



# The Powder Horn

From Bryson Hotchkiss  
*The Powder Horn General Manager*

*Spring 2023*

Dear Members,

As I sit here looking out my window, you and I are probably having the same thought...when is this snow going to melt, so we can play some golf?!?! Once we get some warm weather, we will do everything we can do to get the membership out onto the golf course. The maintenance team has started to snowblow off the greens this week, in hope to get that process done as fast as possible. With all of the moisture we have had, it will surely be pretty wet out on the course when we open up, so please bear with us when the warm weather gets here, as we will do everything we can to get all of you onto the golf course as soon as we can. It has been a colder and longer winter here in Wyoming than normal and know all of you are itching to get on the golf course! The staff and I are ready to start to see all of you back here at the club on a regular basis. The full calendar of events is up on the website, with a bunch of great events for the membership to partake in again. There are plenty of events for everyone, whether you are a tennis player, golfer, fitness enthusiast, swimmer or just like to enjoy our great food here, we will have something for all of you!

As some of you make your way back to the club from maybe spending some time in the warm weather all winter long, you will see some new faces helping you out with whatever your needs are at the club. I believe we have great staff here and are on a good path to have a very good year in all areas and aspects of the club. If there is ever anything we can help you out with or make your time here at the club more enjoyable, please don't hesitate to reach out to any of the managers. I hope all of you had a great winter and I look forward to seeing all of you again here at the club sooner than later.

Respectfully,  
Bryson Hotchkiss



# Membership News

By Sarah Langley *Membership Director*

Spring is finally here and we could not be more excited. I have a feeling that we are going to be blessed with great weather this season. With that, we anticipate all the Club's facilities will be going full throttle shortly and hope you are able to take advantage of the wonderful amenities and events we have planned this year.

Due to weather, our annual "Dog Jog" has been rescheduled for Saturday, April 15th at 10am. This year, volunteers and staff from the local Dog & Cat Shelter will be joining us and even bringing some of the dogs that are available for adoption. Dogs on a leash are encouraged to join. You can register at the Clubhouse on Saturday, April 15th with a donation to the Dog & Cat Shelter. Additionally, we have added a couple more Paint & Sip events to the calendar this year, as they have been well attended lately. Keep an eye on the weekly ebulletin sent every Tuesday for details on upcoming events. Our Member Mixer that is usually held Memorial Day weekend will be held on June 30th this year. There is no cost for this event and is a great way to celebrate summer and mingle with your fellow members.

We are off to another successful year in membership with 10 new members so far, which brings our active total membership up to 504! We have come a long way since I joined The Powder Horn family in 2018, and I feel honored to have welcomed so many of you to the Club.

Thank you all for the love and loyalty you have shown the club over the years. It is because of you that the Club is where it's at today!

## *Golf Jokes*

What should NASA do if it wants to explore water on Mars?  
Send a golfer there to hit a golf ball.

Real golfers don't miss putts, they get robbed.

Golfer: I think I'll go drown myself in that lake.

Caddie: I don't think you'll keep your head down long enough.

Golfer: I would move heaven and earth to get a birdie today.

Caddie: Try heaven. You've already moved most of the earth today.

## Welcoming our new members!

Adam Connely & Chyna Raulston

Lisa & Michael Walker

Anjie & Steven Hoppe

Bill Gumma & Jessica Keneally

Janice & Phillip Kissel

Mollie & Jace Holman

Hannah & Chris Medved

Mary & Patrick Schilling

Kati & Dylan Crouse

Kayla Graves

# From Our Kitchen to Yours

## Riggin Smith *Food & Beverage Director*

I would like to start off by giving a BIG THANK YOU to everyone being so welcoming and making me feel right at home from day one. That was one of the biggest reasons I decided to move back home was for how the Wyoming community treats each other and very excited for the upcoming golf season. With some luck the course will be thawed soon and the season underway. We in the Food and Beverage side are gearing up and will be prepared for all the amazing activities we have throughout.

We have a brand new cocktail list were I wanted to bring some tradition golf drinks in, along with some twists on some classics that are fresh and exciting. My personal favorite would have to be the Transfusion where we freeze grape juice into ice cubes and you have the choice of vodka or gin paired with ginger and lemon juice that is sure to impress. Once the course is open, our hours will extend to being open for lunch seven days a week with lunch and dinner will be Tuesday – Saturday where we will be open for an extra hour in the bar. The Wyoming Liquor Division is making changes to their online portal, so any special orders you may have need to be in before the end of May. It will be down until the end of August so wanting to make sure everyone has the opportunity to get their desired spirits.

Our new Restaurant Manager, Kurtis Jones has recently joined the team and brings a lot of experience along with a passion for the Food and Beverage side and I feel very lucky to have him part of the team. We are again, very excited for the season to get going and I can't wait to continue this journey together.

I look forward to seeing you all.

Cheers!

## *Recipes Courtesy of Chef Robert Bennett*

### Roasted Artichoke Salad

#### Ingredients (Serves 2)

for the artichokes:

- about 6 baby artichokes
- 2 small lemons
- 3 tablespoons extra-virgin olive oil
- Sea salt and fresh black pepper

spinach pea & mint pesto:

- ¼ cup pine nuts
- 1 garlic clove
- ¼ cup peas, thawed
- Juice of most of 1 small lemon
- ½ teaspoon Dijon mustard
- 1½ cups packed spinach
- ¼ cup mint
- 1 tablespoon extra-virgin olive oil
- Sea salt and fresh black pepper

for the salad:

- 1½ cups cooked farro (tip: cook farro in advance)
- 1 cup chickpeas, drained and rinsed
- A few handfuls of baby salad greens and/or sprouts
- ¼ cup crumbled feta cheese
- Roasted artichoke hearts
- Generous dollops of pesto
- Sea salt and fresh black pepper

#### Recipe Preparation

1. Preheat your oven to 475 degrees. Trim your artichokes. Place artichoke hearts in a bowl of water with sliced lemons (so they don't brown), until you get them into the oven. Brush a small baking dish with 1 tablespoon olive oil. Remove artichokes and lemons from the water, shaking off excess water. Toss artichokes with remaining 2 tablespoons olive oil, salt and pepper. Arrange them, cut side down, along with the sliced lemons, in the baking dish. Roast for 25-30 minutes or until tender. Set aside.
2. While your artichokes roast, make the pesto. Combine pine nuts and garlic in a small food processor. Pulse, then add peas, lemon juice and dijon mustard, spinach and mint. Blend until combined. Add olive oil and blend until smooth.
3. Assemble the salad with cooked farro, chickpeas, salad greens, feta cheese, and sliced artichoke hearts. Toss with a big squeeze of juice from your roasted lemons and season well with salt and pepper. Add a few dollops of pesto and serve remaining pesto on the side.

### Grilled Asparagus Salad with Lemon & Feta

#### Ingredients (Serves 4-6)

- 2 pounds very thick asparagus, about 24 spears, ends trimmed
- 3 tablespoons extra virgin olive oil, divided
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- Zest of 1 lemon
- 1 tablespoon freshly squeezed lemon juice, from one lemon
- 3 oz feta cheese, crumbled (about ¾ cup)

#### Recipe Preparation

1. Preheat the grill to high.
2. Place the asparagus spears on a foil-lined baking sheet for easy clean-up. Directly on the prepared baking sheet, toss the asparagus with 2 tablespoons of the oil, the salt and the pepper.
3. Place the asparagus spears on the grill, making sure they are perpendicular to grates so they don't fall through. Set the baking sheet near the grill (you'll need it for the cooked asparagus). Cover and cook the asparagus for 3 to 4 minutes, until nicely browned on one side and still crisp - do not overcook. Remove the asparagus from the grill and place back on the foil-lined baking dish. Let the asparagus cool.
4. Transfer the spears to cutting board and cut on the bias into bite-sized pieces. Place the cut asparagus in a mixing bowl. Add the remaining tablespoon olive oil, lemon zest and lemon juice; toss well. Add the feta and toss gently. Taste and adjust seasoning with more salt, pepper and lemon juice (I usually add up to ¼ teaspoon more salt). Transfer to a serving platter.

# News from the Pro Shop

## Greg Slosson *Head Golf Professional*

Greetings from The Powder Horn golf shop! Well, Bryson keeps promising me that there is an actual golf course out there under all that snow... and it looks like we may be seeing some grass soon with some warmer temperatures.

I know you all must be super excited for that snow to thaw and get back on the golf course! I want to extend a big THANK YOU to all the members that have been so very welcoming on my arrival here in Sheridan!

I know you all are tired of the snow by now, but my kids are absolutely loving it!!

My name is Greg Slosson, and I am your new Head Golf Professional, and couldn't be more fired up. My family and I have arrived from Austin, and are getting settled in nicely. It will be a great year, I know it! Jack Bietz and Jonny Bongiorno have done a fantastic job in the golf shop over the winter months. Please come see all our new product that has arrived for spring. We have Johnnie-O', Under Armour, Sun Mountain, Adidas, Puma, G4, Titleist, Callaway and Taylor Made products and much more!

I am looking forward to building a very strong golf team here at The Powder Horn, excelling in customer service, and top golf instruction for all ages and a competitive tournament season for everyone. If you are looking to improve your game, I look forward to assisting in our indoor simulator, or even better on the driving range and/or on course.

I can't wait to meet you all, and get the golf season started, please stop by the shop and introduce yourself. Let's make this year, one to remember and play lots of golf!!

# News from Your Grounds and Maintenance Crews

## Justin Bishop *Golf Course Superintendent*

Hello from the Grounds and Maintenance Crew. This winter has been a long one to say the least. We are already into April and Mother Nature still thinks its January.

We have been under snow cover since early November with unseasonal low temperatures and high snow accumulation. Our team has been taking steps to mitigate the snow accumulation by clearing snow off greens and cart paths.

Not to sound like a "glass is half empty guy", but once the temperature's warm up and the snow begins to melt we will be dealing with extremely wet playing conditions and possible flooding. Please be patient with a timeline on when we can open the course for play. Our priority is to do everything we can to open as soon as possible that allows for proper play and preventing damage to the golf course.



# RACQUET SPORTS

## Huntley McNab *Director of Tennis*

In early March, as I sat here writing this Spring Newsletter, I'm looking outside and cannot help but think to myself, wow, are we going to have snow all the way to August? This winter was quite different from past winters with lots of snow and cold temperatures. I always look forward to my spring and summer season at the Powder Horn. The whole tennis and pickleball atmosphere, the staff, and more than ever, the members, residents and the yearly summer guests make the season enjoyable. I look forward to watching as they pass by the tennis courts. There is always a wave, a smile and if I am not too busy, a stop to visit. This is what makes Powder Horn community home.

Having closed out the winter season at the Thorne Rider indoor courts, it is nice moving the tennis operations back to the Powder Horn outdoor courts. Last season the club experienced a huge increase in new members and summer visitors and I expect this year to be the same. Having that in mind, I expect this is going to be a very busy season. My plans are, in addition to the regular schedule, to have Cardio Tennis on Mondays and Wednesdays, 8 - 9 AM, Pickleball Drop In on Wednesdays, 5 - 7 PM, Thursday evenings, 6 - 8 PM Drop in Tennis and Fridays, 7:30 - 8:30 AM Instructional Drills (open to all guests), I am planning additional clinics as I see needed. I am also available for private lesson. My contact information is found online on the club's website, or come down to the courts and chat with me. Do not forget the "Kids Summer Camp" in June and July, dates to be determined. Another fun activity that members can come and support is to watch your favorite polo player battle it out at their annual Polo player's Tennis Tournament in July, date to be advised.

As one can see, tennis and pickleball is now very much a part of the Powder Horn experience. So come over to the courts and have fun working out. Please remember to go to the club's website and make reservations for both tennis and pickleball, the courts do get busy.

### PRIVATE TENNIS LESSON PRICES

Huntley McNab | Director of Tennis

314.302.5078

May 1 - September 30

*(weather permitting)*

Adults

\$50 per hour for one person

2-3 players, \$40 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)

\$30 per half hour for one student

2-3 players, \$25 per half hour

## KIDS' CAMP 2023 THE POWDER HORN Tuesdays and Wednesdays

June 20-28

July 18-26

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

Tennis, Swimming,  
and Golf 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](mailto:sarah@thepowderhorn.com)

# New to The Powder Horn

## John R Christensen *Clubhouse Maintenance Supervisor*

Having been raised in Central Idaho I learned at an early age to enjoy everything about the outdoors. I am an avid fly fisherman, bow hunter, golfer and live & breath San Diego Padres baseball.

I was raised on all of the above and my first job was working at one of our local golf courses as a summer job.

My parents owned a retail store in Ketchum, Idaho for 18 years. This is where I gained experience in realizing how much member/customer service means in business.

I was a fly fishing guide for steelhead on many of the Northwest rivers for over a decade until I moved to Coeur D' Alene, Idaho where I worked for four years at Gozzer Ranch Golf and Lake Club.

I am happiest when I am outside enjoying all that life has to give with my Black Labrador Retriever, EmmyLou.

I am very excited to be working at The Powder Horn Golf Club and I look forward to meeting all the members and guests. My door is always open for any questions or concerns you may have.

Thank you and all the best!



## Staff Directory



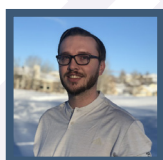
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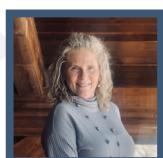
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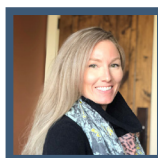
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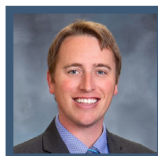
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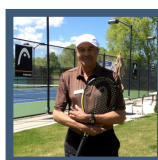
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# Real Estate News

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

## *SPRING FEVER AT POWDER HORN REALTY!*

Spring IS in the air especially with the warmer weekend and temperatures in the 70s projected next week. We will soon play golf on our beautiful greens, swim in our cool blue pool, and enjoy socializing on the club's back patio! The Polo fields will be filled with horses and players and we can't wait for polo tailgating season to begin, Sheridan WYO Rodeo tickets are now on sale and we are proud to be a major sponsor once again this year, and though the mountains are white, we look forward to hiking, biking and fishing in this magnificent mecca just minutes away!

We've been busy in the office, the phones are ringing, and people are inquiring about the beautiful properties we have listed. Interest in the new Estates development is hopping! We look forward to showing you around the Estates once the road is cleared. The area is ready for home building and we anticipate new home construction this summer.

The 2023 Season is sure to be exciting and fun-filled! Kaylup Connely has joined our office as a licensed REALTOR and we welcome him. THANK YOU again for being a part of The Powder Horn and Powder Horn Realty's success and your referrals of family and friends are always appreciated by our Team. As always, please stop by anytime to visit with us over a hot cup of coffee and some chocolate.

PLEASE VIEW ALL OF OUR LISTINGS AT [PowderHornRealty.com](http://PowderHornRealty.com)



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*Happy Spring Season from*  
**The Powder Horn**

