

TEE TO GREEN



LFCC 4th QUARTER
NEWSLETTER



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NOTE FROM THE GM AL VALLECORSA

Dear Members,

As we turn the calendar from summer to fall, I find myself reflecting on what has been an incredibly active and memorable season at Lincolnshire Fields Country Club. From golf and tennis to the pool, dining, special events, leagues, and simply enjoying time together as a membership, it has been wonderful to see so much energy throughout the Club.

This year has been particularly meaningful as we celebrate 50 years at LFCC. Fifty years is a tremendous milestone, and throughout the summer I have been reminded again and again that what makes this Club special is not simply the facilities or the traditions—it is the people who have built, supported, and continue to make LFCC what it is today.

Looking Back on Summer

As the pool season ends, I want to thank everyone who helped make another summer at the pool a success. The pool has once again been a gathering place for families, friends, and members of all ages. A special thank you goes to our pool staff for their hard work throughout the season. Their efforts are essential to providing an enjoyable environment for everyone.

The same can be said for tennis. It was great to watch our tennis members take advantage of the courts throughout the summer, and I want to thank Gordon Kay for another successful season. His efforts, along with the enthusiasm of our members, continue to make tennis an important part of the Lincolnshire experience.

It is hard to talk about the summer at LFCC without recognizing the condition of our golf course. Despite the heat, weather, and amount of play, Paul Sermersheim and his entire grounds' team have done an outstanding job keeping the course in excellent condition. I would also like to thank Bruce Sherrick for all his time and efforts to help us with our "creek bank management".

Maintaining a golf course is a tremendous undertaking, and much of the work happens behind the scenes and before most of us ever arrive at the Club. I appreciate the long hours, attention to detail, and pride that Paul and his team bring to their work every day. Their efforts have allowed all of us to enjoy the golf course and surrounding areas throughout a very busy summer.

We recently had our Divot Party on Sunday, September 13th, and I want to thank everyone who came out and helped. It was a great example of members pitching in and taking pride in their Club. Together, approximately 3,000 pounds of sand was put down. That is a tremendous amount of work, and I greatly appreciate everyone who participated.

The summer golf calendar was filled with great competition and, perhaps more importantly, great camaraderie. Congratulations to all our winners and to everyone who participated in these events.

This year's winners were:

Member-Member: Toney Tomaso & Craig Gharst

Member-Guest: Jeff Finke & Dale Huisinga

Men's Club Champion: David Keenan

Senior Club Champion: Steve Wanzek

Women's Club Champion: Mary Woods

Hullabaloo: Todd Mayfield, Gary Kling, Greg Hazel, Clark Breeze & Michael Finke

Women's Hullabaloo: Yvonne Redman, Jaki Sickler, Kim Hazel, Ann Deedrich & Kim Hubbard



NOTE FROM THE GM CONTINUED

Congratulations to all our champions and participants. These events are an important part of the Club's golf tradition, and it is great to see the level of participation and enthusiasm continue.

It was also wonderful to get Board approval and get our ThorGuard Lightning Detection System back up which had run its useful life and part of our weather-safety operation. The system provides another tool to help us communicate approaching lightning and severe weather. As always, however, members should pay attention to Club communications and staff instructions and seek appropriate shelter when severe weather is approaching or the sirens go off. Also to mention they are placed in "silent mode" from 9:00pm to 6:00am.

I also want to thank staff members Jay, Julian, Chef Miguel and Tim and all the other F&B team members for their contributions to the summer season. Their involvement and commitment are appreciated, and they are part of what makes our F&B operation successful.

Our golf leagues and Nine & Dines have also had a terrific year. These programs are about much more than playing nine holes—they provide an opportunity to meet other members, enjoy a meal, have a few laughs, and build friendships. Thank you to everyone who participated and to the entire golf staff who helped make these events such a success.

Our Member-Guest, Hullabaloo, and Club Championship were once again highlights of the golf season. These events showcase what Lincolnshire does so well: competitive golf combined with great hospitality, friendships, and memorable experiences. It takes a tremendous amount of coordination to put on events of this size, and I appreciate everyone who played a part and a shout out to Cody Dust who was this year's Member-Guest Chairman.

Our 50th Anniversary celebrations have given us several opportunities to recognize the history of Lincolnshire Fields and the generations of members who have helped shape the Club.

Our Legacy/Honorary Night on September 10th was a wonderful opportunity to recognize and celebrate our honorary members and those who have played an important role in the history of Lincolnshire Fields. It was an evening centered around our Club's past, but it also served as a reminder that we are responsible for continuing that legacy for the next generation. Thank you to everyone who attended and to Susan Kling who was the Chairperson for making the evening so special.

We also enjoyed celebrating throughout the year with special events and activities. I hope everyone has taken the opportunity to participate in at least a few of them. Fifty years is something worth celebrating, and it has been a privilege to be part of this milestone year.

Fall at Lincolnshire brings its own energy. King of Clubs is back up and running, so be sure to join us on Thursday evenings and try your luck. These small traditions are part of what makes the Club fun, and I encourage everyone to take advantage of them.

We will also be rolling out some fall drink specials as we transition into cooler weather. Whether you are finishing a round of golf, watching a U of I game, meeting friends for dinner, or simply looking for a place to relax, I hope you will stop in and enjoy what the Club has to offer. And, of course, it is football season! We will be cheering on the Fighting Illini throughout the fall, with basketball season right around the corner. There is nothing quite like gathering with fellow members to watch a game, enjoy some food and a drink specials, and enjoy the camaraderie that makes LFCC special.

NOTE FROM THE GM CONTINUED

On the financial front we are still in a good spot for 2026 and as a reminder the monthly financials are always posted on the web portal:

-YTD Total Revenue of \$3,575,277 are basically flat to budget \$3,565,103 and 3.7% better YoY \$3,444,150.

-COGS are flat YTD of \$490,690 to the budget of \$492,399.

-YTD Total Payroll of \$1,700,831 to budget of \$1,811,072 is 6.1% better than budget which is a little misleading since we operated with some staff not in positions at certain times of the year.

-YTD Expenses of \$1,206,931 are 2.1% better than budget of \$1,231,698

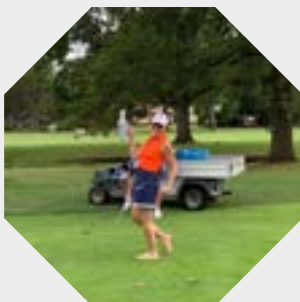
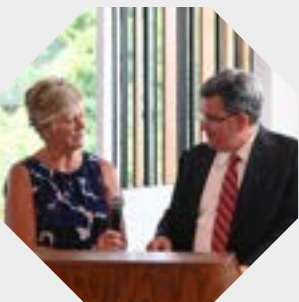
As we move into fall, our focus remains on providing a great member experience while being responsible stewards for the Club. We have a tremendous team at Lincolnshire Fields, and I continue to be impressed by the pride and commitment they bring to their work.

I also want to thank our Board of Directors and all our committees for their continued support throughout the year. Their volunteer time, leadership, and dedication are important to the success of the Club. Most importantly, thank you for your membership. Whether you played in a golf event, joined a league or Nine & dine, spent time at the pool, played tennis, attended one of our anniversary events, joined us for dinner, or simply stopped by to visit with friends, you are what makes Lincolnshire Fields a Club rather than simply a collection of amenities.

We have a lot to be proud of as we celebrate 50 years, and there is still much to look forward to. I hope you will continue to take advantage of everything Lincolnshire has to offer throughout the fall and into the winter months.

Thank you for a terrific summer, and I look forward to seeing everyone around the Club this fall.

Sincerely,
Al Vallecorsa
General Manager
Lincolnshire Fields Country Club



NOTE FROM THE SUPERINTENDENT



A big thank you to the members who volunteered for the divot fill “party”. We had close to 30 volunteers. We used approximately 3,000 lbs. of green sand. The volunteers worked for more than 2 hours diligently filling divots on tees and fairways. Thanks to the kitchen for the cookies and drinks!

The question comes up frequently about replacing the actual grass divot or using sand. During mild temperatures and sufficient moisture, the grass divots have a chance of surviving when placed back in their original position. Most of the golf season is hot and dry so we just use sand to fill the divot flush with the surrounding grass. This helps keep the surface level and the grass from the perimeter of the divot to fill in the void.

We aerated the greens on Sept. 7th and 8th. This was done with solid ½” diameter tines that are about 9 inches long. The tine pokes through the grass and into the profile. The first 5 inches under the grass is about 80% sand 20% soil. Under that is black soil. The tines poke down into this “hard pan” and fracture it. We drag sand into the holes. The holes create an avenue for sand, air, water, and root growth. This process improves the health of the grass. The holes on the surface are already healing.

In Sept. and Oct we aerify fairways and tees. The process is different in that we extract a core of soil from the ground. The cores lay on the surface and when they dry, we chop them up with a flail mower. We then drag that dust into the holes. These holes create an avenue for air and water. The process enhances root growth. We usually close the golf hole that we are working on. Thanks for your patience during this process.



Sincerely,
Paul Sermersheim



NOTE FROM THE COURTS

It was a great summer of tennis and pickleball! As a recap: we had an awesome Junior Tennis program this summer with over 80 kids participating; we started our Adult Tennis program with a great "opening party" on the new courts and all summer saw pretty good attendance on our Monday and Thursday clinics this summer; and the "LFCC Picklers" really enjoyed their first full season on the new courts with some memorable and fun events like our recent Labor Day Family event, and our teen doubles night. I would also like to thank the LFCC management team for all their assistance and support, and finally our Junior Tennis assistants: Kenzie Jackson (daughter of Clint and Tiffany), Ezra Bernhard, Nate Sharpe, and my daughter, Thaliana Esala.

We want to give a big congrats to Carolyn Sutton (daughter of Jen and Aaron) for making the Centennial girl's varsity tennis team as a freshman, and seeing some good playing time (and wins!) in the dual matches! We are so proud of you, Carolyn! Also, congrats to Glen Yang and Jim Lukeman for making it to the finals of our Men's singles Club Championships. They will be playing the final just after this newsletter goes to press unfortunately, but we will announce the winner on the club Facebook page. We also had a fun little mixed doubles battle, where Glen and Wendy Yang prevailed against Jim Lukeman and his daughter Carly Sakowski in a fun and close match.

Thanks so much to all who participated in our tennis and pickleball activities this season, and thanks to the entire membership for being such a wonderful club! I will be closing up shop for the season around October 11th, but I will be still in town for the winter and teaching tennis at the University of Illinois Atkins Tennis Center in Urbana until May. If you have any racquet sports needs or questions, or are interested in winter tennis lessons, please reach out anytime. I would enjoy hearing from you!

Sincerely,
Gordon Kay

USPTA Head Pro and Director of Racquet Sports



NOTE FROM FOOD & BEVERAGE

The past quarter has brought several changes and adjustments for our Food & Beverage team. Through it all, we've continued to grow together and come out stronger as a team, while providing great service for some truly memorable events.

As we head into Q4, we're looking forward to building on that momentum and bringing even more to our members.

Be on the lookout for an updated wine menu, monthly cocktail and mocktail features, King of Clubs every Thursday in the Dining Room, Wine Dinners on October 16 and November 13, and several other fun events planned throughout the fall and winter. We look forward to a great finish to the year!

Jay Morris
Food & Beverage Manager

From the Kitchen

As Stingrays closed out its season on September 20, I want to thank everyone who helped make this summer a success. This year, Stingrays featured a menu all its own rather than simply being a smaller version of the clubhouse menu, and your response made it clear which items you enjoyed most. The Avocado BLT, Burrito Bowl, Quinoa Bowl, Italian Deli Wrap, and Chicken Caprese Sandwich were our top-selling menu items of the season.

We're already planning next summer's Stingrays menu, and the items you loved this year will help shape what's to come.

Our holiday buffets were another highlight of the season. A special thank you goes out to our sous chefs, Poli and Humberto, as well as every seasonal and year-round team member who worked hard to uphold our service standards throughout a busy summer.

To our members, thank you for your patience during those hot days when pizza wasn't available. We know how much you enjoy it. Thank you for another wonderful season, and we look forward to seeing you in the clubhouse this fall.

Miguel Alonso
Executive Chef



RECIPES FROM CHEF MIGUEL

When Chef Miguel asked me what my favorite thing to eat at the Club was, I didn't have to think about it, the Grilled Chicken Chipotle Wrap!

He was kind enough to share his Chipotle Ranch recipe with us so you can try it at home.

He also offered up a great seasonal recipe that I'm excited to try, *Butternut Squash, Apple & Pear Soup*. I haven't had this one yet, but with fall officially here, it sounds like the perfect time to give it a try!

Enjoy!

— Ashley Burns

Director of Membership & Marketing



Chipotle Ranch

Yield: Approximately 3 cups

INGREDIENTS

- ¼ can chipotle peppers in adobo sauce
- 2½ cups ranch dressing
- 2 garlic cloves
- 1 tablespoon kosher salt

INSTRUCTIONS

1. Add all ingredients to a blender.
2. Blend until smooth.
3. Refrigerate until ready to serve.

Butternut Squash, Apple & Pear Soup

Servings: 6

INGREDIENTS

- 2 tablespoons extra-virgin olive oil
- 1 small onion, diced (about 1 cup)
- 2 garlic cloves, minced
- 3 cups fresh butternut squash, diced
- 1 apple, unpeeled and cut into 1-inch pieces
- 1 pear, unpeeled and cut into 1-inch pieces
- ½ teaspoon curry powder
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- 32 ounces vegetable stock (4 cups)
- Kosher salt, to taste
- Black pepper, to taste

OPTIONAL GARNISHES

- Toasted chopped walnuts
- Roasted pumpkin seeds
- Chopped chives
- Plain Greek yogurt

INSTRUCTIONS

1. Heat the olive oil in a large saucepan over medium heat.
2. Add the onion and cook, stirring frequently, until tender, about 5 minutes.
3. Stir in the garlic and cook until fragrant, about 1 minute.
4. Add the butternut squash, apple, pear, curry powder, cinnamon, and ginger. Stir to combine.
5. Add the vegetable stock, increase the heat to high, cover, and bring to a boil.
6. Once boiling, reduce the heat to maintain a gentle simmer. Cover and cook until the squash is tender, about 30 minutes.
7. Use an immersion blender to puree the soup until smooth.
8. If using a standard blender, allow the soup to cool for about 15 minutes before blending in batches.
9. Return the soup to the pot if needed, reheat, and season with salt and pepper to taste.
10. Serve with your choice of optional garnishes.



NOTE FROM THE GOLF SHOP

We still have plenty of great golf ahead of us! Fall is one of the best times of the year to get out and enjoy the golf course, cooler temperatures, and beautiful fall conditions.

We have three exciting events remaining in the 2026 season: Fall Showcase, Mean 18, and Battle of I-57. All three events will take place over the next few weeks, so if you have not yet registered, be sure to contact the Golf Shop to reserve your spot. We look forward to finishing the season strong with our members!

We would also like to congratulate all our winners from this past season! We had another outstanding year of competition, and we are proud to recognize the members who earned top honors throughout the season. A few of our winners are pictured below.

A reminder that all Golf Shop credit must be used by October 31. We have stocked the Golf Shop with new fall outerwear for both men and women, along with plenty of great options for the changing weather. Stop by the Golf Shop, check out the new fall merchandise, and be sure to use your remaining credit before the October 31 deadline!

If you are traveling this winter and planning to take your clubs with you, we invite you to take advantage of Ship Sticks. We can make the process easy for you! Simply drop your golf bag off at the Golf Shop, provide us with the shipping address, and we will take care of the rest. The shipping fees will be charged directly to your membership account. Enjoy your travels this winter and let us help take the hassle out of getting your clubs there!

As we look toward the 2027 season, my staff and I will be spending the offseason preparing for another great year at Lincolnshire Fields. We will be meeting with clothing vendors and club manufacturers to explore new products and determine what we feel will best serve our membership. We will also continue working closely with the Golf Committee and its subcommittees as we look for ways to improve the golf experience and make Lincolnshire Fields an even better place for our members.

While we look forward to a little time to rest and rejuvenate during the offseason, there is always plenty happening behind the scenes. We are excited about what lies ahead and look forward to returning in 2027 with new ideas, fresh energy, and an ongoing commitment to making LFCC the best it can be.

Thank you for another great golf season, and we look forward to seeing everyone in 2027

Sincerely,
Matt Brownfield
Head Golf Professional

GOLF EVENT CHAMPIONS



Spring Fling

Yvonne Redman, Sam White, Theresa Campbell, & Wade Hoey



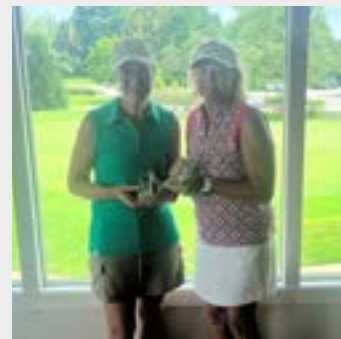
Captains Draft

Gil Holder, Shane Allen, Lindy Edmund, & Paul Redman



The Duo

Craig Gharst & Toney Tomaso



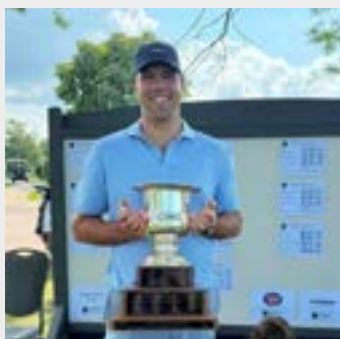
The Slipper

Patti Bolton & Debbie Grill



Member Guest

Jeff Finke & Dale Huisinga



Club Championship

David Keenan



Club Championship

Mary Woods



Club Championship

Steve Wanzek



Hullabaloo

Kim Hubbard, Yvonne Redman, Jaki Sickler, Ann Deedrich, & Kim Hazel



Hullabaloo

Greg Hazel, Clark Breeze, Gary Kling, Michael Finke, & Todd Mayfield

UPCOMING GOLF EVENTS

FALL SHOWCASE - MEMBER GUEST

Friday, October 2nd 2026

MEAN 18

Friday, October 9th 2026 | 12:00pm Shotgun

BATTLE OF I-57

Saturday, October 10th & Sunday, October 11th 2026 | 11 tee times

CDGA SCORE POSTING ENDS

Saturday, November 14th 2026

2026

OCTOBER
October

SUN	MON	TUE	WED	THU	FRI	SAT
				1 KING OF CLUBS	2	3
4 BRUNCH	5 CLUB CLOSED	6 EUCHRE NIGHT	7	8 KING OF CLUBS	9	10
11 BRUNCH	12 CLUB CLOSED	13 EUCHRE NIGHT	14	15 KING OF CLUBS	16 	17
Oyster Week						
18 BRUNCH	19 CLUB CLOSED	20 EUCHRE NIGHT	21	22 KING OF CLUBS	23	24
25	26 CLUB CLOSED	27 EUCHRE NIGHT	28	29 KING OF CLUBS	30	31 BOO BRUNCH 

OCTOBER



Fall Showcase

Friday, October 2nd , 2026 | 12:00pm Shotgun Start

One net best ball - \$50 per player

Registration is Required!

Mean 18

Friday, October 9th | 12:00pm Shotgun Start

Scramble format, guests are allowed for a charge of \$75. All teams are encouraged to play from the black tees.

Registration is Required!



Oyster Week

October 13th - 16th

Oyster Week is on the menu at LFCC! Gather your friends, claim a table, and enjoy oyster specials worth coming back for all week long.!

Boo Brunch

Saturday, October 31st | Starting at 10:00am

A little spooky, a little sweet, and a whole lot of fun! Gather the family and join us for a festive brunch.

Reservations Required!



2026

NOVEMBER

November

SUN	MON	TUE	WED	THU	FRI	SAT
1	2 CLUB CLOSED	3 EUCHRE NIGHT	4	5 KING OF CLUBS	6	7
8 BRUNCH	9 CLUB CLOSED	10 EUCHRE NIGHT	11	12 KING OF CLUBS	13 	14
15 BRUNCH	16 CLUB CLOSED	17 BOOK CLUB EUCHRE NIGHT	18	19 KING OF CLUBS	20	21
22 BRUNCH	23 CLUB CLOSED	24 EUCHRE NIGHT	25	26  THANKSGIVING BRUNCH	27	28
29 BRUNCH	30 CLUB CLOSED					

NOVEMBER



Daylight Savings Ends

Daylight Saving Time is ending, so remember to set your clocks back one hour before your next tee time. That extra hour of sleep is a bonus, but the earlier sunsets may call for an earlier afternoon round!

CDGA SCORE POSTING ENDS

Saturday, November 14th 2026

A friendly reminder that the CDGA score-posting season is coming to a close, so please post any eligible rounds before the season ends.



Wine Dinner

Friday, November 13th | 6:30pm - 9:00pm

Enjoy a perfect night of thoughtfully crafted food and paired wines.

Reservations Required!

Thanksgiving Brunch

Thursday, November 26th | 10:00am

Gather your loved ones for Thanksgiving Brunch at LFCC and enjoy the holiday together while we take care of the rest.

Reservations Required!



2026

DECEMBER

December

SUN	MON	TUE	WED	THU	FRI	SAT
		1 EUCHRE NIGHT	2	3	4	5  BREAKFAST WITH SANTA
6 BRUNCH	7 CLUB CLOSED	8 EUCHRE NIGHT	9	10	11	12
13 BRUNCH	14 CLUB CLOSED	15 EUCHRE NIGHT	16	17	18	19
20 BRUNCH	21 CLUB CLOSED	22 EUCHRE NIGHT BOOK CLUB	23	24	25 CHRISTMAS 	26
27 BRUNCH	28 CLUB CLOSED	29 EUCHRE NIGHT	30	31 Happy New Year NEW YEARS EVE		

DECEMBER

Breakfast With Santa

Saturday, December 5th | 10:00am

Join us for Breakfast with Santa and enjoy a festive brunch filled with holiday cheer and time together at the Club!

Reservations Required!



Christmas Eve

Thursday, December 24th

Club closed for the holiday

Christmas Day

Friday, December 25th

Club closed for the holiday



*Happy
New Year*

New Years Eve

Thursday, December 31st

Noon Years Eve Event

Stay tuned for more information.

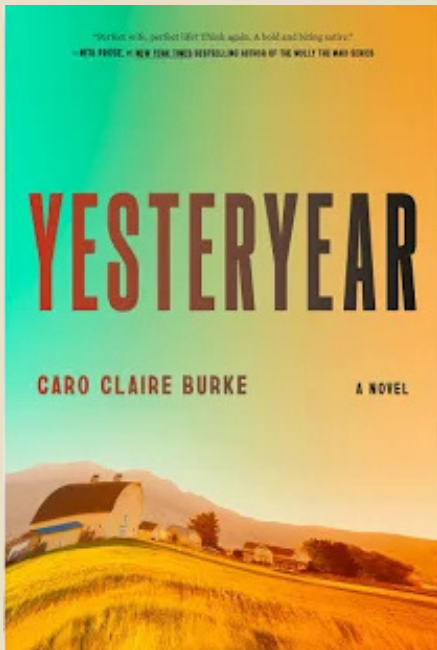
BOOK CLUB

Book: Yesteryear

Author: Caro Claire Burke

Tuesday, October 20th

11:30am Fields Room



"My name was Natalie Heller Mills, and I was perfect at being alive. Natalie lives a traditional lifestyle. She has a charming farmhouse, a handsome cowboy husband, and six delightful children. So what if there are nannies and producers behind the scenes, her kitchen hiding industrial-grade fridges and ovens, her husband the heir to a political dynasty? What Natalie's followers--all 8 million of them--don't know won't hurt them. And the Angry Women, the elite haters who called her an antifeminist iconoclast? They're sick with jealousy. Everything is 'perfect' until one morning she wakes up to a life that isn't hers. Everything is a bit off. No electricity. Handwashing clothes. Is it a reality show? Time travel? A test from God or Satan? *Yesteryear*, both funny and frightening, is an intense look at tradition, fame, faith, and the grand performance of womanhood."

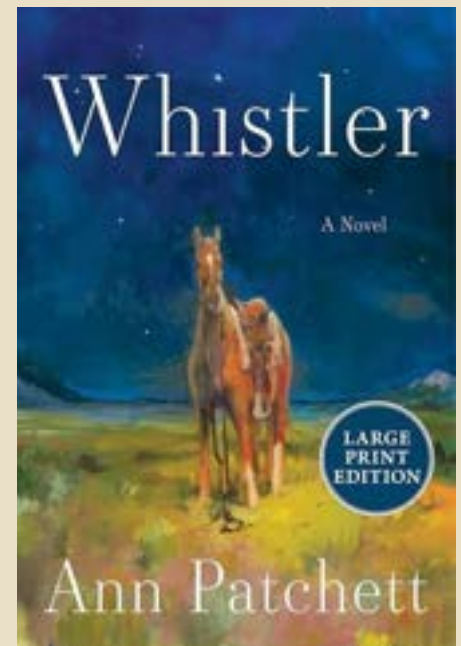
Book: Whistler

Author: Ann Patchett

Tuesday, November 17th

11:30am Fields Room

"When Daphne Fuller and her husband, Jonathan, visit the Metropolitan Museum of Art, they notice an older, white-haired gentleman following them. The man turns out to be Eddie Triplett, her former stepfather who was married to her mother for a little more than a year when Daphne was nine. She is now 53 and hasn't seen Eddie since the fateful event that changed the directions of both their lives. Now that they have been reunited, they have no intention of being separated again. *Whistler* is a story about two adults looking back over the choices they made and the choices that were made for them. It is about how love endures, and how the feeling of being known by one other person, even for a short time, can change everything."



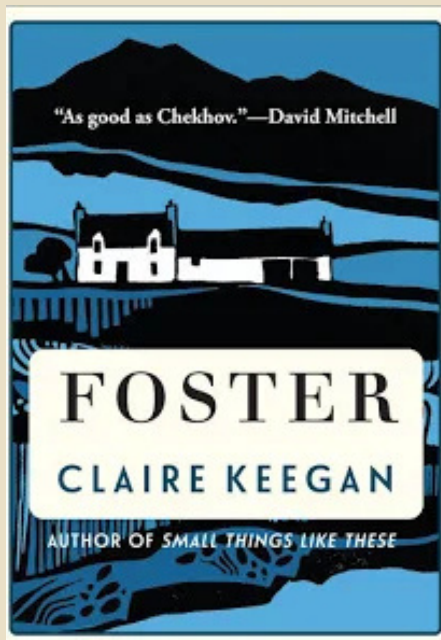
BOOK CLUB

Book: Foster

Author: Claire Keegan

Tuesday, December 15th

11:30am Fields Room



"It is a hot summer in rural Ireland. A child is taken by her father to live with relatives on a farm, not knowing when or if she will be brought home again. In the Kinsellas' house, she finds an affection and warmth she has not known and slowly, in their care, begins to blossom. But there is something unspoken in this new household—where everything is so well tended to—and this summer must soon come to an end. A story of astonishing emotional depth, *Foster* showcases Claire Keegan's great talent and secures her reputation as one of our most important storytellers."

“Book Club is where stories become conversations, friendships grow, and every page brings us a little closer together.”

IF YOU ARE INTERESTED IN JOINING THE LFCC BOOK CLUB

PLEASE CONTACT KATHY BARTON AT 217-359-7414 (HOME)

EMAIL HER AT BARTONKATHYA@HOTMAIL.COM





WELCOME NEW MEMBERS

James & Allison O'Dwyer
Reid Johnson

Drew & Christina Kimberly

Molly & Matt Goldstein

Sam & Meridith Thalji

Coldby Tresness & Marianne Aubin Le Quere

Social
Junior
Junior
Social
Junior
Junior

CONGRATS

June Employee of the Month

Sebastian Bartolo | 2.5 years of service
Dishwasher - Lincolnshire Fields Country Club

Sebastian is proof that attitude makes all the difference. For two and a half years, he's shown up to every shift with hard work, speed, and a smile, no task too big or too small. Whenever a teammate needs a hand, Sebastian is the first to step up, always with a great attitude and a willingness to go the extra mile. His reliability, positivity, and team-first mindset make him a true asset to the LFCC kitchen, and we're proud to recognize him this month.



Celebrating Our Employees of the Month

A special thank you to our June, July and August Employees of the Month:

Sebastian Bartolo, Fredi Flores, Ava Boyd, Nicolas Stine, Megan Houlihan and Apolinar "Poli" Callejas.

Our staff is truly what keeps LFCC running each day, and we are incredibly thankful to have such a hardworking and dedicated team.

Thank you all for your outstanding service to the Club and our members!

June Employee of the Month

Fredi Flores | 2 Years of service
Sauté Cook - Lincolnshire Fields Country Club

In a little over two years, Fredi has come a long way, growing from a newer face in the kitchen into one of our most coachable, dedicated team members. Now running our sauté station, his attention to detail shows in every dish that leaves his hands. Fredi never stops pushing himself to learn and improve, and that hunger to get better every day is exactly what makes him stand out. Congratulations to Fredi on a well-earned Employee of the Month.



July Employee of the Month

Ava Boyd
Server - Lincolnshire Fields Country Club

Ava Boyd has been an esteemed member of the F&B team at Lincolnshire Fields Country Club for years. She rotates from serving and bartending in the Clubhouse to Stingrays as well as being a Beverage Cart Attendant. She works hard and goes wherever she is needed. She displays a positive and welcome attitude to all members and fellow employees! She leads by an example and is always willing to lift-up and assist a fellow co-worker. Ava has also completed the Champaign Marathon and has qualified for 2027 Boston Marathon! She's done all of this while still excelling at her studies at the University of Illinois. A bright future lies ahead for this Employee of the Month!



August Employee of the Month

Megan Houlihan | 1.5 Years of Service
Shift Lead - Lincolnshire Fields Country Club

Megan is a valued member of the LFCC Food & Beverage team and someone whose hard work and positive attitude do not go unnoticed. She brings a wonderful energy to the Club, takes pride in what she does, and approaches even the busiest days and events with a smile. Her kindness, dependability, and genuine willingness to be part of the team are appreciated by both her coworkers and our members. Megan's dedication and positive spirit are a wonderful reflection of the team we are proud to have at LFCC, and we are very fortunate to have her with us. Thank you, Megan, for all that you do and for the positivity you bring to the Club!



July Employee of the Month

Nicolas Stine
Assistant Superintendent - Lincolnshire Fields Country Club

Nick Stine is an Assistant Superintendent here at LFCC. He has worked at LFCC for over 7 years. Nick brings valuable experience with him from having worked at numerous golf courses in Illinois. Nick is great at operating any of our equipment. He puts a lot of thought into golf course set up, especially the cup placement on the greens. There are times when you might see him covered in mud from repairing a difficult plumbing leak in the irrigation system. Our employees tell us that he is patient and a good communicator when training them in new procedures. In his spare time Nick is a musician, he plays numerous instruments and performs in various genres of music.



August Employee of the Month

Apolinar Callejas | 5.5 Years of service
Sous Chef - Lincolnshire Fields Country Club

Apolinar "Poli" Callejas has been part of the Lincolnshire Fields kitchen for more than five years, and brought over two decades of professional cooking with him when he arrived. He has served as one of our two sous chefs for the past year and a half. Poli works mornings, and the day starts with him - including the soups. Nearly every soup that leaves our kitchen is his, from stock to seasoning, and the chili our members keep coming back for is his as well. This summer he spent most of his time down at Stingrays, running poolside service through the busiest stretch of the year. Wherever we've needed him, he's held the standard there, and a good share of what our younger cooks know they learned standing next to him. Congratulations, Poli.



HOURS OF OPERATION

OCTOBER, NOVEMBER & DECEMBER

Office

217.352.0893

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

Golf Shop

217.352.1911

Tuesday - Friday | 9:00am - 5:00pm

Saturday & Sunday | 7:00am - 7:00pm

Monday | Closed

Clubhouse

217.352.9425

Tuesday - Saturday | 11:00am - 9:00pm

Sunday | 10:00am - 6:00pm

Monday | Closed

BOARD OF DIRECTORS

President

Kim Zahrn

Vice President

Dave Jones

Secretary

Traci Logue

House

Traci Logue

Treasurer

Linda Hamilton

Golf

Cody Dust

Membership

Jeff Finke

Past President

Todd Mayfield

Social

Gina Taravella

Grounds

Brian Loman

Board Member

Susan Kling

