

# September Calendar

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	<u>1</u> LABOR DAY BBQ	<u>2</u> BIG NINE GIRLS EVENT  CLUB CLOSED	<u>3</u>	<u>4</u>	<u>5</u> HALL OF FAME SHOOTOUT	<u>6</u>
<u>7</u>	<u>8</u> HURLEY FOUNDATION GOLF CLASSIC	<u>9</u>	<u>10</u> MEN'S MEGA TOSS	<u>11</u> WOMEN'S 18 HOLE CLOSING EVENT	<u>12</u> MEN'S MEGA TOSS	<u>13</u>
<u>14</u> MEN'S IRON- MAN EVENT	<u>15</u>	<u>16</u>	<u>17</u> MEN'S FALL MEMBER GUEST DAY	<u>18</u> EUCHRE NIGHT	<u>19</u> FAMILY NIGHT	<u>20</u> ADAMS MEIJER JUNIOR TOUR EVENT
<u>21</u>	<u>22</u>	<u>23</u>	<u>24</u>	<u>25</u>	<u>26</u> WILLIE PARK CUP AT FGC  OKTOBERFEST SOCIAL PARTY	<u>27</u>
<u>28</u> MEN'S CLOS- ING TURKEY SHOOT	<u>29</u> COURSE CLOSED AERIFYING GREENS	<u>30</u> COURSE CLOSED AERIFYING GREENS				



## FGC Management Team

### Eileen Flavin

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### Kelly Markley

Golf Shop Manager/  
Membership  
Coordinator  
-Junior Sports  
Coordinator

# October Calendar

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			<u>1</u>	<u>2</u>	<u>3</u>	<u>4</u>
<u>5</u> FGC MEMBER TRIP TO SCOTLAND	<u>6</u> FGC MEMBER TRIP TO SCOTLAND  CLUB CLOSED	<u>7</u> FGC MEMBER TRIP TO SCOTLAND	<u>8</u> FGC MEMBER TRIP TO SCOTLAND	<u>9</u> FGC MEMBER TRIP TO SCOTLAND	<u>10</u> FGC MEMBER TRIP TO SCOTLAND	<u>11</u> FGC MEMBER TRIP TO SCOTLAND
<u>12</u> FGC MEMBER TRIP TO SCOTLAND	<u>13</u> FGC MEMBER TRIP TO SCOTLAND  CLUB CLOSED	<u>14</u> FGC MEMBER TRIP TO SCOTLAND	<u>15</u> FGC MEMBER TRIP RETURNS HOME	<u>16</u> EUCHRE NIGHT	<u>17</u>	<u>18</u> SWEETEST DAY

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### September Events

- September 2 – Big 9 Girls Golf Outing
- September 5 – “Hall of Fame Shootout” – 4:00 Start
- September 8 – Hurley Medical Center Outing  
– 7:30 and 1:00 Shotguns
- September 9 – USGA/GAM course re-rate of FGC
- September 10 & 12 – Men’s Mega Toss
- September 11 – Women’s Closing Event – 9:00 Shotgun
- September 14 – Men’s Ironman  
– Make your own groups and start times
- September 17 – Men’s Fall Guest Day – 1:00 Shotgun
- September 20 – Adam/Meijer Junior Tour at FGC  
– 11:00-3:30 Tee Times
- September 26 – Willie Park Cup at FGC  
– 10:00 Shotgun
- September 27 – Willie Park Cup at Pine Lake CC  
– 8:00 Shotgun
- September 28 – Men’s Closing Turkey Shoot Scramble  
– 9:30 Shotgun
- September 29 & 30 – Course Closed for the  
Aerification Project

# Recipes From Chef Steve

It’s tail gating time and there is no better item on a brisk fall morning than chili. The key to chili is in the chili powder. You can use any chili powder you like, a store bought blend is good, but if you’re looking for something more, here are a few ideas for a personalized blend. Ancho chili powder is the dried version of a poblano pepper, mild heat and great flavor, it is a perfect base for making a chili powder blend, and should be half of the mixture. Cayenne peppers are dried and add flat out back end heat, if you like to feel a little burn in your throat this is how you do it. Authentic smoked Spanish paprika is a little pricey but unlike your grandmother’s paprika, this adds a great smokiness, as well as a touch of heat. Chipotle chilis are dried, smoked, jalapenos, they have great heat and are bursting with flavor. Plain old black or white pepper have the up front, excuse me captain obvious, peppery flavor that will get your attention. It should take a few runs, but once you get a blend you like you can make it in bulk and use it all season— then you really will have a top secret chili recipe.

### **Corn and Turkey Chili**

- 1 tablespoon (1 turn around the pan in a slow stream) olive or canola oil
- 1 medium onion, chopped
- 1 large bell pepper, red or green, chopped (use up leftover pepper strips from crudite tray if you have them)
- 1 jalapeno pepper, seeded and chopped
- 1 bay leaf, fresh or dried
- 1 1/2 pounds light and dark ground chili meat
- 1 1/2 to 2 tablespoons (a palm full) good chili powder
- 1 1/2 to 2 tablespoons (a palm full) ground cumin
- 1 teaspoon to 2 teaspoons (several drops) cayenne pepper sauce
- Coarse salt
- 2 cups frozen corn kernels or leftover prepared corn
- 1 (32-ounce) can chunky style crushed tomatoes
- 2 cups prepared chicken stock or broth, paper container or canned

Heat a deep pot over medium high heat. Work close to the stove for your chopping. Add oil to your pot, 1 turn of the pan, and add ground turkey and then the vegetables as you chop them. After the vegetables are chopped, dust the meat



## Annual Stockholm Meeting

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