

MARCH NEWSLETTER

FROM THE PRESIDENT...



*Todd Van Maanen,
President*

March is here and we have already seen people out on the course, so we have a great start to the golf season.

The Hillcrest Annual Meeting was well attended last week. The highlights included the adjustment of new member partnerships from a 5 to a 3-year term. The partnership program overall has been a success to date, but the Board felt that after 3 years members should know if Hillcrest is a good fit for them. The Board enacted this policy change last fall and it was confirmed by the membership at

the meeting. Also at the meeting, the membership stock purchase was changed from a refundable instrument to a non-refundable one. Changing the stock certificate to a non-refundable document is more in step with your country club and protects Hillcrest from some financial liability. The new stock policy is only for new memberships in 2016 and beyond. All existing stock certificates remain unchanged in status. I hope that you join me in thanking Mike Marlow for volunteering his time and expertise in amending the by-laws for the Board.

The Annual Meeting was the last on the Board for James Grotenhuis, who was serving as Past President. James' knowledge of retail financials and his passion for the club have been an invaluable asset to Hillcrest. Wayne Ibarolle also completed his term on the Board and Bill Pierce has moved into the Past President's position. I hope that you take the time to thank them all for their service. Dan Megard and Pat King were elected as new Board members. They will be great additions to the Board. At the conclusion of our meeting, I was selected as your next President. I look forward to the opportunity.

There are no major projects in the planning stage for the coming year, although, we are looking at some minor remodeling in the pass-through area between the dining room and the lounge. Jim and Stacy Schramm are donating their design talents to the project, which is greatly appreciated. The other planned capital outlay will be to replace some of the mowing equipment. Waren does a great job of maximizing the life of our equipment, but it is time to upgrade a few mowers. Hillcrest is in great shape for the coming year. Our staff has never been stronger and there is a new energy in the clubhouse. To keep that momentum going, it will require all of us to use and promote the facility. As we get closer to spring, sell the benefits of Hillcrest to your friends, neighbors and new arrivals to Yankton. We have a great promotional deal for social members, and the partnership program provides an excellent way for new members to join the club. You are a part of the great year we have ahead. Thank you for your support.



2016 Board of Directors

Todd Van Maanen, President

Aaron Ness, Vice President

Mark Yonke, Secretary/Treasurer

Stacy Schramm, Director

Pat King, Director

Dan Megard, Director

Bill Pierce, Past President

2016 Staff

Waren Muller, Operations Manager

Scott Larson, PGA Golf Pro

Eric Miller, Executive Chef



MARCH NEWSLETTER

FROM THE GOLF COURSE...

Well, March is here and that means the golf course will open in less than thirty days. There will be wild variances in the weather, and unlike last month we have a lot to get done on the golf course.

The first thing we need to make a decision about is when to pull the green covers. This year I am going to wait as long as possible while I monitor the soil temperature under the covers. I want to see how big of a head start I can get using the covers. Last year I was too cautious and removed them too soon.

The second thing we need to accomplish is picking up all the debris around the course. This year we are going to try to tackle that job a little differently. We plan to rent a chipper and haul it around with a workman and instead of hauling large sticks back to the truck for dump disposal. I hope this speeds up the cleanup time and we can always spread the chips somewhere on the golf course. Then we will start bunker cleanup and raking.



Waren Muller, CGCS
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Hopefully the weather provides us with some moisture so we can delay charging up the irrigation system. Unlike the green covers, I am often too aggressive when charging the irrigation and that leads to a rockier start, but it would be a surprise if the irrigation wasn't going by the end of the month.

Upcoming Clubhouse Events

March 5 - Women's Club

March 11 - Membership Mixer

March 16 - Chinese Dinner Night

March 27 - Easter Brunch with Easter

Egg Hunt at Noon!

(Please RSVP by Friday, March 25)

Dining & Lounge Hours

Tuesday-Friday 11am-Close

Membership Mixer

Friday, March 11

5:30pm-7:30pm

We will be featuring a seafood appetizer smorgasbord with wine for \$25 per person. Please bring friends to enjoy and to join as members! Some of the items on the buffet will be Crab Claws, Shrimp Cocktail, Steamed Clams and Mussels with Saffron and traditional Fish and Chips. The regular and Feature menus will also be available that evening for those who wish to have dinner after and for those who don't wish to partake in the mixer.



MARCH NEWSLETTER

FROM THE GOLF SHOP...

It will not be long before the golf course will be open and I am prepared for the upcoming season! Sign up forms are ready for the Hole N One Club, 2 Man 1 Net Best Ball season long game, Match Play, and the Thursday Mixer on April 7th. Stop out to get signed up or call the golf shop to sign up.

All of the events for the year are listed at: hillcrestyankton.com/event-calendar.html. The sign up form for the junior golf instruction can be found at: hillcrestyankton.com/golf/juniors-results.html. More information on The PGA Junior League for junior golfers ages 13 and under can be found at: pgajlg.com

Hours for March 7th-31st will be Monday – Friday 10:00 a.m. – 5:00 and once the golf course opens Saturday and Sunday 10:00 a.m. – 5:00 p.m.

Lessons will be started as soon as the driving range is open. Lesson Rates for 45 minutes of instruction for 2016 will be: 1-\$40, Series of 3 \$110, Series of 5 \$185. Also, available will be a lesson coaching package, which includes unlimited lessons all year, High School and younger \$250 per student, Single Adult \$350, Couple \$450, and a Family coaching package \$600. I look forward to helping improve your golf game in 2016.

On Friday nights in April we are going to be holding club and beverage sampling. The first event will be Demo driver, fairway, and hybrid clubs along with a sampling of some very fine whiskeys that Eric will have available. There will be food available. On April 15th we will be having wedge/putter demo clubs along with some wine tasting. April 22nd will be the irons and IPA's beer sampling. We will be having specials on clubs during these events and the cost of the event will be \$25 per person, which includes appetizers and beverage sampling. Look for more details on the bulletin board!

Looking forward to seeing you on the golf course!



Scott Larson, PGA Golf Professional
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665-4621

FROM THE CLUBHOUSE...



Eric Miller, Executive Chef
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665-4522

February was a great month in Food and Beverage. Open Dining continues to grow, especially on Fridays. The Feature menu is available thru the week, not just on Fridays. So if there is something you didn't get to try, eg, Halibut; I will have it the following week thru Thursday. The Halibut was a hit and I have ordered more in and will run it for another week.

In March I will be starting an all you can eat Chinese night on select Wednesdays. There will be appetizers such as homemade Crab Rangoons, spring rolls, Sushi, and others fun items. I will have stir fry, rice, and other Asian items. Look for more info in the next couple of weeks! I hope to start it on Wednesday the 16th.

Also please remember that Friday evenings we don't do To-Go orders. To-Go orders are available Tuesday through Thursday for Burgers, Appetizers, some of the pastas, Entrée Salads and side salads. The features and the high end entrees are not available To-Go. Thank you for helping us to build a great dining experience!

Stop in and check out our new high end wines and liquors! Also, stay tuned for a new, expanded wine and liquor menu for April!

