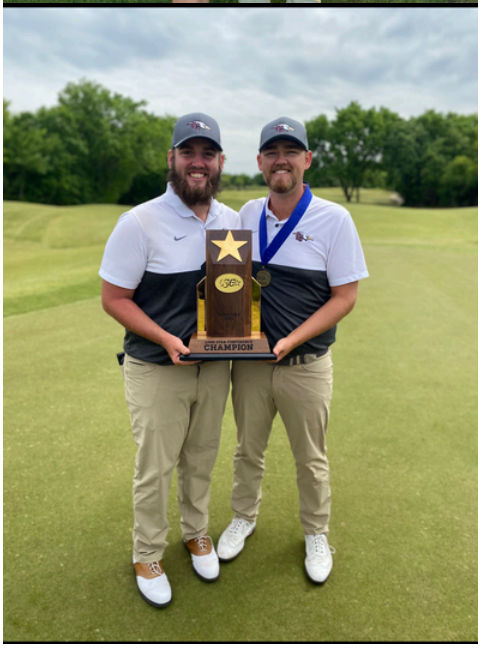

SSCC
Est. 1928
October-November 2026

Kendall's Korner



Most of you already know Trevor, but for those who don't, here is a little bit about him:
Name: Trevor Norby (Also responds to Lucas, haha)
Born in San Diego, California (we forgive him for that)
Started playing golf in middle school and hasn't stopped since.
Played golf for San Diego State and Oklahoma Christian and was on the Palmer Cup Team (the only D2 player in the country to be picked) in 2021 before turning pro in 2022!
Trevor is now teaching and working at the club full-time and has joined the PGA of America to complete his certification in teaching and coaching. We are so glad to have him!
Just married the love of his life, Bonnie, in June 2026.





Trevor's Tip of the Month - Practice Effectively

1. Have a goal for your practice. Don't just show up and hit drivers for an hour. Work on your balance in the finish, work on tempo; always have a goal for every golf swing you make.
2. If you don't have a goal or know what you need to work on, book a lesson, and we will guide you in the process.
3. Positive self-talk. If you are hitting golf balls for twenty minutes and feel yourself get frustrated, head over to the putting or chipping green and mix it up. Practicing while frustrated will just make it worse.
4. More advanced golfers, if you are getting bored during practice, be creative. Hit it high, hit it low, try to curve it, and if you don't know how, I will teach you.

Golf should be fun, and if it's not, then let us help you figure out how to enjoy the game more. That is what the other pros and I are here for! And when you get better in the process, that's a great perk!

SSCC
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Hey everybody! I'm Drew Norby. Most of you might already know my brother Trevor over in the Pro Shop, but I thought it would be a good time to formally introduce myself to y'all! I am 26 years old and I moved to Sulphur Springs exactly three years ago from San Diego. I spent my first year and a half at the club working between every position that could get thrown at me. From serving, to the cart barn, to bartending, and most famously Birdies! I somehow found my way into the kitchen, and for the last year and a half I have been working alongside Chef Keith and Curtis to (hopefully) curate a better and more well-received dining experience than we have seen in the past. I now have an eight-year background in the service industry, working at high-end seafood and steakhouse restaurants in California. I have come to really enjoy the work of providing an enjoyable meal and experience for you and your family or guests! You can catch me in the kitchen five to six days a week, or on the golf course anytime it's light out! So far this California kid has been welcomed with open arms, and I cannot thank you all enough! Feel free to stop me anytime to talk about our culinary department, or (preferably) anything that has to do with golf!

Favorite Meal: Almost any sort of fresh seafood/sushi or a nice medium-rare ribeye!

Place I'd be off the clock: On the course trying to chase down my brother's course record.

Favorite Movie: Reservoir Dogs or The Sandlot

Best round of Golf: I have shot -10 2 times before, once here at SSCC and once at the Land's End in Yantis

Fun Facts: Favorite music artist is Mac Miller.
I have an unreasonably large Lego collection (nerdy I know)
I play golf left-handed, but I putt righty!!



Club Life with Amanda

Join us for our Halloween Carnival on October 16th. Begins at 6:00 PM in the Banquet Room. Enjoy games, Food, Drinks and good Halloween fun with the SSCC Staff and our Members!





Brett Boatman

The return of Brett Boatmen! Saturday November 14th! This event will be held on our driving range. $55 a person. Grab & Go Food. Open Bar! Bring your golf carts! Open seating also available!

This Halloween we would like to add another fun experience for our members and SSCC children. We will be doing a Trunk-or-Treat during our Halloween Carnival on October 16th! We would love member participation! We will be doing a cart decorating contest. The winner will be awarded a free months dues!





ATTENTION BUSINESSES

THE HOLIDAYS WILL BE HERE BEFORE WE KNOW IT! BOOK EARLY, SECURE YOUR SPOT, AND LEAVE IT TO US TO HOST A NIGHT TO REMEMBER!

If you book your Company Christmas Party NOW-OCTOBER you will recieve ½ off the room rental fee!



BOOK NOW: 903.885.4748

SSCC

Cooking with Keith

Chef Keith is always thinking of ways to satisfy our members. This time he is looking out for your time at home. Just in time for your family Thanksgiving dinner!

Chestnut & Sausage Dressing

Ingredients:

1 Medium carrot, peeled and rough chopped
1 Medium onion, roughly chopped
2 Stalks celery, roughly chopped
½ Bunch fresh sage
1 ½ Pounds loose sweet italian sausage
Extra-virgin olive oil
Kosher salt and freshly round black pepper
5 Cups cubed sourdough bread, crusts removed
1 Pound roasted chestnuts
1 Cup low-sodium chicken stock
½ Cup heavy cream
1 Large egg



Directions:

1. Preheat oven to 375 degrees and butter a 9 by 11-inch baking dish
2. In a food processor puree the carrot, onion, celery and sage until you have a fine pulp. Set a large skillet over medium-high heat and brown the sausage in a little olive oil. Once you have a nice brown color and the fat has rendered- about 5 minutes, use a slotted spoon to remove the sausage and place in a large mixing bowl. Add the vegetable pulp to the pan and saute until most of the moisture has evaporated. Season with salt and pepper. Add to the mixing bowl with the sausage and add the breadcrumbs and chestnuts.
3. Mix chicken stock, cream and egg. Pour this wet mixture over the dressing mix. Season and fold everything together. Pour out into the roasting dish and bake for 30 to 35 minutes- until golden brown on the top (if it gets to brown before the 30 minutes is up, tent with foil). Enjoy! Happy Holidays from the SSCC Kitchen!

IN MY CLOSET

BREAST CANCER AWARENESS FUNDRAISER GOLF TOURNAMENT

HOSTED BY LGA OF SSCC

WEDNESDAY, OCTOBER 28TH

CHECK IN: 8AM (IN BALLROOM)

TEE TIME/ SHOTGUN:9AM

Entry Fee: Donations to

In My Closet

(Make checks payable to SSLGA/HCHF)

2-Lady Scramble

No Green Fees

Cart Fee: $20/Applicable

Lunch: $20/Person (Golfers and Non-Golfers)

There will also be chances to win cash on the course! Limited to 1 prize per person.

ENTRY DEADLINE IS OCTOBER 21ST

Contact Rhonda Underwood to sign up:

903.348.1372

rlunderwood28@gmail.com


Kid Zone

October 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
27	28	29	30	01	02 SSISD High School Golf Tournament	03 SSISD High School Golf Tournament
04 Couples Scramble 9 Holes 3:00 PM	05	06	07	08	09	10
11	12 Letournneau University Infitational	13 Prime of Your Life Letournneau University Infitational	14	15	16 SSCC Halloween Carnival 6:00 PM	17 MGA Championship
18 MGA Championship	19	20	21	22	23	24 Glow Ball 9 Hole
25	26	27 Bingo Night	28 LGA in My Closet Fundraiser 2-Lady Scramble 9:00 AM	29 Kids Eat Free	30	31 Halloween



NOVEMBER 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01 Texas Golf Association “Women’s Pinehurst Tournament	02 Texas Golf Association “Women’s Pinehurst Tournament	03 Texas Golf Association “Women’s Pinehurst Tournament	04	05	06	07 Wildcat Scramble Fundraiser Wildcat/ Lady Cat Golf Teams
08 Final Couples Scramble	09	10	11	12	13	14 Brett Boatmen Live Music
15	16	17	18	19 Kids Eat Free	20	21
22	23	24 Bingo!	25	26 Thanksgiving Club Closed	27	28
29	30	01	02	03	04	05

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