





### Mira Vista Country Club

#### APRIL 2024 Issue

#### **APRIL**

5 FNL Tempting Disaster

11 Masters Party

12 Mother Son Glow Dance Party

FNL Cameron Havens

19 FNL Landon Hoffman

25 Wine Tasting Class

> 26 FNL Bobby Duncan





THURSDAY, APRIL 11 5:30-8:00PM

All members are invited to this social event of the season!

The Event will be held at the Practice Facility

Putting contest

Masters-inspired Food

TV Coverage of the Masters Round One \$45++ per person (includes open bar)

Members who bring a new prospective member will be COMPLIMENTARY

## Tempting Disaster



CLASSIC ROCK TRIO

Fridgy, April 5 Horizon Lounge 7:00 10:30pm

Friday Night Live

## CAMERON HAVENS Country Artist and Songwriter



**FRIDAY** 

**HORIZON LOUNGE** 

12 **APRIL** 

7:00 - 10:30PM

# andon Hoffman



Friday. April 19 Horizon Lounge 7:00 - 10:30pm

Mira Vista Member



FRIDAY, APRIL 26 Horizon Lounge 7:00-10:30pm

# LETTER FROM THE GENERAL MANAGER

#### Dear Members:

Our 7<sup>th</sup> Annual "Master's Tailgate Party on the Green" is set for Thursday, April 11 from 5:30 – 8:00pm on the practice green. We'll have a large tent set up on the range with TV's to show the replay of that day's Masters Tournament round. This is a social event with a fun putting contest that is open to all members and their guests. If you bring a prospective member, then it's complimentary to participate. We will offer some "Masters Style" food offerings (similar to what the Masters Tournament serves during the tournament). For reservations, please contact the club Receptionist by Wednesday, April 10<sup>th</sup>.



**Greg Hatch** General Manager

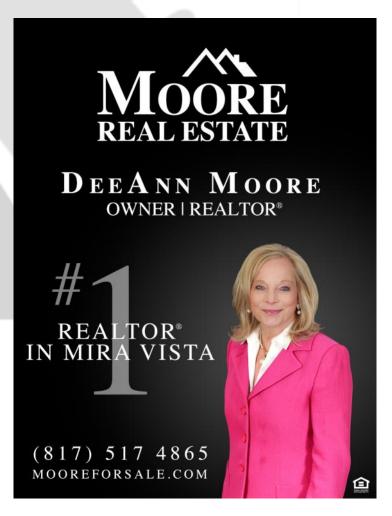
Our Men's and Ladies' Senior Club Championships are scheduled for April. General Manage Ladies' is set for April 17<sup>th</sup> & 18<sup>th</sup>! Men's is set for April 20<sup>th</sup> & 21<sup>st</sup>. Our defending Champions are Mina Hardin and Wally Jones! We encourage all of our ladies and men who are eligible to play and compete for our 2024 Sr. Club Champions!

Our Team is very excited about the future of Mira Vista Country Club with the upcoming golf course renovation and expanding our Pickleball complex with an additional 3 covered Pickleball courts and adjacent restrooms. We believe that the new golf course, designed by our architect, Andy Staples, ASGCA, will be outstanding! In May, we'll be sending all members options to pay the upcoming assessment to help fund these projects. We believe that these projects will help to insure the long-term sustainability and viability of our club. This will be a very exciting and important time for Mira Vista and its' Members.

"Making each and every experience for our members, their families and their guests a fun and memorable event" is our Mission for all of our Employee Partners each and every day. As always, we want and need your continuous feedback and support. Let us know how we are doing!

I look forward to seeing you at the Club.

Greg Hatch General Manager



# Please join Mira Vista in extending a warm welcome to our new Members!



Jeff & Meghan
Peters
Jeff is retired and Meghan is Office Manager for Willow Mark
Therapy.



Wes & Glynnis
Paterson
Wes is Sr. Global Director
at Alcon Laboratories.



Shauna Fenn Membership

Naveen Singh
Naveen is VP of Operations for
America with Martin Sprocket &
Gear and is a former member.

Russell & Linda
Carpenter
Russell and Linda are former
members and we are excited to
have them back!



Reese Mason Reese is a Field Supervisor for Texan Drywall. Inc.



April 25 | 6:00pm

Romancing Rhone Reds!



\$50++ per person RSVP 817-2946600





# EMPLOYEE SPOTLIGHT AT

### Andrea Sanchez

Andrea has been a member of the MVCC culinary team for 4 1/2 years. Andrea is originally from Tlaxcala, Mexico where she studied teaching at the University of Autonomous Tlaxcala. Previously a kindergarten teacher, she is enjoying her new career in the kitchen. She has held several roles here and is currently a Pantry Cook. Andrea says she "enjoys the people she works with and learning new things." She has 2 daughters and enjoys playing soccer and watching movies in her free time.







### Did you know? Golf Edition!

Angela Stanford has been granted a sponsor's exemption to The Chevron Championship at The Clubs at Carlton Woods in The Woodlands, Texas in April. This extends her Major **Professional Tour** Record streak of 98 consecutive Major Championships played in.



**Courtney Connell PGA** Golf **Professional** 

### Men's Senior Club Championship

#### April 20th-21st

Deadline to sign up is Tuesday, April 16th

Please visit

www.miravista.golfgenius.com to register

Senior Division — 50 and over

Super Senior Division — 60 and over

Competitors over 60 are eligible for both divisions

Stroke play contested over 36 holes

The Championship Flight will be Gross

All other flights will be Net.

The Overall Gross and Net Champions can come from any flight, provided the Overall Gross Champion played from the gold tees

Tee times will start at 8 a.m.

Keg Beer & Lunch on Sunday included!

All Gross & Net Flights will play the GOLD TEES

Net competitors will have the option to play **BLUE TEES** Cost: \$135 for either division, \$150 for both

Carts included



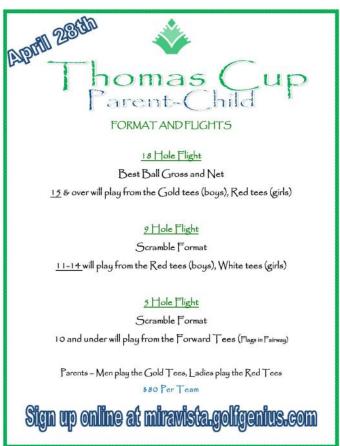
Lyndsey Adams

For more info, email Lyndsey at:

ladams@miravistacountryclub.com (P) 417-483-4962

Become a Golfer Today!





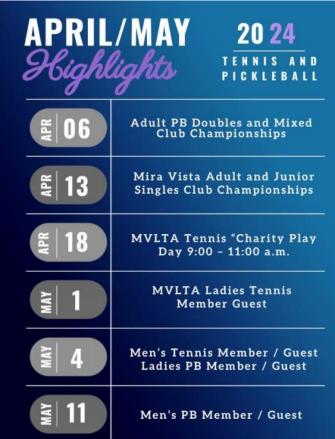
### April in **Golf History**

April 7<sup>th</sup> 2013 - The USGA in partnership with the Masters Tournament created the Drive, Chip and Putt National Finals at Augusta National. This competition highlights the best 6-14 year olds in the country in a Driving, Chipping and Putting contest.

April 19th 1987 - The USGA added Slope to the formula used to calculate a golfer's Handicap Index. This is used to more accurately calculate your Handicap for the different courses.

April 26<sup>th</sup> 2001 - Clearview Golf Club in Canton Ohio was the 1st golf course built, owned and operated by an African American (PGA Member Renee Powell)







Thursday, April 18 9:00 - 11:00a.m.

**FORMAT** Rotating mixer format No Charge!

RSVP by Tuesday, April 16 to the Tennis Shop



**Brad Ibbott** Director of Racket Sports



#### **Ladies PB Member / Member**

We had a total of 10 teams participate in the Ladies Member / Member PB Tournament.

#### **Results**

1st Place

Stacey Mund / Charissa Kumar

2<sup>nd</sup> Place

Angel Baker / Sona Dave



Pickup at 8:30pm or 9:30pm (pizza & play)

\$25 for Tennis Clinic

\$7.00 for each additional hour

RSVP: Scott @ 817-294-6690



Camps are \$195 per we<mark>ek</mark> **Camps including Lunch & Swim** are \$255 per week

TENNIS CAMP DATES							
May 28 – May 31	9:30 a.m. to 12:30 p.m.						
Ju <mark>ne 11 –</mark> June 14	9:30 a.m. to 12:30 p.m.						
Ju <mark>ne 25 – J</mark> une 28	9:30 a.m. to 12:30 p.m.						
<mark>July 9 - Jul</mark> y 12	9:30 a.m. to 12:30 p.m.						
<mark>July 2</mark> 3 - July 26	9:30 a.m. to 12:30p.m.						
August 6 – August 9	9:30 a.m. to 12:3 <mark>0 p.m</mark> .						

TENNIS 8	& GOLF CAMP DATES		
June 4 – June 7	9:30 a.m. to 12:30 p.m.		
June 18 – June 21	9:30 a.m. to 12:30 p <mark>.m.</mark>		
July 2 – July 5	No Sports Camp This Week		
July 16 - July 19	9:30 a.m. to 12:30 p.m.		
July 30 – August 2	9:30 a.m. to 12:30p.m.		

### ADULT AND JUNIOR SINGLES CLUB CHAMPIONSHIPS

April 13 & 14

#### **EVENTS**

Men's Open Boys 18 & Under

Ladies Open Men's 3.5 & Below Girls 18 & Under Women's 3.5 & Below

#### **EVENT LIMIT**

Draws limited to 16 players per event.

NOTE: We will be attempting a flexible scheduling (within reason) for all players that are also competing in USTA matches.

DEADLINE: Wednesday, April 10th 6:00p.m. (Draws will be posted by 6:00p.m. Thursday, April 11th)

Player Eligibility: Men's and Women's championship event is based on individuals being dues paying members of members of Mira Vista Country Club

#### **Ladies Spring Member/Member Results**

We had 20 ladies participate in the ladies event held on Tuesday, February 20. A big thank you to Shaun Fershtand, Vanessa Rutherford, Kirsten Bescher, Donna Vallance

**GROUP ONE** 1st Place: Stacey Mund / Angela Swienton



**GROUP TWO** 1st Place Debi Arias / Molly Milner



BEST DRESSED Vanessa Rutherford & Julia Brothers



**GROUP ONE** 2nd Place: Marci Horne / Lissa Margo

**GROUP TWO** 2<sup>nd</sup> Place Kirsten Bescher / Donna Vallance

# Italian Wedding Soup

The whole family loves this Italian wedding soup with tender meatballs, veggies and pasta in a rich, flavorful broth.



#### INGREDIENTS MEATBALLS

3 TBS Finely Chopped Fresh Chives 2 tsp Finely Chopped Fresh Sage 2 Cloves Garlic 3/4 Lbs 85 or 90% Lean Ground Beef .5 Lb Sweet or Hot Italian Sausage, Remove casings

1/2 C Grated Parmigiano Reggiano 1/3 C Italian Breadcrumbs



Ulises Tapia Executive Chef

#### INGREDIENTS SOUP

2 TBS Olive Oil

1 Medium Yellow Onion Diced

2 Large Carrots Diced

2 Stalks Celery Diced

6 C Chicken Broth

2 C Beef Broth

1 Large Egg

2 C Water

1/2 C Dry White Wine

1 Bay Leaf 1/2 tsp. Salt

1/4 tsp. White Pepper 1 C Small Pasta like Dittalini 4 oz. Fresh Spinach, Stems

Removed, Roughly Chopped Parmigiano Reggiano for Serving

- Make the meatballs: Preheat the oven to 350°F. Line a baking sheet with aluminum foil and set an oven-proof roasting rack over top. Spray the rack generously with nonstick cooking spray.
- In a large bowl, beat the egg with the chives, sage and garlic. Add the remaining meatball ingredients and mash with your hands until evenly combined. Roll the mixture into tablespoon-size balls (about 1-inch in diameter) and place on the prepared rack. Bake for 15 to 18 minutes, or until lightly browned and cooked through. Set aside.
- Meanwhile, start the soup. In a large soup pot or Dutch oven over medium heat, heat the olive oil. Add the onions, carrots, and celery and cook, stirring frequently, until the vegetables are softened, about 8 minutes. Add the chicken broth, beef broth, water, wine, bay leaf, salt and pepper and bring to a boil. Add the pasta and cook, uncovered, at a gentle boil until the pasta is all dente, 8 to 10 minutes (or according to package directions). Taste the soup and adjust the seasoning, if necessary. Reduce the heat to low and add the spinach and meatballs. Simmer for a few minutes, until the spinach is wilted and the meatballs are warmed through. Ladle into bowls and serve with grated Parmigiano Reggiano.
- 4. Freezer-Friendly Instructions: The soup can be frozen for up to 3 months but wait until you reheat the soup to add the pasta. Defrost the soup in the refrigerator for 12 hours and then reheat it on the stovetop over medium heat until simmering, add the pasta, and cook until the pasta is tender.

# Maintenance

Dear Members,

The month of March has come and gone, bringing great golfing weather along with plenty of timely rains. We have a few important dates to remember coming in early April, along with an overview of how we will be altering our normal aerification practices due to the upcoming renovation. The rain combined with great weather has provided ideal transition weather as we exit dormancy and get ready for the spring and summer months. Navigating frequent Monday rainstorms has been a slight setback to our agronomic schedule but the staff has managed to begin a few projects with hopes of finishing by early April (pending weather). We would also like to recognize our employee of the month, a relatively new face that has made a huge impact.



Joseph Danton **Golf Course** Superintendent

Monday, April 1, will be our first aerification date this year. We will be using a small 1/4" solid tine (pulls no core) on all greens, the disturbance will be minimal. Our next aerification date will be Monday, April 22. This aerification will consist of only the

large putting green and chipping green, our normal aerification practices will continue as normal with these greens as they are not in the scope of our renovation plans. This aerification will be more aggressive like ones in previous years. Our goal is to be as minimally invasive as possible leading up

to the renovation, providing as much undisturbed playability as possible. This is a tight line and will all be pending weather as we still have a standard to uphold in regards to playability.

We have received slightly more rain than last year throughout the month of March. Rain is always welcome as we understand it will be sparse in the near future. The timing of these rains has been the challenge for the agronomy team as our maintenance Mondays have consisted of wet conditions. This pushes our agronomic practices either to the next Monday or into the week. We are working diligently around these wet conditions to continuously tackle much needed agronomic practices. Some of these wet conditions are not caused by rain but are caused by homeowner runoff. We are currently addressing the drainage issue on the tenth hole with the homeowner and builder to ensure the cart path is safe and club property is protected. We appreciate your patience and understanding as we tackle these items.

The shop nursery construction project is coming along, this includes the installation of a new fairway nursery. The irrigation and drainage have been installed and we are now waiting on a break in the rain to finish grade the soil to properly prep for sodding. Our last few pallets of sod should be arriving shortly (pending rain at farm) to complete our work on the median as you enter the club. It is also time we begin our spring floral planting of petunias in our landscape beds throughout the property, this year we are going with a blend of pink, purple and white.



Our agronomy department employee of the month is a newcomer who joined our team last October. He has quickly established himself as part of this team and brings two years of experience along with him. Ryan Pollock, is this March's employee of the month. Ryan is young for his position and is striving to one day be a golf course superintendent. It has been a joy to watch him acclimate from the mild climate of Colorado to the intense temperature swings of Fort Worth Tx. He is extremely excited about the upcoming renovation and will be a key player in the process. Please join me in congratulating Mr. Pollock.



Ryan Pollock

Your Golf Course Superintendent, Joseph Danton

# April 2024

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Club Closed	2 Ladies' Night	3  Family Night Tex/Mex	Burgers & Brew	FNL Tempting Disaster	Wine, Prime & Pizza Night
Breakfast Action 8:00am Sunday Brunch 11:00am—2:00pm	8 Club Closed	9 Ladies' Night	Family Night Asian  MAGICIAN	Masters Party on the Green! Burgers &	Mother Son GLOW Party FNL Cameron Havens	Wine, Prime & Pizza Night
Breakfast Action 8:00am Sunday Brunch 11:00am—2:00pm	Club Closed	16 Ladies' Night	17 <u>Family Night</u> Breakfast	Burgers & Brew	FNL Landon Hoffman	Wine, Prime & Pizza Night
21 Breakfast Action 8:00am Sunday Brunch 11:00am—2:00pm	Club Closed	23 Ladies' Night	Eamily Night Italian BOOK CLUB	Burgers & Brew Wine Class!	FNL Bobby Duncan	Wine, Prime & Pizza Night
Breakfast Action 8:00am Sunday Brunch 11:00am—2:00pm	Club Closed	30 Ladies' Night	27  Family Night Comfort	FO COMIRAVIS		J S D AVISTA RYCLUB