

# Arlington



ASSOCIATION  
NEWSLETTER  
JANUARY/FEBRUARY 2007

## Coming Attractions



**Tuesday, Jan. 16**  
Board Meeting

**Thursday, Jan. 18**  
Seafood Extravaganza

**Wednesday, Jan. 24**  
Wine Tasting

**Saturday, Jan. 27**  
"Putting on the Ritz"  
Special Night Out

**Wednesday, Feb. 14**  
Valentine's Day Dinner

**Thursday, Feb. 15**  
Seafood Extravaganza

**Wednesday, Feb. 21**  
Wine Tasting

**FREE APPETIZER**  
after the game with  
**Eastern Illinois**  
SAT • JAN 13, 2007  
@ 4:30 p.m.

Please bring your Colonel  
basketball game ticket  
stub to Arlington after  
the game to receive a  
free appetizer with dinner.

## "Putting on the Ritz"

Saturday • January 27 • 6:30 p.m.

Marinated Shrimp Cocktail  
Lemon Horseradish Sauce

Roasted Spinach and Garlic Soup

Three Berry Sorbet

CHOICE OF ENTREE:

Dijon Crusted Rack of Lamb

Red Wine Demi-Sauce

Herb Crusted Fillet of Salmon

Jumbo Lump Crab Sherry Sauce

Sliced Filet of Beef Tenderloin Napoleon

Shrimp Scampi & Cheesy Scallop Potatoes

Field Tossed Greens Salad  
Roquefort Vinaigrette

Chocolate Creme Brulee  
Fresh Raspberries



Wine will be served  
with each course.

**\$46 PLUS TAX & GRATUITY**



## Valentine's Day Dinner

Wednesday, February 14 • 5:30-8 p.m.

*Special Menu for this evening (no Prime Rib Night)*



### Appetizers:

Tomato and Asparagus Soup (Garnished with Creme Fraiche) .....	\$4.95
Jumbo Gulf Shrimp Cocktail (Wasabi Garnish) .....	\$8.95
Sauteed Sea Scallops (Sherry Cream Sauce) .....	\$7.95

### Entrees:

*(Entrees include tossed salad and Starch and Sautéed Vegetables.)*

Pan Seared Chilean Sea Bass (Dijon Crusted and served with Papaya Salsa) .....	\$22.95
Petite Filet Mignon with Seared Lobster Tail (with Copper Butter Sauce) .....	\$28.95
Sauteed Breast of Chicken Francaise (with a White Wine Sauce) .....	\$16.95

### Desserts:

Raspberry Cheesecake with Duet of Chocolate Sauces .....	\$4.75
Chocolate Mousse Cake with Strawberry Sauce .....	\$4.95
Crème Brulee with Blackberries .....	\$5.95

Korbel Brut, by the glass .....	\$5.00
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Please join us at Arlington after our re-opening on January 2, 2007.

## Board of Directors Update

Arlington was presented to ECU in 1967. Although much care has been taken during the University's development of the building and grounds, time has taken its toll on Arlington. Because of that concern about the condition of all the facilities at Arlington, your Board of Directors is embarking on Arlington Renovations/Deferred Maintenance.

Architect Margaret Jacobs has given us a detailed plan for roof replacement and repair of Arlington House. Invitations to bid on this complete work have gone out and we expect to receive bids before the end of December.

Bids for new bathrooms on Arlington Golf Course were opened and we accepted a bid from K&R Construction to begin work immediately.

Pool Renovations are in the initial phases. Terry B. Simmons Architects were chosen to present us a plan by the end of December. From those plans we will send out invitations to construction companies to make bids. Construction work will not begin until after the 2007 swimming season and will be completed before the 2008 season.

Lastly, the process of choosing an architect for the new Arlington Pro-shop/club house/dining area has begun. An architect will be chosen before the end of December and the process to obtain a construction company will begin.

The Board, along with Arlington staff, is working hard to meet the goals of Arlington's Renovation/Deferred Maintenance Project that is presently estimated at an expenditure of \$4 million dollars. We are working diligently to keep the projects on time and within the funds allocated. More work has to be done and many tough decisions will have to be made, but I am happy with the progress to-date.

I thank all of you for your understanding, cooperation and commitment. Arlington will be an even greater place for all of us to enjoy as we complete these necessary changes to our facilities.

In closing, please support the new membership campaign. This will help you and Arlington. If you have questions please call Mr. Marsh at Arlington or one of your board members. I am also open for your calls or e-mails about Arlington. I hope all of you will continue to support Arlington. It is a bargain.

Don Calitri  
Board Chair, 2006-2007

## Managers Update

Dear Arlington Members,

I'm pleased to introduce Chef Nefer Colon as Arlington's new Executive Chef. Chef Nefer comes to Arlington with a vast culinary background in private clubs and public restaurants.

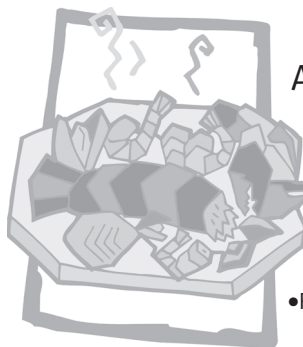
Chef Nefer replaces Marcus Heindselman who resigned to move back to his home town of Louisville to take over the duties of Executive Chef at The Jefferson Club. We all wish Marcus and his wife, Michelle, well and thank him for all his efforts while at Arlington.

We are pleased to have Chef Nefer as part of the Arlington team. We encourage all members to say hello and make Nefer feel welcome when visiting the club. I'm sure that Chef Nefer would appreciate and welcome any comments you may have.

Again, welcome Chef Nefer.

Best Regards,  
Jim Marsh, Arlington General Manager

## Seafood Extravaganza



A bountiful buffet with all your favorites from the sea!!!!

Price \$20.95 per person plus tax and gratuity.

•Regular menu not available •Special Drink Prices  
•Chicken or Filet available for land lovers)

**Thursday, Jan. 18 & Feb. 15**  
**5:30 to 8 p.m.**

## Vineyard Club



Just a reminder about a wonderful amenity for our Arlington members. A Vineyard Club member can purchase wine at cost plus a 20% handling fee with a \$125 annual fee. We store the wine and have it ready at your table when you come in to dine.

Call Jim Marsh for more details:

**622-2200**

## Wine Tasting

**Wednesday, Jan. 24 • 6 p.m.**  
in the Piano Room featuring Merlots

**Wednesday, Feb. 21 • 6 p.m.**  
in the Piano Room featuring Meritages

**\$10.00 per person**

*Complimentary to  
Vineyard Club member  
and one guest.*

**Reservations  
are not required,  
but preferred.**



## From the Superintendent's Desk

I write this newsletter on December 1<sup>st</sup> and boy has the weather decided to change. We have enjoyed relatively mild fall weather wise. The recent Indian summer was particularly nice, but it looks like winter is on its way in.

Out on the course we are steadily moving forward with our bunker renovation project. Hole #11 has been roughed in, bunker liner installed, and sand is being placed in the bunker. We should have #11 finished before too long and move on to hole #'s 13 and 14 during the winter months.

Some of you might have noticed that the men's restroom on the back has been removed. This is

to make way for the new restrooms on the course. Construction should begin on these sometime in December, weather permitting.

I again want to stress the importance of filling divots with sand and repairing ball marks on the greens. These practices will only improve your golf course in the spring.

Lastly, I want to wish everyone a safe and happy holiday season. May your stockings be filled with joy and your hearts with love!

Yours in Golf,

Jim Cox, CGCS

## From the Pro Shop

The Annual Turkey Shoot and Member-Member in December officially bring the competitive year at Arlington to a close. While we have seen several unseasonably warm days lately our timing was misfortunate in regards to these two events. The Turkey Shoot was cancelled due to inclement weather. Luckily the Thanksgiving Holiday yielded several near 70 degree days which brought out many turkey stuffed golfers. The Member-Member in December was held Dec. 2 on a cold brisk morning. Only 5 two-person teams of true diehard golfers competed in the 3<sup>rd</sup> Annual event. Tim Stephens and Hameed Koury captured the coveted two-person title with a literally cool 65. Congrats fellows!!!

Arlington's golf season is slowing down but there are many things you can do to be ready to go this spring. A good stretching and exercise program will not only help you shed some holiday pounds but will improve your game and prevent injuries. Be sure to work the back and abs. The abs are the most worked muscle

in the golf swing. They provide balance, torque, and could add distance. Swinging a weighted club is also a classic way to keep your golf muscles in shape during the winter season. Check with the pro shop for other off season ideas.

The 2007 season is just around the corner so here are few items coming your way. The golf calendar will contain Member Tournaments, University Tournaments, League Meetings, and Corporate Events. Be sure to get your hands on one to help plan your summer golf schedule. Hole number 3 will have construction due to the widening of Tates Creek Road. Be aware of your safety concerning the temporary boundary fence. You are not allowed to climb over and get that errant shot. More bunkers are being renovated this winter and will be playable this spring.

Finally, the winter season is when many new products are released.

Feel free to ask the pro shop about what new clubs, balls, shoes, etc. may be right for you.

## Dining Credit Offered



Don't forget to use your Dining Credit at dinner during the months of January and February!!

Come out for dinner and spend over \$20 and we will give you a \$20 credit on your monthly statement.

## From The House

We will be mailing the 2007 Annual Golf Cards during the month of January.

January is a good month to update your information with Arlington. Please call the office at 622-2200 with address changes, new additions to your family and phone number changes.

Remember that we now have a convenient mail drop at the side entrance of the main House.

The "Evening Dining Credit" is back by popular demand.



The quarterly Arlington Board of Directors meeting will be Tuesday, January 16, 2007, in the Mulebarn at 6 p.m.

## "Choose Your Own Cut" Prime Rib Dinner available

Every Wednesday night during January and February (except February 14, 2007), we will proudly offer a "Choose Your Own Cut" Prime Rib Dinner. It is simple: tell us how much meat you want, and we'll cut it for you and serve it with au jus, a baked potato and asparagus. The price will be \$1.25 per ounce, with an 8-ounce minimum. There is no maximum cut, so even the heartiest eaters will walk away happy.



Coates Box 9A

Eastern Kentucky  
University

521 Lancaster Avenue

Richmond, KY 40475-3102

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## Board of Directors

### Ex-Officio

Joanne Glasser ..... President  
Debbie Newsom ..... Arlington Treasurer  
Chair, Finance Committee  
Dr. John Flanagan ..... Representative, Faculty Senate  
Chair, Tennis Committee  
Ron House ..... President, EKU Alumni Association  
Mark Sandy ..... Athletic Director  
Chair, Membership Committee  
James Chapman ..... Interim Provost  
Dr. James Conneely ..... VP, Student Affairs  
Jackie Collier ..... Director, Alumni Relations  
Secretary of Board

### Alumni

Marietta McBride, 2004 ..... Alumni  
Donya Smith, 2006 ..... Alumni  
Cochair, Swim Committee  
Robbie Robertson, 2005 ..... Alumni

### Faculty-Staff

Lori Duncan, 2004 .....  
Margaret Baxter, 2005 ..... Cochair, Pool Committee  
Rich Middleton, 2006 .....  
Don Calitri, 2005 ..... Chair of Board and Nominating Committee

### At-Large

Bob Geiger, 2004 ..... Chair, Golf Committee  
Teri Hudson, 2006 .....  
Judy Ridings, 2005 ..... Chair, House Committee

## Arlington Staff

### Office

(Reservations: 622-2200)

Jim Marsh, General Manager ..... 622-2200 ..... Jim.Marsh@eku.edu  
Carolyn Lane, Office Manager ..... 622-2200 ..... Carolyn.Lane@eku.edu  
Sarah Tackett, Office Assistant ..... 622-2200 ..... Sarah.Tackett@eku.edu

### Dining Room & Rathskeller

(Reservations: 622-2200)

Rick Rothwell, Food/Bev. Manager ..... 622-2206 ..... Rick.Rothwell@eku.edu  
Susie Strong, Dining Room Supervisor ..... 622-2200  
Nefer Colon, Chef ..... 622-6742

### Swimming Pool and Concession Stand

Tim Cahill, Pool Director ..... 622-2204 ..... Tim.Cahill@eku.edu

### Tennis Courts

Laura Caudill, Tennis Pro ..... 622-2257 ..... Laura.Caudill@eku.edu

### Golf Course

Jim Cox, Golf Course Superintendent ..... 622-2205 ..... James.Cox@eku.edu  
Kent Cooke, Asst. Superintendent ..... 622-2205 ..... Kent.Cooke@eku.edu  
Pat Stephens, Golf Pro ..... 622-2207 ..... Pat.Stephens@eku.edu  
Todd Christian, Asst. Golf Pro ..... 622-2207 ..... Todd.Christian@eku.edu