



THE GRIZZLY GROWL

August 11, 2017

Issue 52

UPCOMING EVENTS:

**Sunday, August
13:**
Koala Bear Open

Monday, September 4:
Labor Day

Friday, September 8:
Arabian Nights

***Have News You'd
Like to Share with
Fellow
E-Bear
Subscribers?
Submit your
Request to
our Marketing &
Sales Director
Nikki Cayton 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.***



Driving Range Practice/Anyone!

Bear Creek Driving Range is in great shape and is open to everyone from sun up to sun down 7 days a week. The one exception is on Thursday mornings from 6 until 9am when we pick the range and then mow the grass. You must purchase your tokens in advance from the pro shop and then insert the tokens in the ball machine to get your balls. Most of our customers buy extra tokens and keep them in their car. They just pull down and park at the range and hit balls. Others keep them in their bag so when they're playing they just go down to the range before or after tee off to practice. Either way, the range is a great way to maintain your swing or improve your swing. The thought that driving ranges are only for beginners is a myth. The new and hip thing to do for all of us golfers is go hit the range, loosen the joints, test the swing, waste some shots and yes pound some balls. Either way you look at it, hitting range balls is fun, great exercise, and certainly a stress reliever. Bring new players and family members with you, let them watch you hit some balls, share a bucket, share your clubs, golf is casual and golf is everybody. Bring this newsletter article in to the pro shop and get 1/2 price one bucket of range balls valid through August 20th. Let's go pound some balls they say!

Greeting from the Bear Creek Grounds Department!

What a fantastic turn the weather has taken. Hopefully you all will be able to join us out here on the course and take advantage of this great start to August. As you play you will notice trees being trimmed or removed all together. We're trying to open up the course to present a more friendly playing environment while at the same time getting much needed light and air flow to the turf. Also, as I write this we are opening the new bent grass tee on 6. This will be the first all bent tee here at Bear Creek and we are excited to see how it performs and hear your opinions of it. Thanks for playing and hopefully we see you all real soon enjoying the course. Enjoy your round!

Ben Sontheimer, Greens Superintendent

Chef's Corner

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 it. Give it a try!

Ben Kendig, Executive Chef

Sun Valley Golf Course

This past weekend my family and I were able to make it out to our other course, Sun Valley out in Elsberry, MO. I must say, if you have not been you definitely need to get there to check it out. It's so peaceful out there, the views are incredible, and everyone will enjoy themselves! We had so much fun playing and just taking in the beautiful scenery! You will not be disappointed!

Nikki Cayton, Marketing Director

Tips on Tipping Wedding Vendors

We understand that the day of your wedding is hectic, so we broke down who to tip, how much to tip, and who should deliver the tip, and when to give the tip to your wedding vendors.

1- Bartenders: How much - 10% of the liquor bill or \$200-\$300 to be divided amongst themselves. Who - The Bride and Groom. When - The end of the wedding reception.

2- Make-up and Hair: How much - 15%-20%. Who - The Bride. When - After the service is given.

3- Musicians or DJ: How much - Singers \$25-\$75 Band Member \$5-\$10 DJ \$25-\$75. Who - The Bride or Groom. When - The end of the wedding reception.

Photographer: How much - \$50-\$100. Who - The Bride or the Groom. When - The end of the reception or when they leave.

4- Officiant: How much - Affiliated with a church \$100+ donation to the church, non-denominational affiliation \$40-\$50. Who - Bride or Groom. When - The rehearsal dinner.

5- Wedding Coordinator and/or Day of Coordinator: How much - \$75-\$100 or more depending on the intricacy of your wedding (up to \$500). Who - The Bride and the Groom. When - The end of the reception or with a thank you note and pictures after the honeymoon.

Elizabeth Hamman, Event Coordinator

STAFF SPOTLIGHT:



Meet Tori Vogt

Meet Tori Vogt. Tori started working here at Bear Creek in the Pro Shop in June 2017.

She began working here because she lives in Bear Creek Subdivision and has been familiar with the course since she was little.

Tori currently attends William Jewell College where she plays volleyball. She is studying Elementary Education.

In her free time she loves boating and hanging out with her family at the Lake of the Ozarks. Please help us in welcoming Tori to the team!
