



PRESIDENT'S LETTER

Dear OGCC Members,

Approaching the final tern in the golf season... As much as I hate to see the finish line, fall golf is as good as it gets! Kids are back in school; leaves are about to start to change, and the course is in great shape moving into the Fall.



Greg has outlined his maintenance plan for the duration of the year that is included in this News Caddy. He is a big believer in agronomics and is doing everything required to ensure the course is healthy before putting the course to bed for the winter. Can't thank him and his crew enough for providing such a quality product over this very busy and HOT summer.

Thank you to all the members that attend the Labor Day festivities! Many say it was the best we've had!

As always, I am very grateful for the opportunity to lead this club and I am thankful to all the Board Members, Department Heads, and especially all the staff for all they do to try and always improve the member experience!

Have a wonderful September!

Best Regards,

Carter Randall

Ogden Golf and Country Club President



CELEBRATING 110 YEARS

A Message From The General Manager, Victoria Thomson



In 1914

Ogden Golf and Country Club began with humble roots on approximately sixty acres of land purchased October 30, 1914, from the Federal Land and Mortgage Company of Ogden for \$5,857.00. The measurements were listed as nearly sixty acres because they followed an imperfect path along the center of Burch Creek and were further defined by a "stone at the S.E. corner of the intersection of Adams Avenue and 40th Street." Certainly these descriptives suggest the area was far from developed. Moreover, grass was not planted on all of the putting greens until the 1918 season.

The golf course was part of a real estate plan to elevate the value of the surrounding community. The 1200 acre development was known as Washington Heights, a restricted residence park where custom homes were built by lot purchasers in addition to the homes that were built by the developers.

The golf course was a bit of a novelty within unchartered territory, representing stability on investment for those who were to be the first to build on that land.

Welcoming our new office staff!
Executive Assistant: Kandice Wessman
and

Bookkeeper: Kathryn Hatch
They bring extensive experience in their
individual rolls and have made a remarkable
impact on the Club so far

I really enjoyed helping to create a new brunch menu with the food and beverage team. The launch date for the new menu is Saturday Sept. 21, hope to see you there

In 2024

Ogden Golf and Country Club is celebrating our 110 year anniversary by hosting a Black and White Gala on Saturday, November 9. So RSVP for dinner reservations, mark your calendars and start shopping for black and white attire in the theme of our club colors. This does not need to be tuxedo evening wear, which is great if that is your choice but wear what you prefer and please participate in the theme by only wearing black and white.

Preceding this event The Country Club will also be documenting and commemorating each and every current member. I will keep you informed as to the process and time when we will be taking photographs of each individual and family memberships and creating an official book to commemorate the current membership. I wish this task were completed each year and I am pleased that we will be starting this tradition. This has been an amazing summer with memorable events inclusive of the recent Labor Day festivities. The Black and White Gala is a fitting end to this celebrated anniversary year.

I would like to congratulate all our Club Champions!

Shannan Stauffer and Luke Crapo Senior, Lynne Starley and Mark Newey Super Senior, Karen White and Scott Call Legend, Mike Woolman

We are always pleased to share our facilities with invited guests but remember that the registered member is responsible for the actions of their guests and if the guests do not pay their green fees then that amount will be added to the members account.

PRO SHOP







Embracing Fall Golf Etiquette at Our Private Country Club

As the crisp air and vibrant hues of autumn descend upon the OGCC, golfers find themselves faced with a unique and beautiful golfing season. Fall at the club is not just a time for lower temperatures and stunning foliage; it's also an opportunity to refine our etiquette and ensure that everyone can enjoy the course to its fullest. Here are some essential tips to keep in mind this fall:

1. Respect the Course Conditions

Fall weather can bring varying conditions to the golf course, from dew-laden mornings to occasional frost. Be mindful of these changes:

 Avoid Walking in Wet Areas: Fall mornings might leave the course damp. Steer clear of walking through wet areas or standing water to prevent unnecessary damage to the turf.

2. Manage Leaves and Debris

Fallen leaves and scattered debris are a hallmark of autumn. To help maintain the beauty and playability of our course:

- Keep Play Efficient: If you find yourself in a pile of leaves, try to move them gently without causing excessive disturbance. However, don't delay the pace of play—use a reasonable approach to find and hit your ball.
- Repair Divots and Ball Marks: As the season progresses, repairing divots and ball marks becomes even more crucial. This ensures the course remains in top condition for all players.

3. Dress Appropriately

Autumn weather can be unpredictable. Ensure you're prepared for varying conditions:

- Layer Up: Wear layers to adjust to changing temperatures. A lightweight jacket or vest can be a game-changer on cooler days.
- Stay Visible: With the potential for overcast skies and early sunsets, opt for bright or reflective colors to stay visible on the course.

4. Be Considerate to Fellow Members

Fall is a time for camaraderie and reflection on the year's golfing achievements. Embrace the season with consideration for your fellow members:

- Maintain Silence on the Course: As the course becomes more crowded, be mindful
 of noise levels. Ensure conversations and laughter are kept to a minimum to avoid
 disturbing other players.
- Share the Space: With the increased beauty of fall, more members may be drawn to the course. Be courteous and share the space, allowing everyone the opportunity to enjoy the fall golfing experience.

5. Preserve the Fall Beauty

The autumn season adds a unique charm to our golf course, and preserving that beauty is essential:

- Respect the Foliage: Enjoy the stunning fall colors but avoid trampling over decorative areas or disturbing the landscape.
- Follow Club Guidelines: Adhere to any specific fall maintenance guidelines provided by the club to ensure we all contribute to keeping our course in pristine condition.

As we embrace the fall season, let's continue to honor the traditions of good golf etiquette. By being mindful of course conditions, adjusting to shorter days, and showing respect for our fellow members, we can all enjoy the serene beauty of fall golf at our private country club. Here's to a season filled with memorable rounds and perfect autumn days on the greens!

Happy Golfing
OGCC Golf Shop Staff

OGCC 2024 CLUB CHAMPIONSHIP



Shannan Stauffer Ladies Club Champion



Lynne StarleyLadies Senior Club Champion



Ladies Super Senior

Club Champion



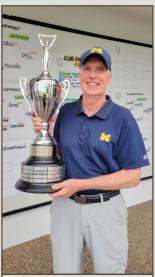
Luke Crapo Men's Club Champion



Mark Newey Men's Senior Club Champion



Scott Call Men's Super Senior Club Champion



Mike Woolman Men's Legend Club Champion

TWILIGHT TAILGATE TOURNAMENT

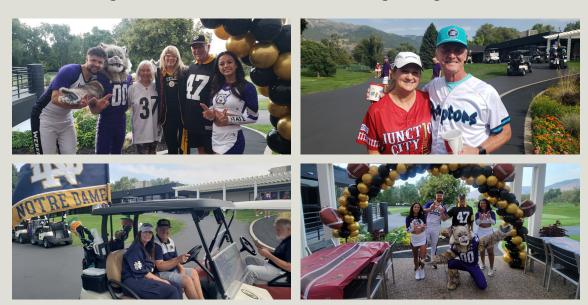
On Saturday, August 24th, OGCC held the 10th Annual Twilight Tailgate Couples Golf and Dinner outing to kick off the Football Season.

There were 104 players in two flights of "football rules" golf. First Flight winners were the team of Rhett Weaver, Keelee Weaver, Brad Knight, and Kira Knight. Second Flight winners were the team of Ken Crockett, Tyrin Crockett, Dewy Fowers, and Nikole Fowers tied with the Nilsson team ... Blake, Holly, Brett and Nancy. Congratulations to all!

The OGCC staff did an outstanding job with the tournament: Bob and the golf staff; Matt and the culinary team, Greg and the golf course crew; Karen and the service team, and Jen and Victoria for the banquet arrangements. Special thanks to Summer Willis, Weber State Spirit Squad Director, for bringing WALDO and some the Spirit Squad! And thanks to Casey Scott for awarding the prizes.

Also, thanks to the tournament sponsors and prize donors: John and Linda Boyer, Shawn and Keri Lueders, Chip and Carol Nelson, Jed and Laurie Fuhriman, Jerry Graybeal, Dave Baggott, Bob Wallis, and Sara Keenan.

Mark your calendars, August 23, 2025 for the 11th annual Twilight Tailgate!



UGA LEGENDS

The OGCC four-man UGA Legends Team (70+) finished with 2 wins (Jeremy Ranch and (The Country Club) and 3 losses (Oakridge twice and Jeremy Ranch). Eight players participated: Randy Udy (Captain), John Boyer, Clayton Wyman, Mike Woolman, Gary Lyells, Jim Starley, Keith Hanchett, and Ron Dittemore. Everyone had fun competing and traveling to other clubs. Plus ... the food is always great! See you next year.

FALL MAINTENANCE PLAN

As we transition into the fall season, our grounds team at the Ogden Golf and Country Club has been working hard at work executing our agronomical practices to ensure our course remains in excellent condition. Below is an update on the work completed and upcoming maintenance activities planned for the fall season.



1. Slit Overseeding Fairways

• We've completed a slit overseeding on the fairways. Healing is expected in two weeks.

2. Greens Maintenance

• We've completed a medium verticut, topdressing, and granular fertilizing of the greens. Healing is expected in four days.

3. Fairway and Tee Fertilization

 We've completed fertilization of the fairways and tee boxes. This is an important step to strengthen the turf during milder temperatures.

4. Weekly Light Topdressing

 A light sand topdressing will continue to be applied to the greens every Monday throughout the growing season to maintain a smooth playing surface.

5. September - Greens Care

 On September 16th and 30th, the ground's crew will conduct a light verticut and sand topdressing of the greens.

6. Broadleaf, Clover, and Crabgrass Control

 We will continue to spray broadleaf weeds, clover, and crabgrass as needed to keep the turf clean and healthy.

7. Worm Castings Deterrent

o To minimize worm castings on the course, a deterrent will be sprayed according to our schedule.

8. Tee Solid Tine Aeration

 Starting in September, we'll begin solid tine aeration of the tee boxes. Our goal is to complete a couple tee boxes a day to minimize disruption of play.

9. Air2G2 Subsurface Air Injection on Greens

We've started utilizing the Air2G2 subsurface air injection machine on the greens.
 Our goal is to complete a couple of greens per day with no disruption to play.

10. DryJect Greens Aeration

 DryJect greens aeration is scheduled for Monday, October 14th. The expected healing time is three weeks.

FALL MAINTENANCE PLAN (CONTINUED)

11. Deep Tine Aeration of Fairways

 Deep tine aeration of fairways will start in October and be carried out a few fairways per day until complete.

12. Fall Course-Wide Fertilization

• We will apply full-course winter fertilizer in early November. Exact dates to be determined and communicated to the membership.

13. Irrigation System Blowout

o The irrigation system blowout is scheduled for the end of November. Exact dates to be determined and communicated to the membership.

We appreciate your understanding as we undertake these essential maintenance tasks to keep our course in prime condition. Thank you for your continued support, and we look forward to providing you with a great playing experience this fall and beyond.

Greg Gilmore
Course Superintendent
Ogden Golf and Country Club



FOOD AND BEVERAGE

Dear OGCC Members,





en Cobb Matt Trujillo

We are thrilled to announce the launch of our new brunch menu, crafted with care, and inspired by the vibrant flavors of the fall season. Beginning September 21st, we invite you to join us for a delightful dining experience that showcases a variety of delicious new dishes designed to satisfy every palate. Our new brunch menu will be offered every Saturday and Sunday, from 8:00 am to 3:00 pm.

Some of our new brunch menu items:

- · Bourbon Caramel French Toast
- · Pumpkin Cinnamon Roll
- · Biscuits & Gravy
- · Chicken & Waffles

New Brunch Cocktails:

- · Espresso Martini
- · Apricot Manhattan
- · Fig & Walnut Whiskey Fizz

Whether you are treating yourself to a leisurely weekend brunch or celebrating a special occasion with family and friends, we are confident that our new offerings will elevate your dining experience.

In addition, we ask for your patience as we have been made aware of restaurant menu items being charged to the wrong member accounts. We ask for your help in this matter, as we are trying to correct the billing. This will require each member to provide your server with your member number, double-check your bill (for accuracy), and sign the bill. This new process will help eliminate billing errors and items being charged to the incorrect account.

Thank you for your continued support, and we cannot wait to share our new brunch menu items with the members.

Best Regards,

Food and Beverage Team

EVENTS COORDINATOR

Summer has been a busy and fun time here at the club! We hosted golf tournaments, weddings and enjoyed a variety of other events as well.

As summer came to an end, we also hosted our Annual Labor Day Celebration. We loved seeing our members here with their family and friends enjoying great food, fun activities and fireworks together!

We look forward to this Fall Season and cooler days out on the course! Keep an eye out for upcoming events we have planned for you.

Thank you for being a part of our OGCC community. Your continued support and enthusiasm make our club the fun, welcoming place it is today. If you have a Special Event, you'd like us to host, please reach out to me, I would love to assist you!

Cheers!

Jen Fife

Events Coordinator













LABOR DAY CELEBRATION

















IMPORTANT CLUB REMINDERS!

RESTAURANT HOURS

MONDAY

11:00 am - 9:00 pm

Limited quick serve items will be available. The bar is open and dining room seating is welcome.

MONDAY - THURSDAY 9:00 am - 9:00 pm

FRIDAY 8:00 am - 10:00 pm

SATURDAY 8:00 am - 10:00 pm

SUNDAY 8:00 am - 8:00 pm

BRUNCH

SATURDAY/SUNDAY 8:00 am - 3:00 pm

We will be offering grab and go breakfast items half an hour before the earliest tee time Friday's through Sunday's.



BIRTHDAY REMINDER



BIRTHDAYS

Staci Johnston	2	Erik Evenson	13	Alec Hogge	21
Stephen Littauer	2	Debbie Nielson	13	Xiu Tracy Hong Yu	21
Homer K. Cutrubus	5	Charlie Belliston	14	Brianna Lindsey	22
Nancy L. Powers	6	Douglas Fullerton	14	Camille Mortensen	22
Robert S. Emenger	7	Sean Badger	15	Karen Nielson	23
Jacob Stapp	7	Gage Froerer	15	Amber Shepherd	24
Bree Carnahan	8	Danielle Unck	15	Eric Rawlin	25
Nate Harbertson	8	Natalie Anderson	16	Shauna Shaw	25
Jason Coates	9	Vanda Daines	17	Trevor Kapp	26
Carri Forsgren	9	Cynthia Divino	17	Matt Larsen	26
Michael D. Woolman	9	C. Brett Nilsson	17	Thomas J. Powers	27
Heather Cashmore	10	Joelene Propst	17	Peggy Bowden	28
Shelley Smedley	10	Shalyce Harrison	18	Britt Carter	28
Kirk Nelson	11	Susan Reeve	18	Robyn Judd	28
Nancy Nilsson	11	Lora Kier	19	Tamara Kier	28
Cory Barker	12	Gavin McCleary	19	Nick Manning	28
Nadira Brandenburg	12	Sarah Richards	20	Payton Watson	28
Kaylee Rowan	12	Stephanie Ames	21	Shannon Leishman	30
James Smith	12	Kristin Bauter	21	Cory Nielson	30