



OAKBROOK GOLF
& COUNTRY CLUB

Acorn

March 2010

ESTABLISHED IN 1966

President's Notes

With the lengthening of daylight hours and the improving weather conditions, our golf course is getting more play, both from members and from the limited play during restrictive hours from our member enhance-



Ed Shannon

ment program. Predictably, the increased play takes its toll on our most valuable asset—our golf course! As members, we need to do our share in assuring we maintain the course to preserve its great characteristics. Please be extra vigilant in the repairing of ball marks and the sanding of divots. It will surely pay off in the long run and will help in the recruitment of new members, as well as the retention of the existing membership.

Those of us who frequent our driving range have noticed a significant deterioration in the quality of range balls and range mats over the months. The cost of maintaining our range in a high quality state has increased; hence your Board of Directors has approved an increase in our range fees from \$15.00 a month to \$18.74 a month which will be reflected in the April Club bill. This brings us more in line with other private courses in the area, and allows us to continue to provide new high quality range balls every season. In fact, existing range balls will be replaced with new balls in the near term, and new range mats have been placed on order. The old beat up mats will be replaced as soon as the order is filled. We're hopeful that it will be as early as late March or early April.

Your newly elected Club Officers and Board of Directors are now in place, and are prepared to take on the challenges before us. Mr. Bill White has been elected as Vice President. New Directors elected include Mr. Ron Eaton, Mr. Dan Scamporlina, and Mr. Jon Holland. In the short period of time since new Committee Chairs have been appointed and Com-



Vintner Dinner

Folie à Deux Winery

SATURDAY, MARCH 20, 2010 • 5:30PM

1st Course: Graved Lax ~ *Sauvignon Blanc 2007*

2nd Course: White Cheddar Cream of Asparagus Bisque ~
Chardonnay, Moscato & Chenin Blanc Blend 2008

3rd Course: Pancetta wrapped Tiger Prawns ~
Folie à Deux Chardonnay 2008

4th Course: Salad of Wild Flowers, Basil & Spring Lettuce tossed with
Red Grapes & Pine Nuts in a Strawberry Honey Vinaigrette ~
Ménage a Trois Chardonnay 2007

Lemon Sorbet

5th Course: Stuffed Chicken with Gorgonzola & Wild Mushroom
finished with Berry Chutney, Sweet Onion and Sage Au Gratin,
French Green Beans and Tomato ~ *Napa Valley Merlot 2007*

6th Course: Chocolate Lava Cake ~ *Amador County Zinfandel 2006*

Price per person: \$125.00 all inclusive • Reservations Required

mittees formed, it's clear that progress is being made in continuing to improve our Club. Please give these folks your best wishes and support for coming forward and offering their time and talent. As everyone knows, it's all volunteers who serve on the Board and on Committees. There's no doubt that each and every one of your elected Officers, Directors, Committee Chairs and Committee Members have the best interest of the Club in focus. The same can be said of our Management Team. I'm very optimistic that Oakbrook Golf & Country Club is on track for a banner year. And to reiterate a point I tried to make in the last *Acorn*, go out of your way to seek out and thank a worthy employee for the great job he or she is doing. Because believe me, we have many dedicated employees on board. And "treat people with respect and dignity!"

That's all!

St. Patrick's Day 2010

Dinner Specials

Wednesday, March 17, 2010

6:00pm-8:00pm

Corned Beef & Cabbage \$12.99

Irish Lamb Stew in Bread
Bowl \$11.99

Poached Salmon with Irish Whiskey
Butter Sauce \$16.99

Regular menu also available

ACORN

Published monthly by the
Oakbrook Golf & Country Club
8102 Zircon Dr. S.W., Lakewood, WA 98498

OFFICERS

President Ed Shannon
Vice President Bill White
Secretary Patty Dice
Treasurer Rich Burnite

DIRECTORS

Ron Adams Ron Eaton Darryl Owens
Dan Scamporlina Jon Holland

PNGA/WPGA REPRESENTATIVES

Alice Higgins Dick Fisk

18-HOLE WOMEN'S DIVISION

Chairwoman Barb Musser
Asst. Chairwoman TBA
Secretary Gidge Campbell
Treasurer Molly Meyer
Publicity Jayne Shannon

9-HOLE WOMEN'S DIVISION

Chairwoman Rose Lewis
Asst. Chairwoman TBA
Secretary Doris Hudson
Treasurer Eloise Lanning
Publicity Molly Meyer
Darlene Anderson

CLUB STAFF

Club Manager Kara Brevet
PGA Golf Professional Mike Fosnick
Assistant Golf Pro Mike Campbell
Superintendent Jay Griswold
Administrative Assistant Veronica Curvin
Chef Lance Reed
Catering Manager Dee Taitano
Bar Manager Dana Stone
Accounting Matt Ristine

Office (253) 584-8888 Fax 581-3397

www.oakbrookgolfandcountryclub.com

Maintenance Shop (253) 983-1007

Pro Shop (253) 584-8770

MAIN OFFICE HOURS

Mon. Closed
Tues. 9:00 AM to 5:00 PM
Wed. 9:00 AM to 5:00 PM
Thur. 9:00 AM to 5:00 PM
Fri. 9:00 AM to 5:00 PM
Sat. 10:00 AM to 2:00 PM

SEE CALENDAR FOR FOOD SERVICE HOURS

Next Acorn Deadline:

MARCH 19, 2010

If you are an "Acorn" contributor,
e-mail your articles to:

membership@oakbrookgcc.com

Questions? Call 584-8888.

Notes from Kara, Your Club Manager

Let the membership sales begin! The Membership Committee and I have come up with some great specials to promote our wonderful Club. The best option being the Regular Membership; here's the details:

- Initiation Fee reduced from \$2,500 to just \$500!
- Discounted dues for the first 6 months!
- Regular Single just \$299 per month
- Regular with Spouse \$349 per month

If you know anyone that may be interested in taking advantage of this special, please send them my way, I would be happy to answer any questions. My personal goal is to add 30 members to our roster (any type) by March 31st. I'll keep everyone posted on my progress; to this point I only have about 25 to go.

The Regular Membership Enhancement Program is going well and producing a lot of additional revenue in the form of green fees; in fact, we've collected almost double what was budgeted up to this point. I'd like to personally thank all the members for their support and patience with this program. I know its not always easy to share our wonderful facility but remember, all the money collected goes right back into the membership in the form of dues reductions, free lockers and budget deficit coverage. I'd also like to thank the pro shop; Mike and his staff do a wonderful job in handling what has become such a busy program. Also, each individual that enjoys a round at Oakbrook is required to give some personal information so they can be provided with membership details and opportunities. We certainly know that not everyone is a candidate for membership but they all get the information none the less and the pro shop does a great job in handling and obtaining these vital details.

I'm sure you'll all agree that it's bittersweet to say goodbye to Mike Campbell. While I couldn't be happier for him and his family—his promotion as Head Pro at Olympia is well deserved—it also saddens me. I've worked with Mike since his first day and enjoyed ev-

continued at right



Kara Brevet

Dee's Corner

Spring is here and what better way to bring in the season than with wonderful events! One of our more exclusive events of the year, **Vintner Dinner**, is scheduled for Saturday, March 20th with a six course meal and great wine to accompany each course. In years past, we have featured two marvelous local wineries: Columbia Crest (our first year) and Maryhill (the second year) which by the way, are on Oakbrook's wine list. So please check it out! This year we will be highlighting wines from **Folie à Deux winery**, Napa Valley, California. Should be another superb winery! If you missed out last year and the year before, this is your chance to experience an endless night of exceptional wines and delectable six course dinner. It is limited seating...first come basis. Reserve your spot soon.

Looking for a more casual setting? Join us for **St. Patrick's dinner** in the lounge on Wednesday, March 17th from 6pm-8pm. Or come early and enjoy your favorite Irish cocktail specials. Dinner specials: Corned Beef & Cabbage, Chef's Lamb Stew and Poached Salmon with Irish Whiskey butter sauce. The regular menu will also be available.

Also mark your calendar for **Prime Rib Night** on Friday, March 5th from 6:00pm-8:00pm in the dining room or lounge.

Beginning this month, the karaoke system will be set up in the lounge for all those karaoke enthusiasts that are looking for a fun night of music and dancing. Every other Friday each month will be **Karaoke Night**.

Call the front desk soon to reserve your spot for any of these events!

See you all at the club

Notes from Manager, *continued*

ery minute; his dedication to Oakbrook is obvious and heartfelt. I will truly miss him as a co-worker and friend; our loss is most definitely Olympia's gain. Don't think you've seen the last of us Mike; Oly is just a short drive away. Good luck!

With March comes our Vintner Dinner, I've personally tasted a portion of the menu and the food and pairings are delicious. Please join us on the 20th for what is sure to be another spectacular meal and tasting. Please check the calendar for the all the Social and Golf events we have planned for March and 2010, you're not going to want to miss any of them.

See you at the Club!




FOOD SERVICE HOURS FOR MARCH

Monday: Clubhouse Closed
 BREAKFAST—Saturday: Lounge Only from 6:30 a.m. to 11:00 a.m.
 Sunday: Lounge & Dining Room from 6:30 a.m. to 1:00 p.m.
 LUNCH—Tuesday-Sunday: Lounge Only from 11:00 a.m. to 5:00 p.m.
 DINNER—Wednesday, Thursday & Friday: Lounge Only (unless otherwise noted)
 from 6:00 p.m. to 8:00 p.m.



March 2010

Oakbrook Golf & Country Club
 Office 584-8888 Fax 581-3397
www.oakbrookgolfandcountryclub.com
 Pro Shop 584-8770
 Maintenance Shop 584-6386

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From the Green

Hello again from the golf course. February has been an active month for the green crew. We've added drainage to the left side of number 18 fairway. We've also limbed up a number of trees in that area in order to dry out that area.



Jay Griswold

Let me update you on our progress on the preservation of our Oregon White Oaks. We removed a number of smaller firs on the left side of number 18, which will enhance the growth of the oaks. Remember that shade is the enemy of the oaks and removal of the fast growing firs is imperative for their survival. Now understand that none of the fir trees we removed are not in play by any means. I would like to remind you that we are not loggers and the size of the tree that we remove are all very small.

Hopefully you have noticed the addition of wood chips in the ornamental beds throughout the golf course. The wood chips come from the debris of the trees and the limbs that we have removed. This will deter the growth of the weeds in those beds this coming growing season.

We have allowed golf cart access to the fairways this winter and I have notice significant damage to the fairways because of this. I have decided that carts will be restricted to the paths until the winter rains have subsided. Never in my 13 years here as your golf course superintendent, have I witnessed such damage to the fairways from golf cart use than I have this winter. Hopefully we will be able to return carts to the fairways next winter, but any if any damage happens like this again, carts will be restricted to paths throughout the winter season.

Please don't forget to sand your divots on the tee's and fairways, and remember to throw your divot into the rough for recycling. Also please remember to repair all ball marks on greens. See you on the course.

**Remember to check in
at the Pro Shop
before going to the
1st tee!**

From the Tee

Most of you have recently heard the news that my assistant Mike Campbell is leaving Oakbrook. Mike is being promoted to Head Golf Professional at Olympia Golf & Country Club. Mike has been an incredible asset to me and the golf operation here at Oakbrook and I appreciate his professionalism and dedication to Oakbrook during the last seven seasons. Good luck at Olympia, Mike! We wish you much success and happiness with your new position.

After receiving over one hundred resumes, we have selected **Dustin Brett** to fill Mike's position on the Oakbrook professional staff. Dusty comes from Meridian Valley Country Club where he has spent the last four seasons as the second assistant professional under head pro Greg Manley. Dusty brings with him a wealth of experience and is a very accomplished teacher and player. Dusty will be starting in early March so if you get the chance, please stop by the pro shop to welcome Dusty to Oakbrook!

Oakbrook's annual trip to Bandon Dunes has come and gone with great golf, great weather and great memories. Thanks to all who attended and I hope you are all looking forward to 2011 and the opening of Bandon Dunes fourth course, Old MacDonald.

The 2010 golf calendar is out and available on the Oakbrook website and hard copies may be picked up at the main office. Please plan to play in several of our club events this year. The competition is friendly and the chance to meet someone new will enhance your club experience. Kara will be emailing monthly updates in regards to the events that are scheduled for the golf course and as always you may check with the pro shop at any time.

The **Assistant Pro Fundraiser** is scheduled for Saturday March 13th with a 9:00 a.m. shotgun. Entries are available online, at the pro shop and the front lobby of the clubhouse. Invite family, friends, etc. to join you for our first scramble of the year. All proceeds will be donated to the Assistant Professional Education Fund to help send our assistant professionals to PGA School. Thank

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Mike Fosnick

Members of Oakbrook Golf and Country Club:

"You never really leave a place you love, part of it you take with you, leaving a part of yourself behind."

The last month has been a whirlwind for my family and me. I have finished my PGA Apprenticeship, been promoted, survived a trip to Florida, put my house on the market, and earned my PGA membership. During these last few weeks I have had to make a very tough decision: to leave Oakbrook, or not. I started the process of writing a pros and cons list and the reoccurring con was leaving the relationships I have built over the past six years.

I came to Oakbrook a green apprentice professional. During the last six years I have learned invaluable lessons about the game, the people, and the business of golf. The experiences I have had and the friendships I have developed I will take with me wherever I go. In the end the decision to leave Oakbrook was a very tough one but I could not pass on an opportunity to meet one of my career goals, to be a PGA Head Professional. So as of March 1, 2010 I will be taking over the golf operation at Olympia Country and Golf Club for Tacoma Firs LLC.

I want to thank the members of Oakbrook who have been so supportive during my time here. I will always consider Oakbrook my home away from home. I feel comforted knowing that Oakbrook is in better shape now than the day that I arrived.

Mike Campbell

Twilight Golf Revamped

This is going to be a fun year for Twilight Golf. We want to have three main events. Be sure to mark your calendars for these dates:

- **May 14th:** Horse Race
- **July 9th:** Wine Tasting on the Golf Course
- **Sept. 17th:** Adult Glo-ball

Twilight golf is for any twosome—woman and woman, man and man, woman and man. Grab your partner and come out for a night of fun competition. The Social Committee will be putting up sign-up sheets in the pro shop well in advance for each event.

18 Hole Ladies News

Golf season has begun! The 18-hole ladies welcomed the 2010 season with the kick off brunch in February. This event initiated our weekly play occurring each Tuesday morning through the end of October. The sign-up sheet is located in the ladies locker room. Come join us and enjoy our beautiful golf course and a fun group of women to be around!

Norma Spitzer

Ladies 9 Hole News

March 5, 2010 marked the beginning of the golf season for Oakbrook's Nine Holes. Stroke Play on the Front Nine helped us get "into the swing of things" and to look forward to another year on our beautifully maintained course. Be sure and sign up in the locker room—tee times start at 9:00.

Darlene H. Anderson

Handicap Committee

March 1st is the start of the WSGA golf season and we all go back to using our handicaps for matches. It is the responsibility of the golfer to ensure that all scores are posted and it is the responsibility of the Handicap Committee to enforce that rule. We will be doing peer reviews throughout the season. At Oakbrook, golfers can post at the pro shop computer, away scores can be posted at the course played, on line, or a card can be turned in to our pro shop. Please post your scores, turn in your score card and use the system as it is designed to work. We will have a short article each week about the handicap system.

The idea behind the system is to enable golfers of all levels to compete on a comparatively equal basis. There has been a USGA Handicap System in this country since 1912. Until 1987, one's handicap gave a rough indication of how one usually scored, relative to the expected score of an expert golfer of where their handicap was established. Thus, on a course where an expert golfer would score 72, a 13 handicapper might be expected to shoot around 85. The downside was each golfer received the same number of handicap strokes at every golf course. Even though each course had a

continued on next page

MARCH 2010 SCHEDULE OF EVENTS

Wednesday 3rd

Duplicate Bridge 10:00am SR

Thursday 4th

Home Style Dinner Specials!

Call the front desk for details

Friday 5th

Prime Rib Night: 6:00pm-8:00pm

Dining Room or Lounge

Reservations Please!

Karaoke will follow in the Lounge

Happy Hour! 5pm-7pm Lounge Only

Tuesday 9th

Deli Bar: 11am- 3pm Lounge

Thursday 11th

Home Style Dinner Specials!

Call the front desk for details

Friday 12th

Oakbrook Ladies' BUNCO! 12pm SR

Happy Hour! 5pm-7pm, Lounge Only!

Tuesday 16th

Deli Bar Svc., 11am-3pm Lounge & MCR

Wednesday 17th

St. Patty's Dinner: 6:00-8:00pm

Lounge & MC, *Reservations Please!*

Thursday 18th

Home Style Dinner Specials!

Call the front desk for details

Friday 19th

Happy Hour 5pm-7pm, Lounge Only!

Karaoke will follow

Saturday 20th

Widow's Bridge: 10:30am SR

Vintner Dinner, 5:30pm

Folie à Deux Winery

Limited Seating, *Reservations Required*

Tuesday 23rd

Deli Bar: 11am-3pm, Lounge Only

Thursday 25th

Home Style Dinner Specials

Call the front desk for details

Friday 26th

Happy Hour 5pm-7pm, Lounge Only!

ASSISTANT PROFESSIONAL FUND RAISER TOURNAMENT

SATURDAY MARCH 13, 2010 • 9:00 a.m. Shotgun • Modified 4-person Scramble

WHY: To raise money to help defer the significant costs associated with the Golf Professional Training Program for our Assistant Professionals. This program is required to become a member of the Professional Golfers Association of America (PGA). This program has been evolving over the years. This program used to take up to 6 years to complete and one would travel all over the United States, now it takes up to 8 years and everyone travels to Florida for all tests that have to be taken. The costs have now grown to \$9,000.00, which does not include travel, lodging, and meals.

ENTRY: \$50.00 per person = \$200.00 per team (50% goes to the assistant fund). This is the total entry cost (green fees have been waived for this event for guests).

PRIZES: Gross and Net Payout (GHIN Hdcp required for net division)

Closest to the Pin • Mulligan Package Available • KP and Long Drive

FOOD: Executive Chef Mr. Lance Reed will be making his famous Fajita bar, which will follow the afternoon tournament.

..... (cut here and return)

TOURNAMENT REGISTRATION

MUST CHECK A BOX: Reserve a golf cart? Yes No How many golf carts? _____

Name	GHIN #	HDCP	Cash	Charge to Club #
1. _____				
2. _____				
3. _____				
4. _____				



From The Tee, *continued*

you again for your generous support.

Starting March 1st, the pro shop will begin closing at 6:00 p.m. with the exception of Monday which will remain a 5:00 p.m. close. Tee time reservations are **strongly encouraged** as we begin to experience busier days on the golf course. Make yourself familiar with the rules pertaining to frost and frozen conditions as the policies and procedures are different from weekdays to weekends. Let's help Jay and his crew by being good caretakers of our golf course.

See you on the next tee...

Mike Fosnick, Golf Professional

Handicap Committee, *continued*

Course Rating, golfers would have higher handicaps coming from a difficult course than they would coming from an easier course. In 1987, the USGA replaced the one-handicap-fits-all-courses method. Golfers no longer have a handicap; they now have a Handicap Index. Next month we will explain the index.

*Dennis K. Lewis
Handicap Chairman*

2010 Oakbrook Committees

Board of Directors

President: Ed Shannon
Vice Pres.: Bill White
Treasurer: Rich Burnite
Secretary: Patty Dice
Directors: Darryl Owens
Ron Eaton
Ron Adams
Dan Scamporlina
Jon Holland

Membership Committee

Co-Chairs: Dr. Sam Hunter
Wally LaBrie
Committee Members:
Jayne Shannon
Alice Higgins
Katey Desberg
Cort Ockfen
Mike Campbell
Mick Johnson
Board Liaison: Bill White

House Committee

Chair: Sybil Hunter
Committee Members:
Martha Berthelson
Katey Desberg
C.A. Cosgrove
Barbara Ingraham
Patti Isom
Janet Lordahl
Molly Meyer
RueNelle McCullah

Barb Musser
Ann Tessier
Barb Vest
Rita Wettlaufer
Board Liaison: Patty Dice

Social Committee

Chair: Nancy Echols
Committee Members:
Gidge Campbell
Liane Hickey
James Postma
Katey Desberg
Ella Turner
Julie Unruh
Board Liaison: Rich Burnite

Finance Committee

Chair: William Cosgrove
Committee Members:
Terry Leigh
Tom Boyle
Dick Eimer
Board Liaison: Rich Burnite

Green Committee

Chair: Rich Weidman
Committee Members:
Ken Sandell
Grahame Fenton
Ron Robydek
Craig Larson
Board Liaison: Ron Adams

Golf Committee

Chair: Mike Campbell, Sr
Vice Chair: Dennis Lewis
Handicap Chair: Dennis Lewis
Committee Members:
Becky Lakey
Alice Higgins
Barb Musser
Rose Lewis
Ray Beckwith
Tim McCoy
Charles Alexander
Board Liaison: Darryl Owens

Junior Golf

Chair: Head Pro, Mike Fosnick
Committee Members:
Eloise Lanning
Dennis Meyer
Molly Meyer
Helen Ghillany
Sally Fosnick
Grahame Fenton
Lee Mountford
Rose Lewis
William Wade
Board Liaison: TBA

Oakbrook's

Web Addresses:

**oakbrookgcc.com –or–
oakbrookgolfandcountryclub.com**



Oakbrook Golf & Country Club

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