



Lone Pine Country Club



NOVEMBER NEWSLETTER

UPCOMING EVENTS

DATE NITE
Friday
November 15, 2019
5pm - 8 pm

Reservations
Required
P. 2

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News from the Pro

Hello All,

I hope everyone has enjoyed this beautiful fall weather we have been having. It has definitely been conducive to some great fall golf. As we approach much colder temperatures, we still hope to have a few days of golf able weather. I encourage everyone to take advantage of these days before we start seeing that dreaded white stuff we all dislike so much. I hope everyone enjoys the rest of fall and has a Happy Thanksgiving.

With Christmas approaching faster than we can believe, it is never too early to start thinking of Christmas gifts for those loved ones and family members. With that being said we will be having our Lone Pine Member Christmas Sale Saturday November 30th from 11:00am until 4:00pm. Come out and enjoy some great deals and savings on our selection of apparel, bags, balls, clubs and other accessories. We will have music, food and plenty of great sales. I hope to see everyone out and taking advantage of these great holiday deals.

I am sad to said that we are approaching those cold, frigid Pittsburgh winters and with that means the end to our golf season, but do not fear because here at Lone Pine we have something most other clubs do not and that is a beautiful full service golf simulator. This piece of equipment is a great and valuable asset to the club and the membership. It allows everyone the ability to work on their game in the winter months and also play some great courses too. The simulator will go up the first week of December and will be up till the end of February. We will be hosting two demo days in February one for TaylorMade and one for Callaway for anyone looking to get new clubs for the 2020 golf season. There will be a fee associated with the simulator this year and it will be open to all members and their guests.

The fee to use the simulator is \$15 for ½ hour and \$25 for an hour per person. Tee times are required and availability is based on club hours. Also I will be giving lessons this winter at the simulator to anyone looking to improve for next year. If there are any questions regarding the simulator please feel free to contact me.

REMINDERS

ALL GOLF SHOP CREDIT MUST ME USED BY DECEMBER 31ST 2019
ALL GUEST PASSED MUST BE USED BY DECEMBER 31ST 2019
SCORE POSTING FOR THE YEAR ENDS OCTOBER 31ST 2019



Michael Stone, PGA
PGA Head Golf Professional
Golf Shop- 724-222-4844



LGA News

Although our golf season has officially ended, there are still some beautiful days to hone your skills on the course. This is also a great time to thank all the Lone Pine staff who have worked to make our golf and dining experiences so positive.

The LGA Chili Cook Off For Charity is scheduled for February 8. The Marianna Mission will be the recipient of this year's Cook Off. The Mission serves the people of the surrounding rural areas who are in much need. There is a great need for any and all donations for all age groups. There are boxes in the ladies locker room for donations to the Mission. **Especially needed are:**

Girls clothing - sizes 3 to 16, Bed sheets, blankets, spreads/comforters, Towel sets, Toiletries.

We are also accepting donations of baskets for the Cook Off and monetary donations for the Chinese Auction.

On Tuesday, November 5, at 9:00 AM, Charlie Williamson of the American Red Cross will hold a CPR Training for all interested members. It is important that we all know how to perform this important function, as a life could depend upon it. If you are interested in attending, please call me at 724-993-4114.

On behalf of the entire LGA, I want to wish all members of our Lone Pine family a blessed and Happy

Thanksgiving.
Michele Rose



Date Nite

**Friday
November 15
5 pm to 8 pm
\$40.00/couple
(+6% PA tax)**

Menu

2 Glasses of House Wine

Appetizer: Butternut Squash Soup.

Salad: Carrot & Cranberry Salad.

Entrée: Baked Steak with Garlic Red Potatoes and Roasted Squash.

Dessert: Pumpkin Pie.

Reservations Required Call the office at 724-222-4700

SAVE THE DATE!

Saturday, December 7 2019

Members' Christmas Party

Start the holidays at

Lone Pine Country Club!

We still have a few remaining dates open for the 2019 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,

Thanksgiving, our eminent and moral holiday, doesn't have much for children. At its heart are conversations, food, drink and fellowship – all perks of adulthood. In our house, that spawned the “kid's table.” There you could put your elbows on the table, spill things, talk loud and out of turn. You can get away with anything short of murder! To this day, I am not sure which table I prefer to sit at, which leads me to a brave idea of sorts. If we combined the two tables, just imagine what could happen. We could help our children and grandchildren to learn Thanksgiving at an early age. With the doors of Thanksgiving open, we could change a child's outlook and personality.

A child is acrimonious, or thankful. If thankful is chosen the child would want to give, radiate happiness and draw people.

And, maybe...just maybe...the world would change a little bit for the better.

On to something new. Yes, ladies and gentlemen, take a seat. There is something new. I have given Jordan the responsibility of creating the menu for Wednesday nights and Date night. Now this may not sound like much, so let's take a peek behind the scene and see.

First, he has to formulate the menu. Next, he has to ascertain the dollar amount he can spend and remain profitable. This is determined by allocating a percentage of the selling price and converting it to a dollar figure. Then he has to research the price per pound of all food products that are on the menu. And, I require three bids. After the product is selected it is then broken down to price per ounce. Next, he will take the menu and break it down and assess the number of ounces per item that is on the menu, for each person. Then item by item, the price per ounce is multiplied by the number of ounces to get a dollar figure for each item. Then he adds up all the numbers and, hopefully, matches the original dollar figure. The food is then ordered, received, prepped, cooked, then finally served. This is done on every item on every menu. And, this doesn't account for the time it takes to research the authenticity of each item. Going forward, I am asking each of you to judge if he is maintaining the set standard, letting the quality of the food fall, or does it just plain suck. Let me know. Better yet, let him know.

On to this month's selection of the “unsung hero.” This month we have selected Brenda Johnson. Well, I can think of many things to say, all of them good. This woman is one of the best all-around kitchen females that I have ever worked with. There is nothing she won't do to make our department run smooth. To be totally honest, there is nothing she won't do to help any department in the Club to run smooth. Brenda, you are a pure joy to work with.

A final thought, if no one shopped on Thanksgiving Day, the stores would not open. End of story. I say, we all take a pledge and stay home. Thanksgiving is a day to give thanks for what you have, not to save a few dollars to get more.

To all, take care,

Chef Duane Steineweg

duane.steineweg@lonepinecc.com

**Welcome our new member
William Jay Richmond**
We hope you use and enjoy the Club!

Bandits News

Well, guys, here it is November and the season is quickly winding down. As far as I am concerned, the golf season goes too fast. We did have a lot of good weather compared to last summer, but our total rounds for the Bandits were down. I wish we could have more guys show up on Tuesdays and Fridays.

I want to thank the Bandit Committee for helping out this year. It gave Rick and me a break from drawing balls and setting up games to play. We will, maybe, do it again. I also want to thank my partner-in-crime, Rick Christy, for all he does for the Bandits by taking care of our dues and kitty money. I appreciate his help.

This will be my last newsletter this year. I will pick back up the first of the new year. It will be the start of the Bandits 13th year; and they said it wouldn't last – Ha! Ha!

Let's make the 2020 season the best year for the Bandits. Schedule your appointments and vacations on any day but Tuesday and Friday.

I want to thank everyone for all your thanks to me for taking charge of the Bandits; I appreciate it. I also want to thank Lone Pine Country Club for letting us do what we do. You can't go anywhere and have a shotgun start every Tuesday and Friday.

Thanks to Mike Stone for being the guy we have been looking for and to all his crew. Thanks to Chef Duane, Jordan and their crew and, of course, the waitresses. The Bandits appreciate you all.

Till next time, God Bless to all of you guys and your families. Be safe and see you all in April for our opening day, Friday, April 10, 2020 at 10:00 a.m.

Thanks again,

Frank Dobbin

Rick Christy



“From the Course”

As we head into November we will start to focus on getting the course ready for winter. Leaf and debris cleanup will take up a significant amount of our time in the coming weeks. We will also be winterizing the irrigation system and get our final mowings in for the year. As weather allows, we will lightly topdress greens and tees. Also, we will aerify heavy traffic areas and rough around greens and fairways. This time of year the course does not dry out as quick as it would in the summer months, so please continue to use caution when driving around the course. Also, repair your ballmarks on greens. Please remember frost delays are common this time of year. We do our best to get play started once it lifts and we can get the course ready for play.

Brian Lechliter—Course Superintendent



Sun	Mon	Tue	Wed	Thu	Fri	Sat
28	28 <i>Club Closed</i>	29	30	31 <i>Wing Nite</i>	1	2 <i>Pvt. Party - Ballroom</i>
3 <i>Grille Room Closed</i> <i>Daylight Savings Time Ends</i>	4 <i>Club Closed</i>	5 <i>Grille Room Closed</i>	6 <i>International Nite</i>	7 <i>Wing Nite</i>	8	9 <i>Pvt. Party - Ballroom</i>
10 <i>Grille Room Closed</i> <i>Pvt. Party - Ballroom</i>	11 <i>Club Closed</i>	12 <i>Grille Room Closed</i>	13 <i>Grandma's Kitchen</i>	14 <i>Wing Nite</i>	15 <i>Date Nite</i> <i>5pm—8 pm</i>	16 <i>Pvt. Party - Ballroom</i>
17 <i>Grille Room Closed</i> <i>Pvt. Party - Ballroom</i>	18 <i>Club Closed</i>	19 <i>Grille Room Closed</i>	20 <i>Custom Pizza & Hoagies</i>	21 <i>Wing Nite</i>	22	23
24 <i>Grille Room Closed</i>	25 <i>Club Closed</i>	26 <i>Grille Room Closed</i>	27 <i>Breakfast for Dinner</i>	28 <i>Thanksgiving Day—Club is Closed</i>	29	30
Dec 1 <i>Grille Room Closed</i>	2 <i>Club Closed</i>	3 <i>Grille Room Closed</i>	4 <i>Pasta Nite</i>	5 <i>Wing Nite</i>	6	7 <i>Members' Christmas Party</i>

GRILLE ROOM HOURS

Open at 11 a.m. daily—8:30 p.m. (Wed-Sat)
Sunday - closed
 Wednesdays—Theme 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.

From the Office:

Member annual dues, as well as dependents annual dues, will be billed in November and will appear on the 11/30/19 statements. Please advise the office no later than November 15, 2019, 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!**