

O.C.C. Monthly

NEW YEAR'S EVE DINNER

JANUARY 2012

Make your reservations now!!

Full Menu Available!!!!

5-9PM



UPCOMING EVENTS

- *December 31st Pink Ball*
- *December 31st New Years Eve Dinner*
- *January 1st New Winter Hours*
- *February 4th TAPAS watch for more details*
- *Pro Shop Closed for the season*

APPETIZER SPECIAL!!

Sautéed Frog Legs \$10

Frog legs sautéed in a tomato basil garlic sauce.

SOUP Lobster Bisque

DINNER SPECIALS!!

FILET MIGNON \$30

10 oz filet served with a lobster hollandaise .

CHILEAN SEA BASS Market Price

Pan seared Sea Bass served with tomatillo rice.

AGNOLLOTI \$18

Pasta stuffed with smoked crab in a saffron crème frache
with

walnuts, red onion & crispy prosciutto.

**ONE FREE GLASS OF CHAMPAGNE WITH EVERY
MEAL!!!!**

BREAKFAST WITH SANTA

(MORE PHOTO'S ON PAGES 5 & 6)

Our second annual Breakfast with Santa was held on the morning Saturday December 10th.

We had 60 children join in the festivities with parents and grandparents. Everyone enjoyed the delicious breakfast Chef Jared and his team prepared. The Children were able to enjoy visits with Santa, face painting by Dizzy the Clown, decorate cookies, design ornaments and play games. OCC would like to give special thanks to Santa (Larry Jarvis), Mrs. Claus (Kelly Thompson).

Santa's helpers : (Morgan Lawson, Callie Lawson, Shea Collett, Caroline Carlson, Claire Carlson, Mick Lawson Photographer).



CHEF JARED'S CORNER

Looking for something to keep you warm this winter?

Chef Jared suggests cooking up some Jambalaya.



Creole jambalaya originates from the French Quarter of New Orleans, in the original European sector. It was an attempt by the Spanish to make paella in the New World, where saffron was not readily available due to import costs. Tomatoes became the substitute for saffron. As time went on, French influence became strong in New Orleans, and spices from the Caribbean changed this New World paella into a unique dish. In modern Louisiana, the dish has evolved along a variety of different lines. Creole jambalaya, or red jambalaya as it is called by Cajuns, is found primarily in and around New Orleans, where it is simply known as 'jambalaya'. Creole jambalaya includes tomatoes, whereas Cajun jambalaya does not. Cajun jambalaya originates from Louisiana's rural, low-lying swamp country where crawfish, shrimp, oysters, alligator, duck, turtle, boar, venison, and other game were readily available. Any variety or combination of meats, including chicken or turkey may be used to make jambalaya. Cajun jambalaya is known as 'Brown jambalaya' in the New Orleans area; to Cajuns it is simply known as 'jambalaya.' Cajun jambalaya has more of a smoky and spicy flavor than its cousin Creole jambalaya. The White French Creoles introduced jambalaya to the Cajuns, but since tomatoes were rarely used in Cajun cooking, they omitted them, browning the meat for color instead.

INGREDIENTS

- 12 medium shrimp, peeled, deveined and chopped
- 4 ounces chicken, diced
- 1 tablespoon Creole seasoning, recipe follows
- 2 tablespoons olive oil
- 1/4 cup chopped onion
- 1/4 cup chopped green bell pepper
- 1/4 cup chopped celery
- 2 tablespoons chopped garlic
- 1/2 cup chopped tomatoes
- 3 bay leaves
- 1 teaspoon Worcestershire sauce
- 1 teaspoon hot sauce
- 3/4 cup rice
- 3 cups chicken stock
- 5 ounces Andouille sausage, sliced
- Salt & Pepper

In a bowl combine shrimp, chicken and Creole seasoning, and work in seasoning well. In a large saucepan heat oil over high heat with onion, pepper and celery, 3 minutes. Add garlic, tomatoes, bay leaves, Worcestershire and hot sauces. Stir in rice and slowly add broth. Reduce heat to medium and cook until rice absorbs liquid and becomes tender, stirring occasionally, about 15 minutes. When rice is just tender add shrimp and chicken mixture and sausage. Cook until meat is done, about 10 minutes more. Season to taste with salt, pepper and Creole Seasoning.

Tell Me Something Good !!!



From: Rick Johnson C.E.O. River Hills wrote:

Everyone was very pleased and very complimentary about the Holiday Party this year. The food was great, as always, Lori and the other staff were simply superb. Lori is so flexible, she also did a fantastic job with the decorations plus she kept everything moving very smoothly at the party.

Thanks for doing a first class job for us again this year. You guys are the best. I am so pleased with my membership at the Country Club, it is a great bargain and I really enjoy using it.

From: Teri O'Hara Evans Middle School wrote:

Although we were a smaller than anticipated group, everyone who came had a fantastic time! Good compliments on the food and service from several staff members. I was impressed with the holiday table decorations and the smoothness in which the evening flowed.

I want to thank you again for all the assistance and direction you provided in making our small but cheery group very happy.

BUSINESS SPOTLIGHT

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Would you like to see your business featured next month?

Contact Penny or Kelly at 641-684-5491





WINTER HOURS

JANUARY

FEBRUARY

SUNDAY—CLOSED

MONDAY—CLOSED

TUESDAY—CLOSED

WEDNESDAY— 12-7 BAR ONLY

THURSDAY—LUNCH 11-2 DINNER 5-8

FRIDAY—LUNCH 11-2 DINNER 5-9

SATURDAY—LUNCH 11-2 DINNER 5-9

OCC Welcome's New Members



Todd & Angie Miller

Benjamin & Melissa Wright

Larry & Diane Gawronski

2012 New Member Package

In an attempt to increase membership and continue the tradition of excellence at Ottumwa Country Club our Board of Directors has put together Membership Packages for

New Members Only.

A one year membership is required.

Full Family Membership	Year 1	Monthly dues will be \$125.00
	Year 2	Monthly dues will be \$175.00

Single Membership	Year 1	Monthly dues will be \$125.00
	Year 2	Monthly dues will be \$175.00

It is a well known fact the best marketing tool is “word of mouth”, this is where we need the help of our members. In order for the Ottumwa Country Club to have a successful 2012 we need to increase our membership. By offering limited time membership packages, it should encourage non members to experience all the benefits of

becoming a member and grow our family for the future. Member referrals are the number one source, so we need your help. Please forward any referrals to Penny Wood or Kelly Thompson. Prospective membership folders are available in the office. It will provide them with the details and benefits Ottumwa Country Club has to offer. Cheer's to a **WARM** and safe 2012.

OFFICERS

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