

Mark Savoy, General Manager

It is early July as I am writing this newsletter. This afternoon I will attend my first Polo match and next week will be my first Sheridan Rodeo. I have attended rodeos before but not in Sheridan. There are numerous fun activities all around the area. At the Club, we have activities going almost every day now. I hope folks are getting to enjoy the things they like to do.

The golf courses are in great shape, Jason Busch and his team have done a phenomenal job, especially dealing with the tail end of the bunker project and the flooding we saw just a few weeks ago. They are through with their big projects and are now operating on "cruise control".

Tucker and Jonathan have done a great job in the Pro Shop. It seems like they have events 5 or 6 days a week and they are knocking out

quality events every week. The Pro Shop is well stocked, drop by and help us get rid of some of this stuff.

For those of you that don't know him, our Tennis Pro is Huntley McNab. We are doing our best to keep Huntley busy teaching tennis. Huntley offers private lessons, clinics, and kids camps throughout the summer. He also hosts drop-in tennis on Thursday evenings and cardio tennis on Monday and Wednesday mornings. This summer there will be no fee for cardio tennis, and drop in tennis is free for members, \$3 for guests. So, grab your racquet and head over to the tennis courts.

A couple of housekeeping items to mention that are more relevant in the summer. First, there are a number of children on bicycles, people walking, and joggers this time of year. Please, watch your speed when you drive through the community. I regularly get comments/complaints from residents and nobody wants to see something tragic happen. Second, also a safety concern, are people walking the golf course during prime business hours. We get numerous comments/complaints about this as well. Often I think the walkers are not golfers because if they were, they would know how much danger they are in and would avoid walking in dangerous areas. Even the world's best golfers lose control of their golf ball occasionally. Let's try to avoid any golf ball issues this summer, please.

In conclusion, you are all living in a beautiful location, in a very desirable community. Your club staff is proud to serve and based on the level of activity at all our amenities, it appears that you are all proud of this club. As we continue to see the community grow, we will hopefully continue to see the club grow. A healthy club is good for everyone. It is our hope that you will continue to share your positive experiences with your friends and family that are looking for a club and community like this and perhaps we can make this community their home and this club, their club.

I want to thank you for your time and look forward to sharing an enjoyable summer with you. Take care.

News from the Pro Shop

By Tucker Coumbe Director of Golf

It has been an action packed summer up to this point, and we still have a few months of gorgeous golf weather ahead.

We had over 140 kids participate in this year's Sheridan Junior Golf Association summer golf camp. This non-profit began in 2015 with the mission of introducing our community's youth to golf in a fun and exciting environment, while enhancing and growing junior golfers' skills with competitions and exercises. This year's camp was a huge success, and we appreciate all of your support. We will continue to promote junior golf and expose our Sheridan youth to the best available programming moving forward.

The Wrangler Member/Guest event in late June was a huge success and that will be an event you don't want to miss in the future. Congratulations to John Hull and his guest Jerry Tystad for winning the shootout in thrilling fashion. We also just wrapped up our Club Championship last weekend and I would like to thank all of you who participated. Special congratulations to Joe Wright and Sarah Bowman who won the gross championships in both the Men's and Ladies Flights.

Our Member/Member Tournament is quickly approaching, so don't miss your chance to take on fellow golf members. There is a signup sheet inside the Golf Shop, but please call or stop by if you have any questions or need more information.

Thank you for a great summer season so far, and we look forward to spending the remainder of the summer with you and your families. Thank you all for your continued support.

The Powder Horn Pro Instructors

Golf Instructors 307-672-5323

Tucker Coumbe tcoumbe@thepowderhorn.com Jonathan Hovland jhovland@thepowderhorn.com

> Tennis Instructor Huntley McNab 314-302-5078 m101bay@sbcglobal.net

Tennis at The Powder Horn

Summer is here and the tennis season is in full swing! Clinics are available in all categories to members and guests. *Quick Start* for kids 4-6 years old, *Beginners* for 7-9 years old, *Intermediates* 10 years and above, a class for *High School Level* players and an *Adults* clinic. Private lessons are also available.

Please visit the Tennis page on our Club's website for more information. Feel free to call or text our Resident Tennis Pro Huntley McNab at 314-302-5078 to register.

Reminder: Cardio Tennis is now included in Social Recreation and Golf memberships. Don't let the summer go by without upping your game!



Membership News

By Sarah Langley Membership Director

What an active, fun summer this has been thus far! This is my second season at The Powder Horn and I have enjoyed watching the Club come alive in the summer months. I love seeing our members utilize the golf course, swim or sunbathe at the pool, or dine on our patio in the Grille. It is the perfect time to be outside and appreciate the beautiful countryside that surrounds us.

It has been a year since I transitioned into the Membership role at the Club and I absolutely love

serving you all as Membership Director. My favorite part of my job is getting to know our dynamic membership. If I have not heard your story yet, please stop by my office in the Clubhouse so I can learn more about you.

Several new members have joined this spring and summer, a few members returned to the Club and many upgraded to Golf memberships due to the golf simulator or golf lessons. We now have over 400 members and are continuing to grow. Please join me in welcoming the new faces you will see around the Clubhouse and, as always, thank you for your continued support of The Powder Horn.

Cheers to another fun season, and Happy Summer!

Welcoming our new members!

Michael Powers
Wendy & Kermit Sweeny
Bob & Jan Smith
Marilyn & Mike Card
Elizabeth & Chris Brown
Valerie & Tom Bandy
Joe Scott
Kim & John Venton
Cynthia & Jon Maestri
Sarah & Henry Welles
Gaila & John Barnett

Nicole & Nathan Stutte
Susan & Gary Miller
Susan Heyneman
Shalisha & Phil Hastings
Molly & Robert Mazgaj
Megan & Ryan Thomas
Lesley & Gary Thompson
Jamie & Lex Madden
Jan Deaver
Tracy & Bob Boyle
Christine & Stephen Felker





UPCOMING MEMBER EVENTS



Junior Club Championship:

Thursday, August 8

We're offering a championship tournament for our youngest members, with different challenges for each age group! Sign up or inquire for more information at the Golf Shop.



Sunday Couples' Golf League:

Sundays August 11, 25

For only \$10 per person, members can enjoy an afternoon of golf with their special someone. We only have two outings left for this golf season, so make sure to sign up and enjoy this event!

Sip & Swing Event:

Friday, August 23

This event is a great way to start the weekend. For social and golf members, the sipping portion kicks off at 5pm, with 9 holes of golf starting at 5:30pm.



fellow members.



Member / Member Golf Tournament:

Saturday and Sunday, August 17 and 18 Mark your calendars for this fun golf tournament, where the best take on the best at The Powder Horn. Register or receive more information from the Golf Shop.

Cooking with Chef Class: Monday, August 26 Learn how to cook some delicious Shellfish with the instruction of our Chef, Robert Bennett! After the class, you can enjoy the meal with your



Employee Spotlight and Recent Promotion: Debbie Herbert

I was born and raised in Story Wyoming my family have owned a small ranch all my life as well as restaurants since I was a very young child. After graduating from Western Wyoming College with a nursing degree, I came back to Sheridan and got a Business degree so that I could be closer to my family. After opening and running the restaurant and bar in Clearmont with my family and still working at the Hospital in Buffalo, I was given the opportunity to go to Alaska to open our own Charter and Lodging business which we catered to high end Cabela's clients sporting good travel program. Then, I met some folks that asked if I would be interested in going to Parker, AZ to help open a Class A Motorhome restaurant and bar operation on the Colorado River, which I did for 2 years traveling back and forth from Alaska to Arizona. In my spare time I completed and graduated from Le Cordon Bleu Culinary Institute and was finally able to complete my move to Arizona. Once everything was built and I got everything up and running, I then took a break from the stress of restaurant life and went

Toke of the Day (From the Old Scotchman)

Paddy the Englishman and Paddy the Scotsman were boasting about the size of their estates.

'I can get into my car at seven o'clock in the morning,' said Paddy the Englishman, 'and drive and drive all around my estate and not get back until four o'clock in the afternoon.'

'I can get into my car at six o'clock in the morning,' said Paddy the Scotsman, 'and drive and drive all around my estate and not get back until seven o'clock in the evening.'

'I had an ould car like that too myself once,' said Paddy the Irishman.

to work at the Parker School District as assistant administer, that was one of the hardest jobs I have ever held, I will take a restaurant life over unruly students any day of the week. Then when my parent's health was going down, I moved back to Sheridan and took a position as GM of at Deer Haven Lodge on the Big Horn Mountain was there until my husband had a massive heart attack and he could not return to the mountain. I then applied at the Open Range as a Bartender and worked my way up to GM at the Open Range, which I did until closing of the business. I applied for the position of supervisor here at The Powder Horn and took the position after a year here I was offered the position of Manager of the restaurant which is where I am today. I find it to be a very rewarding position and the members and guests all well as all employees here have just been the greatest of people to meet or work with.

From Our Kitchen to Yours (

By Dana Pekarchik Food and Beverage

We hope you all have had a fantastic summer season so far! These past few months I have been focusing on the events side of our operation, so if you have a special occasion that you need to reserve a room for please contact me to assist in any and all of your needs. Make sure to check out our monthly Sip and Swing and the fantastic representatives and products, and our Cooking Class with Chef -where you can enjoy the delicious dishes you prepare.

As always, please let us know if you have any questions or concerns – we want your dining experience to be as enjoyable as everything else we have to offer at The Powder Horn!

Recipes Courtesy of Chef Robert Bennett

Grilled Summer Vegetables

SERVES: 4

COOK TIME: 5 Min

Got a grill basket for your barbecue grill? Use it or pick one up and get your gang to eat their veggies with our recipe for Grilled Summer Veggies. The unbeatable smoky cookout flavors will turn those finicky eaters into veggie lovers.

What You'll Need

1 red bell pepper, seeded and cut into 1-inch strips
1 green bell pepper, seeded and cut into 1-inch strips
2 yellow squash, cut into sticks
1 zucchini, cut into sticks

1 tablespoon olive oil
2 teaspoons Italian seasoning

1 teaspoon salt

1/2 teaspoon black pepper

What to Do

Preheat grill to high heat.

In a large bowl, combine all ingredients; mix well and place in a grill basket.

Grill vegetables 5 to 6 minutes, or until lightly browned but still crisp.

Refreshing Watermelon Salad

What You'll Need

3 tablespoons lime juice
1 cup sliced red onion, cut lengthwise
15 cups cubed watermelon
3 cups cubed English cucumber
1 (8 ounce) package feta cheese, crumbled
1/2 cup chopped fresh cilantro
cracked black pepper
sea salt

What to Do

Prep: 20 *minutes* | *Ready In*: 20 *minutes* In a small bowl, pour lime juice over red onions. Allow to marinate while assembling the salad.

Gently combine the watermelon, cucumber, feta cheese, and cilantro in a large bowl. Season with black pepper. Toss watermelon salad with marinated onions and season with sea salt just before serving.

Grille Hours

Sunday and Monday and Grille open from 9am-6

Bar and Grille open from 9am-6pm Lunch served from 11am-5pm

Tuesday - Saturday

Bar and Grille open from 9am-9pm Lunch served from 11am-5pm

Real Estate News

By Your Sales Team: Sandy, Anne, Karen, Judy, Sam, Kayla

WOW... What an action-packed summer we are having at The Horn! The late arrival of warm weather did not slow down the traffic we have enjoyed at Powder Horn Realty. On the heels of a very busy winter and spring we are enjoying a very high volume of interest this summer. People from Minnesota to Texas, California and back to Wyoming have inquired, visited and invested. We are so happy to report that we've surpassed 550 HOMESITES SOLD and 275 HOMES BUILT mark! We are certainly on a roll and happy to welcome all of our new neighbors and members! If you are reading this - THANK YOU!! It is our current owners and members whose pride of their ownership resonates with visitors and makes many of these introductions for us!



Sam, Sandy, Kayla, Anne, Judy and Karen

Powder Horn Realty would like to welcome

back our summer guests who utilize the property management program to make The Powder Horn their "home away from home" this time of year. That group includes the dynamic and ever-growing Polo Players who add excitement and a festive flavor to the club and the community. We invite ALL Powder Horn residents and members to join us on August 17 at 3:00 pm for the Powder Horn Cup at Flying H Polo Grounds to celebrate this partnership! The Goose Creek Cup Polo match supporting the Downtown Sheridan Association was and amazing event.

In the spirit of support, Powder Horn Realty is proud to contribute over \$10,000 annually to the various causes and non-profit groups who help make our club, community and county such a great place to live. This year our reach includes an MS, Fight against Lymphoma, Wounded Warriors, The Children's Center, Women's

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Health Care in addition to outstanding "close to home" nonprofit causes like Antelope Butte Mountain Recreation, The Brinton Museum, Cowboy Joe and the Fight Poverty initiative. We are proud to stand along side our owners, members and neighbors in Sheridan County to make Sheridan one of the best places in America.

On a very proud and personal note, Powder Horn Realty is thrilled and proud to announce that Kayla Andrews, who has worked as a sales assistant at Powder Horn Realty for four years, is now a licensed REALTOR and will be a fantastic addition to the current team of Sandy, Anne, Karen, Judy and Sam at the real estate office. Please keep in mind that we are open EVERY DAY during the season and ready to accommodate all of your selling, buying, and rental needs. As a member, you receive a 20% discount on all rental properties on site and we still have availability this summer and fall so book NOW!

Enjoy these beautiful long summer days and cool nights. We are here for you and happy to be our exclusive on-site, full service real estate brokerage... and friends!

Residential Listings











































