



The Powder Horn

From Mark Savoy
The Powder Horn General Manager

Spring 2021

As I am writing this (in early April), the golf course has opened, the grass is beginning to turn green, and the trees are about to bloom. Major league baseball resumed last week and the Masters will be played again in its traditional dates. Feels like the world is slowly getting back to normal and that feels good.

Around the club you will see some new faces in the golf shop, as well as, food and beverage. Many of you already know John Kienast from a few years ago. John has returned to take the Head Golf Professional role here. We are also pleased to introduce Nestor Porter to the golf staff as our new Assistant Golf Professional. Tucker Coumbe goes into greater detail in regards to their backgrounds in his newsletter piece but I wanted to mention them as well. In Food & Beverage, Peter Gesuale is our new Food & Beverage manager, Kelsey Foley is our new Event Coordinator, and from Buffalo, WY, Tim Krieg is our new Banquet Chef. Peter comes here from Yellowstone Country Club in Billings and Kelsey comes here from a country club in Delaware. All great additions to our team as we prepare for a busy summer season.

In addition to our new staff members, you will see some improvements around the club that we think everyone will enjoy. If you have been around the club in the past weeks you will notice work being done around the outdoor grill area. The old grill was not functional and will be replaced along with a pizza oven. Also planned are added lighting and additional heaters to enhance the outdoor deck experience. For the golfing community, we are a month away from receiving our new Club Car golf cart fleet which will nicely upgrade a round of golf. We are also moving and replacing the water/ice machine on the golf pad. The new location will be more shaded so the ice machine will not have to work as hard. You will see a few other changes around the club scheduled for the next few weeks/months that we believe will improve the club experience.

As I'm sure many of you noticed, last summer was a very busy one around the club. We Anticipate this summer to be even busier. So, in conclusion, we hope you enjoy the additions/changes you will see this summer, and we really hope you like pizza...

See you all soon.

Best Regards,

Mark Savoy, PGA General Manager

Membership News

By Sarah Langley *Membership Director*

I want to thank each and every one of you for being members at The Powder Horn. We have the most caring, genuine, enthusiastic membership I have ever seen at a private club. It is a pleasure to work here and serve the best in the west. We are thrilled that Spring is finally here and we get to see more of our members! We have seen an influx of inquiries from prospective members looking for a more laid back lifestyle, many coming from bigger cities and returning back home to Wyoming. Our current membership is at 425 total members, the largest The Powder Horn has seen. This year, we are still offering our new member referral bonus from April 1st to October 1st. Any member who refers a golf member throughout season receives either ½ off an individual cart plan or a \$250 Powder Horn gift card. If you refer a member, please let me know which option you would like to receive.

Now that the golf course is open there is no pedestrian traffic or dogs off leash allowed on the course during golfing hours. This includes fishing on ponds during golfing hours, as well. Not only is this disruptive to play, it is particularly dangerous to have pedestrians on the course. Please help spread the word that the course is open and this activity is no longer permitted.

If you have not updated your credit card for automatic payments and would like to, please see myself or Mark Jensik so we can input your card into our new system. Thank you all for your patience as we transfer everything to the new computer system.

Make sure to check the "weekly buzz" for upcoming events at the Club, and let us know what events you would be interested in at The Powder Horn. We are excited to be heading in to another wonderful season and look forward to seeing you around the Club!

Welcoming our new members!

Kiki & Randon Kruse
Donna & Patrick Patterson
Dennis Dunn
Khale Century & Renzy Reno
Bill & Camille Thomas
Jennifer & Kevin Bennett
Cydney Cox & Mike Etchemendy
Tamela & Ryan Leachman
Michelle & Jade Butler
Marta Ponder & Kenneth Belmont
Carol & David Hoch
Rebecca & David Koehn
Emily & Jason Wille
Kayla & Todd Stephens
Niki & Randy Warnke
Sandy Mills
Tracy & Bill Hamil
Ansley & Michael Bird
Connor Boyle & Joseph Pulitzer
Claire & Barry Venn
Jan & Mark Guynn

Golf is...

"A good walk spoiled" *Mark Twain*

"A game in which you yell 'fore', shoot six and write down five." *Paul Harvey*

"The hardest game in the world to play and the easiest to cheat at." *Dave Hill*

"A compromise between what your ego wants you to do, what experience tells you to do, and what your nerves let you do." *Bruce Crampton*

"A Plague invented by Calvinist Scots to as a punishment for man's sins." *James Reston*

"A game whose aim is to hit a very small ball into an even smaller hole, with weapons singularly ill designed for that purpose." *Winston Churchill*

From Our Kitchen to Yours

Peter Gesuale *Clubhouse Manager*

Dear Members:

Thank you for your warm welcome in my first few weeks at Powder Horn! Every club is different and I'm trying to learn the Powder Horn way as quickly as possible while also looking for opportunities to improve the member experience. Mine won't be the only new face around the Club as we bring on summer staff for our busy season. Please welcome new staff members in all the departments.

This year's summer calendar is busier than ever as we work through a backlog of weddings and events that were delayed by COVID in 2020. Our focus over the summer will be you, our member. The Powder Horn is blessed to have a growing membership; and Debbie, Chef Bob, Kelsey and I will be working to bring more opportunities for all of you to enjoy your Club.

Lunch is now being served. So, please remember the Powder Horn for a soup, sandwich or a fresh salad. Chef Bob's Tempura Cod Sandwich is already the hit of the season. When you have company in town this summer, we hope you'll be bringing them to enjoy your Club.

I look forward to meeting more of you each day.

Bar & Grille Hours

Lunch Served:

7 days a week

11am-4pm

Dinner Served:

Tuesday, Wednesday, Thursday

5pm-8pm

Friday and Saturday

5pm-9pm

Recipes Courtesy of Chef Robert Bennett

Spring Asparagus Salad with Israeli Cous Cous

Ingredients

- 1- 2 bunches asparagus, trimmed
- 1-2 tablespoons olive oil
- salt and pepper to taste
- 1 ½ cups dry Israeli Cous Cous (uncooked) or use orzo, quinoa, freekah, or regular cous cous (about 4 cups cooked)
- ½ Cup kalamata olives (pitted, sliced)
- ½ Cup feta cheese (optional)
- ½ cup toasted pine nuts (optional, sub slivered almonds)
- ½ cup dill or Italian parsley, chopped
- 2 tablespoons tarragon (optional)
- 3 scallions, sliced at a diagonal
- Zest from one lemon (divided)

Dressing:

- 1/3 C olive oil
- 3 Tablespoons whole grain mustard
- 2 Tablespoon Red wine vinegar
- 2 Tablespoon lemon juice
- 1 tsp salt
- 1 teaspoon pepper

Recipe Preparation

1. 425 F oven
2. Trim the tough ends of the asparagus off. Lay them on a baking sheet and drizzle with 1-2 T olive oil, sprinkle with a generous pinch of salt and cracked pepper, and half of the lemon zest. Roast in the oven until just tender, about 20-25 minutes. Cut into bite size pieces. (Alternatively, for faster preparation, blanch bite size pieces of asparagus, with the cous cous water, during the last 2-3 minutes of the cous cous's cooking time.)
3. Bring a large pot of salted water to a boil. Add Israeli Cous Cous, and cook until al dente.
4. Make the dressing. In a small bowl, stir all ingredients together.
5. Drain couscous, and place in a large bowl. Toss it with the dressing, olives, asparagus, feta, pine nuts, fresh herbs, scallions and remaining lemon zest.
6. Taste and adjust salt and lemon to your liking.
7. Serve warm, or chill and serve as a salad.
8. If serving chilled, taste the salad once more before serving and adjust salt, lemon and olive oil one more time as the cous cous may soak up some of the flavorful dressing

Spring Chicken Salad

Ingredients

- 1/2 pound small red-skinned potatoes, halved
- Kosher salt
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh tarragon
- 2 tablespoons white wine vinegar
- 1/4 cup low-fat plain Greek yogurt
- Freshly ground pepper
- 1/4 cup extra-virgin olive oil
- 4 romaine hearts, torn
- 1 rotisserie chicken, skin removed and meat shredded (about 2 cups)
- 1 Kirby cucumber, peeled, halved lengthwise, seeded and sliced
- 4 radishes, cut into wedges
- 1 yellow bell pepper, thinly sliced

Recipe Preparation

1. Place the potatoes in a small pot and cover with water. Season with salt, cover and boil until fork-tender, about 6 minutes. Drain and cool.
2. Meanwhile, pulse the chives, tarragon, vinegar, yogurt, 1/2 teaspoon salt, and pepper to taste in a food processor. Slowly drizzle in the olive oil and pulse to make a thick dressing.
3. Toss the romaine, potatoes, chicken, cucumber, radishes and bell pepper with the dressing in a large bowl. Season with salt and pepper.

Prep Time: 15 mins
Cook Time: 25 mins
Total Time: 30 mins
Yield: 4-6

News from the Pro Shop

Tucker Coumbe *Director of Golf*

The Golf Course is officially open and the electricity is in the air! A big thank you to Jason Busch and his staff for getting 18 holes available for play in such a timely manner. We have some new faces on the golf staff this year and I couldn't be more excited about our lineup. We are thrilled to announce that John Kienast will be returning home and assuming the role of Head Golf Professional. John worked here straight out of college about 6 years ago...I couldn't be more delighted that he is my right hand man moving forward. John is a Class A PGA professional and has ample experience in the golf business. John will be a tremendous addition to the team and brings a service based work ethic and is extremely polished in golf operations. John has been here about 2 weeks and I'm already quite impressed with his knowledge and attention to detail.

Additionally, we have hired an Assistant Golf Professional who is also a Class A PGA professional. His name is Nestor Porter and we couldn't be happier that he has chosen to join the professional golf staff here at The Powder Horn. Nestor is a graduate of the New Mexico State Professional Golf Management Program in Las Cruces, NM. Nestor has worked at prestigious private mountain golf clubs like Martis Camp in Lake Tahoe, Whitetail in McCall Idaho, and The Valley Club in Sun Valley Idaho. Collectively, John, Nestor and myself are poised and ready to lead this wonderful club into the future.

Jasmine Mobley will be returning and assuming a larger role as our Pro Shop merchandiser. We are very excited for her to step into this position and enhance our golf shop appearance. She has responded well in this role and has brought on some new clothing lines like Under Armour and Golfini. We are happy to see Jasmine enhance her career and flourish in this new role. Ethan Fleming will also be returning and he has developed into a wonderful golf shop attendant. Ethan has blossomed in front of my eyes and oversees our re-gripping operation as well as many other golf shop responsibilities. Ethan has a tremendous work ethic and loves interacting with our membership. I'm really excited to have Ethan back as he is such a versatile employee and has exceptional customer service.

The Professional Golf Staff is poised and ready to help you achieve your golfing goals in 2021. We are committed to enhancing your overall experience and will work tirelessly to exceed your expectations. With this being said, we will be conducting short game clinics in May, Ladies Clinics, and Social Sip and Chips. We can create customized lesson plans for individuals or groups, and will ensure that you are getting the finest instruction available.

We are excited that the Sheridan Junior Golf Association will be returning this year. Last year was a tough year for junior golf with all of the COVID protocols etc. We are delighted that we can once again host our junior clinics. The SJGA will be conducting the clinics here at The Powder Horn on Monday's and Thursday's, and Kendrick Golf Course will be handling the Tuesday and Wednesday sessions. Junior golf programming is extremely important to us, and we are committed to promoting the game of golf to Sheridan youth.

We have such a fantastic membership here at The Powder Horn and I look forward to seeing you all in the very near future. Thank you all for being such great ambassadors for our wonderful Club.

Best Regards,

Tucker Coumbe, PGA



THE POWDER HORN INSTRUCTIONAL CLINICS

Sheridan Kids Junior Golf Camp

Four Weeks, Starting at Upper Mountain Range
June 7 - July 1



Mondays & Thursdays
8am-11am

Final Tournament at Kendrick July 6th

Register at www.sheridanjunorgolf.com



The Powder Horn Pro Instructors

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

Golf Instructors
307-672-5323
Tucker Coumbe
tcoumbe@thepowderhorn.com
John Kienast
jkienast@thepowderhorn.com
Nestor Porter
nporter@thepowderhorn.com

PRIVATE TENNIS LESSON PRICES

May 1 - September 30

(weather permitting)

Adults

\$45 per hour for one person

2-3 players, \$30 per person

Juniors (ages 13 to 17)

\$40 per hour for one student (\$35 if taking
more than one lesson)

2-3 players, \$30 per student

Kids (ages 7 to 12)

\$35 per hour for one student

2-3 players, \$25 per student

Kids (ages 5 to 6)

\$25 per half hour for one student

2-3 players, \$20 per half hour

KIDS' CAMP 2021 THE POWDER HORN

Tuesdays and Thursdays

June 8-17

July 20-29

Cost: \$250 for members,
\$300 for non-member guests

Tennis, Swimming,
and Soccer/Basketball Activities:
9-9:45am, 10-10:45am, 11-11:45am

Lunch included!

Register or receive more information by
calling 673-4800 ext. 4,
or email sarah@thepowderhorn.com

News from Your Grounds and Maintenance Crews

Jason Busch *Golf Course Superintendent*

We are excited to begin another great golf season at The Powder Horn. 2021 is shaping up to be a busy year for the club, and our team is looking forward to providing outstanding conditions throughout the season. I am very excited about our crew this year. We have many familiar faces returning and several motivated newcomers that are excited to help us improve the golf course.

Overall, the golf course wintered well, and is beginning to green up. The crew has been busy cleaning up the aerification cores on tees and fairways, replenishing bunker sand, and clearing debris from the recent wind events. This time of year is always difficult because for every day of warm sunny weather, there is another with cold temperatures, snow and rain. We are every bit as eager as you to get the course in midseason form. Sometimes the calendar says, "Go", but the weather says, "No."

We have several small projects that we are finishing up this spring. We are adding drainage to Mountain #4 fairway, removing the culvert that crosses Eagle #7 fairway, and finishing our regrading project on Mountain #9 approach. We may need to close areas of the course while we complete this work, but we will do our best to minimize any disruption. These projects will really help improve the playability of the golf course.

As always, thank you for your patience and support while we work to get the course back in shape for the season. Please do not hesitate to send me an email if you have any questions or concerns. My email address is jasonb@thepowderhorn.com.

New to The Powder Horn

Kelsey Foley *Events Manager*



Kelsey Foley joined us as our new Events Manager back in February of this year. Kelsey brings more than 10 years of experience in the hospitality industry to our club.

Originally from Colorado, she received her Bachelor of Science degree in Hospitality Management at Colorado State University. She since then has worked in various roles at large hotels in the Denver Metro area. However her last position was the Events Manager at Wild Quail Country Club in Camden, Delaware.

You can reach Kelsey via email at kelsey@thepowderhorn.com to book an event space at The Powder Horn. She is very excited to give top quality service to all of our events here at the Club!

Real Estate News

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

HAPPY SPRING TIME FROM POWDER HORN REALTY, INC.!
OUR FAVORITE TIME OF THE YEAR!

As golf season approaches, we have been getting a lot of questions... Are there any properties still for sale? What could I get for my property? Is now a good time to buy or sell? While everyone's situation is different, let us tell you what is happening in our market.

General update on our area and what is driving growth

Over the past five years, we've seen an increase in the popularity of the Sheridan/Big Horn area. As the word gets out and more people visit, many realize it's a great place to live as well! There has also been a strong uptick of people moving out of more congested areas and Covid is certainly the catalyst especially as employers allow employees to work from home, families seek communities offering in-person school, and private clubs such as ours give members more freedoms to play golf and be social. We all know firsthand that life here is much easier and relaxed in these tough times versus being quarantined in a big city. Sheridan is still a value as compared to our competing markets such as Bozeman, Jackson and other desirable Western towns. One thing is for certain, we are all so thankful to live here and we love it!

What does the future look like?

We do not know and that's the truth. However, at this point in time we have a lot of interest from Buyers particularly in homes under \$800,000 and lots under \$150,000. We anticipate demand will be steady through this year due to low interest rates and some uncertainties in the larger populated areas. And if the economy slows in other areas of our country, we think that will only serve to drive more people to our area.

We are working diligently with Sellers and Buyers to navigate this ever-changing real estate market. If you are interested in selling or buying, please give us a call or stop by the office to visit. The coffee is always hot and our chocolate supply is endless!

WELCOME ABBY KORELL! *Abby is our new sales assistant and she is a familiar face to many of you as she worked at the clubhouse before we hired her. Welcome Abby!*

CREEKSIDE CABINS UPDATE! Two cabins are under contract and six cabins on the creek are still available. Visit www.PowderHornRealty.com to view these listings.

COMING SOON! New lots in Block BB will be available and offered to our members and owners first! If you are interested in learning more, please stop by our office or call us at (307)674-9545.

VACATION RENTALS! As a friendly reminder, we offer spacious vacation homes for rent through Powder Horn Realty, Inc. Members may receive a 20% discount when booking stays, based on availability. Browse our premium vacation rental homes at www.PowderHornRealty.com and contact Judy Ford to book, judy@thepowderhorn.com.



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Happy Spring Season from
The Powder Horn