



DATES TO REMEMBER

- **Nov. 11:** unCorked Wine Pairing
- **Dec. 9:** unCorked Wine Pairing
- **Dec. 12:** Gingerbread House Decorating w/the kids
- **Dec. 31:** New Year's Eve Party

See Page 6 for event details!



Since the last newsletter, nothing has changed regarding the Covid-19 orders impacting our operations.

- Social distancing measures remain in place to comply with all government orders, guidelines and recommendations.
- When inside the clubhouse, members and guests are required to wear your, unless seated at a table, and follow all social distancing guidelines.
- Capacity is still limited to 25%.
- Continue to make reservations for dining.
- There is a 6-person limit per table.



Results from the Member Survey are in! We are so pleased to have collected very insightful feedback from 193 members! Next steps: The Communications Committee will provide the raw data to the Board along with templates for action plans to address the many suggestions and ideas that were generated. A summary of the results will be provided in the December newsletter. Thanks to all of you who took the time to share your thoughts!



The golf course will remain open until superintendent, Mark Livingston, determines it must be closed. Mark uses signals of the first measurable snowfall and dropping temperatures that don't allow for thawing as indicators to close for the season.

Welcome
to our
New Members

Jeff Crull has joined as a golf member. He owns and operates a design and engineering firm in McFarland, Credo Product Development, Inc. He and his wife Amy and three children, Nina (17) Gwen (15), and Garrett (11) live in McFarland.

"There's no such thing as bad weather, only inappropriate clothing!" -Anonymous

Employee Spotlight



Meet Lexi!

Alexi Heidkamp has been working at the club since June. You've probably seen her running around waitressing or serving at the bar. Alexi grew up in Illinois and part of a large golfing family. Her father is a PGA professional at a country club in Mount Prospect, IL. She has enjoyed the game herself; Alexi played varsity golf all four years of high school and continued to play golf in college for Winona State University. Alexi graduated from Winona State in December of 2019 and joined the pharmaceutical industry selling for Independent Pharmacy Cooperative out of Sun Prairie. Working at the club has been an additional growth opportunity and a fantastic network. She loves the golfing industry and working at the club as this is her way of trying to stay connected to the game.

If you attended the Wine Pairing on November 24, you sampled delicious wines from Harbor Ridge Winery in Door County. SCC members Betsy and Chris Folbrecht are the owners and would be happy to help you place an order. Visit <https://www.harborridgewinery.com/> to view their wine collection. When you're ready to order, email Betsy at Betsy@harborridgewinery.com.

Harbor Ridge
WINERY



There are plenty of tickets left, but don't wait until the last minute to get yours! AND don't forget to invite your friends outside of SCC to join in on the fun! Tickets are \$100 each and entitles the bearer to a free round of golf.

The drawing will be held on New Year's Eve.

Tickets can be purchased from Board members or at the club (bar, office).



Facebook Members Only Page!

The Stoughton Country Club Member-only group has been created on Facebook. Search "Stoughton County Club Members" and request to be added. **If you're already a member of the site, please invite other SCC members.** Also, upload your own photos of happenings at the club and other news that might be of interest to the SCC membership. We will still maintain the public Facebook site where we will communicate information relevant to the general public. *Note: The private group page is still under construction.*



Congratulations John Quam on your first Hole in One! John earned his achievement on #13 on November 8 – a perfect unseasonably warm day.

- 159 Yards
- 7 iron

All this during his Classic Match. You think he won that hole or tied?!?



Let's just begin with a big thank you to everyone ordering TAKE OUT as we truly appreciate your support! Although I am biased, I think our SCC Kitchen is putting out some amazing food.

On that note, we are here to provide for our members and beyond, so we'll be offering a full TAKE OUT Thanksgiving Meal at \$25 per person with pickup on the 26th of November. Please see the website for the menu offerings or check it out at the club.

If I don't see you before Thanksgiving, please know that I am very thankful to be part of the SCC Family! I hope to see you at our Taco Tuesday, Noodle Night, Uncorked or Super Fryday!

With blessings & gratitude,
Scotty

SMITTEN WIT' SWEET POTATO PIE with CANDIED PECAN CRUST

Warning – You'll never make pumpkin pie again after you embark upon one heaping mouthful of my sweet potato pie. And here's the best part -you can ORDER your pie for TAKE OUT on November 26th.

*Yield: Makes two 9-inch pies

Ingredients

4 medium sweet potato (8 ounces), peeled and cut into large chunks
30-40 gingersnap cookies (gluten-free/low carb)
3 cups pecan pieces
½ tsp cayenne pepper
¼ cup blackstrap molasses
½ cup butter, melted and cooled
1/2 teaspoon salt
3 tablespoons ground canela (Mexican Cinnamon)
1 tablespoon vanilla extract
1 1/2 cups sugar
4 large eggs
1 cup Greek yogurt (Fage is my preferred brand)
8 oz cream cheese, softened (no fat free, please)
Whipped cream, (optional)



Directions

1. Heat oven to 325 degrees. Place cookies in the bowl of food processor; pulse until fairly fine, yielding 1 cup crumbs. Transfer to a medium bowl, and stir in pecan pieces, cayenne pepper, molasses and melted butter. Press mixture into bottom and sides of two 9-inch pie tins. Bake until set and slightly darkened, 12 to 15 minutes. Do not overbake. Set aside.
2. Turn oven up to 365 degrees. Fill a small saucepan with water. Add sweet potatoes, bring to a boil, reduce heat, and simmer until potato is very tender, about 12 minutes. Drain.
3. In a food processor, combine remaining ingredients with sweet potato until smooth puree. Then fill each pie shell and bake at for 28 minutes or until the pie just barely starts to brown. Serve with whipped cream and get ready for everyone wanting more.

- Chef Scotty is going to take the stress out of your life by creating **“Thanksgiving To Go” dinners**. These can be picked up from at the club on Thanksgiving Eve. \$25/pp or \$189 for family style (feeds 6-8). Pickup information and meal selection will be coming in a future email.
- Servers have been busy using the **newly purchased tablets** when taking orders to improve service in the dining room and kitchen. These should be fully functional by the end of this week.
- **Menus** have been updated and can be found on the [SCC Website](#). See the standard menu, available during all dining hours (except for Friday night), on the right.
- Scotty welcomes and encourages **member feedback**. Contact him at: Scotty@stoughtoncountryclub.com anytime.

If you missed it last month, there will be another opportunity to join an unCorked event on Nov. 11, where we will feature truly unique wines beginning with a crispy Rose and finishing with a 94 point Zinfandel all paired up with an epicurean experience. We will sell out fast so book now! Cost: \$65 (tax and tip included). You may substitute white/red wine. If you have dietary restrictions, please contact Scotty at scotty@stoughtoncountryclub.com prior to the event.



STOUGHTON COUNTRY CLUB MENU

JUST PUTTING AROUND

Curried Blue Potato Empanada
Crispy Phyllo / Redhill Farm Goat Yogurt Raita / Punjabi Mango Pickles -12

Let's Fry This!
Local Cheese Curds, Beer Battered Bermuda Onion Rings -or- Chicken Wings -9

Foraged Mushroom Toast
Truffle Oil / Marjoram / Pleasant Ridge Reserve Cheese / Grilled Farmers Loaf -12

Chicken Little
Basket of Freshly Fried Chicken Fingers with Wisconsin Pride Macaroni n' Cheese -12

Nachos Libres
Corn Tortilla Chips bathed in molten hot Monterey Cheese,
Pico de Gallo, Baja Guacamole, Bacon Bits, Sour Cream, Scallion -12
Add- Grilled Chicken or Carne Asada +5

Big Dog
A Grass Fed Beef Hotdog with All the Fixins / Kettle Fried Chips - 9

Up to Par Potstickers
Chef's Seasonal Inspired Dumpling / Fig Balsamic Ponzu Reduction / Shaved Asian Slaw -12

Coconut Crab Cakes
A Little Taste of Florida with Key Lime Crème Fraiche / Mango Salsa / Sunflower Sprout Salad -15

ON THE GREEN

Add: Grilled Chicken / Carne Asada / House Smoked Salmon / Shrimp +5

The Wedge
Iceberg Lettuce / Candied Pecans / Bacon / Avocado / Tomato / Buttermilk Blue Cheese Dressing -12

The Grilled Caesar
Salad-or-Wrap / Arugula / Fresh Corn / Crispy Shallot / Balsamic Cherry Tomato / Peppercornini / Poblano Caesar Dressing -10

Caribbean Chop Salad
Napa Cabbage / Mango Baton / Cilantro / Baby Bell Pepper / Mint / Scallion
Crispy Plantain Curl / Candied Ginger-Key Lime Vinaigrette -11

Organic Green Salad
Organic Greens / Avocado / Cherry Tomato / Apple / Cucumber / Sesame Dots
Peppered Goat Cheese / Lemon-Basil Dressing -10

BETWEEN THE BREAD

Choice of: Steak Fries / Sweet Potato Fries / Potato Chips / Potato Salad / Coleslaw
Upgrade to: Onion Rings / Cheese Curds / Mac-n-Cheese / Side Salad / Cup of Soup +4

The Juliet
Heirloom Tomato Caprese Flatbread with Burrata / Torn Basil / Lemon Oil -10

BBQ Pulled Pork
Smoky-n-Sweet Pork Carnitas / Creamy Coleslaw / Crushed Potato Chips -10

The Moby Melt
Open Faced Albacore Tuna Salad with Peppercornini / Sweet Pickle / Red Onion / Provolone -12

S.C.C. Smash Burger
Two Angus Beef Patties / American Cheese / House Pickles / L.O.T. / Dynamite Sauce -12

The Bigger Mac
Stuffed Macaroni n' Cheese / Cheddar / Applewood Smoked Bacon / Onion Ring / Ancho BBQ -14

Tail Enders
Three Spotted Cow battered Walleye Sliders / Hawaiian Sweet Roll / Poblano Aioli / Coleslaw -14

Reuben vs. Rachel
Corned Beef or House Smoked Turkey Breast with Kraut / Swiss / Pickles / 1000 Island Dressing -14

The Q-Dilla
Smoked Chicken / Queso / Corn / Pico de Gallo / Baja Guacamole / Sour Cream -12

Double Decker
Applewood smoked Bacon / Heirloom Tomato / Iceberg Lettuce / Toasted Sourdough -14

SOMETHING SWEET

The Bunny Bites the Lust
Carrot Coconut Cake with Walnuts / Raisins / Orange Blossom Cream Cheese Frosting -9

The Proof is in the Pudding
Canela laced Custard / Challah / Huckleberries / Caramelized Quince / Vanilla Dream -9

Chocolate Torte
Triple Layered Chocolate Cake / Whip it Good Cream / Door County Cherry Coulis -9

Salted Caramel Cheesecake
New York Style Cheesecake / Salted Caramel Popcorn / Dark Chocolate Caramel -9

Crème Bouquet
Five Floral Infused Pot de Creme / Fresh Organic Berries / Shortbread Cookie -9



Sorry, Folks! Winter is coming, and that means it's time to pack up the clubs (in the garage or take them South for a few months)! It also means that your golf cart could use a little extra care to make it through the next few cold months. Along with instructions provided in your owner's manual, consider these tips on how to winterize your golf cart.

1. Thoroughly clean the golf cart with soap and water as well as a degreaser or other recommended cleaning products to remove dirt and grime. If not cleaned now, it will be harder to remove later.
2. Inspect the brakes. Check the cart for damage or other issues like loose nuts, bolts and screws. Make any necessary repairs before placing the cart in storage.
3. Verify that the tires are properly inflated. The recommend inflation level is on the tire's sidewall and in the owner's manual. Replace worn or damaged tires.
4. Tune up the engine if you own a gas-powered golf cart. The steps include:
 1. Replacing the fuel and air filters
 2. Changing the oil and filter
 3. Removing the old spark plug, pouring a half-ounce of clean oil in the hole and installing a new plug
 4. Draining the fuel tank and running the engine until it stops in order to remove gas from the system as old gas can gum up the fuel lines
 5. Checking and topping off other fluids
5. Disconnect the battery cables. Clean the terminal connections and coat them with anti-corrosion gel. If present, remove the battery caps and check the water level inside each cell. Add distilled water as necessary.
6. Park the golf cart and set the transmission switch to neutral. If the cart has a tow/maintenance switch under the seat, set it to the tow position. Release the parking brake to relieve pressure on the cable. Block the tires with bricks or wood chocks.
7. If possible, store your golf cart in an enclosed garage or climate-controlled storage unit. This will help protect it from the elements. If this is not an option and the vehicle must remain outside, invest in a high-quality cart cover.

November & December Events



uncorked

WEDNESDAY, NOVEMBER 11

Wine and food pairing event, featuring 5 delectable courses from Chef Scotty.

- 6:30 p.m.
- Cost: \$65 (tax and tip included)
- Limited to 36
- Call SCC for reservations



uncorked

WEDNESDAY, DECEMBER 9

Wine and food pairing event, featuring 5 delectable courses from Chef Scotty.

- 6:30 p.m.
- Cost: \$65 (tax and tip included)
- Limited to 36
- Call SCC for reservations



SATURDAY, DECEMBER 12

Gingerbread house-making for kids 12 and under. Cost: \$25.
Reserve your spot by Dec. 10.



THURSDAY, DECEMBER 31

Let's celebrate the end of this crazy year – if we can! Details and confirmation of the event is dependent on Covid-19 restrictions. More details to come.



November 10 - Taco Tuesday
November 17 - Noodle Night
November 24 - Chopstick Chow
November 25 - Thanksgiving Day meal pickup
December 1 – Taco Tuesday

***Please Note: All events are set up in compliance with social distancing guidelines.*