





HOURS OF OPERATION:

Club Office (270) 554-7914 option 4 Mon-Fri 8:00am-4:30pm

Dining Room (270) 554-7914 option 3 (270) 448-3463 Tues-Fri 11:00am-9:00pm Sat 10:30am-9:00pm Sun 10:30am-8:00pm Closed on Mondays

Golf Shop golfshop@ccofpaducah.com (270) 554-5330 option 5 Tues-Sun 9:00am-6:00pm Closed on Mondays

Racquets / Fitness Center ccptennis@ccofpaducah.com (270) 554-7065 Mon-Thurs 8:00am-8:00pm Fri-Sat 8:00am-2:00pm Closed on Sundays

Pool & Snack Bar Closed for the season

CLUB CONTACTS:

Brian Pelland Interim General Manager bpelland@ccofpaducah.com (270) 448-6594

Angie Skees Office Manager askees@ccofpaducah.com (270) 448-6590

Whitney Stone-Leyhue Event Coordinator wstone@ccofpaducah.com (270) 448-6597

Joel Corwin Interim Executive Chef culinary@ccofpaducah.com (270) 448-6596

Chad Martin, PGA
Director of Golf
cmartin@ccofpaducah.com
(270) 448-6595

Shannon Watson, CGCS Course Superintendent swatson@ccofpaducah.com (270) 554-0468

Board of Directors

Krista Lea
President
kristarlea@gmail.com

Michael Martin michaelm@mtginsurance.com

Chris Miller christopherl.miller86@gmail.com

Dr. Al Speach

Elliot Treece elliottreece@stifel.com

Bob Turok rturok58@gmail.com

Committee Chair assignments to be announced!

WHAT'S HAPPENING?

Stay up to date on all that your Club has to offer!

www.ccofpaducah.com







President's Message Krista Lea

Hello CCP Membership,

Is it just me or does January feel like the longest month of the year?! I am excited that February is here, which means we are inching closer to spring. The Club is back open after the two week closure. It has been refreshed and ready for another year. Although this is a slower time around the Cub, we are not without changes.

I would like to welcome our newest additions to the CCP Board of Directors, Mr. Bob Turok and Dr. Al Speach. I look forward to working with them both and welcoming the insight they will bring. We will miss our board members who are rolling off. Their service is greatly appreciated! In order to create a smooth transition with our current staffing changes, we will be bringing on interim General Manager, Brian Pelland. Brian will be with us until May. He has many years of club experience and is excited to be on board and help out the Club. Please extend a warm welcome to him. The search committee for the director of

racquets position has been hard at work to find a new pro. I am happy to say that we should have a new Director of Racquets on site very soon. The Chef search is coming along in the early phases. Chef Joel is doing a wonderful job while we find the right fit. Thank you so much for your patience during this transitional period. I will update you on staffing positions as information becomes available.

Lastly, I am honored to inform you that I will remain Club President for the 2023 year. I have greatly enjoyed the challenge and learning experience of this role, and look forward to building upon what was started last year. Please do not hesitate to reach out with questions or concerns. Thank you for your support and continued membership!

Krista

Dear Members,

Please be advised of the 2023 dues & fees changes made in accordance with the Country Club of Paducah's Bylaws:

PREMIER	\$495
EXECUTIVE	\$390
ASSOCIATE	\$300
NON RESIDENT	\$215
SENIOR	\$300
RECREATION	\$355
RECREATION YP	\$250
SOCIAL	\$285
SOCIAL YP	\$230
PRIVATE CART FEE	\$900
CART RENTAL-SINGLE	\$1500
CART RENTAL-FAMILY	\$1750
SPORTS SERVICES FEE	\$110

Sincerely, Board of Directors



Off The Tee

Chad Martin, PGA Director of Golf

THE CHILI OPEN

On Saturday, March 4th we will offer our first golf event of 2023, the Chili Open. I know that our weather could be unpredictable at this time of year, but hopefully we can catch a good day. This event will be played in the same format as our popular Wednesday Evening Men's Night (but it is open for all members). To sign up for the event, please use the Golf Genius online registration tool. Format will be 9-holes (if bad weather) or 18-holes (if decent weather) of 4 or 5 person scramble. Cost for the event is \$20 and we will offer a F&B event following play.

WINTER LESSONS & CLUB FITTING

The net and hitting mat are now in place at the tennis bubble. While there is no substitute for seeing the ball fly, this is a good way to keep the rust off your golf swing during the winter months. If you would like to sharpen up your fundamentals or get fit for clubs, we can now offer a comfortable environment out of the winter weather. We also have FlightScope launch monitor capability at the bubble and can track your improvement.

GOLF SHOP SPECIALS!!

Please plan to stop by your CCP Golf Shop in the month of February to take advantage of great savings on some carry over merchandise from the past season. We are trying to make room for the spring apparel and golf clubs, so do not miss out on a chance to pick up some outstanding merchandise at discounted prices. We will have a couple of different ways to receive discounts on February purchases. More information will be released on sale items.

PRO'S CORNER

Please keep an eye out for a new "Pop Up" event in February. We are going to watch the weather and when it looks decent we will roll out our new "I NEED TO GET OUT PUTTING COURSE". This event will be an 18-hole putting course using all 18 of our on course greens. Your golf professionals will create some interesting looks with a specific teeing area on each green and a challenging pin placement. Once we get closer to a good weather day, more information will be released.

We are currently in the process of interviewing candidates for our open Assistant Professional position, and hope to have someone in place by early to mid-March. Gabe and I are looking forward to making this hire and getting our new assistant acclimated to the Club. I also expect to have some new faces inside the shop and in the outside service department this year, as quite a few of our long time college students have graduated. With all of that being said, we will look forward to another season of providing outstanding service for our membership.

Lastly, I would encourage our members to take advantage of all the fitting tools and expertise that our staff offers. We are your one stop shop for professionally fit golf clubs and golf balls. We have had tremendous success with our fitting programs over the years, and I want to make sure that all of our members are taking advantage of this great service. If you are interested in trying any of the new equipment offerings that we have, please do not hesitate to schedule an appointment. We have just received the fitting components for the new Callaway Paradym product and the new Taylor Made Stealth 2 product.

Sincerely, Chad Martin

Green Scene

Shannon Watson, CGC Superintendent

As we enter February, winter has been giving us a steady dose of up and down conditions. The first two weeks of January produced several days with moderate temperatures. These temperatures had the greens growing and staff cutting them three times during this period and applying the first topdressing application of 2023. The unseasonably warm temperatures had several rounds of golf too. As of today, we have not had a deep freeze occur in the green's profiles. I thought I would take the time to note, when the greens are frozen, rounds of golf are not detrimental to turf health. The bigger concern is play allowed on greens during freezing and thawing cycles. After the green profile freezes and warmer weather returns, greens begin to thaw from the top down thru the frozen layer. At some point during this thawing cycle, the surface will have thawed, but there is still an underlying frozen layer one to two inches below the surface. Under these conditions, the potential for root shearing and compaction are at their greatest! Therefore, it is a best management practice to hold off play on the greens until thawing occurs deeper in the profile. Depending on the temperatures over the next month, there potentially could be several freeze and thaw cycles, and we will notify you if these events affect play.

Currently on the course, staff has been completing some irrigation work and clearing of underbrush areas around greens that affect sunlight and air movement to the bentgrass turf. We are still cutting greens, changing holes, and performing leaf cleanup when needed. The course has withstood winter well. The tees, fairways and rough have stayed relatively weed free. The greens have done well too. They have lost some color over the past couple weeks due to the soil temperatures finally getting colder and less photoperiod during the day. The root system of the bentgrass turf is in good shape and we will be performing core sampling tests this month to make sure rootzone are doing well physically. We run tests on the physical properties of the rootzones yearly to make sure our aerification approach and topdressing sand is keeping organic matter accumulation and water percolation rates at target values. At the end of the month, we will send more samples off to test the nutrient and salt values in the profiles. We use this information to make any adjustments during the season to fertility and soil amendments. We have been counting growing degree days and will be applying growth regulator for poa seed heads and nutritional supplements to the greens sometime this month. These applications are very important to the putting quality of the greens in the spring. An application of roundup/ preemergent will be made to the fairways, tee complexes, and chipping areas too. Additionally, broadleaf treatments will be applied to the rough, targeting clover and dandelion.

In the shop, we have put extreme effort in overhauling some of our older, highly used pieces in the equipment fleet. We are currently rebuilding decks on the rough mowers, the greens rollers, rollers on cutting units, and reel bearings. Winter service is also performed on each unit too. The maintenance on the equipment in the winter, sets the tone for the quality of the course during the golfing season. Additionally, this month I will be attending the Golf Industry Show in Orlando. As always, I am excited about the opportunity to look at new products and learn new ideas being implemented in golf course care. With the wealth of information and technology presented at the show, I hope to implement some of the new strategies learned into the daily management of our Club. I will highlight these items of interest in next month's newsletter.

In closing, we are excited about the upcoming golf season and are doing our due diligence in our preparations for a successful year.

See you on the course!

Country Club of Paducah 2023 Golf Schedule of Events

<u>Event</u> <u>Date</u>

The Chili Open

Klondike Classic Par 3 Tournament

Men's Night Begins

Kickoff Scramble

Saturday, March 4th
Saturday, April 1st
Wednesday, April 19th
Saturday, April 22nd

CCP Two Man Open Saturday, April 29th & Sunday, April 30th Saturday, May 20th & Sunday, May 21st

Memorial Day TournamentMonday, May 29thFamily CupSunday, June 3rdLadies 6-Hole ScrambleSaturday, June 10th

Family Cup Sunday, June 18th

Men's Member-Guest Thursday, June 22nd Saturday, June 24th

LGA Memorial Tournament

Red, White, & Blue Tournament

Parent/Child

Ladies Member-Guest

Tuesday, July 4th
Saturday, July 8th
Saturday, July 15th

Family Cun

Sunday, July 16th

Family Cup

Member-Member Auction

Saturday, July 15th

Sunday, July 16th

Friday, July 21st

Member-MemberSaturday, July 22nd & Sunday, July 23rdSenior Club ChampionshipSaturday, August 5th & Sunday, August 6th

Family Cup Saturday, August 12th Couples Championship Sunday, August 13th

Club Championships Saturday, August 19th & Sunday, August 20st

Labor Day CP's Tournament

Final Men's Night

LGA Fall Tournament

Glow Golf

Year End Scramble

Monday, September 4th

Wednesday, September 6th

Thursday, September 7th

Friday, September 8th

Saturday, September 16th

Year End Scramble Saturday, September 16th

Paxton Cup Saturday, September 23rd & Sunday, September

24th

Fall Classic Friday & Saturday, October 13th & 14th

CCP Players Shootout

Ladies Witches 9-Hole Scramble

RTJ's Revenge (Tough Day)

Saturday, October 21st

Thursday, October 26th

Saturday, October 28th

*Please note that some dates could change

2023 Outside Event Dates

KPGA Pro-Scratch @ CCP Monday, April 17th

WKY Jr. Championship Saturday, May 13th & Sunday, May 14th

Chamber Outing

Oscar Cross Outing

KGA Sr. Amateur Championship

Mercy Health Outing

Murray State Women's Intercollegiate

Stifel Outing

Thursday, June 8th

Monday, July 17th

August 14th and 15th

Monday, September 11th

September 18th & 19th

Monday, September 25th

FEBRUARY & MARCH 2023

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
		1	2	3	4	5
		Valentine's Day Craft Kits		Pastabilities Buffet		
6	7	8	9	10	11	12
Clubhouse Closed						
13	14	15	16	17	18	19
Clubhouse Closed					Valentine's Day Dinner	
20	21	22	23	24	25	26
Clubhouse Closed			Mardi Gras Buffet & Trivia		Mother-Son Date Knight	
27	28	1	2	3	4	5
Clubhouse Closed		St. Patrick's Day Craft Kits			The Chili Open	
6	7	8	9	10	11	12
Clubhouse Closed				Build Your Own Burger Night		
13	14	15	16	17	18	19
Clubhouse Closed				St. Patrick's Day Trivia		
20	21	22	23	24	25	26
Clubhouse Closed	Easter Craft Kits					
27	28	29	30	31		
Clubhouse Closed						

Around The Club

Whitney Stone-Leyhue, Event Coordinator

The cold weather continues, but we are gearing up for a great 2023 at CCP! Our social calendar for the year is shaping up to be a year of offerings for all ages. We are kicking off the month of February with our new **Craft Kits**. These small craft packs are themed just for Valentine's Day and are a great way to keep littles occupied while waiting for dinner or a great reward for good behavior while dining at the Club.

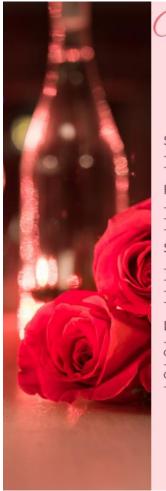
We will be celebrating all things love on the 18th with our **Valentine's Day Dinner**. Chef Joel has put together an impressive romantic menu sure to please all in attendance. A sneak peek of his menu is on the flyer or for full menu details send me an email.

Our first trivia night of the year will be in celebration of Fat Tuesday. This themed **Mardi Gras Trivia & Buffet** night is sure to transport you right to the French Quarter.

Our **Mother-Son Date Knight** is back by popular demand. Don't let dad's & daughters have all the fun. Spend a night celebrating your knight in shining armor at the Club.

I look forward to a great year of events. From dinners, baby showers to birthday parties and dances I'm here for all of your event planning needs. Don't ever hesitate to reach out for pricing and availability for all your social events. Lastly, I know I'm a

broken record, but your early RSVPs are what make our events great so RSVP today!!



Valentine's Dinne

5PM-9PM \$75 PER PERSON

Nenu (Sneak Peek:

STADTED

- -CLASSIC SHRIMP COCKTAIL
 -IUMBO LUMP CRAB CAKE
- FIRST COURSE
- -LOBSTER BISQUE
- -ROASTED BEET SALAD
- -GIANT WHITE BEAN & BROCOLLI SALAD

SECOND COURSE

- -12OZ CHAR GRILLED FILET
- -SEARED WILD STRIPED BASS
- -ROSEMARY MARINATED LAMB CHOPS
- -CRISPY PAN SEARED CHICKEN BREAST

DESSERTS

-GRAND MARNIER & WHITE CHOCOLATE PANNA COTTA -FLOURLESS CHOCOLATE CAKE OVER WILD BERRY SOUP -CLASSIC CREME BRULEE

RESERVATIONS REQUIRED. RSVP TO WSTONE@CCOFPADUCAH.COM THERE WILL BE NO A LA CARTE DINING ON THIS NIGHT FULL MENU DETAILS AVAILABLE UPON REQUEST

In the Kitchen

Joel Corwin, Interim Executive Chef

Want to make it a Valentine's Day your sweetheart will always remember? This February 14th you need to come out to the Club and let us do the cooking so you can focus on the wooing! If you decide to stay in let me help you with the romance at home with a Valentine's Day cocktail.

Madame Ruth's love potion has nothing on this blend. Think of a boozy strawberry smoothie with a hint of chocolate, and the Love Potion #9 is what you'll get. Choose either vanilla or strawberry vodka, add some chocolate liqueur, strawberries, and vanilla ice cream, and give it a whirl in the blender.

Ingredients:

1/2 cup ice

1/2 cup fresh or frozen strawberries

1 scoop vanilla ice cream

1 ounce vodka (unflavored, strawberry, or vanilla)

1/2 ounce white crème de cacao liqueur Strawberry, for garnish

Steps to Make It

In a blender, add the ice, strawberries, vanilla ice cream, vodka, and crème de cacao. Blend until smooth. Pour into a chilled margarita glass. Garnish with a strawberry. Serve and enjoy.



Member News

Thank You

for holding an event in January

Cory Hicks, FRNP

Bruce Wilcox, Greater Paducah Economic Dev.

Wayne Shelton, Shelton & Assoc., CPA

Dean & Jean Owen, Dean Owen, CPA

Dr. Ted Borodofsky, 1st Investors

Dr. Paul Grumley, Top Drawer

Kyle Yancey, River Valley Ag Credit

Private Events:

Meredith Schroeder Ashley Shadoan Angie Hulette

Luncheon Club:

Susan Hancock

Club Anniversaries

45 Years

Chris & Nancy Black Ed & Lisa Hely

James & Mindy Paxton 💜

50 Years

David & Ann Denton Rowland & Susan Hancock John D. & Brenda Williams

55 Years
Louis & Sally Michelson

60 Years William & Lucy Paxton

> *70 Years* Sue Fendley

