

MONTOUR MONTHLY



News from the Clubhouse

NOVEMBER 2023

The Festive Season Begins!



Liam and Hannah Cudzik were the Fall Festival candy winners. It was a fun day!

Thanksgiving
To-Go Menu
On Page 7

LIGHT UP NIGHT

Tuesday, November 28
5:30 to 8 p.m.

Here at MHCC, we have a beautiful tradition of the "Lighting of Our Christmas Trees." Every room in your Clubhouse will have a beautifully decorated tree that will be lit for the first time this night at 7 p.m. by Elmo from Sesame Street!

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



GET READY FOR THE HOLIDAYS!

STOCK YOUR LOCKER WINE EVENT

Thursday
November 9

Wine Tasting
6 to 8 p.m.

Wines available
for purchase

PLUS MORE INSIDE:

- Linguini Open & Dinner
- Proposed Pickleball Courts
- Holiday Charity
- Enchantment
- Trivia Nights
- An All You Can Eat Chinese Buffet
- Event Photos

November Message from Board President Roger Irwin

NEW GROUNDS SUPERINTENDENT

I want to take this opportunity to welcome our new Grounds Superintendent, Corey Cheza, to our MHCC family. We received a total of 18 applications for the position. After reviewing all of the resumes, we narrowed the “in person” interviews to five highly qualified individuals (including Jason Lane). While any of the five would be capable of elevating the playability and quality of our golf course, Corey separated himself with his knowledge of techniques and his ability to create the culture with his staff that we were looking for.

The Board would like to thank Jason for jumping in and taking care of our golf course for the past three months. There are issues that we are dealing with, and Jason did a great job keeping the grounds in good condition under less-than-ideal circumstances.

LEAK IN #15 POND

As you all know, the major issue we are dealing with is the leak in #15 pond. We continue to work with our engineer to formulate a final action plan. Currently, we are sure we will be installing a new pond liner. To do that, we will need to remove all the silt and golf balls.

We have three contractors pricing this work. In addition to replacing the liner, the engineer will be doing some drilling on the dam. This will be done to ensure stability after the leaking water moved through it. We will also be sending a camera through the pump inlet pipe and the overflow pipe. This is to check for excessive wear and corrosion. I am very comfortable that we are investigating everything we can to ensure that we fix all the issues with the pond.

HOLD ON UPCOMING MAJOR PROJECTS

There are still unknown costs to get our water intake system operational. We expect the final number to be \$300,000 to \$400,000. For this reason, the Board has put a hold on upcoming major projects. The Capital Committee is currently revising the five-year plan to ensure our Club remains financially strong throughout this unexpected experience. Obviously, one of the projects on hold is the new deck. We will continue to update you as we move forward.

See you around the Club!

Roger Irwin
MHCC Board President

CLUB HOURS CHANGED ON OCTOBER 29

Monday: Closed • **Tuesday – Friday:** 11 a.m. – 8 p.m., All Areas

Saturday: 11 a.m. – 8 p.m., Dining Room & Lounge Open at 4 p.m.

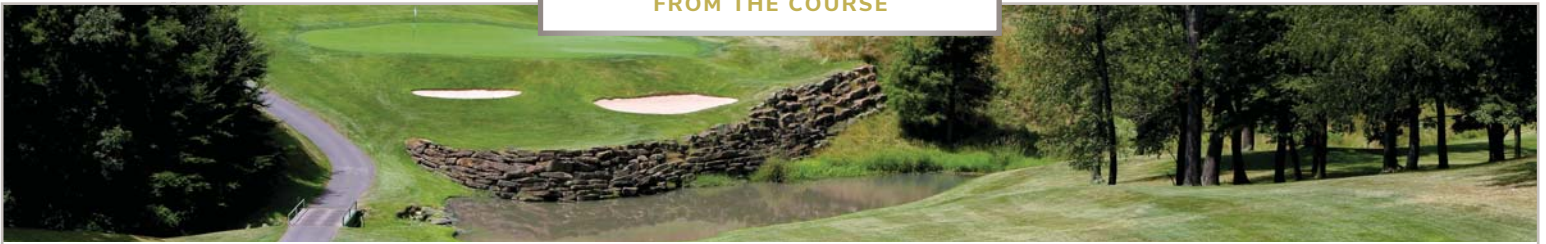
Sunday: 10 a.m. – 2 p.m., All Areas (Breakfast Bar Available 10 a.m.– 1:30 p.m.)

LINGUINI OPEN • SATURDAY, NOVEMBER 4

All members are welcome to attend the Linguini Open Dinner

No a la carte dining this day





A Note from Your Head Golf Professional

With the golf season winding down, I wanted to take the time to thank the membership at Montour Heights Country Club for their support and participation in the golf program this season!

We increased participation in the Spring Member-Guest, Parent-Child Championship, Handicap Championship, Men vs. Women Ryder Cup, Queen and King, and our Mixers and 9 & Dines.

We also saw an increase in member rounds during the year. It's been awesome seeing so many of you here at the Club throughout the year.

There's still plenty of good weather left this year, so I hope to see you all a few more times before the year's end. My door's always open, so please stop by next time you're here at the Club!

See you all soon,
Alex



Congratulations to These October Winners!

LADIES PLAYERS CUP CHAMPIONSHIP WINNER

Pam Harris



SYSTEMS 4PT PLAYER'S CHAMPIONSHIP WINNER

Barrett Klaas (2-time champion) with Title Sponsor Landon Shaw (left) and Montour Heights Head PGA Professional Alex Megrey (right)



November & December Golf Events

LINGUINI OPEN & DINNER
SATURDAY, NOVEMBER 4

PRACTICE RANGE CLOSING FOR THE SEASON
SATURDAY, NOVEMBER 4

COURSE & GOLF SHOP CLOSED
THURSDAY, NOVEMBER 23

GOLF SHOP HOLIDAY PARTY
SATURDAY, DECEMBER 2

LADIES GOLF HOLIDAY PARTY
WEDNESDAY, DECEMBER 6

COURSE & GOLF SHOP CLOSED
SUN-MON, DECEMBER 24-25
SATURDAY, DECEMBER 30



Ladies Day Closing Dinner!



Pickleball Courts Proposed to Enhance Club Amenities

At the July 26 semi-annual board/members meeting, member Terry Engel proposed to the Board that he would look into transforming the tennis court at the Sports Complex into three or four Pickleball courts. As you may know, this is a fast-growing sport for all ages, and it would be a great addition to the amenities we offer at Montour Heights. (**Please Note:** the other court with the basketball hoops and soccer nets would NOT be affected).

EXPLORING A MEMBER-FUNDED INITIATIVE

With there being no available funds in our capital budget for Pickleball courts, Terry suggested that he would investigate a member-funded initiative. With the lake on hole #15 needing unknown repairs and other projects already earmarked, the only way to make the Pickleball courts a reality would be to reach out to all members to gauge the level of interest and participation.

PROPOSED BUDGET

Our goal is to reach \$90,000, which would cover fencing, coating/painting of lines, and the repaving of the court. Terry has already met with contractors, receiving quotes on the coating (~\$30,000), fencing (~\$20,000) and paving (\$25,000 - \$50,000).

If participation were to exceed the amount needed to transform the tennis court into Pickleball courts, those additional funds would be applied to other items such as lighting for the courts and benches. We also would like to have some additional funds to set aside for the preventative maintenance needed for longevity.

There has been much interest in this project with some members approaching Terry about contributing money



and helping with the process. (Already, he has had two members offer \$5,000 each towards the project!) In addition, we are exploring other revenue streams to help along this venture.

WE WOULD LIKE TO HEAR FROM YOU

To make the Pickleball courts a reality, we need to hear from you. If you would like to see this project come to life, please contact Terry. We need to know if there is interest in making this project happen. Terry will respond directly to any member who reaches out to him.

More than likely, there are a lot of questions. Please send those questions, and any comments and suggestions to us along with your feelings towards the Pickleball project. Although there are other projects and needs for our club, we would appreciate limiting comments and suggestions to the Pickleball initiative.

We look forward to hearing from you!



2023 PICKLEBALL STATS & FACTS

#1 fastest-growing sport in the U.S. for the third year running with 7.7% forecasted growth through 2028.

36.5 million people in the U.S. have played pickleball at least once in the last year.

Locally, the Sewickley YMCA has converted a tennis court into 3 pickleball courts. Cranberry Township has 19 dedicated courts with plans to expand by 10 more courts.



HERB CREAM SAUCE

Ingredients

- 2 cups roasted garlic
- 1 cup white wine
- 3 quarts heavy cream
- 1 ½ quarts water
- 2 tablespoons fresh thyme
- 2 tablespoons fresh rosemary
- 3 tablespoons chicken base
- 1 tablespoon and 1 teaspoon mushroom base
- 2 tablespoons white pepper
- 1 tablespoon salt
- 2 cups grated Parmesan cheese

Slurry

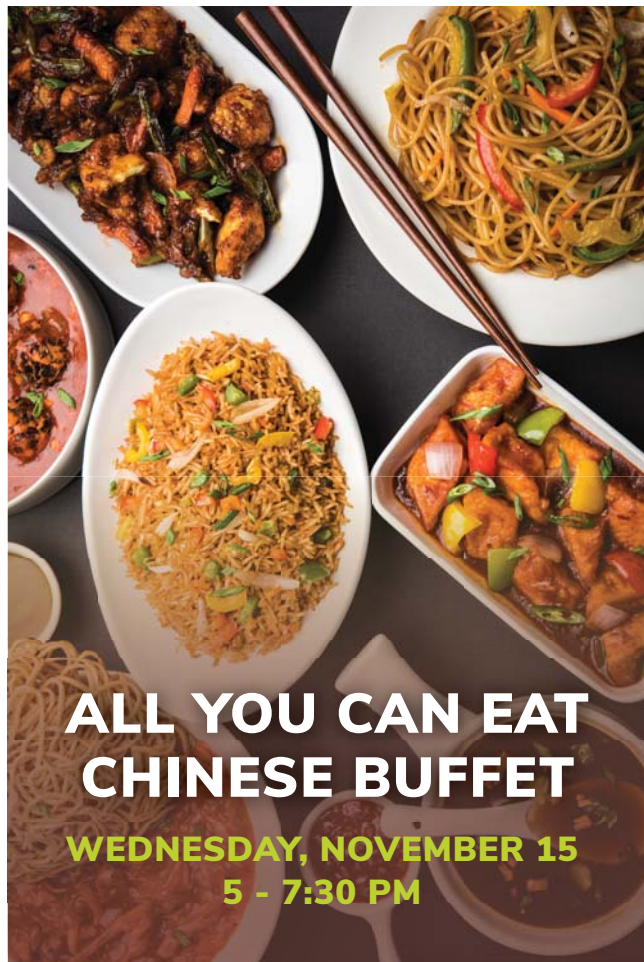
- 2 cups water
- 1 ½ cups corn starch

Directions

Roast 2 cups of garlic, then purée it. Sweat garlic in a sauce pot and deglaze with white wine. Add heavy cream, water, bases, herbs, and salt and pepper. Bring to a boil and add slurry. Add Parmesan cheese, and whisk together until cheese is fully melted and smooth.

Enjoy!

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



ALL YOU CAN EAT CHINESE BUFFET

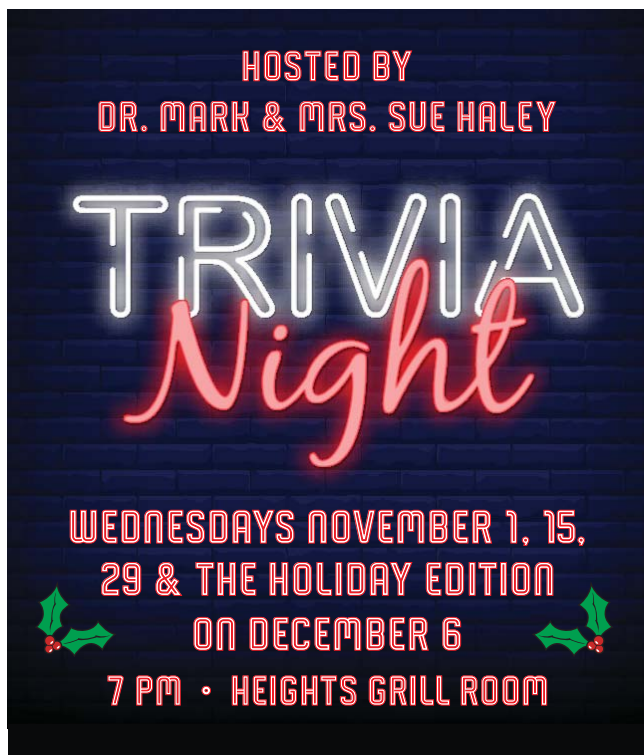
WEDNESDAY, NOVEMBER 15
 5 - 7:30 PM



STUFFED PORK CHOP NIGHT

Thursday, November 30 • 5 - 8 p.m.

All Dining Areas
 Includes a House Salad, Starch,
 Vegetable & Dessert



HOSTED BY
 DR. MARK & MRS. SUE HALEY

TRIVIA Night

WEDNESDAYS NOVEMBER 1, 15,
 29 & THE HOLIDAY EDITION
 ON DECEMBER 6
 7 PM • HEIGHTS GRILL ROOM

Kids Night Every Thursday
 5 - 8 p.m. in the Heights Grill Room

TWO WAYS TO GIVE THIS HOLIDAY SEASON

Help Us Support Our 2023 Holiday Charity!



Please consider donating **NEW UNWRAPPED TOYS, HOUSEHOLD ITEMS, SMALL APPLIANCES, NEW CLOTHING, OR SHOES** to help LOCAL families in need.

You can also help by choosing the name of a child from the **GIVING TREE** outside the Front Office. Attach the ornament as the gift tag and drop your gift off at the office.

Walking The Talk supports people from Moon Township, Coraopolis, Neville Island, Crescent Township, Ambridge, Aliquippa, Leetsdale, Sewickley, and Aleppo Township.

Kindly drop off contributions at the Front Office by Thursday, November 30.

IT'S NOT TOO LATE TO BOOK YOUR HOLIDAY PARTY!

Whether your party is large or more intimate, Montour Heights is the perfect setting for your holiday event. (And, don't forget that room fees are free as a benefit of membership.) We have many festive banquet menus that will be sure to delight - anything from heavy appetizers to plated meals. Your event will include a FREE glass of Champagne for each guest, set-up, tear-down, pristine white table linens, and holiday centerpieces. Please contact [Don](#) or [Tammie](#) to book today. **DATES ARE GOING FAST!**

Bobby and Kristina Bracken along with their children Austin and Ava celebrated the 60th Birthday of Kristina's mother Patrice at the Club. They are shown here with Kristina's parents Patrice and Anthony Kocis.



Are you celebrating a special occasion at the Club?
Send a photo to [Anna](#), and we'll feature you in the newsletter!



Thanksgiving

To-Go

Packages

Place orders
no later than
Thursday,
November 16

Regular Turkey Dinner (feeds 5-8) 225

10-14lb whole roasted turkey, traditional herb stuffing, whipped potatoes, pan gravy, traditional green bean casserole, candied sweet potatoes with marshmallow topping, buttered corn, orange cranberry relish, 1/2 dozen rolls, and your choice of 1 pie

Large Turkey Dinner (feeds 8-12) 325

20-24lb whole roasted turkey, traditional herb stuffing, whipped potatoes, pan gravy, traditional green bean casserole, candied sweet potatoes with marshmallow topping, buttered corn, orange cranberry relish, 1 dozen rolls, and choice of 2 pies

Individual Meal 30

sliced roasted turkey, traditional herb stuffing, whipped potatoes, pan gravy, traditional green bean casserole, candied sweet potatoes with marshmallow topping, buttered corn, orange cranberry relish, 1 roll and choice of pie slice

Add Ons

Turkey Breast 125
8-10lbs with quart of gravy

Mac-n-Cheese 35

Pumpkin Pie 20

Dutch Apple Pie 20

Pecan Pie 24

Feeds 5-8 ppl

Green Bean Casserole 25

**Whipped Potatoes &
Gravy** 25

Traditional Stuffing 25

Gravy by the Quart 8

Dinner Rolls 1/2 Doz 8



Holiday Enchantment

DECEMBER

Saturday **2** *Six O'clock*
2023

MONTOUR HEIGHTS COUNTRY CLUB BOARD
& STAFF INVITE YOU TO JOIN US FOR AN
ELEGANT EVENING TO INCLUDE:
HEAVY HORS D'OEUVRES
DESSERT ROOM
DANCING
& MORE

*To make reservations please contact Tammie at
412-264-5950*

EVENT MEMORIES

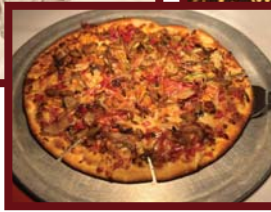
mbc's first
FALL festival
Chili Cook-off
Winner

#12 - CINDY REISER

Congratulations, Cindy!



EVENT MEMORIES



FALL
CRAFT COCKTAIL CLASS

BOO BRUNCH

