



THE GRIZZLY GROWL

April 15, 2016

Issue 31

UPCOMING EVENTS:

Friday, April 22:
Earth Day

Tuesday, April 26:
*NEW Tuesday Night
Men's Scramble
League Begins*

Sunday, May 8:
Mother's Day Brunch

Sunday, May 15:
Panda Bear Open

**Have News You'd
Like to Share with
Fellow E-Bear
Subscribers?
Submit your
Request to
our Marketing &
Sales Director Sara
Boehlein at
sales@bearcreek
golf.com**

**The Growl is a
Bi-Weekly
Publication to Keep
You Informed About
What's Going on at
Bear Creek Golf
Club.**



Welcome to the 2016 Golf Season!

As a career PGA Golf Professional, I would like to officially welcome you to the 2016 Golf Season! We have spent over five months preparing the golf course, club house facilities, pro shop, and staff for your arrival. I hope you enjoy all the new things we have added to our program, including new course maintenance practices, fresh food menus, colorful clothing lines, and much more. I look forward to your visit to Bear Creek and welcome your feedback. Let's have a great golf season!

- General Manager/PGA Golf Professional, Kirk Porter

NEW: Tuesday Night Men's Scramble League

Did you miss out on the chance to join in a golf league this week? Well, we've got another opportunity for you! New this year, Bear Creek is offering a second Tuesday Night Men's league in a scramble format similar to our Monday and Thursday Night Men's Leagues. Find a partner and sign up to play weekly in an organized 2-Person Scramble Golf League. Limited to the first Paid 20 Teams. This league is designed for beginner and experienced golfers wanting to play fun golf. Players should be able to play in 2 hours and will play from the silver tees. The League starts Tuesday, April 26th and plays every Tuesday through September 26th. Players will shotgun start every week at 5:30pm with the exception of the month of September when tee times will begin at 5:00pm due to limited daylight. The cost to join the league is \$60 per person. This includes an end of the season banquet dinner, league handicap services, and end of the season cash awards for point standings. The Weekly Greens Fee is \$25.00 per person plus \$2.00 for Closest to the Pin events. For more information or to sign up for the League, please call (636) 332-5018 or visit our Online Store to register.

Greetings from the Turf Maintenance Department

Spring is giving us the unpredictable weather we have all come to expect in St. Louis. March gave us hope of warm weather and sun, while April has brought us crashing back to Earth with cold and frost. I would like to thank all of our early morning golfers who have had to bear through frost delays with us. It's not easy predicting when frost will burn off and we do our best to get you out on the course as soon as possible while avoiding damage to our fantastic layout. Hopefully the warm weather will return soon and frost delays will be a distant memory. But until then, thank you for your patience with us. As always, if you have any questions or concerns, please feel free to flag me down on the course and I will gladly answer them.

- Greens Superintendent, Ben Sontheimer

You're Invited to our Mother's Day Brunch!

Join us for Bear Creek Golf Club's Annual Mother's Day Brunch on Sunday, May 8th. Enjoy your brunch favorites including biscuits & gravy, eggs, yogurt shooters & granola, bacon, sausage, fresh fruit, waffles, breads, deluxe salad bar, grilled asparagus, au gratin potatoes, chicken, roast turkey, honey glazed ham, desserts, coffee, tea, & juice. Seatings are at 10:00am & 1:00pm. Cost for adults is \$27, children 6-12 are \$13.50, and children 5 & under are free. This pricing includes the tax and service fee. Reservations are required to Event Coordinator, Alex by calling (636)332-5018 or emailing events@bearcreekgolf.com. Payment is due at the time of your reservation. This event proves to be very popular each year - so call to make your reservations early before we sell out!

Come Have Lunch at Bear Creek Golf Club

Business is picking up here at Bear Creek. Weddings are scheduled every weekend and league play is out in full force. The golf season is finally here and soon to be in full swing. We have had a few Garden Club meetings and I will continue to bring new ideas for light lunches and encourage any suggestions so that I can create the "ideal ever-changing menu." I also want to remind everyone that the restaurant is open for daily service! Even if you are not playing on the course, you are still very welcome to come in and enjoy a nice lunch at your convenience. I am hearing great things about the Fish Tacos. They are made with flour-dredged tilapia that is deep fried and topped with grilled corn, fresh pico de gallo, shredded lettuce, and chipotle ranch, served on three grilled, soft tortillas. These tacos are sure to leave a fresh taste for your palette. I look forward to seeing some new faces around the club during the lunch hours and getting to know more of you.
- Executive Chef, Ben Kendig

2016 Bridal Showcase: Dye/Aiello

Krista Dye and Nick Aiello are excited for their Wedding Ceremony and Reception at Bear Creek on April 23, 2016. Krista, from Bellevue, Iowa, is a Customer Service Representative for American Family Insurance. Nick, from St. Peters, is a Pest Control Specialist for Amco Ranger. They met a few years back, but officially spent time together for the first time at Krista's birthday party at the Office Bar. They have been together for five years. Krista came home from work on Friday, July 3rd, and opened the garage to find "Will You Marry Me?" written with sidewalk chalk on the garage floor with balloons and confetti. She opened the door to the house to hear the song "Will You Marry Me" in the background and Nick at the top of the stairs, down on one knee. He asked, and of course, she said yes! Nick and Krista chose Bear Creek because they were looking for an outdoor theme that reminded Krista of Iowa's scenery, as well as a place that was close to their home and within their budget. Bear Creek ended up being the perfect choice! They hope their wedding day will be memorable, heartfelt, and joyful.



Staff Spotlight:



Meet Tom Compas!

Tom joined the Bear Creek staff in February 2016. He works in the Pro Shop and helps organize and score our evening leagues. Prior to Bear Creek, Tom worked in the IT Industry managing software development teams for 39 years. He has been married to his wife for 38 years and they have two grown daughters. Tom has lived in the Bear Creek subdivision for 15 years. In his spare time, he likes to read and play golf. Fun Fact: Tom likes to vacation in Hilton Head.