

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



October 2022

Department Hours & Contact Info

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

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

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|--|--|---|---|--|--|--|
| | | | | | | 1 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM Dinner Menu 5-9PM Club Reserved 3PM |
| 2 Sunday =BRUNCH= 11:00-3PM | 3 Grill Service Only Sheriff Scramble 1:30PM | 4 Two for One Entrée Dining 5-9PM 2 for 1 Sheriff Scramble 8:30AM & 1:30 PM | 5 Tacos and Fajitas with \$5 Margaritas | 6 Birthday Thursday 5-9PM | 7 Dinner Menu in the Grill 5-9PM DR Reserved 5PM | 8 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM Club Reserved 5PM Ladies' Club Championship |
| 9 Sunday =BRUNCH= 11:00-3PM Ladies' Club Championship | 10 Grill Service Only HOCO Baseball 8:30AM Shotgun | 11 Dinner Menu with Crab Leg Specials 5-9PM Sunset Social 5:30-7PM | 12 Halloween Trivia 6:30PM Tacos and Fajitas 5-9PM | 13 Dinner Menu in the Grill DR Reserved 5PM | 14 LIVE Music with Darin Curtis 6-9PM Pub Menu 5-9PM | 15 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM DR Reserved 4PM |
| 16 Sunday =BRUNCH= 11:00-3PM Under Armour Jr. Tour 3PM Tee Times | 17 Grill Service Only | 18 Two for One Entrée Dining 5-9PM 2 for 1 | 19 Club Reserved 5PM | 20 Dinner Menu 5-9PM | 21 Club Reserved 5PM The Big House Golf Outing and Concert 1:00PM | 22 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM DR Reserved 5PM |
| 23 Sunday =BRUNCH= 11:00-3PM | 24 Grill Service Only Robins Regional Chamber of Commerce 1:00PM | 25 Two for One Entrée Dining 5-9PM 2 for 1 | 26 Fall Festival 5:30-7:30PM Tacos and Fajitas in the Grill | 27 HLCC's Famous Seafood Buffet 6-9PM | 28 Club Reserved 5PM | 29 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM Date Night with Childcare 5-9PM |
| 30 Sundav =BRUNCH= 11:00-3PM | 31 Grill Service Only HAPPY Halloween | | | | | |



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PERRY, GA 31069
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October 2022

VOLUME 20, ISSUE 10

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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Phone Numbers:
Grill: 218.5254
Pro Shop: 218.5252

Professional
Golf Instruction



Lacey Fears
478.218.5252
Lacey@houstonlake.com

Follow us!





Please help us give a heartfelt farewell to Jonathan Rumph, one of our loyal and dedicated kitchen workers for the past nine years. Jonathan was a key component in the A.M. shift and has always been willing to go above and beyond to help our kitchen run smoothly. Thank you Jonathan for all the hard work you put into making the kitchen a great place to work!



EMPLOYEE OF THE MONTH Kayla Powell

Help us congratulate Kayla Powell as this month's Employee of the Month! Kayla has been with us as a server for over a year, and goes above and beyond to provide a memorable experience for each member by consistently providing excellent customer service. Thank you Kayla for all of your hard work!

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<http://thebazemoregroup.com>

Birthday Thursday

If your birthday is in the month of October join us

Thursday, October 6th

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

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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Stacey Edwards Realty

kw MIDDLE GEORGIA KELLERWILLIAMS REAL ESTATE

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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!



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.

ENJOY
Breakfast
at HLCC

Our new breakfast menu is live!
Join us every Saturday from 7-10:30AM for the best breakfast in town!

HLCC'S FAMOUS

SEAFOOD BUFFET



Join us for HLCC's Famous
Seafood Buffet
Thursday, October 27th
6-9PM

This is one of our most popular nights!
Be sure to make your reservation today.

Call to reserve at 218-5254

Coming Up
in November:



*Wine Pairing
Dinner*
Friday,
November 11th



Join us for our next wine dinner on November 11th. We are going to have an amazing line up of delicious and creative foods paired perfectly with some never-before served wines! Our wine dinner will be themed on the turning of the seasons, and what better time of year to host this special event as we look forward to the cooler weather! Space is limited and reservations are required. Call now to save your spot and share in the experience of this amazing event.



Members Corner



Celebrating Jack Ragland's 91st Birthday!



Spillers 2022 Orthodontics Dental Invitational



@Connor and Taylor Suttles-
Sweet 3 week old Camece rode all 18 holes with her momma while daddy played on Sunday. She's got to be the youngest person to make it through 18 at HLCC!



The Willis family at the Tour Championship at Eastlake!



@Laura Branham-
"Central GA Board of Realtors General Membership Luncheon at HLCC!"



@Joe Posey
At the St. Jude Golf Tournament



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!



Welcome, Denise!

Denise Smith is our new Food and Beverage Front of House Manager. Make sure to say hello when you see her around!

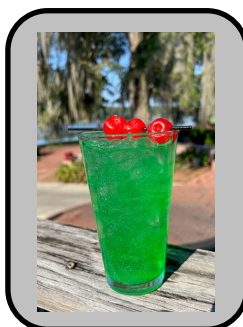


Drink Specials

Witches Brew

Titos Vodka, Sour Apple Pucker, Sour Mix, Sprite, Silver Cake Glitter, garnish with cherries.

Drink if You Dare!



Black Magic Margarita

Jose Cuervo Silver, Triple Sec, Sweet & Sour Mix, garnish with lime

It's Scary Good!!



Welcome New Members

NEW MEMBER

Ronald Clark Jr.

Jesse & Kimberly Robinson

Cody & Kaila Pratt

Stephen & Sarah Sprinkle

Brad & Danetta Hardy

Jacob & Ansley Dipaolo

Richard & Dayna Vizzini

Orrin & Lisa Carstarphen

Scott & Angela Westmoreland

SPONSOR

William Connelly

Michael Davis

Parrish Construction

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Ash Brewer

MAC

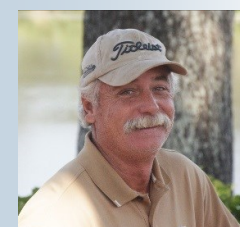
Gran & Ashley Sumrall

MAC

David Westmoreland



On the Course...



Scott Palmer

Golf Course Superintendent

Overseeding preparation and planting will begin the second week of the month weather permitting. We will again be seeding 10,16,18 fairways and the practice tee. Consistent mowing of the course will continue throughout the month with heights of cut increased. We will also be getting the pool ready for closure. Ornamental bed work will continue for the planting of winter annuals.



Sunset Social

Tuesday, October 11th

5:30-7PM

Complimentary

Cocktails and

Hors d'Oeuvres

followed by

Dinner with Crab Leg
Specials!

5-9PM

Call to reserve
your spot for
dinner

218.5254



Right :

A delicious Candy
Apple dessert by
Chef Jason!



Left:

@April Bragg-
Homecoming
pictures at HLCC!





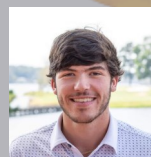
From the Pro Shop Super Shooters



Dr. Buddy English shot his age of 87



John Brown made a hole in one on #11



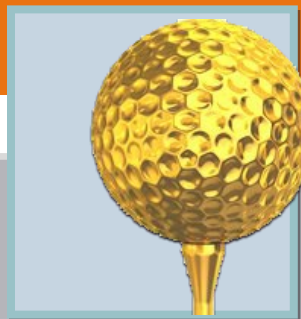
Gavin Rushin made a, double eagle, 2 on hole #12!



Vicki Causey holed out on #14 from 55 yards for a birdie. She also shot her personal best of 88!



Guy Starling shot his age of 75! He also shot 2 other rounds of 77 and 79 in August. "Thanks, Lacey!"



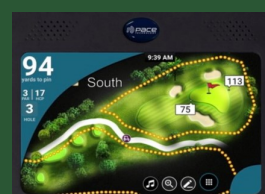
A word from our Pro...



Lacey Fears
Head Golf Professional

We are excited to announce the addition of PACE GPS and Geo Fencing technology to all of our golf carts! This new feature has tons of benefits including GPS yardages for center of the green on screen, ability to keep score digitally, pace of play tracking, capability to connect to phone to play music, automatic notification to pro shop if cart battery gets low, and much more! The Geo Fencing will help us stay out of sensitive areas near tee boxes and greens in order to elevate course conditions.

Sample of PACE GPS
Screen



In the Garden...



DeGeorge Reeves

Horticulturist



Hello Everybody!

It is October and spooky season is here in full effect. That means that fall is here and that nice chill weather is here to stay. Let's take a twist on things and talk about this month's topic, Aloe Vera.

Here are some interesting facts and health benefits about Aloe Vera.

Aloe Vera is a succulent plant. Succulents are plants that usually grow in dry places. These plants have thick, fleshy tissues that adapt to store water more efficiently.

Aloe Vera plants are made up of 99.5% water, but the .5% solid portions are known to have the most active nutrients. The gel within the aloe vera contains cooling properties similar to menthol, which is perhaps the plants best known quality. The gel is typically used to soothe and heal sun-burns, minor kitchen burns, scrapes and itchy insect bites.

Aloe Vera is actually part of the Lily family. Egyptians call Aloe the "plant of immortality" because it can live and even bloom without soil.

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

Happy fall, ya'll.





A word from Executive
Chef
Jason
Delasota,CEC

Happy Fall, Members!

As the cooler weather approaches, I am pleased to announce the addition of our house made chili to our daily menu. Our homemade chili is competition worthy, with just enough “kick” to let you know its chili, but mild enough to thoroughly enjoy. Try a cup or a bowl of our amazing chili with sour cream, shredded cheese, crackers, or cornbread during lunch, brunch, and dinner service. Chili will be offered along with our soup of the day each day throughout the months of October-March!



Chef Jason's Chili

Makes 1 Gallon—Feeds 12

16 oz Ground beef – oven browned, crumbled, and drained

8 oz Ground pork – oven browned, crumbled, and drained

16 oz red kidney beans (drained) separated into $\frac{3}{4}$ and $\frac{1}{4}$ (blend $\frac{1}{4}$ of the beans in a food processor or blender)

8 oz Butter (yes, butter) or bacon fat, which we always save after cooking our daily bacon. If you have neither bacon grease or butter, making use of the fat dripping from cooking the ground pork and beef works very well!

3 Green bell peppers small diced

2 Yellow onions small diced

4 cloves Chopped garlic

8 oz tomato paste

16 oz beef broth

1T beef base

16 oz water

3 oz favorite hot sauce. (It's the vinegar that gives this dish that secret wow factor and the cayenne that gives a punch. To omit the heat, just use apple cider vinegar in place of hot sauce.)

Seasoning Blend:

3T ground cumin

3T ground coriander

6T chili powder

2T onion powder

2T garlic powder

4T smoked paprika

3T dry Mexican oregano

2T Kosher coarse ground salt

Method:

Brown ground meats in oven at 350 until fully cooked, drain and crumble. Hold.

Use butter or bacon fat to sauté vegetables until tender developing a sweet flavor. Add the chopped garlic and cook for 1 more minute. Stir in tomato paste until slightly browned (we are building flavor and each step is as important as the next). Add beef broth, water, tomato paste, and ground meats and slowly add seasoning blend and stir well to incorporate all spices (no clumps). Add beans and bean paste. Cook chili on medium heat until it starts to simmer, then reduce heat to low and let time do the rest! Add hot sauce to chili at the last 30 minutes of cooking. For best results cook one day ahead, rapidly chill in an ice bath and eat the next day. There is something to be said about the bonding of flavors overnight especially in chili! Serve with your favorite toppings.

The thick rich flavor and consistency comes from the bean paste, slow cooking procedure of a low simmer, reducing the chili over time, and by being generous with your spices and seasoning. Some recipes call for roux (flour and fat) to thicken the chili. What is the difference between spice and season you might ask? Spices are the derivatives from vegetation. Take an onion, dehydrate it, and grind it down into granules or powder, and you have a spice. Seasoning is the marrying of a multitude of spices and minerals, like salt, to complement a dish. Here we are making chili and using fine ground (powdered) spices and minerals to make our seasoning blend for our chili. Always remember when adding salt to your blend to add it conservatively because you cannot take salt out once it's in!

HLCC 2022 Club Championship



Club Champion: Stan Gann Jr.

Senior Club Champion: Trey Moody

President's Cup: Hunter Heck

Senior President's Cup: Chip Cashdollar

Super Senior Club Champion: Ronnie Bryant

Junior Club Champion: Camden Guyton

