



Club News You Should Know

Finally a Winner...

We finally had a winner of the Pot of Gold on Wednesday July 23rd! After months of waiting, Mr. and Mrs. Minarik have won the \$1000 Pot of Gold! Congratulations! We will resume the Wednesday night Pot of Gold in the fall!

Not receiving our Flint Golf Club weekly newsletter?

Send your email address to Jessica at office@flintgolfclub.com to be added to the Flint Golf Club member Email list to receive updates and club news.

FGC Management Team

Eileen Flavin

Director of Finance
Eileen
@flintgolfclub.com

Pat Markley

Director of Operations/
Head PGA Golf Professional
Patmarkley
@flintgolfclub.com

Steve Skomski

Director of Food and Beverage
/Executive Chef
Headchef
@flintgolfclub.com

Jim Moore

Greens Superintendent
Greensdept
@flintgolfclub.com

Tina Fajardo

Clubhouse Manager
Clubhousemgr
@flintgolfclub.com

Linnea Dotson

Banquet Manager
Linnea
@flintgolfclub.com

Kelly Markley

Golf Shop Manager/
Membership Coordinator
-Junior Sports Coordinator
kellymarkley
@flintgolfclub.com

Vince Theriault

Maintenance Superintendent

Phone:(810) 743-6100
Fax:(810) 743-6951

www.flintgolfclub.com
3100 Lakewood Drive
Flint, MI 48507

Dear Members,

August has arrived and it is time for your game to shine during Club Championship month. Greg Reynolds and Laine Marks will attempt to defend their titles for the Men's and Women's Club Championship. The Men's Championship is scheduled for August 15th, 16th and 17th and the Women's Championship is August 19th, 20th and 21st. Make sure you practice and get your game in shape for the season's biggest tournament. Also, our Willie Park Cup team will be formed from the participants and results from the Men's Club Championship.

Once again, we had an extremely successful Men's and Women's Invitational. Congratulations to Keith Schauman and Kurt Schauman on winning the Men's Invitational with a new record score of 268. This year's event had 96 players play with a few new things added by Chair Matt Cramer making this event more successful than prior years. In our Women's Invitational we had 84 players participate in the "Bahama Mama" themed event and all the women had a terrific day. I wish to thank Kim Landaal, Jill Sheeran, Rebecca Schmidt, Nancy Sigman and Joan Gegg for coordinating such a nice event. Rumor has it, this group of women has already thought of a few new ideas and theme for next year's event.

Couples events have been a challenge to get going this year, but we still have one more Friday Night Twilight event scheduled for Friday August 29th. Please mark down this night as we party before golf and play some Glow Ball golf at night. The all member party will begin around 7:00 and golf will begin at approximately 9:30. In addition to our monthly Friday Night Twilights we still have open couple's mixers on Sunday afternoons where members can sign up to play with other couples from 11:30-2:00.

Members do not forget to visit Oakland Hills site of this years PGA Championship August 4th -10th. Before you go make sure you stop by our golf shop and pick up some new logo merchandise with our FGC logo for all to see. I ask members to wear our logo more and share our story with as many people possible. Our biggest asset we have going at our club is our membership and we must continue to do the little things to constantly improve and grow for years to come.

Harry, Kelly, Val and I hope you have a terrific month of August!

Sincerely,
Pat Markley-Head Golf Professional

Congratulations to Laura Farah!
She won her Flight in the
Genesee County
Flint Junior Golf 9 Hole Girls
tournament!

2008 Women's
Invitational
Results

Starfish Flight Winners

Kristy Gordley, Darci Brown,
Christine Landaal
& Jennifer Chenette

Dolphin Flight Winners

Kim Landaal, Debbie Wittbrodt,
Jill Sheeran
& Nancy Denne

Mermaid Flight

Julie McCredie, Heather Jakeway,
Arlene Ballard
& Joni Rowse

2008 Men's Invitational Results

Championship Flight and Overall Winner

– Keith Schauman & Kurt Schauman (268)

First Flight Winner

– Fred Leek & Jeff Benit (272)

Second Flight Winner

– Steve Landaal & Bill Boike (273)

Third Flight Winners

– Ned MacDonald & Brian Whitehouse (278)

Fourth Flight Winners

– Dave Gibbons & Randy Hougen (286)

Fifth Flight Winners

Kent Jones Sr. & Marc Garwood (280)

Shootout Champions

Gary Sova, & Dan Casey

Genesee Interclub Championship Swim Meet Results

Place	Team	Points
1	Elks	1,329.50
2	Flint Swim and Racquet Club	1,301.50
3	Warwick Hills	1,159
4	Genesys	1,055.50
5	Davison Athletic Club	948.50
6	Flint Golf Club	914
7	Flushing Valley	913
8	Atlas Valley	865
9	Spring Meadows	720

Special Recognition

Flint Golf Club would like to recognize Samat Siwek and Mark Thompson. They will be attending Michigan State University for swimming. Congratulations to both on a wonderful swim season, and good luck at State!

**Congratulations to All
Flint Golf Club Winners!**

Flint Golf Club Swimmers

Boys 9-10 50 Yard Freestyle
Second Place~ Blake Kryska

Boys 8 & Under 25 Yard Butterfly
Fourth Place~ Liam Martin

Girls 8 & Under 25 Yard Butterfly
Fourth Place~ Savannah Thomas

Boys 9-10 50 Yard Butterfly
Third Place~ Blake Kryska

Boys 15-18 50 Yard Butterfly
Third Place~ Mark Thompson

Girls 15-18 50 Yard Butterfly
First Place~ Jessica Weber

Boys 15-18 50 Yard Backstroke
Third Place~ Mark Thompson

Boys 9-10 50 Yard Breaststroke
Third Place~ William Wentworth

Boys 15-18 50 Yard Breaststroke
Third Place~ Victor George

Girls 15-18 50 Yard Breaststroke
Second Place~ Abigail Hagan

Homemade dessert is always tough. Cupcakes, brownies, and cakes are all great desserts but if you're in the mood to impress, here is a great recipe. It's a peanut butter cheesecake on a stick and it's to die for. This is a fairly simple recipe and if you want, sprinkle peanuts or coconut flakes on the chocolate to jazz it up even more. Your guests would be wowed with your culinary prowess.

Chocolate Peanut Butter Cheese Cake Bites

Cheesecake:

- 1 1/2 cups dark brown sugar
- 1 1/2 pounds cream cheese, at room temperature
- 1/2 cup heavy cream
- 2 large egg yolks
- 1 tablespoon pure vanilla extract
- 1 3/4 cups creamy peanut butter

Chocolate:

- 5 tablespoons vegetable shortening
- 12 ounces semisweet or bittersweet chocolate chips
- Wooden pop sticks

For the cheesecake: Position a rack in the middle of the oven and pre-heat to 325 degrees F. Line a 8 by 8-inch baking pan with foil letting long flaps overlap on each side. Spray foil with nonstick spray.

Break up the brown sugar to remove all lumps. In a standing mixer with the paddle attachment, beat the cream cheese and sugar on medium speed until very smooth. Add the cream and beat slowly; then add the yolks and vanilla mixing until just combined. Gently stir in peanut butter.

Take care not to over beat the mixture; this incorporates too much air and causes the cheesecake to crack.

Pour and evenly spread the batter in the prepared pan. Bake for 15 minutes. Open the oven to release some heat, then lower the temperature to 200 degrees F. Continue to bake the cheesecake until the outside is set but the center is still loose, for about 45 minutes. Turn off the oven, and cool cheesecake in the oven for 45 more minutes.

Cover and refrigerate at least 8 hours or overnight.

Lift cheesecake from the pan by lifting up the foil.

Transfer to a cutting board. Cut into 1 1/2-inch cubes.

Stick a wooden pop stick halfway into each bar and freeze for 1 hour.

Meanwhile, put the shortening and chocolate in a medium heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl over, but not touching, the water. Stir the chocolate occasionally until melted and smooth. Remove from the heat and let cool slightly. (Alternatively, put the chocolate in a medium microwave-safe bowl. Melt at 50 percent power in the microwave until soft, about 1 minute.

Stir, and continue to heat until completely melted, about 1 minute more.)

Dip the pops into the chocolate mixture, and stand on waxed paper to set, about 5 minutes. Serve cold (straight from the fridge), or freeze up to 2 weeks. Frozen pops make a cool summer treat, or can be allowed to temper for 10 minutes at room temperature before serving.

-Chef Steve



Be sure to come and join us on August 8th for our Campout after the Jr. Sports Luau! There will be outdoor movies, a campfire, smores, and more. We are looking for parent volunteers to help chaperone so sign up in the Pro-Shop or let Linnea or Chef Steve know! Come and join us under the stars at FGC!



