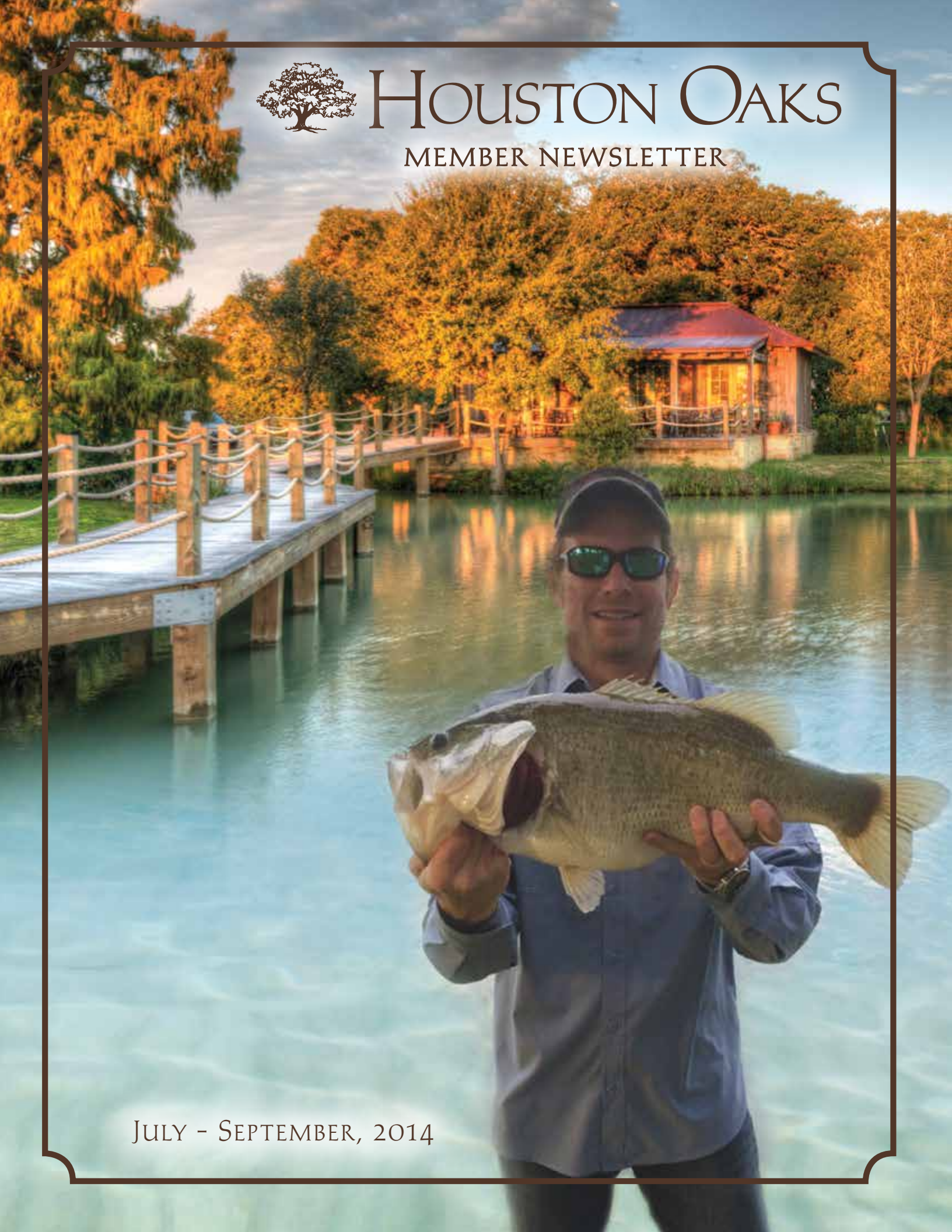




HOUSTON OAKS

MEMBER NEWSLETTER



JULY - SEPTEMBER, 2014



A MESSAGE FROM THE MANAGER



We've had an exciting past three months here at Houston Oaks. We've hosted a number of quality musicians (see our Music Night Out page in this newsletter), we were part of a Hydroponics Dinner hosted by Sustainable Harvesters, we opened our pools and celebrated Mothers Day, Memorial Day and Fathers Day all with spectacular brunches. We also welcomed some key new staff members to our Club team; Shane Wilson as our Controller, Jeffery Baker as our Executive Chef and Kameron Blount as our Director of Catering. Each of these individuals has already made a significant contribution to our Club services and we look forward to them continuing to add value to your membership.

We expect to launch a new website for Houston Oaks in the third quarter of this year. It was a project we undertook at the beginning of this year. Our goal was to make the website a much more useful tool to our members on the “private” side (or password protected side) of the website and for the “public” side of the site to better communicate the quality of what is being done here in our Club and Community. One of the key features of the site is that you can review your club bill at any time while logged into the site. We get a number of questions relating to billing each month. We hope that by providing you with direct access to your detailed statements, it will help answer some of those questions. The site will also have a new mobile application to make it easier for you to utilize from your phone, tablet, etc. Please keep an eye on your weekly emails for details of the launch date.

The Club also completed two new cottages that have been added to our lodging inventory. Both of these cottages are three bedrooms and three and a half bathrooms. They have all of the features of our other lodging units (Venetian plaster walls, reclaimed wood, limestone, custom doors and windows, impeccable interiors, etc.). These units have been increased in size over our other three bedroom unit and have modified floor plans based on comments from our members. The next time you are thinking about coming to the club, give some thought to spending the night in one of the elegantly appointed new cottages. From a planning standpoint, this brings our total inventory of club owned accommodations to seven units (The Legacy Lodge, a two bedroom unit, three three bedroom units, the Ranch House and the Ranch Cabin). This along with the private home(s) available for rent help make us a logical place for your next family reunion, corporate retreat or just a weekend away.

Finally, we will be doing a grand opening of the Fish Camp on Saturday, July 12th. Come see what Matt has been up to down at his end of the property. If you haven't had the chance to see this facility, don't miss the chance to do so at this event. We expect to have Orvis on site to show off some product, our new Executive Chef Jeff Baker will have some great food prepared and we'll make it easy for everyone to fish. We'll have more details in our weekly emails.

I hope to see you and your family at the Club soon.

Best,
Michael J. Kelly, CEO

Welcome New Members

membership



Cress, Brad and Ranee Family Golf

He: President, Drillmax, Inc.
She: Vice President, Drillmax, Inc.
and President, Drillmax Management
Children: Dylan 20, Lydia 17, Joel 9
Referred by Cindy and Doug McCullough



Meyers, David and Heidi Legacy Members

He: Director of Leasing/Development Partner,
NewQuest Properties
Children: Lauren (13), Pamela (10), Bella (8)



Davenport, Matthew and Anna Junior Family Sport & Social

He: Drilling Superintendent, ExxonMobil
Children: Abbie (4), Tyler (2)



Rowe, Mike and Elise Family Golf

He: CEO OneSubSea International
Children: Brendan (17), Tyler (14),
Macy (6)

Focke, Mike and Rosanna Family Golf (photo not available)

He: HR Director, Thomas Instrument
Children: Savanna (9), Walker (7),
Brooke (6), Owen (2 1/2)



Saathoff, Brian and Nicole Family Golf

He: Equine Veterinarian/Owner,
Tex-Cal Equine Services
She: Equine Trainer
Children: Slade (6), Miles (4)



Head, Erin and Tammie Family Sport & Social

He: Vice President, Cutting Tools, Inc.
She: Author/Speaker/Founder, Totally
Captivated Ministries, Inc.
Children: Savanna (18), Peyton (21)
Referred by Kathy and David Ambrose



Sanchez, Robert and Sharon Family Golf

He: Vice President, Cameron
Children: Hannah (12), James (10)



Head, Troy and Barbara Couple Sport & Social

He: President, Cutting Tools, Inc.
She: Sec/Treas, Cutting Tools, Inc.
Referred by Tammie and Erin Head



Shipper, Jeff & Janis Membership Upgrade Family Golf (photo not available)

He: Partner at Panther Companies
She: Real Estate Agents, Town & Country
Parisher Properties
Children: Hannah (12), James (10)



Howard, John and Belinda Family Golf

He: Senior Vice President & Chief Strategy
Officer, Edgen Group She: Retired after many
years in the senior living and care industry
Children: Miranda Howard Fox (33); Travis Gentz
(31); Whitney Howard (27); Dylan Howard (22)
Grandchildren: Reagen (5), Mason (3), Georgia (3)



Stout, Trent and Lindsay Legacy

He: Managing Director, Bank of America
Merrill Lynch
Children: Owen (8), Evan (7)
Referred by Cecilia and Emerson Hankamer



Klauck, Jim and Robin Family Sport & Social

He: Owner, Check-A-Pro
She: Flight Attendant, United Airline
Children: Jimmy (13), Ashley (10)



Sullivan, Edwin and Stephanie Family Golf

He: Partner/Attorney, Oberli Sullivan LLP
She: Attorney (Retired)
Children: Kate (11), James (8)
Referred by: Betty and Art Howe



Loya, Javier and Lucinda Legacy

He: CEO, OTC Global Holdings LP
She: Designer/Principle, Lucinda Loya Interiors
Children: Ana Luca (11), Elena (9)



Williams, Chris and Kristine Legacy

He: CEO, HCC Insurance Holdings and
Owner Wattle Creek Winery
She: Owner Wattle Creek Winery
Children: Ben (30), Elise (29), Sally (23), Amelia (22)
Grandchildren: Max (6 mos)



Darren Howard
Director of Golf

GOLF OPERATIONS

We have a busy golf calendar for 2014 and below are some of the upcoming events that we scheduled for July through September:

Ladies' Day

Every Wednesday @ 8:30am, please contact Sue Rowe for more information. rowesparky@aol.com

Junior Clinics

Every Wednesday @ 10am; please sign-up in the Golf Shop.

Flag Day Tournament July 4th

\$15 per person and sign-up in the Golf Shop when you register to play on July 4th.

Nine & Wine July 11th

Begins at 5:30PM; couples nine hole scramble format, four person teams. Sign-up in the Golf Shop. \$15 per couple entry fee.

Kids Klinik July 19th

Begins at 11am; this week's class will cover Disc. Golf. Please sign-up in the Golf Shop. Ages 7-18

Junior Club Championship August 5th-6th

Stroke play with various age divisions. Please sign-up in the Golf Shop.

Kids Klinik August 16th

Begins at 11am; this week's class will cover Kick Ball. Please sign-up in the Golf Shop. Ages 7-18

Nine & Wine August 22nd - September 19th

Begins at 5:30pm. Please sign-up in the Golf Shop.

Senior Club Championship August 23rd-24th

36 hole stroke play; with gross & net divisions. Super Seniors (ages 65 and above), will only play on Saturday (18 holes). Lunch will be provided on Saturday and Sunday, please sign up in the Golf Shop.

Ladies' Clinics

- ▲ August 6th - putting
- ▲ August 13th - Chipping/pitching
- ▲ August 20th - Bunker
- ▲ August 27th - full swing

Legacy Member/Guest Scramble September 5th

Course closed all day; invitations are in the process of being mailed out.

Men's Club Championship September 13th-14th

36 hole stroke play with Gross & Net divisions. Lunch will be provided Saturday & Sunday, please sign-up in the Golf Shop.

Kids Klinik September 13th

Begins at 11am; this week's class will cover golf Croquet. Please sign-up in the Golf shop.

Ladies' Club Championship September 27th-28th

36 hole stroke play; with Gross & Net Divisions. Lunch will be provided both days and please sign-up in the Golf Shop.

Sustainable Harvesters

FARM-TO-TABLE



Sustainable Harvesters' first farm-to-table dinner was a success! Members were invited to join the farm-to-table dinner in the greenhouse that included food sourced straight from the farm and a cocktail bar that had farm fresh drinks. All were invited to come tour the greenhouse, see where Houston Oaks buys their produce, learn about aquaponics, and enjoy great food, drinks, and conversation with friends. The extraordinary chefs at the event included Jeffery Baker, Houston Oaks Executive Chef, Soren Pedersen of Currant Kitchen, Nick Botello, who is the Head Chef for a large oil company, and Dawn Paulson, Houston Oaks Pastry Chef. The night began with a glass of champagne and blueberries sourced from the farm. The greenhouse was then filled with four chefs who were constantly utilizing all of the sources of the greenhouse (lettuce, vegetables, and herbs needed) to

make their dishes. The Chefs had their own stations and were preparing food "live" for the entertainment of those attending. In all, the Chefs turned out fifteen incredible dishes including tilapia ceviche, watermelon and tomato gazpacho, roasted garlic grit spoon bread, green tomato pie, red summer crisp wraps with tilapia, parsley and sweet pepper stew, Chinese eggplant stuffed squash blossom with lemon basil butter and pea shoots, and a Houston Oaks Twinkie with freshly picked blackberries for dessert. Not to mention, there were watermelon mojitos to wash it all down. All in all, the dinner turned out to be an amazing event that had people drooling over tilapia....yes tilapia. This dinner was as close to farm-to-table as you can get. In fact, we actually brought the table to the farm for this one. Don't worry if you missed this one, because Sustainable Harvesters is gearing up for another dinner in mid July, so be on the look out!

RESTAURANT AND WINE OPERATIONS



Cecilia Shan-Brown
*Restaurant Manager &
Director of Wine*

Summer is finally here and a pool side drink is the perfect way to kick start the Summer.

Come out to Houston Oaks and take a retreat from the heat with one of our new refreshing cocktails. While enjoying the sun, tantalize your taste buds by ordering the Banana Fruit Bowl or if you have a sweet tooth, the Jolly Rancher. I'm positive that we can find something to compliment the view.

Upcoming Wine Down events are July 3, August 28, and September 18. Come out, join me and taste some

beautiful wines. Come try our red wines at the July event, from our "By the Glass" menu with one ounce tastings. In August, we will try some single brew, small batch beer, which is as versatile and complex as wine. Lastly, with Fall around the corner and the upcoming holiday season, join me to "pop the cork" on some bubbles and ring in some holiday cheer for the September event.



**JULY 3, AUGUST 28
& SEPTEMBER 18**

Wine Down

SEPTEMBER 6

Fill Your Wine Locker



FROM THE GREENS

Greetings from your Agronomy Department:



Jay Leturno
Superintendent

Now that the season is in full swing, there are some important things that golfers can do to help keep the golf course in good shape throughout the summer.

Here are some suggestions:

1. Filling Divots

Do: Fill divot holes with the sand provided by the Club.

Don't: Overfill the hole, which results in a sand mound that can dull or damage the mowing units.

2. Ball Marks

Do: Restore surface smoothness by gently pushing from the sides and, in some cases, gently lifting the compressed area.

Don't: Aggressively twist (as is so often done by pros on national television), which does more harm than good.

3. Bunkers

Do: Push sand up the bunker face and enter and exit from the low side of the bunker.

Don't: Climb out of the high side of the bunker, which causes damage to liners and grass faces.

4. Carts

Do: Avoid wet areas, stay off green and tee surrounds, and follow all directional signs, ropes and lines.

Don't: Pull half off the path, as it is unnecessary and causes damage to high visibility areas.

5. Ropes

Do: Pay attention to ropes and the areas they are intended to protect.

Don't: Step on a rope – step over it.

Small things make a difference

Picking up broken tees help prevent damage to costly mower reels.

Replacing a sign or rope stake that has been knocked down keeps the course looking neat and helps prevent damage.

Lose the "herd" mentality when driving your cart. Avoid following the same path as the carts before you.

Avoid taking divots on practice swings.

When finished raking bunkers, place rakes on the outer edges of the bunker, not inside.

Thank you to all the members that help keep the course beautiful.

CHEF JEFFREY SAYS THANK YOU!



Jeffrey Baker
Executive Chef



Let me start by saying Wow! The past thirty days have been a whirlwind of activities. Thanks to all of you who have made me feel so welcome. I have found a new home and a very nice one.

Houston Oaks, simply put, is every Chef's dream. During my career I have worked in most every scenario imaginable. It was Houston Oaks ownership, leadership and its vision that immediately commanded my attention. I believe that Houston Oaks has all the potential to rival any destination. I intend to utilize all in my power to create a culinary culture that is second to none.

My food philosophy: I have for the last 20 years followed the seasonal cuisine flow as much as possible. I love to change constantly, this is what keeps the staff fresh and always in a creative mindset. With that being said, changing for the sake of change is as bad as not changing for the sake of maintaining or resting on our laurels of yesterday. There is a saying in the kitchen "you are only as good as the last meal that you served". It sounds pretty harsh but it is the reality.

As far as a menu change goes, it is a top priority. I will always try and make fact-based decisions regarding menu changes. I know there are a few items on the menu that sell very well and many that don't sell at all. Then there are the club traditions and of course our Allen Brothers beef selections. It is important as we are moving right into summer, the season of our most bountiful offerings, we don't miss the boat on what is available.

My current plan is to have a lunch menu and a separate dinner menu (versus all in one as is currently the case). My experience is that lunch should be fifteen minutes or less. This reflects eating habits during this time of day. My first goal is to design a lunch menu with a great Gumbo "YA-YA", an ever changing daily soup option, six to seven lunch entree salads, four to five "go-to" sandwiches, four to five spot on, never fail lunch entrees and two great specials daily. Let me know what you think as we roll this out in July.

As for the dinner menu, I think it is best to keep the "traditions" section somewhat intact as they are often the "go-to items" selected by our members. We will focus on doing those well, having great steaks, probably six intriguing appetizers (one of which will always be our tuna tartare), a great gumbo, soup du jour and eight entrees.

The pizza oven is being really underutilized so a complete revamping of this area is a must to get the most out of it. I'm thinking four or five well done pizzas with an awesome crust and a well executed pizza of the day. We can always put whatever we have in the kitchen that you might like on a pizza.

Preparing for what I call "menu shock", I know most of you have your favorites on the current menu. My goal is to work hard on creating new favorites for you. I just want to say as time moves on you will not have to see a particular item on the menu in order to order it. For example, if you like Chicken Fried Chicken and it is not on the menu, feel free to order it. If we can make any item that you would like, and know we can do it well, we'd enjoy making sure that happens.

I'd also like to highlight the fact that I plan to take full advantage of our ability to do farm-to-table type menu items. Having both an aquaponics farm and a full farm right across the street is a dream. The Sustainable Harvesters group, have reached out to me to help them execute planting seasons for spring and fall crops. To be able to deliver this type of farm-to-table product to the membership is amazing. We are in the process of canning peppers, tomatoes and salsas for future use. We have a wonderful young Pastry Chef, Dawn, who coincidentally loves to can fruits and vegetables. I am taking the time to expose all of our key kitchen staff to the process and making sure that they get to know the Sustainable Harvesters team.

We have already started the process of receiving fresh lettuces and herbs daily from the farm. Future menu items will feature more and more sustainable items. I have always wanted to be involved in a farm-to-table vision and now it has happened. I envision Spring and Fall field dinners with check tablecloths, flowers and rustic cooking.

As it relates to other member experiences that involve food and beverage, I look forward to designing themed events such as family style fried chicken, wild game dinners, wine dinners and more. Remember I love teaching, so hands-on cooking classes will be in order as well.

I look forward to getting to know all of you and your families, learning your likes and dislikes and elevating your dining experience at Houston Oaks. As I get more comfortable with where we are with our staff and training in the kitchen, you will see much more of me in the dining room.

Good Eating,
Jeffrey

MEMBER-MEMBER GOLF TOURNAMENT

MAY 17-18

FLIGHT WINNERS



L to R: Bob Humphrey, Johnny Byrns, Scott Hannen, Bob Killinger, Mike Gibbs, and David Ambrose

The Second Annual Member-Member golf tournament was recently contested and a great time was had by all. The format was 36 hole stroke play, with the following: nine holes scramble format, nine holes best ball, nine holes modified alternate shot and finally nine more holes of best ball. Handicaps were used to determine the team scores, and everyone was flighted by team handicap. Before the Annual Member-Member dinner there was a 9 hole putting contest held on the putting green with some very interesting hole configurations layed out. Both players' scores were counted for the team total and when the competition was completed the team of John Jarvis and Will Jordan ran away with the title by 4 strokes. Congratulations to Will and John for becoming 2014 Member-Member Putting Champions. Upon completion of Sunday's second round, all the flight winners proceeded to #18 for a shoot-out and both net balls of the partners were added together for the team total. After some exciting play on the eighteenth hole, it all came down to a 5 foot putt for Bob Killinger to make for the victory, as his partner had already made a par on the hole. Bob stepped up and knocked the putt right in the center of the cup giving him and his partner, Scott Hannen the title of 2014 Member-Member Champions! Congratulations men and enjoy your parking spots until next year's Member-Member!



Bob Killinger & Scott Hannen

Overall Champions

Scott Hannen and Bob Killinger

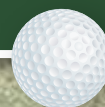
Flight Winners

First Flight: Scott Hannen and Bob Killinger

Second Flight: Johnny Byrns and Bob Humphrey

Third Flight: Mike Gibbs and David Ambrose

Putting Champions: John Jarvis and Will Jordan



2014 MEN'S MEMBER-GUEST GOLF TOURNAMENT



This year's 2nd Annual Member-Guest was memorable for everyone who participated. They had fabulous food, fantastic weather, wonderful fellowship and exciting golf. The weekend activities started with the annual putting competition which was won by defending champions – Ryon Herber and Jimmy Vandagriff! After the putting competition, everyone enjoyed a great steak dinner, followed by "Casino Night".

Play started on Friday with three nine-hole matches and concluded with two more matches on Saturday. Once the flight winners were determined, it was off to the shoot-out on hole #18 where both net scores counted for the team. Everyone hit great tee shots and second shots into the green and once the last putt was holed, we had a tie between the team of Chuck Watson/Tom Godbold and Carl Eckersley/Chris Eckersley. So off to hole #16 they went to settle the tie and after some very good shots, Carl Eckersley hit his approach shot to the 16th green to one foot and that helped their team to capture the title of "Overall Member-Guest Champions". Chuck Watson and his partner Tom Godbold did a great job of trying to defend their title of "Overall Member-Guest Champions" from last year but came up just a little short. Thanks to all who participated and we look for a bigger field with more exciting events next year!



Overall Champions

Carl Eckersley/Chris Eckersley

St. Andrews Flight

Brian Sak/Mike Ray +6

Giovanni Locandro/Jeff Schott +2

Prestwick Flight

Chris Winn/Jason Downing +16

Chris Kolkhorst/Tim Sanchez +5

Royal Troon Flight

Carl Eckersley/Chris Eckersley +5

Ed Benningfield/Leo Benandi +5

Carnoustie Flight

Chuck Watson/Tom Godbold +13

Harold Kahla/Frank McKeown +0

Turnberry Flight

Ryan DesAutels/John Nowak +6

Cedric Burgher/Robert Merrick

Putting Champions

Ryon Herber/Jimmy Vandagriff

Winner

Runner-up

Winner

Runner-up (Chip-off)

Winner (Chip-off)

Runner-up

Winner

Runner-up (Chip-off)

Winner (Chip-off)

Runner-up

SUMMER TIME FISHING

By Matt Eno



Matt Eno
Director of Fishing



If you have been wondering how the fishing has been here at Houston Oaks, just ask Dustin Hall (see photos) next time you see him. He has caught two very large bass in recent weeks. There is no doubt our bass are getting bigger. These monsters in the photos are almost in the double digit range.

There are many fishermen that go a life time without catching a “trophy bass”. Hooking into, fighting and landing large fish like this is every anglers dream come true. I am fairly certain a new lake record has just been established! Congratulations Dustin!

I encourage everyone who fishes our lakes during the summer months to do so either early in the morning or later in the evening. These are the most active times for the bass to be feeding. Fishing for Large Mouth Bass (LMB) in the middle of the day during these hot summer months will more often than not produce minimal results.

From other corners of Fish Camp; please mark your calendar for Saturday July 12, 2014. We will be doing the Grand Opening of the Fish Camp. Our plan is to have great fishing activities, some of Chef Jeff's great food and activities for the kids. Should be a great time.

July Summer Camp begins on July 14, 2014. The fishing sessions are a large part of the entire camp. It is a great place for your child to learn some basic skill sets needed to be a better prepared angler. For many this is a first experience with fishing. I cannot tell you how many times I have heard the yell of a child “Mr. Matt this my first fish ever”.



Dustin Hall

Sunday afternoon July 20, 2014 there will be an informal discussion held out here at the Fish Camp dealing with methods, tackle and presentations used to catch those sometime hard to trigger a bite from (summer time) LMB.

Remember the third Saturday of each month we have a free one hour casting clinic. Be sure to read our e-blasts for complete details about happenings in the fishing department. Always feel free to contact me at meno@houstonoaks.com or call me directly at 936-372-4308.

See you all on the water soon!

Brown Butter Shortcake & Berries



Dawn E. Paulson
Pastry Chef



This is one of my favorite summertime recipes since berries are at their peak. Paired with this simple, yet decadent cake, the fresh summer berries really shine. I like to use fresh strawberries and blueberries, but any berries will work, so use your favorite.

Directions:

Yield: 8-10 servings
Prep Time: 30 min
Cook time: 60 min

For Berries:

2 pounds fresh berries, washed
(if using strawberries,
hull & slice)
¼ cup sugar
Zest of 1 lemon

For Shortcake:

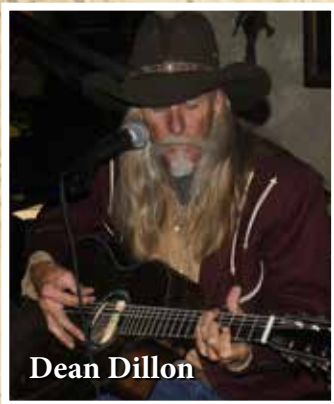
¾ (1 ½ sticks) unsalted butter
1 cup sugar
4 large eggs
1 cup all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup buttermilk
*whipped cream for serving

- 1. Prepare the berries:** Toss berries, sugar, and lemon zest in bowl. Cover & refrigerate until serving.
- 2. Prepare the pan:** Preheat oven to 350 degrees. Liberally spray cake pan (9" or 10" round) with non-stick spray. Sprinkle a few tablespoons of flour into pan and tap to cover all surfaces. Discard any excess.
- 3. Brown the butter:** Melt butter over medium-high heat in sauce pan. Simmer, whisking constantly until the butter is golden and smell nutty, apx 5 min (you'll begin to see browned bits in the bottom of the pan). Reduce heat and slowly simmer until nutty brown. Careful, it can go from browned to burnt quickly. Remove from heat and let cool.
- 4. Prepare the cake:** In a large bowl, combine 1 cup sugar and eggs. With electric mixer, beat on medium-high speed until thick and paled in color, apx 4-5 min. Reduce speed to low and slowly add cooled browned butter, making sure to get all the tasty brown bits in there.
- 5. Sift together flour, baking powder and salt.** Using a whisk gently stir 1/3 of flour mixture into the egg mixture, then half of the buttermilk. Repeat, ending on last 1/3 of dry mixture. Scrape batter into prepared cake pan. Bake until the cake pulls away from the sides and a toothpick inserted into the middle comes out clean, apx 25 min for 10" pan, 40 min for 9" pan. Let cool at least 30 min and remove from pan (run a small knife around the edges to make sure the sides don't stick).
- 6. Serve & Enjoy!!:** Cut the cake into wedges, top with macerated berries, making sure to use the syrup, and whipped cream

Music Nights

AT HOUSTON OAKS

Houston Oaks members have so many great events to attend throughout the year, but Music Nights at Houston Oaks offers a rare opportunity to showcase incredible talent while allowing members to learn the stories behind the music from the artists themselves!

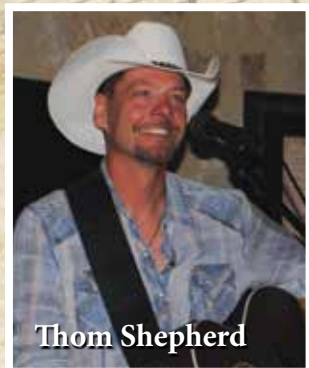


Dean Dillon

Jason Allen is a regular Houston Oaks performer who enjoys performing his own songs as well as popular covers from other well-known artists. Jason entertained HO members in April and for our annual Memorial Day celebration at the Pavilion. Adults and kids alike enjoy Jason's friendly personality and enthusiastic performances.



Jason Allen



Thom Shepherd

Thom Shepherd first performed at HO in May and we received great feedback from members who attended. An Austin, Texas-based touring artist, Thom recently had a top 10 hit on the Texas Music Charts with "Simplify". He is the writer of 5 #1 singles including Craig Morgan's "Redneck Yacht Club", David Ball's "Riding with Private Malone" and Kevin Fowler's "Beer Season". We're looking forward to having Thom return to HO on July 2nd to perform a concert with Coley McCabe.

Bri Bagwell returned to HO on June 7th and sang to a full house of members and their guests. One of country music's rising stars and a HO favorite, Bri has an incredible voice which was evident with her acoustic concert, exclusively for Houston Oaks members. Bri is excited have recently relocated to Nashville and is singing her heart out to become CMT's Next Superstar. We have no doubt she'll be a huge success!



Bri Bagwell



Pete Martinez

Pete Martinez performed at HO on June 13th. Pete's love of traditional Country Music was the foundation for his music career which began in Colorado. His first album was recorded 1998, after which he toured extensively throughout the U.S., sharing billing with Chris Ledoux and sharing the stage with such notables as Montgomery Gentry, Blake Shelton, Mark Chesnut, Ricochet and Baxter Black. Pete has also performed for President Bush at the Wyoming Inaugural party in 2005 and most recently was asked to perform in Las Vegas at the PBR Championship Rodeo World Finals

Music Nights

AT HOUSTON OAKS



Coley McCabe

Coley McCabe will be performing with **Thom Shepherd** on July 2nd on what promises to be a double shot of musical talent for HO. Known for her unique vocal style, Billboard magazine raves "her voice has an unusual texture - part velvet, part grit - that bolsters with emotional substance". Coley current radio single "I'm With U" is the title track from her new duet project with Thom Shepherd. Her previous hit "This Ain't the 60's" was a top 15 hit on the Texas charts. Coley has also written songs recorded by the legendary Loretta Lynn, Kristy Lee Cook (American Idol), Rebecca Lynn Howard, Lila McCann and Bill Anderson.

Angela Gutierrez will be performing July 10th. What a special treat to enjoy the vocal talent of one of our very own Houston Oaks members. She is excited about making her first debut after several years of being a stay at home Mom with her two girls! She will be performing her newly co-written single "Little Ladies" with Houston's own Tim Nichols best known for his work with Steve Warner. She also just signed a co-publishing contract with Nashville, TN, former Houstonian, singer/songwriter Kevin Brandt. His most recognized song "Love of A Woman" performed by Travis Tritt as well as other artist Montgomery Gentry and Faith Hill. Watch out for this one!!! Come out and be the first to see Angela launch her new flare to this world of musical talents, rockin, bluesy and sizzling country sound at Houston Oaks!!



Angela Gutierrez

LODGING UPDATE

Grand Opening at The Cottages!

Houston Oaks is excited to announce the grand opening of 2 new 3 bedroom cottages in the Lodge area. The cottages were officially opened and available for rental in mid June. The floor plan of both cottages is similar to the existing 3 bedroom cottage with a couple great additions. A balcony has been added to the upstairs bedroom for guests to sit and enjoy the view as they sip on a cup of morning coffee. A half bath has also been added in the downstairs hallway. Both new cottages have the signature Houston Oaks stone and exposed beam style, but are decorated very differently with one being very classic French while the other has an earthier, rustic feel. Please come by and check them out on your next visit. With the opening of the 2 new cottages, Houston Oaks now has 7 different lodging units to fit your weekend getaway or corporate retreat needs.

We would love to work with you to set up your perfect stay.



Cottage 3



Cottage 4

UPCOMING EVENTS AT HOUSTON OAKS

JULY

SUN	MON	TUES	WED	THUR	FRI	SAT
		1	2 Ladies' Golf Day Junior Clinic	3 Wine Down	4 Flag Tournament 4th of July Picnic	5
6	7 Greens Aerification	8	9 Ladies' Golf Day Junior Clinic	10	11 Nine & Wine	12 MGA Event
13 Sunday Brunch	14 Kids' Camp	15 HOCC Ladies' Night Kids' Camp	16 Ladies' Golf Day Junior Clinic Kids' Camp	17 Kids' Camp	18 Kids' Camp	19 Casting Clinic Kids' Camp
20 Fishing for Summertime Bass	21	22	23 Ladies' Golf Day Junior Clinic	24 Tour of Italy Cooking Class	25	26 Luau Party
27	28	29	30 Ladies' Golf Day Junior Clinic	31 Legacy Cal-a-Vie Trip		

AUGUST

SUN	MON	TUES	WED	THUR	FRI	SAT
					1 Legacy Cal-a-Vie Trip Ice Cream Social	2 Legacy Cal-a-Vie Trip
3 Legacy Cal-a-Vie Trip	4 Kids' Camp	5 Junior Club Champ. Kids' Camp	6 Ladies' Golf Day Ladies' Clinic Junior Club Champ. Kids' Camp	7 Kids' Camp	8 Kids' Camp	9 Family Sports Challenge
10	11 HGA Junior Golf Tournament	12 HGA Junior Golf Tournament	13 Ladies' Golf Day Ladies' Clinic	14 Martinis with the Managers	15	16 Casting Clinic Kids' Clinic
17 Sunday Brunch	18	19 HOCC Ladies' Night	20 Ladies' Golf Day Ladies' Clinic	21	22 Nine & Wine	23 Sr. Club Championship
24 Sr. Club Championship 31	25 Greens Aerification	26	27 Ladies' Golf Day Ladies' Clinic	28 Wine Down	29	30 Drive-In Night

UPCOMING EVENTS AT HOUSTON OAKS

SEPTEMBER

SUN	MON	TUES	WED	THUR	FRI	SAT
	1 Parent/Child Fishing Scramble Pool Party	2	3 Ladies' Golf Day	4	5 Legacy Scramble	6 Fill Your Wine Locker & Tasting
7	8	9	10 Ladies' Golf Day	11 Paella Cooking Class	12	13 Casting Clinic Kids' Clinic Men's Club Champ.
14 Men's Club Champ.	15	16 HOCC Ladies' Night	17 Ladies' Golf Day	18 Wine Down	19 Nine & Wine	20
21 Sunday Brunch	22	23	24 Ladies' Golf Day	25	26	27 Ladies' Club Champ. Family Disc Golf Challenge
28 Ladies' Club Champ. Casting Top Water Baits Clinic	29	30				

Meet Chris and Kristine Williams



Chris and Kristine Williams joined Houston Oaks as Legacy members in May of this year. Chris is CEO of HCC Insurance Holdings and he and Kristine are also owners of Wattle Creek Winery in Sonoma, CA. The Williams family includes 4 children: son Ben (age 30, Sonoma, CA), daughter Elise (age 29, Houston) and husband Keith along with grandson Max (6 months), daughter Sally (age 23, San Francisco) and daughter Amelia (age 22, Newport Beach, CA).

The Williams' first experience with Houston Oaks was with our events department. In 2013 and 2014, HCC Insurance held their corporate picnic here with 200 guests invited. Both Chris and Kristine were impressed with the service and the facilities that set Houston Oaks apart from other corporate venues. During the weekend of

their latest corporate event, the Williams had an opportunity to enjoy some of the other benefits that we have to offer including the exceptional food and wine provided through the dining room, golfing on both The Oaks and the Family Nine courses and lodging in one of our cottages. So what prompted them to join as Legacy members?

"We love the setting and the facilities. We also love the golf and wine connection. It has a true country club feel".

Chris and Kristine enjoy golfing, experiencing great food and wine, tennis and water activities. They also travel extensively and enjoy memberships at Lochinvar, The Houstonian Athletic Club, Mayacama Golf Club in Sonoma, California, Rock Creek Cattle Co. in Montana, and The Club at Hokulia in Hawaii. ***We welcome Chris and Kristine to our Houston Oaks family!***

HOUSTON OAKS COUNTRY CLUB
& FAMILY SPORTS RETREAT

The Annual HOCC Fourth of July Celebration

Friday, July 4 · Clubhouse · 5:30 pm - 8:30 pm

Adults: \$25 Kids 3-10 yrs.: \$15

(children 2 and under are complimentary)

All-American Buffet-style picnic will include Chili, Fried Chicken, Baby Back Ribs, Holmes Sausage, Beef Hot dogs, Corn on the Cob, Twice Baked Potatoes, Variety of Salads, Watermelon and Apple Cobbler with Blue Bell Ice Cream. Activities will include a DJ, Bungee Trampoline, Giant Water Slide, Snow Cone, Popcorn and Cotton Candy Machines. Fireworks will begin at dusk (approximately 9:00 pm). The Parkhouse and the Sunset Grill will be open until 8:00 pm.

**Please make your reservations with services@houstonoaks.com
mail to: services@houstonoaks.com or by calling 936-372-4312.**

*Be sure to
join us for...*

Wine & Wine

July 11th, August 22nd
and September 19th



Labor Day

AT HOUSTON OAKS



• Parent/Child Fishing Scramble

• Pool Party

