

The Powder Horn

Winter 2024



News from the General Manager *Bryson Hotchkiss*

Powder Horn Family,

And just like that, another year has passed us. It seems like just yesterday we were in full-swing with events all around the club...how time flies when you are having fun! Now it is that time of year that a lot of us aren't too excited about, but it has been a relatively speaking "good" winter so far. The mild temperatures this fall and beginning of winter gave us some extra golf as we decided to put temporary greens at the end of the fairways, which we hope you all appreciated and took advantage of with the warm temps!

There may be snow on the ground, but there are still plenty of things to do here at the club! Chef and his team have some great things coming your way over the next couple of months, including cooking classes and a wine dinner. We also have weekly card games during the days, golf simulator availability, closest-to-the-pin contests, exercise classes and the best food in town, to be washed down with your favorite beverage of choice!

As you may have seen toward the end of the season, there was some equipment up on Eagle 3 tee box. A couple of those tee boxes slid out again this past season. We began the process of getting those fixed and will be finished with the repairs this spring. Also, our maintenance team has and will be working on flattening a few of our tee boxes on the course that have gotten rounded over the years of adding sand to fill divots.

On behalf of the staff and the Scott family, we would like to give all of you a big thank you for your support of the club in 2023. We hope you enjoy spending time here with us, along with your family and friends. As all of you know, our beloved Homer "Scotty" Scott passed away this past fall. Scotty will be dearly missed, but we will continue to keep his vision alive and well of what he always has wanted The Powder Horn to be and represent. We hope to see you around the club this winter and look forward to a great 2024!

Membership News

By Sarah McCune *Membership Director*



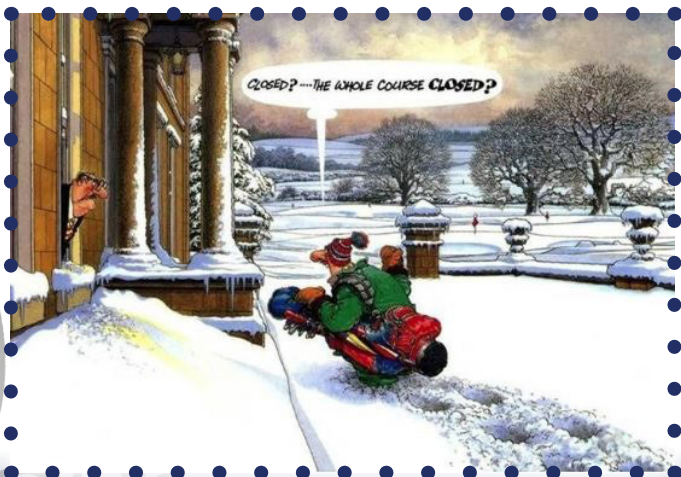
Happy New Year! I hope everyone enjoyed their holidays and were able to spend some time with friends and family. While things tend to slow down this time of year, our team has been busy putting together the events schedule for 2024. You'll notice that many of our core events have already been scheduled but there will certainly be some exciting additions, as well.

Our social membership, social recreation, is on a lengthy wait list for non-residents of The Powder Horn. In addition, we have approximately 35 golf memberships left before we go on a wait list for non-residents of The Powder Horn (residents will still be able to join). By the

end of 2024, we will likely be on a wait list for all four levels of membership.

As with the past few years, there will be a slight dues increase in the Spring. A more substantial increase will be in our initiation fees. If you are already a member, this does not apply since you have already paid your one-time initiation fee. If you have family or friends that are looking to join the Club, it would behoove them to join before the initiation fee increase starting April 1st!

As we start another year at the Club, I am thankful for our wonderful members and the support they give us. You are the reason I love my job! Thank you for your continued support and I look forward to spending 2024 with you and your families.



Welcoming our new members!

Larry Kitt
Shalyn & Brian Ballew
Stephanie & Jim Mokler
Michelle & Dwight Duncan
Kaylup Connely
Ian Connely & Elizabeth Peterson
Shad Connely
Brit Ellerman & Makenna Balkenbush
Lisa Reinhard & James Swegle
Lisa & Michael Briggs
Laura & Tom Bryden
Nancy & Jack Donovan
John Stull
Pat & Jerry Scott
Lauri & David Wang
Heidi & Greg Tiemann
Stephanie Underwood
Chelsea & Winston Pappas
Brandi & Scott Karanopoulos
Stephanie & Kerry Kirby
Debbie Simmons

News from the Pro Shop

By Michael Pope *Head Golf Professional*



With freezing temperatures and snow on the ground it's a great time to reminisce about the amazing end of this last golf season, and look forward to what the new golf year will bring. With amazing weather to end our season, we hope good weather is on the horizon and we get back to that green grass as quickly as possible. While we endure winter inside be sure to make use of the simulator, reserve your time through Foretees. During this shoulder season time if you would like to play we have placed flags in the approaches of Eagle and Stag, it will remain walking only until we open for play with carts in the Spring.

We are excited to announce that we will again host a Drive, Chip, and Putt event, and we also will host a PGA Junior League. This is a great year to be a junior

golfer at the Powder Horn! For those of us that are no longer a junior we will still have you covered with our weekly leagues and all our member events, including a Golf Clinic at the end of April to help start your season on the right path. Please be sure to look at the member events calendar to get a full scope of all events and offerings for the summer. Be sure to sign up for events early and confirm your registration to avoid missing out on events.

As we bring in the New Year we also bring in new gear offered by all your major brands. We just received brand new demo equipment from Taylormade, be some of the first to test out the new QI10 driver, woods, and irons. As we get to March expect a full complement of new equipment from Callaway and Titleist to test out. If you are set on the gear, but may want to refresh what you have in the closet we have the latest from Peter Millar, Greyson, Johnnie – O, and Polo. If you are looking for items that we do not carry in our shop and if it is a brand we offer, let us know, we may be able to special order items by request.

Thank you to everyone that I have met so far upon arriving here, you have made my transition to the Powder Horn very easy and I have felt very welcomed by all of you. For those that I have not yet met, my name is Michael Pope and I joined the Powder Horn team in October as the Head Golf Professional. I look forward working with all of you to make this a wonderful season and providing a wonderful experience for all our members and their guests.

News from Your Grounds and Maintenance Crews

Justin Bishop *Golf Course Superintendent*

The 2023 season had a huge amount of snow that lingered forever, an unusually large amount of rainfall, and nice weather at the end season that created some extra time to swing the clubs. I would like to take this moment to thank everyone on the golf agronomy team and seasonal team members for all their hard work. The conditions last season would not have been possible without everyone's commitment, determination, understanding, and ability to adapt to difficult situations.

At this point in time, the agronomy team was able to trench drainage on Mountain #4 fairway to catch the ground water that was reaching the surface causing the unplayable areas on the fairway. We will finish installing the drainpipe and do finish work on the surface as the weather allows. The white/red tee box on Eagle #9 was sod stripped to remove the tree roots encroaching on the tee which will allow us to regrade and sod the tee for a better playing experience. Plans are in place to reclaim the tee box complex on Eagle #3 and to prevent future damage from occurring. We will continue pruning tree limbs and brush during the winter months to improve lines of site on each course and maintain clean transition areas. Our team's goal for 2024 will be to continue to re-level tees in the spring, install proper drainage along the cart path on Mountain #5 and Stag #8 tees to remove excess water, and implement a plan to efficiently manage the rough throughout the golf course.

On behalf of everyone in the agronomy department, I would like to thank the Scott family and all our members for your positive support during the 2023 season. We are looking forward to keeping the productive momentum going from the 2023 golf season and continue to make improvements during the 2024 golf season.



From Our Kitchen to Yours

Winter Recipes By Chef Bob Bennett

Winter Squash Carbonara with Pancetta and Sage

Yield: 4 servings

Ingredients

2 tablespoons olive oil
4 oz. pancetta (Italian bacon), chopped
1 tablespoon finely chopped fresh sage
1 2-lb. kabocha or butternut squash, peeled, seeded, cut into ½" pieces (about 3 cups)
1 small onion, chopped
2 cloves garlic chopped
Kosher salt and freshly ground black pepper
2 cups low-sodium chicken broth
12 oz. fettucine or linguine
¼ cup finely grated Pecorino, plus shaved for serving

Directions

Heat oil in a large skillet over medium-high heat. Add pancetta, reduce heat to medium, and cook, stirring occasionally, until crisp, 8–10 minutes. Add sage and toss to coat. Using a slotted spoon, transfer pancetta and sage to a small bowl; set aside.

Add squash, onion, and garlic to skillet; season with salt and pepper and cook, stirring occasionally, until onion is translucent, 8–10 minutes. Add broth. Bring to a boil, reduce heat, and simmer until squash is soft and liquid is reduced by half, 15–20 minutes. Let cool slightly, then purée in a blender until smooth; season with salt and pepper. Reserve skillet.

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving 1 cup pasta cooking liquid.

Combine pasta, squash purée, and ¼ cup pasta cooking liquid in reserved skillet and cook over medium heat, tossing and adding more pasta cooking liquid as needed, until sauce coats pasta, about 2 minutes. Mix in ¼ cup Pecorino; season with salt and pepper.

Serve pasta topped with reserved pancetta and sage, shaved Pecorino, and more pepper.

Winter Veggie Stew

Yield: 5 servings

Ingredients

2-3 tablespoon extra virgin olive oil
3-5 cloves garlic
1 medium red onion, chopped
1 bunch celery, chopped
1 bay leaf
1 cup carrots, chopped
4 cups vegetable broth
1 cup water
1 sausage, sliced (or substitute beans, lentils, etc.)
1 bunch flat-leaf parsley, finely chopped
3 cups kale or spinach, chopped
½ cup nutritional yeast
1 medium Russet potato, peeled and chopped
1 cup pasta, any variety
black pepper, to taste

Directions

Turn stove to high. Add the olive oil to your large soup pot.

Add in the onion, garlic, bay leaf and celery. Cook on high for 2-3 minutes, stirring ingredients every minute. You want the onion to caramelize a bit and the onion to toast to also caramelize the flavor a bit.

Add in the veggie broth, water, potato, carrots, parsley, nutritional yeast, sausage and pasta. Bring to a boil. Cover pot with lid and reduce heat to medium-low. Cook, covered for about 15 minutes.

Simmer the soup on medium, lid off, for another five minutes to thicken the consistency. The pasta should be cooked by now, all the veggies tender. At this point you are just developing the flavors a bit more.

Add in the spinach or kale and optional black pepper. Stir the greens into the soup. Cover the lid one more time and bring soup up to high – just a minute or so. The heat will quickly soften the greens.

Uncover lid and turn off heat. Serve warm. If desired: you can leave the soup on low, simmering for another ten minutes, covered to develop the flavors and soften the ingredients even more.

Food and Beverage

Riggin Smith *Food and Beverage Director*

As we wrap up 2023, I want to first thank you all for making my first year back in Wyoming and at The Powder Horn as great as I had imagined coming home would feel like. I'd like to reintroduce our new Restaurant Manager Monica, along with our new Banquet Manager Stephanie. I am excited to have them both as a part of the F&B department who both bring amazing qualities to The Powder Horn team.

As we begin gearing up for 2024, our team is committed to meeting and exceeding your expectations to provide our membership with an unforgettable experience. We have some new items on the food menu, I highly recommend giving the Pork Chop a try! On the beverage side we have been expanding our wine options along with some new cocktails, with The Powder Sour or the Smoked Old Fashioned being my favorites. Also, if you haven't joined us for a Tuesday Taster yet, I welcome you to join us on our wine/spirits journey where we bring in different offerings from around the world and provide you with information to expand your personal knowledge and bring you more options for your upcoming house party or a nice addition to add to the collection.

From the golf adventures, casual dining, weddings and everything in between, we are excited to be apart of your time at The Powder Horn. Cheers!

Stephanie Pettit *Banquet & Events Manager*

My name is Stephanie Pettit and I was raised in Sheridan for most of my life. I graduated from Sheridan High School in 2009, shortly after I moved to Billings, MT for a period of time where I pursued Cosmetology and have been behind the chair for 8 years now. I moved back to Sheridan in 2021 to be closer to my family and friends. Since moving home, I have maintained my cosmetology career while working in the service industry to fill my time. I am excited to have the opportunity to be the Banquet and Event manager to elevate events at the clubhouse and to help with any concerns or questions members may have when wanting to hold an event.



Monica Burrridge *Restaurant Manager*

Monica Burrridge came to Wyoming in 1988. She and her husband raised their three sons in Buffalo. In 2019 they built their current home in Big Horn to be closer to family. Monica has a degree in business administration. She has been in the business and management field for over 15 years. When not working Monica enjoys spending time with her children and grandchildren. She looks forward to getting to know the members of the Powder Horn community.



Grille Hours
Observing Winter Hours
LUNCH SERVED:
Wednesday through
Saturday
11am-4pm
DINNER SERVED:
Tuesday through
Saturday
5pm-8pm

Real Estate News

By Your Sales Team: Sandy, Sam, Anne, Karen, Judy, Kayla, Taylor, Kaylap and Deja

Happy New Year and Cheers to 2024!

Sharing the Dream!

We are happy to report that 2023 was another record-breaking year of real estate sales and memberships at The Powder Horn. It seems that in spite of the economic challenges last year that people were still willing to invest in higher quality of living and recreation. That is exactly what we promote every time we meet a newcomer to our community. Our team at Powder Horn Realty is proud to tell visitors and prospective buyers about the wide array of housing options, spectacular views, top notch recreation, best neighbors and members that await them at The Powder Horn. It is so rewarding when we hear of our new members and owners are telling the same story.

The Powder Horn legacy and legend was envisioned by our founder and friend, Homer Scotty Scott, who we lost in October, but whose spirit will stay alive and well in our community forever. Scotty loved The Powder Horn and all of you so much and always hoped that your experience here was better than you expected. He valued quality, service, hospitality, loyalty, and especially personal relationships. Nothing made Scotty happier than seeing members, owners, staff, volunteers, and guests enjoying themselves and each other. We hope you all know how much your belief in his dream meant to Scotty and means to all of us.

This year marks the 30th anniversary from the purchase date of The Powder Horn in 1994. Let's all celebrate three decades of building our dreams together by making it the best year, ever. May we have a mild Spring, plenty of moisture, and an outdoor season as fabulous as last year. The Powder Horn Realty team looks forward to working and playing together. We welcome you to call or stop by our office anytime for the latest update and grab a copy of the 2024 calendar, featuring stunning photos of the Horn to enjoy all year long. Our doors are open, the coffee is hot and the chocolate is plentiful. Cheers!!



*Kaylap, Karen, Deja, Taylor, Kayla,
Judy, Sandy, Anne, Sam*



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Happy New Year from
The Powder Horn