



The Powder Horn

Spring 2017

From Robert Kearney *The Powder Horn General Manager*

It's Masters week, and seeing the azaleas in full bloom at Augusta has always signified the official start of the golf season. Having endured one of the toughest winters North Central Wyoming has seen in years only makes this sight that much more enjoyable. I want to commend our Superintendent, Jason Busch, and his agronomy team as our greens have escaped the harsh winter relatively unscathed. We have some work to do over the next six weeks on our landing areas, but rest assured, we are taking a proactive approach to ensure the unparalleled playing conditions you all have become accustomed to are restored in a timely manner.

On behalf of the staff, welcome to another Season. We look forward to seeing each and every one of you out at the Club on a regular basis throughout the year. With the addition of our new Executive Chef, Robert Bennett, and our returning core nucleus, we are ready and committed to provide you and your guests with the Club experience you all deserve. This year, our Social Event calendar is bustling with activity over the next eight months, and we hope you partake in as many social functions as possible. With so many new members in the Club, what better way to welcome them into your social circle than by participating in all of the Club's activities. Our management team has put a strong emphasis on creating that "Club" atmosphere everyone yearns for when joining a Club. We are upgrading our existing social events and introducing new formats throughout the Season.

In recent months, I've fielded many questions on the status of the Club and our membership. We are continuing to see significant growth as our best marketing source continues to be through our member referrals. Our goal as a team is, and will continue to be, to provide you and your guests with an unrivaled experience at all times in every facet of the Club.

As I eluded to earlier, our assiduous activities calendar leaves plenty of opportunity for each of you to entrench yourselves in the Club environment. Please see below for some highlighted member events on the horizon:

- Masters Scramble, April 8th
- Easter Brunch, April 16th
- Cinco De Mayo Scramble, May 5th
- Mother's Day Brunch, May 14th
- Memorial Weekend Kickoff Party, May 27th
- 2nd Annual Member - Mixer, June 3rd
- Cordillera InterClub Matches, June 9th - 11th
- Members' Deadwood Trip, June 14th - 16th
- Father's Day Brunch, June 18th
- Independence Day BBQ & Pool Party, July 3rd

We're excited heading into the Season; as you'll notice, we've revamped some of our Social and Golf events, our menu offerings, launched a new loyalty program, and so much more.

As always, do not hesitate to contact any member of our team as we are here for you. As our Club offerings continue to evolve around your preferences, your feedback is always greatly appreciated.

Here's to a great 2017!

Membership News

By Taylor Green *Membership Manager*

This year is already off to a busy start, and this spring continues to gain momentum and excitement with our golf and social events. We have added to our team with several new employees who are ready to help make this season the best one yet. In addition, we have several new members who have recently joined The Powder Horn, so please be sure to welcome them to the Club!

Our winter season remained busy with many continued gatherings (like the growing Ace of Clubs game), as well as some new ideas, such as the introduction of a dance class and the final showcase of the participants' experience, the Denim and Diamonds Dance. The Valentine's Day Dinner was extremely popular, and we were able to introduce our Dinner and a Show event, where members were able to include a private dinner and VIP access to see Taylor Hicks at the WYO Theater. The Super Bowl party and Saint Patrick's Day Celebration event gathered a great number of attendees, and we hope you all had a wonderful time!

Be on the lookout for a variety of different events that are just around the corner. Our ever-popular Paint and Sip events will continue, as well as our fitness classes and the Tuesday Tasters' Club, which have gathered record-number participants! Additionally, your Food and Beverage team, with the help of our new Chef, Robert Bennett, have some wonderful dinner events ahead.

We look forward to spending this season with all of you, and we hope to see you at these upcoming events!

Welcoming our new members!

Mark and Pam Haik
Matt and Juliann Harvey
Aaron and Amanda McIntire
Aaron and Ashley Mines
Cody and Kylie Wyatt
James and Kristin Wilkerson
Jason and Christy Spielman
Codie and Jaime Henderson
Brian and Anne Peters

Here are some of our most recent events!



2017 Clubhouse Games



Denim & Diamonds Dance



Saint Patrick's Day

Joke of the Day

(From the Old Scotchman)

Paddy the Englishman, Paddy the Irishman, and Paddy the Scotsman were appointed judges at the World Ice Skating Championships. The final competitor had a bit of a mishap. He slipped just as he entered the rink, slid across the floor on his rear end, and demolished the judges' table with his feet.

"Could I have your marks, please, for the record?" said the chief official.

"I awarded 0.0," said Paddy the Englishman.

"I awarded 0.0," said Paddy the Scotsman.

"I awarded a 9.9," said Paddy the Irishman.

"Hold on a moment," said the chief official.

"How can you award such a high score for such a terrible performance?"

"Well," said Paddy the Irishman, "You've got to make allowances - it's as slippery as hell out there!"

From Our Kitchen to Yours

By **Robert Bennett** *Executive Chef*

I would like to take this opportunity to introduce myself to the membership here at The Powder Horn. My name is Bob Bennett, and for those of you who haven't heard yet, I am the new Executive Chef. The first thing I would like to say is I would truly like to extend my gratitude to Chef Patrick for the condition of the kitchen operation that he left. It is very seldom a person of my position gets to come into a new work environment like this: the knowledge and work ethic of the kitchen staff, the organization, the order and cleanliness, and (most importantly) the positive attitude that he left. All of these factors make my job so much easier and pretty much lets me just pick up the ball and run with it.

I would like to give all of you a little history about myself. I was born and raised in small communities in North Western South Dakota, both Buffalo and then Belle Fourche, so this area is very familiar to me. I studied hospitality management at Black Hills State in Spearfish and Culinary Arts at Johnson and Wales in Providence, Rhode Island. I have, throughout my career, had a chance to work in many different places and owning my own restaurant. My profession has taken me a lot of places starting in Vail, CO, to the latest prior to here Pine Canyon Country Club in Flagstaff, AZ, with stops in Duluth, MN, for 20 years where I owned my own restaurant. For the next seven years, I was in Rapid City, SD, as the Chef at Arrowhead Country Club.

For me, the return to this area is so welcome. It almost feels like coming home; having grown up exposed to a strong western culture, I feel this is the perfect stop for this stage of my career. It has been such an amazing transition for me. The ownership, Robert Kearney, and the entire team here at the Club have made me feel like I've been here much longer than I have.

Our goals as a culinary team going forward are simple: We want to prepare and serve high-quality, consistent food. We want to provide a diverse menu that can accommodate the needs and expectations of our entire membership. For those who like simpler style of food and for those who get excited about a creative style, we will work hard to find a compromise that meets all of those expectations. I also would like to introduce our monthly cooking classes here at the Club. This is an exciting way to get great tips and ideas for seasonal entertaining, and I hope to have more information for these available soon.

In closing, I look forward to meeting all of you through the upcoming season. Please be patient as it might take me a while to put names to faces, but I promise that I will. Please know that if you have any concerns through the upcoming season that you can contact me directly, and we will do everything we can to address them.

Grille Hours

We will be serving lunch
seven days a week from
11am-5pm, starting April 1

Bar and Grille open 11am-9pm
Tuesday - Saturday

*Recipes Courtesy of
Chef Robert Bennett*

Tangy Rhubarb Salsa
3h, 35m 12 servings

Ingredients

- 2 cups thinly sliced rhubarb
- 1 small red onion, coarsely chopped
- 1 large green bell pepper, seeded and coarsely chopped
- 1 large red bell pepper, seeded and coarsely chopped
- 1 large yellow bell pepper, seeded and coarsely chopped
- 1 jalapeno pepper, seeded and coarsely chopped - or to taste
- 1/2 cup chopped fresh cilantro
- 3 roma (plum) tomatoes, finely diced
- 2 teaspoons brown sugar
- 5 tablespoons Key lime juice
- 2 teaspoons coarse salt
- 1 pinch garlic powder, or to taste
- ground black pepper

Directions

1. Stir rhubarb into a large pot of boiling water and cook for 10 seconds. Quickly drain rhubarb and rinse with cold water until cool; transfer rhubarb to a large bowl.
2. Place red onion, green, red, and yellow bell peppers, jalapeno pepper, and cilantro into a food processor and pulse 3 or 4 times to finely chop; transfer pepper mixture to bowl with rhubarb. Stir in roma tomatoes.
3. Dissolve brown sugar in Key lime juice in a bowl; lightly stir lime juice mixture into rhubarb mixture. Sprinkle salsa with salt, garlic powder, and black pepper and stir salsa again. Refrigerate at least 3 hours to blend flavors.

Luscious Spinach Artichoke Dip

35m 24 servings

Ingredients

- 1 (14 ounce) can artichoke hearts, drained and chopped
- 1/2 (10 ounce) package frozen chopped spinach, thawed
- 1/2 cup sour cream
- 1/4 cup mayonnaise
- 1/4 cup cream cheese
- 1/4 cup grated Romano cheese
- 1/4 teaspoon minced garlic

Directions

1. Preheat oven to 375° F.
2. In a small baking dish, mix together artichoke hearts, spinach, sour cream, mayonnaise, cream cheese, Romano cheese, and garlic. Cover dish.
3. Bake until heated through and bubbly, about 25 minutes.

News from the Pro Shop

By Todd Bleidner *Golf Professional*



The year is off to a great start! Regardless of what Mother Nature throws at us, Jason Busch and his maintenance crew do a great job getting the course ready each spring and this year is no exception. Not only do these guys maintain our course to the highest standards, they are also very handy at putting golf carts together! Jason and Jory spent a few Saturdays in February assembling the new fleet of Yamaha's! A huge thank you to them, along with our cart mechanic Tom Judd and Craig Hanson. This year, members can enjoy our new carts or they can purchase a season pass and use their own golf cart. Please give me a call to discuss the details of the program.

The spring merchandise has begun to arrive from many of our vendors, to name a few; Greg Norman, Under Armour, Adidas, Footjoy, JoFit, and Travis Matthew. We are featuring Tail, a new ladies line for 2017. We also have all the latest clubs from Taylormade, Titleist and Callaway. Please remember that we welcome special orders and members only pay cost plus 20% on all special orders. Members also receive 15% off the retail price in the golf shop.

Our staff from last season will include Donna Madia, Kathy Stutheit, Richard (SUT) Sutphin and Bob Dixon. Along with our returning staff, we will welcome two new employees, Kristin De Gaard and Kim Mule. Kristin will be our merchandiser and will handle all aspects of our retail operation. Kristin began her professional career working in New York City for Liz Claiborne and is very much looking forward to returning to retail sales. Kristin will be assisted by Kim, who is originally from Sheridan and has moved back to the area after a career on the East Coast. Please stop in and meet them both and check out the new clothing lines!

If you're looking to improve your game I will be offering short game clinics during April and May. I can also arrange private clinics for groups of 3 or more, please contact me directly to get this scheduled. Our junior camp will run 5 weeks beginning early June and run through the early part of July. We have partnered once again with the Sheridan Junior golf program that began three years ago. We plan to conduct the tennis and swimming camps in conjunction with this program. Please check the website or call the golf shop for more information about any and all of these learning opportunities. We will once again be hosting for the fourth consecutive year, a qualifier for the Drive, Chip & Putt contest on Sunday, June 18th. This national program is sponsored by Augusta National and allows children ages 7 to 15 to compete in a skills contest with winners advancing to the finals at Augusta National on the Sunday before the Masters begins. If anyone would like to help volunteer for this event, please contact the golf shop for more information. We will also be continuing our junior club leasing program, this will allow anyone to lease a set of clubs from April to October for about a third of the price of buying a set.

All of our member events and golf tournaments you have enjoyed in the past will be back again this year. I would encourage everyone to visit our website, www.thepowderhorn.com and review this summer's calendar. Most of our member golfing groups like "Seniors on Wednesdays" and the "Men's 9 hole league on Thursdays" all begin the first or second week in April and run various lengths through the season. The Powder Horn Ladies Golf Association (PHLGA) "First Blast", kick off is on Tuesday, May 16th with a meeting at 11:00 am followed a luncheon and a 12:30pm shotgun start.

Our reciprocation program has expanded and we're excited to have the addition of Briarwood Country Club in Billings, MT, for 2017. We will continue our previously arranged reciprocation with Teton Pines in Jackson, Devil's Tower in Hulett, WY, Laurel Golf Club in Laurel, MT, and Red Rocks in Rapid City. While I know many of our premium golf members have enjoyed using the Troon Prive' benefit this winter, The Private Club Network offers all of our golfing members the opportunity to play some other private clubs throughout the nation. We encourage anyone who is traveling to check and see if there is a member course near your destination. You can play courses like Yellowstone Country Club in Billings and many other member courses ranging from \$25 to \$40. The Private Club Network will book your tee time for you, so check out their website www.thepivateclubnetwork.com or call them at 1-800-547-0838.

In closing, I am very excited for this upcoming season and look forward to getting out and playing golf with more of you this season! Please let me know if there is anything I can do to make your member experience better and more enjoyable here at the Powder Horn. We are always looking for new and better ways to improve our member services and amenities that will keep our club one of the premier private golf clubs in the state.

Happy Golfing!

THE POWDER HORN KIDS' CAMP 2017

Monday, Wednesday, Friday Monday, Wednesday, Friday

June 12-23

July 31-August 11

WITH MORE
GOLF!

**Open House: 5:30pm on Friday, May 19th
in the Clubhouse**

GREAT FOR
BEGINNERS!

Meet the instructors and receive important information!

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THE POWDER HORN INSTRUCTIONAL CLINICS

2017 SEASON GOLF CLINICS

Short Game Clinics

April Short Game Clinics

(Sessions 1 & 2)

#1 Thursdays 5-6pm
April 6, 13, 20, & 27

#2 Saturdays

11:30am-12:30pm

April 8, 15, 22, & 29

May Short Game Clinics

(Sessions 3 & 4)

#3 Thursdays 5-6pm
May 4, 11, 18, & 25

#4 Saturdays

10:30-11:30am

May 6, 13, 20, & 27

Week 1 Putting

Week 2 Chipping

Week 3 Pitching

Week 4 Greenside Bunkers

The Powder Horn Pro Instructors

Tennis Instructor

Huntley McNab

314-302-5078

m101bay@sbcglobal.net

Golf Instructors

307-673-4800, ext. 2

Todd Bleidner

todd@thepowderhorn.com

West Hilzer

hilzer2@gmail.com

2017 SEASON TENNIS CLINICS

Junior Tennis Programs:

Quick Start (Ages 4-6) Cost: \$20 per person per clinic.

Mondays at 9:30am starting June 26

Beginners (Ages 7 - 12) Cost: \$25 per person per clinic.

Wednesdays at 9am starting June 28

Intermediates (Ages 13+) Cost: \$25 per person per clinic.

Fridays at 9am starting June 30

Note: All junior clinics are 4 weeks.

Maximum 8 players per clinic.

Note: All adult clinics are 5 weeks.

Adults Programs/Clinics:

Cardio Tennis:

Cardio Tennis is a new 60-minute, high-energy workout.

Cost: \$10.00 per person per class or \$100.00 for 5-Week total clinic.

Mondays and Wednesdays 7:30-8:30am from June 19 to July 26

Beginner Clinics

Mondays at 10am starting June 26

Intermediates Clinics

Wednesdays at 10am starting June 28

Advanced Level Clinics

Fridays at 10am starting June 30

Cost: \$25.00 per person per clinic.

Are you unable to participate in any of our scheduled clinics?

The staff can accommodate you and even customize your needs by allowing you to choose the number of students in your class, the time and day, and the curriculum.

Golf

Fees are based on one-hour lessons. No half hour lesson fees for more than one person.

People	Fee per Person
2	\$60.00
3+	\$40.00

** Must include 2 teaching pros.*

Tennis

Adults

\$40 per hour for one person / 2-3 players, \$30 per person

Juniors 10 and above

\$35 per hour for one student / 2-3 players, \$25 per student

Kids 7-9

\$30 per hour for one student / 2-3 players, \$20 per student

Kids 4-6

\$20 per half hour for one student / 2-3 players, \$15 per half hour

News from Your Grounds and Maintenance Crews

Jason Busch *Golf Course Superintendent*

We're off to another early start this season! This brutal winter has left plenty for us to do, but the crew is working hard to get the course back in shape for the season. Many thanks to assistant superintendent, Jory Horsley, for his hard work already. We look forward to adding to our already excellent staff, as we have a busy season ahead of us.

Aside from the normal spring tasks, we have several other projects that we will be taking on in the coming weeks.

Eagle needs some repair work done due to some water damage, but we got the Mountain 9 open before the closure.

We will continue to repair water and deer damage done to the fairways this winter, and will start irrigating as needed throughout the course.

We are excited to get the season off to a great start, and we look forward to seeing you out enjoying the course this summer!

Welcome New Property Owners

Since Summer 2016

Sharon Barnett – Sheridan, WY
Michele & Doug Carlton – Sheridan, WY
Mark Collins – Laramie, WY
Karen & Art Dehn – Sheridan, WY
John Fearnow – Sheridan, WY
Guy Fowler & Cheryle Guth – Sheridan, WY
Patty & Joe Gingles – Story, WY
Pam and Mark Haik – Salt Lake City, UT
Kathy & Bill Harris – CT
John Hinkel – Sheridan, WY
John and Jeane Hull – Sheridan, WY
Krista & Nate Jorgenson – Sheridan, WY
Glenda & Tom McNichols – Jackson, WY
Sandy & Keefe Perkins – Highlands Ranch, CO
Anne & Brian Peters – Castle Pines, CO
Carol & Kurt Piel/Heritage Woodworks – WY
Marcella Riecken – TX
Premier Design Properties – Sheridan, WY
Rock Creek Homes – Sheridan, WY
Dru & Milton Siskin – Sheridan, WY
Beth & Bill Sousa – Sheridan, WY
Christy & Jason Spielman – Sheridan, WY
Lynn & Peter Spencer – Parker, CO
Nicole & Randy Warnke – Sheridan, WY



Other Residents at The Powder Horn

Homer R. Scott shot this photo of two Bald Eagles on Stag 3 this Spring!

“ Joe and I, both Wyoming natives, arrived in The Powder Horn last August. We had lived in Story, WY, for the last 13 years where we built our home on 5 acres along South Piney Creek. Although Story is a wonderful place to live, we decided we wanted less time spent working on the property and more time traveling, relaxing, and enjoying life. Therefore, we sold the snowblower, the lawn mower, had a huge garage sale, and prepared to downsize. With help from Powder Horn Realty, we found the perfect home here with a perfect view, great neighbors, and a whole new way of life. We love it here!



-Patty Gingles

Real Estate News

By Your Sales Team: Sandy, Anne, Karen, Judy, Scott, and Kayla

"The only limit to our realization of tomorrow will be our doubts of today. Let us move forward with strong and active faith." -Franklin D. Roosevelt

What you see today is not only what you get! While there is plenty of building activity to see...there is more ground to be broke in the coming weeks. There were seven Spec Homes that went to market over the past 24-months, and six of those are sold. The average time from MLS Listing to Under Contract for those six homes sold was 4.2 months.



These homebuilders are optimistic and some are starting again. And, with new builders entering The Powder Horn, there will be a variety of beautiful new homes for prospective buyers visiting the community this season.

In addition to new home sales, there have been five resale homes sold at The Powder Horn since January 6, and another one currently under contract.

With new owners and new builders, it is imperative that they build to The Powder Horn design standards. On April 22 from 4-5 pm, we will host a seminar titled "Building Your Custom or Spec Home at The Powder Horn". The seminar to be held in the Little Goose Meeting Room at the Clubhouse. Members of the Powder Horn Realty team, Design Review Committee, Powder Horn Operation and Membership will be on hand to present and answer questions. If you or someone you know has interest in building a home and would like to attend, please RSVP to Scott at scott@thepowderhorn.com or 674-9545.

We have many visitors coming to the Powder Horn this spring and summer. Some dates are already completely booked up, but we still have properties available for several dates, so if you have needs for lodging, please contact Judy at judy@thepowderhorn.com or 674-9545.

Residential Listings



181 Wildflower Circle

\$349,000



16 Eagle Ridge Drive

\$1.2mm



31 River Rock Road

\$399,000



6 Thunderbird Drive

\$580,000



THE POWDER HORN
POWDER HORN REALTY, INC.

307-674-9545 800-329-0598
307-672-3789



*The Powder Horn
23 Country Club Lane
Sheridan, WY 82801*



Happy Spring Season from
The Powder Horn