm more than happy to discuss our wine locker program with you.

Keep an eye out for some great events we have coming up. We are currently working with Glenora Wine Cellars on a wine pairing dinner in April. Chef Scott is creating some amazing food that will be paired with the lovely wine from Glenora.

I know we are all eagerly awaiting the warmer weather and it seems to be right around the corner! We here are ready for the hustle and bustle that the warmer weather brings here at our club and we are looking forward to seeing all of you!

If you have any questions, have comments, concerns or just want to say hi, my door is always open!

Thank you,
Lizz Treffeisen

Chef's Corner:

Last week myself and the staff of the Elmira country club received service training from Kevin Barrett and Sysco. I myself found it to be very helpful in aiding us to serve the membership better. I am very excited to be open for the new season, I have came up with a new Spring menu. I invite you to stop in for Lunch and Dinner to taste some of the new menu items. I also will be posting short weekly videos of our weekly specials every Tuesday on Facebook to help you decide on what to have for dinner, please look for Scott Chef Grannis on Facebook. Thank you for all the support at the club and I look forward to be able to serve you better this up coming season.

Chef Scott Grannis
Executive Chef

2017 Seasonal Cart Pass

| Single | Married |
|--------------------|---------------------|
| \$ 1000.00 | \$ 1300.00 |
| + <u>80.00 tax</u> | + <u>104.00 tax</u> |
| \$ 1080.00 | \$ 1404.00 |

Effective February 1, 2017

March Restaurant Hours:

Sunday: **Closed**

Mon & Tues: **Closed**

Wed - Fri-

Lunch 11:00 to 2:00

Dinner 5:00—9:00

Saturday:

Breakfast - 9am-noon

Lunch - 11:00 to 2

Dinner - 5:00 to 9

***Reminder that the winter**

Please call 607-734-6251 for reservations!

GREEN FEE CERTIFICATES

*Only available for purchase between: **January 1st and April 30th.**

For every pre-paid \$150.00 you contribute to the Club you will receive Four (4) green fee gift certificates to be used through the 2017 golfing season. **Your certificates will be kept at the Pro-shop, we will not be issuing paper certificates this year.** You are not limited to how many certificates you purchase, just the dates they are available. The monies raised through this pre-paid program are used for golf course improvements.

As this is a pre-paid program, we apologize, but the certificates cannot be charged to your account. Payment must made by cash or check.

The last date for purchasing these certificates is April 30th!!



Green Fee Special. I understand that I will receive Four (4) certificates for guest green fees for each \$150.00 I contribute and I understand that they are not transferable and **will not be** valid in 2018.

You will find my check enclosed. Thank you.

Name _____ Acct# _____ Amount \$ _____



Elmira Country Club March 2017



Established 1897



To my fellow Members,

Hard to believe February is over and how warm it was at the end of the month. Hopefully that portends for a beautiful spring and summer from Mother Nature and lots of time spent at **OUR CLUB**. We might even see Tom Newkirk smile once in a while. I have heard good weather affects his smile much like the groundhog and its shadow.

I wanted to take a moment and publicly acknowledge a few members who went above and beyond for **OUR CLUB** in the first two months of the year. The first person I want to thank is Jason Rorie. In case you have missed it Jason handcrafted a beautiful wine locker as a gift to the club. It is a prestigious looking piece and if you haven't seen it you should come up and check it out. There are plenty of lockers still available for purchase. Just ask Liz or Joe for details on how to buy one. Jason does beautiful woodwork so if anyone needs a beautiful piece of work done he is your man (shameless plug Jay).

The next person I want to recognize is Rick Norman. Rick has redone the floor in the Red Dining Room and it is absolutely perfect. He also stained and varnished Jason's wine locker, not to mention all the work he did at the halfway house last year.

Third, I would like to recognize Scott Cook, aka Redman. Scott has helped every time we have called on him. You will see some of his men's handiwork in the newly painted bar area and several other spots around the facility.

The reason I bring these fellow members up is because they are giving back to **OUR CLUB**. It doesn't always have to be money (but feel free to donate if you have any extra laying around). The gift of your time to make our club that much more beautiful is just as valuable and we could really use more members to volunteer your time if and when you can. I really believe helping is contagious because of the pride people take in seeing their hard work help the club succeed. There are other members who do things for **OUR CLUB** that I am not privy to or who choose to remain nameless but I thank you just the same for all that you do.

Finally, I would like to recognize Joe Norman, Tom Newkirk, Scott Grannis, Pam Kline, Bev Markowski, Tammy Pedalty, and Lizz Trefeisen for all of their hard work during the annual shutdown. I am not sure everyone knows what goes on during shutdown but it certainly doesn't mean people are just sitting around watching the clock tick. The entire facility has been cleaned, polished, painted and readied for a prosperous spring and summer.

Hope to see you soon at **OUR CLUB**.

John Potter
Board President

General Manager Message:

February has been a very productive month for us here at the club. The staff has been hard at work cleaning and organizing for the upcoming season. We have done some great things like painting in the Grill room and have had all the Grill room chairs reupholstered. Chef Scott and the team have come up with a new Spring menu. A new wine list has been created by Lizz and various wine vendors. Also don't forget to notice the new wine locker in the front lobby. There are still a few lockers available, please call or stop by the office to reserve yours today.

The weather looks to be making a turn for the better and Tom has been out checking the course. We are looking to be in great shape for Spring. Please be patient with us as we want to open as quickly as possible but we still need to take the proper steps to give you the great conditions you are accustomed to. We have great events planned for this year so keep a close eye on your emails and our website, it's going to be a great year! As always if you have any questions please do not hesitate to call us.

Joe Norman, PGA
General Manager / Director of Golf

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Dining Room Reservations
Phone: 607.734.6251
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Reservations are
always appreciated