

News from the Clubhouse

JANUARY 2024

ATES! What's in Store for

MUCH

SOCIAL EVENTS

February 7 Club Reopens for the Year Family Valentine's Breakfast Bar February 11

February 14 Valentine's Day Sweetheart Dinner

First Seafood Extravaganza February 16

February 18 Sunday Breakfast Bar

February 25 Sunday Breakfast Bar

Father-Daughter Dance March 2

Sunday Breakfast Bar March 3

March 10 Sunday Breakfast Bar

March 17 Sunday Breakfast Bar

March 22 Second Seafood Extravaganza

March 24 Sunday Breakfast Bar

March 31 Easter Brunch

MIXED GOLF

Spring Member/Guest

Red, White, Blue

April 19-20

May 26

WOMEN'S GOLF

| All Year | Season-Long Match Play |
|---------------|-----------------------------------|
| Every Tuesday | Season-Long Women's 9 Hole League |
| June 6 | Grandmother's |

May 30-June 1 McCune Cup June 12 Pro/Member Guest Women's Member/Member

Parent/Child June 16 June 22-23 Women's Club Championship

July 28 Queen and King July 2 & 7 Queen Bee

September 22 Battle of the Sexes August 25 Rose Gilbride Champagne Cup

Mixed Championship September 8 July 21 Ladies Guest Day November 2 Linguini Open September 28 Abate Irwin Ladies Players Championship

MEN'S GOLF

MORE

INSIDE!

| All Year | Season-Long Match Play |
|---------------|---------------------------------|
| Every Tuesday | Season-Long Men's 9 Hole League |
| June 22-23 | Men's Senior Club Championship |
| July 12-14 | Men's Club Championship Scratch |
| July 13-14 | Men's Club Championship Handica |
| August 1-3 | Dye Cup Men's Invitational |
| September 20 | War at Montour • NEW Event • |
| September 28 | Systems 4PT Championship |

New Year's Message from Board President Roger Irwin

On behalf of your Board of Directors I want to wish you all a Happy New Year! We hope you had a joyous and Merry Christmas with your family and friends.

As we move into this new year, I want to express our sincere thanks and appreciation to our outgoing directors. Mark Haley, Pat Healy and J. Rodriguez were all instrumental in improvements all around the Club.

I can't say enough about Mark's stewardship in keeping the board financially on track. This was especially important through the pandemic as we successfully navigated many unforeseen obstacles.

Pat was able to work with our grounds crew to keep the golf course open to our membership as we worked our way through reconstruction of our irrigation system and sand bunkers. And, we counted on him heavily to interpret and enforce several different types of contracts.

J's tenure was unexpectedly short lived, but his work with Anna was vital in keeping our membership issues to a minimum. He was very instrumental in keeping our capital projects moving forward and on budget.

Our social committee would not exist without J's perseverance.

As always happens with outgoing directors, we have three new members on the Board. We welcome Jason Hess, Dave Koerbel and Rob Bunde to our team.

As you know, Jason is our new Secretary. Dave will be chairing Membership, and Rob is taking care of the Social Committee. We welcome these people to the Board and are looking forward to working with them to make our members' experiences the best we can.

Our committees will begin meeting in February. As always, I encourage you all to get involved. Please reach out to the chairs of the committees you are interested in joining. We were enjoying a good amount of participation as we ended last year, and we hope that continues into 2024.

See you in February!

Roger Irwin MHCC Board President

Committee Chairpersons

CAPITAL COMMITTEE

Mr. Zachary J. Varga zachvarga@gmail.com

FINANCE COMMITTEE

Mr. Christopher D. Harris charris@applied.com

GOLF & HANDICAP COMMITTEES

Mr. Jack O. Range jackrange78@gmail.com

GROUNDS COMMITTEE

Mr. Hodges Rash hodgesrash@aol.com

HOUSE COMMITTEE

Mr. Vincent A. Tucceri vtucceri@gtnlaw.com

MEMBERSHIP COMMITTEE

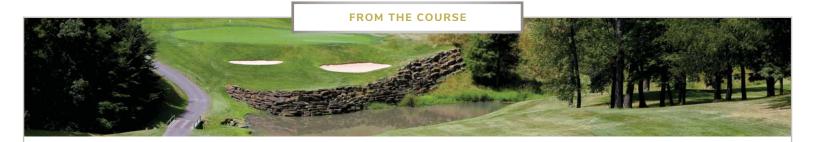
Mr. David L. Koerbel dlk5022@gmail.com

SOCIAL COMMITTEE

Mr. Robb D. Bunde rdbunde@gmail.com

Although the Club is closed in January, you still can reach us by phone Monday through Thursday from 8 a.m. to Noon.

The Club will re-open on February 7 for the new season!



A January Note from Your Head Golf Professional

I hope you all have had a great holiday season and have the opportunity to get away and play some golf over the winter!

For those of you who aren't as lucky to go somewhere warm to play, or have some down time over the cold months, winter's the best time to work on fitness and flexibility.

Using the winter months to help bolster your personal fitness will set you up for success in the 2024 golf season.

Programs, such as TPI (Titleist Performance Institute), are a great way to specialize your winter workouts. Personal training and group fitness are always good options as well.

I'm always happy to talk fitness, so let me know what your routines are for the winter!

See you in February!

Alex





FROM THE GROUNDS

Winter Work Underway

The golf course has been fully prepped for the winter. Accessories, such as tee marks and bunker rakes, have been pulled in and will be refurbished for the upcoming season.

We also have been focusing on cleaning and refurbishing our equipment fleet. Our staff will be focusing on building maintenance and cleanliness when the weather is unfavorable to be outside. When weather permits, we will be doing projects on the course.

We are looking forward to the upcoming golf season!

Corey Cheza Golf Course Superintendent

Ladies Golf Holiday Party –



Pickleball Amenity is a People Pleaser, Enhances Club Experience

Pickleball is one of the fastest growing sports in the U.S., and we're finding that the interest in our project aligns with that statistic. Anna Cehelsky, our Membership Director, reports that many people inquiring about new membership are also asking about Pickleball as one of our amenities.

Pickleball popularity can have added benefits as well. It was noted at the December 13 Annual Meeting that bringing Pickleball to our Sports Complex may indeed drive an increased demand for food and beverage at this venue — an important point as we continue to enhance and improve the experience at the Sports Complex.

Currently, we have pledges of around \$40,000 with many more promises to contribute. Terry Engel, who is spearheading the Pickleball project, will be kicking off a fundraising drive in mid January. Watch your email for more information. If you haven't already, we hope you'll seriously consider a contribution to make Pickleball a reality at Montour Heights and help take our amenity offerings to the next level — not to mention all the fun and health benefits that would come along with it!



How Another Club Added Pickleball



Due to the huge demand from members to have the option to play Pickleball, The Country Club of Hudson, Hudson, Ohio added eight Pickleball courts to four of its existing tennis courts a couple of seasons ago.

"The utilization has been incredible since we added Pickleball," said member Elliott Grey. "We run various leagues and groups including mix double events, which are so much fun! This allows members to play and then have drinks or dine at the club afterwards. It has been a huge hit and an awesome addition!"



ROASTED PORK LOIN

Ingredients

- 1 boneless pork loin
- 2 tablespoons olive oil,
- · 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon fresh thyme
- 1/2 teaspoon fresh rosemary 1 tablespoon Dijon mustard
- Salt and fresh ground pepper,
- · 4 cloves garlic, minced
- 1/4 cup honey
- 1 tablespoon sriracha
- 3 tablespoons soy sauce

Directions

Combine paprika, garlic powder, onion powder, fresh thyme, fresh rosemary together. Rub the pork loin down with mixture.

Heat a large skillet over medium heat. Add olive oil and brown pork loin 3 minutes per side. Then place on a baking sheet.

Preheat oven to 375 degrees.

Whisk together minced garlic, honey, siracha, soy sauce, and Dijon mustard until well mixed. Drizzle half of sauce over pork loin before roasting.

Roast the pork loin for 30 minutes or until 145 degrees. After resting 10 minutes, slice and drizzle with remainder of sauce.

Enjoy!

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

> Thank You for your generous donations to the Employee Holiday Fund!











Enchantment

