

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

















November 2022

Department Hours & Contact Info

Restaurant Info:
Tuesday-Friday 11AM-9PM
Monday 11AM-6PM
Saturday 7:00AM-9PM
Sunday 11:00AM-6PM
Grill Number: 218.5254

Pro Shop Info:
Monday 11AM-6PM
Tuesday-Friday 7:30AM-6PM
Saturday & Sunday 7AM-6PM
Pro Shop Number: 218.5252

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 Two for One Entrée Dining 5-9PM 	2 Tacos and Fajitas with \$5 Margaritas in the Grill 5-9PM DR Reserved 5PM 	3 Birthday Thursday 5-9PM 	4 Dinner Menu in the Grill 5-9PM DR Reserved 5PM	5 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM DR Reserved 5PM Dinner Menu in the Grill 5-9PM
6 Sunday BRUNCH 11:00-3PM 	7 Grill Service Only	8 Italian Night with Pasta Action Stations 5-9PM Two for One Entrée Dining 5-9PM 	9 Tacos and Fajitas with \$5 Margaritas 5-9PM 	10 Dinner Menu in the Grill 5-9PM DR Reserved 6PM	11 Wine Pairing Dinner 6PM *Tickets are Required*  M/M-M/G 4PM Club Event	12 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM Sunset Social 5:00-6:30PM Dinner Menu with Crab Legs M/M-M/G Club Event 10AM
13 Sunday BRUNCH 11:00-3PM M/M-M/G Club Event 10AM	14 Grill Service Only DR Reserved 5PM	15 Two for One Entrée Dining 5-9PM 	16 Tacos and Fajitas with \$5 Margaritas 5-9PM 	17 Dinner Menu in the Grill 5-9PM DR Reserved 5PM	18 Dinner Menu in the Grill 5-9PM DR Reserved 5PM	19 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM DR Reserved 5PM Dinner Menu in the Grill 5-9PM
20 Sunday BRUNCH 11:00-3PM	21 Grill Service Only	22 Two for One Entrée Dining 5-9PM 	23 Tacos and Fajitas with \$5 Margaritas 5-9PM 	24 Club Closed 	25 HLCC's Famous Seafood Buffet 6-9PM 	26 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM Dinner Menu 5-9PM
27 Sunday BRUNCH in the Grill 11:00-3PM DR Reserved 11PM	28 Grill Service Only	29 Two for One Entrée Dining 5-9PM 	30 Club Reserved 6PM			



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VOLUME 20, ISSUE 11

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.

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Saturday 7AM-9PM
Sunday 11AM-6PM

Pro Shop Hours:

Monday 11AM-6PM
Tuesday-Friday
7:30AM-6PM
Saturday & Sunday
7AM-6PM

Phone Numbers:

Grill: 218.5254
Pro Shop: 218.5252

Professional
Golf Instruction



Lacey Fears
478.218.5252
Lacey@houstonlake.com

Follow us!



SCHEDULE OF
EVENTS

Friday, Nov 11th

4:00PM 9 Hole Par 3
Tournament (optional)
6:00PM Cocktail Party
Horse Race

Saturday, Nov 12th

8:30AM Breakfast
10:00AM Match #1
12:00PM Lunch
12:30PM Match #2
5:30PM Sunset Social
6:30PM Dinner Menu & Crab
Legs Buffet
*Reservations required.
Not included w/entry fee.

Sunday, Nov 13th

8:30AM Breakfast
10:00AM Match #3
12:00PM Lunch
1:00PM Shootout
3:00PM Awards Ceremony



NOVEMBER
11TH-13TH

Cost: \$450/team
(Horse Race Additional)
Format: Match Play
(9 Hole matches)



2022

MEMBER/MEMBER
MEMBER/GUEST

HOUSTON LAKE
COUNTRY CLUB
478-218-5252
ProShop@houstonlake.com

food & wine
PAIRING
Friday, November 11th

6PM in the Dining Room with a Certified Wine Specialist

Enjoy a 5 course meal paired perfectly with an accompanying wine to complement each course. Chef Jason has created this fine dining experience inspired by the changing seasons of the year!

Wine Pairing Dinner Pricing

Tickets are: \$75 per person *Tickets are non-refundable

Come taste and enjoy!

To purchase tickets:

Email: Info@houstonlake.com or call 478.218.5253

Check out the full menu inside!

HLCC'S FAMOUS

SEAFOOD BUFFET



Join us for HLCC's Famous

Seafood Buffet

Friday, November 25th

6-9PM

This is one of our most popular nights!

Be sure to make your reservation today.

Call to reserve at 218-5254



Birthday Thursday

If your birthday is in the month of November join us

Thursday, November 3rd

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 Nicolas Gootee

Please join us in congratulating Nicolas Gootee as our new Kitchen Manager 2. Throughout his time at HLCC he has grown into an outstanding assistant to Chef Jason as PM lead. A Helms College graduate and frequent invitee of the Masters in Augusta, Nicolas prides himself as a professional cook in the culinary arts and proves so by making magic happen in our kitchen. Thank you, Nicolas!

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 guests 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 can't wait to see you at the table!

**For reservations call
478-218-5254**

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WWW.GLOBALCABINETRY.COM

THE **SE** TEAM
Stacey Edwards Realty

kw MIDDLE GEORGIA KELLERWILLIAMS. REAL ESTATE

USE PHONE CAMERA TO Scan HERE

DIRECT LINE: 478.302.4550 • EMAIL: STACEYEDWARDS@KW.COM

The Stacey Edwards Realty Team is a full service real estate team, located in Middle Georgia. We are here to go the extra mile to help you buy, sell, or invest at any price point!



SAVE THE DATE
Ladies Golf Association
Christmas Dinner
6 December 2022
ALL Lady Club Members are
Invited to attend

Contact Jo Ann Nelson 478-955-7098

You better watch out...

SANTA CLAUS IS COMING TO HLCC!

Sunday, December 5th & Monday, December 6th 4:30-7:30PM

Enjoy pictures with Santa, a dinner buffet & hayride!

No reservations needed for pictures.

Reservations are required for dinner.

RSVP to 218.5254

HLCC's Annual Pro Shop Sale

Monday, December 6th
4:30-7:30PM

All merchandise will be discounted!

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.

Members Corner



@Kirstie Tarleton-
"A day of golf with dad!"



Some of the AF Realty Group
members at the MGA Perry
Council of Realtors Annual
Awards Luncheon!



Charles Briscoe speaking at the
Robins Regional Chamber Eggs &
Issues breakfast



Junior golfers
Landon and
Luke Wright,
Brody
Blackwell, and
Tyler Riner
post Op36
match.



@Brandon Slade—
"Goofing off!"

@Shannon
Booker-
"Beautiful
evening at the
club!"



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

#houstonlakecount ryclub

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

We have the
#BestMembers!



Jack Ragland

Our hearts are broken at the loss of one of our beloved members, Mr. Jack Ragland. He will be greatly missed in the days to come by everyone here at HLCC.

Welcome New Members

NEW MEMBER

Tim & Carrie Lyons

Tim & Ellen Rozar

Chad & Aime Clance

Bill & Vicki Brakebill

Joey Defore

David & Tracy Stann

SPONSOR

Woody Peatt

MAC

Jimmy Clance

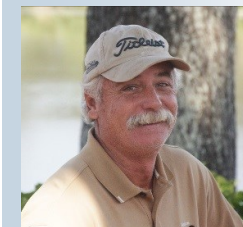
Lee & Brenda Duke

Charles Boyd

Jeff Liszewski



On the Course...



Scott Palmer

Golf Course Superintendent



The new geofencing has allowed for the removal of the unsightly ropes on the golf course.



Drink Specials

Pomegranate Fizz

Gin, pomegranate, orange juice, honey, soda water



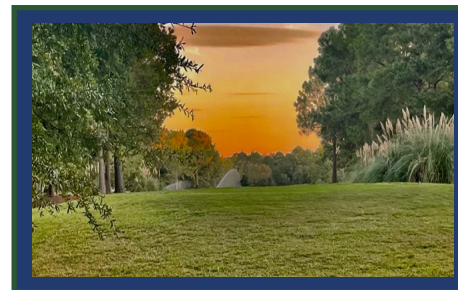
Cran-Apple Mule

Vodka, cranberry juice, apple juice, lime, ginger beer



Right :

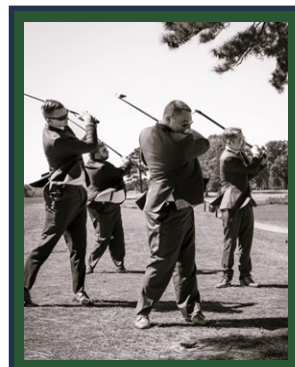
What a beautiful picture of the sunset on #6 taken by Brandon Slade!



Left:

@Bethan.Jade. Photography

"Saturdays are for golfing with the boys (even if it's your wedding day, I was told there is always time!)"



Renovations have been underway in the dining room and foyer! Make sure to check out our new flooring throughout.



Sunset Social

Saturday, November 12th

5:00-6:30PM

Complimentary

Cocktails and

Hors d'Oeuvres

followed by

Dinner with

Crab Legs!

5-9PM

Call to reserve

your spot for

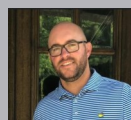
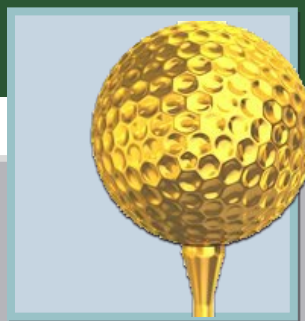
dinner

218.5254





From the Pro Shop Super Shooters



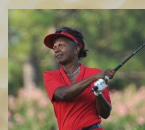
Mitchel Patterson shot his lowest round of 72!



Joe Blackgrove shot a score of 80 beating his age of 81!



Paul Hicks shot a score of 72 with 18 pars beating his age by 5!



Mary Riley fired an impressive 71 (-1)



During a recent round at HLCC, **Bill Barbour** shot a two under par, 70, ten strokes under his age. The round also included a three putt and a four putt! Great playing, Bill!



Not to be outdone during the Georgia Sheriff's Outing, **Jeff Liszewski** birdied the par three 17th hole "on his own ball". His playing partners were extremely appreciative of his golfing expertise. Nice birdie, Jeff!



Ben Hulbert eagled the par five 4th hole during the Georgia Sheriff's Youth Homes Golf Outing. Fantastic job, Ben!



Paul Hibbitts made a hole in one on #3!

A word from our Pro...



Lacey Fears
Head Golf Professional

Members,

We are approaching the cool time of year where the grass begins to go dormant. This creates problems chipping for some of us so I am going to share a tip for chipping in the wet dormant grass so you will be prepared. The first step is to choose 1 more club or a club with less loft. So if you're used to using a lob wedge, try a sand wedge. Or if you're used to a sand wedge, try a gap wedge. Once you have your club, you are going to change your set up. We want the shaft more vertical, your weight on your front foot, and the heel of the club off the ground. Then you're just going to use a long putting stroke motion. We don't want to take a divot, just slightly brushing the ground. Try this out and I hope it prevents you from "sticking the club in the ground" that's so common on these dormant lies.

In the Garden...



DeGeorge Reeves

Horticulturist



Hello Everybody,

The fall season is here and flourishing! Before the chilly weather sets in, let's talk about this month's topic – the Boston fern. Here are some interesting facts and care tips about Boston Ferns.

The Boston Fern is known as the Sword Fern because of the sword shaped leaves and its ability to grow quickly. Its easy maintenance makes it a great plant for beginners! It is not easily prone to pests or disease, and in fact, the only known insects/pests that can infect the Boston Fern are scale and mealybugs.

The Boston Fern has many health benefits. Its cleaning qualities are even recognized by NASA, as it can remove cigarette smoke, xylene, toluene, and formaldehyde from the air. They can also be helpful to people who suffer from dry skin or dry nose/throat by helping to restore moisture to the air naturally.

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



Right:

Winners
from our
Spooky
Trivia Night!



Above:

The Mitch Hambrick Extravaganza
Aka pre-wedding golf



A word from Executive
Chef
**Jason
Delasota,CEC**

Hello and Happy Fall, Members!

This is absolutely my favorite time of year. Between the season changing, cooler temperatures, deeper sleepful nights, and the Holidays within sight it all makes for a cozy time of year. Spirits are up, little ones are home from school, and family gatherings all make this time of year special.

This month our kitchen is working hard to create a very special wine pairing dinner for our members! The dinner will be on Friday, November 11th at 6PM and the menu is listed below. Tickets are \$75 per person. This is always a popular event, so make sure to get your tickets now! Space is limited.

Wine Pairing Menu

COURSE 1
Delicate green salad of Bibb lettuce, little gem, arugula, cucumber roses, green apple chips, edamame, matcha tea croutons, sage derby cheese, parsley oil and lime juice

COURSE 2
Saffron shrimp and yellow polenta cake over curried korma with roasted corn, yellow bell pepper, and paneer

COURSE 3
Blood orange beets with toasted walnuts, goat cheese, blood orange gastrique, beet caviar, red bell pepper oil

INTERMEZZO
Bottarga on sourdough

COURSE 4
Venison tenderloin confit, potato pave, brown sauce, bacon dust, whole grain mustard, dehydrated caramelized onions, fried sage leaf

COURSE 5
Butterfly pea flower infused cheesecake with a lavender-blue corn crust, frosted blueberries, blue sugar shard crystals, blue raspberry curd



Kentucky Derby Pie

- 1 unbaked pie shell
- White sugar 1 cup
- Brown sugar 1 cup
- Chopped walnuts 1 ½ cup (toast nuts for more flavor)
- Vanilla 1 T
- Salt 1 t
- Kentucky Whiskey 2 oz.
- All-purpose flour ½ cup
- Melted butter 6 oz.
- Semi-sweet chocolate chips 14 oz.
- Eggs 3 whole scrambled. Use egg and brush along ridge of pie crust. This will give the border of the pie a deep rich brown and glossy color.
- Mix all ingredients in a large bowl. Pour into pie shell. Bake at 325 for 45 minutes or until filling is golden brown and set.
- Makes 1 pie

**ITALIAN NIGHT
AT HLCC**
WITH PASTA
ACTION STATIONS
Tuesday, November 8th
5-9PM
Call 478-218-5254 for reservations

**HLCC 2022
Ladies Club
Championship**



Ladies Club Championship Results

Ladies Club Champion: Mary Riley

Ladies Senior Club Champion: Tina Hawkins

Ladies President’s Cup Champion: Sharron Asbury



A few pictures from the Houston County Georgia Sheriff Youth Homes Tournament!

