



## 2010 - 2011 Event Schedule



Available in  
Clubhouse Lobby & Online

## NEW SEASON... NEW MENUS New Pleasures for Your Taste Buds

by: Mary Groesser  
& Chris Fischer

As you've been packing your bags, scheduling your flights, and making final arrangements for neighbors to guard your home, we've been restructuring our menus with entrées that will leave you delighted!



**Chris Fischer**, Director of Food and Beverage, and **Stephan Germanaud**, Executive Chef, have both worked diligently this summer to design an exceptional menu full of enticing items to choose from. Appetizers, sandwiches, soups, and salads are well flavored with fresh ingredients to create delectable foods that you'll enjoy sharing with your family and friends.

Our new specialized menus were especially constructed with you in mind. We have not only added selections for a sophisticated palate to enhance our menus, but we have also crafted dishes with a healthy flair! We realize that your health is essential, and with that in mind, we have focused on delivering a menu that will be welcoming to your taste buds and to your heart. Choose from one of our many NEW delicious entrees.

Chef Stephan's Smoky Maine Lobster features fresh, sweet lobster meat from the waters of Coastal Maine. Gnocchi, a potato pasta, which is enhanced with the delicacy of truffle oil, accompanies the Lobster. Both are generously dressed with the Chef's own special creation, Beurre Monte, a rich yet light butter sauce. Fresh spinach and shitake mushrooms are lightly but expertly smoked and finish this incredible culinary experience.

Chef Stephan's Turkey Pot Pie has captured the true essence of comfort food with an outstanding balance of both the hearty tradition of this dish and the lightness that many diners are now seeking. This dish features garden fresh carrots, celery, potatoes, and onions cooked perfectly. Plump, juicy pieces of roasted turkey breast accompany every bite. The rich, creamy sauce that our Chef has created borders on perfection in its ability to satisfy. The dish is completed with a flaky, buttery puff pastry top.

To accompany your meal, we have a wide variety of enticing wines to choose from. Whether the occasion is a casual celebration of a hole-in-one or an elegant wedding celebration, we have the right wine to perfect your meal. Wines such as Chateau Belgrave Haut-Medoc, Rubicon Estates Cabernet Sauvignon, Louis Jadot Pouilly Fuisse, and Kim Crawford Sauvignon Blanc are tasteful additions to our wine list. To continue your love for fine wines and to take advantage of some fantastic discounts, please join our **Countryside Wine Club** today! *Details available on back cover.*



**Stephan Germanaud**  
Executive Chef

**Anthony Delphin**  
Sous Chef

And of course, for the grand finale, you will want

*continued on page 5*

## Inside.

- 2 General Mgr. Report
- 3 President's Report
- 4 Golf News
- 5 Community Snapshots
- 6 Calendar
- 7 F & B Mgr. Report

## WELCOME BACK!





# MANAGER'S Report

## Keeping You Informed

November 2010

2

Countryside News



**Mike Bradfield**  
General Manager

Over the past several months, you have seen several newsletter articles about strategic planning and an upcoming member survey. In fact, an article in this newsletter from President Gerry Silva provides a fantastic historical perspective on the 2007 survey and subsequent actions. On Monday November 15, our second member's forum of the season will be held in the clubhouse at 4:00 PM. At this forum, Synergy Solutions will be present to discuss and reveal some key elements of this long awaited member survey. Please plan on attending this

forum if you are interested in hearing more about this fascinating and important process. I look forward to seeing you then.

This past summer, both Davis Boulevard and Radio Road vehicle entry and exit gates were retro-fit with new camera systems to better capture incoming and outgoing traffic. Included in the upgrade were high powered cameras capable of recording license plate details in darkness. In addition, Digital Video Recorders were also installed to store camera data for up to two weeks. Of course, cameras and gates do not provide total security, but they do provide a layer of traffic control and regulation.

This past summer, we have added 248 trees to the property including the golf course. New pavers were added to the front and entry of the clubhouse. Rock retention walls, gate operators, and entrance landscape lighting were replaced. The tennis courts have been re-surfaced. Both clubhouse bars have undergone some equipment and facade upgrades. The exercise facility equipment and flooring have been upgraded. The Santa Barbara wall exterior has been landscaped and irrigated. Massive drainage projects behind Country Hollow and next to #2 green have been completed. A fiber optic line was installed from the clubhouse to the maintenance facility. The clubhouse and satellite buildings were painted. New tee markers are on the golf course. The lightning detection system (Thorguard) was modified and improved. Golf course fairway mowers, greens mowers, rough mowers, utility vehicles, and a commons sprayer were also purchased. The maintenance facility floors, restrooms, offices and employee break room also had a face lift. The maintenance facility received a new roof, and the chemical room and pump house were both painted. It was a busy summer indeed!

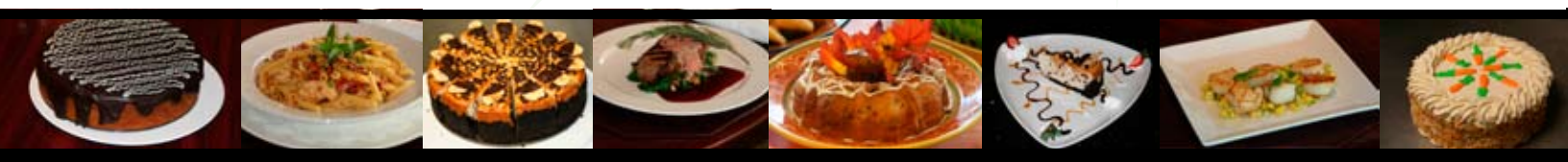
One project that we regrettably were not able to tackle was the lake bank restoration between #1 fairway and #8 tee. With all the rain from the winter months, the lake water level never dropped enough for us to begin this particular project. We are hopeful that next spring; we will be able to begin the repair of that lake bank, which is experiencing failing bio bags throughout that area.

With the cooler weather and the return of many members, renters and guests, please take a moment to review the club dress code. Nearly everyone dresses Country Club "smart", but occasionally we have a situation when someone is wearing jeans or tank top in the clubhouse or dining rooms. Please take the time to review our dress code policy, and dress accordingly. In general, denim, hats, tank tops and t-shirts are never permitted in the

dining areas. Please consult the green book or special event flyer for more specific dress code information. And don't forget to inform your guests to save any embarrassment for all involved.

The maximum speed limit throughout Countryside is 25 mph. Please be sure you watch your speed and come to a complete stop at all stop signs. There is nowhere that any of us need to be which requires us to endanger the lives of children, golfers, runners, walkers, and cyclists. By simply obeying the traffic signs and speed limit, we will all be a little safer in our beautiful community.

Welcome back for those of you who have been gone throughout the summer. We are pleased to offer exciting new dining menus, new and unique events, and a variety of new specials and themed nights. Our current dinner menu has 28 different items with 21 of 28 (small size) menu items priced below \$14. We also have a fantastic variety of desserts made in-house by our culinary team. We even offer a late night dessert menu with reduced price desserts! Chef Stephan Germanaud and Food and Beverage Director Chris Fischer have done a fabulous job of preparing for this season and providing the dining experience you expect.



# Your Opinion Matters

# PRESIDENT'S Report



**Gerald Silva**  
President

Our Strategic Planning initiative will begin with a Member satisfaction questionnaire that will be distributed by mail and electronically to all owners and spouses, as well as renters on November 16 to be completed and returned no later

than December 17. In addition to completing the rating scale on each category you are welcome to add comments on the back of each sheet to clarify and expand on the rating. An informational presentation will be given at the November 15th member forum by Dr. Aysecul Timur and Jim Mac Arthur of Synergy Solutions to explain the design and process of the survey and how it will reflect the opinions and concerns of our membership as part of our Strategic Planning process.

While our current survey will help determine member opinions regarding the many policy and procedural components that make up the Countryside experience going forward it may be useful and of interest to look back at some of the results of our last survey and how areas of critical concern were addressed. The 2007 survey showed a high level of overall satisfaction with 76% agreeing that services at Countryside met or exceeded expectations and 82% agreed that the Administration and Master Board does a good job in protecting our assets. These were good results but also left room for improvement. Through that survey you told us that our priorities should be to maintain a strategic vision year to year (59.2%) and that Countryside should be operated like a business. This has led to the current Ad Hoc Committee on strategic planning being established to guide us in defining our strategic vision and determining methods to achieve our goals. Over the past several years the Master Board has strived to enact policies to continue progress toward operating Countryside like a business including adopting the Chief Operating Officer concept of management where by the board establishes or modifies policy and management handles procedures and day to day operational responsibilities.

You felt that the Architectural Review Committee was effective at maintaining community standards (68.4%), that

adult and family social events should have been maintained at their levels (79% and 76.9% respectively) and that casual dining opportunities should be expanded (44.3%) while formal dining experiences especially those requiring a jacket for men be somewhat reduced (19.3% and 32% respectively). Management has responded with more informal events and more casual dining opportunities. The golf activities received strong approval ratings with the ladies (88.2%) being slightly more satisfied with their golf experience than the men (82.8%). There was an expressed desire for expanded activities for single member (42.9%) an area that our committee's and management will continue to explore.

You expressed a need to prioritize certain capital improvements as follows; Fifth hole restroom improvements (34.1%) and signage / landscaping Radio Road entrance (32.5%). Both of these areas have been addressed. Lake bank restoration was another priority (32.5%) and although much has been done this is an ongoing item that we will continue to address in the coming years as our resources allow. You told us you wanted lake fountains at the Davis Blvd. and Radio Road entrances which have since been installed. You also wanted improved community lighting and signage. All of the common area signage has been replaced and lighting has been improved at both entry ways to the community as well as in the clubhouse areas. Golf course improvements was another area that you supported and is a continual, ongoing process with new planting, trees, bridge replacement, better quality sand for the bunkers, new cubing, tee leveling and many other improvements. The fitness center expansion was another priority and although we couldn't increase the footprint of that area we were able to refurbish it and with state of the art multipurpose equipment, more effectively utilizing the space available. Lastly, you told us that roadways and sidewalks were a capital improvement priority and therefore all of the common area roadways were resurfaced within the past year and an extensive paver project was completed at the clubhouse area.

I hope this provides you with some insight into how the last survey guided us. **Your opinion matters.** Your Master Board of Directors, management and our staff will listen to you and be guided by what you tell us so please complete the survey form and return it by **December 17.**

## Directors

- **Gerald Silva**  
President
  - **Marcia Feeny**  
Vice President
  - **Bob Powers**  
Secretary
  - **Dominick Festa**  
Treasurer
  - **Kenneth Laycock**  
Director
  - **Michael Lembo**  
Director
  - **Rebecca Paratore**  
Director
  - **Jack Rasmussen**  
Director
  - **Anthony Scanzillo**  
Director
- ## Staff
- **Michael Bradfield, CCM, CAM**  
General Manager
  - **Kimberly Bruge**  
Administrative Assistant
  - **Chris Fischer**  
Food & Beverage Director
  - **Stephan Germanaud**  
Executive Chef
  - **Mary Groesser**  
Director of Communications
  - **Jeff Jacob**  
Financial Manager
  - **TK Matthews, PGA**  
Director of Golf
  - **Tiffany Pazolt**  
Executive Assistant
  - **Pam Szymanski**  
Asst. Financial Manager
  - **JD Varon, CGCS**  
Golf Course Superintendent
  - **Ken Williams**  
Maintenance Manager

## Countryside Golf & Country Club News

Published by Countryside  
Golf & Country Club  
600 Countryside Drive  
Naples, FL 34104

- Phone 239-353-1780
- Fax 239-353-3717
- Pro Shop 239-455-0001
- Dining Room 239-455-0002
- Event Line 239-353-8801

The purpose of this newsletter is to provide Countryside residents with information and reports related to Countryside Golf and Country Club. All articles must be submitted in advance to the Director of Communications at: [maryl@csgcc.net](mailto:maryl@csgcc.net)





# COUNTRYSIDE Golf

## Welcome Back to Florida Golf!



November 2010

4

Countryside News



**TK Matthews**  
Director of Golf

Welcome back, November is here and we are into the full swing of things. We have a great staff that is eager and anxious to get started and a full schedule of events which will make for a fantastic season.

I first want to highlight some events to be aware of for the month of November:

**Tuesday, November 2nd**- 9er's scramble & membership meeting

- Tuesday, November 9th**- LGA Opening Day
- Thursday, November 11th**- Couples Annual Dinner & meeting
- Monday, November 15th**- LGA Golf Clinic & Brunch
- Thursday, November 18th**- Sunset Scramble

We are very fortunate to have a couple of new additions to our pro shop staff. We selected Tania Miller to be our new pro shop manager. She has the shop looking great with festive fall decorations and new clothing lines already being displayed. I invite all of you to stop into the golf shop and see our new lines and introduce yourself to her.

**Stephanie Reeves** is also new to our staff. She is a PGA professional who will be heading up our clinics and ladies day. She will also be available for private lessons. I feel fortunate to have a female PGA professional with her experience and knowledge on our staff. She will be a great asset to Countryside. Please feel free to stop in the pro shop and introduce yourself.

We are currently upgrading our Chelsea system to a newer version. The new system is pretty similar, but the main difference is it will ask you to first log in with your 6 digit member number before you go through the request procedure. For those of you that book online, it will give you more features such as allowing you to create a buddy list which will make it easier to book tee times because your groups' names and member numbers will be readily available on your list. It should be completely upgraded by the time this newsletter comes out which should make it easier to use and more dependable.

We are all looking forward to a great season. If there is anything we can do to make your game more enjoyable or help you with a special order, please don't hesitate to ask.

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**Paul Buttros**  
404-2365

**Mo Pierzchala**  
777-9434

**Robb Mackett**  
643-6644

**Peter Weissman**  
352-4395

**Currently Listed for Sale:**



7260 Coventry Ct. #404	\$145,000
470 Country Hollow Ct. #1205	\$199,900
7240 Coventry Ct. #304	\$139,900
7260 Coventry Ct. #413	\$148,500
430 Countryside Dr.	\$335,000
7320 Coventry Ct. #701	\$146,900
189 St. James Way	\$299,000
410 Countryside Dr.	\$310,000
7240 Coventry Ct. #320	\$150,000
7340 Glenmoor Lane #3209	\$124,500
505 Veranda Way #F201	\$209,000
132 Granville Ct.	\$359,000
7340 Province Way #3308	\$148,000
7360 Province Way #4108	\$154,900
7280 Coventry Ct. #525	\$159,900
458 Country Hollow Ct. #H102	\$164,900
7340 Glenmoor Lane #3109	\$104,900

**SALES - RENTALS - HOMEWATCH**





# SNAPSHOTS



**MORE PHOTOS  
AVAILABLE ONLINE:  
countrysidegcc.net**

Print & e-mail photos  
to your friends!

click on: CLUB NEWS-- EVENT PHOTOS

## COUNTRYSIDE Fun

continued from front page

### NEW SEASON... NEW MENUS New Pleasures for Your Taste Buds

by: Mary Groesser  
& Chris Fischer

to leave room for our enchanting desserts. In fact, we have refined our dessert menu by adding fresh-made temptations. Our Sous Chef, **Anthony Delphin**, was carefully selected for his specialty in home-baked mouth-watering pastries that are unbeatable!

Chef Anthony's latest creation is Countryside's Signature Crème Brulee. Chef Anthony has created a creamy, rich Pumpkin Custard. Finished with caramelized sugar and a drizzle of Brandy, this is unlike any dessert you may have experienced before at Countryside.

For the chocolate lovers, Chef Anthony features a Chocolate Molten Cake, which is a rich, dense, out-of-this-world incredible cake featuring a warm center of smooth, scrumptious Raspberry Chambord Chocolate Ganache. Vanilla ice cream complements this masterpiece.

If you can't make it for dinner, but are still craving a Chef Anthony creation, we have implemented a **Late Night Happy Hour** just for you. After 8:00 pm, we feature, at a greatly reduced cost, many of Chef Anthony's finest desserts. And what goes best with dessert? A night cap of course! Our Late Night Happy Hour Menu also features great pricing on assorted Ports, coffee drinks, Scotches, and Cognacs.

The final recipe for success in our Countryside kitchen is truly **YOU**, so when you return this season, enjoy life! Don't fuss with your pots and pans and your rusty old SOS pads, spending hours cleaning up your kitchen. Relax and celebrate this season with us; bring your friends and make lifetime memories.

### DID YOU KNOW...

**Beurre Blanc Sauce, featured in many entrees on Chef Stephan's Dinner Menu contains less Fat and Bad Cholesterol than a Cream Sauce. A Beurre Blanc Sauce is made of Butter and reduced White Wine.**



### Anniversary Coming Soon?

Send Your Photos and Caption to:  
[mary@csgcc.net](mailto:mary@csgcc.net) or call 239-353-1780 x 106

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- Additions / Renovations
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- Commercial Build outs
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References Available

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# COUNTRYSIDECalendar

## NOVEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
	1	2	3 	4 Italian Special Night	5 Seafood Special Night	6 	
7 	8 Interclub Bridge 9:30 am	9  Wine Club-Wine Tasting	10 	11  Community Blood Drive Veteran's Day	12 Seafood Special Night	13 Prime Rib Night Tableside Desserts	
14 	15 LGA Golf Clinic/Continental Breakfast Member's Forum 4:00 pm WAC Meeting	16 Architectural Review 7:30 am * BINGA 5:30 pm	17 	18 Board Meeting 8:30 am Sunset Scramble Dinner * NFL Bus Trip	19 Seafood Special Night	20  Prime Rib Night	
21 	22	23 "Bar" Food Buffet	24	25 	26 Seafood Special Night	27  Prime Rib Night	
28 	29 	30 * BINGA 5:30 pm	<ul style="list-style-type: none"> <li>◆ Golf Events</li> <li>◆ Special Events</li> <li>◆ Lounge Events</li> <li>◆ Main Dining Rm</li> <li>◆ Meetings</li> </ul>				

**Sunday**  
Breakfast/Lunch 10:00-2:00 pm  
Bar Menu 2:00 - 7 pm

**Monday**  
Lunch 11:00-2:00 pm  
Bar Menu 2:00 - 7 pm

**Tuesday**  
Lunch 11:00-2:00 pm  
Bar Menu 2:00 - 7 pm

**Wednesday**  
Lunch 11:00-2:00 pm  
Dinner 5:00-9:00 pm  
Bar Menu 2:00 - 8 pm

**Thursday**  
Lunch 11:00-2:00 pm  
Dinner 5:00 - 9:00 pm  
Bar Menu 2:00 - 8 pm

**Friday**  
Lunch 11:00-2:00 pm  
Dinner 5:00-9:00 pm  
Bar Menu 2:00 - 8 pm

**Saturday**  
Lunch 11:00-2:00 pm  
Dinner 5:00 - 9:00 pm  
Bar Menu 2:00 - 8 pm

## DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
◆ Golf Events ◆ Special Events ◆ Lounge Events ◆ Main Dining Rm ◆ Meetings		1 Casual Dine & Dance Karaoke with Lester Trent 6:30-9:30 pm	2	3 Seafood Specials	4 Festival of Lights	
5 	6 	7 LGA 9 Holes Invitational/Lunch * Wine Club-Wine Dinner	8 	9 President's Council Meeting LGA 18 Holes Invitational/Lunch *Holiday Dinner	10 Wine Club-Wine Tasting Seafood Specials	11  Prime Rib Night
12 	13 WAC Meeting Member's Forum 4:00 pm	14 Architectural Review 7:30 am * BINGA 5:30 pm	15 	16 Board Meeting 8:30 am Sunset Scramble Dinner	17 Seafood Specials	18  Prime Rib Night
19 	20	21 First Day of Winter	22  Casual Dine & Dance JACKPOT BAND 6:30-9:30 pm	23	24 Club Closes at 2 pm	25 
26 	27	28	29	30 	31	



**Reminders:**  
Cell phone use is prohibited in dining room areas.

Please honor the Clubhouse dress code.



MAH JONGG~ Every Monday & Wednesday at 12:30 pm BRIDGE ~ Every Monday at 12:30 pm & Wednesday at 5 pm

\* Reservations Requested: 353-1780 x 5 Dining Room Reservations & Carry Out 353-1780 x 4 Pro Shop 455-0001

November 2010

6

Countryside News

**Words of Wisdom:**



"All you need is love. But a little chocolate now and then doesn't hurt."

Charles M. Schulz





# Keeping Our Menus Fresh & New

## COUNTRYSIDE News

November 2010

7

Countryside News

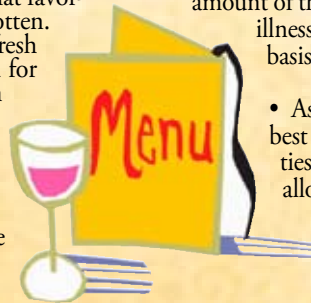


**Chris Fischer**  
F & B Director

**Wow!** That is the only adjective that comes to mind having experienced my first October here in South Florida. While I miss the colors that the mountains of East Tennessee or especially a New England Autumn provide, I can't imagine any spot better in the country than Naples and especially Countryside in the fall!

Over the last several weeks, as Chef Stephan and Chef Anthony have introduced new items and taken away some favorites from our menu I have received many comments voicing concern about the loss of "their favorite" from our past menus. When I receive a comment of this nature I have two answers that I want to share with all membership who may have the same question. The first answer would be to say that as understandable as this is, if we kept everything from previous menus that were someone's "favorite", we would never remove a single item from our menu. I have received this comment about every single menu item from the previous dinner menu. The second answer I provide is always that favorite items may be gone, but they are rarely forgotten.

This means that in an effort to keep menus fresh and new, items from time to time are removed for short periods of time but often brought back in some form or fashion. Many of the items that were removed from the previous dinner menus have already returned as a Dinner Special or as a Square Plate special on Wacky Wednesdays. French Onion Soup is a great example. It was removed for a short period of time to try some other alternatives, but after many members voiced their concerns about its absence, it has been returned to both the Lunch and Dinner menus. While I can't promise every menu item will make a return at some point, many will make appearances from time to time. The Chefs and I have a single goal, to provide the best possible menus, coupled with the best possible service to the members of Countryside. A big part of this goal is to listen and respond to the wants, needs, and expectations of its members. Please keep in mind, however, that with over 1100 memberships, upwards of 2000 members and countless renters, it is unrealistic to be able to fulfill everyone's expectation as to what should or should not be offered on our menus or when it should be offered. What we do is to make every effort to provide a balance and choices that will meet and exceed the majority of the member's expectations.



• Dinner reservations can only be made for the C-side and Main Dining Rooms; the Lakeview Lounge and Atrium are open seating and filled on a first come first serve basis.

• Specific tables can be requested but never guaranteed. Business, size and quantity of parties dictate table placement. We will make every effort to fulfill your requests but we can never guarantee your favorite table.

• Dinner reservations for parties of 9 or more have to speak directly to the Director of Food and Beverage for specific permission. Larger tables in the midst of dinner service create issues for our ability to provide the type of service that is expected for every table. We can accommodate larger parties but they must be seated and treated as smaller tables. For example, for a reservation for a table of 16, we would provide two tables of 8 next to each other each with their own server and each ordering and receiving service as close together as possible but not necessarily at the same time.

• Club Events will again operate under a 48 hour guaranteed reservation system. If you make and fail to cancel reservations within 48 hours of the event, you will be charged for the full amount of the event. Personal or family emergencies and serious illness will be taken under consideration on a case by case basis by the Director of Food and Beverage.

• As with Dinner reservations, to be able to provide the best possible service, we have to monitor the size of parties for our Club Events. Reservations for parties of 8 allow us to be able to better reach this goal; however, we are also willing and able to take reservations of tables of up to 10, please just remember that tables of 10 create cramped seating! There are rare occasions when we will have to dictate table size on reservations, but they will be few and far between and will be communicated to membership.

• Each member must call and make their own reservations. If you are putting together a table and provide a list of names we will hold this information and apply it once we have heard from each member of the party; if you wish to be financially responsible for each member of the party we will accept each reservation on the list.

• If you make reservations that do not fill an entire table at a Club Event, we will assign table prior to the event. The seating assignments are not subject to change under these circumstances once you have arrived at the event.

Our goal for every event and meal is to make your entire experience, from the time you make your reservation to the time you are walking out of the clubhouse the best possible. By following these rules, you will help us immensely in reaching our goal. **Thank You all in advance for doing so!**

At certain times during the summer, it felt like season would never get here, but here we are. I for one am truly excited about what the next 6 months or so have in store. I can assure you that my staff and I took great advantage of our time this summer in planning and getting ready for this season in expectation of making it the best season ever here at Countryside.



If you have not yet, I hope that you will all soon get a chance to meet our new reservationist **Megan Wojtowicz**. Megan came to us as a recent graduate of The University of Toledo in Ohio (don't hold that against her, Michigan natives!) and with years of Country Club experience previously. She has made a seamless transition into her new position and I am confident that she will provide top level customer service for those making dining reservations.

Since I just introduced our new Reservationist, I think it would be appropriate for me to remind the members about some of the finer points of making reservations here at Countryside during the season.





## Many New Improvements

November 2010

8

Countryside News



**JD Varon**  
Golf Course Sup.

Welcome back to all our members and guests. The cooler temperatures are a relief after a long, hot summer full of projects on the golf course and common grounds. We hope you enjoy all of the new trees

and shrubs, as well as other improvements to our community. A completed project list will be posted on our website of all the activities that took place this summer.

Pictured above are our new look tee markers. We have our logo letter C engraved on granite, and each piece is now lighter in weight for easier placement. We also have these granite markers in the ground on each tee replacing common bricks. We hope this adds to your golfing experience.

Some improvements may go unnoticed. Pictured above are some major irrigation repairs to the twenty-plus year pipe

and fittings for our irrigation system. These plastic fittings were replaced with ductile iron fittings for an indefinite lifespan. We have miles of pipe for our irrigation system that waters the golf course and common areas, and we will continue to make improvements on the major intersections of pipe in the future.

New flags, poles, cups, and rakes are in place, as well as new sand in all our bunkers. If you have any questions or concerns, please feel free to call me, or stop me on the course.

*Happy Golfing!*



## SILVIA LOPEZ



Silvia has been a very valued employee here at countryside for the last five years as our housekeeper. She is very proud and dedicated to her job. Silvia is always looking for better and more cost effective ways of

keeping Countryside clean.



Tammy specializes in multi-level highlighting and low lighting, color and straighteners.

Shannon specializes in color, straightening and precision clipper cutting.

**So, what are you waiting for?!**

**Give us a call today!**

Call Shannon: 239.250.1808  
or Tammy: 239.293.6455

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**KERATIN COMPLEX**  
smoothing therapy





## COUNTRYSIDE NEWS

# PROSHOP SALES

Tania Miller



November 2010

9

Countryside News

# “Don’t Worry- Be Happy”



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**NAPLES • 293-513-0100 • 7207 Radio Rd.**  
**Berkshire Commons Shopping Center**

[www.WirelessZone.com/Naples](http://www.WirelessZone.com/Naples)

**Welcome Back Everyone.** Let me start by introducing myself, my name is Tania Miller, I’m your new merchandiser, and I want to help you get back into the swing of things with a fresh new look. The golf shop is taking on a transformation. We hope to bring you more of what you love as well as a large selection of new product, you may not have seen before.



For the ladies we have some wonderful new product. We have a beautiful red and khaki group from EP Pro as well as an emerald and navy group. We also have some Nike and Adidas performance product, that’s stylish and practical. We are also featuring product from Tail, and Cutter & Buck (the Anika line), and some basic ladies tops from Ping. Ladies you’re going to look like a million on the golf course.

Boys we didn’t leave you out! We also brought in Nike and Adidas for you. Wonderful colors as well as a full line of shorts, makes putting an outfit together easy. We have also brought in Under Armor, Jack Nicklaus, Cutter & Buck and Ashworth. And let’s not forget our coligate shirts. (Go Blue)!



If you’re in need of shoes I have a ton! We have Footjoy and Nike for men and women, as well as Golfstream for the ladies. But we have more coming in, Ecco and Sandbaggers will arrive shortly.

Come on in and see what’s new. And keep coming in because much more is on the way. It’s an exciting new season; let me help you dress for it.







**Countryside Golf & Country Club**  
600 Countryside Drive  
Naples, FL 34104

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U.S. POSTAGE  
**PAID**  
Naples, FL  
Permit No. 40

[countrysidegcc.net](http://countrysidegcc.net)

Monthly Billing Statements  
Golf Tournaments & Results  
Pro Shop Items & Sales  
Countryside Activities & Special Events  
Lunch, Dinner & Brunch Menus  
Event Pictures, News & much more...



**Need Assistance Logging On?**  
**Call 353-1780 x 106**

*It's Time To Party!*

*More Events Listed Online: [countrysidegcc.net](http://countrysidegcc.net)*



**WINE CLUB**  
**COUNTRYSIDE** *at*

Love Wine?! Love to know more about Wine?!  
Love Getting Great Discounts on Wine?!  
Wine Club at Countryside is now accepting members for the 2010-2011 Season!

*Membership includes:*

- ▶ Complimentary Wine Tastings and Wine Education Classes
- ▶ 15% Discount on all Wine Dinners
- ▶ 10% Discount on Wines by the Bottle from the Countryside Wine List
- ▶ 50% Discount on Every 5th Bottle of Wine Purchased from the Countryside Wine List

Pricing below local retail wine shop prices on wines from the Countryside Wine Shop to take home or for gifting!  
The Wine Shop is available on the Countryside Website.

November thru May the Wine Club of Countryside will host multiple wine events monthly, membership not only provides great savings on your wine purchases but ensures your participation at these fun and informative events!

Membership is just \$100 for the Season! You may sign up by contacting:  
Christ Fischer e-mail: [cfischer@csigcc.net](mailto:cfischer@csigcc.net) or 353-1780 Ext 144.

**THANKSGIVING 2010**

THURSDAY - NOVEMBER 25TH

Seatings at 12 pm, 1 PM, 2 PM, 3 PM

\$29.99\*\* PER PERSON \$14.99 KIDS 8 & OVER

**Salads**

SPINACH, GOAT CHEESE &  
CRANBERRY SALAD WITH CHAMPAGNE VINAIGRETTE  
MIXED GREENS WITH CONDIMENTES & DRESSINGS  
CHEESE AND SLOW ROASTED VEGETABLE BOARD  
COLE SLAW

**Soups**

ROASTED CORN & ACORN SQUASH CHOWDER  
LOBSTER BISQUE

**Main Course**

GREEN BEANS ALMONDINE  
ROASTED CORN & GARLIC MASHED POTATOES  
SAGE & WALNUT STUFFING  
SLOW ROASTED HONEYED SWEET POTATOES  
SALMON COULIBIAC WITH SMOKED TOMATO BEURRE BLANC

**Carving Station**

WHITE MARBLE FARM SLOW ROASTED PORK SHOULDER  
WITH CHILE VERDE SAUCE  
HERB AND GARLIC RUBBED LEG OF LAMB  
WITH MINT JELLY & AU JUS  
SLOW ROASTED TURKEY BREAST (DARK MEAT AVAILABLE)  
WITH TURKEY GRAVY & FRESH CRANBERRY SAUCE

Pastry Chef Anthony's fresh dessert station with traditional holiday desserts plus chocolate fountain with fruits

Call 353-1780 x 5 for Your Reservations

Online Reservations Available: [countrysidegcc.net](http://countrysidegcc.net)

**Online Reservations: [countrysidegcc.net](http://countrysidegcc.net) or call 239-353-1780 x 5**

