MARCH 2023

What's Behind the Doors? Join Us for the Reveal on March 25 & 26!



As you know, the Ballroom has been under construction since the holidays. The entire renovation team has been working hard and are on track to complete it in the next couple weeks.

A SNEAK PREVIEW

Stan Adamik of Weisshouse Interiors, Squirrel Hill, designed our fabulous, new look. Our ceiling contractor Carpenter Construction took down the chandeliers for the first time since the ballroom was built. The fixtures were completely taken apart and cleaned before going back up.

Look for the new service bar, refashioned by Bob Cool Remodeling. Their craftsmanship is also evident in the new carpentry build outs around the room. A brand new, wireless audio/visual system, which can be operated via Bluetooth, was installed by Hollowood Audio.

You can see there were many moving parts to keep track of throughout construction. And now, we're excited to reveal what's beind the doors!

Grand Re-Opening Festivities

Saturday, March 25 CASINO NIGHT

(For entertainment purposes only)

Sunday, March 26

SUPERHEROES BREAKFAST



March Message from Board President Roger Irwin

70 degrees in February? Wow! One day last week, we had 75 golfers. There should be another day or two like that this week. I hope you are one of the fortunate ones to get a jump on your game this season! Please be cautious making your way to the grill room at the turn. Better weather means that our patio extension project is back under construction. Watch your step!

STAFFING UPDATE

As I'm sure most of you know, staffing has been an issue for us since the pandemic. We know we are not alone on this issue, and it has been very difficult on our highly professional and devoted staff. While we have worked to compensate them for their efforts, we have not been able to get them sufficient time away from work.

However, this year there seems to be more qualified people looking for good paying jobs. Don has been very active interviewing and screening candidates. Our goal is to provide all of our staff, including managers, the opportunity for two consecutive days off every week.

We have added to our wait staff, and Don found a very qualified young man to help take care of our new extended patio. It looks like we also will add to Chef Jordan's kitchen staff in the next week or so.

GUEST EVENTS UPDATE

We have another full slate of weddings this year, and Alex is doing a great job booking golf outings.

In addition to providing all of you the services that you should expect day in and day out, we should be sufficiently staffed to show our guests the same level of care, while also giving our valued employees the time that they need to recharge.

See you around the Club!

Roger Irwin MHCC Board President

Check our
online Calendar and
watch your email
for event details!

MARCH CLUB HOURS

Monday and Tuesday: Closed • **Wednesday – Saturday**: 11 a.m. – 8 p.m. **Saturday**: Dining Room & Lounge Open at 4 p.m. **Sunday**: 10 a.m. – 2 p.m.

Welcome NEW MEMBERS!

Cameron Campbell Jered Pander
George M. Geregach Thomas Walsh
Greg Gramm Ross Wilkin
Michael Hughes Charles Zollinger
Tammy Morey

SUPPORTING MEMBER AND EMPLOYEE FUNDRAISERS

If you have an upcoming fundraising event that you would like us to help promote, please email your flyer to Anna (acehelsky@montourheightscc.com). She will compile all flyers for the month in one email to the membership. Please have the flyer to Anna by the 25th of the preceding month.





Get Ready for Official Golf Season

SHOP HOURS IN MARCH

9 a.m. to 5 p.m. Wednesday – Saturday

9 a.m. to 2 p.m. Sunday (weather permitting)

DRIVING RANGE

Scheduled to open the last week of March (weather permitting)

FEATURED BRANDS IN THE SHOP FOR SPRING AND SUMMER

Mens:

- Peter Millar
- Travis Mathew
- G/Fore
- Nike
- Footjoy
- 7Diamonds
 New to Montour Heights

Womens:

- Peter Millar
- Puma
- Adidas
- Greg Norman
- Nike
- Levelwear

Clubs:

- Taylormade
- Callaway
- Ping
- Titleist
- Mizuno

Keep an eye out for communications about the spring Member-Guest as well as Opening Weekend!

FROM THE GROUNDS

Preparing Crews and Equipment

In typical western Pennsylvania fashion, the calendar says winter, but the weather has been a roller coaster. When conditions allow, our full-time crew has been continuing reclamation following two seasons of construction. Every winter, our equipment gets an overhaul in preparation for the next golf season.

When I started at Montour Heights, I had a full-time crew of 12 with an additional 15 seasonal workers. With the current labor market, our full-time staff has dwindled to five, with an average age of 60. Hiring seasonal labor has become increasingly difficult, so our H2B workers have become an integral part of the crew for the last 17 years.

Demand for H2B workers is high with only about a 25 percent chance of securing visas through the Department of Labor lottery process. Knowing this, I began looking at alternative staffing last year. Since we were not in the selected pool this year, we'll be hiring workers through a temp agency out of

Florida that specializes in golf course and landscaping workers. They make every effort to insure that we'll have at least one worker that speaks English to aid in training and acclimation. We have eight crewmen coming (instead of our regular six), so we needed to continue the renovation work in the caretaker's house near the Sports Complex.

On inclement days, our full-time crew has been finishing additional bedrooms and a bathroom to get the house ready for our new staff. I expect we'll have a period of adjustment as the workers learn our maintenance protocols, but hope they'll pick up quickly and can fill the void created by losing our regular H2B staff.

See you on the golf course!

Ken Brunermer, CGCS Golf Course Superintendent

Ballroom Grand Re-Opening Festivities









Happy St. Patrick's Day!

FOR DINING & EVENT RESERVATIONS: Contact Tammie at (412) 264-5950 or tprozzoly@montourheightscc.com



SCALLION GINGER SOY SAUCE SOBA NOODLE DRESSING FOR TUNA APPETIZER

Ingredients

- 2 tbsps minced ginger
- 2 tbsps minced garlic
- 2 bunches scallions, sliced thin
- 1 oz. fish sauce

- 1 cup soy sauce
- 2.5 cups water
- ½ cup brown sugar
- ¼ cup corn starch

Directions

In oil, sauté garlic, ginger and scallions over medium heat until garlic is translucent. Add fish sauce, soy sauce, brown sugar, and 2 cups of water. Bring to a boil. Mix remaining water and corn starch together, making a slurry. Whisk slurry into boiling sauce. Turn down heat to low. Heat for 5 minutes, cool and use.

Enjoy!

Please reach out to me to share your food & beverage suggestions & feedback! jhart@montourheightscc.com

STUFFED PORK CHOP NIGHT
Thursday, March 30 • 5 - 8 p.m.
All Dining Areas
Includes a House Salad, Starch, Vegetable, & Dessert

FOR DINING & EVENT RESERVATIONS:

Contact Tammie at (412) 264-5950 or tprozzoly@montourheightscc.com







SECOND SEAFOOD EXTRAVANGANZA Friday, March 31

Buffet in Parlor from 5 - 8 p.m.



PRIME RIB NIGHT Wednesday, March 22 All dining areas from 5 – 8 p.m. King Cut or Queen Cut Includes a House Salad, Twice-Baked Potato, Vegetable, & Dessert