



Lone Pine Country Club



NOVEMBER NEWSLETTER

News from the Pro

UPCOMING EVENTS

DATE NITE

Friday
November 10, 2017
5pm—8 pm

Reservations Required
P. 2



Argentine Wine Tasting
November 18, 2017
Reservations Required
P. 3

Call the Office
724-222-4700

Hello Lone Pine!

Hello everyone. We have had a great run of weather in October and I would like to thank everyone for coming out to play. Unfortunately it looks like old man winter is almost here. Let's keep our fingers crossed that we will still have a lot of play days left before Christmas.

The Golf Shop Holiday Sale will begin on Monday, November 13th and continue through December 31st. All clothing will be 30-60% off and there will be great deals on the remaining equipment. All sale prices are for in-stock merchandise only. We will also have some new winter clothing. Please keep in mind all Golf Shop Credit expires December 31st.

Over the next few months Steve and I will be working on the golf schedule. We will be looking at all of the member events to see where we can make improvements in both format and scheduling. We also plan on having 2 Hit & Giggles each month. Our goal is to make sure every event is well attended and fun. If anyone has any suggestions on how we can improve our member events please feel free to call or stop by and see us.

Your Pro,
Larry Roytas, PGA



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Member annual dues, as well as dependents annual dues, will be billed in November and will appear on the 11/30/17 statements. Please advise the office no later than November 15, 2017, if you are planning to upgrade your membership, or change your method of payment; e.g. from annual to monthly, or from monthly to annual.

Thank you!

“From the Course”

The last few weeks have allowed us to finish up seeding around cart paths and get them established. I am happy with how far they have come and how well they are growing in. We also have finished aerifying tees. We added a step to the process this year by heavily topdressing the tees with sand. Over time this will firm the teeing surfaces. We will be starting fairways and approaches when the weather allows. I hope to pull cores on all the fairways like we normally do, but it will all depend on how wet the fairway is. Our other big focus will be cleaning up leaves which are slowly beginning to fall.

Brian Leichter—Course Superintendent



Date Nite



**Friday
November 10
5 pm to 8 pm
\$40.00/couple
(+6% PA tax)**

Menu

**2 Glasses of House Wine
Apple & Brie Quesadilla
Napa Cabbage & Fennel Slaw
w/Currants & Cranberries
Tomato Braised Skirt Steak
Baked Rice & Pasta Pilaf
Fresh Vegetable
Sweet Potato pie w/Spiced Chantilly Cream**

Reservations Required Call the office at 724-222-4700



SAVE THE DATE!

Saturday, December 2, 2017

Members' Christmas Party

Start the holidays at

Lone Pine Country Club!

We still have a few remaining dates open for the 2017 calendar year. If you know of a person or organization that is looking for a banquet or meeting space, please let us know so we can reach out to them and invite them to come in and view our facilities.



“From the Kitchen”

Hello,

November 1, 1955, the start to the Vietnam war. Today is the 52nd anniversary, a lifetime or more for many. The current events of today leads me to think another is on the way. Wars at that time were fought on the ideology of preserving freedom, i.e. the “American Dream.” But, it appears that times have changed. Now it’s about “Safety” since the inception or “Homeland Security” in my opinion, this is being accepted too blindly. Our rights; freedom of speech, right to bear arms, etc., are quickly being eroded away. My biggest hope for this piece is that it will remind others to remember the sacrifices made for our freedom and rights, and even more to remember that the men, women, and children involved in and affected by this era were not statistics...They were people just like we are, with the same hopes, dreams, and very imminent fears. Albeit, the tone of fear today tends to reflect safety. I believe freedom is more important to keep in tact. Freedom is not safe nor is it free. But it is essential for the “American Dream.”

On to something new. Joining our team is Robert Armstrong. He has over 20 years experience, some of the places he has worked are the Meadows Casino, Bella Piatto and the George Washington Hotel. After him joining us, I found out he is a decorated war veteran. He was wounded twice in combat. Please join me in welcoming him. His main goal is taking over the direction of the food in the Grille Room. Pasta Nite will start on November 8th. The new toy we got for pasta is called an Extruder. It will produce different cuts of pasta such as, fusilli, bucatini & rigatoni to name a few. This is in addition to the pastas we made last year.

On this year’s Christmas party—yes, I said it, “Christmas” - I know to be “politically correct” I should have said Holiday Party, but I am not well known for being P.C. and I cannot bring myself to call it a Holiday Party. So, this year I will do a cross between a Roaming Feast and a Buffet Dinner. So, let’s call it a hybrid of sorts. It will consist of four (4) mini buffets, providing a large array of food. If you can’t find something to make you happy in this, well, you just can’t be happy.

And, finally, our last but not least, “Unsung Hero” is Jen McElhany. I hired her over 3 years ago. She had no experience but her smile and a certain sparkle in her eye. She told me “I can do this” and succeeded in doing this very well. There were times

when I could read her mind and it was saying “why in the world am I putting myself through this?”, but she persevered and is now the most requested server. Jen, you have made me proud and I look forward to working with you for years to come!

On that note,

To All, Take Care,

Duane

duane.steiniweg@lonepinecc.com



*Argentine
Wine Tasting
Saturday,
November 18*

6:00 pm

\$35.00/person

(+ 6% tax & 18% Svc. Chg.)

Reservations required

724-222-4700

Menu

Finca Flichman, Reserve Malbec

w/Pork Tenderloin Churrasco

Santa Julia Organica Cabernet Sauvignon

w/Argentine Chorizo Empanada

Santa Julia Pinot Grigio

w/Trout Milanesa w/Salsa Criolla

Don Miguel, Gascon Colosal Red Blend

w/Gaucha Steak Asado w/Red Chimichurri

Bodega Norton, 1895 Coleccion Moscato

Alfajores con Dulce de Leche

CUMA, Organic Malbec

w/Argentinian Eggplant & Gorgonzola & Green
Chimichurri



NOVEMBER



Sun	Mon	Tue	Wed	Thu	Fri	Sat
29	30	31	Nov 1 <i>Salad Nite</i>	2 <i>Wing Nite</i>	3	4 <i>Pvt. Party—Wing Room</i> <i>Pvt. Party—Ballroom</i>
5 <i>Daylight Savings Time Ends. Turn Clocks Back!</i>	6 <i>Grille Room Closed</i>	7 <i>Grille Room Closed</i>	8 <i>Pasta Nite Begins!</i>	9 <i>Wing Nite</i>	10 <i>Date Nite 5pm—8 pm</i>	11 <i>Pvt. Party—Ballroom & Wing</i>
12 <i>Pvt. Party—Wing Room</i>	13 <i>Grille Room Closed</i>	14 <i>Grille Room Closed</i>	15 <i>Pasta Nite</i>	16 <i>Wing Nite</i>	17	18 <i>Members' Wine Tasting</i>
19 <i>Pvt. Party—Wing Room</i>	20 <i>Grille Room Closed</i>	21 <i>Grille Room Closed</i>	22 <i>Pasta Nite</i>	23 <i>Thanksgiving Day—Club is Closed</i>	24	25
26	27 <i>Grille Room Closed</i>	28 <i>Grille Room Closed</i>	29 <i>Pasta Nite</i>	30 <i>Wing Nite</i>	Dec 1	2 <i>Members' Christmas Party</i>
3 <i>Pvt. Party—Ballroom</i>	4 <i>Grille Room Closed</i>	5 <i>Grille Room Closed</i>	6 <i>Pasta Nite</i>	7 <i>Wing Nite</i>	8	9 <i>Pvt. Party—Ballroom</i>

GRILLE ROOM HOURS

Open at 11 AM daily—8:30 PM (Wed-Sun)
 Wednesdays—Pasta Nite
 Thursdays—Wing Nite
 Fridays—Martini Special
 Saturdays—Wine Special
 Dinner Specials on Fridays & Saturdays!



Grille Room Staff will be happy to accommodate our members dining schedule. All seatings after 8 pm must have reservations in order to be served.

Happy Hour Daily 4 pm—7 pm



Daylight Savings Time ENDS Sunday November 5. Set your clocks back 1 hour. The Grille Room will begin Winter hours of CLOSED on Mondays & Tuesdays beginning November 6. No Breakfast on Fridays.