

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















September 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 Birthday Thursday 5-9PM 	2 Date Night with Childcare 5-9PM *Reservations Required* 	3 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM Dinner Menu 5-9PM
4 Sunday BRUNCH 11:00-3PM	5 Labor Day Cookout at the Pool 11-2PM  St. Jude's Golf Tournament 8:30AM & 1:30PM Shotgun	6 Two for One Entrée Dining 5-9PM 	7 Pub Menu 5-9PM Bingo Starts at 6:30PM 	8 Dinner Menu in the Grill 5-9PM DR Reserved 5PM	9 Live Music with Joseph Creath 6PM Pub Menu 5-9PM 	10 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM Dinner Menu 5-9PM GA PGA JR. TOUR Member Tee Times 7:30AM-9:30AM
11 Sunday BRUNCH 11:00-3PM GA PGA JR. TOUR PM Member Tee Times Only	12 Grill Service Only	13 Two for One Entrée Dining 5-9PM 	14 Tacos & Fajitas with \$5 Margaritas 5-9PM 	15 Dinner Menu in the Grill DR Reserved 5PM	16 Dinner Menu with Crab Leg Specials 5-9PM Sunset Social 5:30-7PM 	17 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM Club Reserved 5PM
18 Sunday BRUNCH 11:00-3PM	19 Grill Service Only	20 Two for One Entrée Dining 5-9PM 	21 HLCC's Famous Seafood Buffet 6-9PM 	22 Dinner Menu in the Grill 5-9PM DR Reserved 5PM	23 Dinner Menu in the Grill 5-9PM DR Reserved 5PM	24 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM Club Reserved 5PM IGA Ryder Cup
25 Sunday BRUNCH In the Grill 11:00-3PM DR Reserved 1PM IGA Ryder Cup	26 Grill Service Only	27 Two for One Entrée Dining 5-9PM 	28 Tacos & Fajitas with \$5 Margaritas 5-9PM 	29 Dinner Menu in the Grill 5-9PM DR Reserved 5PM	30 Dinner Menu in the Grill 5-9PM DR Reserved 5PM Couples Golf 5PM 	



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

September 2022
VOLUME 20, ISSUE 9

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
Lacey@houstonlake.com

Follow us!



Date Night with Childcare

Friday, September 2nd

5-9PM

*Reservations required, space limited.

Children must be 4+

JOIN US AT HLCC FOR A

LABOR DAY COOKOUT

September 5, 2022
11-2:00 PM
HLCC Pool
Come ready to swim, eat
and have some fun!
Burgers & Dogs
Adults: \$8.95
Kids: \$4.95

RSVP AT 478.218.5254



First Friday Live Music with
Joseph Creath



Friday, September 9th
Pub Menu 5-9PM
Music Starts at 6PM

Birthday Thursday

If your birthday is in the month
of September join us

Thursday, September 1st

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 **Bennie Collier**

We are proud to recognize Bennie Collier as our September Employee of the Month. Bennie is an integral part of our maintenance team, and as our mechanic, his expertise keeps our equipment operating so that we can maintain the property. We are extremely thankful for all that Bennie does to make HLCC a special place!

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

newamerican
FINANCIAL

When it comes to home financing, trust a local family lender.

We bring families Home!

Don Gibson
Loan Consultant
NMLS #1648627

(770) 337-8089

Melissa Gibson
Branch Manager
NMLS #279702

TeamGibson@nafinc.com • nafhomes.com/MelissaGibson

100 STILLWATER CIRCLE, STE. A BONAIRE, GA 31005

Georgia Residential Mortgage Licensee, License # 22564; NMLS#6606. Subject to borrower and property qualifications. Not all applicants will qualify. Corporate Office 14511 Myford Road, Suite 100, Tustin CA 92780. Phone (800) 450-2010. 06/2022.

BUYING OR SELLING?

The Balletto Team

CAN HELP WITH ALL YOUR
REAL ESTATE NEEDS



KATHY BALLETT
478-335-1239



TARA PHILLIPS
478-919-0596

Golden Key
REALTY
478-929-4444

GLOBAL CABINETRY

DESIGN CENTER

478-313-5761
723 CARROLL STREET, PERRY, GA 31069
WWW.GLOBALCABINETRY.COM

KAMERIN BAZEMORE
REALTOR

kw MIDDLE GEORGIA
KELLERWILLIAMS

www.kamerinbazemore.com
kamerinbazemore@kw.com
Direct: 478.542.1111
Office: 478.333.5050

A luxury experience at any price point.

Your Ad Here!

If you are interested in advertising
your business, please give us a call
at 478-218-5253

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!



Employee Party



Sunset Social

Friday September 16th

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



We loved getting to celebrate our amazing
HLCC staff last month with a night at the
bowling alley!

It is our honor to be here and serve you.
Thank you for your continued loyal
membership with us!

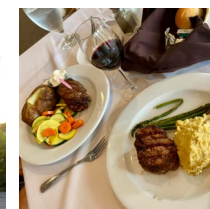


Members Corner



@Mitch
Hambrick
and Stan
Gann:

Solving the
world's
problems!



@James Williams:
Date night @ HLCC!

@Debbie
Busbee:

Celebrating
Haylee and
her baby boy
with a shower
here at HLCC!



@KayleighMatthews:

"One of the best parts of playing music
on the road, is you never know who
you'll meet along the way! Thankful to
have met these 3 amazing couples!"



@Kimberly
Doles:

"Lily Ann's
one month
birthday!"

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!



Friday, September
30th

5PM

Have you ever played
Couples Golf?

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

Cost is only \$45/couple
plus a cart fee!
***Members Only**

Lacey@houstonlake.com

HLCC'S FAMOUS

SEAFOOD BUFFET



Join us for HLCC's Famous
Seafood Buffet
Thursday, September 21st
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



Sangria Lemonade

Chardonnay, light rum, lemonade. Garnish with raspberries, oranges, and granny smith apple slices!





Hurricane
Malibu, passion fruit dark rum, orange juice, grenadine. Garnish with orange slice and cherries

Welcome New Members	
NEW MEMBER	SPONSOR
William & Cheryl Carty	MAC
Kevin & Macy Cofer	MAC
Julia & Aaron Mize	MAC
Christopher & Lauren Brooks	Scott Street
Terry & Barbara Horton	MAC
Tyler & Carolina Brown	MAC
Todd & Hayley Smith	MAC
Benjamin & Kate Smith	MAC
Tyler & Stephanie Smith	MAC
Blake & Hailey Allen	MAC
Carl & Kimberly Lumpkin	MAC
Charles & Ann Seward	MAC

Right :
A beautiful balloon arch by @Fabyoulista!



Left:

Congratulations to the future Mr. and Mrs. Morgan Giddens!



On the Course...



Scott Palmer
Golf Course Superintendent

September will bring us cooler temperatures, shorter days, and we will begin preparation for the fall and winter months. We will continue normal maintenance on putting surfaces with vertical mowing and topdressing. Heights of cut will remain the same and we will apply products to strengthen all surfaces. Poa reduction measures will be used along with spring dead spot applications. Pre-emergent product will be applied to future overseeding areas. Landscape pruning will continue along with bed preparation for winter annuals. You can help the quality of winter play right now by driving carts in the rough and using cart paths where provided. The same goes for ball mark repair and the filling of divots.



General & Personal Golf Cart Policies

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. 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. While at the clubhouse, all personal carts should be parked below the terrace, as directed by pro shop staff. Thank you.

The following carts pictured are in violation of our cart policies:





From the Pro Shop Super Shooters



Scott Ellis holed out for eagle on hole #9



Donnie Sims had his low round of 77 including 5 birdies. He also had an eagle on 14



John Palmer chipped in for eagle from 100 yards on #12 and made a Hole in One on #3!



Wes Parker shot his career low round of 65!



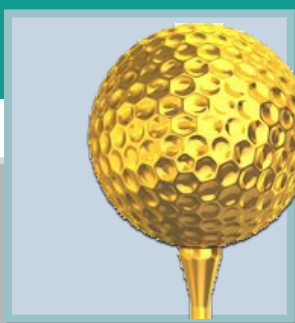
Camden Guyton finished 8th at Under Armour World Championships. He made the Under Armour All World Team! He shot 35-36 for a score of -1.



Lacey Fears
Head Golf Professional

Members,

As we begin to transition to fall, please keep us in mind for all of your fall apparel and accessories. We carry FootJoy, Donald Ross, Houston Lake Collection, and our newest line, Barstool Sports. In addition to golf specific items, we have t-shirts and hoodies that would make a great gift (gift bags coming soon!). If you don't see your size or if you see a color online that we don't have in the shop, let us know and we would be happy to order it for you.



In the Garden...



DeGeorge Reeves

Horticulturist



Hey everybody!

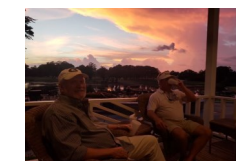
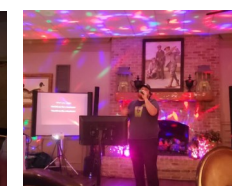
I hope that everyone is adjusting well to this Georgia weather. I am sure you all are looking forward to cooler weather after another hot summer! In order to prepare for the cooler months new flowers have been planted, one of them being Snapdragons.

Snapdragons are a low maintenance flower that grow in a wide variety of colors and heights. They are also perennials, with the peak of their bloom cycle being cooler seasons like Fall and Winter, but you can extend this cycle by deadheading. Once planted, make sure you keep your Snapdragons well hydrated for the first few weeks to help establish their roots. After this period of time, its best to keep them on a regular watering schedule to avoid overwatering and diseases.

When it comes to sun, Snapdragons like to bloom mostly in partial to full sun. Fertilizing every so often will help through difficult seasons, such as mid Spring.

With these few tips, your Snapdragons should bloom until your heart is content! As always, if you have any questions or need more details on this subject, please feel free to ask. Stay safe and healthy!

Karaoke Night at HLCC





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

Hello, members!

This month marks my 4 year anniversary here at Houston Lake Country Club as your Chef, and what a fantastic journey it has been. Before I started at Houston Lake, I spent almost three decades in hospitality working in hotels, as well as overseeing restaurants, conference centers, banquettes and catering.

Looking back, my very first job was in fast food when I was still in high school at 16 years old. After that I worked in delicatessens, school cafeterias, Italian restaurants, authentic NY pizzerias, and mom and pop shops which all together gave me the experience and understanding needed for this career.

Coming out of culinary school in the early 90's, I learned quickly that this industry was exactly what I wanted to do. I can remember going to school each day in my chef's uniform feeling the pride of wearing the coat while riding the LIRR (Long Island Railroad) to and from Queens New York each day.

But it didn't all start there - my father, a Marine in North Carolina in the 70's, had a similar passion for cooking. His friendship bread and his banana bread are to this day some of the best baked goods I've ever eaten! I can still smell the sweet nutty air throughout the house as his banana bread baked. Once cooled, sliced, and toasted with a slather of cream cheese, heaven was found. One of my favorite things to make is banana bread and although probably not my dad's recipe, it is still an amazingly good bread.

From North Carolina, Japan, California, New York, Florida, and Georgia, I can say I've never felt more at home cooking than here for our members at Houston Lake Country Club.

Thank you for the opportunity to be your Chef.



Jason's Banana Bread

Dry ingredients:

Flour 1 1/3 C	White sugar 3/4 C
Salt 1 tsp	Brown sugar 1/2 C
Baking soda 1/2 tsp	Walnuts chopped 1/2 C (optional)
Baking powder 1 tsp	
Cinnamon 3/4 tsp	Dried cranberries 1/2 C (optional)
Nutmeg 1/2 tsp	

Wet ingredients:

Butter 1 stick (room temp.)
Sour cream 1/2 C
Eggs 3ea.
Vanilla 1t
Ripe bananas 5ea.

Preheat oven 350 degrees F.

In a mixer on medium speed, cream butter and sugars. Add 1 egg at a time to the butter mixture and continue to mix until incorporated.

Add bananas one at a time until mixed. Turn off mixer. Scrape sides of bowl and continue to mix until light and fluffy.

In a separate bowl, sift all dry ingredients and stir in cranberries and nuts. Pour wet mixture into dry 1/3 at a time folding slowly with a rubber spatula until all batter is mixed. Grease a baking loaf pan with butter and flour and pour in batter.

Bake bread for 45-50 minutes or until a toothpick comes out clean.

Jason L. de la Sota, CEC
Executive Chef

Check out these pictures from our cooking class with Chef Jason!



Thank you to all participants and tournament sponsors for your support of the
2022 Ron Stafford Memorial Four Ball!

Planter's
RIDGE



2022 Champions

Bobby Chaney and Stan Gann



The Cottages
AT HOUSTON LAKE

Championship

Bobby Chaney & Stan Gann (-20)

3rd Flight

Wade Palmer & Mitch Hambrick (-5)

1st Flight

T-1 Chuck White & Chan Metts (-7)

T- 1 Trey Moody & Steve Welsh (-7)

T-1 Shaw Blackmon & Sandy Burgess (-7)

4th Flight

Matt Luther & Patrick Infante (+1)

Senior Flight A

Doug Johnson & Hal Rape (-11)

2nd Flight

Travis Cantrell & Harrison Lastinger (-8)

Senior Flight B

Bob Wilkeson & Larry O'Neal (-7)