

UNDER THE OAKS

A Bi-Monthly Newsletter of Houston Oaks Country Club & Retreat
January - February 2025





A LETTER FROM MATT

Club President

As we look ahead to 2025, I'm excited to be here as we begin the new year. I look forward to connecting with all of you and finding new ways to enhance our club's offerings to better serve the Houston Oaks community in the year ahead.

Looking back on 2024, I want to take a moment to thank our **Day Chairs**, the Andrus family, and our amazing staff for making this year's Member Holiday Party so special. Their hard work and vision brought our community together for an unforgettable evening, setting a high bar for future celebrations. I'd also like to extend a special thank you to our Day Chair, Jeannie Grady, for her dedication and effort in organizing the Ladies Holiday Party, which was equally memorable and truly enjoyable.

In the coming weeks, we will be launching a **member survey** designed to gather your thoughts on what we're doing well and where we can improve. This survey will serve as a benchmark to guide our efforts in continuously refining your experience at Houston Oaks. Your feedback is invaluable, and I'm looking forward to hearing your insights.

Additionally, as we continue to gather direct feedback from members to shape our progress, I'm excited to introduce a new initiative: "**Mingle with the Management.**" This program will offer regular opportunities for members to connect with club leadership, share their feedback, and collaborate on ideas in an open and informal setting. Stay tuned for more details.

Excitement is building for **Wine & Food Classic 2025**, now happening Saturday, February 8 only. The event will feature endless wines to taste, fresh culinary experiences, and more live music, including a special performance by Sundance Head—all included with your entry ticket. It's shaping up to be the best event of the year! Be sure to grab your tickets soon—this is one you won't want to miss.

We'd love to get to know you better. One simple way to do that is by uploading your **member headshot** or selfie to the new Houston Oaks app. It helps staff and other members put a face to the name and makes it easier to connect. Plus, the app is a fantastic resource to stay updated on all the offerings at the club, from events to amenities. If you need help uploading your photo or have any questions about the app, please reach out to jwosnitzky@houstonoaks.com.

Thank you for being a part of the Houston Oaks community. We're excited for all that's to come in 2025 and look forward to connecting with you throughout the year. As always, we're here to make your experience the best it can be, so don't hesitate to reach out with any thoughts or questions. Here's to another great year ahead!

Welcome to the Far



Family Tree.



2.



3.

1. MARK & KATHY HUSE

Legacy Members

He: VP & Chief Information Officer
at Kinder Morgan

2. ANDY & RUTH O'BRIEN

Legacy Members

He: SVP Strategy, Commercial,
Sustainability &

Technology at Conoco Phillips

Children: Kadler (23), Karsen (19)



5.

3. TRAVIS & MELISSA PARIGI

Legacy Members

He: Software Entrepreneur

Children: Reid (14), Lauren (14), William (7)

4. WHITNEY & CHAYDEN TIBBITS

Full Golf Members

He: VP of JP Morgan Private Investments

Children: Jax (9), Hudson (7), Graham (3), Baby Tibbitt Boy #4
(expected Feb. 2025)

5. DAVID & LORI WATSON

Non-Resident Legacy Members

He: Co-Founder & Managing Principal of Direct Retail Partners

Children: Henry (23)





FROM THE DESK OF

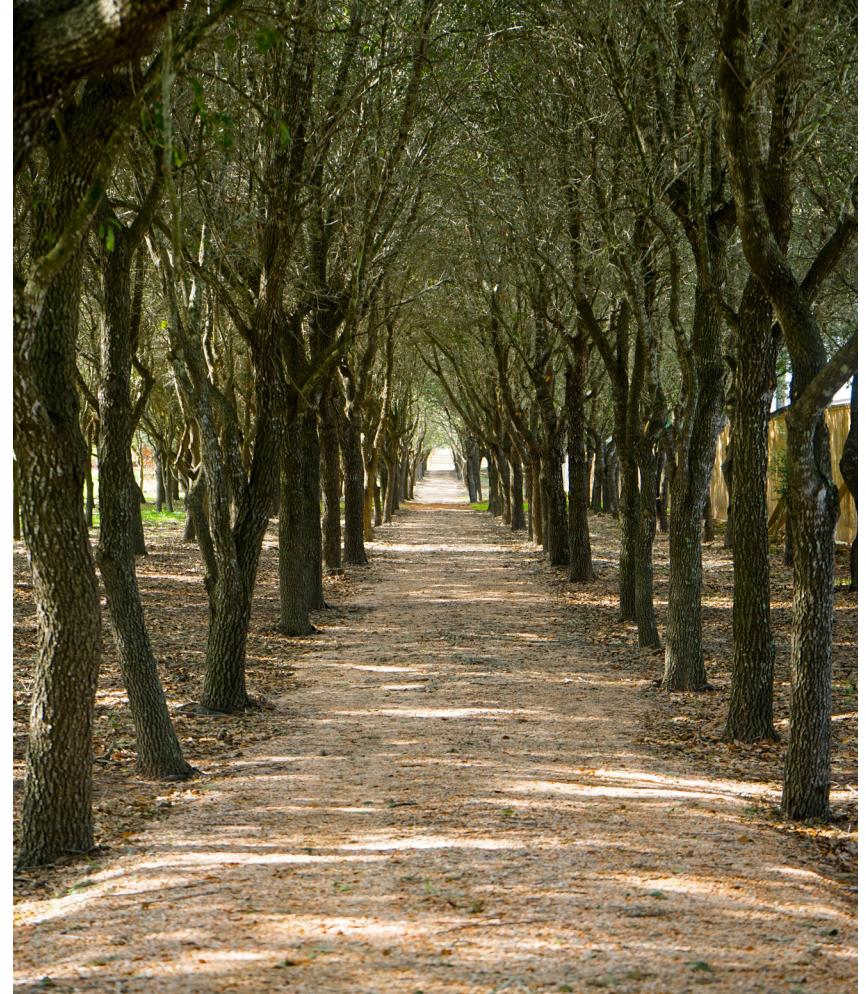
Jennifer Herring

Dear Members,

Exciting changes are underway at The Links at Houston Oaks, and we can't wait to share them with you! From stunning new amenities to innovative projects that enhance our beautiful grounds, these developments are designed to enrich your experience and create lasting memories.

What to Expect at The Links:

The Tree and Trail Initiative is a \$3 million project featuring extensive forestation and a crushed granite walking trail spanning just under three miles at The Links. We have nine new lakes that are beginning to take shape, with lakes settling in and fish estuaries under construction to create a vibrant aquatic ecosystem. Many of the lakes now feature fishing docks for your enjoyment. Last month, we completed renovations on the tunnel connecting the Main Campus near Fish Camp to The Links, making it easily accessible by golf cart, walking, or bike. Residential



expansions are also underway, with construction on 25 homes set to begin soon and lot meetings resuming in January. We have already sold 42 lots. Come explore the vision of The Links with a personalized tour!

Exciting News on the Horizon:

Our current capital commitment of \$48 million over the next four to five years is well underway, starting with the completion of our new Family Pool. This stunning resort-style swimming pool, featuring zero-entry access, a swim-up bar, swim lanes, slides, a splash pad, and cabanas, is ready and will open as soon as the weather warms up—come take a look! The next major development in Phase 1 will be the construction of an Italian Pool Restaurant & Boutique, offering indoor and outdoor dining in a picturesque setting, a boutique shop, and a coffee shop. Phase 2 will include expansions with a new Spa and Fitness Center added to this area. Stay tuned for more details!

We are excited to bring these enhancements to life and invite you to come take a tour or contact me for more details. Thank you for your continued support and enthusiasm.

Jennifer Herring

Vice President of Membership & Sales

Email: jherring@houstonoaks.com

Cell: (843) 441-7220 | Direct: (936) 372-4335

THE GREATEST HITS

James D. Brown PGA, *Golf Professional*

Another wonderful year has come and gone... and we are so glad to see that the golf activity around the Club remains very active. A sincere Thank You, goes out to the Members, for your participation in Club events throughout the year. The Staff and I hope you all have had a blessed Holiday Season and are looking forward to a wonderful New Year in 2025.

The 2025 Calendar has been published on the Club app and email reminders about the events will be sent out throughout the year. Listed below are some of the major events to add to your calendars:

- Tennwood Cup (Member/Member)
April 3 - 5
- Post Oak Invitational (Spring Member/Guest)
April 30 - May 3
- Ladies & Senior Club Championship
September 13 & 14
- Men's Club Championship
September 26-28
- Championship Flight Only on the 26th
- Ladies Member/Guest | *October 2 & 3*
- Live Oak Invitational (Member/ Guest)
October 8-11

Please remember during this time of the year to fix your ball marks and rake bunkers. The bottom of the bunkers are raked and prepared and the sides are kept smooth, please rake bunkers after play as a courtesy to all golfers and in an effort to keep the course in great shape.

We are looking forward to another great year of clinics and scheduled instructional programs for golfers to improve their games as well as develop golf skills for all levels. So, do not let your game go into hibernation during

the cooler months, keep your game in top shape. Contact the Instructional Staff to help you improve your golf games, find more fairways, hit more greens and make more putts...schedule your lesson today.

As we approach the new year, we would like to extend our heartfelt thanks to all our members and their guests for supporting the golf shop and contributing to a successful 2024. Your continued patronage means the world to us. We are excited to announce the arrival of new items and vendors this Spring, especially for the kids and ladies. Stay tuned for fresh selections that will enhance your golf experience. Here's to another great year ahead!

Please remember to visit the app for the upcoming events around the Club and upcoming tournaments.



OUR 2024 MGA CHAMPIONS

DECEMBER TWO-MAN BEST BALL (2023)

Flight 1 (Gross) Eric Vega, John Jarvis

(Net) Jeff Rowe, Jordan Singer

Flight 2 (Gross) Mark Ely, Jeff Spann

(Net) Brendan Lyons, Dave Fletcher

FEBRUARY THREE-MAN SCRAMBLE

Flight 1 (Gross) Jason Grimsley, Jeremy Elkins,

Chance Bray

(Net) Chuck Orrico, Trevor Keeney, Ewing King

Flight 2 (Gross) Mark Cowie, Skip Wagner, Matt Lalor

(Net) Robert Siegel, Mike Gibbs, Richard Grayson

MARCH INDIVIDUAL STROKE PLAY

Flight 1 (Gross) Matthew Rubin

(Net) Jeremy Elkins

Flight 2 (Gross) Chance Bray

(Net) Mark Cowie

Flight 3 (Gross) John Volpe

(Net) Hank Swartout

APRIL TWO-MAN CHAPMAN

Flight 1 (Gross) Pinky Vinson, Jim Gibson

(Net) Ryon Herber, Chris Ditzel

Flight 2 (Gross) Michael Bench, Matthew Morrison

(Net) Mike Gibbs, Chuck Watson

MAY TWO-MAN BEST BALL

Flight 1 (Gross) Pinky Vinson, Peter Faucetta

(Net) Chuck Orrico, Jim Gibson

Flight 2 (Gross) Steve Winter, Jimmy Siegel

(Net) Stephen Benotti, Terry Andrus

JUNE ORANGE BALL

(Best Ball Gross) David Beckmeyer, Jeremy Elkins, John Volpe, Jimmy Siegel

(Best Ball Net) Ryan Meske, Jim Gibson, Will Jordan, Skip Wagner

(Orange Ball Net) Ryan Meske, Jim Gibson, Will Jordan, Skip Wagner

AUGUST TWO-MAN MODIFIED ALTERNATE

Flight 1 (Gross) Mike Ginzel, Jeff Rowe

(Net) Michael Haas, Jim Gibson

Flight 2 (Gross) Michael Bench, Jim O'Neil

(Net) John Volpe, Jeff Spann

SEPTEMBER TWO-MAN SCRAMBLE

Flight 1 (Gross) Chris Eckersley, Chris Ditzel

(Net) Matthew Rubin, Richard Neels

Flight 2 (Gross) Ross Goolsby, Bobby Tudor

(Net) Mike Gibbs, Jim O'Neil

DECEMBER MGA 2-MAN BEST BALL (2024)

Flight 1 (Gross) David Piland, Greg Walley

(Net) Mike Ginzel, Chance Bray

Flight 2 (Gross) Will Jordan, John Volpe

(Net) Robert Siegel, Richard Grayson

NOVEMBER HOUSTON OAKS CUP

The top 22 players in the MGA Order of Merit Standings compete as two teams captained by the MGA President and Vice President.

In the 2024 Houston Oaks Cup, Captain Jim Gibson and Team Tennwood (Red) were victorious over Team Oaks (Blue) with a final score of 15.5 - 8.5. Team Tennwood (Red): Chance Bray, Chris Ditzel, Dave Fletcher, Ryon Herber, Chuck Orrico, Jeff Rowe, Rob Scott, Robert Siegel, Pinky Vinson, John Volpe, Steve Winter, MGA President/Captain: Jim Gibson



Team Oaks (Blue): Mike Gibbs, Mike Ginzel, Richard Grayson, Trevor Keeney, Richard Neels, Jim O'Neil, Jeff Perrin, Matt Rubin, Jeff Spann, Eric Vega, Skip Wagner, MGA VP/Captain: Jeremy Elkins

OUR 2024 WGA CHAMPIONS

MARCH "TEE OFF"

1st Place

Mary Beth Covey, Paula Winter & Erin Kaker

APRIL NET STABLEFORD

1st Place

Kim Lucenay

JUNE 2-LADY CHAPMAN

1st Place (Gross)

Rhonda Lindholm & Pamela Anders

1st Place (Net)

Jordan Martin & Cindy McCullough

OCTOBER STABLEFORD

1st Place (Gross)

Honor Baggett

1st Place (Net)

Carey Roberton

NOVEMBER TURKEY SCRABBLE

1st Place (Net)

Mary Beth Covey, Lori Woodbury, Debra Odom & Crystal Henderson

2nd Place (Net)

Allison Vinson, Rhonda Lindholm, Paula Berry & Rosalie Peed

3rd Place (Net)

Honor Baggett, Paula Winter, Karen Self & Wendy Frederick

DECEMBER HOLIDAY SCRABBLE & LUNCHEON

1st Place

Mary Beth Covey, Debbie Ginzel & Debbie Perrin

2nd Place

Pamela Anders, Honor Baggett & Rhonda Lindholm

3rd Place

Jordan Martin, Cindy McCullough, Pam Varney & Lori Woodbury

4th Place

Kaylee Haas, Michelle Marek & Traci Spann



WGA Turkey Scramble



WGA Holiday Scramble

New Year, New Greens.

Jason Schoonover Director of Agronomy & Grounds

Happy New Year, Houston Oaks Golfers!

It's always nice to reflect on the previous season's outstanding golf events and our agronomic accomplishments. Every year presents different challenges for golf maintenance programs, but as I have stated before, "adhering to the fundamentals is always our best avenue for success."

Over the summer, we started an advisory committee that opened communications about course conditions, which has proven to be a positive way to educate and disseminate information outward to membership. Sharing a behind-the-scenes look at how our team works hard to achieve excellence and the pride that goes along with meeting expectations in the face of climate adversity is priceless. Committee members, please stay tuned for more 'coffee with Jason' as I look forward to continuing what we have accomplished together thus far.

Christmas came early for Golf Maintenance, and ownership approved our TORO equipment package in late November. We will start receiving our new equipment in May 2025, and our team is looking forward to delivering much-improved precision cutting units over our playing surfaces for the benefit of Houston Oaks membership. Thank you again to ownership for the shiny red bow!

(Right) Darrell our Lead Equipment Manager demoing a Toro utility vehicle.

Below are a few winter projects we plan to perform during the off-season:

- Improve drainage at hole six approach
- Tree pruning and continued stump grinding as needed
- Bunker liner repair and continued sand replenishment to USGA specs
- Prep and installation of Pensacola Bahia sod in high-profile areas

As always, I look forward to seeing everyone on the links. All the best for 2025!





TICKETS ON SALE NOW

*Wine & Food
Classic*
2025

SATURDAY, FEBRUARY 8



WFC 2025: Everything You Need to Know

ABOUT THE EVENT

Join us for the 6th Annual Wine & Food Classic on February 8, 2025! This highly anticipated event features over **400 wines** from **9 countries**, paired with delicious bites from top **Houston-area restaurants**. Whether you're a wine connoisseur or casual enthusiast, this celebration of fine wines and gourmet food is sure to delight your senses.

This year's event will be held at the **Bunker Campus near the Wine Shop**, where guests will sample wines from renowned wineries like **Whitehall Lane, Antinori, Joseph Drouhin and Pride Mountain**. With more than 90 wine stations, this year's event offers a diverse selection from both new and old-world wineries. Culinary teams will also prepare small bites to complement the wines, and attendees can purchase wines to take home, including rare and collectible bottles.

A portion of the event's proceeds will benefit **Southern Smoke**, a crisis relief organization supporting the food and beverage industry.

EVENT SCHEDULE

Saturday, February 8th, 2025

Grand Tasting Early Entry | 12:00pm - 1:00pm

Get an exclusive head start on the festivities with early access to the Grand Tasting.

Grand Tasting | 1:00pm - 4:30pm

The main event! The tasting will be held under the Grand Tasting Tent, offering a stunning backdrop of the Houston Oaks Wine Market.

After Party (Included with Saturday tickets)

Saturday, February 8th | 4:30pm

Continue the celebration with live music from **Sundance Head**, winner of The Voice. Enjoy great music, food, and drinks to keep the party going.



TICKET OPTIONS

Early Entry One Day Pass | \$390++

12:00pm - 4:30pm | Saturday, February 8th

One Day Pass | \$290++

1:00pm - 4:30pm | Saturday, February 8th

We can't wait to celebrate with you at this incredible event! Don't forget to purchase your tickets in advance, and get ready for an unforgettable day of wine, food, and fun.

2024 Bite Sized.

Dear Members,

As we step into 2025, I'd like to take a moment to reflect on 2024 through the lens of food.

From the boardroom to the Bunker, the Park House to the Pavilion, and everywhere in between, Houston Oaks members have embraced and supported our F&B and Culinary teams in remarkable ways.

From big club events to casual Monday night meals, we want to extend a heartfelt thank you for your continued support.

And we're just getting started! With new restaurant menus debuting in the first quarter, bigger and bolder Burgers of the Month (BOM), themed dinner nights in the Main Dining Room, and even a brand-new restaurant venue on the horizon, the best is truly yet to come.

As we turn the page to the next chapter, let's celebrate the year with a look back at our food journey through our picture gallery.

Happy dining,

Malik Riley Executive Chef





Michelin Stars Now in Texas!

Taylor Adams *Retail Wine Specialist & Bunker 55 Sommelier*

After years of anticipation, Texas has officially been added to the Michelin Guide! This recognition elevates our state's already impressive culinary scene, highlighting the diverse and high-quality dining experiences we have to offer. For food lovers and industry professionals alike, Michelin is the gold standard, a mark of excellence that sets the world's best restaurants apart.

Out of the many outstanding restaurants in Houston, only six earned this prestigious honor: BCN, Corkscrew BBQ, Le Jardinier, March, Musafer, and Tatemo.

As someone deeply connected to this scene, my top recommendation goes to Le Jardinier. Before joining Houston Oaks, I had the privilege of working as a Sommelier at Le Jardinier, where I helped grow the restaurant and its program into one of the best in Texas. The restaurant's modern, artistic atmosphere mirrors the creativity in each dish, and the service is exceptional, with personalized touches that make every visit special. The 5-course seasonal tasting menu is a must-try, currently featuring highlights like poached shrimp with Kaluga caviar and a Wagyu course with black garlic coulis. I will also highly endorse their



Nancy's Hustle

cocktail program, which includes collaborations with fine art professionals as well as imaginative twists on classic drinks.

The Michelin Guide also honors exceptional, value-driven dining with its Bib Gourmand distinction. In Houston, 14 restaurants received this honor, many of which are beloved by food professionals like myself. Two standouts that truly deserve the spotlight (even if it means harder reservations) are Nancy's Hustle and Street to Kitchen.

Nancy's Hustle, located in East Downtown (or EaDo), is the perfect spot for everything from a relaxed hangout to an intimate date night. The ambi-

ance is warm and inviting, but it's the food that steals the show. Their Nancy's cheeseburger on an English muffin is unforgettable, as is the grilled wagyu tri-tip with beef fat sticky rice. These creative twists on comfort food will keep you coming back for more.

For those craving something more adventurous, Street to Kitchen is a must-visit. Chef Benchawan Painter and her husband Graham have created a true gem serving authentic, flavorful Thai food. In 2023, Chef Painter earned the James Beard Award for Best New Chef, and the restaurant has since moved from a humble fast-food spot to its own standalone location. The spice levels here are not for the faint of heart—if you love heat, this is your place. The Pad See Ew and homemade curries are amazing, and Graham (one of their owners) is always happy to guide you if you need help choosing from the menu. Just be warned: the Medium spice is intense!



Street to Kitchen

"This recognition elevates our state's already impressive culinary scene, highlighting the diverse and high-quality dining experiences we have to offer."

EVERY
FRI.



EVERY
3RD THU.



FEB. 8



FEB. 13



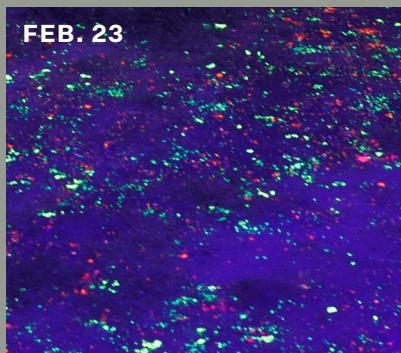
MAR. 1



JAN. 17



FEB. 23



MAR. 22



A FIRST LOOK AT 2025

Jennifer Carlson Director of Catering & Events

Wishing you all the best in the New Year! At Houston Oaks, we are incredibly grateful for your membership and the opportunity to serve you each day. As we look ahead, we're excited to feature a few special events—make sure to mark your calendars!

LADIES MAHJONG | Now Every Friday

Join your friends for a fun game of Mahjong in the Ladies Lounge! Registration is available through the app.

MUSIC NIGHT | Every 3rd Thursday of the month

Come enjoy great music and good company in our Main Dining Room. A perfect way to unwind and celebrate the evening.

WINE & FOOD CLASSIC | Saturday, February 8

We're bringing back our annual Wine & Food Classic, bigger and better than ever with new vendors. Tickets are available now!

GALENTINE'S DAY | Thursday, February 13

Join us for floral design & wine where we'll guide you in a class creating a beautiful arrangement to impress your loved ones. Enjoy wine and fun with friends at the Gun Club!

MARDI GRAS MAMBO | Saturday, March 1

Come dressed in your best Mardi Gras flair and celebrate Fat Tuesday in style! This family-friendly event will feature delicious food, crafts, games, and live music in the Pavilion. More details to follow. Laissez Les Bon Temps Rouler!

We're excited for all the festivities ahead and look forward to celebrating the New Year with you!

DOWN THE BARREL

Kyler Kidder Gun Club Manager

Get ready for an exciting year filled with unique and competitive events! Here's a sneak peek at what we have in store for 2025:

FIRE & WINE: ARGENTINE ASADO DINNER & KNOCKOUT TOURNAMENT | January 17

Join us for an unforgettable evening at the Gun Club! From 6:30pm to 10:00pm, indulge in the Fire & Wine Dinner featuring Dr. Revana, where exceptional Argentine cuisine meets world-class wine for a truly unique experience.

Before the dinner, kick off the evening with some friendly competition! From 5:00pm to 7:00pm, take part in our Knockout Tournament—a great way to test your skills and build up an appetite. Don't miss this perfect blend of excitement and indulgence!

47TH INAUGURATION WEEK FLASH SALE

The entire week of January 20th-27th, enjoy a \$0.47 only shot fee and NO gun rental fees!

SPACE CITY NIGHT LEAGUE | February 23

Mark your calendars! The highly anticipated Night League is set to LAUNCH in 2025 and is here to STAY. Offering members the chance to shoot under the stars, this event promises to bring together some of the best competitive shooters in the club. Details and sign-ups will be available on the app.

To accommodate our members' busy schedules, the Night League will be hosted on Monday through Thursday evenings (4:30pm-7:30pm). We understand how hectic life can get and are offering flexible options to ensure everyone has the opportunity to participate.

MARCH MADNESS KNOCKOUT

TOURNAMENT | March 22

It's time for one of our most popular events of the year! Join us for an action-packed day of head-to-head shooting.

APRIL FOOLS TRAP SHOOT | April 5

It's no joke – we're hosting our Best Out of

50 Trap Birds Only competition on April 1st. Whether you're a seasoned pro or just want to have some fun, this event will be a blast!

UV NIGHT SHOOTS | Ongoing

Remember, we offer UV Night Shoots for your corporate events and birthdays! It's a great way to celebrate with friends or colleagues in a unique, engaging environment. Be sure to sign up and book your spot early to secure your preferred date.

A LOOK BACK AT 2024

While 2024 had its challenges, we've made some remarkable strides here at the Gun Club. Here's a quick rundown of what we've accomplished together:

A New Environment: We've worked hard to create a fresh, welcoming atmosphere that enhances both the shooting experience and the serenity of the Gun Club. From sunset dinners to family outings, it's been wonderful to see increased member participation. Hearing, 'Gun Club hasn't been like this since Phil Bankston,' is the highest compliment. Thank you for your continued support and engagement — this has always been our goal, and we are thrilled to see it come to life while Phil smiles down on us!

Spectacular Event Turn Out: We've seen incredible participation at events like the March Madness and Flint Knoll Knockout Tournaments, as well as our first-ever night league, which were truly outstanding.

Support & Education: Meeting members' firearm needs—whether it's storage, cleaning, or general questions—remains a top priority. We're proud of your continued involvement and look forward to hosting new clinics this year to enhance your experience—stay tuned!

We're here for you. Whether you have questions about firearms, safety, or gear, we're always available to assist.

Thank you for an amazing 2024—here's to an even better 2025 with our growing community!

Happy Trails

The Ranch Team



While we look back on the previous year and forward to the new year, we are so thankful for each and every person who has come out to see us at The Ranch! We've been keeping the horses busy with lots of trail rides and lessons and we appreciate all of our wonderful members for that! We hope it continues to grow for this coming year and we get to see lots of new faces.

The new year brings new life out at The Ranch. New calves are joining our herd every day right now, which makes for the cutest new little faces to greet you on a trail ride! If you've never gone on a trail ride now is the perfect time to experience it. During this time of year the weather is cool and you never know when you'll stumble upon a fresh little wobbly-legged calf that's just been born!

BIG FISH COME TO THOSE WHO WAIT

Happy Holidays from your guides here at Fish Camp! The colder weather has arrived and so has the cooler water temperatures that accompany the Winter Season!

With water temperatures falling and settling into their lowest point of the year, fishing can be quite different than what typically happens during the warmer months. With that said, this time of the year can bring about some of the largest fish caught as they must feed heavily to put on weight for the colder months!

Species like Catfish, Bass, Hybrid Stripers, and our newest introductions, Rainbow Trout, tend to feed relatively the most during the colder weather. Species like Bluegill and Tilapia slow down their feeding habits as the weather gets the coldest. During this time, our team focuses on deep water areas while targeting fish. Areas with structure next to, or in the deep-water areas tend to produce the best fishing results. Lures such as jigs, swimbaits and plastic worms worked slowly along the bottom can produce some lunker results during this season. The key is patience, you may not get many bites, but the bites you do get could produce the largest fish of your life!!

Come by Fish Camp to check out our fishing tips board to see what lures and baits are working the best, or feel free to ask any of our guides what's been bringing the most success! Live bait still is producing the most consistent action, with results up to 8-pound Bass and a new Houston Oaks record 18-pound Catfish being caught with Black Salty's!! If you are new to fishing, or need fishing gear, we have very accommodating rental options for rods, reels, or bait here at Fish Camp. Swing by, let our guides point you in the right direction, and of course, we always welcome a fish story or two!

Recently, we just stocked two of our lakes with Rainbow Trout! These feisty guys can be fooled with spinners, little crankbaits and Powerbait. These fish will jump and fight like none-other during the coldest days, so feel free to chase these guys when other fishing options are slower. Also, all Rainbow Trout are catch and release only until the end of February.

Tight Lines,

Your Guides: **Drew Launikitis, Aiden Kennedy, Pat Hanks, and Rich Whitaker.**



(Top) Camille Spin is a fishing superstar at Houston Oaks, with so many incredible catches, it's hard to choose just one to highlight!

(Bottom) Bradley Marks with his record 20.8lb catfish!



2025 RACQUETS PROGRAM

Elliot Muth Director of Racquets

As we look ahead to 2025, exciting plans are in motion to revitalize the racquets program, introducing more diverse play options, special events, and tailored experiences to deepen member engagement. To better align with member feedback, we are making several updates designed to enhance convenience, inclusivity, and skill development. For example, **clinic schedules will shift from 9:00am to 10:00am**, making them more accessible to a wider range of participants. Additionally, we are expanding pickleball opportunities, with a particular focus on supporting beginner players who may need a confidence boost to fully enjoy the game. As part of this effort, I will be hosting a **weekly beginner pickleball clinic (Pickleball 101)** designed specifically for those who have never held a paddle before.

To enrich the learning experience, we are introducing specialized clinics for both pickleball and tennis. **In tennis, we will transition from daily "Open Play" clinics** to sessions focused on specific skills, such as groundstrokes on one day and volleys and overheads on another. Similarly, in pickleball, we are shifting from general "Skills and Drills" clinics to focused sessions that concentrate on specific areas, such as mastering transition zones and no-volley zones.



To further foster community interaction, I will be hosting a **monthly "Dink and Drink" pickleball mixer** on the last Friday of each month, with the inaugural event scheduled for January 31, 2025. In addition to these program enhancements, I will be available for lessons from Wednesday through Sunday each week. On Mondays, I will ensure that the Sports Shop remains open, giving members easy access to pickleball and other sporting equipment. These updates reflect our ongoing commitment to creating a vibrant, inclusive, and engaging racquets program that meets the diverse needs of our members.

JANUARY 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			<u>1</u> • New Year's Day Brunch	<u>2</u> • Thursday Night Flight	<u>3</u> • Ladies Mahjong • First Friday Tasting • Acorn Club: Light Up the Night	<u>4</u>
<u>5</u>	<u>6</u> • Club Closed	<u>7</u>	<u>8</u>	<u>9</u> • Thursday Night Flight	<u>10</u> • Ladies Mahjong	<u>11</u>
<u>12</u>	<u>13</u>	<u>14</u> • Club Closed	<u>15</u>	<u>16</u> • Thursday Night Flight • Music Night	<u>17</u> • Ladies Mahjong • Fire & Wine Shoot • First & Wine: Dinner	<u>18</u> • Catch & Cook • MGA Tournament
<u>19</u> • Aurora Night League	<u>20</u>	<u>21</u> • Club Closed	<u>22</u>	<u>23</u> • Thursday Night Flight	<u>24</u> • Ladies Mahjong	<u>25</u> • Cowboy Camp
<u>26</u> • Somm Sundays	<u>27</u>	<u>28</u> • Club Closed	<u>29</u>	<u>30</u> • Thursday Night Flight	<u>31</u> • Ladies Mahjong • Dink & Drink	

FEBRUARY 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					<u>1</u>	
<u>2</u>	<u>3</u>	<u>4</u> • Club Closed	<u>5</u>	<u>6</u>	<u>7</u> • Ladies Mahjong • Fete Du Vin • WFC Welcome Dinner	<u>8</u> • Wine & Food Classic
<u>9</u>	<u>10</u>	<u>11</u> • Club Closed	<u>12</u>	<u>13</u> • Ladies Book Club • Galentine's Day	<u>14</u> • Ladies Mahong • Valentine's Dinner	<u>15</u> • MGA Tournament
<u>16</u>	<u>17</u>	<u>18</u> • Club Closed	<u>19</u>	<u>20</u> • Music Night	<u>21</u> • Ladies Mahong	<u>22</u>
<u>23</u> • Somm Sundays	<u>24</u>	<u>25</u> • Club Closed	<u>26</u>	<u>27</u>	<u>28</u> • Ladies Mahong	

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