

The Powder Horn

From Bryson Hotchkiss
The Powder Horn General Manager

Spring 2024

Dear Members,

As I sit here today looking out of my office window, the view is drastically different than it was last year at this time. Golfers have officially been on the course for over a month earlier than last year! It has been a mild winter, which has allowed us to have golfers every month of the off-season.

I am excited to announce a few spring projects around the property that you will notice upon your return. In the pool area, we have removed the Aspen tree's to help with the debris and cleanliness of the water and deck. Cabanas are being installed to replace the shade they provided. Also, all three pools are going to be painted when the weather allows.

The tennis courts are going to be re-surfaced in the coming month. This process takes 2-3 weeks and requires higher air temperatures for the surface material to cure. We are hoping for a beautiful May to complete these projects before summertime activities are in full-swing.

On the Golf Course, Mountain #4 is being sodded and re-seeded in the beginning of May. This area will be roped off until completion. The tee boxes on Eagle #3 will be slightly enlarged and sodded as well. The Grounds Crew is also re-surfacing "mounded" tee boxes on various par 3's. Lastly, with the mild winter, our team had the chance to clean up excess brush around the property. This will help with the playability of the golf course.

2024 is packed full of returning and new events! Be sure to check out our calendar on The Powder Horn website. You will notice some upcoming opportunities to have a great time with your fellow members. Keep an eye out for notifications on social activities, as we are always trying to come up with fresh ideas and unique events to enhance your membership experience.

I hope you and your families had a wonderful winter. Please travel safe back to Sheridan if you are returning for the summer season. As always, if you have any needs, concerns or praises to give, my door is open. I look forward to catching up with all of you!

1 Respectfully,
Bryson Hotchkiss



Membership News

By Sarah McCune *Membership Director*

Spring golf is well underway and it is great to see people back on the course. Our tennis courts are now open and the pool will open at the end of May (weather permitting)! We hope you are ready to enjoy The Powder Horn summer.

We have added new events to our 2024 calendar. This calendar can be viewed on the website by clicking the "2024 calendar" link, which downloads as a pdf. If you would like a copy sent to your email, please email sarah@thepowderhorn.com. Some of the events that are new to the 2024 calendar are: our summer dance series, rosé all day at the pool, jewelry making and an olive oil infusion class that is almost full! Our events have been well attended and typically sell out, so please reserve your spot early if it is something you are interested in. If you have RSVP'd and cannot make the event, please let us know 48 hours ahead of time so we can allow others to join from the waiting list.

Our annual Member Mixer will be held May 25th from 6pm-8pm in the cascade room downstairs. We hope you join us to meet our new members and connect with old friends. There is no cost for this event and is a great way to celebrate the start of summer!

We are off to another successful year in membership with 20 new members so far, which brings our active total membership up to 555! We have about 25 golf memberships left before we move to a waiting list for non-residents of The Powder Horn.

We are looking forward to the upcoming season and are grateful for your support!

Membership

Milestones

We want to take a moment to recognize and thank our members that have been here over 25 years!

Sharrell & Dewitt Boyd - 29 years
Yancy & Brad Bonner - 28 years
John Clikeman - 28 years
Bev & John Cochran - 28 years
Kandi & Gene Davis - 28 years
Traci & Ken Barkey - 28 years
Barbara & Jim Benepe III - 27 years
Connie & Ron Causer - 27 years
Susan & John Baggett - 27 years

THANK YOU for the love and loyalty you have shown the club over the years. It is because of you that the Club is where it's at today!

Next newsletter we will celebrate the members who have been here 20-25 years!

Welcoming our new members!

Ellen & Michael Vonderhaar

Kaylee & Hayden Legerski

Tamra & Mark Hendrickson

Amanda & Luke Esch

Maria & Robert VanHees

Brock Ortega

Chris Michael

Steven Spanjer

Kindle & Matt Flicek

Russell Gifford & Teresa Schepp

Candice & Matt Kindred

Denise & Leandro Rizzuto

Scott McCollum

Jonathan Gates

Taira & Jordan Guyer

Claire Cartwright

Marsha & Tom Chapman

Steve Swanicke & Bridgette Savino

Avery & Paxton Ehler

Ashley & Matt Mullinax

From Our Kitchen to Yours

Riggin Smith *Food & Beverage Director*

Spring is upon us here in Wyoming and I know you all are just as excited to get back out there as we are! We've got a lot of fun events planned this spring and summer. One thing you will see coming will be our new cocktail menu that will be ready to be crushed on the patio. We have put some spins on the classics, my personal favorite is the Gin Basil Smash Martini. It is a refreshing cocktail that features Hendricks gin, basil, lime, and some basil oil drops, perfect for those hot summer days. You will also see some changes to the wine list, where we are offering different varietals from around the world. Whether you are searching for those bright acidity wines, or a bone-dry tannin filled wine, we have you covered. Please help me in welcoming our new staff as we begin opening beverage cart and the pool, you will start to see their smiling faces more and more. It's going to be an amazing summer and we can't wait to see you all in this amazing community we call home. Cheers all and we'll see you on the patio soon!

Recipes Courtesy of Chef Robert Bennett

Pasta with Asparagus and Mushrooms

Ingredients (Serves 6)

- 1 3/4 cups (about 7 ounces) flour
- 1 tablespoon kosher salt, plus more for seasoning
- 4 large egg yolks
- 1 large egg
- 5 1/2 tablespoon plus 1 teaspoon extra-virgin olive oil, divided
- 1 pound mixed mushrooms, cut into bite-size pieces
- Black pepper
- 1 pound asparagus, trimmed and cut into 1-inch pieces
- 1/2 teaspoon crushed red pepper
- 1/3 cup dry white wine
- 1/4 cup heavy cream
- 1 tablespoon fresh lemon juice
- Shaved ricotta salata, for serving

Recipe Preparation

- 1: Place flour and 1 tablespoon salt in a food processor; pulse until combined. Beat egg yolks, whole egg, and 1 1/2 tablespoons oil in a medium bowl. Add egg mixture to food processor, and pulse until dough just comes together. Gradually add water, 1 tablespoon at a time, if dough is too dry or doesn't come together. Transfer dough to a lightly floured work surface, and knead until very smooth, 5 to 10 minutes. Cover dough with plastic wrap, and let stand at room temperature for 1 hour.
- 2: Pinch off a 1/2-inch piece of dough, and roll it between your hands to form a thin 2- to 3-inch-long rope; transfer to a rimmed baking sheet. Repeat with remaining dough.
- 3: Bring a large saucepan of salted water to a boil. Cook pasta until al dente, about 7 minutes. Drain, reserving 1/2 cup cooking liquid. Toss pasta with 1 teaspoon oil in a bowl to prevent sticking. Wipe out saucepan with paper towels.
- 4: Add remaining 1/4 cup oil to saucepan, and heat over medium-high. Add mushrooms to pan, and season to taste with salt and black pepper. Cook, stirring occasionally, until tender and lightly browned, about 8 minutes. Add asparagus and crushed red pepper, and cook, stirring, until crisp-tender, 2 to 3 minutes. Add wine, and cook, scraping up any browned bits from the pan, until liquid is absorbed, about 2 minutes.
- 5: Add pasta, heavy cream, lemon juice, and reserved 1/2 cup cooking liquid to pan. Reduce heat to medium, and cook, tossing, until pasta is lightly coated, about 2 minutes. Season to taste with salt and black pepper. Transfer to 6 shallow bowls, and serve immediately with shaved ricotta salata.

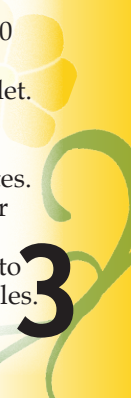
Quick Skillet-Roasted Chicken with Spring Vegetables

Ingredients (Serves 4)

- 4 (10-ounce) skin-on airline chicken breasts
- 1 1/2 teaspoons kosher salt, divided, plus more to taste
- 3/4 teaspoon black pepper, divided
- 1 tablespoon olive oil
- 6 small carrots, sliced diagonally into 1-inch pieces (about 1 1/2 cups)
- 8 ounces fresh oyster mushrooms, halved
- 6 small hakurei turnips or radishes, trimmed and quartered (about 1 cup)
- 3 tablespoons unsalted butter, cut into pieces, divided
- 6 rosemary and thyme sprigs, divided
- 2 spring onions, or 4 scallions, cut into 2-inch pieces (about 1 cup)
- 1/4 cup (2 ounces) rosé wine
- 1/2 cup unsalted chicken stock
- 2 tablespoons chopped fresh flat-leaf parsley

Recipe Preparation

- 1: Preheat oven to 425°F. Sprinkle chicken evenly with 1 1/4 teaspoons salt and 1/2 teaspoon pepper. Heat oil in a 12-inch ovenproof skillet over medium. Cook chicken, skin side down, until skin is golden brown and crispy, 15 to 18 minutes. Transfer to a plate. Reserve drippings in skillet.
- 2: Increase heat to high. Add carrots, mushrooms, turnips, 1 tablespoon butter, 3 herb sprigs, remaining 1/4 teaspoon salt, and remaining 1/4 teaspoon pepper; stir to combine. Cook, stirring occasionally, until browned, about 6 minutes. Add onions and chicken, skin side up. Transfer skillet to preheated oven. Roast until a thermometer inserted in thickest portion of chicken registers 160°F, 18 to 20 minutes. Using a slotted spoon, divide chicken and vegetables among 4 plates; reserve drippings in skillet.
- 3: Return skillet to heat over high. Add rosé and remaining 3 herb sprigs; cook, undisturbed, 2 minutes. Add stock, and bring to a simmer over high. Simmer until reduced by one-third, 2 to 3 minutes. Stir in parsley and remaining 2 tablespoons butter; season to taste with salt. Pour sauce over chicken and vegetables.



News from the Pro Shop

Michael Pope *Head Golf Professional*

Spring in Wyoming and it could not feel any better on the golf course! What a great start to the season we have already had, and we hope as we get in to summer golf it only gets better.

If you are still trying to get into the swing of things and get your game back into mid-season form sign up and come to one of our Wednesday night open clinics or our Ladies' only Sunday or Tuesday sessions. In addition to helping you get your game dialed in, we have a lot of companies coming out for fitting days to get you fit into the best clubs for you. As summer picks up you will see fitting days for all major brands including Titleist, Taylormade, Ping, PXG, Cobra, and Callaway, be on the lookout for signups. In the shop you will see the latest collections from your favorite brands like Peter Millar, Greyson, Polo Ralph Lauren, and Johnnie-O. Whether your style is subtle and subdued or wild and bright we have you covered.

As our summer golf events get closer be on the lookout for emails on how to register, most events will open 1 month in advance. With summer also brings our Ladies', Senior's, and Men's golf leagues, we have a league for everyone and encourage you to join us. We hope to see everyone on the golf course enjoying the beautiful start to our season and making the most of the 2024 golf season here at The Powder Horn.

News from Your Grounds and Maintenance Crews

Justin Bishop *Golf Course Superintendent*

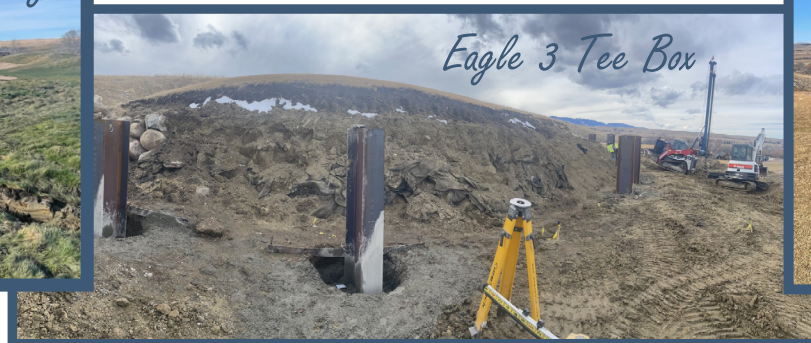
Hello from the Golf Grounds and Maintenance crew. With winter in the rearview mirror we are looking forward to spring and summer.

The mild winter has allowed us to complete projects on the course including Eagle #3 Tee box which has been re-graded to correct the damaged done due to erosion and Mountain #4 fairway with the installation of drainage to correct the water damage on the fairway.

The team is looking forward to another successful season and to continue to improve the conditions on the course. Please visit The Powder Horn website to view links which shows timelines for both Eagle #3 and Mountain #4 Projects. We appreciate everyone's support and patience's as we get ready for the 2024 season.



Mountain 4 Fairway

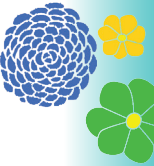


Eagle 3 Tee Box



Eagle 3 Tee Box

RACQUET SPORTS



Huntley McNab *Director of Tennis*

Summer at The Powder Horn! Such an amazing place to be. The high energy that engulf's the entire property is tremendous. With the summer residents returning from their winter homes and our yearly summer vacationers making their way back to the resort, the place is buzzing with people and activities. The golf courses are open, the pool is fill with children having great fun as they splash around in the water, the tennis and pickleball courts are in full swing and, yes, you can hear the groans of a missed shot and the sheer joy of a great point, the energy is palpable. Some may prefer the relaxing mode of our yoga classes, take a massage or just go workout in our fabulous gym; activities here are endless.

Regarding our racquet sports, we are proud to announce that we will be resurfacing both tennis courts and will be adding four pickleball courts, drawn over the tennis courts. This project is planned, weather permitting, for the end of May and is scheduled to take about ten days to complete.

We will continue with our full summer schedules which include our popular cardio tennis clinics, Mondays and Wednesdays 8 – 9AM, and a reminder, this is not a tennis function but strictly a full cardio workout. The tennis racquets and balls are just a distraction to keep your mind occupied and not thinking about the tremendous workout you are getting, so come on down and get fit! Thursday evenings 5 – 7PM, we have our weekly drop-in-tennis when tennis players get together and play games, no limits, no reservation is necessary, just fun times, and this is open to all members. Our equally popular “Kids Camp” is June 18 – 19 and June 25 – 26, July 23 – 24 and July 30 – 31, 8 - 9 AM. Please contact our Membership Director Sarah McCune for more information.

Both private and group lessons are available with our tennis and pickleball pros, just come on down and we will get you setup. For open tennis and pickleball play, please remember to go to our online reservation system and reserve your court times as the courts do get busy. Finally, we do have a new tennis ball machine for members use only. Please reserve a court time and speak with the pro regarding setting the unit up, age restriction applies. Wishing all a super summer!

PRIVATE TENNIS LESSON PRICES

Huntley McNab | Director of Tennis

314.302.5078

May 1 - September 30

(weather permitting)

Adults

\$50 per hour for one person

2-3 players, \$40 per person

Juniors (ages 13 to 17)

\$40 per hour for one student (\$35 if taking more than one lesson)

2-3 players, \$30 per student

Kids (ages 7 to 12)

\$35 per hour for one student

2-3 players, \$25 per student

Kids (ages 5 to 6)

\$30 per half hour for one student

2-3 players, \$25 per half hour

KIDS' CAMP 2024 THE POWDER HORN

Tuesdays and Wednesdays

June 18-26

July 23-31

Cost: \$250 for members,
\$300 for non-member guests

Tennis, Swimming,
and Golf Activities:

9-9:45am, 10-10:45am, 11-11:45am

Lunch: 12-12:30pm (lunch included)!

Register or receive more information by
calling 673-4800 ext. 4,
or email sarah@thepowderhorn.com

Staff Directory



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Real Estate News

By Your Sales Team: Sandy, Anne, Karen, Judy, Kayla, Sam, Deja, Kaylup & Taylor

Sun is out and Fun is in, at Powder Horn Realty!

We are loving this Spring weather and flurry of activity at The Powder Horn. Mother Nature was kind to us this year and the golf course has been busy for months and looks like it is in mid-summer form. Kudos to Justin, Mike, and their teams. Soon, the pool will be rockin' and the clubhouse restaurant and patio will be busy with members socializing and dining. As our season hits full swing, we welcome back our snowbirds and we look forward to catching up in the coming weeks. Please drop in to Powder Horn Realty for a coffee, chocolate and update on our neighborhood and club.



The real estate office is not seeing any slowing down. We have been busy listing, showing, and leasing property in The Powder Horn through the winter and spring. Interest remains strong with visitors from Colorado, Washington, California, Arizona, Montana, Wyoming, and places beyond. We are meeting delightful people who love and want all that a Wyoming lifestyle has to offer.

Currently, we have a wonderful array of homes and homesites for sale. It is exciting to watch the new homes in The Estates and South Fork add character and life to those newer neighborhoods. Powder Horn Realty recently celebrated our 30-year anniversary, marking March 17, 1994, the day that Jim Benepe, Jim Scott and Sandy Scott Suzor (the first sales team) wrote 80+ reservations for homesites that still had cows roaming on them. Scotty Scott had a powerful vision of what the Powder Horn could be and early adaptors believed!! Many of those great folks are still owners and members today. Thank you for your faith, 30 years ago!

Add to that group of Pioneers, all the wonderful members, residents and guests that have graced the Powder Horn Community and we at Powder Horn Realty are grateful and amazing as we reflect on the lasting friendships that we have made with so many of you!! Please know that we are here for all of your present and future listing, leasing and selling needs. Stop in and see what's new at PHR!! We are here



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Happy Spring Season from
The Powder Horn