

MONTOUR MONTHLY



News from the Clubhouse

DECEMBER 2024

A Season of Merry & Bright!

We invite you, your family and friends to celebrate the season with us at the Club. Festivity is in the air!

New Year's Eve Dinner

Tuesday, December 31
5 to 8 p.m.

Toast the New Year with a
Special Limited Menu
by Chef Esteban
and his team

Santa Brunch

Sunday, December 22
10 a.m. to 2 p.m.

Take a photo with Santa Claus!
Have fun with crafts, and
enjoy a festive brunch.

Seating on the half hour.

\$40++/Per Adult
\$25++/Per Child

**MUCH
MORE
INSIDE!**

Light Up Night

Tuesday, December 3 • 5 to 8 p.m.

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

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

Buffet only. No A La Carte Menu.

\$30++/Per Adult
\$18++/Per Child

Champagne Luncheon

Wednesday, December 18 –
Friday, December 20
11 a.m. – 2 p.m.

Complimentary glass of Champagne
with each purchase of buffet

\$28++/Per Adult
\$18++/Per Child

**HOLIDAY
ENCHANTMENT**

Saturday
December 7

Details on page 4

FOR RESERVATIONS:

Beth at (412) 264-5950, x255

or bgajewski@montourheightsec.com

December Message from the General Manager

The holiday season is finally upon us! Feels like just yesterday that we were celebrating the 4th of July. I want to start by wishing all of our members and staff a Happy Holiday Season and a Safe and Healthy New Year! This year has brought challenges, and we hope that this new year will bring new times for Montour Heights as we move into a bright future.

THE HOLIDAYS AT MONTOUR HEIGHTS

As we enter the final month of 2024, there is plenty of time to celebrate the holidays at the Club. We kick off the season with our annual Light Up Night on Tuesday, December 3. Be sure to sign up, and come see Mickey and Minnie for the holidays.

We will continue to celebrate by going back a few years to the Roaring 20s for this year's Holiday Enchantment. This is a great event to bring friends from outside the Club, too! Remember, those guests could be your future, fellow members.

We have our Champagne Lunch on Wednesday, December 18 through Friday, December 20. Finally, come visit the big man himself before he takes his annual Christmas trip. Santa will be at the Club on Sunday, December 22. To round out our holiday fun, we will have our New Year's Eve dinner once again this year, as we ring in 2025.

ANNUAL MEETING

As a reminder, we have our Annual Meeting on Wednesday, December 4 at 7 p.m. in the Ballroom. By now, you should have received an email about voting on three Board of Directors positions. The voting will close at noon on Tuesday, December 3.

CLUB CLOSED IN JANUARY

As always, the Club will be closed beginning January 1, 2025, and will reopen on Wednesday, February 5, 2025. This month gives the staff an opportunity to relax and spend time with friends and family, and allows the Club to reset for the upcoming year. We thank you for allowing the Club this time each year.

EDGEWORTH CLUB DINING

We have made arrangements for members to have the opportunity to dine at the Edgeworth Club during the month of January. The days and times are listed below. Reservations can be made by contacting the Edgeworth Club at (412) 741-8500.

Edgeworth Club Hours:

Closed Tuesday

Lunch: 11:30 a.m. - 2 p.m. Monday, Wednesday-Saturday

Dinner: 5:30-9 p.m. Monday, Wednesday, Thursday

Dinner: 5:30-10 p.m. Friday & Saturday

Sunday Brunch: 11 a.m.-2 p.m.

A NOTE OF GRATITUDE FOR STAFF

I want to end by taking the opportunity to thank our staff for their dedication to Montour Heights over the past year. This year did not come without its challenges and changes, yet our staff has kept consistent and strong through it all, and they are what make Montour so great.

Happy Holidays!



Paul M. Korbar, CCM
General Manager, MHCC

Consider a Gift
to the Staff
Holiday Fund



As is our Club tradition, every year the Board of Directors requests contributions to our staff's Holiday Fund. Know that the staff sincerely appreciates your contributions and support. If you have misplaced your form and would like to make a contribution to the Staff Holiday Fund, please send an email with your name, account number and amount you would like to contribute to aassistant2@montourheightscc.com.

Thank you, in advance, for your contribution.

Course & Golf Shop
Closed Dec. 24-26
and Dec. 31.

Congratulations to the 2024 Linguini Open Winners



Congratulations to the winners of the 2024 Linguini Open:
Vince Treonze, Ashton Beighley, Nick Thomas, Noah Firmstone,
Vincent Treonze, and Anthony Treonze. (-22 Under par).

SECOND PLACE (-19):

Edward Skerbetz,
Derik Moore, Joren Alfery,
Adam D'Alessandro, Tucker
Skerbetz, and Ryan Mustio

THIRD PLACE (-19):

Eric Krise, Kyle Fine,
Ryan Beer, Danner Schratz,
Matt Nelson,
and Brett Geiser

THANK YOU TO ALL WHO PLAYED

and made our last tournament of the season a success!

Congratulations to the 2024 Linguini Open Scholarship Winners

Each year, as part of the Linguini Open, a scholarship is
given to a deserving Montour Heights employee.
Congratulations to this year's awardees, both golf employees!

Jackson Danzik and Anthony Dines



LADIES HOLIDAY PARTY
Tuesday, December 3
5:30 p.m. • McCune Room

MORE LADIES GOLF ON PAGE 6

*Golf Shop Hours are
9 a.m. to 5 p.m., weather depending*

Thanks for a Great Season!

What an awesome fall golf season we have had!
With the extended warm weather, it was great
seeing you all this late into the season on the
golf course!

With the season now winding down, I want to
thank each and every person who supported
the Golf Shop throughout the 2024 golf season.
With online shopping as prevalent as ever, your
continued support of the Golf Shop here at
MHCC is so appreciated. I, as well as our golf
staff, cannot begin to thank you enough.

Our Golf Shop Holiday Party is on Saturday, December 7 from 9 a.m. to 3 p.m.

*This is our way of saying thank you for
a great season in the only way we know
how – free wine and appetizers!*

*All items in the golf shop will be on sale,
with discounts ranging from
11% off to 46% off!*

*Stop by and see us on December 7 for
free gift wrapping, discounts and
a great opportunity to spend any
remaining golf shop credit!*

As you all travel over the winter months to
different courses and retail locations, if you
encounter any new brands that intrigue you,
please don't hesitate to send them along!
I'm always looking for fresh ideas for the Golf
Shop and would love to hear from you all!

Thanks again for a great season,

Alex



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

Taking Pride in the Course and Preparing for an Exciting Year Ahead

As we are transitioning into the off-season here at Montour Heights Country Club, I'd like to take a moment to share some best practices to help preserve and enhance our course. With turf growth slowing significantly during this time of year, it's more important than ever to care for the playing surfaces we all enjoy.

While you're out on the course in the coming months, please remember to repair ball marks on greens and replace divots on the fairways. These small actions play a significant role in maintaining the quality of our course. Since the turf will not grow quickly enough to self-repair, an unreplaced fairway divot will remain until the spring. By taking pride in these efforts, we can ensure the course remains in excellent condition for the upcoming season.

Weather permitting, our team will continue working on various projects to enhance your experience. Recent updates include:

- Installing new sod at the beginnings of the 9th and 15th fairways and along the walkway to the blue tee on the 3rd hole
- Leveling drains in the fairways, a task expertly handled by Doug Lewis and Jeff Owings
- Conducting thorough leaf clean-up to maintain the course's aesthetic and playability

Additionally, on Monday, November 4, we performed "deep-tine" aerification on the greens

for the first time. This innovative process reaches 8 inches beneath the surface – double the depth of standard aerification – and is designed to promote healthier root growth as we prepare for next season.

I want to extend my gratitude to our incredible team. This year brought its share of challenges, including one of the hottest summers on record, minimal rainfall and a major pond project. Through it all, their dedication and hard work ensured that the course remained a source of enjoyment for the Montour Heights Country Club membership.

Although our staff has now scaled down to nine members for the off-season, their commitment to maintaining and improving the course continues to shine. It has been a privilege to work alongside such an exceptional group of individuals.

From our team to all Montour Heights Country Club members and their families, we wish you a safe and happy holiday season. Thank you for your continued support and partnership in caring for our beautiful course. We look forward to seeing you out on the course this off-season and as we prepare for an exciting year ahead. Your dedication to preserving and enjoying Montour Heights Country Club is what makes our community so special.

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



Our incredible grounds team

MHCC Western Wraps Up an Excellent 2024 Season



The Women's Golf Association of Western Pennsylvania (WGAWP) was founded in 1922 and is the administrator of women's amateur golf in the region. It is a non-profit organization made up of 40 golf clubs and approximately 600 individual members.

Montour Heights Country Club (MHCC) is represented by our ladies in team and individual events. Our team leaders are Mallory Federoff, Team Captain; Denise Reehl, Delegate; Lisa Cooper, Alternate Delegate; and Angel Venneri, Handicap Chair.

Team members include Maribeth Arlia, Laine Baressi, Kristee Blanciak, Sally Bradford Parees, Pat Conkey, Sue Haley, Pearl Lundgren, Mary Pitzer, Maggie Talarico, Mary Thompson, Nancy Young, and Tammy Zelenko.

TEAM MATCH HIGHLIGHTS

During the month of May, the MHCC women's golf team competed in head-to-head matches against other WGAWP member clubs, including Westmoreland, Fox Chapel, Edgewood, Nemaocolin, and Green Oaks. Competing in Division 3 (out of 6), our talented ladies had a strong showing against a field of skilled golfers. The format is a straight-up match between the top six golfers from each club, with no strokes given, making for some exciting, competitive play!

A major highlight came on May 2, when the team hosted Green Oaks Country Club and earned an impressive 61.5 points out of 108. This performance helped secure MHCC's position in Division 3 for another season.

OTHER TOURNAMENT WINNERS

Best 2 of 4, Low Gross 153

Nemaocolin Scramble Low Net 59

Buck Cup Low Score 136

Triple Sixes Low Gross 78

Maribeth Arlia

Pat Conkey

Mallory Federoff

Angel Venneri

Mixed Events

Curly Cup Low Gross 78

Mallory & Larry Federoff

Mixed Best 2 of 4

Low Gross 135

Maribeth Arlia

Larry Federoff

Mallory Federoff

Barnes Murphy

Mark Young

3rd Low Gross

Maribeth Arlia

Congratulations to our ladies for their hard work and dedication. We can't wait to see what they achieve in 2025!

FROM THE KITCHEN OF CHEF ESTEBAN

Disclaimer: This is NOT my recipe. I stole it from someone else, who stole it from someone else and so on; but it is delicious. I hope you enjoy it! ~Chef Esteban

**WHITE CHICKEN CHILI AKA
“THE GREAT WHITE HYPE”**

INGREDIENTS

- 16 oz., or so, canned white beans
- 2 large onions, chopped
- 1 stick unsalted butter
- 1/4 cup all-purpose flour
- 3/4 cup chicken broth
- 2 cups Half and Half
- 1 teaspoon Tabasco
- 1-1/2 teaspoons chili powder
- 1 teaspoon ground cumin (I usually put in more)
- 1/2 teaspoon salt (I usually put in more)
- 1/2 teaspoon pepper (I put in more)
- 2 4-oz. cans whole mild green chilles,
drained and chopped
- 5 boneless, skinless chicken breasts (about 2 pounds)
- Some extra butter and oil to cook them in
- 1-1/2 cups grated Monterey Jack cheese
- 1/2 cup sour cream

PREPARATION

Heat a large skillet (cast iron works great) over moderately high heat, and put in some butter and oil. Meanwhile, coat your chicken with salt and pepper and maybe some chili powder. Throw them in the skillet

and resist the urge to turn them over. Leave them for five minutes, or until nicely browned, then flip them. Leave them there until browned and then flip them every few minutes until they are done (You can tell by poking a knife into the thickest part and seeing if it's white instead of pink.)

Remove the chicken from the pan. When the chicken is cool enough to handle, shred it with your fingers and set aside. (I put it in the fridge while I prepare everything else so it is cool enough to pull apart by hand.)

While waiting for the chicken to cool, cook the onions in the same pan with 2 tablespoons of butter until softened.

In a heavy pot, large enough to hold all the ingredients, melt remaining 6 tablespoons of butter over moderately low heat and whisk in flour. Cook the roux, whisking constantly, for three minutes (It is important to cook long enough for “floury” taste to disappear.) Stir in the onion and gradually add the broth and Half and Half, whisking the whole time. Bring mixture to a boil and simmer, stirring occasionally for five minutes, or until thickened. (It will be nicely and obviously thick.) Stir in Tabasco, chili powder, cumin, salt, and pepper. Add beans, chilies, chicken and cheese, and cook over moderately low heat, stirring occasionally for 20 minutes. Add sour cream. May be served immediately – though like all chili, this tastes awesome the next day.

A Huge Thank You to all who donated food items for the Coraopolis and West Hills food pantries, serving our neighbors in the Moon Township and Coraopolis areas!

*Season's Greetings
from Your Board of Directors
and the Entire Staff!*





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

Club Closed
DECEMBER 24-26



MHCC BREAKFAST BAR
Sundays, December 1, 8, 15, & 29
10 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



PIZZA & WINGS NIGHT
Thursday, December 5
5 to 8 p.m. • Heights Grill Room Only
Assorted pizzas, garlic Parmesan and Buffalo wings, cookies
No a la carte menu available throughout the Club
\$24++/Per Adult • \$14++/Per Child 4-11