

The Powder Horn

Winter 2022



News from the General Manager *Bryson Hotchkiss*

First off, I want to say thank you to all of the members and your guests for making 2022 another successful year here at The Powder Horn. The staff and the Scott Family appreciate all you do for us and for each other in making The Powder Horn a great place to be a member and a place to call home. Our success wouldn't be possible without all of you and the love you have for The Powder Horn.

On the topic of our club expansion/remodel, the two new yurts that will expand our workout facility, should be up and ready for use this coming spring. Right now, we have about 750sq. ft. workout space and with the expansion of the yurts, we are looking at right around 2200 sq.ft. of workout space. We are very excited about the upgrade to that part of the club and we think you will be excited also. We will have all new equipment in the new yurts as well as in the existing building. As far as the new golf shop goes, we are looking at that starting next fall and would be completed and ready for the start of the 2024 golf season.

We are in the process of hiring a new golf professional to run the golf operation. Our plan would be to have whoever he or she would be, to start sometime early this coming spring. The club is going through a thorough search for the next golf professional to lead the club into the future.

With the end of 2022 coming to a close, we will continue to do everything we can to make the club as successful as we can. The staff, Scott Family and I all wish you a very blessed and happy holiday season. If you are traveling over the holiday season, please travel safe and enjoy the company of your loved ones.

Respectfully,

Bryson Hotchkiss

Membership News

By Sarah Langley *Membership Director*



This year has been another tremendous year for the Club and we have made strides in the right direction with membership growth, revenue growth, improvements to the Club's facilities and a feeling of connection amongst the members. From a membership standpoint, we are right on budget as we close out the year. This year we had a net loss of 18 members through the off-season months. With membership at over 500 members, I estimated approximately 3.5% attrition, well below the industry average of 10%. I can only assume that this is because of our facilities and our culture here at the Club.

We are no longer selling the Social Clubhouse membership and our Social Recreation membership is on a wait list for

non-residents of The Powder Horn. We still have plenty of golf memberships left and hope to grow this category in 2023.

With Christmas just around the corner, we hope all of you have had a chance to spend some time at the Club with family and friends. We certainly were happy to be able to share some of the Holiday spirit with all of you who attended the Santa Brunch and Cookie Exchange this month. For those of you who would like the link to the photos from Santa Brunch, please visit the private side of our website or reach out to me directly at sarah@thepowderhorn.com.

The Powder Horn Clubhouse will be closed December 24th thru January 1st, reopening on Monday, January 2nd. This gives us a chance to do some deep cleaning and get prepared for the new year. The fitness center will still be open from 4am-11pm daily while the Clubhouse is closed.

In closing, I would like to wish all of you and your families a joyous and safe Holiday Season. Thank you for your continued support of The Powder Horn and for promoting the Club to your friends, family, neighbors and coworkers.

Merry Christmas and Happy New Year!

Welcoming our new members!

Colby & Trent Butler
Misty & Jacob Bragg
Beth & Jeff Holsinger
Susan Long
Sammy Jay & Warren Ayala
Shane A. Miller
Maureen & Myron Ramage
Pete & Lucy Widener
Louisa Crosby & Troy Moore
Patricia & Michael Lavin
Brittney & Tyler Thomas
Charlie & Dianne Putman
Holly & Michael Song
Craig & JoAnna Steinmetz
Shelby & Mark Hamrick
Jacquie & Bart Serres
Vicky & Michael Kmetz
Karen & Ron McDowell
Jeff Asay

News from the Pro Shop

By Jon Bongiorno & Jack Bietz *Assistant Golf Professionals*

Greetings from the Golf Department,

As most of you are aware, we've had some changes in the golf department over the last few months and while change can be difficult we are excited to wrap up 2022 and looking forward to serving you all in 2023.

If there is anything at all we can do for you over the winter months, please don't hesitate to call or swing by. The golf shop will be open 7 days a week from 9am to 5pm throughout the winter months.

As a reminder, the golf simulator is available from 8am to 7pm daily. You can book your times online at any time. We are currently working on improving the experience with the simulator and will have an expanded closet to the pin format up and running shortly after the start of the New Year. More information will be out as soon as everything is finalized.

We look forward to seeing you all in the near future and hope you have a Merry Christmas and Happy Holidays!



Justin Bishop *Golf Course Superintendent*



The 2022 season is in the books with myself being The Golf Course Superintendent and I would like to thank everyone for giving me the opportunity to be a part of The Powder Horn family. This season we were able to minimize the amount of wet areas that have appeared on the golf course in the past and will continue to address the issue with proper hand watering techniques. Going forward, the team will continue to re-level tees in the spring and root prune areas on the golf course where the roots are affecting play. Also, the team will be concentrating more on bunker edges and bunker playability. Our department's overall goals for 2023 are to

keep the positive momentum from the 2022 season going and continue to make improvements during the 2023 golf season.

In closing, it was great seeing so many new and familiar faces enjoying the game of golf this summer. We are thankful for your support of the club and can't wait to provide an even better product next year! Bo, Dan, Rich and myself would like to wish everyone a wonderful Holiday Season.

Food and Beverage

Grant Dobbie *Food and Beverage Director*

First and foremost, I would like to wish everyone and their families a wonderful holiday season and a fantastic new year. With the 2023 season on the horizon, we look forward to making you proud to be a member.

I would like to thank all of our Members for a successful 2022. We will continue to 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 have seen a tremendous increase in membership this year and wanted to remind you that reservations for dining are strongly recommended. We thank you for your patience and understanding of this and look to provide you with the best possible experience here at The Powder Horn. Thank you and we look forward to an amazing 2023.

Grille Hours

Observing Winter Hours

LUNCH SERVED:
Wednesday through
Saturday

11am-4pm

DINNER SERVED:
Tuesday through
Saturday

5pm-8pm

Brittny Ross *Assistant Food and Beverage Manager*

Season's Greetings All! I hope this message finds you to be jolly and merry! My name is Brittny Ross and I joined The Powder Horn management team this August as the Assistant Food & Beverage Manager. I am sure you may be wondering about who I am so I will share some tidbits about my life with you. I was born in Sheridan, WY, but spent years moving around as a child as my father was in the U.S. Army. We spent time living in Alaska, Colorado, and Louisiana. Most of my school years were spent in Sheridan and I graduated from Sheridan High School in 2011. After high school, I spent some time moving around the country to locations such as New Orleans, LA, Sacramento, CA, and Colorado Springs, CO. However, I always made my way back home. I like to stay true to my roots as they say. I am blessed to be the eldest sibling to four sisters and a brother. Family is a very important value to me and when I am not working I enjoy spending time with my brother, sister, and niece who live in Sheridan. Prior to my employment here, I was most recently working as the Bar Manager at Mydland Market. Over the years, I have worked as a bartender in different bars and restaurants and in the healthcare field being a caregiver doing home healthcare and I even worked as a Nursing Assistant at Sheridan VA Medical Center. In other news, I came to The Powder Horn for a career transition and I hope to meet all of your expectations while I am here. I look forward to meeting you all and I hope you all have a wonderful holiday season!





From Our Kitchen to Yours



By Chef Bob Bennett

Just a quick note to our members from the kitchen: It is hard to believe that this coming February I will have been here for six years. I would like to take the opportunity to thank the membership, the ownership and the wonderful staff we have here at The Powder Horn.

I can tell you from experience that not all private club environments have the feeling that we have here, almost a family, we all are truly blessed to do what we do and live in Sheridan.

So, looking forward to a new season coming, our veteran core kitchen staff Adam, Scott, Shawn, Will, Tim and Layne are now planning for another busy season and hopefully meet and exceed expectations. So, once again, thanks to all who have made the last six years so great.



Yorkshire Pudding

Prep: 10 min Cook: 20 min Total Time: 30 min

Yield: 6 servings

Ingredients

3/4 cup all-purpose flour

1/2 teaspoon salt

3 eggs

3/4 cup milk

1/2 cup pan drippings from roast prime rib of beef

Directions

Sift together the flour and salt in a bowl. In another bowl, beat together the eggs and milk until light and foamy. Stir in the dry ingredients just until incorporated. Pour the drippings into a 9-inch pie pan, cast iron skillet, or square baking dish. Put the pan in oven and get the drippings smoking hot. Carefully take the pan out of the oven and pour in the batter. Put the pan back in oven and cook until puffed and dry, 15 to 20 minutes.

Eggnog

Prep: 15 min Total: 15 min

Yield: 6 to 7 cups

Ingredients

4 egg yolks

1/3 cup sugar, plus 1 tablespoon

1 pint whole milk

1 cup heavy cream

3 ounces bourbon

1 teaspoon freshly grated nutmeg

4 egg whites

Directions

In the bowl of a stand mixer, beat the egg yolks until they lighten in color. Gradually add the 1/3 cup sugar and continue to beat until it is completely dissolved. Add the milk, cream, bourbon and nutmeg and stir to combine.

Place the egg whites in the bowl of a stand mixer and beat to soft peaks. With the mixer still running gradually add the 1 tablespoon of sugar and beat until stiff peaks form.

Whisk the egg whites into the mixture. Chill and serve.

Cook's Note: For cooked eggnog, follow procedure below.

In the bowl of a stand mixer, beat the egg yolks until they lighten in color. Gradually add the 1/3 cup sugar and continue to beat until it is completely dissolved. Set aside.

In a medium saucepan, over high heat, combine the milk, heavy cream and nutmeg and bring just to a boil, stirring occasionally. Remove from the heat and gradually temper the hot mixture into the egg and sugar mixture. Then return everything to the pot and cook until the mixture reaches 160 degrees

F. Remove from the heat, stir in the bourbon, pour into a medium mixing bowl, and set in the refrigerator to chill.

In a medium mixing bowl, beat the egg whites to soft peaks. With the mixer running gradually add the 1 tablespoon of sugar and beat until stiff peaks form. Whisk the egg whites into the chilled mixture.

Consumption of raw or undercooked eggs, shellfish and meat may increase the risk of foodborne illness.



Here are some of our most recent events!



Paint Post



Cookie Exchange



Brunch with Santa



Real Estate News

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

A winter wonderland is waiting for Santa to arrive at The Powder Horn! All of us at Powder Horn Realty wish you a Merry Christmas and a joyous and prosperous New Year!

We have much to be thankful for at The Powder Horn! Another banner year of real estate and membership sales is on record, and new home building remains strong. More than 50 lots and 20 homes sold in 2022. The demand for property in Sheridan County is keeping pace and we expect 2023 to be another great year.

Additionally, we are thankful that so many wonderful people have chosen to settle in The Powder Horn and thankful to be introducing many new buyers and members to Sheridan and The Powder Horn through your buying experience. It's been an absolute pleasure for our Team to meet and become friends with you who are new to our area.

Our new development in the Estates, Phase 1 is nearing completion, bringing 30 homesites with gorgeous views to the market. We are writing contracts and look forward to touring this beautiful area with interested buyers this spring and summer.



Our Holiday Dinner with the entire Team!



Living, working and playing in such a beautiful community is a blessing and Powder Horn Realty is delighted to roll out the green carpet to future visitors. Many thanks to all of you who have referred your friends and family to us as your referrals continue to be our best source of business.

Please stop by our office anytime for an update. We are open, our coffee is hot, and the chocolate bowl is full! Be on the lookout during the Holiday Week for our 2023 Powder Horn Realty calendar full of beautiful photos to enjoy through the New Year! CHEERS!!



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Happy Holidays from
The Powder Horn

Photo by: Kim Lassiter, Ballard's Fine Art