

INSIDE:

A Father/Daughter Night in Oz!



Saturday, November 16, 2019
6:00 p.m. – 10:00 p.m.

\$50 Fathers
\$25 Daughters (4 – 12 years of age)

All fathers, daughters, grandfathers, and granddaughters are cordially invited to follow the yellow brick road to 'The Land of Oz' where we will be hosting LCC's 6th Annual Father/Daughter Dance on Saturday, November 16th. There's no place like LCC, and this will be a night of dinner, dancing, photos, gifts, and fun — just beware of the flying monkeys!

Munchkin Land Menu:

Over the Rainbow Fruit & Vegetable Tray, Dorothy's Delicious Salad Bar, Kansas Turkey Twisters, Carving Station: The Wizard's Roast Sirloin with Au Jus and Glinda's Turkey with Cranberries & Gravy, Cowardly Lion's Lyonnaise Potatoes, Scarecrow's Popcorn Chicken, Tin Man's Rotini Pasta with Alfredo Sauce, Peas, & Carrots, Aunt Em's Zucchini, Butternut Squash, & Baby Carrots, Toto's Tater Tots, Yellow Brick Road Rice Krispy Treats, and Ruby Red Velvet Slipper Cupcakes

Please Note:

✓ **RESERVATIONS are REQUIRED** and will be taken, starting Thursday, October 17th. Please call 303-233-4614 to make your reservations or use the LCC Website Event Calendar. We will be assigning seats for this event, so please make note of who you would like to be at your table.

letter from the president.....	2
catering corner.....	3
letter from the head golf pro.....	4
golf news.....	5
the rat pack – lcc's charity gala.....	7
membership update.....	8
2019/2020 "winterfest" introductory golf membership program.....	10
thanksgiving dinner to-go.....	10
new member & prospective member oktoberfest reception.....	11
childrens halloween party.....	12
social etiquette classes.....	13
italian night.....	14
couples' holiday cooking demonstration.....	15
ladies' bingo.....	16
family gingerbread house party & brunch.....	17
2019/2020 dcpa events with lcc.....	18
bridge lessons.....	19
mahjong.....	19
taco tuesdays.....	20
lakewood cellar night.....	20
lakewood prime rib night.....	20
burger night.....	20
fried chicken night.....	21
winter clubhouse hours of operation.....	21
social media.....	21
letter from the gm.....	22
upcoming events.....	23
letter from the clubhouse manager.....	24
letter from the membership chair.....	25

*"It's not where you go, it's who
you meet along the way"*

– The Wizard of Oz

"There is no place like home."

– The Wizard of Oz

*"Toto, I've got a feeling we're not
in Kansas anymore."*

– Dorothy



Letter from the president



Another great golf season is now in the books and I'd like to congratulate all of the champions that were crowned this year! While we started the season with some horrific weather, that certainly put forth some challenges to our wonderful golf course, I think that we all can agree that as the golf season progressed the memories of our slow start faded quickly.

I'd like to take this opportunity to thank and recognize our Golf Professional staff led by Ben Honaman. This team of dedicated employees does an awesome job day-in and day-out to ensure that we all have the very best golfing experience possible. Their hard work in not only facilitating the numerous tournaments and events we hold each year but in providing

ongoing exceptional Membership experience is very much appreciated!

In closing, I'd like to once again encourage our Membership to consider participating on one of the LCC Committees for the upcoming year. Please feel free to touch base with either Lance or any of the current Board Members regarding your interest. Remember, the Committees at LCC are where all of the future plans for the Club are born and getting involvement from Members who may not have participated in the past will ensure that we have an ever evolving pool of ideas and visions for our Club's future.

See you around the course!

Best regards,

Steven

Steven Ferrie
President
stevenferrie@gmail.com



Complimentary Round of Golf with Cart*

Catering Corner

A reminder that our Ballroom can seat 50-225 guests and our more intimate rooms can seat 25 to 60 guests. We can host any type of special occasion from weddings, receptions, holiday parties, high school reunions, corporate events, anniversaries, and celebrations.

Please call Michelle Kiser for more details.

Michelle Kiser – Catering Director
303-233-4614, ext. 104
mkiser@lakewoodcountryclub.net

**A complimentary round of golf will be given to any Member who books a party of 50 or more between September 1, 2019 thru November 30, 2019. This includes any and all referral business. (Golf Members will receive a complimentary round of golf for a guest with a cart. Social Members will receive a complimentary round of golf with a cart, but must be accompanied by a Golf Member to play.) Please call Michelle Kiser for more information.*



letter from the head golf pro



The Golf Professional staff would like to thank the entire Membership for their participation in this year's tournament schedule. We are currently preparing the

2020 tournament schedule, which will be available following the approval of the Golf Committee and Board of Directors. If you have any suggestions on different types of events, please let us know as soon as possible.

Golf at Lakewood continues with the off-season mode. We would like to remind the Membership that **the final day for posting scores is Thursday, November 14th**. After that date, scores may only be posted in states that are in season. Frost will determine when the golf course will open daily. When planning your game, please remember that morning times are moving later each week until mid-November when they are usually available around 9:30 a.m. -10:00 a.m. Please call the Golf Pro Shop with any questions and remember to check in with the Golf Pro Shop staff prior to your round.

Scotch:

Congratulations to our 2019 Scotch Champions- Mr. Todd Franks and Mr. Chip Mower. They defeated the team of Mr. Curt Jenkins and Mr. John McWilliams, Jr. on the 14th hole, five and four. The handicaps fell in the favor of Franks and Mower with their team receiving one shot. Both teams played well through the first three holes leading up to the fourth hole. McWilliams Jr. hit his tee ball into the fairway bunker and Mower hit his drive over the bunker. Jenkins tried to go

for the green and left it in the bunker. Franks hit his approach shot to 20 ft and ended up winning the hole. They halved hole #5. On hole #6, Franks and Mower received a stroke and won the hole. The teams ended the front nine with Franks and Mower two up. Mower hit a good shot on hole #10 and McWilliams, Jr. left his tee shot out to the right underneath the tree. Jenkins tried to punch the ball up the slope but ended up hitting it into the bunker. Franks and Mower won hole #10 to go to three up. Jenkins and McWilliams, Jr. came back on hole #11 and won to go back to two down. Franks and Mower then birdied holes #12 and #13 to go four up. On hole #14, McWilliams, Jr. hit his drive just short of the right fairway bunker and Mower hit his drive into the fairway bunker. Jenkins hit his approach shot into the left green side bunker and Franks hit his approach to 20 ft. McWilliams, Jr. caught his bunker shot thin and it sailed into the water. Jenkins and McWilliams, Jr. conceded the hole to lose the match five and four. Thanks to everyone for participating and congratulations once again to our 2019 Scotch Champions- Todd Franks and Chip Mower!

Ladies' Scotch:

Congratulations to Mrs. Jen Livsey and Mrs. Micki Amerine for their victory in the 2019 Ladies' Scotch Finals. They defeated the team of Ms. Susie Roh and Mrs. Helen Shreves on the 18th hole. The final match was contested on the afternoon of August 31st and a nice crowd of Members and guests came to watch the final match. The ladies started off the match with a push on hole #1 and traded holes on #2, #3, #4, #5, #6, and #7. On hole #8, both teams made a five but with a stroke, Livsey and Amerine went up one going into #9. The teams pushed #9 and Livsey and Amerine went one up going to the back

letter from the head golf pro

nine. Both teams struggled on hole #10 and it ended as a push. On hole #11, both teams drove it down the center of the fairway leaving good yardages into the green. Mrs. Amerine hit her shot just short of the green while Mrs. Shreves hit it in the bunker. After a few more shots, Livsey and Amerine ended up winning the hole to go two up. Roh and Shreves turned it around and won hole #12 to go back to one down. Just like the front nine, they traded holes on #13, #14, and #15. Going into hole #16, Roh and Shreves went two down and gave two strokes on the last three. They ended up winning hole #16 with a clutch putt by Ms. Roh. Both teams made it across the lake on hole #17 and made par. On hole #18, both teams hit good drives but Livsey and Amerine went slightly right and had to contend with the right tree.

Ms. Roh hits it over the green and Livsey opted to go for it all and hit it under the tree and over the water to just short of the green. It was an awesome shot. Both teams chipped it onto the green. Mrs. Livsey was the first to putt and putted it up to a few inches. With their stroke, they knew they had won the match! Overall, the ladies played well and it was an exciting match to watch. Thanks to everyone for participating and congratulations once again to our 2019 Ladies' Scotch Champions- Jen Livsey and Micki Amerine!

Sincerely,

Ben Honaman

Head Golf Professional

bhonaman@lakewoodcountryclub.net

golf news

Tradition:

Lakewood's season long match play event has been determined. Mike McFadden wins his first Tradition Championship by defeating Ty Warren.

Mike played consistently all season as evidenced by his winning of six matches to become this year's champion. Congratulations to Mike and thanks to everyone for participating and we look forward to another full field next year.

Course:

We would like to alert the Membership that as our fall season arrives, our tee times start later in the morning due to reduced daylight and frost conditions. Please call the Golf Pro Shop for available times. The driving range will open approximately 20 minutes prior to the first morning tee time (frost permitting) and will close one hour prior to sunset. Thank you for your understanding.

Off Season Policies:

As of October 1st and continuing through April 30, 2020, guest times are lifted. However, the twice per month guest restrictions are still in effect. The lottery and tee times remain in effect through the off-season. Gangsomes restrictions are still in effect until November 1st except by Golf Pro Shop discretion. A gangsome is up to six players in a group. We ask that all gangsomes be respectful to foursomes, allowing them **to play through whenever possible. Gangsomes rules in effect- 1) Continuous putting- Each player must continue putting until the ball is holed or the putt is conceded. NO MARKING THE GOLF BALL 2) All players must ride in a gangsome unless course demand is minimal. When joining a group to make five or six, make sure that all players are willing to ride before adding yourself to a group.** If you have any questions, please call the Golf Professional staff for assistance.

Monday Corporate Tournaments:

Our 2019 corporate events have been sent renewal contracts for next year. Historically, there are a few availabilities. If you have or know of anyone looking for a tournament site, please contact the Golf Pro Shop so we may initiate the process for enrolling the event.

Handicaps:

The Handicap Committee would like to thank the Membership for their diligence in score-posting this season. There have been very few issues of neglecting to post scores.

Credit Book Dollars

A reminder that all credit book and gift certificate dollars need to be redeemed by 12:00 p.m. on Tuesday, December 31, 2019. Any Special Orders using credit book dollars need to be placed by December 1, 2019.

Holiday Shopping Sale November 26th, 27th, and 28th

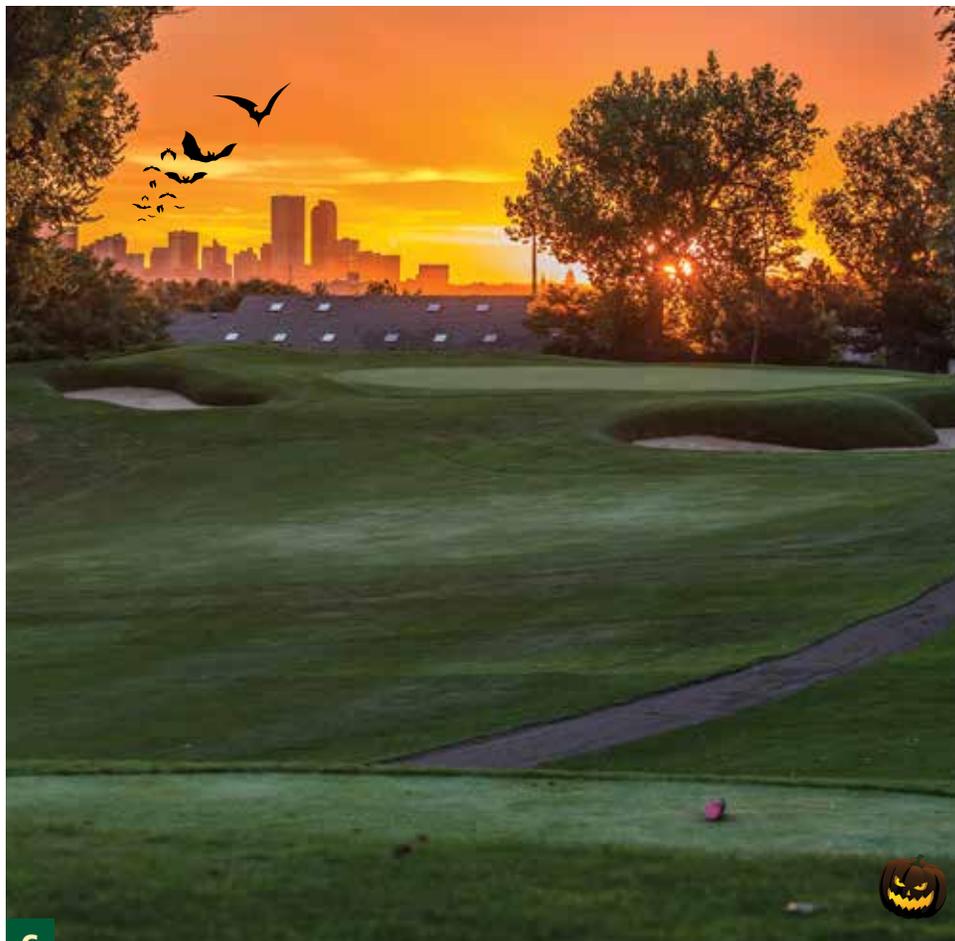
Purchase 1st item at 20% off

2nd item at 25% off

3rd item at 30% off

Additional items at 35% off

(Highest priced items at lowest % off and in-stock items only)



"The Rat Pack" LCC's Charity Gala



October 5, 2019

5:00 p.m. to 11:00 p.m.

\$225 per person

This event is an opportunity for the Membership of Lakewood Country Club to help support the Hope House, 40 West Arts, and Heart & Hand charities. The event will consist of a "Rat Pack" themed plated dinner and entertainment with a live/silent auction. Attire for the event will be formal cocktail attire, black tie is preferred. (Jackets and ties are required for men.)

Entertainment – Frank Sinatra Impersonator

Emcee – Kim Christiansen

Auctioneer – Vic Lombardi

Dance Band – The Movers & Shakers

"Rat Pack" 4-Course Dinner – Executive Chef Mat Mihalek

1st Course: Passed Italian Hors d'Oeuvres

2nd Course: Balsamic Glazed Shrimp Salad – Fennel, Arugula, and Romaine Lettuce, with an Orange Vinaigrette Topped with Sweet Peppers, Tomatoes, and Radishes

3rd Course: Steak Pizzaiola – 6 oz. Filet Topped with Peppers, Onions, Cherry Peppers Served with Rosemary Au Jus, Roasted Garlic Mashed Potatoes, and Broccolini, In Addition to Spaghetti, Meatballs, and Breadsticks Served Family Style

4th Course: White Chocolate Mousse – Topped with a Brownie, Fresh Berries, and Whipped Cream

Please Note:

- ✓ **Reservations are Required**, please call Kristi Daniels at 303-327-1301.
- ✓ We will be assigning seats for this event, so please make note of who you would like to be at your table. We will be seating round tables of 10.
- ✓ Members are allotted one guest per reservation (with the exception of sponsorship tables).
- ✓ In order to prepare for this event, Member Dining will only be available in the Pike's Peak Lounge and will end at 2:00 p.m.
- ✓ Evening Member Dining will NOT be available on Saturday, October 5th.

membership update

Please Welcome the Following New Members:

Mr. Otto Hilbert, II (Susan Warner)

Resident Reinstatement
(Golf Social Waiting List)

Otto.Law
303-324-3748

Sponsored by Mr. Rick VanDyke

Mr. Antonio "Tony" Pasquini (Amy)

Pre-Resident Reinstatement
(Golf Social Waiting List)

Tony P's Restaurant
303-477-4900

Sponsored by Mr. Chad Hotchkiss

Mr. Grant Barnhill (Sibila Lantzy)

House Social
Shift Workspaces
303-355-5353

Referred and Sponsored by Mr. Pat Henry

Mr. Andrew "Andy" Burner (Amanda "Mandy")

House Social
Xero, Inc.
415-527-7715

Referred and Sponsored by Mr. Tom Balderston

Mr. Jason Didday (Colleen Proctor)

House Social
SAP
720-532-4528

Referred and Sponsored by Mr. Ty Warren

Mr. Michael "Mike" Whipple, Jr. (Catharine)

House Social
Charles Schwab
720-418-3569

Referred and Sponsored by Mr. Ty Warren



▲ susan warner & otto hilbert



▲ tony, sasha, rocco, luca, & amy pasquini



▲ max & grant barnhill & sibila & sophia lantzy



membership update

Changes of Status

Mr. Kelley Bloom from Introductory Pre-Resident to Pre-Resident

Mr. Jeremy Brown from Legacy Introductory Special Resident to Legacy Special Resident

Mr. Adam Wimmer and Mr. Austin Peterson from Golf Social Waiting List to Introductory Special Resident



▲ mandy, augustine, & mandy burner



▲ mike, "trip", "johnno", & catharine whipple



▲ jason & jackson didday & colleen proctor



2019/2020 "winterfest" introductory golf membership program

Applications and Upgrade Requests Accepted as of October 1, 2019 through February 29, 2020

- Only Requires an Initial Non-refundable **\$2,625 Initiation Fee Down Payment (normally \$5,250)**
- **\$2,625 Balance is Not Due Until March of 2020**
- Enjoy an Additional 12 Months of Membership from April 1, 2020 through March 31, 2021 if a golf opening becomes available by April 2020.
- All the Benefits of Full Membership with the Exception of Voting Privileges (voting privileges commence upon payment of final initiation fee installment)
- **Lock-in to \$52,500 Resident Initiation Fee and Payment Plans**
- Please Note: This is a One-time Offer per Prospective Member

If Winterfest Members are on a Golf Waiting List as of March 2020, they will still be billed their \$2,625 initiation fee down payment balance on their March 2020 statement. Additionally, they will begin a One Year Introductory Golf Membership when they are moved off the Golf Waiting List.

thanksgiving dinners "to go"

Thursday, November 28, 2019

Tender Whole Turkey, Mashed Potatoes with Gravy, Glazed Yams, Chef's Vegetables, Stuffing, Cranberry Sauce, and Dinner Rolls. Choice of Pies: Lemon, Pumpkin, Apple, or Pecan

Small Order: 4-8 People \$200

Large Order: 10-14 People \$275

Please Note:

- ✓ Reservations for Large orders "To Go" must be placed by 3:00 p.m. on Saturday, November 23, 2019.
- ✓ Reservations for Small orders "To-Go" must be placed by 12:00 p.m. on Tuesday, November 26, 2019.
- ✓ Pick up times are between 10:00 a.m. and 2:00 p.m. on Thanksgiving Day.



new member & prospective member oktoberfest reception

Wednesday, October 30, 2019
6:00 p.m. to 8:00 p.m.

All new Members as of 2017 are cordially invited to attend this event. All Lakewood Country Club Members who have family or friends interested in membership are welcome to join us. In addition to cocktails and wine, we will sample an array of beers perfectly paired with Chef Mat's delicious hors d'oeuvres.

A Member who refers a prospective Member will receive a \$1,000 credit when the new Member converts to one of the regular Golf Membership classifications (\$500 first year and \$500 second year) and \$250 for a new House Social Member.

To make your reservation, please call Carol Kaiser, Membership Director, at 303-233-4614, extension 106 or email her at cskaiser@lakewoodcountryclub.net. If you plan to bring a prospective Member, be sure to include their name. Please RSVP by Tuesday, October 29, 2019.



CHILDREN'S HALLOWEEN PARTY

Saturday, October 19, 2019

Haunted House, Hair-Raising Hayride, and Amusing Activities
5:00 p.m. to 8:30 p.m.



Adults \$30
Children \$20 (4 years to 12 years)
RESERVATIONS ARE REQUIRED



LAKWOOD COUNTRY CLUB'S GHOULS AND BOOS ARE INVITED TO OUR ANNUAL CHILDREN'S HALLOWEEN PARTY.

Be sure to take a tour of our haunted house, and if you dare, take a trip on our hair-raising hayride. For those tiny ghouls and boos, the haunted house tours and hayrides will be toned down until it gets dark. There will be some not-so scary crafts and treats for them to enjoy, and a Magic Show at 6:00 p.m. and 7:30 p.m. inside the Clubhouse.



BUFFET MENU:

Salad Bar, Fresh Fruit, Vegetables and Dip, Meat and Cheese Charcuterie Skull, Chicken Fingers, Hot Dogs wrapped in Puff Pastries, Potato Smiles, Chicken Francaise, Vegetables, Lyonnaise Potatoes, Carving Station: Sirloin and Turkey, Pasta Station: Shell Pasta with Meat Sauce, Cheese Tortellini with Broccoli and Alfredo, Dirt Desserts, Cupcakes, Ice Cream Sundae Bar, Hot Chocolate, and Apple Cider

PLEASE NOTE:



- ✓ **RESERVATIONS are REQUIRED** and began on Thursday, September 19th. Please call 303-233-4614 to make your reservations or use the LCC Website Event Calendar. Please include how many people will be in your group.
- ✓ There will be no assigned seating for this event. Seating will be available on a first arrival basis. We are requiring reservations in order to properly staff for this event.
- ✓ In order to prepare for this event, Member Dining will only be available in the Pike's Peak Lounge and will end at 2:00 p.m.
- ✓ Evening Member Dining will **NOT** be available.



HAPPY
Halloween



Lakewood Country Club is offering a 3-week Social Etiquette Class for children in Kindergarten thru 2nd grade.

Tuesday Evenings: November 5th, 12th, and 19th from 6:15 p.m. – 7:15 p.m.

The cost is \$75 per child – This includes three lessons, a workbook, dinner provided each class, and a certificate of completion.

This workshop series will cover table manners, social skills, and more for children in Kindergarten thru 2nd grade. Each class will be interactive and teach courtesy and respect through role playing and hands on instruction in a dining environment. The topics that will be covered are: dining skills and table manners, polite conversations, and handshaking and introductions.

Please Note:

- ✓ **Reservations are Required.** To make your reservations, please call Kristi Daniels at 303-327-1301, or email her at kdaniels@lakewoodcountryclub.net.
- ✓ **This class is for children in Kindergarten thru 2nd grade and is limited to 8 children.**



italian night

Friday, November 8, 2019

6:00 p.m. Cocktails

7:00 p.m. Dinner

8:00 p.m. to 11:00 p.m. Musical Entertainment: The Movers and Shakers

\$25 per person

RESERVATIONS ARE REQUIRED

Italian Buffet Menu:

Classic Antipasto, Garden Fresh Salad Bar, Flavorful Minestrone Soup, Lasagna, Meatballs, Sausage, Linguini & Clam Sauce and Rigatoni & Puttanesca Sauce, Carving Stations: Certified Black Angus Beef Flank Steak accompanied by Exquisite Marsala Wine and Mushroom Sauce, Pork Loin Stuffed with a Delightful Combination of Spinach, Roasted Peppers and Parmesan Cheese, and Assorted Authentic Italian Desserts

LCC's Italian Night History

From oral history, the 1st Italian Night was hosted at Lakewood Country Club in 1971, when Mr. John Gardner II was President. The Entertainment Chair at that time was Mr. Harry Capra. Mr. Capra, Dr. John Pisercho, and Dr. Henry Melaragno came up with the idea of hosting an Italian Night at the Club. Dr. Melaragno did some of the cooking for this event and Dr. Pisercho invited some ladies from North Denver to help with the cooking. Additional Members who helped with this event are Mr. Vince Domenico and Mr. Joe Lombardi. Italian Night has been one of the most popular and well attended events throughout the years, all thanks to a group of Italian Members from North Denver. **This will be the 38th year hosting this event at LCC, be sure to make your reservations and be a part of the continuing history!**

Please Note:

- ✓ **RESERVATIONS are REQUIRED and will be taken, starting Wednesday, October 9th.** Please call 303-233-4614 to make your reservations or use the LCC Website Event Calendar. Please include how many people will be in your group. We will be seating 200 Members in the Ballroom and 50 in the Tom Bendelow Room, please indicate which room you would prefer when making your reservation. Reservations will be taken in the order they are received.
- ✓ The 48-Hour Cancellation Policy is in effect for this event. If you need to cancel your reservation, please contact the front office before Wednesday, November 6th, or you will be charged 50% of your reservation.
- ✓ Country Club attire is requested, please no denim or shorts.
- ✓ Due to the popularity of this event, Evening Member Dining will close at 2:00 p.m. and Evening Member Dining will **NOT** be available.



couples' holiday cooking demonstration

Wednesday, November 13th

6:00 p.m. Executive Chef Mat's Unique Holiday Cooking Demonstration

6:30 p.m. Dinner

\$40 per person

Join us for an evening of delicious food, learning how to prepare it, and spending time in your LCC kitchen. Executive Chef Mat will walk you through a culinary holiday celebration. At the end of class, you'll enjoy the 4-course menu you learned to prepare along with the other Members at this event.

Unique Holiday 4-Course Menu:

- House Smoked Salmon
- Fall Salad with Frisse, Romaine, Walnuts, Cranberries, Radishes, and a Maple Vinaigrette
- Rare Duck Breast & Confit Leg with a Cherry Sauce, Braised Cabbage, and Sweet Potato Puree
- Pear Tart with Cinnamon Ice Cream and Caramel Sauce

Please Note:

- ✓ **RESERVATIONS are REQUIRED and will be taken, starting Tuesday, October 15th.** Please call 303-233-4614 to make your reservations or use the LCC Website Event Calendar. Please include how many people will be in your group.
- ✓ Due to space in the kitchen, this event is limited to 12 LCC Members.



ladies' bingo

Thursday, December 5, 2019

10:00 a.m. to 3:00 p.m.

\$35 per person

Reservations are Required

All Members MUST Make Their Own Reservations

Ladies, come join us for LCC's Annual Ladies' BINGO. This upscale event is held just for ladies, and will be an afternoon full of delicious food and guaranteed fun to kick off the holiday season. There will be 15 vendors for your holiday shopping, BINGO games in which the lucky winners will win prizes, raffle items given away from the vendors, and let's not forget about the Pickles! Be sure to invite all of your closest friends and let's make this an afternoon full of holiday cheer.

10:00 a.m. to 1:00 p.m. - Shopping

15 vendors range from clothing, jewelry, gift items, make-up, specialty food items, etc.

10:00 a.m. to 11:00 a.m. - Continental Breakfast

Assorted Breakfast Pastries, Spiced Apple Cider, and Eggnog

12:00 p.m. - 1:00 p.m. - Buffet Lunch

Butternut Squash Soup with Sage, Extensive Salad Bar, Carving Station: Pork Loin with Gravy & Cranberries and Roasted Sirloin with Au Jus, Shrimp & Scallop Scampi, Fingerling Potatoes, Saffron Rice Pilaf, Tri-Colored Carrots, Broccoli, & Brussel Sprouts, and Assorted Holiday Desserts

1:00 p.m. to 3:00 p.m. - BINGO

Please Note:

- ✓ **Reservations are Required** and will be taken, starting Tuesday, November 5th. **All Members MUST Make Their Own Reservations.** Please call 303-233-4614 to make your reservations.

✓ We will be assigning seats for this event, so please make note of who you would like to be seated with. We will be seating round tables of 12.

✓ Due to the popularity of this event, seating is limited to 240 ladies and reservations will be taken in the order they are received.

✓ Walk-ins will NOT be accommodated.

- ✓ Member Dining will NOT be available from 11:00 a.m. to 5:00 p.m. in the Pike's Peak Dining Room, Tom Bendelow Room, or the Pike's Peak Lounge due to Ladies' Bingo.

family gingerbread house party & brunch

Sunday, December 8, 2019

\$20 Adults

\$15 Children (4-12 years old)

(This pricing includes breakfast, hot cocoa, apple cider, cookies, and one gingerbread house per family)
\$10 per additional Gingerbread House

Two Time Sessions to Choose From:

8:30 a.m. - 10:30 a.m.

11:00 a.m. - 1:00 p.m.

Reservations are Required!

* Limited Availability per Session *

LCC welcomes you and your family to kick off the holiday festivities with an age-old holiday tradition - decorating gingerbread houses as a family. The best parties are the ones that let kids get involved and be creative and the best part is, we will supply everything! The gingerbread houses will be built and ready for the finishing touches with icing and a variety of candy. Due to the popularity of this event the past few years, we have included a brunch buffet again this year along with the hot cocoa, hot cider, and cookies for you and your family to enjoy. You won't want to miss this sweet event!

Brunch Buffet Menu:

Fresh Fruit, Assorted Danishes & Mini Doughnuts, Scrambled Eggs, Eggs Benedict, Frittata with Spinach, Tomatoes, & Onions, Chicken Apple Sausage, Bacon, Granola French Toast with Syrup & Cinnamon Butter, Monte Cristo Sandwiches, Chicken Strips, and Home Fries

Please Note:

- ✓ **RESERVATIONS are REQUIRED** and will be taken, starting Friday, November 8th. Please call 303-233-4614 to make your reservations.



2019/2020 dcpa events with lakewood country club

The Phantom of the Opera
Sunday, November 17, 2019
Cocktails – 5:00 p.m.
Dinner – 5:30 p.m.
Show – 7:30 p.m.
\$110 per person

(This includes a 3-course dinner at LCC and a theatre ticket – located in the center mezzanine, rows 2-3)

Reservations MUST be made by September 4, 2019.

RENT: 20th Anniversary Tour
Saturday, February 29, 2020
Cocktails & Dinner – 5:00 p.m.
Show – 7:30 p.m.
\$110 per person

(This includes a three-course dinner and a theatre ticket – located in the mezzanine section, rows 1-4.)

Reservations MUST be made by December 12, 2019.

The Lion King
Sunday, June 14, 2020
Brunch Buffet – 10:30 a.m.
Show – 1:00 p.m.
\$130 per person

(This includes brunch and a theatre ticket – located in the mezzanine section, rows 2-3.)
Reservations MUST be made by April 2, 2020.

For ALL DCPA Events - Please Note:

- ✓ Transportation is not provided.
- ✓ These events will sell out as we only have a limited amount of tickets available per show.
- ✓ To make your reservations, please contact Kristi Daniels at 303-233-4614, ext. 101, or kdaniels@lakewoodcountryclub.net.



bridge lessons

Wednesdays in the Ladies' Locker Room
If you would like to play Bridge (or learn to play), please join us on selected Wednesdays at 10:00 a.m. in the Ladies' Locker Room. Barbe Durbin and Mary Jo Halfen have graciously offered to teach Bridge lessons. If you have any questions, please call Barbe at 303-279-2510 or Mary Jo at 303-988-5158.

Mahjong

Wednesdays • 1:00 p.m. in the Ladies' Locker Room
If you would like to play Mahjong (or learn to play), please join us on Wednesdays.
If you have questions, please call Mary Starker at 303-475-2990 or Paula Maddera at 303-985-2748.





TACO TUESDAYS

We are bringing the taste of Mexico to LCC. Join us every Tuesday night for a special selection of house made tacos. Taco Tuesday is a great excuse to eat tacos at least once a week!

LAST CHANCE!

In Addition to the Member Dining Menu.

Coming in November!

Fried Chicken Night

Tuesday Evenings

Join us every Tuesday Evening and enjoy homemade buttermilk honey fried chicken served with mashed potatoes, sautéed spinach, carrots, and a fresh corn bread muffin.




Cellar Night

Wednesday Evenings
(In our Pike's Peak Dining Areas)

Join us every Wednesday Evening & enjoy 50% off of bottles of wine and 25% off of our reserve selection!

winter clubhouse hours of operation

Pike's Peak Dining Room (Casual Dining)

Breakfast: Saturday and Sunday 8:00 a.m. to 2:00 p.m.

Lunch: Tuesday thru Sunday 11:00 a.m. to 2:00 p.m.

Dinner: Tuesday thru Sunday 5:00 p.m. to 9:30 p.m.

Tom Bendelow Dining Room

Lunch: Tuesday thru Sunday 11:00 a.m. to 2:00 p.m.

Dinner: Wednesday thru Sunday 5:00 p.m. to 9:30 p.m.

Prime Rib Night

Thursday Evenings

Join us every Thursday Evening and enjoy a delicious Prime Rib Dinner.



lcc's social media

Stay current with what is going on at Lakewood Country Club!

✓ Clubster:

www.clubster.com (and/or download the Clubster app)

✓ Facebook-

If you haven't already, please like the LCC Facebook page and leave a review of our Club!

www.facebook.com/LakewoodCountryClub/

✓ Twitter-

<https://twitter.com/LakewoodCCinCO>

✓ Instagram-

<https://www.instagram.com/lakewoodcountryclubincolorado/>




Burger Night

Join us every Sunday night for two featured burgers.

These innovative, mouth-watering burgers are culinary creations that are guaranteed to leave you with an unforgettable LCC dining experience each and every time.

In Addition to the Member Dining Menu and Dinner Features





Automation; a way to improve labor at our Club.

The labor force, we find in our discussions with Members, Superintendents, and General Managers,

continues to be one of the biggest challenges for clubs and golf courses across the country, especially here in the Denver market.

With minimum wages rising, in an economy that is offering more job opportunities at higher wages than golf courses can pay, and a different mindset among a younger work force, hiring and retaining labor for clubs and golf courses is becoming more difficult every year.

While there's no one correct answer for solving this issue, there's one thing we know – doing nothing is not an answer and will not help our Club progress as times change. There's a direct correlation between providing quality golf course maintenance standards consistently and being fully staffed.

Too many times we operate our golf course without full staff. Just being one or two people short of a full crew has a negative impact on our golf course experience. As of today, we are still short staffed, and turnover is high in our Turf Care division.

One answer to improving labor/staffing lies in how we can do things differently while embracing how our industry and world continues to change. New technologies that help reduce labor are becoming necessary for not only our Club, but golf courses around the country, in the maintenance practices of the facility.

Sometimes this can be as simple as adding a new piece of equipment to help staff become more efficient. Golf course equipment can be expensive, but how much labor money has our Club saved over the past few years by being short staffed? Annually, Chris saves tens of thousands of dollars on his annual budget, due to staffing short falls. We are looking into ways we can invest in new equipment and new technology, as labor is becoming harder to find. Efficiencies that help reduce the number of people needed while maintaining quality maintenance standards are the future for sustainability.

Automation is not a fad. Grocery and retail stores have fewer tellers and more self-checkout lanes, airports have automated restaurants and checkouts, fast food restaurants have large tablets to order and self-pay, "Alexa" answers our questions and plays our favorite songs on our command. The examples go on and on!

I am not advocating that LCC become fully automated, because we still need human decision making and personal interaction. However, there are great advancements in technology that can help our golf course and our maintenance programs merge into automation. We already use electronic "white boards" to assign and schedule staff responsibilities throughout the day. This is a great tool for scheduling, training, and overall efficiencies. We will be demonstrating an autonomous green mower this fall. It will require staff monitoring, but the staff member can perform other duties around the green, while the mower is cutting and rolling at the same time, allowing for more efficiency. We can implement GPS systems on our sprayers to improve efficient applications and cost savings on chemicals. Chris uses moisture meters and apps that help

manage our water usage for improved efficiency and budget savings.

Automation is being used in all of our everyday lives. That's reality! Finding labor and achieving proper staff levels continues to be a challenge, not just for LCC but for courses around the country, and automation technology resources are available.

There will be significant up-front costs associated with these new technologies, but they offer great returns on

our investment and help solve our labor issues. It's time we start doing something different to ensure our labor challenges are reduced at LCC.

As always, I am available for any questions or concerns you may have surrounding LCC!

Sincerely;

Lance Scheele
General Manager
lscheele@lakewoodcountryclub.net

upcoming events

OCTOBER

- Saturday 5th LCC's Gala – The Rat Pack
- Tuesday 8th Yom Kippur Begins
- Saturday 19th Children's Halloween Party
- Wednesday 30th Oktoberfest New Member and Prospective Member Reception
- Thursday 31st Halloween

NOVEMBER

- Tuesday 5th Social Etiquette Classes Begin
- Friday 8th Italian Night
- Wednesday 13th Couples' Holiday Cooking Demonstration
- Saturday 16th Father/Daughter Dance – A Night in Oz
- Thursday 28th Club Closed - Happy Thanksgiving

DECEMBER

- Wednesday 4th Member Appreciation Night – Golf Pro Shop
- Thursday 5th Ladies' Bingo
- Sunday 8th Family Gingerbread House Party
- Friday 13th Member's Holiday Celebration
- Saturday 14th Children's Holiday Party
- Wednesday 18th Ugly Sweater Party & Trivia Night
- Sunday 22nd Chanukah Begins
- Wednesday 25th Club Closed – Merry Christmas



letter from the clubhouse manager



Fall is Here!

Aerification has been completed and the course is in great shape, besides the issues we have had with skunks on the course, which we hope is remedied soon, if not already by

the time you are reading this article.

We are currently in preparation for the third annual Lakewood Country Club Charity Gala and Children's Halloween Party. The Charity Gala will be hosted on Saturday, October 5th. This year's theme is "Rat Pack" and the charities that were voted on by the Programs Committee and Board of Directors are the: Hope House, 40 West Arts, and Heart & Hand. The staff here at LCC is looking forward to a great turnout of our Members who want to show their support for these wonderful charities. Thank you for all the efforts given by the Programs Committee, Mr. Derek Vanderryst, and the Gala Subcommittee, who have helped make this event happen. The Children's Halloween Party is on Saturday, October 19th with a new start time of 5:00 p.m. in order to get more 'non scary' hayrides and haunted house tours in before it gets dark. Once it gets dark, things will get scary. We hope to see everyone at LCC in their costumes.

Our Executive Chef, Mat Mihalek, has been working hard to create new and fresh dinner items for the new fall menu being released on October 3rd. Please join us this holiday season and try one of the new delicious dishes. Comments and feedback are always welcome, as this helps the Food and Beverage Department ensure that each new menu contains items Members will enjoy. Here are some of the new items to try:

- **Tuna Ceviche** Served with Coconut Milk, Lime, Cucumber, Red Onion, Avocado, Radish, and a Wonton Chip

- **Fried Cod Tacos** Topped with Kale & Brussels Sprout Slaw and Chipotle Aioli
- **Mediterranean Chopped Salad** Served with Romaine & Iceberg Lettuce, Olives, Tomatoes, Red Onion, Pepperoncini, Feta Cheese, and a Red Wine Vinaigrette
- **Frisee & Romaine Salad** Served with Beets, Candied Walnuts, Bleu Cheese Crumbles, Radish, and a Maple Vinaigrette
- **Seared Scallops** Served with Mushrooms, Mashed Potatoes, Capers, Raisins, Orange Butter, and a Balsamic Glaze
- **Grilled 10 oz. Pork Chop** Served with a Bourbon Glaze, Winter Fruit Chutney Mashed Potatoes, and Spinach
- **Half Roasted Chicken** Served with Roasted Garlic Chicken Jus, Rice Pilaf, and Vegetable du Jour
- **Rigatoni Primavera** Served with Zucchini, Broccoli, Bell Peppers, Tomatoes, Spinach, and a Thyme Cream Sauce

The two events we hosted in September were both well attended. We ended the summer pool season with the annual **Labor Day Pool Party** for Members and their guests to enjoy the beautiful weather, fun games, bouncy castles, and barbecue buffet. The attendance for this event was one of the largest pool parties we've hosted, and we hope that all who attended enjoyed the event. At this year's **Doggie Dunk** on Saturday, September 21st, we saw returning Members and their dogs, along with a bunch of new doggie faces and their owners! The weather was beautiful, and it was a great closing day for the pool season.

As always, my door is open to any comments or concerns. Please feel free to contact me at any time.

James Klein
Clubhouse Manager
jklein@lakewoodcountryclub.net

letter from membership chair

October 1, 2019

Dear Lakewood Country Club Members,

On behalf of the rest of the Board of Directors, I would like to thank you for all of your prospective Member referrals. Currently, there are approximately 24 Members on our Golf Waiting List. However, our Golf Waiting List Members have full use of the facilities and afternoon privileges on the golf course. **Due to its popularity, Lakewood Country Club is once again offering our "Winterfest" Introductory Golf Membership Program, requiring only an initial \$2,625 non-refundable initiation fee down payment (normally \$5,250).** Our new Members consistently comment about the friendliness of LCC Members and the warm atmosphere at the Club; so, please continue to welcome them with open arms to their "Home Away from Home."

Resident Membership Classification

- Resident Initiation Fee is \$52,500
- No Surcharge for the Two Year Payment Plan
- **\$2,500 Initiation Fee Discount** for Waiving the Introductory Golf Membership Program for the Full Pay or Two Year Payment Plan
- **\$5,000 Club Credit** for the Full Pay or Two Year Payment Plan (\$2,500 Club Credit in First Year and \$2,500 Club Credit in Second Year)
- **Annually Compounded Surcharges Dependent Upon Down Payment (20% down payment receives a 6% surcharge, 15% down payment receives an 8% surcharge, and 10% down payment receives a 10% surcharge)**
- **Payment Plans: Age 46 and Above Up to Five Years, Age 40 to 45 Up to Seven Years, Age 39 and Younger Up to 10 Years**
- All the Benefits of Full Membership with the Exception of Voting Privileges (voting privileges commence upon payment of final initiation fee installment)

"Winterfest" Introductory Golf Membership Program

Applications and Upgrade Requests Accepted as of October 1, 2019 through February 29, 2020

- Only Requires a Non-refundable **\$2,625 Initiation Fee Down Payment (normally \$5,250)**
- **\$2,625 Balance is Not Due Until March of 2020**
- Enjoy an Additional 12 Months of Membership from April 1, 2020 through March 31, 2021 if a golf opening becomes available by April 2020.
- All the Benefits of Full Membership with the Exception of Voting Privileges (voting privileges commence upon payment of final initiation fee installment)
- **Lock-in to \$52,500 Resident Initiation Fee and Payment Plans**
- Please Note: This is a One-time Offer per Prospective Member

If Winterfest Members are on a Golf Wait List as of March 2020, they will still be billed their \$2,625 initiation fee down payment balance on their March 2020 statement. Additionally, they will begin a One Year Introductory Golf Membership when they are moved off the Golf Waiting List.

Legacy Memberships (30% discount off of the Resident Initiation Fee)

- **Legacy Resident Initiation Fee is \$36,750 or \$31,500 if they begin with the Introductory Golf Membership due to the \$5,250 deposit**
- Legacy Membership Includes any and All LCC Relatives – Siblings, Parents, Cousins, etc.
- No Surcharge for the Two Year Payment Plan
- **Annually Compounded Surcharges Dependent Upon Down Payment (20% down payment receives a 6% surcharge, 15% down payment receives an 8% surcharge, and 10% down payment receives a 10%)**
- **Payment Plans: Age 46 and Above Up to Five Years, Age 40 to 45 Up to Seven Years, Age 39 and Younger Up to 10 Years**
- Legacy Members 39 years of age and younger pay ½ Dues and full House Fee during their first year of Membership (currently, \$262.50 and \$150, respectively) and ¾ Dues and full House Fee during their second year of Membership (currently, \$393.75 and \$150, respectively). Then, Legacy Members will begin to pay full Dues and full House Fee in their third year of Membership (currently, \$525 and \$150, respectively).
- All the Benefits of Full Membership with the Exception of Voting Privileges (voting privileges commence upon payment of final initiation fee installment)

Junior Dues Program

- 29 Years of Age and Younger at Time of Application
 - ~ Only Pay ½ Dues and full House Fee until Age 30 (currently, \$262.50 and \$150, respectively)
 - ~ At Age 30, Pay ¾ Dues and full House Fee until Age 35 (currently, \$393.75 and \$150, respectively)
- 30 years of Age at Time of Application
 - ~ Only Pay ¾ Dues and full House Fee until Age 35 (currently, \$393.75 and \$150, respectively)

House Social Membership Classification

- Use of Pool, Fitness Facility, Reciprocal Tennis with Meadow Creek Tennis, Member Dining, Social Events, and Junior Programs
- \$3,000 Initiation Fee

New Members are vital to the Club's financial success. The best way to grow the Club's Membership is through your prospective Member referrals. If you have family, friends, or acquaintances who you think would be a good addition to the Club, please call Carol Kaiser, Membership Director, at 303-233-4614, extension 106.

Sincerely,
Norton "Norty" C. Frickey, II
Membership Chairman
Board of Directors

October 2019

sunday	monday	tuesday	wednesday	thursday	friday	saturday
		1 Taco Tuesday	2 Lakewood Cellar Night	3 Prime Rib Night	4	5 LCC's Gala – The Rat Pack
6 Burger Night	7 Club Closed	8 Yom Kippur Begins Taco Tuesday	9 Lakewood Cellar Night	10 Prime Rib Night	11	12
13 Burger Night	14 Club Closed	15 Taco Tuesday	16 Lakewood Cellar Night	17 Prime Rib Night	18	19 Children's Halloween Party
20 Burger Night	21 Club Closed	22 Taco Tuesday	23 Lakewood Cellar Night Oktoberfest New Member & Prospective Member Reception	24 Prime Rib Night	25	26
27 Burger Night	28 Club Closed	29 Taco Tuesday	30 Lakewood Cellar Night	31 Halloween Prime Rib Night		

November 2019

sunday	monday	tuesday	wednesday	thursday	friday	saturday
					1	2
3 Burger Night	4 Club Closed	5 Social Etiquette Class Fried Chicken Night	6 Lakewood Cellar Night	7 Prime Rib Night	8	9 Italian Night
10 Burger Night	11 Club Closed	12 Social Etiquette Class Fried Chicken Night	13 Couples' Holiday Cooking Demonstration Lakewood Cellar Night	14 Prime Rib Night	15	16 Father/Daughter Dance – A Night in Oz
17 Burger Night	18 Club Closed	19 Social Etiquette Class Fried Chicken Night	20 Lakewood Cellar Night	21 Prime Rib Night	22	23
24 Burger Night	25 Club Closed	26 Fried Chicken Night	27 Lakewood Cellar Night	28 Club Closed - Happy Thanksgiving	29	30



6800 West 10th Avenue • Lakewood, Colorado 80214
phone 303.233.4614 • fax 303.233.3403
Golf Pro Shop 303.233.0503
<http://www.lakewoodcountryclub.net>

2019 Board of Directors

President: Steven "Steve" R. Ferrie
Vice President: Norton "Norty" C. Frickey, II
Treasurer: Louis "Lou" J. Ficco, Jr.
Secretary: Patrick "Pat" W. Shanley
Clay A. Campbell • Thomas "Tom" A. Gysin
Christian "Chris" E. Howe • Jerald "Jerry" R. Kaiser
Derek L. Vanderryst

Clubhouse Hours of Operation

Pike's Peak Dining Room (Casual Dining)

Breakfast	Fri thru Sun	8:00 a.m. to 2:00 p.m.
Lunch	Tues thru Sun	11:00 a.m. to 2:00 p.m.
Dinner	Tues thru Sun	5:00 p.m. to 9:30 p.m.

Tom Bendelow Dining Room (Adult Dining)

Lunch	Tues thru Sun	11:00 a.m. to 2:00 p.m.
Dinner	Tues thru Sun	5:00 p.m. to 9:30 p.m.