



# Juniper Newsletter

## FOURTH OF JULY

Juniper Golf Course's parade float was a hit with the local parade viewers. Travis drove the Beverage Cart, while several helpers handed out over 2,000 Otter Pops to the thousands of hot, thirsty kids along the parade route!

Later that evening, about 150 adults and kids lined the grassy areas from the ball hut to Juniper's club house with lawn chairs and blankets to watch the Redmond firework display that blasts-off from the Fair Grounds next door. Kids played Frisbee and threw base-balls and practice putted on the putting green. There was a BBQ with hamburgers and hot dogs coupled with snacks and drink specials. Many guests were moved to dance by DJ Delos. (Born in the USA played more than once at my request!)

The night had a double purpose: First, to have a fun safe relaxing firework watching experience, and second to raise funds for the Brightside Animal Shelter. Dan Callahan, Bob Kennedy, Larry Robertson and their families donated \$300 for the privilege of sitting in the "Brightside VIP" area to watch the fireworks display. Brightside brought in couches and lounges and coffee tables to create

an outdoor living room, where they were served beer and wine and had a front-row view of the spectacular firework show. The staff at Juniper also arranged a "Longest Marshmallow Drive" game. Where the contestants paid \$1 to see how far they could hit a marshmallow on the driving range. Camden King and Kenny Johnson were a close second and third, but the winner, was Jacob McIntosh. He won the 50/50 pot, half going to Brightside and half to the winner. Jacob graciously re-donated his \$61 dollar winnings back to Brightside. The Juniper staff also donated their tips for the evening to bring the total collected for the evening to \$100. Total donated for this event \$400. Thank you to everyone who came out supported, and donated to this event.

## WINE TASTING SOCIAL

For this Bounty, Joel, from Southern Oregon Wine and Spirits was on hand to facilitate the tasting of generous samples of The View's new wine list. Members were treated to appetizers specially paired with the wines that included: Thai peanut skewers, Bruschetta, a variety of flat breads, Gyro meatballs, Caprice skewers and much more!

## BOUNTY DINNER

Members and guests enjoyed a dinner of BBQ tri tip served with a tangy mustard sauce, Philo wrapped Atlantic Cod topped with Thai Basil vinaigrette and served with a cucumber bell pepper relish. The dinner included loaded potato bake, stuffed with sour cream and bacon and chives. Dessert was Chocolate cheese cake.

During the event, two local music students from Ridgeview High School treated us to live vocal music, acoustic guitar and piano. They entertained the diners with a variety of tunes from "the classic" to "oldies" and pop songs. Our generous members donated over \$200 to the students for their trip to Europe with The Oregon Ambassadors of Music.



ENJOY THE BOUNTY OF THE  
**PACIFIC NORTHWEST**

Member-Guest Dinner  
Friday | November 11, 2016 | 5PM - 9PM

FEATURING:

- Oregon Hazelnut Crusted Chicken with Marionberry Compote
- Grilled Northwest Steelhead with Hood River Pear Beurre Blanc
- Forest Foraged Wild Mushroom Risotto
- Oven Roasted Root Vegetables
- Oregon Marionberry Pie and Eberhard's Vanilla Bean Ice Cream

**\$20 - MEMBERS**  
**\$25 - GUESTS**

To make a reservation, please contact:  
Ajja  
541-548-3121  
ajking@playjuniper.com

\* Don't forget tonight we are going to "Tea Off A Season of Giving". Please bring several canned goods with you to the dinner to help support Neighbor Impact's Food Bank.

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## LUAU

If you missed it, you missed out! The Luau was tremendous fun!

Over 150 luau guests were greeted at check-in by the Menehune, an old Hawaiian sprite who is fondly known by islanders for his dancing and merriment. Like the Menehune, the guests at the luau enjoyed dancing to the music of "Off The Record". They played a delightful mix of oldies, rock and roll and tropical rock that included songs from the Beach Boys and Jimmy Buffett. Guests also enjoyed drinks from our Island-inspired drink list that included Mai-Tai, Blue Hawaiian and the Maui Mama.

Dinner that night was a smorgasbord of island delights. Asian noodle salad and fresh Ahi poke, started the buffet, followed by traditional Hawaiian potato-mac salad, sticky rice, Dragon BBQ beef short ribs and a coconut lemon grass Mahi-Mahi. However, the Kalua Pig was the highlight of the dinner! As true Hawaiian custom dictates, the night before the party we dug a hole and lit a fire. When the time was exactly right we lowered the whole, 100lb. pig onto the coals and covered it with banana leaves and wet burlap then we sealed it all underground. Twelve hours later we dug up the pork and brought it, steaming to the table. Guests were lined up to see the "unveiling of the pig" where we took off the cage that was

keeping the pig together, unwrapped it from its flavorful banana leaf wrap, and unveiled a perfectly cooked Kalua pig! The pork was delicious by itself, but was complimented by 10 different Chef inspired sauces. Topping it off, we served pineapple upside down cake, raspberry poke cake, and chocolate Haupia pie rounded out the menu Hawaiian style.



A flyer for a Luau event. At the top, there are five colorful hibiscus flowers in a row. Below them, the word "LUAU" is written in large, stylized, teal letters. Underneath "LUAU", the pricing is listed: "\$20 per adult" and "\$12 Kids under 10 years old". The date "9.16 2016" is prominently displayed in orange and red. To the right of the date, there is a list of menu items: "Pit Roasted Kalua Pig", "Dragon Teriyaki Short Ribs", "Coconut Lemon Grass Mahi-Mahi", and "Many Hawaiian Sides Including Ahi Poke, Sticky rice, potato-mac salad, pineapple slaw". Below the menu, it says "Including Desserts". To the left of the menu, there is an RSVP section: "RSVP - Ahja- 541.548.3121 aking@playjuniper.com". At the bottom left, it says "MUSIC BY 'OFF THE RECORD' LOCAL '80S' ROCK AND ROLL BAND". On the bottom right, there is a large "5PM" logo. At the very bottom, there are five colorful hibiscus flowers in a row, matching the top.

## COME WATCH YOUR FAVORITE TEAM

Did you notice the new TV's at The View Tap and Grill? There's not a bad spot in the Grill for viewing the game. To encourage you to come out and see for yourself: On Thursdays, Saturdays, Sundays, and Mondays throughout the month we will have a variety of specials.

Additionally, during the Sunday NFL games, we will provide a "Build your own Bloody Mary!" During Thursday and Monday

Night Football, we will be running "Happy Hour" pricing on a variety of beer and appetizer specials.

## A NEW YORK NEW YEAR'S EVE PARTY



A flyer for a New Year's Eve Party. At the top, it says "A New York NEW YEAR'S EVE PARTY RING IN 2017 WITH NEW YORK CITY". Below this, there are three sections: "Appetizers", "Dinner", and "Music". To the right of these sections, there is a list of details: "5PM Performance by Da Chara Duo", "6PM Dinner", "Followed by dancing to the Rock & Roll sounds of Off The Record until we ring in the New Year!", and "\$45 PER PERSON". Below the price, it says "Celebratory beverage provided to the group at 'midnight.'" At the bottom, it says "BY RESERVATION ONLY" and "Please R.S.V.P with Ahja aking@playjuniper.com | (541) 548 - 3121 x1". The flyer has a festive background with colorful confetti and streamers.

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## THE GENERAL MANAGER'S DESK

Season of change is upon us. Like the weather, over the course of the year, we've seen change here at the golf course. Things like consistent course conditions, food selection, merchandise options, enhanced clubhouse facilities, additional events (golf and social), new faces amongst the membership and the best of all- lower member dues! All great things heading into 2017.

This fall we seen another change- Our Pro moving into "retirement" or as he says "working from the other side of the counter." I would like to say Thank You to Bruce for his 34 years of service to this club. He's been the longstanding rock of the club who's as much part of

the name Juniper Golf Course as the golf course itself. Over the past nine months, he's passed along so much wisdom and knowledge that I realize it is only scratching the surface. I am truly humble to have had this opportunity getting to know this iconic man. Thank you Bruce for all that you have given to the club, the community and the association.

As mentioned earlier – the member dues have been lowered going into 2017. Every member is now receiving the 2016 promotional rate. Here within the next few weeks, everyone will be receiving a letter from the club describing the membership payment

options for the upcoming season. It will look familiar to last year with the change being the price levels. Continue to recruit your friends! Make copies of the letter you receive and give it to your friends. The more of your friends who become members club will only make the club a more fun place to be.

From the Staff here at JGC – please have a safe and happy holiday season.

- Travis Kane, PGA

## FROM "THE PRO"

So the end of October concludes my day-to-day employment with CourseCo and Juniper Golf Course. I still plan to play some golf and teach a little bit. My contact number is 541-460-3009 (Cell). I tell everyone that I intend to move to the other side of the window. That being said, I expect to see you all on the golf course over the next few years.

I thank all of you that I have interacted with over my 34 seasons associated with Juniper Golf Club. It has been a pleasure and an honor to have served you. To the staff taking my place, I hope you will enjoy the experience as much as I have.

I leave you with a recent quote I heard, "Don't cry because it's over, Smile because it happened!"

Humbly,

Bruce Wattenburger, PGA

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## MAINTENANCE DEPARTMENT

Greetings from the maintenance shop. Another busy season is coming to a close but there is still lots to do before the temperature and weather really change. We came through the year in good shape and despite the very dry summer our water usage was below normal. The month of October is not only a time of transition in the weather department it was also a busy time getting the course ready for winter and next spring. Some of the tasks we accomplished were: verticutting all fairways, approaches and tees, putting down first applications of plant protectants on fairways, greens, tees, and approaches, final mowing to most areas, start edging bunkers, spot aerifying, seeding and gypsum to traffic areas, gypsum to all greens, tees, and approaches, fairways and rough fertilized, irrigation system blown out, edging all sprinklers and valve boxes and various other daily activities.

The month of November will be a time of finishing up some small projects, putting down last plant protectants, and transitioning to our 11 o'clock shotguns. We are hoping to continue doing some brush work, rock removal work and some tree branch work. We may not get to all the areas that are on some people's lists but we will sure try!

The golf course will attempt to be open on regular greens as much as possible this winter. With no growth or potential for recovery we need to be careful with the greens during the winter. We have cut temp greens in case the weather does not allow us on regular greens. Some instances when temps will need to be used include: snow, freezing rain, freezing fog, standing water, and frozen. We appreciate your understanding and patience on days when greens may be on temps. Last winter we only played temps 6 days but each winter is different.

Thank you for being at Juniper. We strive to provide a quality product for you each time you come out and hope you enjoy your time. Thank you to everyone who turned out to give Bruce a heartfelt sendoff on Oct. 21st. I started working in the golf business 31 years ago and have never run across anyone like Bruce. What a pleasure it has been these past 6 seasons to have him be a part of my growth and life. Bruce made a difference and will continue to do so in retirement. Have a great late fall!

- Kurt