



Lone Pine Country Club



JANUARY NEWSLETTER

CorresPONDence from the Golf Shop

**Wine Tasting
Saturday
January 14**

**Date Nite
Friday
January 20
5:00—8:00 pm**

**Chili Cook Off
Saturday
January 28**



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Who's ready to peg it like the pros? If you said yes, prepare to enjoy the monthly installments from your professional staff to help you play better and enjoy the game more than ever. Although the season has just recently come to a close, we are getting very excited about the 2017 season. The Men's and Ladies' event schedules are available in the golf shop and we will be emailing copies this month. We will also be sending the Player Development Program Booklet with dates and information on many of the workshops and lesson options being offered in 2017.

They say championships are won in the offseason and I agree. We are making it a point to prepare ourselves to play competitively even more in the upcoming season. I played my first competitive golf since my first year at Lone Pine and was quickly consumed by the desire to play tournament golf again. We want you all to feel the same way about playing. Whether you want to win your flight in the Men's Club Championship Matches or just want to feel confident enough to play your own ball for nine holes, we have the tools to help you get there. We will be providing instruction and practice time over the winter months to keep you and your game in shape. We will have more information about winter golf coming soon.

I will be attending the PGA Merchandise show at the end of the month and I am pleased to say Kyle will be joining me in Florida for the week. We are registered to attend several seminars, being conducted by Titleist, and he will be sitting in on meetings with vendors as he continues his journey to PGA membership. Following the week in Florida, I will be headed to Georgia for Coach Camp 2017. I am looking forward to over 20 hours of seminars aimed at providing you with an unparalleled experience at Lone Pine. There has been a lot of positive buzz about Lone Pine in the area which I attribute to all of you. The Lone Pine family is definitely something other clubs should envy, and I look forward to the challenge of raising the bar in 2017.

I want to thank the club and membership for your continued support of our "Growing the Game" initiative. I am pleased to say that we have been asked to host a Drive, Chip and Putt qualifier again for 2017. We will also be hosting the Southwest Pennsylvania Junior Golf Tour and PGA Junior Tour, formerly King's Junior Tour, this season. We have special junior workshops to prepare our juniors for fun and success in these events. We are also introducing a set of family tees thanks to the help of Terry Jurkovsky and several members of the Ladies' Golf Association. (Continued on p. 2)

(from p. 1)

The yardages have been emailed to the WPGA to get course and slope ratings for the forward tees. It is our belief that this will aid in growing the game by giving novice and beginning golfers a fun way to experience time on the course with their families.

I look forward to a season full of good weather, great golf, and memorable social events.

Shop hours are: Open if the weather permits carts on the course. Wed—9am—5 pm, Sat—9am—5 pm, Sun—12-3pm.



J.R. Pond, PGA Golf Professional

*“From
the
Course”*



Merry Christmas and Happy New year! 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

New Year Date Nite

Menu to Include:

2 glasses of House Wine
Appetizer—Arancini (Rice Balls)
Salad—Heirloom Tomato & Campanelle
Entrée—Braised Pork Shank
w/Tomatoes & White Wine
Cheesy Polenta & Fresh Vegetable
Dessert—Tiramisu

\$40.00 + 6% tax for Two

Call the Office for reservations. 724-222-4700



DATE NITE

January 20, 2017

5-8 PM

Welcome

NEW MEMBERS

**Mr. Jack E. Kime & Lucy Strosser,
Mr. Walter D, Mills,
and Mr. George A. & Mrs. Leisa Shawley.**

“From the Kitchen”

Hello ~

Well, the New Year is upon us and I suppose it is that time for some reflection. Customarily we reflect on the past year and make resolutions for the new year to come. Personally, I think when you are over 50, it happens a little more than once a year.

During this past deer season, I found myself posted on a hill with my youngest nephew. While we watched our perspective field of vision, conversations always ensue and when I am with my nephews, Lord only knows what the topics will be. This time, one of the topics involved some reflection. We were talking about retirement, mine being a relatively short time away. One of the questions was, “Uncle D, do you think your career was successful?” So I replied, “I am not homeless, I was able to travel and work with some of the best in the business of that time. Banning any major setback, I will retire relatively young. So, I would say “yes.” But to me the real question is, was I successful at life. “What do you mean?” replied Cody. Well, money is not all there is. There’s personal and professional relationships, personal growth, etc. So, I did my best to explain this, as I saw it anyway. A few days later, I was reflecting on this and wondered if I helped him or confused him a bit more. As I am no where near as eloquent as Emerson, I would like to share his explanation of success (the best I have ever read). *“To laugh often and much, to win the respect of intelligent people and the affection of children, to earn the appreciation of honest critics, and endure the betrayal of false friends, to appreciate beauty, to find the best in others, to leave the world a bit better, whether by healthy child, a garden patch . . . To know even one life breathed easier because you have lived.”* This is to have succeeded.

Now, on something new. Back by popular demand, WING NITE is coming back on Thursdays starting January 12. It will run from 5—8 pm. We will offer two formats:

1—All You Can Eat served with choice of two (2) sides. And garlic breadsticks.

2— \$.50 Wings sold in lots of six (6).

The crew and I are testing all new sauces. Come and see what we have created.

The Chili Cook Off will be January 28 this year featuring the ladies’ sumptuous Bake Sale and a complete overhaul of the of the “Snack Shop Menu”. I always look forward to this event and I hope the field of Chili contestants we offer are as great as the ones we have had in the past. To the

new members, come and see what you have missed and maybe enter your famous chili recipe to be used in the upcoming 2017 season!

To All, Take Care!

Duane Steiniweg -Chef

duane.steiniweg@lonepinecc.com



**Saturday, January 14
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

Sunday Brunch

Begins January 8, 2017

**10:30 am to 1:30 pm
in the Grille Room**

**Come and enjoy Brunch with
friends and family.**



Adults—\$15.95 + 6% PA tax

**Seniors (62+) - \$13.95 + 6% PA tax , Under 12 yrs.
old—\$8.95 + 6% PA tax, and Children age 5 and
under—”Our Guest”**

“Peg It Like the Pros”

This being the first month of our own version of a Tip of the Month, we thought we would kick it off with two thoughts to lower your scores. I want to begin by addressing your grips. Then I would like to give you a putting drill, or challenge, that is easy to do and I guarantee will help you get the ball in the hole sooner.

Over time your grips collect dirt and oil from your hands causing them to become shiny, hard and slick. Scrubbing with warm soapy water and a scrub brush can greatly increase the playability of your clubs. You must remember that grips are like the tires on a sports car. They are your only connection with the club just like the tires are the only connection the car has with the road. Worn or slick grips on a technology packed driver is like a sports car with bad tires, it may have the ability to go from 0 to 60 in 4 seconds but you will lack control, leaving you in the ditch. It is proven that new grips can reduce your score by as much as 4 strokes, helping you keep your ball in play and out of the proverbial "ditch". Kyle has been diligently going through bags to see what recommendations we have for re-gripping your clubs this off season. This will ensure they are ready when you are to tee it high and let it fly.



We have some new options for putter grips, which moves nicely into my challenge for each of you this off season. Putting is the great equalizer and I challenge you to hit 20 - 3' putts a day at the corner of your dresser, TV stand, or the leg of your dining room table. This can be easily accomplished during the commercial breaks of your favorite TV show. I promise you that the repeated practice will reduce your chances of three putting and help lower your scores in the spring.

We look forward to helping you achieve your golf goals. To prove it, we will be offering free 15 minute lessons in April again this year. Take advantage and let us show you how we can help you enjoy the game more than ever. Also, be on the lookout for information about winter golf instruction and practice with the pros.

ATTENTION BANDITS!

Chili Cook Off—Saturday, January 28, 2017, Needs your help to make it a success.
All proceeds go to Center of Domestic Violence in Washington, PA.

We are looking for donations or items, sports tickets, golf equipment, items from the Pro Shop like balls, clubs, gloves, etc. This all will be placed in a Chinese auction. Any money donated, we will make up baskets. Anyone wishing to help or if you have any questions, please feel free to call Michele Rose, 724-993-4114, or leave donations at the club in her name. Baked goods are also welcome to sell at the Chili Cook Off Bake Sale.

Bandits—you can also call Frank Dobbin @ 412-997-0318, with any donations or questions.

Thank you,

Michele Rose/Frank Dobbin

P.S. It is for Center of Domestic Violence. Let's have the Bandits have a good showing.



CHILI COOK OFF

ALL PROCEEDS BENEFIT

Domestic Violence Services Of Southwestern PA



Saturday
January 28th
6:00 PM

Lone Pine Country Club

Membership NOT Required

Bake Sale, Craft Sale, Chinese Auction, Mini Golf for Kids
and Adults, Additional Food for Purchase (cash only)

Chili tasting and voting for your favorites!



January



Sun Mon Tue Wed Thu Fri Sat

Jan 1, 17 New Year's Day— <i>Club Closed</i>	2 <i>CLUB CLOSED—HOLIDAY OBSERVED</i>	3 GRILLE ROOM CLOSED	4 Pasta Nite	5	6	7 Pvt. Party—Wing
8 BRUNCH BEGINS 10:30 AM TO 1:30 PM	9 GRILLE ROOM CLOSED	10 GRILLE ROOM CLOSED	11 Pasta Nite	12 Wing Nite Begins	13	14 WINE TASTING
15 BRUNCH 10:30 AM TO 1:30 PM	16 GRILLE ROOM CLOSED	17 GRILLE ROOM CLOSED	18 Pasta Nite	19 Wing Nite	20 Date Nite 5-8 pm Reservations Required	21
22 BRUNCH 10:30 AM TO 1:30 PM	23 GRILLE ROOM CLOSED	24 GRILLE ROOM CLOSED	25 Pasta Nite	26 Wing Nite	27	28 CHILI COOK OFF
29 BRUNCH 10:30 AM TO 1:30 PM	30 GRILLE ROOM CLOSED	31 GRILLE ROOM CLOSED	FEB 1 Pasta Nite	2 Wing Nite	3	4
5 BRUNCH 10:30 AM TO 1:30 PM	6 GRILLE ROOM CLOSED	7 GRILLE ROOM CLOSED	8 Pasta Nite	9 Wing Nite	10	11

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—Specialty Drink
 Fridays—Martini Special
 Saturdays—Wine Special
 Sundays—Brunch



Sunday Brunch Available from 10:30 am to 1:30 pm Beginning January 8