

TEE TO GREEN



LFCC NEWSLETTER

NOVEMBER 2025



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An aerial photograph of a golf course clubhouse and pool area. The clubhouse is a large, light-colored building with a brown roof, situated next to a large, rectangular swimming pool. The pool has a blue slide and a waterfall feature. There are many lounge chairs and blue umbrellas around the pool. The surrounding area is lush with green grass and trees.

CLUB CONTACTS

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NOTE FROM THE INTERIM GM

Dear Members,

I want to thank all of you whom I have met for the very warm welcome to Lincolnshire Fields. Over the past three weeks, I have truly enjoyed getting to know the members, staff, and club. It is truly an exciting time at the club as we head into the fall/winter season. Over the coming weeks, I will be working with the board to identify and hire the next General Manager of the Club. I also want to thank our staff for their hard work and collaboration as we go through this transition to a new leader. Please feel free to reach out to me anytime with questions or comments.

Sincerely,

Jeff Shepard, PGA
Regional Manager
KemperSports Management
jshepard@kempersports.com

NOTE FROM PAUL



On the golf course:

This cooler weather is quite welcome, and the grass actually **LOVES** it. Please continue to enjoy the golf course, as autumn can be a great time to play.

We appreciated your patience with our tee and fairway aerification. We don't like the cumbersome process any more than the golfers do... but we like the results.

To get better roots established in the grass surrounding the bunkers, we will aerify that sod as time allows this fall. That should be a minimal inconvenience for golfers.

We will be battling falling leaves for the next month. We will do our best to keep the playing areas clean. When it gets windy, it can be next to impossible to keep up with the leaves!

Sometime around mid-November, we will winterize the irrigation system by running compressed air through the pipes. This expels remaining water through the sprinkler heads. The process usually takes two days and protects the plumbing through winter. The exact date of winterization will depend on the forecasted temperatures and rain.

We have already had 3 frost delays in October! If we allow foot and cart traffic on top of the frost, it is detrimental to the grass. We communicate with the golf shop when there is a frost delay and try to anticipate a time when it will melt so golfers can plan accordingly. If we get a frozen layer anywhere in the soil profile, we will close the course. This will be communicated to the golf shop.

CDGA handicap postings end on November 15th. After that, we will remove all the tee markers for winter. You can tee off from the spot of your choice. As the frost impacts our annual flowers, we will pull them = always a sad reminder that winter is near.

Thanks!

Paul Sermersheim
Supt.

UPCOMING EVENTS

NOVEMBER

TUES. NOV. 4TH
EUCHRE NIGHT RETURNS
6:30PM-9:00PM

FRI. NOV. 14TH
LOBSTER BOIL
5:00PM-8:00PM

THURS. NOV 20TH
SUSHI NIGHT
5:00PM-8:00PM

FRI. NOV. 21ST
WINE DINNER
6:30PM

SAT. NOV. 22ND
KIDS COOKING CLASS
11:00AM-1:00PM

WED. NOV. 26TH
THANKSGIVING CARRY-OUT
3:00PM-8:00PM

THURS. NOV. 27TH
THANKSGIVING CARRY-OUT
10:00AM-1:00PM

THURS. NOV. 27TH
THANKSGIVING BRUNCH
10:00AM-1:00PM

FRI. NOV 28TH
CLUB CLOSED
ALL DAY



DECEMBER

SAT. DEC. 6TH
BREAKFAST WITH SANTA
9:00AM-3:00PM

MON. DEC. 8TH
ANNUAL MEMBER MEETING
7:00PM-9:00PM

MON. DEC. 9TH
MEN'S LEAGUE PARTY
5:00PM-7:00PM

WED. DEC. 10TH
LADIES' HOLIDAY LUNCHEON
11:30AM-1:00PM

FRI. DEC. 19TH
WINE DINNER
6:30PM

SAT. DEC. 20TH
PJ PARTY/CHRISTMAS MOVIE
5:30PM

MON. DEC. 22ND - FRI. DEC. 26TH
CLUB CLOSED

WED. DEC. 31ST
NOON YEARS EVE
11:00AM-1:00PM

THANKSGIVING CARRY-OUT

Wednesday, November 26th | 3:00pm - 8:00pm | Food Comes Cold

Thursday, November 27th | 10:00am - 1:00pm | Food Comes Hot

THANKSGIVING

Menu

ROASTED TURKEY
FRIED TURKEY
BAKED NEUSKIES HAM
MASHED POTATOES WITH TURKEY GRAVY
AU GRATIN POTATOES
GREEN BEAN CASSEROLE
CHICKEN AND NOODLES
HOMEMADE STUFFING
CANDIED YAMS
3 CHEESE MAC-N-CHEESE
GLAZED CARROTS
BROCCOLI, RICE, AND CHEESE CASSEROLE
KALE SALAD
CRANBERRY SAUCE
BEEF HOUSE ROLLS
GRAVY

DESSERTS
PUMPKIN PIE
PUMPKIN CHEESECAKE
FRENCH SILK PIE
CHERRY PIE
PECAN PIE

All carry-out orders must be made
by Noon on
Sunday, November 23rd.



THANKSGIVING BRUNCH

Thursday, November 27th
11:00am - 2:00pm

Join us for one of LFCC's
traditions. We will be
hosting a classic
Thanksgiving-style buffet
with all of your favorite
entrees and desserts!



2025

NOVEMBER

November

SUN	MON	TUE	WED	THU	FRI	SAT
						1 ILLINOIS VS RUTGERS @ 11AM
2 BRUNCH	3 CLUB CLOSED	4 EUCHRE NIGHT	5 WINE WEDNESDAY	6 KING OF CLUBS	7 DAVID HOWIE 19 TH HOLE	8
9 BRUNCH	10 CLUB CLOSED	11 OYSTER WEEK EUCHRE NIGHT VETERANS DAY	12 OYSTER WEEK WINE WEDNESDAY	13 OYSTER WEEK KING OF CLUBS	14 OYSTER WEEK LOBSTER BOIL	15 OYSTER WEEK ILLINOIS VS MARYLAND @ TBD
16 BRUNCH	17 CLUB CLOSED	18 EUCHRE NIGHT BOOK CLUB	19 WINE WEDNESDAY	20 SUSHI NIGHT KING OF CLUBS	21 WINE DINNER	22 KIDS COOKING CLASS ILLINOIS @ WISCONSIN @ TBD
23 BRUNCH	24 CLUB CLOSED	25 EUCHRE NIGHT	26 WINE WEDNESDAY THANKSGIVING CARRY-OUT PICK UP	27 THANKSGIVING CARRY-OUT PICK UP THANKSGIVING BRUNCH	28 CLUB CLOSED	29 ILLINOIS VS NORTHWESTERN @ TBD
30 BRUNCH BUFFETT						

2025

December

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6 BREAKFAST WITH SANTA
7 BRUNCH	8 CLUB CLOSED ANNUAL MEMBER MEETING	9 EUCHRE NIGHT MEN'S LEAGUE CHRISTMAS PARTY	10 WINE WEDNESDAY LADIES HOLIDAY LUNCHEON	11 KING OF CLUBS	12	13
14 BRUNCH	15 CLUB CLOSED	16 EUCHRE NIGHT BOOK CLUB	17 WINE WEDNESDAY	18 KING OF CLUBS	19 WINE DINNER	20 PJ PARTY/ CHRISTMAS MOVIE
21 BRUNCH	22 CLUB CLOSED	23 CLUB CLOSED	24 CLUB CLOSED CHRISTMAS EVE	25 CLUB CLOSED CHRISTMAS DAY	26 CLUB CLOSED	27
28 BRUNCH BUFFETT	29 CLUB CLOSED	30 EUCHRE NIGHT	31 WINE WEDNESDAY NOON YEARS EVE			



NOTE FROM THE GOLF SHOP

THANK YOU!

As the sun sets on the 2025 golf season, we want to extend a thank you to all our members for another memorable year at Lincolnshire Fields. You make this club a truly special place and a joy for us to come to work every day.

We appreciate your continued support of all our golf events throughout the season and want to offer a special thank you to our Golf Committee members for their time and dedication.

Lastly, I'd like to recognize my incredible assistants, Logan and Cordale. These two do everything and more to make golf great here at Lincolnshire Fields Country Club.

During the off-season, Logan and I will continue working toward earning our PGA Membership. Logan is currently completing the qualifying level to obtain Associate status and will soon begin Level 1 of the PGA program. I am currently in Level 1, finalizing my work experience portfolio, which will allow me to test and move forward once approved.

The PGA program consists of three levels, each requiring coursework, testing, and work experience, and typically takes four or more years to complete. It's an important goal for both of us, and we are committed to obtaining membership.



NOVEMBER GOLF SHOP HOURS & DRIVING RANGE

For the month of November, the Golf Shop will be open Tuesday through Sunday from 8:00 a.m. to 5:00 p.m. The shop will be closed on Mondays. We will continue to take tee times throughout November; however, walk-up play is permitted as well.

We're hopeful for some warm weather so everyone can enjoy a few more rounds this season. If course conditions change, we will notify members via email and Facebook. Please note, the driving range will close for the season on Sunday, November 2nd.

SHIP STICKS

If you plan to travel or if you are heading to warmer climates for the winter, the golf shop would like to remind you of our partnership with Ship Sticks. Starting at \$74.99 per way, we will ship your clubs so you can skip the hassle of dragging your clubs through the airport or taking up room in your vehicle. The process of shipping your clubs is easy and convenient. Tell the golf shop your destination and timeline, we take care of the rest. Your clubs will be boxed and shipped to your destination. Fast and convenient.

MEN'S LEAGUE CHRISTMAS PARTY

Tuesday, December 9th
5:00pm - 7:00pm
Complementary
Appetizers and
Keg of beer



GREETINGS FROM THE TENNIS & PICKLEBALL COURTS!

Thanks to the beautiful October weather we have had, and to some fun students, for keeping me enjoying the beautiful new courts at LFCC all the way to November! The bulk of the landscaping around the pickleball courts has been installed and looks terrific. As the evergreens fill in and grow big over the years around the pickleball courts, the courts will be such a pretty place to play, and the trees will block a lot of the wind, as well as keep a lot of errant shots from flying over the fences!

I have just a few announcements. First, I must apologize for a reporting error from last month's newsletter, as I mixed up the results (I am turning 55 next month!). Our true doubles champs from our first doubles tournament were Francisco Morea and Geoffrey Lin. Congrats guys! However, when Wendy Yang's shoulder heals, she and Glen will be granted a shot at the title, so don't rest on your laurels!

Also, November is an exciting month for tennis in CU, as the annual Professional USTA "Challenger" level tournament is held at the Atkins Indoor Tennis Center in Urbana, November 10th through 16th. Professional men's tennis players from all over the world, many of them who are ranked in the top 200 players in the world, and even occasional former top 50 players, compete in this event! It's breathtaking to watch these top players battle from a few feet away, and as a testament to how good our Illini Men's team is. Many current Illini players compete in the draw and on an even level with these top pros. I highly encourage all sports fans to go check out the action!

I have started moving most of my lessons indoors at Atkins as the wind, cold, and darkness start to limit outdoor playing, but I am already looking forward to being back on the new courts next spring. We need to protect the new nets, so they will have to be stored for winter soon, but we will put up an older tennis net for those hardy players!

Thanks again to the awesome LFCC membership, have a great winter!

Sincerely,

Gordon Kay
USPTA Head Professional

CHEF'S RECIPE OF THE MONTH

Ricotta Gnocchi with Tomato-Basil Sauce

For the Sauce:

- 1 tablespoon olive oil
- 5 garlic cloves, minced
- 1 can (28 ounces) Italian-style crushed tomatoes
- 1 can (6 ounces) tomato paste
- $\frac{1}{2}$ cup water
- 2 tablespoons sugar
- $\frac{1}{2}$ teaspoon salt

For the Gnocchi:

- 2 cups whole-milk ricotta cheese
- 2 eggs, lightly beaten
- 1 cup grated Parmesan cheese
- 2 teaspoons garlic powder
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- 2 to $2\frac{1}{2}$ cups all-purpose flour (as needed for dough consistency)



Instructions

Prepare the Sauce:

1. In a large saucepan, heat the olive oil over medium heat. Add the minced garlic and cook for about 1 minute, just until fragrant.
2. Stir in the crushed tomatoes, tomato paste, water, sugar, and salt. Bring to a gentle boil, then reduce the heat and simmer uncovered for 1 to $1\frac{1}{2}$ hours, stirring occasionally until the sauce thickens and the flavors meld.

Make the Gnocchi Dough:

1. In a large mixing bowl, combine the ricotta cheese, eggs, Parmesan cheese, garlic powder, salt, and pepper. Stir until smooth and fully blended.
2. Gradually add enough flour to form a soft, pliable dough that holds its shape but isn't sticky.

Shape the Gnocchi:

1. Bring 4 quarts of water to a boil in a large pot or Dutch oven.
2. Divide the dough into 8 portions. On a lightly floured surface, roll each portion into a rope about $\frac{1}{2}$ inch thick. Cut crosswise into $\frac{3}{4}$ -inch pieces.
3. (Optional: Press lightly with a fork to create ridges.)

Cook the Gnocchi:

1. Working in batches, drop the gnocchi into boiling water and cook 2–3 minutes, or until they float to the surface. Remove with a slotted spoon and drain well.
- 2.5. Combine and Serve:
3. Gently fold the cooked gnocchi into the warm tomato sauce. Stir in the mozzarella cubes until slightly melted.
4. Serve immediately, garnished with minced fresh basil or mozzarella cheese if desired.



BOOK CLUB

When Sharon McMahon became a teacher, she realized that some of the most interesting and consequential people from history hadn't earned a spot in the textbooks. Now her debut book proves that the most remarkable Americans are often the ones who don't become presidents or typical tycoons. *The Small and the Mighty* will introduce you to a new cast of improbable champions who will challenge everything you thought you knew about America and who makes it great... This is a book about what it takes to change the course of history—and the answers will surprise you. McMahon's characters will become familiar friends, lighting the path we journey in our quest to make the world more just, peaceful, good, and free.

Tuesday,
November
18th

11:30am
Fields Room

Book:
*The Small and
the Mighty*
Author:
Sharon McMahon

Sharon
McMahon
CREATOR OF *SHARON SAYS SO*



*The Small and
the Mighty*

Twelve Unsung Americans Who Changed the Course of History,
From the Founding to the Civil Rights Movement

Next Meeting:
Tuesday, December 16, 2025

KING OF CLUBS

Thursdays in November in the Dining Room and 19th Hole.

Tickets will be sold between 6pm-7pm.

The drawing will be at 7pm.

You must be present to win.

Reservations aren't required.

Come test your luck!



EUCHRE NIGHTS

Tuesdays in November in the Fields Room from 6:00pm-8:00pm.

\$20 per team - Cash Only

We hope to see you there!

SUSHI NIGHT

Wednesday, November 20th
5:00pm - 8:00pm

Come check out our new and improved sushi menu!

OYSTER WEEK

Tuesday, November 11th -
Saturday, November 15th

You don't want to miss out on all the different Oyster dishes!

WINE DINNER

Friday, November 21st

6:30pm

Features a 5-course culinary experience perfectly paired with exceptional wines



KIDS COOKING CLASS

Saturday, November 22nd

11:00am - 1:00pm

A great activity for the little chefs to learn new cooking skills. On the menu are quesadillas.

LOBSTER BOIL

Friday, November 14th

5:00pm - 8:00pm

If you would like to purchase an entire lobster, please indicate so on your reservation.





DAVID HOWIE 19TH HOLE

Friday, November 7th

6:00pm - 8:00pm

BREAKFAST WITH SANTA

Saturday, December 6th | 9:00am - 3:00pm

Adults \$26 | Kids \$16 | 5 & Under Free

We ask you to drop off a gift valued at \$25 or less at the office so we can place it under the tree.

Please include the child's name and age, and the time slot selected on the reservation link.

Sign up will be live on 11/4 at 12pm



WINE WEDNESDAY

Wednesdays in November

30% off bottles of wine.

*Excludes house wines

Dine-In only.

*Excludes private parties



MEN'S LEAGUE CHRISTMAS PARTY

Tuesday, December 9th

5:00pm - 7:00pm

Come celebrate with your favorite
golf pals and enjoy
complimentary appetizers and
a keg of beer on LFCC.



SUNDAY BRUNCH

Sundays in November

10:00am - 1:00pm

Toast to good times and great
company at Sunday brunch. We
cannot wait to see you there!
Last Sunday of the month will be
buffet style.



OCTOBER IN PHOTOS



Ladies Golf League Luncheon



Trunk or Treat



Brain McAndrew - Hole in One



Harvest Beer Festival



Boo Brunch



Mean 18 Champions



Harvest Beer Festival - Trainwreck



Boo Brunch



Trunk or Treat



Mean 18



October Wine Dinner

HOURS OF OPERATION

Office

217.352.0893

Monday - Friday | 8:00 am - 4:30 pm

Stingrays

Closed for the Season

Golf Shop

217.352.1911

Tuesday - Sunday | 7:30am - 7:00pm
Monday | Closed

Clubhouse

217.352.9425

Tuesday - Saturday | 11:00am - 9:00pm
Sunday | 10:00am - 2:00pm
Monday | Closed

BOARD OF DIRECTORS

President

Todd Mayfield

Vice President

Kim Zahrn

Secretary

Traci Logue

House

Traci Logue

Social

-

Golf

Kim Zahrn

Junior/Golf

Cody Dust

Tennis

Todd Mayfield

Board Member

Scott Miller

Treasurer

Linda Hamilton

Grounds

Jeff Finke

Membership

Jen Miller

Past President

Toney Tomaso

WELCOME NEW MEMBERS

Lucas Moriarty - Junior
Preston Summitt - Junior
Jaedon Rodgers - Junior
Mary Woods - Junior
Joe Boachie - Equity
Dana Sowl - Social