

UPCOMING EVENTS

- FEBRUARY 5TH
PINK BALL
- FEBRUARY 12TH
VALENTINES DINNER
- FEBRUARY 15TH
WINE TASTING
- FEBRUARY 24TH
FAMILY NIGHT
- MARCH 5TH
RUMMAGE SALE

Welcome New Members

Sean & Jacquelyn

Flattery

DJ & Jessica

Foster

Brian Keck

Tom & Peg Lazio

Brad & Melissa

Little

Rick & Jessica

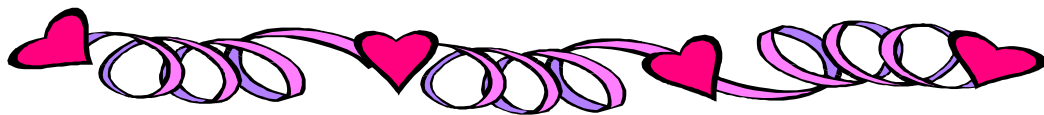
Thompson

David & Jennifer

Van Nest

Nate Thompson &

Jessi Whitson



The OCC Monthly

Ottumwa Country Club

February 2011

VALENTINE'S DAY DINNER

Saturday, February 12th, 2011

FILET

Filet Mignon grilled and topped with shallots
& port wine reduction 30

POMEGRANITE MARINATED

LAMB LOLLIPOPS 33

CATCH OF THE DAY

Fresh fish caught off the coast of Honolulu on Friday
and on your plate today Market Price

FRESH MAINE LOBSTER

Lobster Thermidor 50

MUSCOVY DUCK BREAST

Muscovy duck breast topped with tomatillo sauce 33

GURYERE STUFFED CHICKEN BREAST

Stuffed chicken breast topped with fresh Iowa
wild mushroom veloute sauce 21

*Meals include a glass of champagne, soup or salad, vegetable, choice of potato
and a deconstructed cheesecake for two*



2011
PINK
BALL



The 49th annual Pink Ball event will be held at Ottumwa Country Club on the evening of February 5th. The theme for this year's Pink Ball is "PS I Love You". It is going to be a great night of wonderful food and wonderful music by Sez Who. The proceeds from this year's event will help to provide Lifeline Services for those in need in Wapello County. Tickets in advance are \$35/ single and \$70/couple or \$40/single and \$80 couple at the door. Donations are tax deductible through the Ottumwa Regional Legacy Foundation. If you have any questions, you may contact Ann Weillbrenner at 683-9395. You do not have to be a member to attend this event.





CHEF JARED'S CORNER

For your next Mexican Night, rather than the same old tacos, Chef Jared recommends this yummy Mexican dish to serve your family.

Enchilada Suiza Casserole Melt the butter in a medium saucepan over medium heat. Whisk in the flour and cook, stirring constantly for 1 minute. Whisk in the milk, little by little, until thoroughly combined. Add the chicken stock and bring sauce to a boil. Reduce heat to a simmer and cook until thickened and flavorful, about 10 minutes. Add the pepper jack and stir until melted. Season with the salt and remove from the heat. Set aside, covered, while you assemble the remaining ingredients.

Heat small skillet over high heat. When hot, add 1/2 teaspoon of the vegetable oil and 1 of the tortillas. Cook until soft, turning midway, about 1 minute per tortilla. Transfer to a plate and cover while you cook the remaining tortillas, adding additional 1/2 teaspoon of oil for each tortilla. Set aside on a plate and cover with plastic wrap or foil. Preheat the oven to 350 degrees F. Lightly grease a 9-by 13-inch casserole.

Spoon 1 cup of the sauce onto the bottom of the casserole dish. Top with 6 of the tortillas, spreading them evenly to form a complete layer. Top with half of the chicken, 1 teaspoon of the Southwest seasoning, half off the poblano peppers, half of the green onions, 1 1/2 cups of the sauce, and 1/3 of the shredded Monterey Jack. Top with the remaining 6 tortillas, remaining sauce, tomatoes, cilantro, and remaining Monterey Jack, then sprinkle the Queso Anejo evenly over the top.

Cover the casserole with aluminum foil and bake for 45 minutes. Remove the foil and continue to bake for about 15 minutes longer, or until the casserole is bubbly and light golden brown on top.

INGREDIENTS

- 6 tablespoons all purpose flour
- 3 1/2 cups milk
- 1 1/2 cups chicken stock
- 1/2 pound shredded pepper jack cheese
- 1/2 teaspoon salt
- 9 teaspoons vegetable oil
- 18 corn tortillas
- 4 cups cooked cubed or bite size chicken meat
- 2 teaspoons Southwest seasoning
- 6 poblano peppers, roasted, peeled and seeded
- 1 cup chopped green onions
- 3/4 pound (3 cups) shredded Monterey Jack cheese
- 1 cup chopped fresh tomatoes
- 2 tablespoons chopped fresh cilantro leaves, plus more for garnishing
- 4 ounces Queso Anejo, shredded
- 1 cup sour cream, for serving
- Salsa or Pico de Gallo, for serving



2011 MEMBERSHIP DRIVE

Our 2011 Membership Drive is in full swing and we have welcomed 8 new families to Ottumwa Country Club since the beginning of January. Most of these families have joined because of a current members giving them information about the club and encouraging them to become members. This proves how important our current membership is to recruiting new members and growing Ottumwa Country Club. There are folders available in the office that will provide a prospective member with all the information they will need concerning membership at Ottumwa Country Club. We hope to continue to grow our membership in the following months and ask for your support. Here is to a wonderful and exciting 2011!

Officers

President.....Bob Allison
 Vice President.....Dave Clement
 Secretary.....Dave Wetrich
 Treasurer.....Eric Carlson
 House.....Tom Keck
 Finance.....Steve Sexton
 Golf Grounds.....Scott Maas
 Pool.....David Weilbrenner

STAFF

General Manager.....Penny Wood.....occmgr@lisco.com
 Golf Superintendent.....Gary Twedt.....gtwedt@lisco.net
 Chef.....Jared Heilman.....chefjared@lisco.com
 Bar & Banquet Manager.....Lori Chickering
 Head Golf Professional.....Jason Wachtl.....golfpro@lisco.com
 Golf Professional/Membership...Kari Wachtl...kariwachtl@hotmail.com



GOLF SHOP NEWS

GOLFER SPOTLIGHT

On Friday, July 23rd 2010, OCC Board Member, Mr. David Weilbrenner recorded his first career hole-in-one at Ottumwa Country Club. It was on the 154 yard par 3, 16th hole. Mr. Weilbrenner hit a "choke" 7 iron and knew it was in the minute he hit it. He celebrated his hole-in-one by attending the Hairball Concert that evening at the Mahaska County Fair. It was the only official hole-in-one made during the 2010 season at Ottumwa Country Club. Congratulations to Mr. David Weilbrenner on this great accomplishment.



Swing Tips From The Pro

Head PGA Golf Professional, Jason Wachtl is one of only 3 Golf Professionals in the State of Iowa to have his PGA Special Certification in Golf Instruction. Jason has been teaching for 13 years and has taught under some of the nations finest teachers.

I feel winter is the perfect time to be working on your setup. You never see a good player with a bad setup. A proper setup includes grip, posture, ball position, stance width and alignment. You must be diligent about practicing your setup in order for it to become consistent and repeatable.

Here are a few tips that everyone can work on during the winter months either at home or in our indoor hitting facility. Remember most errors in your golf swing are caused before you even swing the club.

Stance and Ball Position

As the club gets longer your stance gets wider and the ball moves closer to your front foot. In the this picture, I am using my driver, which will be the longest club, hence the widest stance and the ball being played forward. If you have a proper setup you will be able to make the same swing with every club. Lay clubs on the ground to aid in your practice.



Practice Perfect Posture

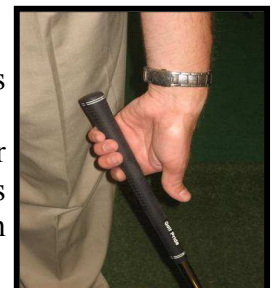
Shaft on Back Drill-

Stand up straight and place a shaft on your back touching the small of your back as well as the back of your head. Tilt over into your posture and the club should still be touching the small of your back and head. Most of us tend to bend from the waist and either hunch our shoulders or over flex our knees to get to the ball which would pull our spine off the shaft.

Grip

Make sure to grip the club in the FINGERS of your top hand. For right handed golfers this will be your left hand. For left handed golfers this will be your right hand.

When your grip is properly positioned the Vs formed between the thumb and forefinger of both hands should be pointing to your back shoulder. For a right hand golfer this will be the right shoulder. To practice your grip have an old club in your office or in your living room closet that you can grip for a few minutes each day.



Hairball Pre Party



FAMILY NIGHT

Mark your calendars for Thursday, February 24th from 5:00-7:00 pm. Chef Jared will be preparing a wonderful buffet with all of your family favorites to include meatloaf, mac & cheese, chicken strips, and mashed potatoes. There will also be a "Make Your Own Dessert" bar for all of those who cleaned their plates! We will have fun activities for the kids, such as sculpting and baking salt dough. You may contact the office at 684-5491 or email us at occmgr@lisco.com to reserve your spot. Hope to see you all there.



Don't forget to become a fan of Otumwa Country Club on Facebook and get all the latest updates on the happenings at the club. We are underway on redesigning our website and are very excited about its launch sometime in March. We will keep you updated on the progress.

RUMMAGE SALE

Our annual rummage sale will be held on Saturday, March 5th. We are still taking donations, so use this opportunity to get some spring cleaning done and bring us everything that has over stayed its welcome at your home.