

# Arlington



ASSOCIATION  
NEWSLETTER  
MAY/JUNE 2006

## Coming Attractions



Sunday, May 14

Mother's Day Buffet

Thursday, May 18

Seafood Extravaganza

Wednesday, May 24

Wine Tasting

Thursday, May 25

Scrapbook Club

Saturday, May 27

Pool Opens

Member-Guest Golf Tourney

Wednesday, May 31

Swim Team Practice Begins

Thursday, June 1

Bourbon Dinner

Monday, June 5

Session One Swim Lessons Begin  
Session One Tennis Lessons Begin

Wednesday, June 14

Wine Tasting

Thursday, June 15

Seafood Extravaganza

Friday, June 16

Parent/Child Camp Out  
at Mulebarn

Sunday, June 18

Father's Day Brunch

Tuesday, July 4

4th of July Scramble  
Crazy Pool Games  
Independence Day Picnic  
Adult/Child Tennis Event

## Parent/Child Overnight Campout planned at "Fort Mule Barn" Friday, June 16

Parents, bring your children and camping gear to our 1st Campout at "Fort Mule Barn." Everyone must have their own camping gear except cooking equipment. Tent area will be in back of the Mule Barn and be available for tent setup anytime Friday.

Dinner will be available Friday evening starting at 7 p.m. and breakfast will be served Saturday starting at sunrise. Movies will be shown Friday night for everyone's entertainment.

Cost \$14.95++.

Reservations required for food production purposes.

All children must be accompanied by an adult(s).

## Club Within The Club Scrapbooking Club to meet

Thursday, May 25 • 6 p.m.  
(3rd floor of Main House)

Most people absolutely love the final result of having their photos in albums. However, time, creativity and space are some of the barriers that keep people from preserving their memories in scrapbook photo albums. Are you looking for time to work on your albums? Are you looking for new ideas and techniques? Our Scrapbooking Club Withing the Club is a great way to get inspiration, share ideas and, of course, complete albums. Whether a pro or a novice, please join Melissa Gossett and the Scrapbooking Club. Soft drinks provided.

## Mother's Day Buffet Sunday, May 14

A special treat for mom!  
Seating for this buffet is available at  
11 a.m., 12:30 p.m., and 2 p.m.

The price is Adults, \$16.95; Seniors 65 and over, \$14.95; Children 6-10, \$8.50; Children 3-6, \$4.50; and Children 2 and Under are Free. Please call 622-2200 for reservations. Reservations not cancelled before May 12, 2006 will be charged full price.

Menu will include Salad Bar with assorted Salads, Fresh Fruit and Tomato Aspic; A Carving Station with Herb Roasted Pork Loin and Prime Rib Au Jus. The buffet will feature Broiled Cod with Creamy Lobster Sauce and Sautéed Chicken Breast with an Herb Cream Sauce, Vegetables will include Blended Wild Rice Pilaf, Corn Pudding, Steamed Vegetable Medley and Asparagus with Hollandaise Sauce.

A Dessert Station will be available with assorted Pies and Cakes and our Famous Bread Pudding with Bourbon Sauce.

(Beverages, tax and gratuity are not included in prices).

## Father's Day Brunch scheduled for Sunday, June 18

Bring Dad out for our Sunday Brunch from 11 a.m. to 2 p.m. Breakfast and Lunch foods available, featuring carved Prime Rib. \$10.95 for Adults; Senior 65 and over, \$8.95; Children under 10, \$4.95; Under 2, Free.

## Manager's Update

Dear Arlington Members,

We are glad to have January and February behind us due to the slow business that historically comes with these cold months. We look forward to warmer weather and stronger member usage of the Arlington facilities.

The golf course came through the cold weather in very good shape and as of this writing is "greening" up in grand fashion. Please remember when on the course to follow the posted cart path usage signs. They are up for a reason, not to inconvenience anyone.

The process for new restrooms on the course is moving ahead. Hopefully, they will be completed by the next newsletter.

Again, thank you for the continued support and we look forward to a super spring and summer. As always, feel free to contact me at the house, cell 358 - 0110 or by email at [jim.marsh@eku.edu](mailto:jim.marsh@eku.edu) with any comments or concerns.

We look forward to seeing you soon.

Best regards,

Jim Marsh  
Arlington General Manager



## Seafood Extravaganza

Thursday, May 18 &  
Thursday, June 15  
5:30 to 8 p.m.

(last seating @ 8:00 p.m.)

*Thanks for loving this event!!! We will be having  
Seafood night every month through the summer.*

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

**Buffet to feature:** Manhattan Clam Chowder, a full Salad Bar with Tossed Salad and dressings, and Seafood Salad. Iced Peel and Eat Shrimp, Snow Crab Legs, Our Famous Fried Icelandic Cod, as well as Various Classical Seafood Dishes, Corn-on-the-Cob, Parslied New Potatoes, Hush Puppies and Cheese Biscuits. **Desserts featured will include:** Key Lime Pie, Double Chocolate Cake, and Bananas Foster "Live." We will have a filet or chicken available for the land lovers!! Price is \$20.95 per person. Regular menu not available. Special drink prices this evening.

## 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 \$125.00 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**

## 4th of July Extravaganza



# Tuesday July 4

*Come out and  
spend the day  
at Arlington!*

Start off with:

- **The annual Golf Committee 4<sup>th</sup> of July Scramble.**  
A member's -only event with a shotgun start at 8:00 a.m. or 1:30 pm. Sign up at the Pro Shop. Cost is \$5.00 per person, plus cart rental.
- **Adult/Child Tennis Event: 11 a.m. - 1 p.m.**
- **Crazy Games at the Pool begin at 4:00 p.m.**

And finish the day off with:

- Our annual 4th of July picnic on the lawn of the House from 4 p.m. to 7 p.m. Prices are \$12 for adults, children 3-10 \$6, and 2 and under are free. Picnic will be held indoors in the event of rain.

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*Please call 622-2200 for reservations for the picnic.*

*(House Closed on Tuesday, July 4. The office  
will be open to accept reservations for the picnic.)*

## Wine Tasting

**Wednesday, May 24 • 6 p.m.**

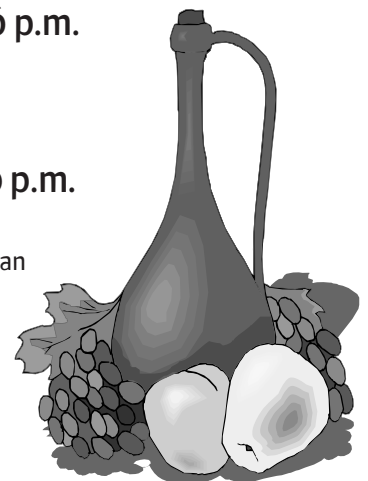
featuring Red & White Wines  
of South America

**Wednesday, June 14 • 6 p.m.**

featuring Wines from Golfers  
Arnold Palmer and Greg Norman

**\$10.00 per person**

Complimentary to Vineyard  
Club member and one guest





## 2nd Annual Bourbon Dinner featuring fine Buffalo Trace Distillery products set for Thursday, June 1 • 6 p.m.

Come on out to the club and celebrate one of Kentucky's finest products – BOURBON. A representative from Buffalo Trace Distillery will be on hand to discuss the fine art of bourbon making. Cocktails and Hors d'Oeuvres will be served on the front patio starting at 6:00 p.m. followed by a four-course dinner in the main dining room with each course featuring different bourbon.

The menu for this night will include:

- Pan Roasted Scallops on Bavarian Cabbage with Pickled Fennel and Apple-Ginger Gastrique made with Eagle Rare 10 Year Single Barrel
- Baby Spinach with Poached Pears, Toasted Walnuts and Stilton tossed in a Warm Bacon Vinaigrette made with Buffalo Trace Kentucky Straight Bourbon Whiskey
- Acho Chile Rubbed Pork Tenderloin served with Pureed Sweet Potatoes and Haricot Verts finished with Orange-Bourbon Demi-Glace using Rock Hill Farms Single Barrel

Finish dinner with a Bourbon Bliss Torte accompanied by Mint Julep Ice Cream featuring W.L. Weller 12 yr. "Wheated" Bourbon.

The price for this special event is \$34.95, which includes cocktails, hors d'oeuvres, dinner and bourbon tasting. A la carte service will be available in the Rathskeller on this evening.

### Welcome New Members

David and Daphna Epperson

David and June Runyon

Marti, Steve, Savannah, and Sawyer Cruse

Joshua Petry

Laura and James Temple

Murrell Thornton

Thomas, Vicki, Joshua and Bradley Barrick

Kristoffer and Amy Arnold

Kathryn Reppert and Darrell Ensor

Jack, Jill, Jackson, Morgan and Madeline Taylor

## From the Superintendent's Desk

It's early April and the course is starting to wake up. The roughs are greening up and are keeping us busy with mowing. The Zoysia fairways are also starting to green up and we will be mowing them on a regular basis soon. We have added a new tee box on hole #11 since my last newsletter. This should alleviate some of the traffic on the Zoysia tee during the winter months. We will begin work on our next bunker soon after Aerification on either hole #2 or #3.

I would like to thank the membership for adhering to the cart policies here at Arlington. By following these few rules, you are protecting your course.

I am looking forward to the rebirth of our wildflowers. I have posted some interesting information outside the Pro Shop for

all to read. The article states that years 2 and 3 may not look as good as year one, but by year 4 the fields should be matured. It should still be very attractive.

I am looking forward to the summer of 06. I hope for a moderate weather summer. Our last three summers have run the gamut. 2003 and 2004 were wet and last summer we had hot and dry. So somewhere in-between would be nice. I look forward to seeing you all out on the course this summer.

Yours in Golf,

Jim Cox, CGCS

## From The House

Look for the summer 2006 Tennis and Swim Lesson newsletter, it will be mailed the first week of May.

The quarterly Arlington Board of Directors meeting will be Tuesday, July 18, 2006 in the Mulebarn at 6 p.m.

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



The "Evening Dining Credit" is back by popular demand for May and June.

## From the Pro Shop

Since April showers have nearly passed it is time to come out to the course and check out the May flowers. Jim has the course in excellent shape. The pro shop received endless compliments from spectators and players from the EKU men's and women's collegiate tournaments. Speaking of EKU, congrats to EKU men for a heroic 11 shot comeback in just 18 holes to force a sudden death playoff. The men ended up 2<sup>nd</sup> but are starting to peak as the OVC championship nears. The women will also be favorites for an OVC crown. Joni's girls have had several top 5 finishes this spring. GO EKU!!!!

May will be the first full month for our various leagues. Ray Otero heads up Arlington seniors. Senior play is Thursdays @ 9:00AM. Marilyn Williams & Missy Smith lead the ladies. Ladies league is Monday @ 5:00PM and Tuesday @ 9:00AM. The men will kick-off April 29<sup>th</sup> with a scramble @ 8:00AM followed by their normal time of Tuesdays @ 4:00PM. Finally, end your week with a relaxed and sociable 9 holes. The Friday Night Mixed Scrambles have proven to be excellent an way to get your fellow spouse involved with golf and enjoy a nice meal when you are finished.

New for 2006 is the Arlington Jr. League. Sign up sheets and event calendars are now available in the pro shop. Come on kids lets start beating mom and dad!!!!

Don't forget about your GHIN handicap. Deletion date is May 9<sup>th</sup>.

The month of May is PGA FREE LESSON MONTH. Check with Pat and Todd about receiving a free 10-minute lesson. Free adult clinic is scheduled May 13<sup>th</sup> @

12:00PM and a free parent/child clinic is scheduled for May 20<sup>th</sup> @ 12:00PM. Please sign-up.

**TEE TIMES**- The 2006 season will be the first in three years with no major course projects going on. Again our course is in great shape and with Arlington consisting of over 700 golf members it is important to make a tee time. Arlington requests that all weekend times be foursomes. Smaller groups will be asked to pair up. Weekend times start on both #1 and #10. Arlington does not have weekend tee times between 10:00 and 12:00. This block of times allows groups to turn from front to back and back to front. The pro shop will do its best to work in a group that does not have a time but a delay is possible.

### ARLINGTON ADOPT A HOLE

Does a particular hole have your number? Is it the water on #4? New bunker on #9? Trees on #11? Sign up in the breeze way to take extra special care of that hole. Just maybe the golf gods will be on your side next time. Take time to sand extra divots and fix extra ball marks on your hole.

Finally, please obey all cart rules. Keep the carts on the paths near tees and greens. Do not drive on the bent grass approach areas. New for 2006, try to drive in the fairway whenever possible. That's right try, to drive in the fairway rather than the rough. Unless otherwise instructed. This is not a typo drive in the fairway rather than the rough when possible. Thanks for your cooperation in keeping our course one of the best in the state.

Okay, put the newsletter away and get to the course.



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## Board of Directors

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Chair, Tennis Committee  
Billie Moberly ..... President, EKU Alumni Association  
Mark Sandy ..... Athletic Director, representing University Advancement  
Chair, Membership Committee  
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Dr. James Conneely ..... VP, Student Affairs  
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James Street, 2003 .....  
Don Calitri, 2005 .....

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Stacey Kelly, 2003 .....  
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)

Sheldon Schneider, Food/Bev. Manager ..... 622-2206 .. Sheldon.Schneider@eku.edu  
Susie Strong, Dining Room Supervisor ..... 622-2200  
Marcus Heindselman, 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