

The Powder Horn

Winter 2021



News from the General Manager *Mark Savoy*

On behalf of our Staff and the Scott family, we would like to thank you for making 2021 another successful year at The Powder Horn. From our perspective, the club gets better every year and we trust you feel the same way.

You are seeing many new members around the club as we have seen unprecedented growth over the past 18 months. In a year from now, we expect to be in excess of 500 memberships. With that said, club operations will be less dependent on outside revenue, focusing more exclusively on servicing our membership. Golf members will their weekends more available for golf, with open play, and only

member events on weekends.

You may have heard talk of a clubhouse makeover. The clubhouse was never intended to service 500 memberships, and as we grow, we are often limited in the service we are able to provide. We expect a major renovation to begin spring/summer of 2022. Plans are still being finalized, but we expect to move the golf pro shop into a new building, bar operations will move into the current pro shop, and the restaurant will be expanded.

The club's "master" plan is still being discussed as we prioritize the membership needs and operational upgrades. The master plan includes conversation regarding the fitness center and pool, locker room changes, a banquet facility renovation, and maybe the most important and most expensive, and golf course irrigation system replacement.

As we get close to wrapping up 2021, the message for 2022 is that the club continues to grow and improve, with the goal of eventually being the best private club in the state. On behalf of the Scott family, and our staff, we appreciate all that our membership contributes to our success as well.

Respectfully,

Mark Savoy

Membership News

By Sarah Langley *Membership Director*



I am a huge fan of snow and sweater weather, but I am missing seeing the course and courts filled with members. We are wrapping up the busiest year yet in membership. In 2021, we have had 69 new members and families join our Club! Right now, our total number of members is around 460. In the future, we will be putting a cap on the membership for a total of 550 members (350 golf, 200 social). It looks like the social memberships will be capped first with golf memberships to follow. Members will be able to stay at their current level of membership; However, in the near future, we will no longer be selling the individual golf membership and social clubhouse membership categories. Once we are sold out and on a wait list, homeowners will have first priority for membership and non-residents to follow.

We are currently running our winter promotion for new golf members with no dues until April 1, 2022. Speaking of April 1st, our initiation fee for premium and individual golf will be increasing to \$8,000 in the spring. If you know any friends or family members looking to join, now would be the time before those initiation fees increase.

I have thoroughly enjoyed the monthly meditation group that has been recently introduced. If you are new to meditation, it is not intimidating; please come join us! It has been delightful to drink hot tea and clear our minds together. If you are an experienced meditator, we hope you join us, too, as the benefits of meditating in a group are powerful.

Although temperatures will soon be dropping to single digits and the winter days are short, thoughts are already focused on what the spring and the 2022 season might hold. During the off-season, we will be working on a new website! Stay tuned for an improved website experience and a refreshed “weekly buzz”.

I hope y’all have a warm fire or a sunny window to sit by to escape from the cold winter temperatures approaching. And have a wonderful New Year surrounded by those who mean the most!

Welcoming our new members!

Ally & JT Thomas
Sonya & Brad Geuke
Cathy & Dan East
Bev & Rick Donahue
Rose & Whitey Kaul
Danette & Robby Harfst

News from the Pro Shop

By Tucker Coumbe *Director of Golf*

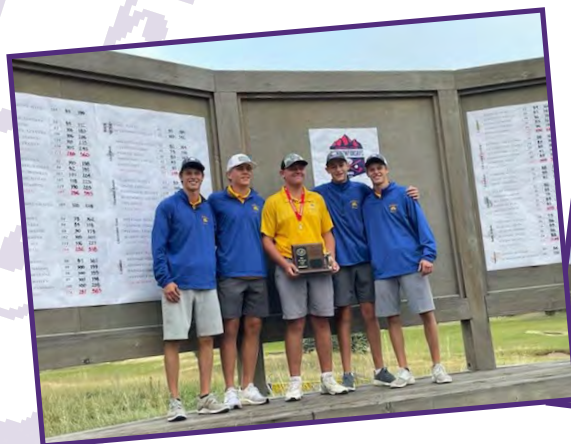
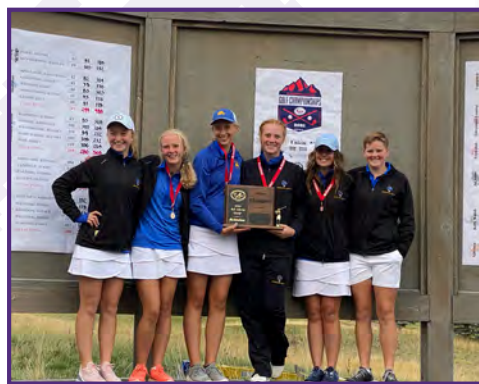
I hope you all had a wonderful Holiday season and a Happy New Year. The golf department is excited for 2022 and looking forward to a successful golf season. We have some new and exciting things on the horizon and look forward to exceeding your expectations this upcoming summer.

During the winter months, the golf shop will be open daily from 9am to 5pm. As a reminder, the golf simulator is available from 9am to 6pm daily. You can book your times online, or simply call the golf shop at your convenience. The time slots are one hour increments again this year, but you are allowed to book for two consecutive hours if you are looking to play 18 holes with a foursome, or just want the full two hours. Additionally, we will be hosting the "Winter Closest to The Pin Challenge" again this year. We are also going to be conducting some "Beat the Pro" contests over the course of the winter...more details will be coming shortly after the New Year. Our first Closest to the Pin event will be Thursday, January 13th. These fun events will be held on the second and last Thursday of the month between 5pm & 7pm in the 19th Whole simulator room over the course of the winter. They will run through March, so we will have six total events. This is a great way to stay engaged and have some fun with fellow members. Looking forward to seeing you all on January 13th as we kickoff the winter competition.

I wanted to congratulate and celebrate the many amazing accomplishments courtesy of Sheridan High School Athletics this past season. The Girls won the 4A State Championship over Kelly Walsh by 29 shots. They set the new state scoring record of 485. I couldn't be more proud of our girls...most of whom are members here at The Powder Horn. Gabi Wright finished 2nd, Samantha Spielman 3rd, Libby Gardner 6th, Katie Jorgenson 8th, and Izzy Laird 11th. Shelbi Gardner was the alternate. Talk about a team effort! Please congratulate these girls when you see them. Head coach Kaelee Saner and assistant coach Meg Muth led these girls to the State Championship Title, and both received Wyoming Coach of the Year awards for their efforts and leadership. There is a lot to be proud of here as both young ladies are members here at The Powder Horn, as well.

The Sheridan Boys Golf Team took 3rd at State and had solid contributions from members Garrett Spielman, Kaden Bateson, and Connor Bateson. Other members of the team are Alex Sanders, Sean Sanders, and State Medalist Brock Owings. The boys had a great season and made our community proud, as well. The Powder Horn is committed to cultivating junior golf, and what our youth have been able to accomplish is remarkable.

In closing, thank you all for being great members and we look forward to seeing you all in the near future. Wishing you all a Happy and safe New Year.



Staff Updates

Justin Bishop *Golf Course Superintendent*



With this opportunity, I would like to introduce myself and give everyone a little bit of my background. I began working at The Powder Horn in the early 2000's which set a great foundation for my career in the golf course industry. With that foundation, I went on to receive my degree in golf course management from the University of Maryland where I worked in the Mid-Atlantic area for six years at TPC Potomac, Creighton Farms Club and was able to be a part of a US Open at Congressional Golf Club. From there, I worked in the Phoenix area for three years at Desert Mountain Golf Club and Desert Highlands Golf Club. Finally, after working in the Seattle area for two years at Aldarra Golf Club, I was able to move

back to Sheridan with my wife, son, and daughter. I would thank the Scott Family, Jason Busch, and all The Powder Horn members for the opportunity to become the Golf Course Superintendent at The Powder Horn.

The golf course maintenance team appreciates everyone's support this season considering all the record high temperatures and minimal amounts of rainfall. It brought to our attention several items that need to be addressed and they are on our radar to improve upon next season. In closing, Bo, Dan, Trent, Quinn, and myself would like to wish everyone a wonderful Holiday Season!!

Grant Dobbie *Food and Beverage*

First and foremost, I would like to wish everyone and their families a wonderful holiday season and a fantastic new year. When I sit here and think of what to write, I think about how fortunate I am to be sitting in this position and be a part of something as special and proud as The Powder Horn. Having recently moved to Sheridan in May, Megan and I immediately noticed the kind and heartfelt "welcoming spirit" of the area. Whether out walking our dog Tucker or sitting in a local park, we noticed that most everyone we encountered offered a friendly smile and a genuine kind hearted interest in us. It is no exception here at The Powder Horn. Coming on board with the Food and Beverage Team has been a true blessing. I cannot thank you enough for making us feel welcome and a part of "The Powder Horn Family".

With the 2022 season on the horizon, we look forward to making you proud to be a member. We will focus our attention on service and providing the best product to you, your families and guests, all while having a good amount of fun. We will continue to provide you with all the weekly events that you have come to enjoy and mix in a couple other fun things along the way. On behalf of Bob, Debbie, Bruce, Adam, Tim, Layne, Scottie, Eric, Sean, Will, Miles, Ashton, Layla, Amberlee, Madi, Sophia, Lindsey, Miki, Shelly, Shia, Addy, Addison, Aurora, Oaklee, Meg and myself, Thank You and we look forward to an amazing 2022.

From Our Kitchen to Yours

By Chef Bob Bennett

Quick note from the kitchen. The entire culinary staff here at The Powder Horn would like to take this time to thank all of our members for incredible support this last summer season. As the year comes to a close, we are on the brink of having the best revenue year in food and beverage the club has ever had.

For now, we will have a chance to catch our breath a little and the start the process of planning what should be even a bigger and better year with some new and exciting ideas for our members in the upcoming season. Once again, thank you all, and enjoy our wonderful Wyoming winter.

Winter Recipes

Braised Chicken Thighs

Prep: 5 mins Total: 1 hr 10 mins

Ingredients

- +6 chicken thighs (about 2 pounds), trimmed of any excess skin or fat
- +1 tablespoon Creole Seasoning
- +1 teaspoon salt
- +1/2 cup plus 1 tablespoon all-purpose flour
- +2 teaspoons olive oil
- +3 tablespoons unsalted butter
- +2 cups thinly sliced yellow onions
- +1 tablespoon minced garlic
- +6 sprigs fresh thyme, tied in a bundle, or 2 sprigs fresh rosemary
- +1/4 teaspoon freshly ground black pepper
- +3 cups chicken stock or canned, low-sodium chicken broth
- +1/4 cup chopped fresh parsley
- +Steamed white rice, for serving

Directions

- 1) Season the chicken all over with the Essence and 1/2 teaspoon of the salt. Place the 1/2 cup flour in a small bowl, and quickly dredge both sides of each thigh in the flour, shaking to remove any excess. Set aside.
- 2) Heat 1 teaspoon of the olive oil in a 10- to 12-inch saute pan over medium-high heat. Add 2 tablespoons of the butter, and when it has melted, place the chicken, skin side down, in the pan. Brown for 2 minutes on each side. Remove the chicken from the pan and set aside.
- 3) Add the remaining 1 tablespoon butter to the pan, and when it has melted, add the onions, garlic, thyme bundle or rosemary sprigs, remaining 1/2 teaspoon then whisk in the chicken stock and increase the heat to high. Return the chicken, skin side down, to the pan, and bring the stock to a boil. Reduce the heat to medium-low, cover the pan with a heavy, tight-fitting lid, and simmer for 15 minutes.
- 4) Uncover the pan, stir the bottom of the pan to prevent scorching, and turn the chicken skin side up. Cover the pan, and simmer for 20 minutes longer.
- 5) Stir the bottom of the pan a final time, re-cover, and simmer for 20 more minutes.
- 6) Remove the pan from the heat and discard the herb bundle or rosemary sprigs. Transfer the chicken to a serving platter. Add the parsley to the sauce, stir to combine, and then spoon the sauce over the chicken. Serve with steamed white rice.

Guinness Beef Stew With Potatoes

Active: 90 mins Total: 3 hrs 30 mins | Makes 6 servings

Ingredients

- +1 cup homemade chicken stock or low-sodium broth
- +4 packets unflavored powdered gelatin (3 tablespoons plus 1 teaspoon)
- +4 tablespoons vegetable oil, divided
- +3 pounds whole boneless beef chuck roast, cut into 3 steaks
- +Kosher salt and freshly ground black pepper
- +1 1/4 pounds carrots 1/2 pound peeled and split lengthwise, 3/4 pound cut into large dice (about 1 1/2 cup)
- +6 ounces parsnips, half peeled and split lengthwise, half cut into large dice (about 1/2 cup)
- +1 pound yellow onions (about 4 medium), half peeled & split in half through the root, half cut into large dice (about 1 cup)
- +4 medium cloves garlic, lightly crushed
- +1/4 cup espresso or strong brewed coffee
- +1 ounce bittersweet chocolate
- +2 (15-ounce) cans Guinness Draught beer
- +1 bouquet garnis (about 4 sprigs thyme, 3 sprigs parsley, and 1 bay leaf, tied together with kitchen twine)
- +1 tablespoon Asian fish sauce
- +1 tablespoon soy sauce
- +1 tablespoon Worcestershire sauce
- +2 tablespoons all-purpose flour
- +8 ounces small waxy potatoes (about 20), baby Yukon Golds
- +Minced flat-leaf parsley leaves and tender stems, for garnish

Directions

- 1) Preheat oven to 300°F. Pour chicken stock into a medium bowl and sprinkle gelatin evenly all over surface, allowing each packet's worth of gelatin to soak up stock before sprinkling next one on (if the gelatin clumps instead of dissolving evenly, you can use a blender to fix it). Set aside.
- 2) In a large Dutch oven, heat 2 tablespoons oil over medium-high heat until shimmering. Season beef all over with salt and pepper and add to Dutch oven. Cook, turning occasionally, until beef is well browned on 2 sides, about 10 minutes. Transfer beef to a rimmed baking sheet.
- 3) Add split carrots, split parsnip, halved onions, and garlic to Dutch oven and cook, turning occasionally, until lightly browned, about 4 minutes; lower heat if browned bits on bottom of Dutch oven threaten to burn.
- 4) Scrape chicken stock and all gelatin into Dutch oven. Add coffee, chocolate, Guinness, bouquet garnis, fish sauce, soy sauce, and Worcestershire sauce and bring to a simmer, then lower heat to maintain simmer. Meanwhile, cut beef into 2-inch chunks and transfer to a large mixing bowl. Add flour and stir until beef is evenly coated in a floury paste. Add beef and any accumulated juices to Dutch oven. Transfer to oven, cover with lid partially open, and cook for 1 hour, stirring every 30 minutes. Add potatoes and continue to cook until beef is starting to become tender, about 30 minutes longer.
- 5) Meanwhile, in a large skillet, heat remaining 2 tablespoons oil. Add diced carrot, parsnip, and onion and cook, stirring occasionally, until lightly browned, about 5 minutes. Set aside.
- 6) Remove stew from oven. Using tongs, fish out and discard large pieces of carrot, parsnip, and onion. Discard bouquet garnis. Using a ladle, skim off and discard accumulated fat on surface. Add reserved sautéed diced vegetables to stew, return to oven, and cover with lid slightly cracked. Continue to cook until beef and potatoes are tender, about 45 minutes longer, removing lid for last 25 minutes.
- 7) Remove stew from oven. If serving right away, skim off any additional fat from surface. Season with salt and pepper, if needed. Allow to cool slightly before serving, then serve topped with parsley. If making ahead, cool down stew, then chill in refrigerator; remove solid fat cap from surface once fully chilled. Reheat stew on the stovetop or in a low oven.

Brunch with Santa



Real Estate News

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

Merry Christmas!! Powder Horn Realty, Inc. is celebrating another record year here at The Powder Horn. We were not sure if the strong sales activity of 2020 would continue, and INDEED, it did. The overall sales volume at the Powder Horn was at an all-time high in 2021 with 60 homesites and 33 homes SOLD! The pace of homes under construction is also breaking records with Design Review overseeing 30 new home starts since January. Powder Horn Realty is very happy and thankful to be introducing many of the wonderful new buyers and members to The Powder Horn and Sheridan!



We are excited to announce that all 14 Creekside Cabins went under contract in 2021 and that neighborhood is SOLD OUT. Also, only 4 of the 12 BB lots on Wishbone Way are still available since July. In addition, we are currently taking reservations for lots in the South Fork area, located at the end of Dornoch Drive by Bird Farm Road. We hope to get final approval any day but have already received reservations on 3 of the 16 lots in that area. The Powder Horn Estates project is moving through the county approval process and is expected to introduce another 60 to 75 estate lots for sale in phases over the next few years.



All of this activity is very gratifying, exciting and - in fact - a little mind blowing. What is much easier to comprehend is how exciting and grateful we are that so many wonderful folks decided to choose The Powder Horn, choose Sheridan, and choose Wyoming as their new home. All indications are that they want what our community has - a vibrant downtown with wide variety of shops and restaurants, the Big Horn Mountains for outdoor activities - hiking trails, fishing, hunting, skiing, snowmobiling; and an amazing array of events, arts, activities and facilities such as the WYO Rodeo, Polo, Don King Days, WYO Theater, M&M Ice

Center, Brinton Museum, and so much more! Our newcomers are looking for ways to enhance, not change, the things that make Wyoming so very special. We are lucky to have new friends that feel like family and family that feel like friends.

Powder Horn Realty is delighted to roll out the green carpet to all visitors. Referrals continue to be our best source of business. Let us know how we can offer your friends and family a special invitation to visit as our guests. Please stop by our office for a visit and get up-to-date real estate information. We're open, our coffee is hot, and the chocolate is plentiful! Cheers to a happy and blessed 2022!



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Happy New Year from
The Powder Horn