

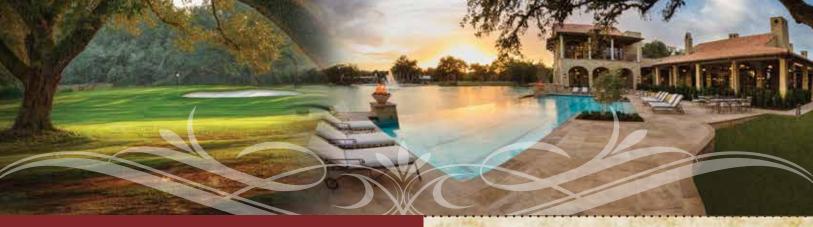
# HOUSTON OAKS

MEMBER NEWSLETTER



THE HOTEL AT HOUSTON OAKS 

OCTOBER - DECEMBER 2014



# A MESSAGE FROM THE MANAGER



As we approach the final months of 2014, there is a lot going on at Houston Oaks. From an amenity standpoint, the Shooting Club is moving along at a very good pace. We are expecting it will be open sometime in the second quarter of 2015. For those of you wanting to shoot now, we do have an interim five stand shooting course set up with eight machines that will give you a variety of shots. Just call our events department to schedule a shoot. While in this interim format, we do ask that you bring your own ammunition and shotguns. Reservations are required.

As it relates to traveling back and forth to and from the Ranch and the Shooting Club, we are near completion on the tunnel under Hegar Road. By adding this tunnel, you will be able to travel to and from the Clubhouse to the Ranch/Shooting Club in a golf cart without ever having to travel on a public road. If you are not familiar with how to navigate this trail, please ask in the golf shop. They will be happy to assist you.

The development of the Hotel is also moving along very nicely. For those of you not familiar with our plans here, this new amenity will feature ten rooms (two of which are family suites). The hotel is under development in the First Tee area. Each room will now have its own bath, thermostat control and all new windows. There will also be a new tile roof and a entirely new look for the exterior. We are now taking reservations for this facility for March 1, 2015 and beyond. Please contact our Lodging Manager or Events Department for any reservation requests.

We continue to add a lot of "soft programming" to allow you to utilize the club in a variety of different ways. This quarter a couple of the highlights include a Murder Mystery Dinner on October 11th, a Holiday Cooking Class on October 23rd, a Thanksgiving Day buffet, Sunday Brunch once a month and an entire months worth of programming for the kids in December. Please remember to utilize the new website www. houstonoaks.com for the latest information on all club events. If you need help accessing the password protected side of the website for members only, contact Gretchen in the membership department and she will be happy to assist you.

Happy Holidays!

Best, Michael J. Kelly, CEO



David and Anne Andras Legacy He: Managing Partner, Pegasus Asset Group



Jud and Jeannie Grady Legacy He: CFO, Seismic Exchange



Marvin and Joni Broderson
Senior Golf
He: Retired
She: Retired



Marie Jones
Legacy
She: Retired
Children: Bridget (21),
Bradley (23), Brittany (24)



Steve Conwell
Senior Golf
He: Enrolled Agent,
S&S Tax Advisors



Cheryl (Sherry) Richard
Sport & Social
She: Retired
Referred by: Lisa Rutherford
and Carol Dierlof



Steve and Cheryl Campbell Sport & Social He: VP of Investor Relations, Newfield Exploration Children: Carson (18), Kate (15) Referred By: Mandy Folkerts



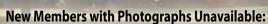
James and Stacey Tilley
Legacy
He: Consultant, James E. Tilley, LLC.
She: Associate General Counsel,
NewQuest Properties
Children: Erin (11), Katherine (6)



Brad and Melissa (Missy) Graves Legacy He: Chief Commercial Officer, Summit Midstream Children: Avery (14) and Jack (13)

**Keith and Alice Mosing** 

**Referred by: Brent Anderson** 



Rob and Pamela Doty
Legacy
He: CFO, Twin Eagle Resource

Management Children: Jacob (22) Tom and Debbie Godbold

Tom and Debbie Godbold
Legacy
He: Vice President, Twin Eagle

**Resource Management** 

Everett and Krissy Johnson IV Sport & Social

He: Vice President, Liftwater Construction Children: Everett (11), Shelby (9), Sydney (7) Referred by: Brenda Berry



Marc and Tara Rossiter
Legacy
He: President, Enerflex Energy Systems
Children: Henry (15), Ella (13)

He: Chairman/CEO, Frank's International Children: Nicolas (4), Marshall (4)

#### B. Jeff and Theresa (Dianne) Lester Legacy

He: Vice President of Marketing, Seismic Exchange Children: Daniel Colin (23)

Tracy Strunk Sport & Social

She: Owner/Real Estate Investor, Tracy Strunk, LLC.

# RESTAURANT AND WINE OPERATIONS



Cecilia Shan-Brown Restaurant Manager & Director of Wine

Mark your calendars to join me as we taste some beautiful wines! Upcoming "Wine Down" events are scheduled for Thursday Oct. 16th and Thursday Nov. 13th. On Oct 16th, we'll be tasting some incredible red wines (one ounce tastings) from Spain. Spain is known for Tempranillo (a large black grape varietal), but during this event you will experience more than just this varietal as we'll be trying Syrah, Garnacha and Chardonnay from Navarra.

In the month of November, we'll enjoy some delicious Ports (fortified wine), not only from Portugal but all around the world. Traditionally served as a dessert wine, Port wine has

emerged as the sipping alternative to wine and cocktails at luncheons, after-work outings

and at-home gatherings. This will be a wonderful Holiday option to enjoy as we end the year.

#### Join Us for Our Premiere Legacy Wine Tasting Event

The next Legacy "Fill Your Wine Locker" event exclusively for Legacy members is scheduled for Saturday Nov. 15th from 4:00pm to 5:00pm. This event will be held in the Legacy Board Room and will be a great opportunity for our members to try some highly allocated and

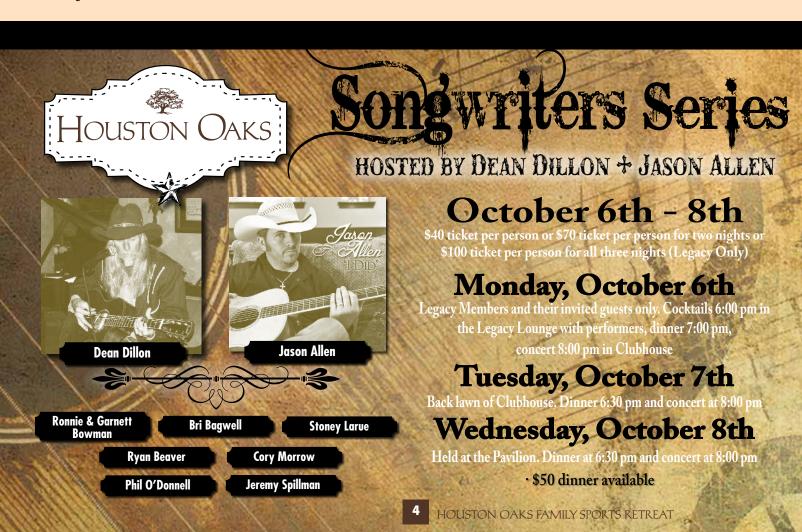
boutique wines from Willamette Valley, Oregon. We will be offering a variety of cheeses to accompany our 1oz pours. Please be sure to RSVP by calling 936-372-4328 or by emailing cshanbrown@houstonoaks.com.

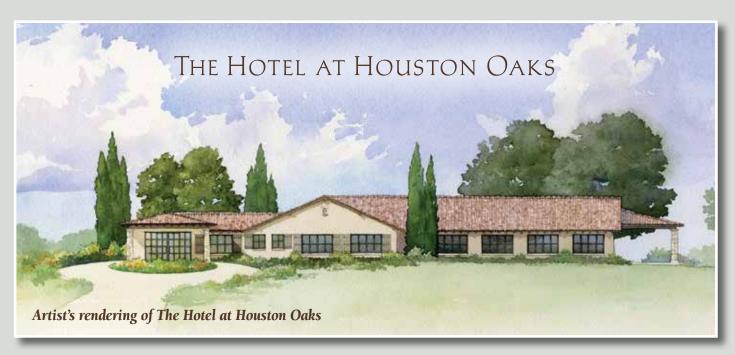


OCTOBER 16, & NOVEMBER 13
Wine Down

NOVEMBER 15
Legacy Fill Your
Wine Locker Tasting











# Nothing says fall in Texas like Pecan Pie...the weather surely doesn't!

Since it's still hot in the fall months here in Texas, I like to serve this classic pie with a big ol'scoop of everyone's favorite Bluebell ice cream. Using good quality Texas grown pecans is key, since they are the star of this dessert. I also use a mix of sugars and syrups that the pecans are able to shine through.

# Ingredients: 4 eggs

½ cup sugar

½ cup light brown sugar

1/4 cup light corn syrup

1/4 cup Steen's Pure Cane Syrup

½ tsp vanilla extract

1/4 tsp salt

½ stick butter, melted

2 Tbl all purpose flour

1 ½ cup pecans

1 unbaked pie shell

- Pre-heat oven to 325\*
- Evenly spread pecans in pie shell
- Whisk together eggs & syrups. Add sugars, vanilla, and salt, & whisk to fully incorporate.
- Gently mix in the butter and flour & pour over pecans. Rearrange nuts as needed.
- Bake for 25-35 min or until fully set. Cool & enjoy.



# GOLF OPERATIONS \_

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

#### Ladies' Day

Every Wednesday @ 9:30am through Dec. 10th; please contact Sue Rowe for more information. rowesparky@aol.com

#### **Junior Clinics**

Every Wednesday @ 4pm through Oct. 29th; please sign-up in the Golf Shop.

#### MGA Ryder Cup

October (Individuals qualify through MGA season tournaments)

#### Nine & Wine

October 17th @ 5:00pm; couples nine hole scramble format, four person teams. Sign-up in the Golf Shop. \$15 per couple entry fee.

#### **Kids Klinic**

October 25th @ 11am; this week's class will cover Soccer Golf. Please sign-up in the Golf Shop. Ages 7-18

#### **Kids Klinic**

November 15th @ 11am; this week's class will cover disc golf. Please sign-up in the Golf Shop. Ages 7-18

#### **Kids Klinic**

December 13th @ 11am; this week's class will cover Putting. Please sign-up in the Golf shop.



# Ladies Houston Oaks Eup

The Ladies Annual Houston Oaks Cup was held over a two week period; 36 hole stroke play, 100% handicap. Sue Rowe took a 2 stroke lead into the second round, but Ruth Hummer proved to be too much for everyone else to handle and with her second round 64 she was able to win her second straight Ladies Houston Oaks Cup. Congratulations Ruth Hummer on your victory and to Sue Rowe for second place.

Thank you also to all the ladies who participated and we hope to see more of you competing next year!

# 2014 LEGACY MEMBER-GUEST SCRAMBLE



he 3rd Annual Legacy Member-Guest Day Scramble was the most attended golf event this year.

The format was four-person teams and a scramble format with a handicap division and a gross division.

The day started with all the participants getting fitted for a custom belt from L.E.N. and a light lunch in the Men's Locker Room. After everyone had their swings analyzed, it was time for all to go out and display their talents on the course. Each comfort station had various food and drinks for all the participants, #4 was a "Texas BBQ" theme and #14 was a "Fajita" theme with appropriate drinks as well. Even though there was plenty of delicious food and drink on the course, the after golf provided even more of a chance to eat and drink, while the scores were being tallied. When the awards were all passed out, everyone stuck around and enjoyed the comradery and some took to the outside balcony to enjoy their favorite cigar and after dinner drink. Thanks to everyone who made this event so special and we look forward to seeing everyone again next year!

## **Gross Champions**

Bob Killinger, Jack Long, Lou Barry and Bryan Grant - 55 Net Champions

Chris Kolkhorst, Kyle Kristynik,
Matt Moake and Greg Zchiesche - 53.05



and Lou Berry

Net Champions

Net Champions (L to R) Matt Moake, Greg Zchiesche, Kyle Kristynik and Chris Kolkhorst

### 2014 MEN'S CLUB CHAMPIONSHIP

he 2014 Men's Club Championship started out in the rain on round one and a light mist continued through the day making conditions a little tough. After completion of play on day one, Ryon Herber held a slim one stroke lead over Brian Sak. The final round weather was much better, but the course seemed to play a little longer due to the moist conditions causing both Brian Sak and Ryon Herber to get off to a slow start. By hole #4, Brian took the lead and finished the front nine leading by 4 strokes and used steady play on the back nine to eventually win the title by 5 strokes. Congratulations Brian Sak on becoming the 2014 Houston Oaks Club Champion!

The Net Division winner went to a playoff between Lynn Narramore and Scott Hannen, with Scott Hannen winning the playoff on hole #18, to be crowned Net Division Champion.



#### **Handicap Division**

Scott Hannen 71+74=145 (Won in sudden death playoff)
Lynn Narramore 71+74=145
Chris Ditzel 77+69=146 (Won in scorecard playoff)
Brian Kingshill 72+74=146
Carl Eckersley 75+72=147
Bryan Grant 78+70=148 (Won in scorecard playoff)

Johnny Byrns 77+71=148



#### **Championship Division**

Brian Sak 73+72=145 Ryon Herber 72+78=150 Chris Winn 79+75=154

# 2014 MEN'S SENIOR CLUB CHAMPIONSHIP

his year's Senior Club Championship provided drama at the end to decide the 2014 eventual Champion. Jeff Rowe and Rick Allred came to the 18th tee all square and after their tee shots were safely on dry land, they were both faced with challenging shots into the 18th green. Rick Allred hit what appeared to be a great shot into the green but it took a hard bounce and rolled over the green into the lake behind the green. Facing a chance to send the championship into a sudden-death playoff, Allred's putt just slid by the hole and Jeff made his putt to win by 1 stroke. Congratulations to Jeff Rowe on his victory and also to Rick Allred for providing a great challenge!

The Net division was won by two consistent rounds of golf by Larry Weisbrook and the Super Senior Gross winner was captured by Vic Borg's steady 77 and the Net Division winner was Jim Hooper with a round of 66. Thanks to all who participated and we look forward to seeing more participants next year!



# CHEF JEFFERY SAYS THANK YOU! \_



Jeffery Baker Executive Chef

ell, that was fast! Since my official arrival in June we have hosted several successful events this summer. We have also changed the

lunch and dinner menus. It has been such a pleasure getting to know more of our members. Despite this heat autumn is just around the corner. Within a few weeks winds of seasonal change will arrive and fall is the season I look forward to each and

every year. The taste of sweet corn and hand picked tomatoes succulent

fruits, and bright berries are
but a distant memory.
With cool nights and the
up coming holiday season
brings the aromas and
memories of my youth.

It's the season of deep greens, dark yellow and bright orange. Autumn beckons for osso bucco, mushrooms, wild game of all kinds, Sunday suppers of fried chicken served family style and many other comfort foods that warm the soul.

Fall season also means holidays! I look forward to seeing you at our Holiday cooking class teaching some of my personal favorites which will also give a glimpse some of the Thanksgiving brunch offerings. Fall is a great season so please come and enjoy it with me at your home away from home.

Be well and eat well, Chef Jeffery

#### FROM THE GREENS

Greetings from your Agronomy Department:



**Jay Leturno**Superintendent

What started as a wet and mild spring soon turned into a dry and hot summer. Recent rains in early September have caught us back up and we hope the weather patterns continue into fall. Collectively, we have been fortunate with rainfall, especially compared to the last several years.

On the course, the greens aerification process

has been finished up and an acceptable amount of organic material and thatch was removed. We completed two  $\frac{1}{2}$  inch hollow tine corings and top dressed heavy to attempt to fill the holes as fast as possible. From a golfers stand point, aerification is a necessary evil to ensure healthy greens throughout the rest of the season. We have also implemented an aggressive verticutting and grooming program on the greens. This practice helps to reduce layover and grain, while helping tighten the greens surface allowing a truer and smoother ball roll.

Pre emergent was applied in spring and mid-summer to help

control summer weed pressure. Another application will be applied in October to ensure control of the most problematic winter weed, poa. The fairways, tees and approaches were treated with plant growth regulator throughout the summer to help tighten the surface creating an increase in density.

All park areas where treated with a 90 day, slow release fertilizer in July to give the turf and Live Oaks a slow, controlled feed throughout the hot summer months. We will again over seed park areas this fall with annual rye grass to keep them green and vibrant all winter. Our tree care technician has begun removing dead wood and ball moss from our Live Oaks to help with overall tree health. Our hundred year live oaks are the cornerstone of our property and the agronomy department takes great pride in protecting this invaluable asset!

I hope to see you on the course or throughout the property.

Thank you! Jay Leturno

# Meet the Focke Family

We are the Fockes (pronounced Fo-key).

Not the Fockers, but close!

Rosanna and I were both born and raised here in Houston. Having mutual friends from high school (her at St. Agnes and me at St. Thomas), we met in our college years while I was at UT and she was at U of H. We have been married for 11 years and have 4 wonderful kids - each one of whom was born on the 14th of a different month! Lucky 14!

I work in Strategic Development and Human Resources for an aerospace engineering company called Thomas Instrument. Rosanna was the Manager of the Retail Division of M.D. Anderson's Children's Art Project for 9 years before she decided to be a stay at home mom.

We are both very active, mainly because the kids keep us that way. With no more time to practice for long runs (having run the Houston marathon and many mini Fun Runs), Rosanna still enjoys to run and also does Pilates and Barre 3. She is an avid reader, loves the beach and the water, and has begun to volunteer at the new Catholic school our children attend, Christ the Redeemer.

I love the outdoors. Hunting and fishing (mainly saltwater - until I saw all the stocked ponds at the club!) are what I love to do. Growing up in Texas has been such a blessing in so many ways, not the least of which is the availability of the coast, the hill country, the plains of west Texas and amazing habitat that South Texas has to offer, all within a few hours' drive. I also like to exercise and play sports when/if I can make time!

Our oldest daughter is Savannah Rey Focke. She is 9 and in the 4th grade at CTR. She loves to bake, does gymnastics and will start softball in the Spring. Our second child is Walker Guy Focke. He is 7 and in the 2nd grade. He is an awesome baseball player and loves all sports. We are hoping to get him involved in the First Tee program this year at Houston Oaks. Brooke Victoria Focke is 6 and in the 1st grade. She loves to do art, dance and sing, is a cheerleader for the Warner Vikings, and will soon start Tap and Ballet. Owen Guy Focke is 2 1/2 yrs. He is very cute and is constantly trying to keep up with the "big kids!" He's already proving to follow in his brother's footsteps in becoming a great baseball player.

We have really enjoyed our time at Houston Oaks. From fun on the lake with the paddle boats and stand up paddle boards, to



swimming and just running around the beautiful grounds. Fishing has been fun too - Owen and Brooke caught their first fish at Houston Oaks!

The big tree house is a favorite for everyone to visit. I enjoy the golf course and we look forward to getting all of us out on to the Family Nine soon and I personally cannot wait to get out and enjoy the clay shooting. But most of all, we have enjoyed the people we have met...the wonderful staff and owners, Gretchen and her husband, and the other members that we have met and become friends with. Everyone is so nice, welcoming and gracious!

Hopefully in the coming months we will have more time to come out and enjoy the beauty and atmosphere at the club!

#### Assistant General Manager



We are happy to announce that we have hired Maria McGinity as the new Assistant General Manager at Houston Oaks. Maria has a long and impressive career in the club and hospitality industries. She has spent over eight years at River Oaks, one of Houston's finest Country

Club's. Maria joined River Oaks in 2006, leading the catering department as the Director of Catering for three years. In 2009, she advanced to the Clubhouse Manager position and served in that capacity until joining the Houston Oaks team. At River Oaks, she was responsible for ten departments which made up over 200 employees. She was actively involved in service improvements for the members along with major capital improvements as part of the executive team there.

She began her career in restaurants, while working her way through college, where she earned her culinary degree in addition to a degree in Catering and Restaurant Management. She worked as the Director of Catering in two of Houston's city clubs (The Houston Club and The Doctors' Club of Houston) before joining the opening team of Reliant Stadium, home to the Houston Texans, leading the F&B team through the opening season, Superbowl XXXVIII, and various other grand scale events.

Maria is a believer in people, a thoughtful decision maker who provides clear communication and fresh perspectives on the various issues we face every day. She has been married to her husband Pat for 13 years and has a ten year old son named Colin.

Please help us welcome Maria to the Houston Oaks Family. She will be starting in mid-October.

# **UNIQUE EVENT SPACES**



Kameron Blount
Director of Catering

With the weather changing to cooler and more comfortable, it's a wonderful time to start planning fall and upcoming spring 2015 events here at the club at some of our more outdoor inspired venues.

This past July, we had our Fish Camp Grand Opening, which was a great success! Chef Jeff made a menu that fit the venue and the timeframe perfectly with a classic fish fry and tasty sides. The Fish Camp island lent itself to

a perfect set-up for the tables and buffet while guests can still fish along the dock and banks of the lake. Another great location is our Park House. Once the heart of the club as the new clubhouse was being built, the Park House still has an appeal of being amongst our amazingly old live oaks. The canopy of the trees, with the Spanish moss dripping from the branches, gives the back patio of the Park House enough shade and comfort during the day and once the sun sets, we can have a firepit lit and the fireplace lit for a warming "outdoorsy" feeling.

And lastly, our Ranch House, has that delightful Texas country feel to it. A peaceful deck adjoining the Game Room allows guests to flow in and out throughout the evening. If you and your guests were at the Shooting Range prior, the Ranch House is perfect for a hearty grilled steak dinner while sitting around another one of our HOCC firepits.



All of these amazing locations can be reserved for your next event! Please contact Alissa or myself in the Catering Dept for more information, events@houstonoaks.com or (936) 372-4321.

We look forward to planning your next event! Cheers! Kameron Blount FALL FISHING



By Matt Eno

Matt Eno Director of Fishing OCT. 12

Big Bass Classic
Tournament
OCT. 25
Casting Clinic

DEC. 13
Tying Clinic

Casting Clinic

Casting Clinic

Casting Clinic

Casting Clinic

Casting Clinic





# Remembering the Basics

reetings from the Houston Oaks Fish Camp. Now that summer is slipping behind us the lake's water temperatures are starting to drop. This past summer 92 degree water temperature was the norm rather than the exception. The Sunfish do not mind the hot water. However, the metabolism of the Large Mouth Bass (LMB) slows down in water 83 degrees or above much like it does in winter when the water cools below 65 degrees. It is time to start working those top water lures around shoreline cover. In preparation for the upcoming winter the LMB will be feeding heavily and more often on Shad, Blue Gill, Crawfish and other prey. Fall fishing is one of the most pleasurable times you can spend on the water here at Houston Oaks.

Since we are moving on to our next season this is a perfect time to remind our Members and Guests of a few basic fishing regulations set in place here at the Club. One of our top regulations is "Barbless Hooks Only". This policy does not require you to purchase additional barbless hooks. You can take fishing pliers and crimp down the barb(s) on the hook or the lure you are already using to fish with. This policy is put in place to limit the harm done to fish when they are released. Which leads me to our next fishing policy. Remember, Houston Oaks is a "Catch and Release" facility. While thinking of ways to maximize the enjoyment of our fishing Members and Guests, we are adding another consideration. Please make it a practice to Catch and Release a limit of 3 fish, per fisherman, per lake, per day. This rule is being put in place to help reduce over-fishing of our lakes. Hopefully, utilizing this method of lake management will allow us to keep all the lakes open for your pleasure. Overfishing creates the need to periodically close stressed lakes to give them a rest.

In other news, you may not be aware that the Fish Camp offers free monthly casting clinics. Check the Member Events Calendar for up-coming dates. On Sunday, October 12, 2014 we will be holding our first annual BIG BASS CLASSIC Fishing Tournament. This is a three-hour tournament and will be flighted by age groups. This fishing tournament will determine the Houston Oaks Family Sports Retreat Member Fishing Champion for the year 2014. The larger the number of Member-based participants the better the overall sampling will be to pick a Champion.

I want to wish everyone that plans to "wet a line" this fall the very best success on adding yet another wonderful memory to your time here at Houston Oaks. I can always be reached at meno@houstonoaks.com or call me direct at 936-372-4308. You are encouraged to contact me with any of your fishing questions or concerns. Remember to have your camera ready so you can take that picture quickly and then release the fish back in the water. With proper care and adhering to the few rules put in place this same fish may go one to make magic moments for fellow Members and their families.

# UPCOMING EVENTS AT HOUSTON OAKS

	SUN	MON	TUES	WED	THUR	. FRI	SAT
$\simeq$				Ladies' Golf Day Junior Clinic	2	Couples' Member-Guest Tournament Ryder Cup	Couples' Member-Guest Tournament Ryder Cup
BE	5 Couples' Member-Guest Tournament Ryder Cup	6	7	8 Ladies' Golf Day Junior Clinic	9	10	11 MGA Ryder Cup Murder Mystry Dinner
	12	13	14	15	16	17	18
K	Big Bass Classic Tournament MGA Ryder Cup			Ladies' Golf Day Junior Clinic	Wine Down	Nine & Wine	
	19	20	21	22	23	24	25
$\approx$	Sunday Brunch		HOCC Ladies' Night	Ladies' Golf Day Junior Clinic	Holiday Cooking Class		Casting Clinic Kids Clinic
	26	27	28	29	30	31	
	Tough Day Golf Spooktacular			Ladies' Golf Day Junior Clinic			
	SUN	MON	TUES	WED	THUR	. FRI	SAT
$\leq$							1 Movie Night
	2	3	4	5	6	7	Movie Night 8
	2		T				
7				Ladies' Golf Day	Martinis with the Managers		
$ \angle                                   $	9	10	11	12	13	14	15 Casting Clinic Kids' Klinic
	Sunday Brunch		Lunch to Honor HOCC Veterans	Ladies' Golf Day	Wine Down	Glow Ball Putting Tournament & Happy Hour	Kids' Klinic Legacy Fill Your Wine Locker Tasting
	16	17	18 Christmas Décor	19	20	21	22
			Booth HOCC Ladies' Golf Day	Ladies' Golf Day			Family Fall Festival
	23	24	25	26	27	28	29
$\angle$	30	Greens Aerification		Ladies' Golf Day	Thanksgiving Buffet	Family Day	

# UPCOMING EVENTS AT HOUSTON OAKS

	SUN	MON	TUES	WED	THUR	FRI	SAT
2		1	2	3	4	5	6 Member Holiday
BER				Ladies' Golf Day	Kids' Storytime	Christmas Movie Night	Party Ginger Bread Decorating
	7	8	9	10	11	12	13 Comperhensive Knot
=	Sunday Brunch Kids' Party w/Santa			Ladies' Golf Day & End of Year Party	Kids' Storytime	Christmas Movie Night	Tying Clinic Kids Klinic Owner Event Dining Room Closed
	14	15	16	17	18	19	20
回			HOCC Ladies' Night		Kids' Storytime	Christmas Movie Night	Casting Clinic Kids' Hayride & Caroling
	21	22	23	24	25	26	27
Ĭ				Christmas Eve Brunch	Club Closed		Family Hayride & Scavenger Hunt
	28	29	30	31			
				New Year's Eve Party			



