HOUSTON LAKE COUNTRY CLUB **IOO CHAMPIONS WAY** PERRY, GA 31069 WWW.HOUSTONLAKE.COM

Follow us!

Monday

1

Grill Service Only

Cookout at the

Grill Service Only

Middle GA Senior

Golf Association

Shotgun

18

25

Tournament 9AM

Grill Service Only

Grill Service Only

Cooking Class with

Q.

-

Chef Jason

5:30-9PM

4th of July

Pool 11-2PM

11

Sunday

3

10

17

24

Sunday

11:00-3PM

Ron Stafford

Tournament

8AM

31 Sunday

=Brunch=

-Brunch

11:00-3PM

Sunday

11:00-3PM

Sunday

-Brunch-

DR Reserved 12PM

Brunch

In the Grill Only

11:00-3PM

Sunday

11:00-3PM

Brunch

yeip

Tuesday

5

Dining

5-9PM

12

Dining

5-9PM

19

Dining

5-9PM

26

Dining

5-9PM

Two for One Entrée

2 for 1

Two for One Entrée

2 for 1

2 for 1

<u>2 for 1</u>

Two for One Entrée

Two for One Entrée



Thursday

Dinner Menu

Pizza Night at the

Pool 5-7PM

Dinner Menu

5-9PM

14

5-9PM

21

5-9PM

Birthday Thursday

Wednesday

Tacos & Fajitas with

Tacos & Fajitas with

Tacos & Fajitas with

Tacos & Fajitas with

\$5 Margaritas

\$5 Margaritas

5-9PM

27

5-9PM

\$5 Margaritas

\$5 Margaritas

5-9PM

13

5-9PM

20

Department Hours & Contact Info

Restaurant Hours: Tuesday-Friday 11AM-9PM 7PM on Mondays Saturday 7:00AM-9PM Sunday 11:00AM-7PM

Friday

First Friday with

heres

Date Night with

Childcare 5-9PM

LIVE music!

Pub Menu

6-9PM

5-9PM

8

15

Pub Menu

Trivia Starts

Dinner Menu

5-9PM

at 7PM

22

5-9PM

Pro Shop Hours: Monday – Sunday 7AM-7PM **Phone Numbers:** Grill: 218.5254

Saturday

7-10:30ÅM

Dinner Menu

12-4PM

5-9PM

10

Saturday Breakfast

Saturday Breakfast

Wing & Draft Specials

7-10:30ÅM

Dinner Menu

Saturday Breakfast

Wing & Draft Specials

7-10:30ÅM

12-4PM

5PM

23

Club Reserved

Saturday Breakfast

Wing & Draft Specials

Sunset Social 5:30-7PM

Ron Stafford

Tournament

Dinner Menu with Crab Leg Specials 5-9PM

7-10:30ÅM

12-4PM

8AM

12-4PM

5-9PM

16

Wing & Draft Specials



HOUSTON LAKE COUNTRY CLUB 100 CHAMPIONS WAY PERRY, GA 31069 W W W . H O U S T O N L A K E . C O M

Mission

Our mission is to substantially improve the quality of life of our members and their guests by consistently providing a premium customer service experience—one person, one round of golf, and one meal at a time.

Department Hours Restaurant Hours: Tuesday-Friday 11AM-9PM Mondays 7AM-7PM Saturday 7:00AM-

9PM Sunday 11:00AM-3PM

Pro Shop Hours: Monday –Sunday 7AM-7PM

Phone Numbers: Grill: 218.5254 Pro Shop: 218.5252

Professional **Golf Instruction**



Lacey Fears 478.218.5252

Follow us!



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Join us for a cookout at the pool! Monday, July 4th ********11-2PM** \$8.95 for Adults & \$4.95 for Kids **Burgers and Dogs**





July 2022 UME 20 ISSI



Tell us your coming at 218-5254

First Friday Live Music with **Caleb Walston**



Friday, July 1st Pub Menu 5-9PM **Music Starts at 6PM**

Birthday Thursday

If your birthday is in the month of July join us Thursday, July 21st **5-9PM**

Please RSVP to reserve your spot.

Receive a complimentary entrée if your birthday is this month and of course, **FREE birthday cake!**

478.218.5254



EMPLOYEE OF THE MONTH Larry Bass

Please take a moment to say "hi" and congratulate Larry Bass for earning employee of the month. Larry has been with us now for several months and is always working hard. Larry is the backbone of the kitchen and without him we would be lost! Larry works full time washing dishes, receiving truck loads of inventory and is the one responsible for keeping our storage areas immaculate. Thank you, Larry.

We're here to serve you!

Here at HLCC, we are committed to excellence. We strive to substantially improve the quality of you and your quests experience, and continue to strive to consistently provide a premium customer service experience.

with this being said, please be sure to make a reservation when possible and be sure to be seated at your table at the time of your reservation. This helps us keep the flow in the kitchen and allows us to get your food to you in a timely manner.

We want you to have the best experience and be able to serve you in the quality manner you deserve. We appreciate you and cant wait to see you at the table!

For reservations call 478-218-5254

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Family Pizza Night at the Pool! Thursday, July 7th 5-7PM



Do you prefer to save events in your phone?

Don't forget to visit our calendar of events and save the date!

Simply Scan the QR code with the camera on your phone and never

miss an event.

T R I ΙΑ NIGHT

Friday, July 15th Pub Menu 5-9PM Trivia starts at 7PM



Karaoke Night and Wine Pairing Night Coming Soon!

Play 9 holes with other couples and enjoy dinner after you play!

0000

Friday, July 29th

5PM

Have you ever played

Couples Golf?

Cost is only \$45/ couple plus a cart fee! *Members Only Lacey@houstonlake.com



Members Come









Employees from The Development Authority of Houston County and the Houston County Career Academy enjoying a retirement lunch!

Melissa Franklin and daughter enjoying some fun in the Sun at the pool!



@root_76_cuisine— Unicorn birthday cake! Making magical experiences!







@hollyconley- Talks with good friends and good eating!



Kirstie and Brandon Tarleton celebrating their anniversary!



Warner Robins Junior Women's League at their monthly meeting at HLCC

We love Social Media!

Our members are the most creative and have the best time out here at HLCC.

Share it with us.

When you take a photo, use the hashtags below, or check-in with us—and you may be featured in our next newsletter!

#hlcc

#houstonlakecountryclub

Have a photo you want to send in? Send it to Heather@houstonlake.com

> We have the #BestMembers!



Join us for HLCC's Famous **Seafood Buffet** Thursday, July 28th 6-9PM

It truly is the BEST in town. This is one of our most popular nights. Be sure to make your reservation today!

Call to reserve at 218-5254



Patriotic Long Island

Gin, Vodka, Rum, Triple Sec, Blue Curacao, Grenadine Red, White and YUM!



Watermelon Mojito

Fresh watermelon, mint leaves, agave nectar, lime juice, light rum, lemon slice for garnish

Sweet & Refreshing!

Welcome New Members

SPONSOR

NEW MEMBER

Hugh and Jenny Absher MAC Danielle and Seth Taylor Brad and Ashley Olive Joseph and Emily Aloi MAC Daryl and Elizabeth Foste Derek Foste Samuel and Laura Seiler MAC Travis and Patricia Deal MAC Gary and Charlene Moulliet Ryan Parson Benji and Becca McLeod MAC Rob and Katie Ferguson MAC Brett and Wendy Bush MAC Josh and Maggie Schuyle MAC Ernst and Connie Seliger Brian Getzin Griffin and Sarah Osborne MAC Brian and Sarah Dukes Brandon Tarleto Forrest and Auriaunna Whitfield Greg Brown Jason Seaman MAC Jacob and Hope Worthan MAC Justin and Destiny Edward AI Shav Joshua & Courtney Craig MAC Harriett Alford MAC Steven & Jacklyn Goddard Wayne Bradford Kevin & Wendy Lashley MAC Robert & Rachel Floyd MAC Matt & Regan Johnson Adam Wietlispac Lee & Wendi Peacock Ed Varne Faith & Daniel Rand MAC Scott & Rosali Ellis Jason Nelso Wesley & Lindsay Wright MAC

<u>Right:</u> Fabyoulista created a balloon arch for one of our graduates here at HLCC



Left: Cowboy Potato Poutine! Crispy potato wedges, brisket gravy, and pimento cheese fritters.





Scott Palmer

Golf Course

Superintendent

This month we will continue with normal maintenance on the course. Alternating sand topdressing with vertical mowing, foliar feeding the tees and putting surfaces. Brushing and rolling of surfaces will continue along with hand watering drier areas. We will need more consistent rainfall over the next couple of months to help our irrigation system keep up with hot conditions. Selective herbicide and insecticide treatments will continue on all surfaces that need it. We appreciate all the repair of ball marks and divots throughout the golf course.

Course Improvements











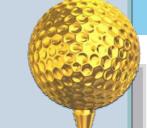


Saturday, July 23rd 5:30-7PM Complimentary Cocktails and Hors d'Oeuvres followed by Dinner with Crab Leg Special! 5-9PM Call to reserve your spot for dinner 218.5254





From the Pro Shop Super Shooters



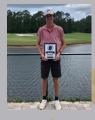


eagles (2) on hole 18! Way to go Brandon!



Geanna Smallwood made an eagle on hole 13!

ongrats Geanna!



Congratulations to Carter Horton on winning the Hurricane Junior Golf Tour event at St. John's Golf & CC in St. Augustine, FL



Shout out to HLCC's PGA Jr League on defeating Brickyard at their first PGA Jr League match of the season!

Camden Guyton (middle) shot a 38 at river forest to win his age division at a GSGA Summer series event!

A word from our Pro...



Head Golf Professional

Lacey Fears

Members,

Here's a simple drill to do on the driving range to improve your ball striking: Place 3 balls in a row 1 clubhead apart. Practice hitting the middle ball for consistent contact. This will help you see your path as well as see your tendency to either hit behind the ball or not take a divot and you can make adjustments to change the bottom of your swing for really crisp solid contact. Try it out and let me know what you think. Hope to see you on the course soon!

In the Garden...





Hello everybody!

Horticulturist

DeGeorge Reeves

It is July and we are in the middle of the infamous Georgia summer. With that being said, let's gather around and talk about this month's subject which is Juniper berries.

Even though it is called a "berry", the Juniper berry isn't an actual berry, it's a cone similar to pine cones and part of the Cypress family. It is the only cypress to bear edible fruit which is known as the "berry".

Secondly, the name of the famous alcoholic beverage Gin, got its name from Juniper. It's a play off the Dutuch juniper-flavored spirit called Genever or often sometimes spelled Jenever.

A last fact about Juniper would be that besides being a major ingredient for spirits, it has a few health benefits such as reducing oxidative stress, boosting skin health, improving digestion, managing diabetes and much more.

As always, if you have any questions, please feel free to ask me.

Personal Cart Policy



Please be reminded that personal golf carts are not permitted on the HLCC golf course at any time other than traveling to and from the club and a private residence. Personal carts must be parked in designated area beside the cart barn when at the clubhouse. All player and spectator golf cart traffic on the course must be in HLCC fleet carts. In addition, all personal golf cart owners that wish to utilize this privilege need to make sure to contact the office to execute a release of liability form during their travel to and from the club and their residence.





A word from Executive

Jason Delasota, CEC

Happy Summer, Members!

July is here and so are our new lunch and dinner menus! If you haven't seen them please visit our website at Houstonlake.com or better yet, stop by for some of the most creative and delicious food in Middle Georgia! We look forward to seeing you!

During the past few months I have worked diligently to make our kitchen the best it can be for you, our dedicated members. We recently added a brand new double stack convection oven, grill station reach-in cooler, 22qt standing mixer and various pieces of small ware equipment, and we are ready to cook for you! We also just certified 5 of our full-time employees in the food manager Servsafe courses. Eric Ard PM leader, Jonathon Rumph AM leader, Asuante Tillman culinary extern, Martin Spikes PM cook and myself all passed our exams! Go team!







This month we are proud to announce that our cooking classes are starting up again! This month we will be learning how to break down a whole chicken using the entire bird for a multitude of cooking procedures. Space is limited and reservations are required. The course will include a bottle of house white wine and 3 courses of delicious cuisine to include appetizer, entree and dessert!

Tickets are \$125 per couple and the class will be held on Monday, July 25th. Class will begin at 5:30PM and is expected to run until 9:00PM. I will present a basket of ingredients for each student which will include 1 whole chicken to be shared with your guest or partner. This is a great way to get some hands on instruction and professional guidance in fowl butchery and cookery.

While we cook, look forward to socializing and partaking in some of our delicious wines and yummy appetizers. During the class you will be instructed on how to properly break down and cook your chicken from a variety of techniques and by the end of the class, enjoy your hard work in a 3 course meal that you prepared.

Due to our availability we will have 12 spots open, but don't fret, this is definitely going to be a regular occurrence on our calendar.





The Ladies Golf Association would like to thank our 2022 sponsors. You all help make our LGA Invitational a huge success and we appreciate your support!

1st Flight Winner:	2nd F
Jirapon Carlson	Bor
Kim Smaha	Del
Deena Smith	Oliv
Barbara Stuart	S







Flight Winner:

nnie Brannin

ebbie Duvane

ivia Flannigan

Sam Ogden

3rd Flight Winner:

Ericha Benshoff

Jimmie Brant

Vickie Dover

Billie Whited



