



Willow Talk

www.willow-bend.com



Good August to You!

The dog days of summer are upon us. Just to keep everyone in perspective, there is only one month before school starts again, four months until Christmas, and just to throw-in a quick "Did Ya Know?", only 30 days until the first Ohio State Football Game (August 31st). What??



Anyhow, grab that drink and think about cool blue waters, sand beneath your feet, and a gentle blue-sky breeze blowing through your hair. No bonfire this month...it's just way too hot.

It has been said that there is one common bond that brings people together; one bond that brings joy and fills everyone's body and soul with happy memories: gathering around the table for a meal. It's a very honest statement that food brings people together.

Good food, good wine, and good company - three things that I believe can enrich everyone's lives, and taking just a moment to reflect on the past months since January, these are the three key elements I have tried to instill in my staff and in the Willow Bend Country Club culture. Nothing is worth doing unless you have the passion to want to make every moment worthwhile and that passion for what you do eventually becomes your culture. Creating that existing, positive culture is what we

strive to do every day for every one of our members. Thank you for allowing us to become part of your family and for becoming part of ours.

Speaking of family, we were blessed with another grandchild on July 8. We welcomed a 6 lbs. 9 oz. baby boy, named Jeremy Lee. His big sister, for some reason, calls him Porcupine. So for now, it looks like its PJ (Porcupine Jeremy). Man you age quickly when you hit 50, especially with three grandkids under three! It's going to take a village.



Now some dates for you...

- This month's **Prime Rib Nights** will be on **Friday, August 11 and 25.**
- **Fresh Catch** will be offered on **Friday, August 4 and the 18.**
- Our **Sunday Brunch** this month will be offered on **Sunday, August 13**, so please make plans to join us for a nice relaxing breakfast on the patio.

As always please call ahead for reservations for both events so we can save you a seat.

- The Club will be **closed Saturday, August 19** due to a private event.

We would love to host your upcoming special occasion, but please call and let us get it scheduled now. The rest of the year is filling up quickly!

Take care, be safe, and may the road rise to meet you and may the wind and rain be always at your back!

See you at the Club!
Rob

Welcome!

Bill & Alice Feasby
Sharon & Ron Benson
Eddie & Meta Dreyer
Judy & Michael Dammeyer

RESTAURANT HOURS

LUNCH

Tuesday - Friday
11:00 a.m. - 2:30 p.m.
Sunday
11:00 a.m. - 2:00 p.m.
Monday - Clubhouse Closed
Saturday - No lunch hours

DINNER

Tuesday - Thursday
5:00 p.m. - 9:00 p.m.
Friday & Saturday
5:00 p.m. - 10:00 p.m.
Monday
Clubhouse Closed
Sunday
No dinner hours

CONTACTS

Rob Richards, Food & Beverage Manager
Jeffrey R. Moots, Course Superintendent
Randy Agler, Pro Shop Manager
Reservations: 419/238-0111 or 419/238-2417
Pro Shop: 419/238-1041
Fax: 419/238-2250



Greetings from the Pro Shop

Just when we thought things were starting to settle down Mother Nature strikes again! After several inches of rain on Tuesday, July 11 the course closed for the

day resulting in the cancelation of Men's League with the forecast looking pretty iffy.

However, the past several weeks have been quite productive. On Saturday, June 24, eight two-man teams competed in the first annual Alternate Shot Tournament. This format allows golfers two alternate shots for the entire 18 holes. The winners, with a score of 73, were Brent Unterbrink and Gale Scarbrough. The teams of Kevin Merkle/Jack Brand and Trevor Bebout/Al Welch tied for second place with a score of 74. Congratulations guys and thanks for making this first attempt a successful one.

On July 4, ten teams participated in the annual Holiday Scramble. The team of Matt Miller/Dave Froelich/Kurt Muntzinger/Chuck Steele won this tournament with a score of 61. The team of Gale Scarbrough/Denny Knittle/Steve Trittschuh/Dick Waters finished in second place with a score of 62.

And last but not least, we completed the Preakness on Sunday July 9. This year's winner is Gale Scarbrough who beat out Willie Williams on the 9th hole to take home the title.

Our Junior Golf Program came to an end on July 10. Invited guests played a round of golf and enjoyed a cookout. Although the weather cut the golf game short it did not put a damper on the day's activities. I have received several positive comments concerning this program and want to thank the membership at Willow Bend again for their financial support to make this happen. I also want to thank our facilitators Brad and Kim Doidge for their patience and hard work.

Randy Agler
Director of Golf WBCC



We received a letter from Findlay Country Club about recent changes to their reciprocal policy effective immediately.

They will no longer bill reciprocal guest charges back to respective Clubs.

The new policy now requires that all charges (golf, food and beverage) incurred during your visit to Findlay Country club be settled upon departure with cash or a credit card. Visa, MasterCard, Discover and American Express are accepted.

August Features

Appetizer

Salmon Bruschetta

Cured Bay of Findy Salmon served with fresh dill aioli and toasted French bread slices.



Salad

Caribbean Shrimp Salad

Tender grilled shrimp shaken in jerk sauce on a bed of mixed greens and red cabbage, diced pineapple, cilantro, and sliced red pepper. Served with Caribbean Mango Vinaigrette.



Entrée

Weekly Fresh Seafood Market

We're pulling together all our seafood market resources this month from Honolulu fish, to the East Coast, to the Great Lakes. Our daily offerings will change as new seafood items arrive. Be sure to ask Chef "What's the fresh seafood for today and where is it from?"



Dessert

Cinnamon Churros

Fried sweet cinnamon pastry fritters served with caramel and chocolate sauce and vanilla bean ice cream.



Wine

Smith & Hook Cabernet Sauvignon

A bold Cabernet with a distinct aroma of plum and black sherry. This dark and dense wine shows strong tannins from the first sip with a dry finish and hints of vanilla. Perfect wine pairing for BBQ!

