



# THE GRIZZLY GROWL

August 19, 2016

Issue 40

## UPCOMING EVENTS:

**August 22nd:**  
Pass Holder Match  
Play Events Begin

**September 5th:**  
Labor Day

**September 11th:**  
Yogi Bear Open

**September 22nd:**  
First Day of Fall

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



### **Rain, Rain, Go Away!**

Wow, what a difference a few weeks makes. We went from hoping for rain to hoping it stops. What can you say? That's St. Louis for you. Don't like the weather? Just wait a few minutes... With the wet conditions, we have had to resort to the dreaded "Cart Path Only". We do our best to limit this, but in order to protect the course, we must ask that all tires be kept on the cart path and please try not to drive around each other. The damage done during wet conditions takes us weeks to repair, versus the few minutes you gain from driving around others in your group. Also, we are starting our summer recovery, so from time to time an area or tee may be closed. Please bear with us, I am sure you will like the results. Enjoy the (hopefully) dry weather and thanks for being a part of the Bear Creek family.

*Greens Superintendent, Ben Sontheimer*

**August Pro Shop Special: 25% OFF All Shirts, Shorts, and Shoes!  
Valid on in stock items only. Excludes Clearance Items. Come in  
and Shop while Supplies Last!**

### **Gift Cards Gain Value with Pro Shop Specials**

According to our trusted Accountant, we have a lot of gift cards out in our customers' pockets and purses. If you're holding onto a gift card from Bear Creek and you're waiting for that special purchase, now is the time to use it. We have begun our Pro Shop inventory reduction specials, so sales like 25% off shoes, shirts, and shorts means your gift card is worth 25% more in purchasing power! Why not use your gift card now when the selection is at its best? We have all name brand inventories and complete size runs in most lines. When you're playing Bear Creek, why not wear your Bear Creek logoed attire? It's a great way to show your support and be a hit with your friends. So grab your gift cards and head to the Pro Shop; we look forward to your visit!

*PGA Golf Professional, Kirk Porter*

**For a Limited Time, Bear Creek Golf Club is offering 10% OFF Food and Beverage Wedding Package Pricing for the Following 2017 Dates: February 25, March 11, March 18, July 15, July 22, August 5, August 12, and November 25.**

### **Why Book your Wedding at Bear Creek Golf Club?**

Don't just hear it from us, but our past clients as well! A bride this summer left us a great testimonial saying "My husband and I chose Bear Creek because it is a beautiful venue and a great price! We were blown away at how our wedding ceremony and reception turned out. It was much more than I could have ever imagined. Alex and Sara did a fantastic job helping Justin and I plan the wedding and keeping everything organized the day of. I would absolutely recommend Bear Creek and use Bear Creek again for other events down the road. We had a wonderful experience! The food served at our wedding reception was WONDERFUL! We were so impressed. My husband is still talking about the meatballs and chicken wings! Your cooking staff did a fantastic job! People are still telling Justin and I the venue was beautiful and the wedding turned out perfectly! Overall, our experience was wonderful, and we would most definitely recommend and use Bear Creek again. Alex and Sara were WONDERFUL and knowledgeable about their job! Thank you so much for making our day memorable!" To find out more about our wedding packages and date availability, please contact our Event Coordinator, Alex Simcoke, at 636-332-5018.

*Marketing Director, Sara Ervin*

### **Something New to Try...**

Here is a new twist on an old classic: Smokey Deviled Eggs. While smoking your St. Louis style ribs, add a few boiled and peeled eggs on the grill and allow them to smoke for about 30 minutes. The outside of the eggs will become a beautiful, smoked golden color. Place them in the refrigerator to cool. Once cool, cut the eggs length wise, pull the yolks out, and place the yolks in a mixing bowl. I always break the cooked yolk up into small crumbles before adding mayonnaise, mustard, and Cajun spices. This creates a much smoother texture for the filling. Blend the yolk mixture and fill your smoked egg halves by putting the filling into a piping bag to fill the batch. Once complete, a drizzle of sriracha sauce on the plate for the egg to rest on and a light dusting of paprika with a few sliced green onions will finish. Give it a try!

*Executive Chef, Ben Kendig*

### **It's Time to Start Thinking of the Holidays!**

Yes, we know it's only August, but some things you simply need to plan early! The event facilities at Bear Creek Golf Club are some of the most sought after spaces to host a party in the area. We already have TEN events booked for December/January! Each year, we fill up rather quickly and people are left scrambling to find a place to host their holiday parties and awards banquets. Don't let that be you this year! The beamed cathedral ceiling, commanding stone fireplace, and floor-to-ceiling windows provide the perfect holiday setting for your special occasion. By hosting your event at Bear Creek, we guarantee you'll WOW your guests this year! Call me today at 636-332-5018 or send me an email to [events@bearcreekgolf.com](mailto:events@bearcreekgolf.com) and let's get started!

*Event Coordinator, Alex Simcoke*



### **Meet John Carpenter!**

John has been a member of the Bear Creek maintenance staff since March 2016. He is a retired special agent from the Bureau of Alcohol, Tobacco, Firearms, and Explosives. He has been married to his wife for 34 years and has three children and one grandchild. In his free time, he enjoys golfing, hiking, and working out. Fun Fact: John lived with a hole in his heart his whole life, until he had it fixed three years ago.

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