



# The Powder Horn

*Summer 2022*

## *Bryson Hotchkiss, General Manager*

Dear Members,

First off, I would like to thank all of you for the warm welcome to the club since my arrival in May. All of you have made The Powder Horn feel like home to me. It has been great meeting and getting to know so many of you thus far in my short tenure here. If there is anything I can ever do or if you need anything, please don't hesitate to send me an email, call or stop in my office and let me know how I can help.

I want to welcome all of our new members to the club, I hope all of your experiences have been great so far. Sarah has been busy this year again signing up new members. We have had tremendous growth the last couple of years and that hasn't stopped this year. With that being said, the expansion of the club is still in the works and we look forward to all of that happening in the near future, as I know all of you are excited for that as well!

We have had a busy season in all aspects at the club so far after a little bit of a slow and rainy start to the 2022 golf season. The staff here at the club has been working hard all season to make you and your guest's experience as great as it can be. We have had very successful events in the food and beverage department as well as the golf department. Our events are not stopping anytime soon, so please check the club calendar to make sure you know what fun and exciting events are coming up this fall.

I look forward to the rest of the golf season, as we are not done yet and I hope all of you do as well. The F&B team have some great events coming up as well. I hope to continue to see all of you around the club this fall.

Thanks,

Bryson Hotchkiss





# News from the Pro Shop

By Tucker Coumbe *Director of Golf*

It has been a wonderful summer golf season up to this point. We thank you for your participation and support of the Club. As our golfing membership continues to grow, we ask that we take extra care of the golf course in replacing divots, repairing ball marks on the green, and just general care of the golf course. It's a collective movement, and we appreciate your efforts as we try and provide the best golfing conditions for our members and guests moving forward. We have such a beautiful golf course and it's very important that we all do our part in ensuring that everyone experiences The Powder Horn in premier shape.

We had our most successful Member/Guest, "The Wrangler", to date. We are looking to continue our positive momentum and provide the best Member/Guest in the state...if not the entire country. Thank you all for your participation...that is not an event that you want to miss in the future. We continue to have strong league play and member events. My office door is always open if any of you would like to discuss or provide any ideas to enhance our golf curriculum. We are here for the membership and want to provide the best experiences possible.

The golf staff is as strong as ever. Head Golf Professional John Kienast is doing a phenomenal job in his second year in his position, and First Assistant Nestor Porter is consistently delivering on a daily basis. The new additions of Jack Bietz and Jonny Bongiorno have been a breath of fresh air and they are committed to leading the Club into the future with the rest of the Professional Golf Staff. We are very blessed to have the talent and caliber of staff we do here...the sky is the limit and we are all here to assist and exceed expectations.

Thank you all for your continued support of The Powder Horn Golf Club. The staff is poised and ready to close out the summer season successfully. Thank you all for being such fantastic ambassadors for our wonderful Club. Look forward to seeing you all in the near future.



## The Powder Horn Pro Instructors

**Golf Instructors**  
307-672-5323

**Tucker Coumbe**  
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**John Kienast**  
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**Nestor Porter**  
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# Membership News

By Sarah Langley *Membership Director*

It has been a busy season and beautiful summer thus far, we are so thankful for the spring rain that kept the course so green. A big thanks to Justin Bishop and his staff working tirelessly to ensure the best course conditions around. The compliments I receive most frequently at the Club are: "You must have a great Superintendent!" and "the food is amazing!". I feel blessed to have such talented colleagues here at The Powder Horn.

Junior summer camp programs were a huge success this year with record number of participation in Jr. Golf Camp and Kid's Camp. It is so great to see and hear the positive feedback from the families of children attending. Thank you to Huntley, Tucker and Hylan for their planning and dedication to providing a fun, safe and educational environment at Kid's Camp.

There have been many young families that have joined over the last couple years, and it has been great to see them raise families in a place like The Powder Horn. We have over 500 members now, and the Club will likely be on a wait list by next summer. Our social membership will cap first, with less than 10 social memberships left. We hope to see you all at the Member Appreciation Party in the fall!

In closing, please join me in welcoming our new members and, as always, thank you to all members and your support of the Club.

## *Joke of the Day*

Fairway: An unfamiliar tract of closely mowed grass running from the tee to the green. Your ball is usually found immediately to the left or right of it.

## Welcoming our new members!

Jessica & Neil Trentacosti  
Shelly & Steve Crow  
Jenny & Brock Boedecker  
Martha & J. Kent Sweezey  
Sandy Bard  
Jamie Gorsich  
Phillip Windle & Lisa Gilbertson  
Jordan Ausman & Christopher Roberts  
Bri & Justin Andreen  
Kayla Burbach & Kyle Harris  
Kayla & Hank Tanner  
Kendrick & Adam Michelen  
Brad & Kim Thomas  
Sharon & Ken Schramm  
Jennifer & Nathan Cox  
Alicia & Jeremy Kisling  
Blake Leino & Dory Doud  
Lisa & Don Roberts  
Amber Averill & Jeff Leonnig  
Jessica & John Harrison  
Molly & Andre Stamenkovic  
Shauna & Cruz Hernanadez  
Janet & Tom Schroeder  
Partick & Kyra Morrow  
Tasha & Garrett Dotson  
Lacey & Dan Goodwin  
Kelly & John Bridges  
Meredith & Steve Groshart  
Jennifer & Scott Striegel  
Donna & Karl Hasslinger  
Brigette & Eric Ness  
Scott Shaw  
Laurie Hoyt  
Ashley & David VanSickle

# UPCOMING MEMBER EVENTS

## **Glow Golf Event:**

*Friday, September 10*

Dinner will start at 6:45pm and Glow Golf will follow at 7:45pm. There will be a glow putt putt course on the putting green, as well.



## **Member/Member Tournament:**

*Saturday & Sunday, September 17 & 18*

The best take on the best in our Member/Member tournament in September. See you on the course!



## **Tuesday Tasters' Club:**

*Tuesday, September 20*

Tuesday Tasters' returns in September with a variety of complimentary wines to try. Join us in the Clubhouse at 6pm!

## **Oktoberfest Golf Tournament:**

*Saturday, September 24*

Our annual Oktoberfest Tourney is the last week of September. Join us for 18 holes of golf, and a brat and beer lunch!





# Tennis at The Powder Horn

By Huntley McNab *Director of Tennis*

Looking back to this same time last year, middle of the summer season, an increase in the number of persons moving around within the Powder Horn is evident. An increase in new memberships adding onto the existing members, returning regular summer visitors, plus an increase in new summer visitors, the property is abuzz with people and activities which is great.

The tennis and pickleball courts are also seeing a tremendous increase in usages. Activities like the cardio tennis clinics have seen a large increase in numbers (15 participants) which is a clinic high. The Friday 7:30-9am drills clinic numbers are also high. The Thursday evenings 6-8pm Drop-in-Tennis is providing some fun, awesome tennis. We also had two sessions of our popular Kids Summer Camp which also had its highest numbers in participation this year. Plus the regular individual court time usage has increased which is why we ask that reservations are made for reserving the courts for both tennis and pickleball. The introduction of our website and new APP makes reserving court times and other activities around the property very easy.

This year has also already shown to be a summer with high temperature, so please do not forget your sun protection. Have a super second half of your summer and continue enjoying what the Powder Horn has to offer!



# From Our Kitchen to Yours

By Grant Dobbie *Food & Beverage Director*

As I write this for the summer newsletter, I think, "Where has the summer gone, already?" The warm temperatures and longer days are still in the windshield so we look forward to having our members enjoy these summer nights on the patio with great food and a cold beverage. We have added some wonderful new faces to the Powder Horn Food and Beverage Team so please extend a warm welcome when you meet them. We are excited to end the summer on a great note and continue into the fall. Please continue to think of your Club first when making your dining plans. One of the easiest ways you can help us provide you the best possible food and service is by calling ahead and making reservations! From all of us here at the Powder Horn and specifically, Food and Beverage, I would personally like to Thank You for all your patience and continued support.

*Recipes Courtesy  
of Chef  
Robert Bennett*

## *Pan Roasted Chicken with Grapes*

**Serves 4**

### Ingredients

- 1 tablespoon olive oil
- 1 garlic clove, smashed
- 4 chicken thighs, skin-on, bone-in
- salt and pepper to taste
- 3 fat shallots, sliced lengthwise
- 1 tablespoon balsamic vinegar (sherry vinegar, or apple cider vinegar, or any flavorful complementary vinegar)
- 1 lb seedless grapes (red), divided into small clusters
- 1 tablespoon chopped rosemary

### Recipe Preparation

Heat oil in an oven-proof skillet over medium high heat. Add smashed garlic clove and swirl, to season the oil. Season the skin side of the chicken generously, with salt and pepper, and place skin side down in hot skillet. Season the other side of chicken with salt and pepper, and remove the garlic. Sear skin side until golden and crispy, 6-7 minutes, turning heat to medium. Flip. Place the shallots between the chicken and drizzle with the vinegar. Top with the grape clusters, nestling between and around the chicken. Sprinkle with rosemary and place in the oven for 20 minutes or until internal temp reaches 170F.

When chicken seems done, place skillet back the stove and bring it to a quick simmer (just to make sure juices are cooked.) Spoon the whipped sweet potatoes onto plates, top with crispy chicken and divide shallots and grapes among the plates. Spoon some flavorful pan sauce over everything.

## *Creamy Mushroom Soup*

**Serves 4**

### Ingredients

- 4 tablespoons olive oil, butter or vegan butter
- one large onion, diced (or two fat shallots)
- 4 garlic cloves, rough chopped (2-4 more for garnish, sliced)
- 1 lb cremini mushrooms, sliced (or use mushrooms of your choice)
- 1/2 teaspoon salt
- 1 tablespoon fresh rosemary, chopped (or thyme)
- 1/4 cup sherry cooking wine (not vinegar) or marsala wine or red wine
- 5 tablespoons flour (or GF flour)
- 3 cups hot veggie stock, chicken stock or beef broth (or use water with bullion cubes) see notes.
- 1/2 cup to 1 cup sour cream (3/4 cup seems just right) or use vegan sour cream, cashew cream (or use heavy cream)
- pepper to taste

### Recipe Preparation

1: Heat oil or butter in a large, heavy-bottom pot or dutch oven. Add onion and saute over medium-high heat, 3-4 minutes, stirring constantly until golden and fragrant. Lower heat to medium, add garlic, saute 2 minutes.

2: Add the sliced mushrooms, salt and rosemary. Saute 10-12 minutes, stirring occasionally, taking your time here, allowing mushrooms to release all their liquid. Add the cooking sherry (do not mistake this for sherry vinegar). Turn the heat up, and cook this completely off, stirring until most or all of the liquid in the pan has cooked off about 3-4 minutes, and mushrooms glisten. Optional: Set aside 1/4 cup mushrooms for garnish.

3: Turn the heat back down to medium, sprinkle the flour over top, stir constantly, toasting it for 1-2 minutes. Add one cup of hot stock and stir it in WELL, getting all those browned bits (in corners and bottom) mixed in. (A wood spoon works well here.) Add the second cup of stock, stirring well to combine, then add the third cup of stock and bring it to a gentle simmer, whisking. It will thicken.

4: Stir in the sour cream until fully incorporated.

5: Season with pepper and taste for salt.

6: If you would like a thinner soup, add a little more broth, readjusting the salt.

7: To Serve: Ladle in bowls and top with a few slices of mushrooms and garlic chips and a drizzle of truffle oil. Serve with crusty bread.



# Real Estate News

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

Greetings from the Powder Horn Realty Team!

To say that this year has been super busy would be an understatement! However, we are not complaining as the activity has allowed us to meet and welcome several wonderful new neighbors to our community. To date in 2022, 50 homesites and 14 homes have sold or gone under contract at The Powder Horn. This brings our total number of sold homesites to just under 650 and total houses built in the community to nearly 357 completed homes and about 35 homes under construction. There are currently 10 homes going through the initial Design Review process.

From our perspective at Powder Horn Realty, there is no sign of slowing down on the horizon. It truly makes our day whenever a new client walks into the Realty office and announces that they have found just what they were seeking. The combination of Wyoming, Sheridan, The Big Horn Mountains and the Powder Horn makes for an attractive place for re-locators and second home shoppers to call HOME!

We continue to develop strong partnerships with our great local contractors and love to see the gorgeous custom homes they have built to suit each buyer.

Our on-site vacation rental properties have seen a flood of renters from around the world this summer! It has been so nice to meet these visitors and hear their stories – and possibly see them again as permanent residents if they find their home here.

The home sites on the South Fork and Powder Horn Estates subdivisions have been hot commodities! With many of them over a half-acre, they offer some elbow room – while showcasing the unbeatable views and amenities of The Powder Horn. There are currently 9 lots left in the South Fork subdivision and 18 lots unclaimed in the Powder Horn Estates. If you know of someone wanting to build their dream home at The Powder Horn, tell them to hurry and check out these amazing new lots!

Stop by anytime. We love to see you and would be happy to show you the exciting, new offerings at Powder Horn Realty.



*Anne, Kayla, Abby, Judy, Sandy, Karen, Sam  
(Taylor Not Pictured)*



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*Happy Summer from*  
**The Powder Horn**