

OGDEN GOLF AND COUNTRY CLUB
MINUTES OF BOARD OF DIRECTOR'S MEETING

July 18, 2024

A regular meeting of the Board of Director's of the Ogden Golf and Country Club was held at
5:30 p.m. Thursday, July 18, 2024 at the Club.

The following were present:

CONDUCTING: President, CARTER RANDALL

PRESENT: Vice President, CORY NIELSON
Treasurer, FRANK REDD
Secretary, DAN BUCKWAY

DIRECTORS: CATHY BULLARD
TRISH CANNIZZO
CHRIS DURRANT
CASEY BISHOFF
CASEY SCOTT
JOHN OLIVER

ALSO PRESENT: Club Manager, VICTORIA THOMSON
Superintendent, GREG GILMORE
Head Chef, MATT TRUJILLO
Restaurant Manager, KAREN COBB
Head Golf Pro, BOB WALLIS
Event Coordinator, JENN FIFE

EXCUSED: JOHN REDD

President Carter presided and Katherine Patten recorded the minutes.

APPROVAL OF THE MINUTES:

Upon motion duly made, seconded and unanimously adopted, the minutes of the June 27, 2024 meeting were adopted without opposition through e-mail voting.

Grounds - Greg Gilmore

Mr. Gilmore says the State Amateur went well. The UGA was pleased with the condition of the course. They said the greens and fairways looked nice. It's hot so we need to make it through August 15th. The new motor is going in on Tuesday. We had to reprogram the computer. Mr. Gilmore is watching it closely, until he trusts it. It's not staging correctly, because it's so hot. If I miss a watering it would be havoc. Mr. Gilmore makes sure he's here in the evenings and mornings to water. The landscape project for #12 is approved and starts on Monday. It will take 4-5 days. With the irrigation and preparation work it should only be about 3 days. Mr. Gilmore will let the membership know about #12 and the discoloration of the course because of the heat. He is spraying the discoloration. The board appreciates Mr. Gilmore and applauds him on the course and all his work.

Food and Beverage – Matt Trujillo

Mr. Trujillo says there are concerns with the current toilet paper. He is looking into a better option and talking to Wendy from Nicolas. Mr. Trujillo says they have to go with a toilet paper that isn't too thick, because it could affect the plumbing. Ms. Bullard didn't notice. Mr. Scott says it's horrible, but wants to make sure we have one that is ok with our plumbing. Ms. Thomson says they have nice ones that are not thicker. They are looking into a better option for toilet paper and paper towels. Mr. Trujillo is making a few changes to the menu. We have to make a couple tweeks. He will take some menu items off and add ravioli, barbacoa salad, and a fried chicken sandwich. Mr. Buckway wants the loaded tots back.

Food and Beverage - Karen Cobb

Ms. Cobb says she is working with Matt and Victoria on the new menu. We should have that ready soon. Ms. Cobb is also enjoys working with Jenn. We have good communication and we are working well together. Mr. Durrant asks Ms. Cobb about gratuity. What are your thoughts on an automatic gratuity verses not? Ms. Cobb would like to keep the automatic gratuity for now. Golfers do not tip at the turn mostly because they don't have time. If we separate that scenario, the argument is that the staff would work harder. Right now Ms. Cobb is not convinced of that. We have a lot of members who do not sign their bills. Ms. Cobb says overtime it could work, but not for now. Mr. Durrant says when he tips extra, does it go to the server who served us? He likes to tip extra for outstanding service, because that server worked hard. Ms. Cobb says the restaurant shares all tips. Even when they have cash tips. The servers evenly divide the work. It would be difficult for one server to get a member over another, because some members tip more than others. It causes animosity if they can cherry pick which members to serve. Ms. Bullard suggests making the automatic tip 20% instead of 18%. Mr. Randall doesn't suggest modifying that. At the turn we grab and go, neglectfully not tipping. Ms. Cobb says a lot of members like to get up and leave. Ms. Thomson says we can have a discussion on revisiting the tip pool. Mr. Frank Redd says the additional gratuity should go to the server alone. Ms. Cobb has worked in all different kinds of restaurants. It worked best when everyone worked well together and worked hard to keep a cohesive setting so everyone

could be paid well. Mr. Nielson says we need to work on the habit of signing receipts. If it's not signed, I get someone else's bill with the same last name. Ms. Cobb says we have been working with staff to put down the bill and get them signed. Ms. Thomson says to ask the members to give their member number when they sign. She has dealt with members with the same last name on the wrong bill. We can email the members to give their member number when they go to eat. Mr. Randall says he and Nate get a lot of each other's bills. Mr. Nielson says he has the same issue with Brett Nilsson. He got my food and he signed it and then we transferred to the right member only because it was signed. A lot of charges on the turn aren't signed. Ms. Thomson will send an email and try to get receipts out on the turn. There is a lot of swarming at the turn. Asking for your member number should not be offensive.

Events - Jenn Fife

Ms. Fife says this week we had the Kier Tournament here on Monday. We hosted the Rae Russo last night. We will have the rodeo queens and their families on the 24th. We have the Ogden classic lunch on the 30th. She listed all the events in August. We are hosting the Thompson Tough for the 3rd year. Kyle and Blake made a it foundation and last year they helped another family. Ms. Fife says the Labor Day event is coming up. Ms. Thomson says we will be celebrating the 110th Anniversary this year near early November. We will host a birthday celebration for the club. The themes are still being discussed says Ms. Thomson. Mr. Scott says OGCC is the oldest country club in Utah based on location. He says it will be great if there was media coverage on this celebration. Ms. Thomson is working on collecting historic information and will reach out to members to gather photos for the celebration.

Pro Shop- Bob Wallis

Mr. Wallis says club car is updating the visage system. They are taking out old screens and putting in new ones next Wednesday. This is a new operating system. Mr. Randall brings up that the back of the carts are breaking. Mr. Wallis says that happens when they hit the tunnels. Mr. Randall is putting tees in to hold it up.

Department Heads excused.

General Manager Ms. Thomson-

Ms. Thomson suggests the club invests in new banquet chairs and tables. They are old and falling apart. The current tables are being held together by duct tape and are in bad condition. Ms. Thomson says to refer to the sheet of some examples of what we are looking at. We would switch to vinyl over the fabric. Fabric is hard to clean and vinyl cushions stay better. The chairs would be stackable. The cost per chair would range from \$40 - \$120. For tables we need 72 inch and 90 inch. The pricing is per table. Ms. Thomson says all in all we are talking about \$30,000 - \$45,000 depending on what we get. Mr. Nielson asks what the lifespan is on tables and chairs. Ms. Thomson says 5 - 10 years. Mr. Scott asks if events cost extra for tables and chairs. Ms. Thomson says the room rental covers the tables and chairs cost. The only

ones that don't pay are in house tournaments. The celebration of life today, weddings, and other outside events pay the room fee. Mr. Scott asks how do we compare the pricing of room rentals to other country clubs. Ms. Thomson says we are a little bit low. She says member pricing is less than non-member events, we could have them pay a little bit more. Ms. Bullard asks if you look at what they are spending on food? Ms. Thomson says it depends on the menu they order. Ms. Thomson now offers an additional rate to do more event extras, where we didn't offer that before. This new proposal is everything we need. Ms. Thomson wants to replace the chairs immediately. She recommends all steel because they are stackable. Mr. Durrant says we always want the nicest stuff, but what do you recommend? Is there a huge difference on the wear and tear from the lowest grade to the highest? Ms. Thomson says there is not a huge difference on wear and tear and there is not a huge difference from the low end to the high end. She has samples coming to see how they will be in person. Most of the board members agree to do it, but we don't have to spend \$120 per chair. Ms. Thomson recommends the Titan Pro at \$46 per chair before tax and shipping.

Upon motion duly made, seconded and unanimously adopted, to purchase tables and chairs for \$40,000.

Ms. Thomson can't find the full-sized locker list anywhere from April's computer. She went through all the lockers with Steve and we have a few open. Ms. Thomson asks how you want to go about people requesting large lockers. Mr. Nielson recommends going by tenure. Mr. Durrant says to send an email saying if you are a tenure, you get priority.

Mr. Randall says the membership committee will meet and reevaluate the corporation membership. If a member passes away, it will get passed down to a family member. Ray Jones just passed away and his son Cory wants it. A board member says it should go to the immediate family decided by the board. Mr. Randall says it should be case by case. Mr. Durrant says if someone passes away and they still have equity it would go to the estate. Ms. Cannizzo, Mr. Frank Redd, and Mr. Randall will have a meeting on the corporate membership and report to the board.

Ms. Thomson says the new office staff is officially hired. The position is an executive assistant who will be over helping members on account billing questions. They will be helping with member statements, billing, and basic office admin stuff.

Committee Chair Members

Grounds - Frank Redd

None.

Pro Shop - Casey Bishoff/ Cathy Bullard

Mr. Randall asks how many times can a person play with a guest. The board says it's 6 times. Ms. Bullard says rules aren't followed and we don't know how they track it. We have some guests abusing the policy. I don't care what we do as long as we do it. Mr. Buckway suggests having the cart kids in charge of the tee sheet. Or we can have a tee starter. Mr. Randall says it's Mr. Wallis's problem, it needs to be done unless we modify the rule. Mr. Redd says we are broken and need attention to detail. The pro shop needs to call who is on the tee, in the hole, and on deck. It's simple enough to press the intercom button to let the pro shop know who is there and if you can go out. It needs to be announced. We need more professionalism and control. The rule is the rule that needs to be followed. Mr. Bishoff says it should be on the member as well. If a member brings a guest, they need to be responsible for their guests and check in. With a full course, we don't have the extra room for guests. Mr. Nielson says they are tracking the times a guest plays because he talked to a guest that said something to him about the times he could play. A lot of the guests are family members of the members that get the family rates instead of the regular rate. So it's cheaper for them to golf here instead of public courses. The pro shop committee will talk to Mr. Wallis. Mr. Buckway says we are a full membership and on Sunday there are a ton of guests playing. Maybe on weekends guest play shouldn't start until noon. At Salt Lake Country Club you can only have one guest before noon and two guests in the afternoon. Mr. Oliver says that some groups here don't have a member with them. Ms. Bullard mentions if they have a guest pass for sponsorships, they can play. Mr. Scott mentions they could also be a reciprocal club playing. Mr. Randall says that guests don't understand the pace of play. The trouble is that they don't think they have to play fast and catch up to the group in front of them. Ms. Cannizzo suggests hiring a marshall on the weekends. Mr. Randall says guests don't play like members and some of the rules need to be checked. The new carts have a message to send the group who is behind. We need to have better control of who is playing and the pace of play.

Men's Association - Johnny Redd

None.

Invitational - Casey Scott

Mr. Scott says we have a review scheduled of the invitational. He commends the staff and committee. We look forward to keep building upon this.

Handicap - Chris Durrant

Mr. Durrant says we are all set.

House - Dan Buckway

None.

Membership - Trish Cannizzo/ Frank Redd/Carter Randall

Mr. Randall says they will schedule a meeting to discuss the corporate membership. We have 12 on the waitlist to leave. Mr. Bishoff says we are now at \$45,000 for the initiation fee. If some existing good members can't transfer to stay a member, some of these guys will just get kicked out? Mr. Randall says the trouble is that back end deals for individuals were made. Mr. Bishoff says we have had good supportive members of the club and they are out if they don't pay the current initiation fee? With the market things can change. Ms. Thomson has had 3 people decline at \$45,000. We are still full.

Finance - Cory Nielson/ Frank Redd

Mr. Nielson says there is no flash report for today. We are short staffed until today. Jim is helping to get things going and is working with Ms. Thomson. We are in decent shape.

Pool- Casey Bishoff and John Oliver

None.

5 year planning - Executive Committee

Our projects are moving forward.

Social - Trish Cannizzo/ Casey Scott

Ms. Cannizzo says it's been hectic lately with all the tournaments. The staff has gone above and beyond. In the fall we will get things going.

Tournament Committee - John Oliver

None.

Rules - Dan Buckway

None.

OLD BUSINESS

Card Room

Mr. Buckway says we are calling it, "players lounge." You have to be 18 years or older to come in. The shuffle board is coming from Kord Cutrubus for \$12,000, which has been raised. Members love it and we are bringing in new bar tables. Mr. Buckway would love to propose a kids area for the kids.

NEW BUSINESS

Event

Event discussion.

There being no further business, the meeting was adjourned at 7:20 p.m. APPROVED BY:

DATE: _____