

The Powder Horn

Summer 2023

Bryson Hotchkiss, General Manager

Dear Members,

The daily rain has stopped and I think summer is finally here! The golf course has been busy and is in great shape with all of the rain this spring/summer. I hope all of you have been out taking advantage of the great course conditions and mild heat so far this summer. The yurts are now open and ready for you to get your daily workout in! Our new equipment is fantastic and we hope everyone is enjoying using it.

We are now in the thick of our season and the event schedule is packed with upcoming golf, tennis and social events, so make sure you are checking the calendar for all upcoming events! There are plenty of events to get involved in, no matter what you like to do, we have something for everyone! With it heating up outside, the pool has been a popular spot, as it always is this time of year. Huntley has been busy as well with the tennis program. This summer we have added a pickleball group as well on Wednesday evenings, which has been a huge success so far. As you look around the club, you will see a lot of new faces you might not know as well. Our membership keeps growing, so if you see someone you don't know sitting beside you at the pool, in the restaurant, working out or hitting golf balls on the range, please introduce yourself and welcome them to the club as we all know, this is a great place to spend your free time.

We are excited to see all of the activity here at the club this time of year, as it was a long winter and spring with not near as much action! If any of you have questions or a need for anything, please feel free to stop in or shoot me an email. Or if you just want to stop by and chat, my door is always open for that as well!

Respectfully,

Bryson Hotchkiss



News from the Pro Shop

By Jon Bongiorno & Jack Bietz *Assistant Golf Professionals*

We have had another awesome year so far! Even though we had a little bit of a late start, and some whacky weather, we have had quite a bit of traffic on the course and still a great season ahead of us. The course is playing as good as ever right now and a huge round of applause goes out to the Agronomy team for all their hard work after the winter/spring we've had.

This year's Wrangler (Member-Guest) is right around the corner and we can't wait for our marquee event of the year. We look forward to seeing what team comes out on top of this year's tournament. It's such a great opportunity to show off The Powder Horn to all our guests and show them just how special this club and course are.

Congratulations goes out to the Senior Club Championship winners from earlier in July.

Men's Overall Champions:

Gross Champion - Mike Schauer

Net Champion - Lance Phillips

Women's Overall Champions:

Gross Champion - Sarah Bowman

Net Champion - Martha Eberhart

As we turn the corner into August, we look forward to our upcoming events: The Couples Club Championship, The Buckaroo (Member/Member), The Ladies Invite, Ryder Cup, The Powder Horn Pro-Am, Our Club Championship, as well as hosting the Wyoming High School State Golf Tournament, just to name a few.

Thank you for a great summer season so far, and we look forward to spending the rest of the season with you.

News from Your Grounds and Maintenance Crews

My name is Josh Beu and I am from Knoxville, TN. I graduated with a degree in turfgrass science and management from the University of Tennessee (Go Vols). My experience includes college sport fields, an internship at Quaker Ridge in New York, and a few smaller private clubs in Knoxville. I love camping, hunting, fishing, and anything that involves the outdoors. I'm excited to take advantage of all that northern Wyoming has to offer. As the season progresses, we are focusing on getting the golf course in the best playing condition possible. I am very thankful for the opportunity to be here and look forward to making the most of it.



Membership News

By Sarah Langley *Membership Director*

It is officially summer! The days are longer, the weather is warmer, and the Club has been busy with new members and events. I hope you all are enjoying the sunshine as much as I am.

We have seen a remarkable increase in participation in our Club events this year and it has been great to see our membership socialize and meet other fellow members with similar interests. Our fitness classes are now held in the yurt closest to the Clubhouse. Water Aerobics has been especially popular this year and is held Monday, Wednesday and Fridays from 8am-9am. We have added a designated "lap swim" hour from 9am-10am following Water Aerobics.

Last fall, we began a wait list for social memberships. To date, eight members have transitioned from our list to membership and there are currently thirteen waiting to join. Homeowners are still able to join at this time. In regards to golf memberships, we currently have 335 golf members! We will be capping golf memberships at 400 and will be reserving 25 golf memberships for Powder Horn residents. That means we have about 40 golf memberships left until we go on a waitlist for non-residents of The Powder Horn.

We have been posting the monthly calendar in the weekly ebulletin at the beginning of each month. If you'd like a printable version of the calendar, please email sarah@thepowderhorn.com.

We are excited for the future of The Powder Horn and look forward to spending time with you and your family. Thank you for your continued support!

Golf Jokes

"What are the worst words you can hear during a game of golf?

It's still your turn!"

"The game of golf is 90-percent mental and 10-percent mental."

Welcoming our new members!

Kati & Dylan Crouse
Joyce & Mike Saffel
Beckie & Craig McGuire
Karen & John D'Amico
Zach D'Amico
Jacob McGarvin & Kali Lempka
Carol & Kenneth Harkias
Rebecca & Andrew Newman
Carol Vance & Loyd Pettegrew
Judy & Chuck Abinante
Cydney Means & Ben Saunders
Priscilla Welles
Kaul & Shelby Eisele
Kimberly & Rio Franzman
Angela & John Wendling
Pamela & Matt Miller
Steve McLean
Kendra & Reo Barney
Samantha & David White
Bob Zamora & Catharine Chevaleau
Logan & Clayton Edwards
Michael Koepf & Laura Adams
Brad Voreis & Jennifer Bock
Ashley & Ryan Underwood
Stuart Olson

UPCOMING MEMBER EVENTS

Member/Member Tournament:

Saturday & Sunday, August 12 & 13

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



Sip & Swing:

Friday, August 18

This event is a great way to start the weekend! The sipping portion will now start at 4:30pm, with 9 holes of golf starting at 5pm.

Glow Golf Event:

Saturday, September 23

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.



Oktoberfest Golf Tournament:

Saturday, September 30

Our annual Oktoberfest Tourney is the last week of September. Join us for 27 holes of golf, and a brat and beer lunch!

Tennis at The Powder Horn

By Huntley McNab *Director of Tennis*

Finally, with the late, extended snow period and the torrential spring rains we've had, I can say summer is truly here, and yes it is shaping up to be a usual Wyoming hot summer.

I'm heartened to see how busy the tennis courts have been this early in the season with both tennis and pickleball in full swing. With the increase in memberships and the guests who are spending their vacations here at the magnificent Powder Horn as well as the always welcome polo players and their families staying here have all contributed to the high level of activities on the courts. I look forward to a busy season with tennis lessons and pickleball games. I'd like to give a heartfelt thank you to volunteers Lisa, Vickie and Rick who graciously helped with a successful Kids Summer Camp. Summer camp is always a great program. I also want to acknowledge Kate Williams for organizing pickleball.



Couple of activity reminders: Join Kate on Wednesday evenings 5-7PM for Drop in Pickleball. Mondays and Wednesdays 7:30-8:30AM, I offer a Cardio Tennis Clinic. These sessions are strictly for working on your cardio and are not a tennis event. The tennis racquet and balls are a distraction for making a great workout fun.

Cardio Clinics are for everyone, come join us for a morning of group comradery and good times. On Thursday evenings 6-8PM, Drop In Tennis is open for tennis players of all levels.

Some of you who have used the courts have noticed some damage to the surface. This is the result of a harsh winter and heavy rain we had through the winter and spring. This has been a problem all over Wyoming and the Colorado area. We are having a company coming to assess the court damage early next month.

We now have a new tennis ball machine for members use. We ask that care and caution be taken when using this machine. Persons under 16 years of age must be accompanied by an adult for the duration that the machine is being used.

Have a great summer and come by and say "Hi" to Kate and myself!



From Our Kitchen to Yours

By Riggin Smith *Food & Beverage Director*

As we are now hitting the halfway mark through the season, the F&B team is in full swing. From providing service through our multiple outlets, paired with events, it is our goal to provide exceptional service and exceed expectations. Please remember we have a beverage cart out every day, especially with the temperatures rising, we want to make sure everyone is able to get an ice-cold refreshment. We have built a great team and we look forward to the rest of the year and as always, if you have any questions or need any help, please let me know. Cheers!

Recipes Courtesy of Chef Robert Bennett

Spicy Honey-Glazed Grilled Pork Chops With Peach Pico de Gallo

Serves 4

Ingredients

- 4 (1½"-thick) bone-in pork chops (about 4 lb. total)
- 3 tsp. Diamond Crystal or 1½ tsp. Morton kosher salt, divided, plus more
- 1 Tbsp. crushed red pepper flakes
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. smoked paprika
- 1 tsp. cumin seeds, divided
- ½ cup honey
- 2 ripe peaches or nectarines, cut into 1" pieces
- ½ small red onion, finely chopped
- 1 jalapeño, finely chopped
- Juice of 2 limes
- ¼ cup chopped cilantro
- Vegetable oil (for grill)

Recipe Preparation

- 1: Trim excess fat from pork chops. Pat dry and season both sides with salt. Set aside.
- 2: Mix red pepper flakes, garlic powder, onion powder, paprika, ½ tsp. cumin seeds, and 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt in a small bowl to combine. Heat honey in a small saucepan over medium just until warm. Remove pan from heat and stir in spice mixture. Set spiced honey aside.
- 3: Toss peaches, red onion, jalapeño, lime juice, cilantro, remaining ½ tsp. cumin seeds, and remaining 2 tsp. Diamond Crystal or 1 tsp. Morton kosher salt in a medium bowl to combine. Chill peach pico de gallo until ready to serve.
- 4: Prepare a grill for 2-zone heat (for a charcoal grill, bank two thirds of coals on one side of grill and scatter remaining coals on other side; for a gas grill, set one burner to high heat and remaining burners to medium-low); oil grate. Grill reserved chops on hotter side of grill, moving to cooler side as needed to control flare-ups, until lightly charred on both sides, about 3 minutes per side. Move pork chops to cooler side of grill, cover, and grill, turning often and basting with reserved spiced honey, until an instant-read thermometer inserted into the thickest part of pork chops registers 145°, about 5 minutes longer. Transfer pork chops to a platter and let rest 10 minutes.
- 5: Spoon peach pico de gallo over pork chops just before serving.

Seafood Boil With Shrimp, Corn, & Sausage

Serves 4

Ingredients

- A large (at least 12-quart) stockpot, preferably with a perforated insert, or 2 large (at least 6-quart) pots
- 2 lemons, quartered
- 2 bay leaves
- 3 tablespoons kosher salt
- 2 tablespoons whole black peppercorns
- ½-¾ cup crab and shrimp boil seasoning, such as Old Bay, plus more, or 4 (3-ounce) bags Zatarain's Crawfish, Shrimp, and Crab Boil
- 4 pounds small new potatoes (about 1½" in diameter)
- 2 pounds smoked pork sausage (about 4 links), such as kielbasa, cut into 2" pieces
- 2 sweet or yellow onions, peeled, quartered
- 8 ears of corn, shucked, cut in half
- 4 pounds fresh large shrimp
- **For the cocktail sauce (optional):**
- 1 cup ketchup
- 2 tablespoons plus 2 teaspoons prepared horseradish
- 2 tablespoons plus 2 teaspoons Worcestershire sauce
- 1 tablespoon fresh lemon juice
- Louisiana-style hot sauce (to taste)
- **For the lemon butter sauce (optional):**
- ¼ cup (½ stick) unsalted butter, melted
- 2 tablespoons (or more) fresh lemon juice
- Louisiana-style hot sauce (to taste)

Recipe Preparation

- 1: Fill stockpot with 6 qt. water (if using 2 pots, divide ingredients and water between them). Add lemons, bay leaves, salt, peppercorns, and ½ cup seasoning, cover, and bring to a rolling boil. Add potatoes, return to a boil, and cook 7 minutes. Add sausage and onions, return to a boil, and cook 5 minutes. Add corn, return to a boil, and cook until corn is cooked and potatoes are tender when pierced with a knife, about 5 minutes more.
- 2: Add shrimp and cook (no need to return to a boil), stirring gently, until shrimp turn pink, about 3 minutes. Remove insert or drain through a very large colander.

Make the cocktail sauce:

- 3: Stir ketchup, horseradish, Worcestershire, lemon juice, and hot sauce, if using, in a medium bowl.

Make the lemon-butter sauce:

- 4: Melt butter in a small saucepan over medium-high heat. Transfer to a medium bowl and stir in lemon juice and hot sauce, if using. Taste and add more lemon juice, if needed. Cover and let sit in a warm place.

Serve the shrimp boil:

- 5: Serve shrimp boil on a newspaper-lined table or large platters. Dust with additional Old Bay, if using. Serve with sauces alongside, if desired.

Real Estate News

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

Warm Summer Greetings from our Team at Powder Horn Realty!

Wow! We can't believe it's already the end of July and time is flying by! That doesn't mean the Powder Horn is slowing down any. We've been staying busy at the real estate office with new home construction, new listings, and numerous appointments with buyers hoping to move to Wyoming and The Powder Horn! Our Team always enjoys this time of year when we see all of your familiar faces and we get to meet and welcome so many new faces to our Club and Community.

This summer, we've had a ton of fun serving up Bloody Marys before golf tournaments, watching polo games at The Flying H and Big Horn Equestrian Center, and the Sheridan WYO Rodeo week was an absolute blast!

On the real estate front, the new Powder Horn Estates lots are ready to go and signs are up. Please visit our website at www.powderhornrealty.com for a map and price list, or please stop by our office and we'd be happy to take you up for tour. You can also view ALL of our home and homesite listings and more!

We are happy to announce a new marketing partnership with a member who shares a love of photography and knowledge of social media to assist us. She has been busy out and about on the course, in the clubhouse, at events, tournaments, and parties taking photos and showcasing our Powder Horn lifestyle. She is also helping with all of our real estate listings and announcements, and is creating some fun new posts. Please follow our club and realty pages on Facebook and Instagram for the most up-to-date information!

Thank you for being a part of the success at The Powder Horn! We always appreciate your referrals of family and friends. Cheers to the best season yet!



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



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Happy Summer from
The Powder Horn