



# The Chatter

DECEMBER 2008

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## BOARD OF Directors

- Gordon Reuland- *President***
- Ted Bowen- *VP Membership/ Personnel***
- Steve Loomis- *VP Golf***
- Evar Overstrom- *VP House***
- Alonzo Cockrell- *VP Finance***
- Ellen Smith- *Secretary***
- Tom Galvin**
- Don Hartman**
- Stacey Hoover**
- Jim McCann**
- Tom Tunney**
- Penny Zonneville**

## What's Happening This Month

DECEMBER

**5**

Ladies Holiday Luncheon

The fun begins at 11:30. Entertainment by the Treblemakers

DECEMBER

**10**

Power Hour

Power hour is from 6pm - 7pm. Finger Foods, can beer, soda, and fun are free to all Men's League Members

DECEMBER

**21**

Christmas Brunch with Santa

Celebrate the holidays with Santa. Two seating available - 11am and 1pm

DECEMBER

**25**

Merry Christmas!

Have a wonderful holiday on behalf of the Corning Country Club staff

DECEMBER

**31**

New Years Eve!

Happy New Year!

We will be closed for a private party...See you next year!

January

**21**

Club Re-opens

Shut down this year is from January 1st - January 20th.



# FROM THE Food & Beverage Manager

Troy Goho

## Eggs inside a Small Cup

Eggs inside a small cup, is the literal translation for a winter holiday drink called Eggnog. The origin of the name "eggnog" is unclear, and actually has much debate over the subject. Some sources say that "nog" or "grog" is slang for rum or rum drinks. Others believe that "nog" came from the old British meaning of strong ale, and there are those who say that the "nog" comes from the word "noggin," which was once a small wooden mug used at local taverns. There really is no clear explanation for the holiday concoctions name, but there is a history associated with its development.

Milk and Alcohol drinks or punches became popular in the Renaissance Era of Europe. In these times, refrigeration was a concept that was unheard of, and to avoid spoilage, all milk and egg products had to be consumed or cooked immediately. The people of Europe found that if the milk and eggs were mixed with some sort of wine or spirit such as brandy, Madeira wine, or sherry these products would have an extended shelf life. Such drinks were very common among the upper class, but could also be found in any common home where wine or ale was available. This drink eventually made its voyage to the United States, and was first recorded by Captain John Smith in 1607 as being a drink enjoyed in the wintertime by the Jamestown settlers. As time went on, the American Settlers replaced the wine in the traditional eggnog with rum, which was more readily available at the time and cheaper to import. During the 1800's eggnog became more of a traditional drink made in large quantities and was used primarily for toasting ones health on Christmas Day.

The following are two eggnog recipes that may be made for all Holiday parties. One recipe is the more traditional European version, and the second is the updated American version, each may be altered in a variety of ways depending on your tastes. Enjoy the Holiday Season.

### Eggnog Supreme:

1 Dozen Medium Eggs

1 Cup Sugar

1 ½ Quarts Whole Milk

1 Pint Heavy Cream, Whipped

1 750ml bottle Cognac

Powdered Nutmeg

- Separate Eggs; beat yolks in large serving bowl, adding sugar while beating. Stir in milk and cream. Slowly add cognac and refrigerate for 1 hour. Before serving, whip egg whites stiff. Mix into eggnog, and dust with nutmeg.

### Rum Eggnog:

1 Whole Egg

1 tsp. Powdered Sugar

2 oz. Dark Rum

6 oz. Milk

-Shake with Ice and strain into Collins glass. Sprinkle nutmeg on top.



**Congratulations!**

**Trudy Craig**

November 2008

Member of the Month

**Congratulations!**

**David Kahl**

December 2008

Member of the Month

The staff has recognized Trudy and David for their commitment and dedication to the club. Please congratulate them when you see them.

## Christmas Brunch with Santa

Save the Date: Sunday December 21st

Brunch Items to Include:

- \*Salad Station
- \*Eggs Benedict
- \*Omelet Station
- \*Pancake Station with assorted toppings
- \*Prime Rib
- \*Carved Turkey
- \*Adults \$29.95 Kids \$18.95
- \*Ages 4 and under are free

Two seatings offered: 11am and 1pm





## Men's Flight Competition 50/50 League



### Power Hour Dates

Although League Play is over, the Men's 50/50 will still be holding events even after the Closing Banquet. We have scheduled the Power Hours for the following dates:  
12/10/08, 1/21/09, 2/11/09, 3/11/09, and 4/8/09.

Power Hour is from 6 PM - 7 PM. Finger foods, can beers, soda, and fun are free to all Men's League members.

## Card Night Wednesdays

The kitchen opens at 4:30 for your convenience

### Euchre

Play begins at 6:30 on Wednesday nights. Members and non-members, men and women, new players and 'veterans' - all are invited! If you are interested in receiving Euchre information via e-mail contact Danielle Sally at [dsalley@stny.rr.com](mailto:dsalley@stny.rr.com) and she will add you to the distribution list.

### Texas Hold 'Em

Most nights play starts at 6:00PM  
Upcoming Dates:

12/3  
12/17  
1/28  
2/4  
2/18





# Trivia Fridays

Back by popular demand...Friday Night Trivia

Happy hour is from 5:30-7:30...roll the dice for half priced drinks. The Grill Room has been filling up quickly, so please call for reservations. The first question is asked promptly at 7pm. We are looking for "Trivia Masters". Please contact Troy or Mike if you are interested.



## Saturdays at the Club

### **Bakery Day**

Pick-up your pre-ordered baked goods between 11am and 5pm. You may place orders in person or call us at 936-3711 (orders must be received no later than noon Friday)

### **Dinner Specials**

Alaskan King Crab Legs  
Prime Rib Dinner  
Or choose to have both

### **Grill Room Offerings**

Complimentary Peel and Eat Shrimp  
Taco Bar with all the fixin's  
Wii golf on the big screen

### **For the kids...**

"Outlaw Ordering" - children, with server or parental escort, have the opportunity to place orders with our culinary team "in" the kitchen.





# Calendar of Events

## December 2008

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3 Euchre Texas Hold 'Em	4 Family Night	5 Ladies Holiday Luncheon Trivia	6
7	8	9	10 Men's League Power Hour Euchre	11 Family Night	12 Trivia	13
14	15	16	17 Euchre Texas Hold 'Em	18 Family Night	19 Trivia	20
21 Christmas Brunch with Santa	22	23	Closed for the Holiday			27 Trivia
28	29	30	31 Happy New Year!		Lunch Service: Tuesday - Saturday 11:30 - 2:30	Dinner Service: Wednesday 4:30 - 9:00 Thursday - Saturday 5:30 - 9:00

\*\*\*Dates and events scheduled are subject to change. Please check the website for

Remember...shut down is from January 1st - January 20th.

### FAMILY NIGHT Menus

December 4

- Build your own Salad
  - Cheese Ravioli with Red Sauce and Sausage
  - Roast Beef with Rosemary Dijon Crust
  - Scalloped Potatoes with Ham
  - Mixed Vegetables
  - Ginger Cookies, Key Lime Pie, and Apple Crisp with Whipped Cream
- \$16.95

December 11

- Build your own Salad
  - Marinated, sliced Delmonico Steaks with fried onions
  - Seafood Newberg in Pastry Shells
  - Ratatouille
  - Loaded Baked Potatoes
  - Cheesecake with fruit sauce, Cherry Tarts, Assorted cookies
- \$17.95

December 18

- Build you own Salad
  - Brown Sugar Glazed Ham
  - Irish Stew (lamb)
  - Soda Bread
  - Buttered Peas, Green Beans
  - Twice Baked Potatoes
  - Bread Pudding, Trifle, English Shortbread
- \$15.95



**FROM THE**  
**Course**  
**Superintendant**  
*Dennis Fitzwater*

As our year comes to closure the staff from the golf course grounds department would like to wish each and every one of our members a wonderful holiday season.

Just a reminder that the winter season is upon us and we have Closed all TEES and GREENS until spring. I am sure there will be many days through out the winter months that it will be nice and you will want to play. We have temporary tee placements at the beginning of each fairway area and have place temporary winter pin placements on each hole. Please keep in mind if the grass is not covered but it is frozen or has visual frost on it we ask for you not to be on. When you step or drive on this it will injure the plant cells and cause problems to the plant – most times resulting in death.

A few winter rules for winter play:

Driving range is open for multiple hitting of balls – you will need your own golf balls, please use the front part of driving range tee and keep your divots as close as possible.

If playing please do not hit from one spot more than once – the grass will not respond and heal this time of year.

No practice swings are necessary this time of year – it is winter golf and your scores are not registered. If you feel you need practice swings to warm up, try stretching exercises.

Winter Sports – Sled Riding and Cross Country Skiing

If you are not sure were you can do these please stop in my office or call 936-3321.

6 Rough on the rights side is great!

We ask that you stay OFF ALL GREENS, FAIRWAYS and TEES.

Example 7 and 12 greens.

Please stay away from bunkers.

Only cross Fairways were needed – try to go to ends in front of tees or back side of greens if possible.

Happy Holidays

Dennis Fitzwater – GCSA



Happy Holidays From the Corning Country Club Staff



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[www.corningcountryclub.com](http://www.corningcountryclub.com)