



THE GRIZZLY GROWL

June 24, 2016

Issue 36

UPCOMING EVENTS:

June 26:
Kodiak Bear Open

July 4:
Independence Day

July 11 - 15:
Junior Golf Camp #4

July 18 - 22:
Junior Golf Camp #5

July 24:
Smokey Bear Open

July 25 - 29:
Junior Golf Camp #6

July 30:
Party on the Patio

**Have News You'd
Like to Share with
Fellow E-Bear
Subscribers?
Submit your Re-
quest to
our Marketing &
Sales Director
Sara Ervin at
sales@bearcreek
golf.com**



Happy Independence Day!

Let's Party on the Patio!

You're invited to Bear Creek Golf Club's second annual Party on the Patio Saturday, July 30th from 6-9pm! With delicious drink specials and live entertainment provided by Rocky and Michelle, the night is sure to be a hit! There will be a dinner buffet prepared by Executive Chef, Ben Kendig, that will include Caesar Salad, Watermelon and Feta Stacks, Five Bean Salad, BBQ Pork Shanks, Grilled Chicken, Mini Twice Baked Potatoes, Grilled Asparagus and Tomatoes, Dinner Rolls and Butter, and Assorted Cakes and Pies. The Dinner Package includes the dinner buffet and a cash bar for \$25 per person. Or the All-Inclusive Package includes dinner and drinks for \$35. Please contact our Event Coordinator, Alex Simcoke, at events@bearcreekgolf.com or call 636-332-5018 to make your reservation. Reservations are required and the deadline to sign up is July 26th. We hope to see you there!

Greetings from the Maintenance Department

Well, it seems Summer has made an early appearance this year. Higher temps and no rain mean lots of hand watering and extra sprinkler cycles. We would like to thank all of you for your patience as we water the greens throughout the day. Also, from time to time we will have the big irrigation heads running in the rough and fairways. We do our best to avoid groups of golf, but occasionally, you will see them going. Lastly, I would like to welcome our new Assistant Superintendent, Nathan Plum, to Bear Creek. Nate's picked up his life in Kansas to join us here. So, please feel free to stop and welcome him to the area. Enjoy your rounds!

Ben Sontheimer, Greens Superintendent

Tee Markers on the Course

We have four sets of tee markers out on the course. Knowing these and making sure to use the right set of tees can lower your score and speed your play up. When playing golf, it is very important that you select the tee markers that fit your handicap. This is what is posted on our score-card:

Green Tees, Handicap 24-up, Score 96 and up

Silver Tees, Handicap 15-23, Score 87-95

Black Tees, Handicap 6-14, Score 78-86

Grizzly Golf Tees, Handicap 0-5, Score 72-77

By playing the forward tees (shorter length holes), this can make a world of difference. The Green and Silver tees are our most popular tees; these are for people who score 87 and up. If you are unsure of your score, it is always best to play the course from the forward tees your first time. After that, you can then select the tees you're most qualified for. Please keep in mind that the course needs to have the liberty of moving the tee markers to other tees to distribute the wear patterns on the tees. It also allows participants to play other shots during their round, giving you a little more of a variety and better golf challenge. We want each golf experience to be enjoyable, a challenge, and at a fun pace. Next time you're out playing, check the tees you're playing and make sure they're the right fit for you.

Kirk Porter, PGA Golf Professional

The Chef's Corner

The fourth of July is coming up and I am sure a lot of people will be spending much time outside with the grill going. Grilling is my favorite way to prepare vegetables. It is simple and adds great flavor! Asparagus, ears of corn out of the husk, and bell peppers (de-seeded) are easily prepared by tossing in olive oil or coconut oil along with salt, pepper, and herbs such as oregano, basil, and thyme. Then just place them on the grill and char to your desire. Balsamic vinegar reduction and feta cheese crumbles are also wonderful compliments to these vegetables. Give it a try and let me know what you think. And enjoy your holiday!

Ben Kendig, Executive Chef

Bridal Showcase: Urbaniak/Lewis

Melanie Urbaniak and Jacob Lewis excited for their Wedding Ceremony and Reception at Bear Creek on June 25, 2016. Melanie, from St. Peters, is an Auditor for a public accounting firm. Jacob, from Palmer, Alaska, is the Assistant Manager at Petsmart. They met while working together at Walmart back in 2010 and have been together ever since. When Jacob proposed to Melanie, he surprised her by proposing at home in front of her whole family. Three words they hope describe their wedding day are fun, memorable, and beautiful. They chose Bear Creek because the location looks beautiful and the staff seems wonderful to work with.



STAFF SPOTLIGHT:



Meet Sierra Davis!

Sierra has been a member of the Bear Creek Food and Beverage staff since June 2015. She recently graduated from Wright City High School where she was involved in Track & Field, Volleyball, Cheerleading, Winter Guard, Students Against Destructive Decisions, Marching Band, Concert Band, and Choir. This Fall, she will be attending St.

Charles Community College and then plans to attend Central Methodist University to study Music Education with an emphasis on vocals. She hopes to get her Master's degree and then become a High School Choir Teacher. In the future, she dreams of ending up in New York after making a name for herself. Fun Fact: Sierra sang the National Anthem at all of the home games at her high school.

**The Growl is a
Bi-Weekly
Publication to Keep
You Informed About
What's Going on at
Bear Creek Golf Club.**