

Upcoming Events

Mardi Gras
March 8th

March Madness
March 15th

Wine Tasting
March 16th

St. Patrick's Day
March 17th

Rummage Sale
Date Change
April 2nd

Member Mixer
April 16th

The OCC Monthly

Ottumwa Country Club

March 2011

Happy Saint Patrick's Day!

Come celebrate Saint Patrick's Day at Ottumwa Country Club. Chef Jared will be preparing specials for lunch and dinner to include all your Irish Favorites.

Everyone who dines with us will get to try their "Luck Of The Irish" with a lottery ticket and children will receive an Irish Goodie.

Make your reservations today!

Daily Specials

Corn Beef & Cabbage

Shepherd's Pie

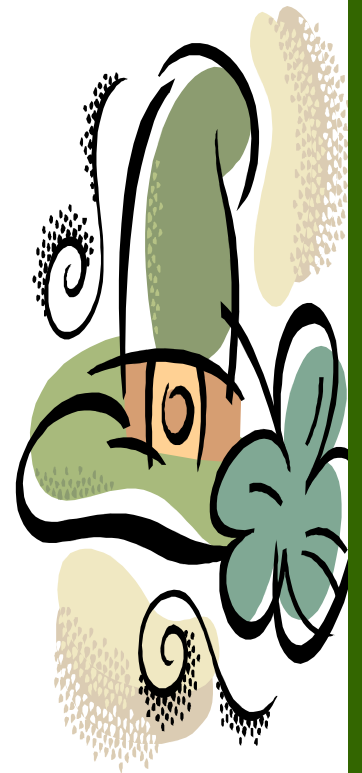
Rueben Rolls

Drink Specials

Emerald Isle

Irish Car Bomb

Midori June Bug



Welcome

New Members

- Ed & Lori Altheide
- Rick & Breanna Hornback

MARDI GRAS 2011

Fat Tuesday, March 8th

Lunch Specials

Traditional Gumbo
Shrimp and Oyster Poor Boy
Sandwich

Dinner Specials

Traditional Gumbo
Bourbon Street Filet
Jambalaya
Red Beans and Rice

Dessert Special

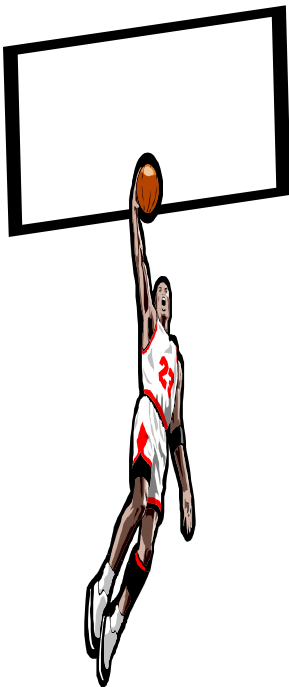
Bananas Foster

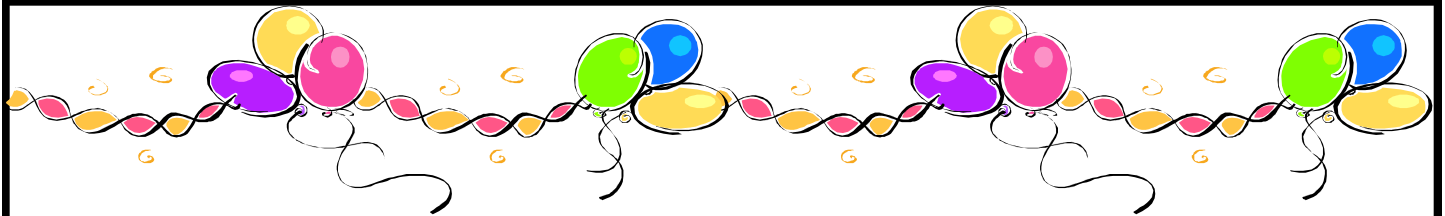
HAPPY BIRTHDAY SOUTHEAST IOWA SYMPHONY!

Join us here for Southeast Iowa Symphony Orchestra's 60th Birthday Celebration. Anyone who dines with us on **March 8th** from 6-8pm will receive a free dessert and symphony ticket good for March 19th or 20th. You will also have a chance to win one of 60 birthday prizes!

March Madness

It is that time of year again when we all become basketball fans and start filling out our basketball pools. Ottumwa Country Club will be hosting a Tournament Draw. You can purchase a team for \$10 from Miss Lori. The drawing for teams will be held on Tuesday, March 15th at 4:00 pm with \$1.00 drafts being served. **Game Time Specials** will be available throughout the tournament so join us at the club to cheer on your favorite teams, or at least the one you drew.

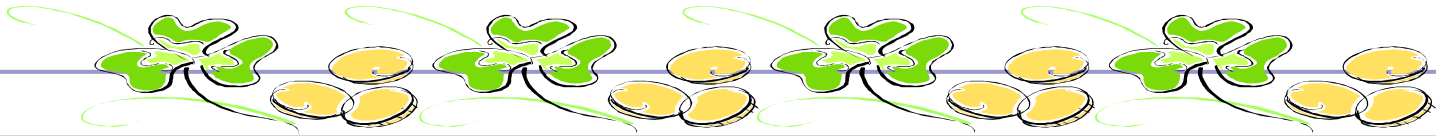




SAVE THE DATE!
Ottumwa Country Club
Member Mixer
Saturday, April 16th

Please plan on joining us in
welcoming all our new members.
It will be a fun night of socializing,
food, drink and dance.

More details to follow



Chef Jared's Corner

NEW ORLEANS JUMBALAYA

Fill a large, 1-gallon stock pot with a pasta insert, 3/4 full with water. Bring to a boil over high heat and add 1/4 cup of the salt as it boils. Place the penne in the salted water and return to a boil, stirring occasionally. Cook the pasta until nearly al dente, 10 to 12 minutes. Drain and set aside, reserving 1 cup of the pasta cooking water.

While the pasta cooks, set a 14-inch sauté pan over medium-high heat and add 1 tablespoon of the olive oil, swirl the pan to evenly coat with the oil. Season the shrimp with 2 teaspoons of the Essence and 1/8 teaspoon salt. Place the shrimp in the pan and sear for 1 minute per side. Remove the shrimp from the pan and set aside. Add another tablespoon of the olive oil to the sauté pan and season the chicken breast with 2 teaspoons of the Essence and 1/8 teaspoon of the salt. Place the chicken breast in the pan and sear for 3 minutes, turning to ensure even browning. Remove the chicken from the pan and set aside with the seared shrimp.

Place the remaining tablespoon of olive oil in the sauté pan and add the sausage onions and bell peppers. Sauté, stirring occasionally, until the sausage is lightly caramelized and the onions are translucent, about 3 minutes. Add the garlic to the pan and sauté for 30 seconds. Add the chicken stock to the pan and scrape with a spoon to remove any browned bits that have formed in the bottom of the pan, about 30 seconds. Add the diced tomatoes, fresh thyme, the remaining tablespoon of Essence and 1/2 teaspoon salt and cook for 2 minutes. Add the heavy cream to the pan and cook an additional 2 minutes. Return the shrimp and chicken to the pan, as well as the nearly al dente pasta and the reserved 1 cup of pasta cooking water. Continue to cook the sauce pasta, stirring occasionally, until the shrimp and chicken are cooked through, the pasta is al dente and most of the pasta cooking water has evaporated, about 3 minutes. Remove from the heat and add the basil and parmesan. Toss to combine and serve while hot.

Ingredients

- 1/4 cup plus teaspoon salt, divided
- 1 pound dry penne rigate
- 3 tablespoons olive oil, divided
- 1 pound peeled, deveined large shrimp
- 2 tablespoons plus 1 teaspoon Essence, divided
- 3/4 pound boneless, skinless chicken breast, 1 inch diced
- 3/4 pound andouille sausage, diced into 1/2 inch pieces
- 1/2 cup yellow onion, small diced
- 1/2 cup green pepper, small diced
- 1 tablespoon minced garlic
- 1/2 cup chicken stock
- 1 can diced tomatoes
- 1 tablespoon freshly chopped thyme leaves
- 1/2 cup heavy cream
- 2 tablespoons freshly chopped basil leaves
- 1/2 cup grated parmesan

Emeril's ESSENCE Creole Seasoning (also referred to as Bayou Blast):

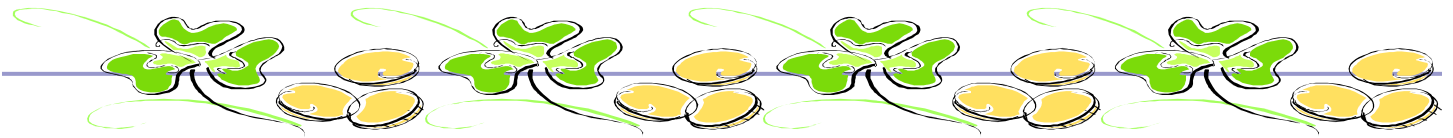
- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme

BOARD OF DIRECTORS

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

STAFF

General Manage.....Penny Wood.....occmgr@lisco.com
 Golf Superintendent.....Gary Twedt.....gtwedt@lisco.net
 Chef.....Jared Heilman.....c.hefjared@lisco.com
 Bar & Banquet Manager.....Lori Chickering
 Head Golf Profession...Jason Wachtl.....golfpro@lisco.com
 Golf Pro/Members...Kari Wachtl.....kariwachtl@hotmail.com



News From the Golf Shop

The Golf Shop will be opening on Tuesday, March 8th for the 2011 season. We will be open **Tuesday-Saturday from 9-5** for the remainder of March.



We would like to thank all of you who supported the club this winter by purchasing your Christmas Gifts and other merchandise from the Golf Shop. It is because of your support that we are able to offer the variety and quality of merchandise that we do. We hope that as members you will always look to us first to satisfy all your golfing needs.

GOLFER SPOTLIGHT

Hailey Sheldahl is starting her second semester at The University of South Dakota as a member of the Division I Women's Golf Team. While attending Ottumwa High School, Hailey was a member of the 2007 State Championship Team and was a First Team All State Golfer her senior year. The South Dakota Coyotes had their first tournament of the year Feb 7th and 8th in Jacksonville, Florida. Hailey finished fourth on her team at the Jacksonville Classic, with the team finishing 7th overall. The team's next stop was in Sedona, Arizona at the Northern Arizona Red Rocks Invitational. Hailey finished second on her team with a total score of 181 over the two days of competition. Along with being a member at Ottumwa Country Club, Hailey is a key employee in the golf operation.



A better game by design.



Cleveland
GOLF

DEMO DAYS
OTTUMWA
COUNTRY CLUB

April 16th

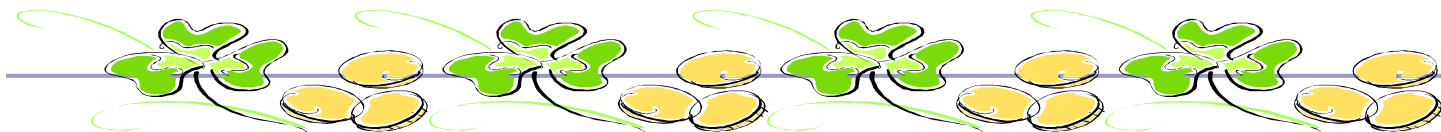
&

April 23rd

11:00-3:00



PING



It is that time of year when we are all jumping at the bit to get out on the golf course. Don't let the cold temperatures keep you from getting the clubs out. Our indoor hitting facility in the basement of the club is always open during clubhouse hours and is a great way to start getting back into the "SWING" of things. Lessons are also

available and may be scheduled by contacting Jason or Kari Wachtl at 680-2454. Get a head start on the season and improving your golf game!

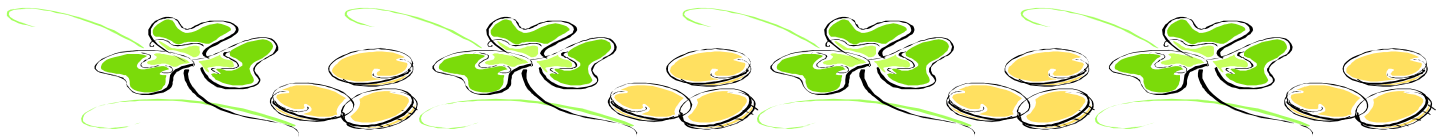


NEW GOLF STAFF MEMBER

Andrew Chun will be joining the golf staff as our Assistant Golf Professional for the 2011 season. Andrew is from Rochester Hills, Michigan and received a scholarship to play soccer at Michigan State. After college, Andrew became interested in the golf industry and began working in the outside operations at clubs in Michigan during the summer and Florida during the winter. He passed his PAT last summer on his first attempt and is anxious to get the 2011 season started. Andrew will be starting with us towards the end of March. Please take the time to stop by and introduce yourself to him.



Stop by the Golf Shop and get 15% off any type of grip replacement if you do your entire set in March or April.



2011 Golf Schedule



APRIL

16th PING AND TAYLOR MADE
DEMO DAY 11-3 pm

21st LADIES OPENING DINNER

23rd CLEVELAND AND CALLAWAY
DEMO DAY 11-3 pm

29th MENS OPENING DINNER

30th MENS OPENING
TOURNAMENT

MAY

5th FIRST LADIES PLAY DAY

28th MEMORIAL DAY
TOURNAMENT

JUNE

4th OTTUMWA AMATUER

5th OTTUMWA AMATUER

11th COUPLES NINE AND DINE

JULY

2nd JULY 4TH GOLF
TOURNAMENT

9th COUPLES NINE AND DINE

14th LADIES GUEST DAY

16th CLUB CHAMPIONSHIP

17th CLUB CHAMPIONSHIP

23rd COUPLES NINE AND DINE

31st HUSBAND/WIFE
CHAMPIONSHIP

AUGUST

2nd JUNIOR GOLF CHAMPIONSHIP

13th MENS MEMBER GUEST

SEPTEMBER

3rd LABOR DAY TOURNAMENT

11th COUPLES
SHOOTOUT

FAMILY NIGHT 2011



PINK BALL 2011

