



SUPPORT THE WOUNDED WARRIOR PROJECT™

**Enjoy a Great Day of Golf, Food & Fun
Monday, October 24, 2011 - 10:00am Shotgun**

Scramble/Captain's Choice

Each player will receive with their paid entry:

- ▶ Deluxe Continental Breakfast.
- ▶ 18 holes of Championship Golf, including cart at one of the greatest tracks in Maryland, Crofton Country Club.
- ▶ Deluxe Luncheon of Salads, Barbeque Chicken Breast, Half Pound Angus Burgers, Gourmet and Deluxe Toppings, Fresh Vegetables, Potato and Dessert.
- ▶ Support the Wounded Warriors Project with your paid entry.

\$125 per player

\$95 per player (Active Duty Service Men & Women)

You may register as a foursome or as an individual and be paired up with others to form your team.

Please complete the registration form and mail it with your payment. You can also fax it to (410) 721-5899 or email your registration information to arippey@croftonclub.com. We will contact you to confirm your reservation.

This event is limited to the first 36 teams, so don't miss out.

To learn more about the Wounded Warrior Project visit www.woundedwarriorproject.org or www.croftonclub.com

This event has been put together in partnership with The Wounded Warrior Project, Crofton Country Club and its Members.

Questions? Please Contact Amy Rippey at 410-721-3111 x205



2011 Board of Governors

Chuck Woods – President

Sharron Puckett – Secretary & Social Committee

Roseanne Bell – Membership Committee

Chuck Dunsey – Greens Committee

John Filardo – Golf Committee

Grace Wetterman – House Committee

Dave Stevenson – CSMGA

Cathy Cosgrove – CWGA

Andy Furtado – Member at Large

David Lanzi – Member at Large

Mike Giuffrida – Member at Large

Jerry Longanecker – Member at Large

Staff

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General Manager

rdoerr@croftonclub.com

Fred Ryder

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fryder@croftonclub.com

Phil White

Golf Course Superintendent

pwhite@croftonclub.com

John Walker

Executive Chef

jmwalker@croftonclub.com

Amy Rippey

Director of Catering & Operations

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Pam Triggs

Club Accountant

ptriggs@croftonclub.com

Main Office(410) 721-3111

Golf Shop(410) 721-2916

Course Maintenance ..(410) 451-5812

Pool.....(410) 721-3111 ext. 235

From the General Manager

As you all know, we conducted a survey last winter to assist our Strategic Planning Committee and Management Team to define expectations and goals for each department. We have made significant improvement in many areas. In other areas we have made some minor adjustments and have not been as successful, bigger changes will be required. We are far from perfect but we are certainly making headway toward achieving our goals. We have a few key announcements we are pleased to make that you can look forward to in the coming months and year.

Golf Course

Our Goals

- 1) Provide consistent and year round playability of the golf course.
- 2) Ensure the golfing infrastructure supports our golf course and is maintained in accordance with the Mission, Vision, and Values of the Crofton Country Club.

We made great improvements in our Greens, Tees and Bunkers this year. However, the fairways and roughs did not fare as well during yet another year of record breaking heat. In understanding why the course struggled, we identified it was the diversity of turf population that caused the inconsistencies as different grasses respond to heat, water and disease differently. Over seeding with grasses that are more heat tolerant and cool tolerant would allow us to control the population with 1 or 2 types versus several. After we began our over seeding program, we were pleased at the progress but concerned about how long it would take to really fill in and for the population to change/improve. As we continued to do research, we found that although this is a solid plan, and will still be very viable in the roughs and surrounds, there was a better solution for our fairways. The over seeding of fairways was still critical for Fall, Winter and Spring play. Working toward our goal of consistent turf conditions hole to hole, this new fairway renovation combined with some additional tree maintenance will allow us to install some of the finest Zoysia Grass on all 18 fairways. Some Members have asked why Zoysia? The beauty about Zoysia (especially the newer varieties we are evaluating) is they offer a fine blade, the turf conditions are amazingly consistent, as the ball sits up nice, the turf recovers quickly, it is extremely heat tolerant, and when dormant, it still provides a great surface to hit off of. The newer variety also offer a higher shade and cold tolerance, something many of the Bermuda strains do not offer. We will be conducting sight visits of courses that recently installed various strains of Zoysia in our region along with some extensive planning with the USGA and turf companies to ensure the correct strand is selected and installed properly. We will keep you posted as the project evolves. In the meantime, our staff will be working hard to get the course in great shape for the Fall and Winter season for great shoulder season conditions.

Pool

We are now taking names of people interested in participating in a Pool Member focus group to re-cap the Great, the Okay and the Ugly from this past years pool season. Whether you are a Golf Member that uses the pool or a Pool/Social Member, we want to hear from you. If you are interested in participating, please email me your name and we will add you to the list for our Fall focus group to recap the pool and discuss 2012 programming and planning so we can get a few things in motion for an even more successful 2012.

Food & Beverage

Goal: Assure that food and beverage; service, culinary standards and performance are consistent with the Mission, Vision, and Values of the Crofton Country Club.

Although there are many objectives that support this Goal, one of the biggest opportunities we have is to create better options for our Members for faster service and more value. Effective October 11th, we will offer our new Crofton Quick Lunch, available Tuesday - Friday. The Crofton Quick Lunch will be a deluxe Soup, Salad and Sandwich Buffet that offers you a wide variety of all you can eat selections for only \$6.95. Want a little something extra? There will be a second option for \$8.95 that also includes two hot entrees and Potato Bar. In addition, you are welcome and encouraged to bring guests or work colleagues to join you for this awesome lunch option. We offer Free Wi-Fi, seating options in both Dorsey's and Traditions depending on the atmosphere you are looking for. For the month of October, every time you dine and every guest you bring to dine on the Quick Lunch, you will be entered to win a \$500 Food & Beverage Gift Certificate. We are very excited to launch this new concept. It provides great quality, great value and fast service. We look forward to seeing you at the club. See the ad in this month's newsletter for all the details. We have also reorganized our dinner service for a better experience, during Wednesday Pasta Night; Thursday Comfort Classics; Friday & Saturday Chop House evenings, where you now have an assigned server to attend to you at your table. We plan to expand this service model to every evening and lunchtime to better serve you and your guests when dining at the Club. Let us know what you think the next time you are in. We look forward to seeing you at the club.

We are very excited with all the new and exciting things happening here at Crofton. Although I have been here for about 9 months, we are really going to kick things up a bit to elevate the overall club experience at Crofton. I can't wait to share what all we have in store.

See you at the Club,

Ryan Doerr
General Manager

Monthly Member Appreciation Mixer

Thursday, October 27th • 6:00-8:00 pm

It's a great way to mix and mingle with Members and share your club experience with guests!

Come and see details on our new Golf Course renovations!

Adult beverages, soda and delicious cuisine are complimentary.

Come for cocktails, stay for our Thursday Night Tradition featuring Comfort Classics!

5:30-7:30 pm

Weekly dining specials starting at \$9.95!



Halloween Howl Family Fun Night

Friday, October 28th

6:00pm – 9:00pm

\$7.95++ per person (*Same Price Adults and Kids*)

Includes a BOOOO-fet Dinner featuring
Tossed Haunted Hobbits Glen Salad
Spookghetti Worms & Eyeballs
(Spaghetti & Meatballs)
Goblin Toes (Mini Corn Dogs)
Cheesy Maggots (Mac & Cheese)
Freaky Fries (French fries)
Wicked Chicken (Marinated Grilled Chicken,
Vegetables tossed in a Garlic Sauce)
Sautéed Troll Fingers (Green Beans)

Barbequed Bone Yard (BBQ wings)
Buffalo Bone Yard (Buffalo Wings)
Deadly Sweet Treats
DJ, Crafts, Games, the Dead Talking Pirate,
Costume Contest, and more...

So Grab your ghosts and goblins, hop on your broom stick and come down to the club for a Spooktacular Good Time!

RSVP no later than Friday, October 21st to reserve your spot.

Contact Amy Rippey at (410) 721-3111 ext. 205

MEMBERSHIP

Did you know, with the newly planned course renovations the Club's Initiation Fee will be going up?

If you have a friend you would like to share the club with now is the time. Those who join early, receive preferred initiation fee pricing.

As project announcements are made and Membership levels are crossed the Initiation Fee will continue to go up. The preferred offer from the summer has already gone.

Contact Justin Cornelius in the Membership Office to see how you can help and benefit from sponsoring a new Member. With all the great news and improvements, there has never been a better time to be a Member of Crofton Country Club.

Contact Justin today to extend your invitation to a friend while the offer is still this good and roster openings are still available!

Justin

Membership Director
410-721-3111 x 204
jcornelius@croftonclub.com

Crofton Quick Lunch

Tuesday - Friday | 11:00am - 2:00pm

BEGINNING TUESDAY, OCTOBER 11, 2011

Call Traditions Direct if you would like to reserve a table at (410) 721-9618

Join us for the all new Crofton Quick Lunch!

Chef's Soup Du Jour

Seasonal Chili Bar with all the fixins

Mixed Greens Garden Salad with Dressings

Pasta Salad

Potato Salad

Cole Slaw

Chicken Salad

Tuna Salad

Egg Salad

Assorted Fresh Breads

Turkey, Ham, Roast Beef

American, Swiss, Provolone, Pepper Jack

Lettuce, Tomato, Onion, Pickle, Mayo, Mustard,

All For Only \$6.95++

Still Hungry? ... Add these on for just \$2.00 more

Two Daily Featured Entrees, Chef's Vegetable, Potato Bar with all the fixins

All for only \$8.95++

FOOD & BEVERAGE



Starting Tuesday, October 11th

**All You Can Eat Lunch Buffet
11:00-2:00 pm**

Tuesday-Friday

Soup, Salad and Sandwich \$6.95

Soup, Salad and Hot Entrée \$8.95

Call Traditions at (410) 721-9618 to reserve a table.



Thursday

Introducing Comfort Classics

5:30-7:30 pm

Starting at \$9.95

*Featuring favorites like Mom used to make...Meatloaf, Spaghetti and Meatballs, Baked Chicken, Salisbury Steak, Lasagna, Chicken Pot Pie, Macaroni & Cheese and MORE!
Menu options will change weekly.*

Reservations Encouraged. Call (410) 721-3111 ext. 205



**Every Wednesday
is Pasta Night**

5:30-7:30 pm

**Build Your Own Chef Prepared Fresh Pasta Dish
Includes Salad, Garlic Bread and
All You Can Eat Pasta**

All You Can Eat for just \$12.95 (Adults)

Kids Under 10 Eat Free

Reservations Encouraged. Call (410) 721-3111 ext. 205



Fish Fry Friday

Fish Fry Specials at \$10.95



**Friday & Saturday
Chop House Specials**

Fresh Steak and Seafood Selections at amazing prices

UPCOMING GOLF EVENTS

Crofton Member-Member

DATES: October 7-9 (Friday-Sunday)

Three-Day Member -Member Tournament

COST: \$400 Per Team

Registration is open to Full Golf Members Only

Limited to first 60 Paid teams

Friday, October 7th- Practice Round and Stag Night

Saturday, October 8th- (3) 9-Hole Rounds,

Optional Ladies Wine Tasting

Sunday, October 9th- (2) 9-Hole Rounds, Play-offs and Awards Ceremony

Questions? Contact the Pro Shop at (410) 721-2916

Columbus Day

DATE: Monday, October 10th

Open for Member Play

FORMAT: 10:00 am Shotgun

Holiday Rates Apply

Call the Pro Shop to sign up (410) 721-2916

Traditions Grille Open Until 6 pm

Superintendent's Revenge

DATE: Saturday, October 29th

FORMAT: 10:00 am Shotgun

2-Person Team Better Ball and Scramble

COST: \$30 Per Team

Call the Pro Shop to sign-up (410) 721-2916

Breakfast Tournament

DATE: Saturday, November 12th

FORMAT: 8:30 am Shotgun

4-person Team, Yellow Ball Scramble Format with Gross and Net Prizes

COST: \$40 per person

Turkey Shoot

DATE: Friday, November 25th

FORMAT: 10:30 am Shotgun

5 Person Scramble 1 Pro, 4 Amateurs

COST: \$125 per player

Golf Awards Ceremony and Reception

DATE: Wednesday, November 30th

TIME: 6:00-8:00 pm

SUPERINTENDENT'S LETTER

Dear Member,

I am excited to announce Crofton Country Club is converting our fairways to Zoysia grass in the Spring next season. This major renovation will have a minor impact on your ability to play your golf course, during the new turf installation. The conversion is sprigged straight into the existing turf and the fairway will reopen the next day. We are very excited and will keep you posted, as we continue to progress with our plan. As nice as our tee boxes have looked over the last two extreme summers, this is wonderful news for our club.

In the meantime, we will continue to work our seed plan with addition of sod to some slow growth areas on #1, #2, #3, #6, #14 and #16 for 2011 and early 2012. Since we will not maintain cool season fairways in 2012, I am not as worried about this sod long term. The seeding program is yielding great results in all areas. The combination of new grass varieties is going to have a great impact in 2012. Thank you for your support and get ready for big changes! There will be several contractors on the course over the coming weeks and months. We appreciate your patience as we continue to make substantial improvements to your Golf Course.

Sincerely,



Phil White
Golf Course Superintendent



Be My Guest Tournament

DATE: Saturday, October 22nd

FORMAT: 2:00 pm Shotgun

4-man scramble 2 guests per foursome required

COST: \$10 per person (includes 9 holes of golf, cart, food and beverage on the course, one hour reception following the tournament.) Call the Pro Shop no later than October 17th to reserve your spot. Call (410) 721-2916.



Check out our
Grab & Go Menu!

Call in your order and
pick it up at the Turn!
(410) 721-9618

Crofton Country Club

STRATEGIC PLAN

Mission

Crofton Country Club delivers an exceptional private country club experience by promoting an atmosphere of camaraderie, sportsmanship and sense of pride among our Club Family and guests served by a professional staff dedicated to consistent service excellence.

Vision

Crofton County Club will be the premier private country club destination where excellent amenities and superior service nurture enduring personal and business relationships within our Club Family.

Values

Integrity: Success is achieved by exhibiting respect and integrity among our Club Family in adherence to our mission, vision and values.

Member Focus: Members are our most important asset and greatest advocate. Member satisfaction is always the ultimate test for any action.

Communication: Open communication within the Club Family is honest, timely and consistent.

Ownership: Achieving and maintaining high standards of excellence requires accountability and a sense of ownership.

Quality Focus: An exceptional experience is achieved through consistently maintaining the quality of our facilities and delivering service excellence fostering camaraderie, sportsmanship and pride among our Club Family.



It's a "Spriggin" Party!

Friday, October 21 6:00pm – 8:00pm

Come see what all the buzz is about... No it is not the sound of the mowers cutting all that new Grass.

Join us for a "Spriggin" great party. We will have photos of other course installations, actual "sprigs" of the new turf for you to look at, detailed information regarding the project and much more...

Most importantly it will be a great group of Members to have a lot of fun with.

Complimentary Food & Beverage will be provided

Featuring Specialty Cocktails, and Heavy Hors D'oeuvres



**NOW is the time to plan
your Holiday Party!**
Your Club is ready to help - and here's how

Holiday Celebrations • Employee Appreciation Events Departmental Meetings/Parties
Year-End Strategy Meetings • Corporate Retreats Holiday Luncheons and Dinners
Promotion and Retirement Parties • And so Much More!

Our expert culinary and catering teams will assist you with all of the details necessary to make your event truly unforgettable! Regardless of how grandiose or intimate the occasion, our customized menus will exceed your greatest expectation... not only in flavor but also in presentation.

We're your solution for productive and successful corporate and holiday events. Contact your Catering Director,
Amy Rippey (410) 721-3111 ext. 205
or email her at arippey@croftonclub.com.



Thanksgiving Meals To Go
Don't Let the Holidays Stress You Out!

Let Crofton Country Club Prepare You and Your Family a Delicious Thanksgiving Feast!

Complete Meals including turkey and all the trimmings are available, starting at \$18.95 per person. For Details, Contact the Catering Office at (410) 721-3111 ext. 205.

Get out of the Kitchen and enjoy the Holidays.
You Deserve It!

Who do you know who doesn't have any plans for the holidays? Surprise them with a delicious Meal-To-Go!
Customized Orders and Upgraded Selections Available



Chef's Corner

Traditional Ratatouille



1/3 cup extra-virgin olive oil
2 small eggplant, cut into 1-inch cubes
3 pound zucchini, cut into 1/2 inch cubes
2 onions, finely chopped
3 garlic cloves, finely chopped
1/4 cup chopped fresh flat-leaf parsley
Leaves from 1/2 bunch fresh basil, coarsely chopped
Leaves from 4 fresh thyme sprigs
2 pints cherry tomatoes
1 pinch crushed red pepper flakes
Salt and Pepper to taste
Splash Balsamic Vinegar
Sauté all ingredients in batches 6 to 8 minutes. Then combine and season, and cook until all vegetables are tender. Serve with your favorite chicken recipe.

Autumn Salad



Maple-balsamic dressing:
1 small shallot, finely diced
1 teaspoon Dijon mustard
2 teaspoons balsamic vinegar
1/4 cup extra-virgin olive oil
2 teaspoons maple syrup
Kosher salt and freshly ground black pepper
Whisk all ingredients to combine.
1 head endive, separated leaves
2 hearts frisee, hand torn
1 large radicchio, torn leaves
1 red pear or yellow pear, thinly sliced
1/4 cup shaved Parmesan
1/4 cup Candied Pecans or Cashews
Cut lettuces & toss with dressing before service.

Coq Au Vin



4 ounces bacon, diced
1 pound fresh mushrooms, sliced
20 pearl onions, peeled
Salt and pepper
2 tablespoons flour
2 tablespoons minced shallots
1 tablespoon minced garlic
2 tablespoons tomato paste
1 chicken, about 4 pounds, cut into 8 pieces
1 cup chicken stock
2 cups red wine
1 teaspoon thyme
2 tablespoons parsley
Coat chicken with flour & brown in oil in skillet; remove and reserve chicken. Add bacon & cook 6 minutes, until crispy.
Add vegetables and sauté 8 minutes. Add tomato paste, red wine, and chicken stock, then add chicken back into the skillet. Cover and simmer for one hour.

Fall Harvest Strolling Wine and Food Tasting

\$15 per person

Taste a wonderful selection of Fall foods and paired wines to complete your experience.

Mark your Calendar for Thursday, November 10th for wine tasting 6:00pm – 8:00pm

RSVP no later than Friday, November 4th.

Contact Amy Rippey at (410) 721-3111 ext. 205

October 2011 Crofton Country Club



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 Men's Senior Club Championship Saturday Night Chop House
2 Men's Senior Club Championship	3	4 CSMGA Memorial	5 Pasta Night	6 Comfort Classics	7 CMGA Member-Member Tournament	8 CMGA Member-Member Tournament
9 CMGA Member-Member Tournament	10 Columbus Day	11 CSGMA Member Guest/Member Member Crofton Quick Lunch Begins	12 Pasta Night	13 Comfort Classics	14 Friday Night Chop House	15 Saturday Night Chop House
16	17	18	19 Pasta Night	20 Comfort Classics	21 Friday Night Chop House Spriggin Party	22 Be My Guest Tournament Saturday Night Chop House
23	24	25 CSMGA Annual Meeting	26 Pasta Night	27 Comfort Classics Monthly Member Appreciation Mixer	28 Friday Night Chop House Halloween Howl Family Fun Night	29 Superintendent's Revenge Tournament, Shotgun Starts Begin 10am Saturday Night Chop House
30	31 Halloween					

November 2011

Crofton Country Club



SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

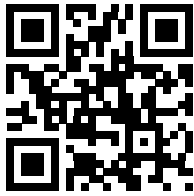
SATURDAY

		1	2 Pasta Night	3 Comfort Classics	4 Fish Fry Friday Chop House Specials	5 Chop House Specials
6	7	8	9 Ladies Twilight Pasta Night	10 Comfort Classics Fall Harvest Wine & Food Tasting	11 Veterans' Day Fish Fry Friday Chop House Specials	12 Breakfast Tournament Chop House Specials
13	14	15	16 Ladies Twilight Pasta Night	17 Comfort Classics	18 Fish Fry Friday Chop House Specials	19 Chop House Specials
20	21	22	23 Ladies Twilight Pasta Night	24 Thanksgiving	25 Fish Fry Friday Chop House Specials Turkey Shoot	26 Chop House Specials
27	28	29	30 Ladies Twilight Pasta Night Golf Awards Ceremony and Reception			



Crofton Country Club
1691 Crofton Parkway
Crofton, MD 21114

www.croftonclub.com
410.721.3111



PRESORTED
FIRST CLASS
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York, PA

SAVE THE DATE



Breakfast Tournament
Saturday, November 12th

Brunch with Santa
Sunday, December 4th and
Sunday, December 11th

**32nd Annual
Thanksgiving Turkey
Shoot Pro-Am**
Friday, November 25th

Member Holiday Party
Wednesday, December 14th