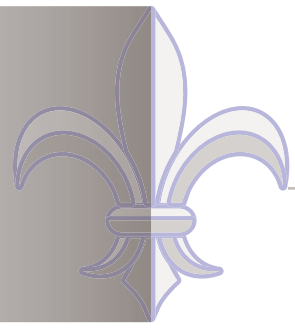


MONTOUR MONTHLY



News from the Clubhouse



SEPTEMBER 2024

Blue & White Gala a Resounding Success, Supports a Local Food Bank

Our fourth annual Blue and White Gala, held on August 17, was a wonderful success! More than 150 cereal boxes were donated to and more than \$4,400 raised for the Coraopolis Community Development Corporation Food Bank. We want to extend a huge thank you to our members and staff, especially to Sue Haley and Vince Tucceri for planning a beautiful and festive evening. The blue and white was so cool and captivating!



LOTS MORE PHOTOS ON [PAGE 8](#)

SPEND LABOR DAY WEEKEND WITH US!

LAST SPLASH POOL PARTY

Sunday, September 1
Noon – 5 p.m.
Sports Complex

Inflatable slide, Free popsicles,
Music, Snack bar, and Grill items



AUGUST KIDS CAMP:
PLAYING ON THE SOCCER FIELD

★★★
HAPPY
LABOR
DAY

LABOR DAY AT THE CLUB • Monday, September 2

GOLFER BUFFET 12 – 5 PM • FOR THE MENU, SEE [PAGE 4](#)

SPORTS COMPLEX OPEN 11 AM – 6 PM • GOLF COURSE OPEN

September Message from the General Manager

Just when we thought the summer heat was gone, temperatures seemed to jump right back up. Hopefully, this is the end of the extreme summer heat, and we can start to have some of the cooler fall weather that so many of us enjoy in Western Pennsylvania.



With the changing of the seasons, we also are excited to have some changes around the Club – most importantly the addition of our next Executive Chef, Esteban Barrios. Esteban is a 39-year-old culinary professional originally from Guatemala. He has resided in the United States for just over a decade, during which time he has had the privilege of working at renowned country clubs and resorts, collaborating with a diverse array of chefs who have enriched his culinary development.

His deep-seated passion for food is evident in his dedication to crafting experiences that bring joy and a sense of connection to those he serves.

In addition to his culinary pursuits, Esteban is enthusiastic about cycling and outdoor fitness. He is excited to join the team at MHCC and looks forward to contributing his passion for food to create memorable events for our community.

Please be sure to join us on Friday, September 20 for a meet and greet with Esteban. We are looking forward to seeing where our culinary program can go from here.

I want to thank Mark Tranter, our Executive Sous Chef, as well as our F&B Management team for helping us navigate over the last month during our search and hiring process. They are a truly dedicated team to making sure that everything at MHCC reaches everyone's expectations. We have a bright future for MHCC.

As we move toward the fall and winter seasons, be on the lookout for several exciting events happening around the Club!

Paul M. Korbar, CCM
General Manager, MHCC

Welcome
NEW MEMBERS!

Steven Greene
James Hurley
Thaddeus Magyar



MEET CHEF ESTEBAN

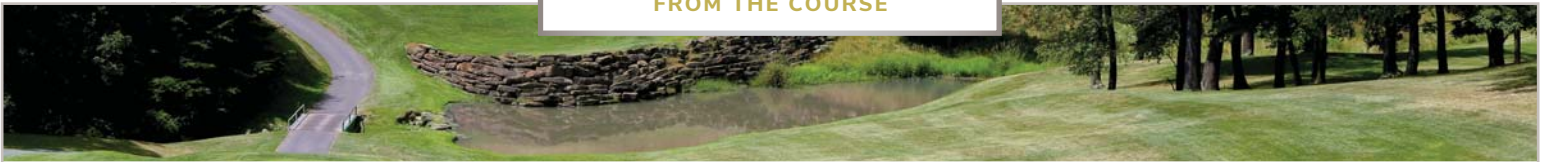
FRIDAY, SEPTEMBER 20
5 – 6:30 p.m.

Enjoy complimentary appetizers
and meet our new chef!

— **SAVE THE DATES** —

FALL FESTIVAL
Sunday, October 13

ENCHANTMENT HOLIDAY PARTY
Saturday, December 7



Women’s Club Championship Named in Memory of Marianne Mustio

The Board of Directors and Golf Committee have unanimously voted to honor one of Montour’s most prominent and influential members in a way that will carry on her legacy for years to come.

Since 1927, the Women’s Club Championship has been an annual tournament in which we determine the Women’s Champion Golfer of that season. Beginning this year, this event will now be titled the “Marianne C. Mustio Women’s Club Championship”. This is a way to honor Marianne, who certainly had her successes on the golf course but infinitely more off of it. We look forward to this event every season, but this year even more so.

SEPTEMBER GOLF CHAMPIONSHIPS

Marianne C. Mustio Women’s Club Championship

Saturday, September 14 and Sunday, September 15

Championship Division (No Handicaps)

Green Tees

Tee Times beginning at 10:30 a.m.

Women’s Handicap Club Championship

Sunday, September 15

Red Tees, Tee Times beginning at 10:40 a.m.

- 85% handicap (players will be placed into flights based on handicap)

Senior Club Championship

Saturday, September 14 and Sunday, September 15

Tee Times beginning at 8 a.m. both days

- **Championship Division** (55 years and older, no handicaps, blue tees)
- **Handicap Division** (55 years or older, 90% handicap, blue/yellow hybrid tees)
- **Super Senior Handicap** Division (70 years and older, 90% handicap, yellow tees)

Other September Golf Events

LADIES DAY

THURSDAYS,
SEPTEMBER 5, 12, 19, 26
TEE TIMES FROM 9-10AM

MIXED CHAMPIONSHIP

SUNDAY, SEPTEMBER 8
1 PM SHOTGUN

9 & DINE

FRIDAY, SEPTEMBER 13
5 TO 8 PM

MEN VS. WOMEN RYDER CUP

SUNDAY, SEPTEMBER 22
NOON

SYSTEMS 4PT PLAYERS CHAMPIONSHIP

SATURDAY, SEPTEMBER 28
9 AM

Dye Cup Champions



Congratulations to Dye Cup champions member Robert Bracken (left) and his partner Tyler Kocis

Dye Cup Flight Winners

Montour Heights member listed first

Montour Heights Flight

Brad Aurila + Ben Roethlisberger

TPC Sawgrass Flight

Ryan Mustio + Jason Nichols

Crooked Stick Flight

Michael Hughes + Chris Scorsone

Harbour Town Flight

Seve Russo + Tom Sustersic

Whistling Straits Flight

Bob Necciai + Frank Billings

Kingsmill Flight

Gary Beswick + Mitchell Vitovsky

Kiawah Island Flight

Chris Eiker + Greg Allison

Honors Course Flight

Don Conkey Jr. + James Pelino

Pete Dye Flight

Joel Thomas + Stan Charie

The Golf Club Flight

Stu Melago + Mike Brown

Oak Tree Flight

Dawson Hoffman + Thomas Gillespie

★ ★ ★
LABOR
DAY

GOLFER BUFFET MENU
12 – 5 PM

MHCC House Salad with
Ranch & Balsamic Dressing

Creamy Cole Slaw

Grilled Chicken

Grilled Hamburgers

Grilled Hot Dogs

Assorted Condiments including:
Ketchup, Mustard, Mayo, Relish,
BBQ Sauce, Diced Onions

Hamburger & Hot Dog Buns

Corn on the Cob

Traditional Baked Beans

Cookies & Brownies

ADULTS: \$25+ / PER PERSON
KID: \$16+ / PER PERSON



Kids Night
IN THE HEIGHTS GRILL ROOM
Thursdays
September 5, 12, 19
5 – 8 p.m.
FREE Kids Buffet and FREE featured dessert
with the purchase of every meal.



Fiesta
Kids Night
Thursday, September 26 • 5 – 8 p.m.

FOR DINING & EVENT RESERVATIONS:
Beth at (412) 264-5950, x255
or bgajewski@montourheightscc.com

*The Club, Golf Course and Golf Shop
will be closed Tuesday, September 3.*

IT'S NOT TOO EARLY 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. Please contact Maria at (412) 264-5950 x 237 or mwhite@montourheightscc.com to book today. **DATES ARE GOING FAST!**

Course maintenance, master plan and anticipating excellent fall golf

This season has certainly flown by, and with the transition to fall, we anticipate an excellent golf season ahead.

I would like to take a moment to acknowledge the dedication of our grounds staff, who worked diligently during the invitational despite the challenging weather conditions. Their efforts to repair bunker washouts on Friday morning were met with yet another storm that brought an additional inch of rain. Undeterred, they waited for the rain to subside and worked quickly to ensure the course was ready for the first group. Their commitment is greatly appreciated, and a simple thank you when you see them on the course goes a long way.

Moving on to course maintenance, the fall aerification of greens and approaches was successfully completed on August 14. This process involved verticutting the greens twice in two different directions – a practice essential for removing thatch buildup and enhancing the quality of our greens. In addition to verticutting, the greens were aerified with 3/8-inch tines, the cores were removed, and a layer of sand topdressing was applied and carefully integrated. Approaches underwent a similar aerification process with slightly larger tines and were also top-dressed with sand. The image at right shows the second verticutting and amount of material removed during this process.

Looking ahead, we are pleased to announce that Jim Cervone, a local golf course architect, has been hired to develop a master plan for the golf course. This long-term plan is designed to enhance the experience for all members, from high handicappers to the most skilled golfers at Montour Heights Country Club. A committee



The second verticutting and amount of material removed during this process

will be established to ensure that every group's voice is heard.

Rest assured, no major construction projects are scheduled for next year. The plan includes items that our staff can manage, as well as larger-scale tasks that will require a construction company. After discussions with Paul and Alex, we believe it is in the best interest of the members to focus on enjoying the course as it stands.

Over the past three years, the course has undergone significant ventures, including an irrigation project, bunker renovation and a major pond project. These are considerable undertakings, and we want to give the members the opportunity to fully enjoy the course without the disruption of additional large-scale projects.

We look forward to a successful fall season and appreciate your continued support.

With gratitude,

***Corey Cheza, Golf Course Superintendent
and the MHCC Grounds Staff***

DESIGN & *Unwind*

Thursday, September 12th

Grab a friend and come spend a fun evening learning how to make your own colorful floral arrangement!

Floral & Class:
Sugar, Flowers & Leaves
Floral Design!

We provide everything you need, vase, tools, and flowers to make a fresh bouquet to take home and enjoy!

6:00 PM Floral Class
Dinner to follow

\$65++ per person
includes all materials and dinner

Reservations Required
412.264.5950

or
bgajewski@montourheightscc.com



The Rose Anne Gilbride Champagne Cup



BLUE & WHITE GALA

