

MONTOUR MONTHLY



News from the Clubhouse

NOVEMBER 2024

Celebrate the Season!



Please Join Us for Our
Thanksgiving Day
BUFFET

Thursday, November 28
12 to 3 p.m.

MENU

Garden Salad, Fall Inspired Salad, Deviled Eggs,
Pumpkin Soup with Coconut Milk,
Herb Crusted Prime Rib, Carved Turkey,
Cranberry Relish, Traditional Gravy,
Maple Bourbon Salmon, Cream Corn,
Candied Sweet Potatoes, Green Bean Casserole,
Whipped Potatoes & Dessert Station

\$40++/Per Adult • \$25++/Per Child



MUCH
MORE
INSIDE!

LINGUINI OPEN DINNER

Open to all non-playing
members
No Ala Carte menu

Saturday, November 2nd
5 - 7PM

Menu:

Antipasti Platter
Eggplant Parmesan,
Chicken Saltimbocca,
Linguini with Clam Sauce,
Lasagna, Garlic Bread
Sticks, Tiramisu

Non-Playing Adults:
\$30.00++/ Per Person
Kids: \$20.00++/ Per Person

Thanksgiving To-Go

SEE MENU ON PAGE 10.

FOR RESERVATIONS OR TO ORDER:

Beth at (412) 264-5950, x255
or bgajewski@montourheightscc.com

STOCK YOUR LOCKER WINE EVENT

Open to all members
Stock your locker for the holiday season

Thursday, November 14
5 to 7 p.m.

Light Appetizers, Wine Vendors



November Message from the General Manager

As we continue to complete projects around the Club, many of you, I'm sure, have noticed the installation of the new roof over the Clubhouse. The work is expected to continue over the next week. As the roof replacement moves towards the Heights Grill Room patio, please use caution when entering and exiting the Grill Room. This company is extremely high on safety and will have areas marked off to avoid when they are working.

All HVAC units including the boiler have been installed before the winter season. We are continuing to evaluate the other units around the Club to avoid having such a large replacement moving forward.

The official date to close the MHCC golf season will be this Saturday with our annual Linguini Open. I look forward to seeing everyone and closing out another amazing golf season with this treasured tradition.

If you haven't already done so, I encourage you to donate to the Employee Holiday Fund. These funds go back to our amazing staff as a "Thank You" for their hard work over the 2024 season. You should have

received a letter in the mail by now, but if you wish to donate via email, you can contact our accounting department assistant at aassistant2@montourheightscc.com.

With the season winding down, please be aware that our hours of operation have changed beginning Tuesday, October 29. The hours are listed below.

Be sure to read about all of the amazing upcoming events in this newsletter. While I know that many of you have family and friends to gather with over the next couple of months, I encourage you to also take some time and join us at the Club for our many events throughout the holiday season.

See you around the Club!



Paul M. Korbar, CCM
General Manager, MHCC

Welcome
NEW MEMBERS!

Robert Cronin
Adam Links



Thanks to Denise Reehl for this lovely photo

CLUB HOURS CHANGED ON TUESDAY, OCTOBER 29

Monday: Closed

Tuesday: Heights Grill Room 11 a.m. – 3 p.m. | Dining Room & Lounge 11 a.m. – 8 p.m.

Wednesday – Friday: All Dining Areas 11 a.m. – 8 p.m.

Saturday: Heights Grill Room 11 a.m. – 8 p.m. | Dining Room & Lounge 4 – 8 p.m.

Sunday: Heights Grill Room 10 a.m. – 2 p.m.

Congratulations to These Tournament Winners!

Systems 4PT Championship and Abate Irwin Women's Player's Championship

Thank you to Landon Shaw and Roger Irwin for making these events possible!



MARK YOUNG
2024 Systems 4PT Champion



MAGGIE TALARICO
2024 Abate Irwin Women's Player's Champion

Recognizing members who participate in the Women's Golf Association of Western Pennsylvania



MALLORY FEDEROFF & MARIBETH ARLIA
won 3rd place in the 36-hole low gross score (167) at the fall two-day tournament held at The Kawkwa Club in Erie.

2024 War at Montour

Congratulations to the winners of our inaugural War at Montour event, Craig Swen and Frank Bedoloto! Craig and Frank were the winners of a 10-team, 5-hole alternate shot playoff. Congratulations to all who qualified for the shootout, and thank you to all who weathered the storm and played that day!



CRAIG SWEN & FRANK BEDOLOTO
2024 War at Montour Winners

Second Place:
RUSS ADAMS & GABE KRUG

Tied-3rd Place:
SHAWN MICHAEL & JOHN BENTLEY

RYAN SAVAGE & ELLIOT GREY



MARIBETH ARLIA
shot a hole-in-one at The Kawkwa Club, #3, 104-yard shot with a PW.

Design & Unwind
CHRISTMAS WREATH

WEDNESDAY, DECEMBER 11

Kick off the holiday season with friends while designing a festive holiday wreath for your home!

6:00 PM - Floral Class
Dinner to Follow

\$85++ per person
Includes all materials and dinner

Floral & Class by
Sugar, Flowers
& Leaves Floral Design

RESERVATIONS REQUIRED (SPACE IS LIMITED)
412.264.5950 or
bgajewski@monieurheighiscc.com

Our Walking the Talk Giving Tree is Up



The festive season is on the horizon, and our Giving Tree is up! Please support our 2024 holiday charity – **Walking the Talk**. All donations will help LOCAL families in need.

Here are 2 ways to participate:

Choose a card from the Giving Tree and bring in a gift for that child, or please consider donating **NEW UNWRAPPED TOYS, HOUSEHOLD ITEMS, SMALL APPLIANCES, NEW CLOTHING, OR SHOES** to help local families in need.

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

Kindly drop off any Walking the Talk contributions to the Front Office before Thanksgiving.

Consider a Local Food Pantry Donation

Dear Members and Friends,

All of us have heard about the great need of food assistance for those in our country. This need also exists in the Moon Township and Coraopolis areas.

There are two local food banks who service Moon and Coraopolis.

The **Coraopolis Food Pantry** helps more than 450 families each month or about 900 individuals.

The **West Hills Food Pantry** aids more than 180 families through bimonthly distributions.

Foods needed are non-perishable items, especially cereal, which can be a great breakfast, lunch or snack! The Coraopolis Food Pantry alone needs more than 400 boxes of cereal each month!

As Thanksgiving rapidly approaches, the food banks are asking for additional items such as:

- ...boxed stuffing
- ...instant mashed potatoes
- ...corn bread or muffin mix
- ...canned green beans

- ...canned yams
- ...cream of chicken soup
- ...canned cranberry sauce
- ...gravy packets or canned gravy

Monetary contributions are also welcome.

Checks may be made payable to:

- ...Coraopolis Community Development Corporate (CCDC), and/or
- ...West Hills Food Pantry

Beth, here at the Club, will be collecting the checks to send as a gift from the Montour Heights Country Club members.

Food can be dropped at the Front Office table through November 10.

Thank you so much for your generosity, which will be greatly appreciated by the recipients in need as well as those who support our local food banks.

Susan Eger

FROM THE KITCHEN OF CHEF ESTEBAN

I'm sharing this plate that I learned from a Polish good friend of mine. He would make sauerkraut in his garage, and then turn it into Bigos. It's one of my favorite dishes ever. I hope you love it! ~Chef Esteban

BIGOS

Serves 4

INGREDIENTS

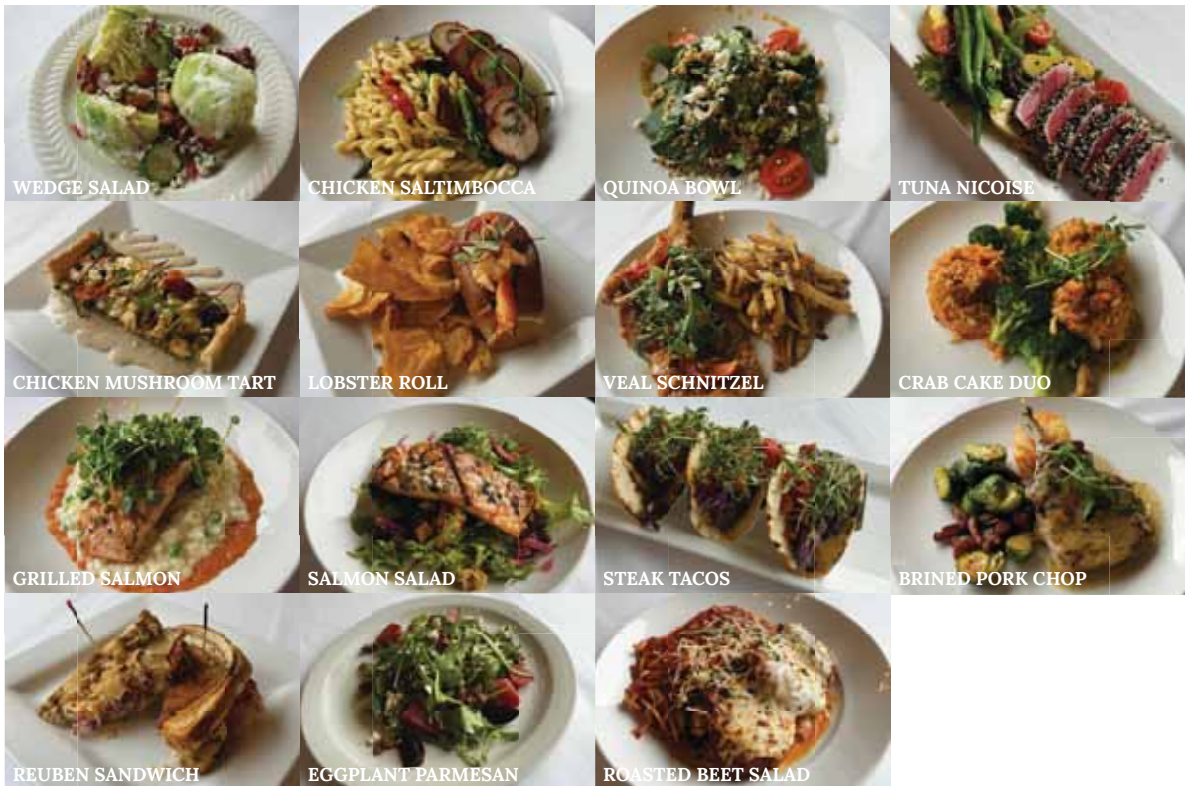
- ½ medium cabbage in slices
- 4 cups of sauerkraut
- 2 ½ cups chicken stock
- 1 can tomato paste
- ½ lb smoked bacon, sliced
- 1 lb pork, diced (any parts that can be sautéed are good)
- ½ cup all-purpose flour or corn starch, if you want to make it gluten free
- 1 lb Kielbasa sausage, sliced
(it also could be any smoked sausage of your liking)
- 1 large onion, diced
- 2 large carrots, diced
- 2 cloves garlic, minced
- 3 tbsp smoked paprika
- 2 tbsp pork lard, bacon fat or avocado oil (for searing)
- 1 bay leaf
- Optional salt and pepper to taste

PREPARATION

Dust the diced pork with flour and season it with paprika, salt and pepper. In a medium to high heat cast iron skillet, heat 2 tablespoons of bacon fat, pork lard or avocado oil until it reaches searing temperature (you should see the oil shimmer slightly). Sear the pork in batches to achieve a nice brown crust without overcrowding the pan, which would cause it to steam rather than sear. Once the last batch is removed, sauté the sausage until golden brown, then set it aside.

Next, add the bacon to the pan and cook until lightly browned. With the bacon still in the skillet, stir in the garlic, onions, carrots, raw cabbage, and sauerkraut. Mix in the tomato paste. Reduce the heat to prevent burning, and deglaze the pan with chicken stock. Once combined, return the sausage and pork to the skillet, add 1 bay leaf, and let the mixture simmer over medium to low heat for 1 hour. The flour coating on the pork will help thicken the stew, giving it a glossy appearance. Adjust the seasoning with salt and pepper as desired, and serve with boiled potatoes or white rice, topped with a dollop of sour cream.

NEW MENU ITEMS



Watch for an email coming in November announcing the opening of the voting process.



**Board of Director Ballot and Annual Meeting:
Important Information**

Dear Members,

As stipulated in the By-laws of Montour Heights Country Club, Article V, Section 6, a list of nominees shall be shared with membership. A nominating committee consisting of Mr. Roger Irwin, Mr. Vince Tucceri, Mrs. Mallory Federoff, Mr. Rob Danzik, and Mr. Roger Coll, conducted interviews with all applicants and have provided the following nominations for the ballot:

- [Mr. Jack Range, current Board Member](#)
- [Mr. Frank Bedoloto](#)
- [Mr. Joseph DeNardo](#)
- [Mr. Eric Krise](#)
- [Mr. Craig Swen](#)

Note that all candidates that applied for the annual voting procedure have been nominated for the ballot, and no additional independent candidates are included. The applications for each nominee are linked here for your reference and also available on [Member Central](#). It is recommended to review the applicants in anticipation of voting.

Additionally, in accordance with the updated By-laws, voting for the Board of Director nominations will be available in two methods.

1. An electronic ballot will be shared with the voting membership two weeks prior to the annual meeting. The electronic ballot will be available Wednesday, November 20 through Tuesday, December 3.
2. Any voting member that did not submit a vote via the electronic ballot will be able to vote by written ballot during the annual meeting.

Finally, the **annual membership meeting is scheduled for Wednesday, December 4, 2024 at 7 PM ET in the Ballroom.** An official annual meeting notice will also be shared in the coming weeks.

Mr. Jason Hess
Secretary

Kids Night
IN THE HEIGHTS GRILL ROOM
Thursdays
November 7, 14 & 21
5 – 8 p.m.
FREE Kids Buffet and FREE featured dessert with the purchase of every meal.

MHCC BREAKFAST BAR RETURNS
SUNDAYS STARTING NOVEMBER 3
10:30 a.m. to 1:30 p.m.
Omelet Station, Fresh Fruit Salad, Muffins/Pastries, Bacon, Sausage, Breakfast Potatoes, Weekly Feature Item
\$22++/Per Adult • \$15++/Per Child

HAPPY
THANKSGIVING

Exceptional Conditions for Fall Golf and Thanksgiving Gratitude

As we embrace the fall season, the course remains in excellent condition, thanks to favorable weather. With minimal rain, the grounds are playing firm and fast, offering exceptional conditions for fall golf.

As temperatures cool, turf growth will slow across greens, tees, fairways, and rough. Mowing will be done as needed, and leaf cleanup is now our primary focus. The addition of new Toro blowers will help us manage the ongoing leaf fall efficiently.

You may also notice that pin locations might not be updated daily, as we adjust based on weather and daily play. We're working closely with Alex and the Pro Shop to stay aligned, especially on frost-delay days. Our team will continue to monitor conditions and communicate with the Pro Shop to resume play as quickly as possible.

In a follow-up to the pond email sent on September 30, we have brought in several different companies to consult on the best next course of action regarding the leak in the pond's intake pipe. These companies have consulted on relining the pipe and possibly redrilling a new line.

It was determined that the current pipe could be relined. We are continuing to work with our companies to find the best material and the most fiscally responsible approach. We appreciate your patience as we work towards a lasting solution.

With the season winding down, staff levels will begin to decrease. Our international team members will depart in mid-November, and the rest of the staff will remain as long as the budget allows. I'd like to extend my sincere thanks to each member of the grounds crew for their hard work this year. It's been a pleasure working alongside them. If you see them on the course, please take a moment to show your appreciation.

This month marks my one-year anniversary at Montour Heights Country Club, and I am grateful for the warm welcome I've received from the membership. Thank you all for making me feel at home. Wishing everyone a happy and healthy Thanksgiving!

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

HOLIDAYS AT THE CLUB

Light Up Night

Tuesday, December 3 • 5 to 8 p.m.

Come Kick of the Holiday Season with Mickey & Minnie as they help us light our Christmas trees!

Characters from 5:30 to 7:30 p.m. • Lighting of the Trees at 6:30 p.m.

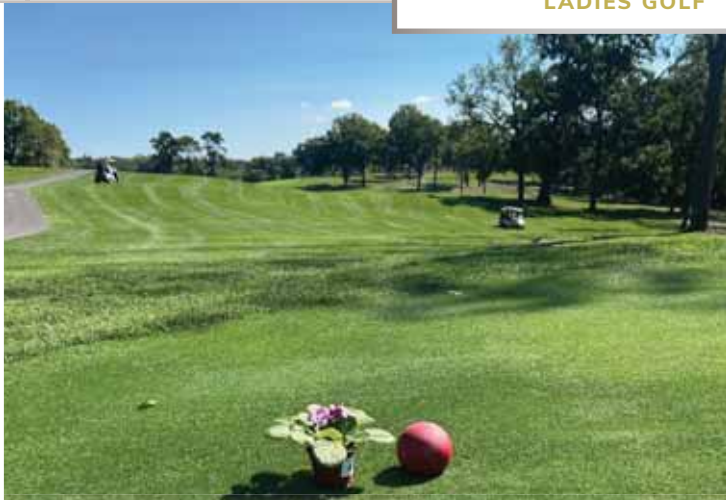
Buffet only. No A La Carte Menu.

\$30++/Per Adult • \$18++/Per Child



LADIES GOLF

It was Beautiful for Ladies Closing Day



Corey delighted the ladies by placing flowers and succulents on each of the forward tee boxes.



GOLF ANNOUNCEMENTS

GOLF HOURS CHANGE to 9 a.m. to 5 p.m. in November.
PRACTICE RANGE CLOSES on Saturday, November 2.
Golf Course & Golf Shop CLOSED ON THANKSGIVING DAY.

Montour Heights Country Club

THANKSGIVING

To - Go

Thursday, November 28th

PACKAGES

Regular Turkey Dinner (feeds 5-8) \$200.00

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

Large Turkey Dinner (feeds 8-12) \$300.00

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

Individual Meal \$28.00

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

DESSERTS

Pumpkin Pie 15

Dutch Apple Pie 15

Pecan Pie 22

ADD ONS

Cream Corn \$30.00

feed 5 - 8 people

Green Bean Casserole \$28.00

feed 5 - 8 people

Candied Sweet Potatoes \$30.00

feed 5 - 8 people

Whipped Potatoes & Gravy \$30.00

feed 5 - 8 people

Traditional Stuffing \$28.00

feed 5 - 8 people

Gravy by the Quart \$10.00

feed 5 - 8 people

Dinner Rolls 1/2 Doz \$5.00

feed 5 - 8 people

Turkey Breast \$125.00

8-10lbs with quart of gravy

Whole Turkey \$80.00

10 - 14lb with quart of gravy

Whole Turkey \$130.00

20 - 24lb with 2 quarts of gravy

PICK UP 12:00 - 3:00PM ON THE HALF HOUR

TO PLACE AN ORDER CALL BETH AT
412-264-5950

MONTOUR HEIGHTS COUNTRY CLUB

HOLIDAY & ENCHANTMENT

SATURDAY, DECEMBER 7

5:30 PM

COCKTAILS & HORS D'OEUVRES

DINNER STATIONS
& DANCING TO FOLLOW

\$100++ PER PERSON
JACKET & TIE
(ROARING 20'S ATTIRE OPTIONAL)

TO MAKE RESERVATIONS

412.264.5950 OR

BGAJEWSKI@MONTOURHEIGHTSCC.COM

Fall Fun!

