



HOUSTON OAKS

MEMBER NEWSLETTER

HOUSTON OAKS...

The Perfect Backdrop for Any Event

SPRING ISSUE | APRIL - JUNE 2015

Photo by Chris Bailey Photography



A MESSAGE FROM THE CEO



Michael J. Kelly
CEO

Our cover photo prompted me to remind all of our membership to think of Houston Oaks when you have that next event to plan. Whether it be a wedding, golf tournament, corporate picnic, board retreat, birthday party, etc., we would very much like to be your place of choice to host these special events. There are more details of how to go about making those plans in this newsletter and don't hesitate to review the "Host an Event" portion of our website.

The hotel is now completed and open for business. If you haven't had an opportunity to see it yet, we are going to be hosting an "open house" for all of the membership to come tour this latest addition to our amenity program. The date for the open house will be Saturday, April 25th. If that date doesn't work for you, please just contact one of our staff and we'd be happy to tour you through it at your convenience. We believe strongly having this option will be popular with the membership. For those of you who had a chance to see this facility before the renovation you will be shocked at the transformation. Our builder, Tom Byer, did amazing things with the structure itself and Marci Alvis knocked it out of the park with the interiors. We have a few pictures later in this newsletter for you to enjoy.

We have seen some great success with our real estate offerings here lately. There are only three home sites remaining on the main campus in the residential section of the property. If you have ever thought about building a home here at Houston Oaks, I'd encourage you to contact me in the near future as there is little doubt we will be out of the existing inventory very soon.

I hope to see you and your family at the club again soon!

Best, Mike



Maria McGinity
Assistant General Manager

It is really is exciting for me to be a part of Houston Oaks which continues to evolve almost daily.

So many areas of the Club are coming on line or nearing their debut. The hotel opening weekend was a success, watching the progress of the Shooting Club near its completion, hosting members who are participating in our interim facility to shoot and arrange for the conservatory's

much needed facelift too! As we move forward with first class facilities we will be selecting top talent to lead the teams to service these areas. In addition to bringing on experienced professional managers we have also elected to partner with a notable Club focused summer camp organization to operate

Houston Oaks Sumer Camp program. Partnering with KECamps will provide exceptional weekly youth camps for the Houston Oaks, they operate over seventy camps across the country in thirty-one states. In 2014, KECamps was awarded the Excellence in Achievement Award for Camping Program of the Year by Boardroom Magazine. As in years prior, we are proud to offer a top-notch camp for our members and guests. I am looking forward to growing all the areas of Houston Oaks with you and the great staff who are at your service. We do encourage you to always think about how we can serve you better; please do not hesitate to contact us and inquire about what we can do for you; I know we will plan an experience for you and your guests that will be unique and unforgettable!

Warmly, *Maria*

New Members of the Quarter



Brian & Liz Dinerstein
Family Sport & Social
He: President, TDC
Children: Molly (8), Billy (4)



Neil & Jennifer Matthews
Family Sport & Social
He: Drilling Manager,
Enven Energy Ventures
Children: Rory (7 months)



Mike & Shelly Lockwood
Corporate Legacy
He: CEO Lockwood Holdings, Inc.
Children: Joseph (23), Amy (21),
Brian (16), Abbigale (21), Eyelynn (17),
Mia (16), Zachery (12)

Mark & Alicia Williamson (no photo available)
Non-Resident Legacy
He: President, Westar Construction
She: Director, Dell, Inc.
Children: Gryfuth (15), Garrett (14)

Welcome Back



Clint & Angela Childress
Family Golf
He: President, Advanced Construction
She: Owner, Covet
Children: Brett (23), Sam (16)

Membership Upgrades



Rane & Brad Cress
Corporate Legacy
He: Manager, Drillmax Management, LLC
She: Vice-President, Drillmax Management, LLC
Children: Dylan (21), Lydia (17), Joel (11)

MEET THE NEWEST HOUSTON OAKS STAFF

Houston Oaks is excited about the addition of the following key personnel



Elijah Kahara – Director of Lodging

Elijah Kahara has joined the Houston Oaks team as the Director of Lodging in March. He will oversee the Lodging and Housekeeping Department for Houston Oaks. He will work with the Housekeeping staff to elevate and enhance the experience for our members and guests. Elijah is joining us from The Inn at Dos Brisas in where he held the position of Rooms Manager and Guest Service Manager. Prior to his role at Dos Brisas, he was in Santa Fe, New Mexico serving as the Assistant Front Office Manager for Forbes Four Star & AAA Four Diamond Rosewood Inn of the Anasazi. Preceding Rosewood, he held guest services positions at Encantado, an Auberge Resort and La Posada de Santa Fe, a Rock Resort. Elijah brings with him a first-class service level that will add value to the experience at Houston Oaks. He and his wife are excited about their relocation to the Houston Oaks area.



Lisa Treece - Director of Sales and Events

Lisa Treece will be leading our Houston Oaks Event Department, bringing with her over twenty three years of meeting and event planning experience. Her proficiency in all aspects of planning meetings, excursions, small and large scale events, internal/external communications, golf tournament, scheduling management and task prioritization will be welcomed standards for our operation. Her attention to detail, organizational skills and managing and sustaining business relationships will add value to the department. Lisa has years of experience in working with high volume clients such as BP, ConocoPhillips and Statoil, which attests to her people management and organizational skills. Her years of executing and coordinating events of all levels for executive level Principals, CEO's and Corporate Presidents is significant, this is the area in which she has built the cornerstone of her career on.



Jean Ellison - Event Coordinator

Ellison joined the Houston Oaks Event Sales team as Event Coordinator in March. She most recently served as the Marketing Assistant for McCormick and Schmick's Seafood Restaurant. Before relocating to Houston, Jean was the Assistant Event Coordinator for Alli Sims Events and Designs in Baton Rouge where she planned and coordinated weddings in various venues along the Gulf Coast. Prior to working with the Alli Sims group, Jean was the Assistant Catering Manager for Nottoway Plantation and Resort in White Castle, Louisiana. Jean is a graduate of LSU and resides in Houston with her husband. .



Sharie Racine - Buyer/Merchandiser

Sharie Racine joined our Houston Oaks team in February and will serve as our Golf Shop Merchandiser/Buyer. Sharie and her family have recently relocated to Texas from California. Sharie grew up in Colorado and graduated from The University of Colorado, Boulder. She and her husband of 18 years worked at Castle Pines Golf Club and met during the PGA tour event, "The International". They are proud parents of two children, Blaine (13) and Isabelle (11). For the last three years, The Racine's have been in the North Bay area of California. Sharie was the merchandiser for Meadow Club (opened in 1927 designed by Alister Mackenzie) and Mayacama (opened in 2001 designed by Jack Nicklaus). Sharie has invaluable experience in merchandising for golf shops and we feel very blessed to have someone of her experience and knowledge join our Golf Staff.

In Sharie's own word; "I am very excited to be joining Houston Oaks and meeting the members. From the moment I drove through the gate, I knew this was a special place and I wanted to be a part of it. I 'm passionate about creating a warm "home-like" environment and pride myself on being a resource for every retail need. It is an honor and pleasure to join Houston Oaks! Please come say hello. I look forward to meeting you."

CAMP HOUSTON OAKS REGISTRATION IS OPEN!!



Summer will be here before we know it which means it is the perfect time to make your summer plans! After all, it is the most fun time of year! In that spirit, we are thrilled to announce Camp Houston Oaks for campers ages 4 to 11, for Summer 2015. In an effort to provide the best summer day camp experience possible for your children, we have partnered with KECamps, a company that specializes in operating summer camps at private country clubs since 1999.

At Camp HO, your child will have the opportunity to participate in a variety of exciting activities including Swimming, Martial Arts, Group Tennis Instruction, Group Golf Instruction, Fishing, Arts & Crafts, Fun with Foods, Team Building, Super Science Projects, A Weekly Community Service Project, Wacky Wednesday theme days, Camp Traditions, and more. Camp is a place for kids to establish lasting friendships, have tons of fun and develop new interests...Camp Houston Oaks will be exactly that, all within the club's beautiful and familiar setting.

Registration is flexible and you may enroll for as many weeks at a time as you like. The structured camp program operates from 9AM to 1PM for campers ages 4 to 5 and from 9AM to 4PM for campers ages 6 to 11, Monday through Friday. Camp Houston Oaks prides itself on its dedicated, talented and CPR/First Aid certified all-adult staff. Campers will benefit from an incredibly spirited, responsible and creative team of counselors whose number one goal is to provide a fun, safe and inclusive camp environment.

Registration for summer 2015 is now open.

Please call KECamps at 877-671-2267 or visit them on the web at www.kecamps.com/camp-houston-oaks to inquire or enroll today!

Weekly Camp Sessions:

June 15, June 22, July 13, July 20, and August 3

Monday through Friday

Camp Times:

9:00AM – 1:00PM for ages 4 to 5

9:00AM – 4:00PM for ages 6 to 11

Half-Day Weekly Tuition:

Members: \$169

Accompanied Guests of Members: \$219

A one-time non-refundable registration fee of \$35 includes two camp t-shirts.

Full-Day Weekly Tuition:

Members: \$349

Accompanied Guests of Members: \$399

A one-time non-refundable registration fee of \$35 includes two camp t-shirts.

We hope that you are as excited as we are about this new partnership we are forming with KECamps! We are looking forward to a wonderful camp season and many future camp seasons to come!

Social Events

April Events

.....

Fish Fry and Houston Oaks Campout

Friday, April 3
5:00pm Friday-8:00am Saturday
Fish Camp
\$30++ Per Person

Breakfast with the Easter Bunny

Saturday, April 4
9:00am-1:00pm
Pavilion
\$40.00++ Adults
\$20.00++ Children (3-13 years)
Bring the kids out for an "eggs-citing" Easter egg hunt and breakfast. Egg hunts will be divided by age group. Families will also enjoy pictures with the Easter bunny, games, face painting, balloon art and a Bunny DJ.

Easter Brunch

Sunday, April 5
11:00am Seating
1:00pm Seating
Clubhouse Dining Room
\$35++ Per Adult
Child pricing by age of child
Fishing with Matt in back of Clubhouse

Easter Sunday Dinner

Sunday, April 5
4:00pm Reservations Begin
Clubhouse Dining Room
\$19.99++ Adults
Child pricing by age of child
Enjoy a buffet of fried chicken, ham and all the fixings.

Wild Game Dinner

Thursday, April 9
6:30pm
Clubhouse Event Lawn
\$100++ Per Person
Enjoy a night of wild game and live music featuring Jody Booth. The menu will feature many types of game; quail, rabbit, duck, club made pates, pastramis, jerky's and Cajun roasted whole suckling pigs just to name a few.

Member-Guest Fishing Tournament

Saturday, April 12
7am-11am
Fish Camp
\$50.00 per team or \$25.00 per participant

Music Night Featuring Angela Gutierrez

Thursday, April 16
7:00pm
Clubhouse Dining Room

Member-Member Golf Tournament

Saturday, April 18-Sunday, April 19
Two person teams, teams will be assigned to flights according to combined team handicaps.

Houston Oaks Ladies' Night

Tuesday, April 21
6:00pm
\$15++ Per Person

Music Night with Gary Kyle

Thursday, April 23
7:00pm
Clubhouse Dining Room

HO Hotel Open House

Saturday, April 25
3:00pm-4:30pm
HO Hotel

Crawfish Boil and Gumbo Cook-Off

Saturday, April 25
4:00pm
\$35.00++ Adult Spectator
\$20++ Child Price
\$100 Per Cook-Off Team
The Pavilion

The family style crawfish boil and oyster roast will be a good 'ole fashioned good time. We will have the Liz Talley Band playing Zydeco music while you dance and dine. We are looking for a least seven teams to compete by making their finest Gumbo to share with all. Fabulous prizes will be awarded.

Gospel Brunch

Sunday, April 26
10:00am-2:00pm
Clubhouse Dining Room
\$39 ++ Per Adult
Kids' Pricing determined by child's age

Music Night Featuring Hayden Braun

Thursday, April 30
7:00pm
Clubhouse Dining Room

May Events

.....

Wine Dinner

Thursday, May 7
6:30pm
\$120++ Per Person
Enjoy a five-course, pre-fixed menu featuring Executive Chef Jeff Baker. Wines will be selected by Cecilia Shan-Brown to compliment each course.

White Party

Saturday, May 9
7pm-11pm
Adult Pool Deck and Patio
\$50++ Per Person

Enjoy a fun summer night in all white! Enjoy the sunset over the lake at our first ever, White Party Social. This poolside summer soiree will offer refreshing sips and light bites along with live music and dancing. All white attire preferred.

Social Events

May Events

.....

Mother's Day Brunch

Sunday, May 10

10am-2pm

Club House Dining Room

\$35 Adults

Kids' Pricing determined by child's age

Celebrate mom at Houston Oaks with our fabulous Mother's Day Brunch. Consider presenting her with a gift card from our spa or a bouquet of flowers. Call our concierge's desk for more information 936-372-4312

Mother-Child Fishing Tournament

Sunday, May 10

8:00am-10:00am

Fish Camp

\$35 per team

This friendly competition will consist of two person teams, Mother/Child, or Grandmother/child (children 17 and under). A selected number of lakes will be used. Breakfast will be provided.

Cooking Class with Chef Jeff Baker

Wednesday, May 13

6pm-9pm

Legacy Lodge

Spring is a great time for enjoying healthy and delicious soups and salads. Join us for a "hands on" instructional class, "Soup and Salad and Everything in Between". Using ingredients fresh from the garden, participants will learn the secrets to creating a healthy meal and learn to prepare easy-to-make, hearty soups.

Member-Guest Tournament

Thursday May 14 to Saturday May, 16

\$800 Per Team

45 hole, four-ball match play. There will be (6) teams per flight, with each team playing each other within that flight a nine-hole match for a total of 5 matches. Members and Guest are required to have a USGA certified handicap. Great food, fun and entertainment is in-store for the most important golf event of the club every year.

Houston Oaks Ladies' Night

Tuesday, May 19

6:00pm-7:30pm

\$15++ Adults

Farm to Table Dinner

Saturday, May 23

6:30 pm

\$100++

Enjoy a summertime meal created with fresh ingredients from the Houston Oaks' gardens. Members will be able to stroll the garden prior to experiencing a true farm to table dinner, "Al fresco" under the shade of one of the farm's oak trees. Flavors will be vibrant, fresh; paired with rustic style cookery. This event will sure to be a summertime delight. The event is limited to 50 members.

Family Fishing Round-Up

Sunday, May 24

8:00am-10:00am

\$50.00 Per Team-

This Fun event is designed for the entire family to participate. Each team will consist of two parents and up to three children under 17. Each family member is required to catch at least one fish. A selected number of lakes will be used. Breakfast will be provided.

Memorial Day Events at the Club

Monday, May 25

Disc Golf Tournament

Pool Party & Live Music at Pavilion

Fishing at Clubhouse

June Events

.....

Music Night Featuring Thom Shepherd and Coley McCabe

7:00pm

Clubhouse Dining Room

Sunday Brunch

Sunday, June 7

10:00am-2:00pm

\$35++ Per Adult

Kids' Pricing determined by child's age

Fill Your Wine Locker

Saturday June 13

7:00pm

Legacy Board Room

Family Par 3 Challenge

Saturday, June 13th

1:00pm

Family Nine Course

Kid's Summer Camp

June 15-19

June 22-26

Father-Child Fishing Tournament

Sunday, June 21

8:00am-10:00am

Location Fish Camp

\$35 per team

This friendly competition will consist of two person teams, Father/Child, or Grandfather/child (children 17 and under). A selected number of lakes will be used. Breakfast will be provided.

CHEF'S CORNER



Jeffery Baker
Executive Chef

As your Chef, I welcome all seasons for each brings us new offerings that spawn creative inspiration. We are looking forward to providing our members several new events that I hope will become tradition here at Houston Oaks. We will be rolling out a new spring menu which indulges a lighter style cuisine which is fresh and flavorful.

Additionally, we have two exciting projects that we have recently initiated:

Houston Oaks Vegetable Garden

The garden is located just west of the aquaponics greenhouses. The soil has been tilled and we start planting the end of March. The planting will be staggered to insure farm fresh produce at the club throughout the summer. We will be planting a variety of herbs, tomatoes, peppers, onions, squashes, eggplant, cucumber and more... We will also convert our trailer kitchen into a cannery so we are able to preserve the summer harvest for use in the fall and winter months.

Houston Oaks Aviary

We are in partnership with The Mindful Honey Company. This partnership will provide so many benefits to our Club. One of the most important benefits is the use of hyper-local honey in the kitchen. The bees will pollinate our vegetable garden, which will give our honey a distinctive profile, we will be conducting honey tasting in the near future and we will also be offering honey harvesting classes to our members who are interested. We are setting up the Aviary; the first of 25 hives has been delivered and is located north of the olive grove. That's enough BUZZ about the honey...

I also want to touch on a few of the outstanding events that we have on tap for the upcoming months:

Wild Game Dinner, Thursday April 9th

I consider this dinner one of my favorites. I love working with all types of game. The evening's menu will have you talking for a long time to come. I have been honing my skills in the total game to table process for more than 15+ years. In past years, I have partnered with the Y.O. Ranch and club members who had youngsters ready for the challenge of the hunting. Each year taking a young group to experience the history that the Y.O. Ranch as well as harvesting a number of Sika and Axis. When returning

to the club, I would process the harvest into many great dishes that were featured during the event. This year we will have many other types of game; quail, rabbit, duck, club made pates, pastramis, jerky's and Cajun-roasted whole suckling pigs just to name a few. This will be a great night to reflect on the past years hunts and planning future trips to the outdoors.

1st Annual Crawfish Boil /Carolina Oyster Roast / Member Gumbo Cook-Off, Saturday April 25

This event is a FAMILY FUN time, something for everyone to enjoy! The family style crawfish boil and oyster roast will be a good ol' fashioned good time. We will have the Liz Talley Band playing Zydeco music while you dance and dine. We are looking for a least seven brave teams to compete by making their finest Gumbo to share with all. Fabulous prizes will be awarded. So please join in the fun day sure to create many wonderful memories! LAISSEZ LE BON TEMPS ROULER

Family Night

Family night is ever changing and is themed based on the season or calendar! I wanted to remind everyone that this event is generally the 3rd Friday of every month with the exception being May 22. It's a great night to bring the family out to dinner. This event is held in the Sun Room with special food items for the kids to enjoy.

Birthday Dinner Nights

Did you know that Dinner is complimentary for any member celebrating their birthday in that month? It's always hosted on the last Wednesday of each month. The meal is a three course Birthday inspired dinner prepared by the Chef! So please mark your calendars for this event!

FARM TO TABLE, Saturday May 23

My inspiration for this event is to help you make a food connection to our club's offerings and to expose you to one of our culinary missions which is "To provide only the best hyper-local product whenever possible". So come, take a stroll through the gardens before dinner while the Chef and his staff harvest and prepare a delightful 4 course meal. Flavors will be vibrant, fresh; paired with rustic style cookery. Enjoy an evening under the stars and get connected with your food. Make your reservations early! We are limited to 50 lucky members for this amazing demonstration of simplicity paired with world class techniques and unrivaled ambiance.

As always, I want to remind you that my staff and I are here for you. My kitchen is your kitchen so please feel free to drop in any time to discuss your needs or cravings!

Inspiring Through Food, Chef Jeffrey

CULINARY TEAM SPOTLIGHT



Kevin Scott
Houston Oaks Culinary Staff

Hi, my name is Kevin Scott. I have enjoyed working in the food and beverage industry for over twenty years. A year ago, I followed my long time mentor, Chef Jeffrey Baker, to Houston Oaks where I am proud to be associated with a Club that is committed to the highest quality product, service and overall dining experience. I believe that in private clubs, service is everything and our team at Houston Oaks is committed to exceeding your expectations in each of those areas. I am married and have three children, two boys and one girl.

My experience in all areas of the kitchen allows me to work any station, in any position and I enjoy giving 100% effort. My specialties are real food with real flavor. I have a passion for soups and love their versatility. Barbeque and Cajun style comfort foods are also favorites to cook. Oh, and I make a mean key lime pie! If you have a special request, don't hesitate to call in advance so we can have your favorites ready to enjoy when come to enjoy Houston Oaks dining. My joy and my pleasure to help you in any way I can.

Let's get cooking! Kevin

WINE NOTES



Cecilia Shan-Brown
Beverage Director

Spring is in the air! The change in season also means warmer temperatures and longer days. I emerge from my winter Cabernet Sauvignon hibernation mood to bright crisp sunshine. Please be sure to join us and let's indulge in some of our favorite springtime vegetables and meats created by Chef Jeff. It's time to wake up our palate and enjoy some exciting food and wine pairings at Houston Oaks upcoming Wine Dinner scheduled for Thursday, May 7th. An incredible 5-course pre-fixed menu will indulge your senses when paired with the perfect wines to complement

each course. Please be sure to secure your reservations early for what will be an incredible evening!

Also, I highly encourage Legacy members with personal wine lockers to join us for our next Fill Your Wine Locker event scheduled Saturday, June 13th in the Legacy Boardroom from 4:30pm - 5:00pm. This will be a great opportunity for our members to try some highly allocated and boutique wines from all around the world. This quarter, we will feature some lovely vintages of Burgundy, Bordeaux, and Cabernet Sauvignon. We will be offering a variety of cheeses to accompany our 1oz pours.

Cheers! CC

Upcoming Member Events:

April 24: Nine & Wine

May 7: Wine Dinner

May 22: Nine & Wine

June 13: Fill Your Wine Locker

June 26: Nine & Wine



Paul Ramirez
Restaurant Manager

SMALL BITES

With the wet winter behind us it's time to start looking forward to the warmth of summer and with those changes in season come changes to our menu here at Houston Oaks. Two new seasonal small plates this summer are our Scallop Crudo and Duck Confit Tostadas. The Scallop Crudo is a fresh U-10 scallop hard-seared in a cast iron skillet, chopped and tossed with red jalapenos, celery leaves, chives served in a roasted lemon vinaigrette. It's a wonderfully bright and vibrant dish reminiscent of summer. The Duck Confit tostadas are utter bliss. Duck confit is duck poached in its own fat which makes the duck meat succulent and tender. We then sauté it with a touch of ancho chili. It is served on house-made tostadas, a touch of avocado crème and topped off with pickled red onion. So stop by and try some of our little bites that are big on flavor!

At Your Service, Paul



Duck Confit Tostadas



Scallops

UNIQUE EVENT SPACES

Take the Party Outside!

The Pavillion

Houston Oaks' main reception space is our open-air pavilion which features a floor to ceiling fireplace and full service walk-up bar. Adjacent to Houston Oaks' main lake surrounded by century-old oak trees and several stone fire pits, the Pavillion is the perfect place to hold a party.

Park House

The Park House is nestled under majestic oak trees and features a covered patio, live grill station, fireplace, fire pit and small living area. The Park House can host up to 100 guests and is the perfect event space for an intimate gathering under the oaks.

Fish Camp

Fish Camp is a quaint and cozy venue with a sense of adventure that lends itself as the perfect venue for birthday parties, private dinners, or for the perfect retreat after a corporate meeting. Guests can fish along the dock and banks of the lake and then dine on the fish hut's deck while enjoying the sunset. After dinner guests can enjoy s'mores around the firepit on Fish Camp's island.

The Conservatory

Beautiful and functional, the Conservatory is a tented facility with draped ceilings and partial glass walls looking onto the landscape of Oaks. This venue offers a climate-controlled environment for Corporate meetings, receptions and galas for up to 250 guests.

Ranch House

The Ranch House is an ideal setting for family gatherings, a guys or gals weekend or a Corporate meeting space for up to 25 people. In true Houston oaks fashion, The Ranch House provides opportunities for both indoor and outdoor fun with a large game room and wet bar complete with a large front porch and fire pit.

Legacy Lounge/ Boardroom

Legacy members and their guests can meet, mingle or dine in privacy on the 2nd level of the Clubhouse. The Legacy Boardroom features a table that accommodates up to 20 guests, surrounded on either side by hand-crafted wine lockers. Meeting breaks or private cocktail parties can be accommodated on one of two patio terraces; one boasts an impressive fireplace and the other overlooking the 18th green.

Clubhouse Locker Rooms

Our Ladies' Locker Room, an elegant and feminine setting, features crystal chandeliers and an oversized bay window overlooking the Clubhouse lawn.

The lounge is perfect for small group settings such as a ladies luncheon, tea, baby shower or birthday celebration. The Men's Locker Room offers a masculine décor with dark wood accents and leather chairs. The perfect spot to relax and enjoy the game on one of several flat screens while enjoying a cool beverage.





All of these amazing locations can be reserved for your next event! Please contact the Catering Dept for more information, events@houstonoaks.com or (936) 372-4332.

We look forward to planning your next event!



Darren Howard
Director of Golf

GOLF AT HOUSTON OAKS

Golf Outings with Houston Oaks Members

This past February, Houston Oaks members had the opportunity to take advantage of some great golf outings. First in Mid-February, we took 10 golfers to enjoy the nice winter weather in Palm Springs for a match with Ponca City Golf Club and we also enjoyed an incredible evening with Pete Martinez and Bonnie Vivian at their beautiful home (many of you may remember Pete Martinez as one of our Houston Oaks Music Night performance). Pete was also kind enough to entertain our group with a mini concert. We had so much fun with them that they joined us all for dinner at a very nice Italian restaurant the next evening. We are very excited to have them as new members of Houston Oaks as well.

In late February, we were able to take two different groups of 12 golfers each to Golf Club of Houston to enjoy a round of golf on the Tournament Course after lunch and a very entertaining presentation of the preparations involved with getting a golf course ready for a PGA event by Gretchen Leonard's husband Fred, who is the Head Agronomist at Golf Club of Houston. Everyone had an incredible time and I think some new friends were made as well. Thank you to all who participated and we look forward to many more events like these in the future.

Tee it up! *Darren*



**Golf Club of
Houston Outing**



Palm Springs Outing

MGA Individual Gross & Net • March 7 Results



Net Winner, Mark Cowie

The first MGA event of 2015 saw close to 30 people brave the cool temperatures to compete the Individual Gross and Net format. Mark Cowie was the only competitor to break par, (Net 70) to take the Low Net and Bob Nickles won the Low Gross with a hard earned 78. Congratulations to all the winners and Thank You to all who participated and braved the cool temperatures. Hope to see more signed up for the next MGA event on April 4th, which will be a 2 Man Net (6-6-6), Net only format. Please sign up on line or you may call the Golf Shop.



**Gross Winner, Bob Nickles (left)
with MGA President, Walt Pratorius**

UPCOMING GOLF EVENTS

April 3rd: Titleist Demo Day - 1pm-5pm

April 4th: MGA Two-Man (6-6-6) format; 8:30am shotgun

April 10th: Ping Demo Day - 1pm-5pm

April 18-19: Member-Member, Invitations have been mailed.

April 24th: Nine & Wine Couples Golf - 5:30pm shotgun start

May 9th: MGA 1 Man Scramble, Gross & Net; 8:30am shotgun

May 14-16: Men's Member Guest; Invitations are being mailed.

May 22nd: Nine & Wine Couples Golf; 5:30pm shotgun start.

June 6th: MGA 2Man Best Ball, Gross & Net; 8:30am shotgun

June 13th: Family Nine Par Three Challenge,
1pm shotgun start

June 26th: Nine & Wine Couples Golf; 5:30pm shotgun start

Ladies Day: Every Thursday @ 8:30am (sign-up in the Golf Shop or email Sue Rowe @ rowesparky@aol.com

Junior Golf Clinics: Saturdays @ 12pm

Member-Member

April 18-19 – Two person teams, teams will be assigned to Flights according to combined team handicaps. Saturday you may make your own tee time before 12:00pm and Sunday will be a 9:30am shotgun start. Saturday, the format will be Select shot on the front nine and 1 net best ball on the back nine and Sunday will be 1 net best ball on the front nine and modified alternate shot on the back nine. At the conclusion of Sunday's rounds, a shoot-out of all the flight winners will be held to determine the overall member-member winner. Saturday there will also be a putting contest at 5:30pm, followed by dinner at 6:30pm. Hope to see everyone on what should be an eventful weekend of golf.

Member-Guest

May 14-16 – 45 hole, four-ball match play. There will be (6) teams per flight, with each team playing each other within that flight a nine-hole match for a total of 5 matches. Members and Guest are required to have a USGA certified handicap. Great food, fun and entertainment is in-store for the most important golf event of the club every year. Please see the invitations that will be mailed out for more details.

FROM THE GREENS



Jay Leturno
Superintendent

It has been a long and wet winter. Hopefully we will get some better weather patterns so that the grounds can dry out and we can start mowing on a regular schedule.

The greens have held up well with all the rain. Winter has minimized growth and mowing has been performed twice weekly supplemented with rolling. Fungicides have been applied to help with disease and

algae control.

The winter weed control program for the fairways, tees, and approaches has successfully prevented weed populations. Poa is almost non-existent. A spring application of pre emergent weed control will be applied once surfaces have dried and become more firm.

With all the rain, we try to keep the golf course open so members and their guests can still enjoy a round of golf if they don't mind the wet conditions. But we please ask that you follow all cart

restrictions so that golf course damage is kept to a minimum during these saturated times. The picture below shows the damage that can occur when carts are taken off the path.

See you on the course! Jay



FISH ON!

By Matt Eno



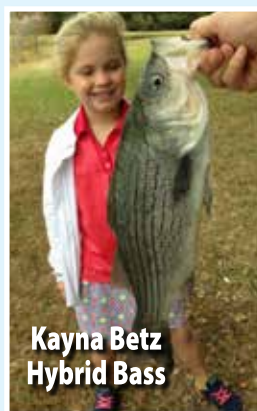
Matt Eno
Director of Fishing



Joe Bisso's Crappie catch

Now that spring is well underway, it is time to break out the Bass and Bluegill rods and head to Houston Oaks to get that line wet. I want to take some time and explain to those who are not familiar with fishing here at Houston Oaks Family Sports Retreat just how easy it is to get started fishing on the property.

If possible, it is always a good idea to call me (direct 936-372-4308 or cell 832-428-4217) when you're planning to come out and fish on the property. An email will also receive a quick response (Meno@houstonoaks.com). I will give you the current fishing conditions and other pertinent information to help you find that fish of a life time. If you need tackle, bait, etc. we have a rental program for a very nominal fee. If you prefer, by calling ahead we can have your fishing equipment waiting for you at the front gate. Whether you rent or bring your own gear, you'll need to check in at the golf shop if you want to use a golf cart for property use (\$20-\$30 per day depending on the size cart needed). With advance notice our staff can have a cart waiting for you out in front of the golf shop. Always let us know how many anglers there will be so the appropriate size cart is reserved for you. The fishing department also provides personal guide service (\$50.00 per hour, all essentials provided). Fishing guide maps are also available at the front gate or at the concierge desk so be sure to pick one up upon your arrival. In addition to a map of the all the lakes and ponds, you will also find important printed information such as our rules and regulations while fishing. The main guideline to remember is that we are a barbless hook and a catch and release fishery, so be sure to throw in a pair of pliers in your tackle box. I am looking forward to seeing more of our members, their families and guests out on the water this spring, enjoying this most unique and special home away from home!



Kayna Betz
Hybrid Bass

Be sure to check-out you're Member calendar for this spring's upcoming fishing activities. I will be holding complimentary one hour casting clinics every third Saturday of each month thru December. These clinics time well spent learning how to cast that favorite rod and lure; presentation is one of the most important aspects of fishing. We will be holding our first Member/Guest fishing Tournament

April 12, 2015. What a great way to show off your club (and our big bass) to a good friend. On May 10, 2015 (Mother's Day) we will host our annual mother/child or grandmother/child fishing tournament. On May 24, 2015 the yearly Memorial Day Family Fishing Round-up will take place. This is truly an entire family event, this competition requires everyone to catch at least one fish apiece. June 21st (Father's Day) gives dad or granddad and a child an opportunity to participate in a team competition. More details on each of these fishing activities will be sent out as the day approaches.

Whether you need equipment, bait or some helpful hints on where to find that "Lunker Bass" be sure to stop by the Fish Camp with any needs or questions you may have. Always call or email me anytime. See you on the water soon! Contact me at meno@houstonoaks.com or direct at 936-372-4308.

Fish On! *Matt*



Elijah Kahara
Director of Lodging

Another haven of carefree comfort has opened. The Hotel at Houston Oaks officially opened its doors the weekend of March 13th to rousing reviews. With designs that inspire the artist in you, the Hotel at Houston Oaks boasts 10 guestrooms including 2 suites that are perfect for families. The suites comfortably sleep up to eight with kids sharing bunk beds. The heated toilet seats are a must try! In keeping with our home away from home theme, the Hotel at Houston Oaks offers members a living room complete with pool table, as well as a gourmet kitchen for all your culinary adventures. But if you choose to let someone else do the cooking, our expert Chefs will cater to your palate at the Clubhouse or at the Park House.

Pleasant Dreams, *Elijah*



MEMBER SPOTLIGHT

The Spin Family

The Spin family recognizes that business is important, but family is a priority.

Fortunately for us, the Spins recognized that Houston Oaks could aid them in both endeavors. Jan Spin, was first introduced to Houston Oaks in early 2014 when he attended a YPO meeting event with fellow member YPO and Houston Oaks member Brad Deutser. Brad's YPO event was planned with utilization of multiple amenities on HO property including overnight accommodations in the Legacy Lodge, Golf, Guided Fishing, a Group Fitness Bootcamp Class as well as meetings held in the Legacy Boardroom. Jan immediately saw how similar corporate events could benefit his own business, but it was the family aspect of Houston Oaks that prompted Jan to join.

Jan's family was rapidly growing in March of 2014. He and wife Christine already had 2 year old daughter, Vivian, and were expecting twins in May. Jan took the Houston Oaks membership information home to Christine and told her he had found the perfect Club for the family and business. They joined as Legacy members 6 weeks before twins Corinne and Camille were born. On several occasions after the twin's arrival, Jan brought daughter Vivian out to Houston Oaks just for a couple of hours to play on the playground and enjoy one-on-one time with her Dad. As President and CEO of Southern Chemical Corporation, one of the largest importers and a market leader of methanol sales and distribution in North America, Jan travels quite a bit, but is a 100% hands-on Dad when he's home. Many times, the family reunites with get-aways to Houston Oaks. Christine agrees, "Being able to engage with family, it's just so easy to be here and the HO staff takes care of all the details."

Jan held a corporate Family Day for Southern Chemical Corporation at the Houston Oaks' Pavilion which included a Texas-style buffet, guided fishing, kickball on Haven's Field and a Balloon Artist, Bungee Trampoline and Bouncy House for the kids. In addition to Family Day, Jan has held numerous smaller events for Southern Chemical at HO, most of which incorporate overnight stays and multiple amenities. Jan says holding corporate events at Houston Oaks is easy because there's something for everyone to enjoy.

Vey and Brigid Spin, Jan's parents, were equally impressed with Houston Oaks. Known as "Opa" and "Omi" to their 7



The Spins: Vey, Brigid, Jan, Christine, Vivian (3), Corinne and Camille (11 mos)

grandchildren. Vey and Brigid cherish time spent with family. Vey first visited HO as Jan's guest and immediately felt a connection to the property.

"The landscape, layout, facilities, Clubhouse, the trees.... it's like being in a different country; not Houston, not Texas. It's magical." Vey and Brigid were already members of Champions and Whispering Pines, but after experiencing HO with Jan and Christine, they made the decision to become Legacy members themselves. Why join another Club at age 70? Vey says the decision was twofold. "Steve Alvis radiates a family atmosphere, which is important to us, and knowing the owner's commitment to renovating the Golf Course". For Brigid, Houston Oaks always offers a warm welcome and treats them like family whenever they visit. Another plus? Houston Oaks offers several activities that appeal to each grandchild, even though their ages range from 11 months to 16 years.

So what's next for the Spin family? Vey and Brigid have recently purchased Villa Lot #3 and are excited about building a legacy of their own for the entire Spin family to enjoy.

A LOOK IN THE REAR-VIEW MIRROR



**Cajun Family Night
Robert Hardy Band**



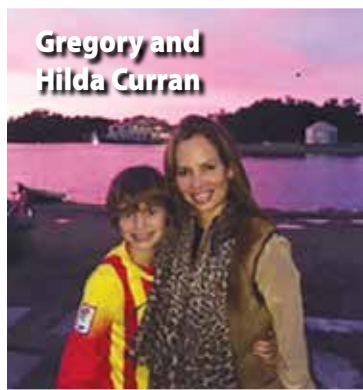
Clay Walker—MS Bike Ride



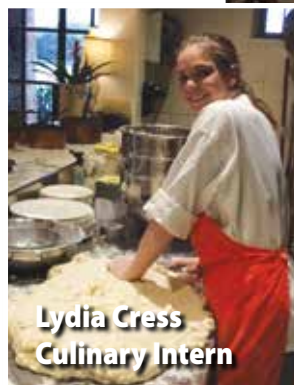
**American Regional
Cooking Class**



Bourbon and Cigar Dinner



**Gregory and
Hilda Curran**



**Lydia Cress
Culinary Intern**



The Gibbs enjoy Music Night



Snow Fest

UPCOMING EVENTS AT HOUSTON OAKS

APRIL

SUN	MON	TUES	WED	THUR	FRI	SAT
			1 April Fool's Day	2 WGA Ladies' Golf	3 Good Friday Fish Fry & Houston Oaks Camp Out	4 Passover MGA Event Breakfast with Easter Bunny
5 Easter Sunday Easter Brunch Fishing at Clubhouse	6	7	8	9 WGA Ladies' Golf Wild Game Dinner	10	11
12 Member-Guest Fish Tournament	13	14	15	16 WGA Ladies' Golf	17 Family Night	18 Casting Clinic Member-Member Golf Tournament
19 Member-Member Golf Tournament	20	21 Houston Oaks Ladies' Night	22 April Birthday Dinner Night	23 WGA Ladies' Golf	24 Nine & Wine	25 Crawfish Boil Kids' Klinik
26	27	28	29	30 WGA Ladies' Golf		

MAY

SUN	MON	TUES	WED	THUR	FRI	SAT
					1	2
3	4	5	6	7 WGA Ladies' Golf Wine Dinner	8	9 White Party MGA
10 Mother's Day Mother's Day Brunch Mother-Child Fish Tournament	11	12	13 Soup Salad & Everything in-Between Cooking Class	14 (No WGA Ladies' Golf) Member-Guest Tournament	15 Member-Guest Tournament	16 Casting Clinic Member-Guest Tournament
17	18	19 Houston Oaks Ladies' Night	20	21 WGA Ladies' Golf	22 Pool & Sunset Grille Opens Nine & Wine Family Night	23 Table to Farm Dinner Kids' Klinik
24 Memorial Day Family Fishing Round-Up	25 Memorial Day Fishing at Clubhouse Disc Golf Tournament Pool Party	26 Club Closed	27 May Birthday Dinner Night	28 WGA Ladies' Golf	29	30
31						

UPCOMING EVENTS AT HOUSTON OAKS

JUNE	SUN	MON	TUES	WED	THUR	FRI	SAT
		1 Greens Aerification	2	3	4 WGA Ladies' Golf	5 Lobster Night	6 MGA
	7 Sunday Brunch	8	9	10	11 WGA Ladies' Golf	12	13 Fill Your Wine Locker Family Par 3 Challenge
	14 Flag Day	15 Kid's Camp	16 Kid's Camp	17 Kid's Camp	18 WGA Ladies' Golf Kid's Camp	19 Family Night Pros. Member Weekend Kid's Camp	20 Pros. Member Weekend Casting Clinic
	21 Father's Day Father-Child Fishing Tournament Pros. Member Weekend	22 Kid's Camp	23 Kid's Camp	24 June Birthday Dinner Night Kid's Camp	25 WGA Ladies' Golf Kid's Camp	26 Lobster Night Nine & Wine Kid's Camp	27 Kids' Klinik
	28	29	30				

RETAIL THERAPY



Sharie Racine
Buyer/Merchandiser

As ever changing as our unique property is, so too is our merchandise mix. Consider The Golf Shop for a custom and personal shopping experience. Not to steal from American Express, but Membership does have its privileges.

Here are a few good reasons to come to The Golf Shop this spring-

The Golf Shop is pleased to present the "hottest" color in golf debuting in April. Sport Nike Volt offered in logoed collections for Men, Women and Kids.



For those who watched the London 2012 Summer Olympics, you may have noticed the bright chartreuse yellow

green color the athletes wore on their feet, called Volt. Nike didn't even need their world famous swoosh to stand out. So how does this color "track" to golf? Watch Nike's top Athlete, Rory McIlroy wear Volt in the 2015 Masters tournament.

As the weather warms up, you may want to invest in a new pair of flip flops. Houston Oaks now carries Hari Mari. Born in Texas, Hari Mari gives back \$3 of every pair sold to support Texas families with children battling pediatric cancer. The soles are carbon free which will not leave scuff marks and they float in water. The memory foamed toe and firm arch support makes these the most comfortable flip flops you'll own. Come see our new collection for men and woman starting at \$45 a pair. Sometimes the weather changes or we forget to pack something important. Did you know that The Golf Shop stocks denim and men's boxers. If you would like to do a little fishing, The Fish Camp offers Vented-fishing shirts for all ages and polarized sunglasses by Costa. The Shooting Club will have unique product designed for trap and skeet shooting. The Spa offers world-renowned anti-aging skin protection by Caudalie. It's time for a new shopping experience, the Houston Oaks experience. Let our trained staff "outfit" you.





You're Invited...

TO EXPERIENCE ALL WE HAVE TO OFFER!

- 18 hole championship golf course
- 9 hole family course
- Stocked fishing lakes
- Resort style swimming pool
- 30,000 square foot grande clubhouse
- Extensive outdoor games and activities
- Fitness center, pilates studio, group classes and full spa services
- Exquisite lodging on property
- Shooting Facilities

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