

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



August 2023

Department Hours & Contact Info

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

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 Two for One Entrée Dining 5-9PM  <b>2 for 1</b>	2 Tacos and Fajitas with \$5 Margaritas 5-9PM  <b>Callaway Fitting Day 10AM-2PM</b>	3 Birthday Thursday Buffet 6-9PM 	4 Dinner Menu 5-9PM  <b>Robins AFB Sergeant Golf Tournament 9AM</b>	5 Saturday Breakfast 7-10:30AM  Wing & Draft Specials in the Grill 12-4PM  Dinner Menu 5-9PM
6 Southern <b>Buffet</b> 11:00-3PM  Kid's Art Class 2PM-5PM	7 <b>Course Aerification Club Closed</b>  Grill Service Only	8 <b>Course Aerification Course Closed</b>  Two for One Entrée Dining 5-9PM <b>2 for 1</b>	9 Italian Night with Pasta Action Stations 5-9PM 	10 Dinner Menu 5-9PM	11 LIVE Music with Luke Martin 6PM Pub Menu 5-9PM 	12 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM Dinner Menu 5-9PM <b>Members Only Wine Paring Dinner 6-9PM</b>
13 Sunday <b>BRUNCH</b> 11:00-3PM	14 Grill Service Only	15 Two for One Entrée Dining 5-9PM  <b>2 for 1</b>	16 Tacos and Fajitas with \$5 Margaritas 5-9PM  <b>Golf Guest Day</b>	17 Date Night with Childcare 5-9PM 	18 Bingo Night 7PM Pub Menu 5-9PM 	19 Saturday Breakfast 7-10:30AM Sunset Social 5:30-7PM Dinner Buffet with Crab Legs 6-9PM <b>Club Championship AM Tee Times</b>
20 Sunday <b>BRUNCH</b> 11:00-3PM  <b>Club Championship AM Tee Times</b>	21 Grill Service Only	22 Two for One Entrée Dining 5-9PM  <b>2 for 1</b>	23 Italian Night with Pasta Action Stations 5-9PM 	24 Seafood Buffet 6-9PM 	25 Dinner Menu 5-9PM  <b>Couples Golf 5PM</b>	26 Saturday Breakfast 7-10:30AM Wing & Draft Specials 12-4PM Dinner Menu in the Grill 5-9PM DR Reserved 5PM
27 Sunday <b>BRUNCH</b> 11:00-3PM	28 Grill Service Only	29 Two for One Entrée Dining 5-9PM  <b>2 for 1</b>	30 Tacos and Fajitas with \$5 Margaritas 5-9PM 	31 Dinner Menu 5-9PM  <b>Pizza Night at the Pool 5-7PM</b>		



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August 2023  
VOLUME 21, ISSUE 8

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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11AM-9PM

Monday 11AM-7PM

Saturday 7AM-9PM

Sunday 11AM-7PM

Pro Shop Hours:

Monday 11AM-7PM

Tuesday-Friday

7:30AM-7PM

Saturday & 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!



LOOK FOR A SIGN-UP LINK IN YOUR EMAIL  
OR CALL THE PRO SHOP FOR MORE INFORMATION  
218.5252





Join us for HLCC's Famous  
**Seafood Buffet**  
**Thursday, August 24th**  
**6-9PM**

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

Call to reserve at 478-218-5254

## Birthday Thursday Dinner Buffet

If your birthday is in the month  
of August, join us

**Thursday, August 3rd**

**6-9PM**

Please RSVP to reserve your  
spot.

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



### EMPLOYEE OF THE MONTH Jake Rushin

We are happy to announce Jake Rushin as  
our Employee of the Month! Jake is such an  
asset to our Pro Shop staff, and we are  
happy to have him with us. If you see Jake  
around, please stop and congratulate him!



Please welcome back Chef Doug! Doug was our  
Executive Chef from April 2016 to August 2018. Doug is  
now back in the kitchen as Chef de Cuisine, sharing his  
expertise and experience as a leader in our Food and  
Beverage department.  
Chef Doug and Chef Jason are teaming up to make our  
dining experience the best it can be. Please make your  
reservations and see what amazing creations these  
talented chefs are offering our members.

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Call me for a  
Hole in One closing!

**Melissa Gibson**  
Branch Manager | NMLS# 279702  
**770.337.8089**  
Melissa.Gibson@nafinc.com

*"The professionalism, knowledge  
and prompt responses from her  
and the team. They were  
absolutely the best and I'd  
recommend them to anyone  
purchasing a home." - Marcus C. /  
Kathleen, GA*

Georgia Residential Mortgage Licensure, License #223564, NMLS #66406.  
\*New American Funding did not pay for this review. Borrower must pay required taxes and insurance. Subject to borrower and  
property qualifications. Terms and conditions are subject to change without notice. Not all applicants will qualify. Corporate Office  
14511 Myford Road, Suite 100, Tustin, CA 92780. Phone (949) 450-2010. 04/2022.

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C: 478.542.1111 | O: 478.333.5050  
kamerinbazemore@kw.com  
<http://thebazemoregroup.com>

**The Balletto Team**

We are not just selling homes, we are helping  
families build the life they dream of.

**Kathy**  
Balletto  
478-335-1239

**Tara**  
Phillips  
478-919-0596

Ballettoteam@goldenkeyrealty.net  
**Golden Key**  
REALTY  
478-929-4444

**ZENITHLAND REAL ESTATE**  
Real Estate Grounded in Tradition

**Julie Evans**  
REALTOR®

**Dawn Jerles**  
Broker - Owner  
REALTOR® ABR® CNE® PSA

**Danny Evans**  
Associate Broker  
REALTOR®

**\*INTRODUCING\***

**AMERICAN**  
Park Specialties

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[Tstann@americanparkspecialties.com](mailto:Tstann@americanparkspecialties.com) or 478-778-5679  
Family Owned & Operated LLC / Over 30 Years in the Industry





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.



# BINGO NIGHT

**FRIDAY, AUGUST 18TH**

Pub Menu 5-9PM  
Bingo Starts at 7PM

**GREAT PRIZES FOR EVERY ROUND!**

Give us a call to let us know you're coming!

**478-218-5254**



## Pizza Night at the Pool

**Thursday, August 31st**

**5-7PM**

Adults: \$12 Children: \$10  
(Price includes tea/lemonade)

Reserve Today— 218.5254



**Friday, August 25th**

**5PM**

Have you ever played Couples Golf?



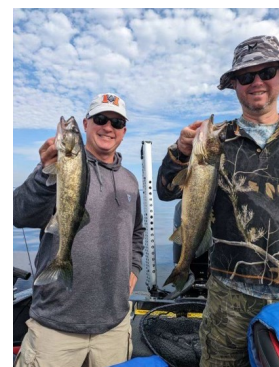
Play 9 holes with other couples and enjoy dinner after you play!

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

Sign up today at  
**478-218-5252 or email**  
**Lacey@houstonlake.com**



## Members Corner



@John Kubinec catching walleye on the Canadian border!



@Michelle Mclure—  
"Happy 80th Birthday Pawpaw!"



@Jennifer Statuto—  
Sunday funday at the HLCC pool!



@Ryan Chaney—  
"Finally won that dang belt!"



The start of a new Rotary year!



@Jacob Gore—  
"Great way to end the week of golf camp. Pool party and golfing with friends!"



**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  
[Jessica@houstonlake.com](mailto:Jessica@houstonlake.com)

We have the  
**#BestMembers!**



# LIVE MUSIC

with Luke Martin

**FRIDAY,  
AUGUST 11TH**

**PUB MENU 5-9PM  
MUSIC STARTS AT 6PM**

**PLEASE CALL 218-5254  
TO MAKE YOUR RESERVATION**



## Drink Specials



### Hurricane

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

### Sangria Lemonade

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



## Welcome New Members

### NEW MEMBER

Richard & Marti Howze

Matthew & Lynzee White

Raymond O'Neil & Shannon Bell

Adam & Brooke Martin

Mark & Rebecca Blaisdell

Micah & Kaitlyn Wells

Joshua & Leah Houck

Kristy Reneman

Audra Wade

Rodney & Leticia Arzuaga

Brett & Connie Hill

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Joe Blackgrove

Rebecca Lopez

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Steve Williams

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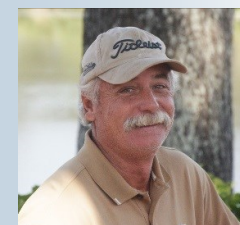
Alisha Watson

Dave & Leigh Wolk

Hugh Hill



## On the Course...



**Scott Palmer**

Golf Course  
Superintendent

This month we will continue normal operations on the course. On the seventh and eighth we will vertical mow in two different directions along with a heavy topdressing. After this process a nematicide will be applied along with nutrients. We will continue cross cutting fairways and applying fertilizer to teeing grounds. Later in the month, a fungicide application will be made to help with conditions this fall.



Please join us in offering a special thanks to our Golf Course Maintenance Crew for all of their hard work on the course. The golf course looks great and your efforts are greatly appreciated!



## Sunset Social

Friday,

August 19th

5:30-7PM

Complimentary

Cocktails and

Hors d'Oeuvres

*followed by*

Dinner Buffet with

Crab Legs!

6-9PM

Call to reserve

your spot for

dinner

218.5254





A portrait of a man with short grey hair, wearing a maroon polo shirt and a light-colored baseball cap with a blue logo. He is smiling slightly and looking towards the camera. The background is a blurred outdoor scene with trees and a blue sky.

**Russell Eyman made an eagle on hole #5 from 170 yards out.**

## SPRING SESSION

TBD

## FALL SESSION

August 22nd-October 15th

We split our academy into sessions. Once enrolled in a class you hold your spot for the entire session as well as priority for future sessions. If you would like to drop enrollment your spot may be filled by wait-listed students.

### ACADEMY CLASS SCHEDULE

#### 6:1 Student to Coach

Explore the dates in your junior's age group and contact your coach for availability. This will be the date and time your junior attends each week throughout the entire session and works through the Operation 36® Curriculum.

TUESDAY	WEDNESDAY	THURSDAY
Ages 14-18 4:30-5:30 PM	Ages 7-10 4:15-5:15 PM	Ages 15-18 4:15-5:15 PM
Ages 14-18* Overnight 5:30-6:30 PM	Ages 7-10* Overnight 5:00-6:00 PM	Ages 15-18* Overnight 5:00-6:00 PM

\* We will open up spots in the 5:30pm class only after we have filled the 4:30 class each day

\* We will not have class the week of spring break & fall break.

## OPERATION 36® GOLF 9-HOLE EVENTS

The Operation 36® 9-Hole Events provide a great experience for juniors to challenge themselves and test their skills on the course. Caddy required for golfers Division 1-3. "You will be able to choose Friday or Saturday dates to play your matches"

#### FRIDAYS (4:00 PM TEE TIMES)

#### SATURDAYS (4:00 PM TEE TIMES)

#### Spring Session

TBD

TBD

TBD

TBD

TBD

TBD

TBD

TBD

#### Fall Session

9/1

9/15

9/29

10/6

9/2

9/16

9/30

10/7

Ready to get started? Email the class schedule (day & time) to:  
Gavin at [ProShop@HoustonLake.com](mailto:ProShop@HoustonLake.com) or Lacey at [Lacey@HoustonLake.com](mailto:Lacey@HoustonLake.com)

## In the Garden...



Horticulturist

The last interesting fact about Elephant Ears is that during the winter, it will go into a dormant state in which the leaves will die only to return in abundance in the springtime. As always, if you have any questions, please feel free to ask me!

# WINNERS!



TALK ME TO ME  
SUMMER TIME  
"SURVEY SAYS"  
HOUSTON LAKE Country Club



1st



2nd



3rd



## Date Night with childcare

Come enjoy a relaxing dinner  
and let us take care of the kids!

**Thursday, August 17th**  
**5-9PM**

Reservations required  
478-218-5254  
*\*Children must be 4+*





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

Hello and Happy August, members!

August is here and so is the heat! Make sure to keep cool by coming in for a swim and enjoying some of our signature frozen beverages poolside! This month we have a few “National Food Days” we want to recognize. Look for these fun foodie celebrations during the month of August:

August 3<sup>rd</sup> is National Watermelon Day! Cool off while on the course or at the pool with a fresh slice of sweet, refreshing watermelon. August 5<sup>th</sup> is National Oyster Day. Look for some tasty oysters from our kitchen to pair with your favorite wine or beer. August 11th we will have a panini special, serving up some delicious lunch specials in recognition of (in my opinion) the best type of sandwich ever! August 28<sup>th</sup> is National Cherry Turnover Day, so you’ll find this sweet treat on our dessert specials menu all day on Tuesday, since the 28<sup>th</sup> is a Monday this year. August 31<sup>st</sup> is National Trail Mix Day which, if you’re a regular, you’ve enjoyed some of our Asian trail mix at the bar for the past few weeks. This stuff has the right balance of sweet, crunchy, salty, savory, and spicy to make any snack time enjoyable.

Our Members Only private dinner will be held Saturday, August 12<sup>th</sup> from 6:30-9:00PM in the Lake Room. This dinner will consist of 5 courses of food and wine pairings. Our micro wine dinner will have limited seating and our reservations are on a first call, first serve basis. Tickets are \$175.00 per person and entry which will include 5 courses of hand-crafted cuisine. Enjoy a salad, cold soup, appetizer, entrée, and dessert, each paired with a delicious wine. 16 seats Available, reservations required. Please call 478-218-5253 ext. 3 to make your reservation. This is a non-refundable event.

Here are a few pictures from the new summer dinner menu:



Brisket Burnt Ends:  
Smoked brisket, house  
made peachy bourbon  
glaze, coleslaw



Catfish Plate:  
Fried catfish,  
hushpuppies,  
cheese grits,  
coleslaw



Grilled Swordfish:  
Basted and grilled  
swordfish, orzo salad,  
olive tapenade, garlic  
butter green beans



Baby Back Ribs:  
House smoked ribs, tangy BBQ sauce,  
parsnip-potato mash, glazed carrots



Chef Salad:  
Chopped iceberg lettuce,  
grilled chicken, diced  
ham, boiled egg, black  
olive, grape tomato,  
avocado, and bacon

<i>Private Dinner</i>
<b>MENU</b>
<i>S o u p</i>
Peach vichyssoise with toasted pecan oil and smoked shoyu
<i>A p p e t i z e r</i>
Tasso wrapped U8 scallops with supreme citrus and napa cabbage
<i>S a l a d</i>
Golden beefsteak tomato carpaccio, tarragon- champagne Myer lemon vinaigrette
<i>E n t r e e</i>
Australian Wagyu deekle of beef with fava beans, Chanterelle mushrooms, and heirloom carrot purée
<i>D e s s e r t</i>
Goat cheese mousse tart, fermented berries, spiced honey dust



# Junior Golf Camp

