



# Lone Pine Country Club



## FEBRUARY NEWSLETTER

### CorresPONDence from the Golf Shop

**Wine Tasting  
Saturday  
February 4**



**Date Nite  
Friday  
February 10  
5:00—8:00 pm**

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January has passed and I have so much to share with you from my travels. Unfortunately you will need to wait until next month so I can give you the complete scoop about the PGA Merchandise Show and Coach Camp, but I can share what has happened thus far.

Kyle and I hit the road about 9:30 Sunday, January 22 to make our way down to the PGA Merchandise Show in Orlando Florida. After 16 hours of good driving, minus some heavy rains in South Carolina and Georgia, we arrived. Monday was primarily a rest and recovery day which included a little golf before checking into our hotel. Dinner and a networking event finished off the night before heading back to the hotel to rest up for Tuesday.

We woke the next morning and made our way to the massive 360 degree range that hosts demo day each year. We made our way around the loop stopping to hit golf balls at Titleist and Cobra. We were able to check out lots of new product launches and catch up with some old friends before calling it a day. We were invited to play at Country Club of Orlando which is an absolute gem. A 6600 yard 1911 Donald Ross design that I highly recommend inquiring about playing if you are ever in the Orlando area. It would be my pleasure to make a call and see if it can be arranged.

Day 1 of the Merchandise show included 4 hours of seminars pertaining to the new ProV1 and ProV1x, 917 metal woods, and a fantastic seminar from Altus Performance (Corey Lundberg of Curious Coaches and Cameron McCormick who some of you may know as Jordan Spieth's coach). The new ProV launch will lead me to have some spare V's and X's for some of you to try. I feel testing them may be a requirement for some due to the changes that were made. Believe it or not, ProV1 is now the lower spinning of the two golf balls. That is not a typo, the new ProV1 launches lower with less spin than ProV1x.

I will have more about the show and Coach Camp when I return home.

We are going to be Titleist exclusive on our ball inventory this year. If you wish to play something other than Titleist, we are accepting orders beginning this month.

*J.R. Pond, PGA Golf Professional*





## *“From the Course”*

Happy New year! As long as weather permits, the course will continue to be open for walkers. We will let you know when carts are permitted. Please call the Golf Shop for course availability in the event of playable weather this winter. See you on the course!

**Brian Lechliter—Course Superintendent**



## *Date Nite*

### Menu to Include:

2 glasses of House Wine  
 Appetizer—Shrimp & Artichoke Scampi  
 Salad—Spinach w/Strawberries, Goat Cheese & Candied Pecans  
 Entrée—Chicken Strudel  
 w/Boursin Mac & Cheese, Fresh Vegetable  
 Dessert—Up Side Down Redberry Cake

**\$40.00 + 6% tax for Two**

**Call the Office for reservations. 724-222-4700**



## **“Peg It Like the Pros”**

I know the weather hasn't been very cooperative to practice and playing lately, but we can still work on our games and have a lot of fun while we are doing it. We have partnered with Scarton Chiropractic to use their simulator during these less than ideal conditions to play, practice and teach. We will be booking a block of time from the their office and members will be able to sign up for lessons during these times.

I know some of the members already use the simulator at Dr. Scarton's office and I think they will agree that it is a lot of fun and a great way to get some winter work in.

We have also secured sometime in the California University of Pennsylvania's indoor facility. If you have never been there, they have several caged hitting bays and a large indoor artificial green for chipping and putting.

We will get the times and details to everyone as soon as I am back so we can begin taking advantage of these opportunities.



## “From the Kitchen”

*Hello ~*

There's something I love about how stark the contrast is between January and June in Western PA. You see for a few years, I lived on an island off of the coast of Texas. It seemed, at times, one didn't know if it was February or April or October because you are always sitting outside on the same patio and it's 70 degrees. For me, February offers a certain privacy which no other season offers. Only in the winter, in the country, can you have longer, quiet stretches when you can savor the time for yourself.

On to something new. The crew and I have already started to work on the new menu for the year. And, of course, it will feature this year's Chili Champion's very own recipe. Also, there will be several new items. We are working on a new feature night. “Small Plates Saturday” The details are being worked out and I hope to announce them in the next article. For those who haven't heard, we are featuring a Wing Nite (Thursdays) with all new sauces.

In closing, I would like to say a few words regarding this year's Chili Cook Off. First, there was a wonderful turn out and fun was had by all. The winner was Tom Notaro with Matt Falosk as 1st Runner Up and Scott Armstrong as 2nd Runner Up. Congratulations! Secondly, the cook off benefited Domestic Violence Services of SW PA which leads me to an uncanny observation. In this day and age of enlightenment, one would not expect this blight to be so prevalent. To me, there has to be a way to dissuade this from happening, and the way is in aiding the efforts of Domestic Violence Services of SW PA so they can continue providing shelter and support services for those in need. Thank you to all Cook-off participants!

*To All, Take Care!*

**Duane Steiniweg –Chef**  
duane.steiniweg@lonepinecc.com



**Saturday, February 4, 2017**  
**6:30 PM**



### Featured Wines

Paso Creek 2012 Cabernet Sauvignon  
Ruffino Sparkling Rose  
2014 Chateau Smith Cabernet Sauvignon  
Ravage Dark Red Blend  
Diseno 2014 Red Blend  
2014 Eve Chardonnay

**INCLUDES PAIRED HORS D'OEUVRES**

**\$35.00/person**

+6% PA tax and 18% service charge

Reservations required

Call the Office 724-222-4700

### MESSAGE FROM THE OFFICE:



The Chili Cook-off fundraiser for Domestic Violence Services of SW PA was a huge success. My thanks to our members and their friends for a great turnout. A special thank you to Michele Rose, Peggy Thornburg, Leah Billie and the entire Ladies' Golf Association, and Frank Dobbin and the Bandits who worked so hard in getting the many donations and an array of baskets for the Chinese Auction. Through their efforts, the event raised \$2,926.00 for a very worthy cause, in addition to the generous donations of household items for distribution.

Thanks to the cook-off participants who made the pots of chili—Scott & Phil Armstrong, Rebecca Burig, Denise Champe, Matt Falosk, Nina Liebig, Tom Notaro, Susan Price, Paul O'Boyle, Shirley Runco, Gary Thornburg, Cory Ward, and Charlie Williamson.

To Chef Duane who received food donations from Albano's Wholesale Produce, C.A. Curtze Co., Reinhart Food Service, and US Foods, Inc., so we were able to donate all proceeds from the food sales to the event.

My sincere thanks to all,

**Randy Liebig, General Manager**



# February



**Sun Mon Tue Wed Thu Fri Sat**

<b>29</b> <i>BRUNCH</i> 10:30 AM TO 1:30 PM	<b>30</b> <i>GRILLE ROOM</i> CLOSED	<b>31</b> <i>GRILLE ROOM</i> CLOSED	<b>FEB 1</b> <i>Pasta Nite</i>	<b>2</b> <i>Wing Nite</i>	<b>3</b>	<b>4</b> <i>Wine Tasting</i> <i>Reservations</i> <i>Required</i>
<b>5</b> <i>BRUNCH</i> 10:30 AM TO 1:30 PM	<b>6</b> <i>GRILLE ROOM</i> CLOSED	<b>7</b> <i>GRILLE ROOM</i> CLOSED	<b>8</b> <i>Pasta Nite</i>	<b>9</b> <i>Wing Nite</i>	<b>10</b> <i>Date Nite 5-8 pm</i> <i>Reservations</i> <i>Required</i>	<b>11</b> <i>Private Party</i> <i>Ballroom</i>
<b>12</b> <i>BRUNCH</i> 10:30 AM TO 1:30 PM	<b>13</b> <i>GRILLE ROOM</i> CLOSED	<b>14</b> <i>GRILLE ROOM</i> CLOSED	<b>15</b> <i>Pasta Nite</i>	<b>16</b> <i>Wing Nite</i>	<b>17</b>	<b>18</b>
<b>19</b> <i>BRUNCH</i> 10:30 AM TO 1:30 PM	<b>20</b> <i>GRILLE ROOM</i> CLOSED	<b>21</b> <i>GRILLE ROOM</i> CLOSED	<b>22</b> <i>Pasta Nite</i>	<b>23</b> <i>Wing Nite</i>	<b>24</b>	<b>25</b>
<b>26</b> <i>BRUNCH</i> 10:30 AM TO 1:30 PM	<b>27</b> <i>GRILLE ROOM</i> CLOSED	<b>28</b> <i>GRILLE ROOM</i> CLOSED	<b>March 1</b> <i>Pasta Nite</i> <i>Ash</i> <i>Wednesday</i>	<b>2</b> <i>Wing Nite</i>	<b>3</b>	<b>4</b>
<b>5</b> <i>BRUNCH</i> 10:30 AM TO 1:30 PM	<b>6</b> <i>GRILLE ROOM</i> CLOSED	<b>7</b> <i>GRILLE ROOM</i> CLOSED	<b>8</b> <i>Pasta Nite</i>	<b>9</b> <i>Wing Nite</i>	<b>10</b>	<b>11</b> <i>Spring</i> <i>Forward</i> <i>Fling Dance</i> <i>Party</i>

**GRILLE ROOM WINTER HOURS**

**Grille Room Closed Monday & Tuesday**

**HAPPY HOUR DAILY  
FROM 4 PM—7 PM**



Opens at 11 AM daily (Wed-Sat)  
Wednesdays—Pasta Nite  
Thursdays—Wing Nite  
Fridays—Martini Special  
Saturdays—Wine Special  
Sundays—Brunch



**Sunday Brunch**  
**Available from**  
**10:30 am to 1:30 pm**