

# HILLCREST NEWSLETTER



*Aaron Ness, President*

## Dining & Lounge Hours

Tuesday-Friday 11am-Close  
Saturday 5pm-Close

*NEW:*

Soup and Salad Bar  
From 11am-2pm  
Tuesday-Friday  
\$7

Cooking Lessons in the  
Kitchen...

Tuesday, January 9<sup>th</sup>  
Please RSVP to 665-4522

## From the President.....

Happy New Year's to our Hillcrest members! With 2017 winding down and almost in our rearview mirror it is a great time to reflect on a year's worth of success and start making plans to continue to build on the momentum we've created. Our board will be meeting the first week of January to review December's numbers and we expect to close out the year on a positive note. As you start to plan your own personal expenses for the upcoming year you will be happy to know that your club is **NOT** expecting to raise dues or minimums! Financial structures that have been put in place over the last few years are adequate to meet our budgetary needs and thus we want to focus on building our membership base and continued enjoyment of the course and facilities in 2018. Please take opportunities to mention Hillcrest to family and friends that are sitting on the fence about joining. As you know there are many social, dining, golfing, swimming and entertaining opportunities that we provide to our members and if you are like me I can't imagine not being a part of this special place.

As we prepare our budget for 2018, we will identify equipment needs, both inside our dining room kitchen and out on the course, continue to work on cost efficiencies in all areas and also prioritize upcoming projects for the year that will require larger capital outlays. As always, if you have any ideas and input on how we can improve I am willing to listen to see what we can do to accommodate. Over the last year of my Hillcrest Presidency I have fielded some nice phone calls and had some personal conversations with good ideas that have either been implemented or have been discussed at our board meetings. Thank you for your support and for helping make Hillcrest Golf & Country Club a success in 2017!





Warren Muller, CGCS  
[hillcresturf@hillcrestyankton.com](mailto:hillcresturf@hillcrestyankton.com)  
605.660.4025

## From the Golf Course.....

December turned out to be a pretty productive month on the golf course. For starters Slowey Construction finished up the lake project and it is such an improvement to your property. Overflow from the pond goes under the fairway instead of over the top. The bridge that was sinking into the bank is gone. The old asphalt path is gone and winds its way closer to the lady and senior tee on 7 and the buried pond will provide a spot for a new forward tee in the future. The new ground on 9 allowed us to rough in a new forward tee and will open by 2019. And instead of 3 unhealthy ponds Hillcrest has 1 healthy pond that won't require a lot of wasted electricity refilling it with water twice per week.

One big project, the biggest since 2002, tackled multiple member issues that appeared either on surveys or from other sections of the membership over the last two or three years and I think all the pre planning really maximized the total value of the project.

Plenty is left to do but the road and dump sites have thankfully been disced and next spring we will be able to fine grade and sod and seed. Some cart path have been formed up and are ready for an early season pour. The rest of the cart path work will just have to be evaluated for stable ground and completed when conditions allow.

Lastly we are removing plenty of trees around the property again this winter and by the time the year turns to 2018 the three Silver Maples will be removed around 7 green. Not different from our more efficient lake on 8 will be the efficiency of growing and maintaining the playing surface on the entire green complex of 7. Aside from healthier turf, tree debris will largely be gone in the spring and fall, and storm cleanup will be reduced. It's a camp of 1 I know, but these trees avoided the chain saw far too long.





Hillcrest will be holding a PXG fitting event this spring.

PXG is committed to the process of researching materials, exploring new technologies and identifying the unique properties that make the experience of playing PXG clubs second to none.

PXG offers a full line of right and left handed clubs.



Scott Larson, Golf Professional  
[golfpro@hillcrestyankton.com](mailto:golfpro@hillcrestyankton.com)  
665-4621

Happy New Year Everyone!

We had a great December full of holiday parties and private family dinners. As I write this, we are continuing to take reservations for our New Years Eve Party. I am looking forward to cooking some great food for everyone and to have a wonderful champagne toast with some caviar...to bring in the 2018 season.



Eric Miller, Executive Chef  
[chef@hillcrestyankton.com](mailto:chef@hillcrestyankton.com)

Currently I am working on the summer menus. Both a new event menu for our receptions and gatherings and our regular dining menu, which will include more new sandwiches, small plates, and a few new entrée options.

Some fun new things will be happening in the next couple of months. We have added a Soup and Salad Bar for \$7 per person that will start Friday, January 5<sup>th</sup>. The salad bar will run Tuesday thru Friday 11am to 2pm. It is designed to be a fast, inexpensive lunch option. On Tuesday January 9<sup>th</sup> we will hold a cooking class for anyone interested. It will start at 5:30pm and last about 2 hours. Feel free to grab a drink from the bar and come into the kitchen where Chef Kasey and I will show you how to make Shrimp Bisque. Please RSVP so we know how much to prepare for.

On Sunday February 25<sup>th</sup> we will have a Breakfast Buffet designed for both adults and munchkins.

Again, Happy New Year and I am looking forward to a great year cooking some great food!

