



The Powder Horn

Fall 2016

On behalf of the staff here at The Powder Horn, we want to thank you for your continued support. In an effort to show our appreciation, we are pleased to announce that October is Member Appreciation Month! Throughout the month, you and your guests will receive discounted rates in the Golf Shop, great food and beverage specials, and much more.



For example...

- Accompanied guest rates will be \$50 all month long (instead of the original \$75)!
- Our Shoe Sale continues in the Pro Shop, but now you can buy a pair of shoes and receive a great discount (cost plus 5%), or receive a free guest pass to be used within the 2016 season.
- The Pro Shop is also offering a great golf bag sale - throughout the month of October, members can purchase an in-stock golf bag for only cost plus 5%.
- Also, all soft goods (clothing, hats, etc.) are 25% off during the month of October!
- In the Grille, enjoy half-off desserts all month.
- Finally, we will be offering 2-for-1 glasses of signature wines throughout the month!

On Friday, October 21st, we are going to host our Member Appreciation party where beer, wine, and hors d'oeuvres will be provided. The theme for this year's event is Oktoberfest and in true Bavarian fashion, we'll have traditional beverages that will coincide with our outdoor beer tent. Outside of the usual festivities, we'll have several activities (pumpkin carving, etc.) for the youngsters so do not hesitate to bring the whole family to the Club. Plan on taking advantage of this great opportunity to network with your fellow members, relax before the Holiday Season and take in some great live music!

In addition to the aforementioned, we have several changes in the Food & Beverage department that are worthy of note heading into the Fall. On Friday evenings, we are going to introduce a 3-course Prix Fixe menu where Chef and his culinary team will prepare the finest cuisine paired with a selection of wines to enhance your overall dining experience. In an effort to continue to offer a variety of dining options for you, we are now going to alternate our regularly scheduled "Pasta Nights" with other buffet options every Wednesday evening. We will send out regular communications every Tuesday so you are fully aware of what is being offered throughout the week. We are also excited to announce that we are rolling out our new Fall menu the 1st week of October. We've listened to your feedback, and Chef has designed a menu that incorporates not only his expertise, but your recommendations, as well.

Let me take this time as well to thank our entire management team for putting this together and making 2016 an already phenomenal year at the Club. Our staff enjoys nothing more than interacting with each of you on a regular basis and what better way to show our appreciation than celebrating all month long! Thank you ever so kindly for always being so warm and welcoming to each of them as well. As we head into the Holiday Season, safe travels to all, and thank you again for your continued support.

Membership News

By Tiffany Stampka *Membership Director*

Sweaters and pumpkins and leaves, oh my! A very happy autumn to you all, and I hope you are enjoying this rainy transition to sweater weather among our Technicolor foliage.

Since our last newsletter, we've had four new additions to the membership; please join me in welcoming Karen Harris, Luke Constantine, Margaret Schroth, and Patty and Joe Gingles! As always, thank you, thank you, thank you for all of the member referrals; our members remain one of our best sources for new leads, members, and club growth. Several of our new members this year were due directly to referrals, and I hope those of you who took advantage of our Callaway referral program this past spring and summer are enjoying your new swag!

As we slide into fall and our golf calendar winds down, our social calendar is coming back in full swing for the season. Our exercise classes remain a popular offering with all the hard work from our fitness ladies; whether you enjoy weights or a gentle yoga stretch, Monique Mueller, Larae Burtenshaw, and the gurus at Chic Fitness 303 look forward to seeing you during their weekday morning classes! Our Paint & Sip classes will be coming back with our first class of the season on October 18th, and more news will be coming soon about this event and our other various fall and holiday activities we've already got filling the calendar.

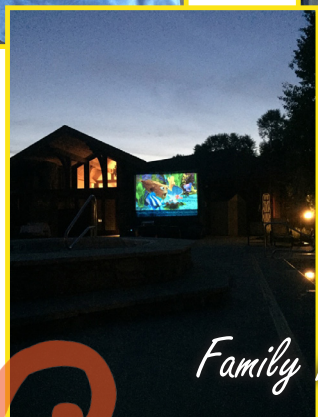
Thank you all for such an exciting and event-filled summer season, and we look forward to seeing you at the Clubhouse!

Here are some highlights from this summer's events!

Member/Guest Golf Tournament



Glow Golf Event



Family Movie Night



Pee Wee Golf Lessons



From Our Kitchen to Yours

Recipes Courtesy of Chef Patrick Aftanas



Buttermilk Biscuits

1.5# A.P. Flour
2oz Sugar
1.5oz Baking Powder
.5oz Iodized Salt
6oz small diced whole butter
12oz Buttermilk
5oz Whole Milk

Method of Production

- 1) Mix and sift dry ingredients.
- 2) Crumble in whole butter
- 3) Make a well and add wet ingredients, mix until incorporated by hand.
- 4) Roll out and book fold twice.
- 5) Cut and butter biscuits.
- 6) Cook 375 degrees high fan for 10-12 minutes

Raspberry Vinaigrette

1 ½ Quarts Canola/Olive Oil Blend
1 Pint Raspberry Vinegar
1 Cup Water
2 Cups Melba Sauce
2 Tablespoons Dijon Mustard
2 Tablespoons Minced Shallots
1 Tablespoon Minced Garlic
1 Tablespoon Chopped Rosemary
1 Tablespoon Chopped Thyme
1oz Fresh Ground Black Pepper
1oz Kosher Salt

Method of Production

- 1) Burr Mix all ingredients together, check for seasoning, adjust if needed...

Butternut Squash Soup

16 Each Butternut Squash
6 Small Spanish Onion-large Dice
6 Bunch Leeks-Large Dice
12 Cloves Garlic
12 qts Chicken or Vegetable Stock
8 qt heavy Cream
To Taste Allspice
To Taste Cinnamon
To Taste Salt & Pepper

Method of Production

- 1) Cut butternut squash in half, remove seeds place flat side down on a sheet pan roast in the oven 350 for 45 minutes or until soft(you can add a little bit of water half way through to speed up processes)
- 2) When cool remove skins
- 3) In a sauce pot sauté onions, leeks and garlic in a little bit of whole butter with salt, pepper and seasonings
- 4) Add chicken stock and butternut squash
- 5) Simmer 45 minutes, add heavy cream and puree
- 6) Adjust seasoning with spices
Makes 6 gallon soup

Chocolate Bread Pudding

12 oz Eggs (6 each)
8 oz Brown Sugar
11 oz White Sugar
2 oz Cocoa Powder
3 oz Chocolate Semi Sweet
32 oz Cream
1 oz Vanilla
12 oz Cubed White Bread
Ground Pecans As Topping (optional)

Method of Production

- 1) Combine the sugars and cocoa in bowl and stir in eggs, mix until smooth.
- 2) Heat cream to simmer stir in chopped chocolate, whip until combined.
- 3) Temper the eggs and combine with the cream.
- 4) Add flavors, add mixture to bread stir once and place in half hotel pan, let set to absorb.
- 5) Grind pecans and sprinkle over the top.
- 6) Bake in water bath 325 degrees for 30-40 minutes.

Also optional addition, softened dried cherries, raisins, or nuts.

Fantastic and

Oktoberfest Golf Tourney

11am on Saturday, Oct. 1

Join us for one of our final golf tournaments of the 2016 Season!

Men, Women, and Mixed Teams are welcome to participate in this 2-Person Team challenge. This event will cover all 27 holes; 9 holes will be with a Alternate Shot format, another 9 will be a Scramble, and another 9 will be a Chapman (alternate shot) format.

It only costs \$50 for members (and \$125 for any non-member guests), which includes a brat and beer lunch after golf.

We hope to see you there!

Pro's Cup vs. CCC

Friday and Saturday, Oct. 7 and 8

We will be taking on our neighbors, the Casper Country Club, in a friendly golf tournament on Friday and Saturday, October 7 and 8.

This event is free for all Golf Members, and we will have a great dinner special at the Grille after golf on Friday night.

Please make sure to call the Pro Shop at 307-673-4800, ext. 2 to register as a pair or individual.

Jason's Revenge

Saturday, Oct. 15

Jason and his team will be setting up a challenging course on 18 holes.

Join us for this free event and test your skills in this fun and friendly competition.

Contact the Pro Shop at 307-673-4800, ext. 2 to sign up - registration ends Thursday, October 13.

Paint and Sip Event

Tuesday, Oct. 18

Laura from the Paint Post will be joining us again and teaching us how to paint the beautifully unique "Autumn Aspens."

Join us at 6pm in Cascade for this fun-filled and interactive event.

The cost of \$38 covers all of the supplies, as well as a complimentary glass of wine!

Member Appreciation Party

5-7pm Friday, October 21

This party is all about our members, and it is one you don't want to miss!

Join us for an evening of German-themed entertainment, decorations, as well as complimentary appetizers, wine, and beer. Make sure to bring your whole family - we will have a pumpkin carving station for all of our younger members, as well.

There will be something for everyone to enjoy, and everyone is invited. We want to share how much we appreciate all of our members, and we hope you can attend!

Keep an eye out for new events! We are constantly receiving new ideas for events, classes, get-togethers, and much more.

We will communicate all member events through email, so if you aren't receiving any notifications, please call (307) 673-4800, ext. 317 and we will make sure we have the correct email!

Fun Fall Events

Trick or Treat Trolley

5-8pm on Monday, Oct. 31

Little Powder Horn monsters, superheroes, and princesses will be able to enjoy a safe, one-of-a-kind Trick or Treating experience this Halloween by taking a trolley tour to homes around The Powder Horn. The trolley will meet at the Clubhouse at 5, 6, and 7pm.

Art Show & Holiday Bazaar

Friday and Saturday, Nov. 4 and 5

Back by popular demand, we are hosting another Art Show to showcase our members' incredible talents!

To add to the event, we are incorporating a holiday bazaar for artists who specialize in crafts.

Join us downstairs in Cascade and get your holiday shopping done early with a variety of gift ideas... from fine art to hand-made crafts, there will be something for everyone to love!

We will kick off the event with an evening Artist Reception in Cascade where artists will give a sneak peek at their work. Artwork and crafts will be available for purchase throughout the evening and all day on Saturday.

We hope you can join us for this one-of-a-kind event!

Drink and Dinner Specials

This October, we will be rolling out several new dinner options at our Grille!

Every Wednesday, we will feature a different buffet. On Fridays, we will be serving a three-course meal with wine pairings.

Don't forget about our \$5 Drink Specials and \$2 Draft Beer on Thursday nights!

And new this month - enjoy two-for-one glasses of our signature wines and half off all desserts throughout October!

Thanksgiving Take-Out Orders

Chef and his team also provide take-out catering for those who wish to entertain at their homes!

Please place your order before Friday, November 11 by emailing rsvp@thepowderhorn.com.

Thanksgiving Dinner Buffet

11am-3pm on Thursday, Nov. 26

Soup, Salad & Appetizers (Buffet)

Chilled Poached Jumbo Shrimp-Fresh Lemons, Cocktail Sauce

Smoked Salmon Display-Cold & Hot Smoked Atlantic Salmon, Capers, Red Onions, Hard Boiled Eggs, Pickled Red Onions, Boursin Cheese, Rye Cocktail Bread

Antipasto Platter-Quinoa Peperonata, Assorted Nuts, Olives

Traditional House Salad-Assorted Toppings, Dressings

Granny Smith Apple Salad-Celery, Shaved Fennel, Golden Raisins, Carrots, Toasted Walnuts, Honey Mustard Dressing

Five Bean Salad-Red Onions, Black Olives, Feta Cheese, Italian Vinaigrette

Roasted Butternut Squash Soup
Beef Barley Soup

Family-Style Dinner

Roasted Turkey, Madeira-Turkey Gravy
Herbed Cornbread Stuffing

Honey Glazed Ham, Natural Pan Jus
Scallion-Sour Cream Whipped Potatoes
Glazed Sweet Potatoes, Marshmallow Brulé
Roasted Root Vegetables, Apple-Wine Glaze
Green Beans Amandine
Cranberry Sauce, Orange Zest

Sweets Table (Buffet)

Pumpkin, Pecan, Apple, Coconut, Banana Cream,
French Silk and Wild Berry Pies
Carrot and Chocolate Cakes
Assorted Dessert Bars
Cookies and Brownies
Fresh Fruit Display

News from Your Operations Department

Mark Jensik *Director of Operations*

As you made your way around the golf course to Stag 6 the past couple of weeks, you may have noticed that we have had quite a bit of construction activity at the Operations Center. This joint effort project between The Powder Homeowner's Association and The Powder Horn included upgrading areas you couldn't see, as well as adding one big part that you could not miss. The end result of the project was twofold; first to maintain a quality environment for all users of Little Goose by producing the highest quality effluent possible. Second, the new additions to the plant will help us service our existing community much more efficiently and economically.

As the community grows, more additions will be needed. However, the foundation is in place to meet further growth demands, and we look forward to keeping up with a growing, thriving community. Thank you for your patience during our construction phase. It is time to sit back for a minute and enjoy the beautiful fall season Wyoming is showing us.



Ace of Clubs Continue to Grow

At the printing of this publication, we only have 12 cards left and over \$16,500 in the pool!

All of our members are invited (and encouraged!) to participate - join us every Thursday night for only \$2 a ticket.

And with great drink and dinner specials, The Powder Horn is the place to be on Thursday nights!



News from the Pro Shop

By Todd Bleidner *Golf Professional*

After beginning this golf season back late February this year, it is hard to believe that golf season is coming to an end. The days are getting shorter, and while we have really enjoyed a relatively warm fall, we all know the cooler weather is heading our way. This time of the year is usually the best time to play in my opinion, especially with Jason, Jory and crew doing all they can to keep the course in great shape! I hope all of you can take time to enjoy what may be the best time of year to play golf in Wyoming.

I want to recognize our major member event winners and congratulate all of them on a job well done, as well as thanking all of you who participated throughout the golf season, making all of our member events a great success.

Event	Name
Men's Member/Member Gross Champion	Matt Parker & Joe Wright
Men's Member/Member Net Champions	Mike Wallop & Mark Herschthal
Women's Member/Member Gross Champions	Charlene Thomas & Lisa Bernard
Women's Member/Member Net Champions	Margie Taylor & Barbara Pomar
Senior Club Champion	Gross: Frank Barking Jr. Net: Joel Mackey
Platinum Champion	Gross: Tom Elisius Net: Mike Fry
Women's Club Champion	Gross: Lisa Bernard Net: Charlene Thomas
Women's Senior Club Champion	Gross: Martha Eberhart Net: Phyllis Rotellini
Men's Club Champion	Gross: Mike Nechvatal Net: Jim Corn
Club Champion	Gross: Mark Isakson Net: Mike Schauer
Couples Champions	Gross: Joe and Alyssa Wright Net: Frank and Deniece Barking
Men's Member Guest Gross Champions	John Hull & Mark Lux
Men's Member Guest Net Champions	Steve Leonard & Ron McNier
Women's Member Guest Gross Champions	Charlene Thomas & Laurie Lee
Women's Member Guest Net	Deb Essex & Karen Davis
Doc Swenson Cup	Therman Briggs, John Stalick, Kim Love, John Baggett
Powder Horn Cup	Chris Urbatchka

Well done, and thanks for your participation!

As a reminder, all pro shop credit will expire on December 31, 2016, so I encourage you to spend your winnings before the end of the year. If you need any gift ideas for Christmas, we can help. Gift certificates and special orders are always available, and there is always time to work on your golf swing. We would love to help.

Thanks for your support and feedback. I hope to see you soon and often.

Todd Bleidner, Certified PGA Head Golf Professional
& The Golf Shop Staff
The Powder Horn

New Listings from The Powder Horn Real Estate Team



Craftsman-style home loaded with upgrades, Located Stag #4 - \$619,000



Beautiful energy-efficient Lindal Cedar Home with privacy
Now \$585,000



Custom Builder Select Home by Evergreen Dwellings - \$529,000



New Pointe Paired Home with large covered patio - \$395,000



Lovely and spacious home on the Stag #4 Tee boxes - \$485,000



Pointe Paired Home, offered furnished - Now \$335,000



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