

#### From the Desk of John Junker

Matt Trevino, Riverhill's Director of Golf, resigned for undisclosed personal reasons. For over 15 years, Matt has done an outstanding job for Riverhill Country Club and our Membership. Although it is with sadness that we see Matt go, we respect his decision to do what is best for himself and his family. We wish Matt nothing but the best and support him in his decision.

Jeff Hunter will be moving over to the Director of Golf position. Jeff has done a tremendous job as the Club's General Manager over the past year and worked closely with Matt over that period of time. We are excited to continue the golf operations at Riverhill under Jeff's management. I will be more involved with The Club and the overall operations with Caitlyn Love, Jeff Hunter, and all of the Riverhill Team. I look forward to my involvement and enhancing the membership experiences and growing The Club together with the Riverhill Team.

Sincerely, John Junker



# **From the Desk of Jeff Hunter** General Manager

I would like to start with a big THANK YOU to everyone that attended our member mixer the other night. The attendance was great, and we hope to see that continue to grow as we have a mixer every other month. Please watch for emails about the next event in March. As you all could tell from the meeting, a lot has been accomplished and we look forward to more improvements

on and off the golf course in 2024!

There is a lot on our social calendar this month, highlighted by Valentine's Day. Gentlemen don't forget February 14 and hopefully you spend it with us at the club. Please call Janey or Caitlyn for reservations. Chef has put together a great menu for the occasion.

We will also be introducing new menu items this month and we are striving to create a quicker lunch menu as well so that you may come to lunch and get in and out in time to get back to work. Please give it a try or call ahead and we can have it ready for you.

The Taco Tuesday lunch continues to gain in popularity as well. A good quick lunch on Tuesday and back to work with a full tummy.

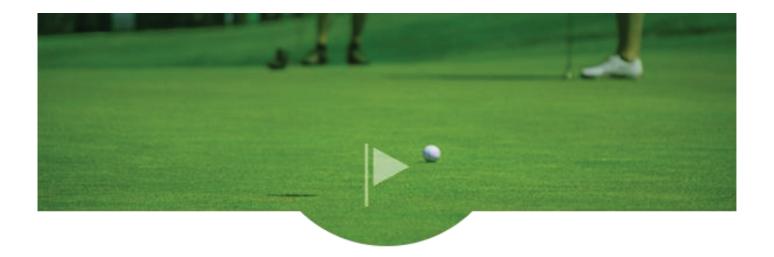
Pasta night every Thursday has also been a big hit. Come choose your pasta, sauce and all the fixings.

As we have discussed before, Rarig Ross is finalizing plans for the tasting room in the Antelope Bar. We are currently approving the color palette and the lighting for the room. Rarig will feature his Ferris and Fletch wines, along with wines from Napa and around the world. We are very excited to feature our own house blends with a private label for our members. Details should be completed shortly.

As the weather continues to warm, we ask that you please pay attention to cart signs and cart path only holes as Cash sets them. Many areas stay a little wetter this time of year and cart traffic is very evident. Please remain well away from the greens and the tees, drive the correct routes around greens and tees and try not to pass other carts when the edges of the paths are so wet. A little patience this time of year will make us come out of winter in much better shape.

2024 is a leap year! One more day to play! Watch for and join us for a once every four years Happy Hour!

Hope to see you all at the club!



Golf

Gentlemen! Don't forget Valentine's Day will be here in just two weeks. Treat that special someone to a gift from your golf shop!

Thank you to all our teams that participated in the Putting Championship! The flight winners were:

1st Flight: Shawn Jones/Brick Gibson 2nd Flight: Zac Hoerster/Tim Jones 3rd Flight: Doug Nyman/Charlie Thomas 4th Flight: Diana Howard/Les Henry 5th Flight: Tie- Cecil Fellows/Maureen Muncie, Cheryl Smith/Donna Terrell, Patty Armstrong/Jennifer Gibson

February 24 will be the Par 3 Challenge, Saturday February 18th, 3:00 shotgun. The format is individual stroke play, will be flighted by handicap and there will be gross and net prizes. The yardages will be between 50 – 125 yards, with tee boxes located in spots we hope you have never played from!

Our **Jr. Golf Program** starts up February 7th. Clinics take place on Wednesdays, ages 9 & under at 4:00, ages 10 & over at 5:00. If you have juniors or know juniors that would like to learn how to play, please contact the golf shop. There will also be a monthly play day for on course work. Applications are available on the website or in the golf shop.

Spring Fitting Days Schedule: TaylorMade Friday Feb. 2nd, April 4th, Callaway February 20th

**Golf Course Reminders:** Sand your fairway divots and others in the fairway, repair your ball mark as well as any others, please observe cart path only holes and keep well away from tees and Your help with all of these will help provide the best turf conditions come springtime.

# Golf Tip of the Month:

STRETCH: The modern golf swing is based on flexibility more than strength. A good golf specific stretching program is a major key to success on the course.

#### **Upcoming Golf Events:**

Feb. 10- MGA Mixer ABCD- Open to all members dinner to follow Feb. 24- The Par Three Challenge Feb. 20- Callaway Fitting Day Feb. 27 - Staff Scramble March 16-17 - Spring Member - Member March 19- Riverhill Cup Matches start - Individual match play, schedule your own tee time for the matches

### **Fairway Feats:**

Jan. 28th- Ellie Harris shot 77 to capture First Place in the STPGA Tournament held at Riverhill Jan. 28th – Elise Houdeshell shot 85 to finish third in the STPGA event Jan. 30 – Dennis Glenewinkel shot three better than his age!!



# From the Desk of Cash Lane

Golf Course Maintenance

Update from the maintenance team.

We made it through the hard freeze with no major issues and the greens are still healthy and happy.

The Bermuda is completely dormant now and it's a good time to start spraying out the poa annua outbreak in areas of the course. I plan to do that in the coming days to clean things up.

We recently vented the greens with 3/8" solid tines to allow oxygen and water movement. Our crew is staying busy with winter projects, cleaning up around the lake and creeks, detail edging, covering exposed tree roots and always irrigation repair. New irrigation control boxes will be here any day and we will replace the few old ones that have been a problem.

Our pre-emergents are on the way and will be applied the end of February for the warm season weeds. Spring is right around the corner and we are ready for this growing season.

# **Riverhill Women's Golf Association**

The RWGA held its first quarterly meeting of 2024 on January 10. Over 20 members were present as plans for another exciting year with this lively group were revealed. Following the meeting, 13 women competed in the first-Wednesday scramble. It was an exciting day with three teams scoring 77. In the end, it took a six-hole scorecard playoff to determine the winner.

#### **1st Place**

Carol Swanson, Rhonda Taylor and Barbara Holloway

#### 2<sup>nd</sup> Place

Judy Fellows, Maureen Muncie, Susie Lovett and Becky Westover



The playday scheduled for January 17 was cancelled due to frosty weather.

Many women are excited about the invitation to play in the MGA mixer which has been rescheduled for February 10.

The ladies of the RWGA would like to warmly welcome our new members: Cindy Collins Nicole Blanchard Theresa Gregory Olga King Merrie Knowles Patti Cunningham

As we all start slipping in our resolutions for 2024 just remember, golfers do best by staying on the greens.



#### Tennis



**From the Desk of Garry Nadebaum** Director Of Tennis

We have had some good days for tennis this past month and look forward to more to come in February. Our tennis and pickleball event calendar is out and on the website. Take a look at the dates for the coming months with events starting in March. The adult clinics have been good when the weather permits and continue at the usual times. The children's clinics begin February 5th with all ages and abilities of groups available. Look forward to seeing everyone on the courts.

# **The Spring Kids' Clinics begin February 5th.** Take a look at the schedule and call to sign up now. **Tennis For Tots 3 to 7 years old** Tuesdays 4:30 pm to 5:30 pm or Wednesday 4 pm to 5 pm **Beginner 7 to 11 years** Tuesday 4:30 pm to 5:30 pm or Wednesday 4 pm to 5 pm **Intermediate/ Advanced** Monday and Thursday 4:30 pm to 6 pm **Elite Junior** Tuesday 6 pm to 7:30 pm or Saturday

#### Tournament News

Tennis Director Garry Nadebaum has started the year with strong results at the ITF Australian Championships held in Hobart with Runner up finishes in 3 events. Men's 55'S Singles, Men's 55's Doubles and Men's 50's Doubles.

#### Pro Shop Special

The new Yonex Ezone is in. Come by and try the latest design and see how it can help your game.

# Weekly Clinics

Tuesday Adult Clinic 6 pm Thursday Ladies Clinic 9 am Saturday Adult Clinic 9 am Tuesday 4:30 pm Wednesday 4 pm Tennis 4 Tots Beginner 7 to 11 Monday Wednesday 4:30 pm Intermediate Advanced Kids Tuesday 6 pm Saturday 9 am Elite Junior Clinics

# <u>Pickleball</u>

Tuesday's night 6 pm pickleball get togethers are always happening weather permitting. Remember if you have guests please register and pay at the tennis shop.

Garry Nadebaum Director Of Tennis



# Social



**From the Desk of Caitlyn Love-Newton** Director of Food & Beverage

Hello Everyone,

This month, members were treated to a series of special events that were an absolute delight to host. From themed dinners to wine pairings, to our exciting membership appreciation mixer, each event was crafted with love and precision in hopes of offering an unforgettable dining experience for our members and their guests.

At Riverhill Country Club, we value the constructive feedback of our members. We encourage you to share your thoughts on the recent culinary offerings and any suggestions you may have for future events. Your input plays a crucial role in shaping the dining experience at our club.

Looking ahead, we have an exciting lineup of events in store for February and March. Keep an eye out for announcements regarding exciting new menu items, seasonal cookouts, Masquerade festivities, Live music and other activities that will engage the entire membership.

As we head into spring, we look forward to utilizing the mansion veranda, Eleven-Straight patio, and our new wine tasting room. Don't forget to follow us on social media, email and the Riverhill Reporter for the dates and times for all upcoming events. Thank you for your continued support.

All my best, Caitlyn Love-Newton



**From the Desk of Chase Carlile** Riverhill Executive Chef

Dear Esteemed Members,

As February unfolds, love is in the air, and our culinary team is thrilled to present a month of exquisite dining experiences designed to captivate your senses. From romantic dinners to family -friendly brunches, we have curated a diverse array of offerings to make this month truly special for you and your loved ones.

Join us on the most romantic day of the year for an indulgent Valentine's Day celebration. Our Culinary Team has crafted a special menu that combines passion with culinary artistry. Reserve your table early for an evening of love, laughter, and extraordinary cuisine.

Sundays are meant for relaxation and indulgence. Join us for our Sunday Brunch series throughout February, featuring an extensive buffet of delectable options. From made-to-order omelets to a carving station with succulent roasts, there's something to please every palate. Bring the whole family for a laid-back, flavorful experience.

Elevate your dining experience with our exclusive Wine Pairing Dinners. Our Team has carefully selected the finest wines to complement each course of a specially crafted menu. Whether you're a wine enthusiast or just curious, these dinners promise an evening of sophistication and palate-pleasing delights.

Recipe of the Month - Vinaigrette: A cold sauce of oil and vinegar, usually with various flavorings. It is a temporary emulsion and one of the fundamental techniques in cooking and can be used to make an array of sauces.

Lemon Vinaigrette

1 Shallot, 3 Cloves, 1Tbs. Dijon Mustard, 2c. Lemon Juice, 1c. Rice Wine Vinegar, 3-6 c Salad Oil, Salt and Pepper to taste.

Place shallots and garlic in blender or food processor, add vinegar and lemon juice blend on high until shallots and garlic incorporate into vinegar and lemon juice. Slowly add drops of oil as it starts to emulsify, add oil faster until fully emulsified. Salt and pepper to taste.

Thank you for being an integral part of Riverhill, we look forward to welcoming you to an unforgettable February filled with culinary delights, shared moments, and the warmth of our community.

Bon Appétit! Chase Carlile Executive Chef Riverhill Country Club

# February 2024 Social & Dining

**Tuesdays - Taco Tuesday Buffet! 11 am - 3 pm.** Join us for a quick & delicious fiesta of flavors including Complimentary Chips & Salsa (ask about our house-made extra hot salsa!), Flour and Corn Tortillas, Chicken and Beef, Spanish Rice, Refried Beans, Shredded Cheese, Guacamole, Sour Cream & Shredded Lettuce for only \$12.95++

**Thursdays - Pasta Night! 5 - 8 pm.** Enjoy a delicious pasta dinner prepared your way. Featuring a variety of pastas, sauces, chicken, shrimp and all the toppings to create an incredible pasta dish. \$14.95++

**Lunch & Dinner Specials:** Throughout the month, in addition to our regular menu, Eleven-Straight will be featuring a variety of delicious lunch and dinner specials. Keep an eye out for our weekly emails with dining special menus.

**February 11th: Sunday Brunch Buffet! 11 am - 2 pm**. Join us for our delicious brunch including our Prime Rib Carving Station, Omelet Station, Bacon & Sausage, Pancakes, Wedge Salad Station, Shrimp Cocktail upon request, Fresh Fruit, Redfish with Lemon Caper Sauce, Mashed Potatoes, Country Green Beans & Chef's Dessert Table. \$35++per person

**February 14th : Valentine's Day Dinner! Cocktails at 5 pm - Dinner & Music at 6 pm.** Join us for an evening of culinary excellence, live music & romance! First Course: Chicken Fried Lobster over Micro Greens, finished with Old Bay Hollandaise Sauce, Second Course: Cucumber Wrapped Salad with Orange Segments and Almonds, finished with White Balsamic Vinaigrette, Third Course: 1885 Farms Tenderloin Medallions accompanied by Bleu Cheese Mashed Potatoes and Bacon Wrapped Asparagus or Brown Butter Dover Sole served over Beet Risotto and Bacon Wrapped Asparagus, Dessert Course: Raspberry Mousse Cups \$50++ per person. Reservations are required. Please call the office at 830-89-1400 to book your table.

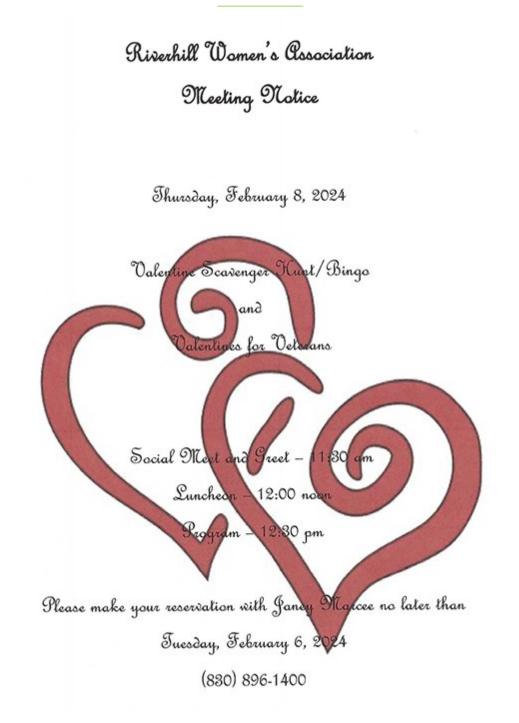
**February 25th Sunday Brunch Buffet! 11 am - 2 pm.** Join us for our delicious brunch including our Prime Rib Carving Station, Omelet Station, Bacon & Sausage, Pancakes, Wedge Salad Station, Shrimp Cocktail upon request, Fresh Fruit, Tortilla Crusted Chicken Breast, Roasted Red Potatoes, Country Green Beans & & Chef's Dessert Table. \$35++per person

**February 27th: Wine Club Dinner & Tasting! Cocktails at 5:30 pm. Dinner & Pairing at 6:30 pm.** Enjoy a sumptuous 4-course dining experience with perfectly paired wines. 1st Course: Chicken Fried Lobster with Lemon Aioli, 2nd Course: Pear and Walnut Salad with Prickly Pear Dressing, 3rd Course: Rosemary Lamb Lollipops served with Wild Mushroom and Truffle Couscous, 4th Course: Crème Brûlée Port Poached Pear

**February 29th: Leap Year Happy Hour! 5 - 7 pm.** Join us for our once in every four years event featuring Leap Year Appetizers & Drink Specials, Leap Year Trivia & Fun! Stay tuned for more details!

Eleven-Straight Hours Tuesday - Friday 9 am - 8 pm Breakfast Tacos 9 am - 11 am - Regular Menu 11 am - 8 pm Saturdays 7:30 am - 8 pm Full Breakfast 7:30 am - 11 am - Regular Menu 11 am - 8 pm Sundays 8 am - 8 pm Full Breakfast from 8 am - 2 pm - Regular Menu 11 am - 8 pm

Sundays featuring Sunday Brunch Buffet - Breakfast Tacos will be available at 8 am and our regular menu will be served after brunch from 2 pm - 8 pm. Bar Service Available Until 9 pm Tuesday - Sunday



#### **RWA PHOTOS**



RWA luncheon tables were decorated with red napkins, and Texas flags with Bluebonnet centerpieces to represent the Texas theme of Dr. Frazier's program.



Dr. Donald Frazier, the RWA speaker for January.



Enjoying RWA luncheon, Judy Fellows, Lynn Walsh, Ginnie Moser, and Junell Holmer

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# February

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Pasta Night 5-8 Ladies Clinic 9	2 Taylor Made Fitting Day 12-4 Lunch & Dinner	3 Adult Clinic 9 Lunch & Dinner
4 Byron Nelson BD	5 Club Closed Int/Adv 4:30	6 Taco Tuesday 11-3 T4T 4:30 Beginners 4:30 Adult 6	7 RWGA-10 Jr. Golf 4:25 T4T 4:30 Beginners 4:30	8 Pasta Night 5-8 RWA Luncheon Ladies Clinic Int/Adv 4:30	9 Lunch & Dinner	10 MGA-1 Adult Clinic 9 Lunch & Dinner
11 Brunch 11-2	12 Club Closed Int/Adv 4:30	13 Taco Tuesday 11-3 T4T 4:30 Beginners 4:30 Adult 6	14 Valentines Day Dinner RWGA-10 Jr. Golf 4:25 T4T 4:30	15 Pasta Night 5-8 Ladies Clinic 9 Int/Adv 4:30	16 Lunch & Dinner	17 Adult Clinic 9 Lunch & Dinner
18	19 Club Closed Int/Adv 4:30	20 Taco Tuesday 11 Calloway Fitting Day 12-4 T4T 4:30 Beginners 4:30 Adult 6	21 RWGA-10 Jr. Golf 4:25 T4T 4:30 Beginners 4:30	22 Pasta Night 5-8 Ladies Clinic 9 Int/Adv 4:30	23 Lunch & Dinner	24 Par Three Challenge 3 Adult Clinic 9 Lunch & Dinner
25 Brunch 11-2 STPGA Jr. 8 Member play 9 off back 9	26 Club Closed Int/Adv 4:30	27 Wine Club Taco Tuesday 11-3 T4T 4:30 Beginners 4:30 Adult 6	28 RWGA-10 Jr. Golf 4:25 T4T 4:30 Beginners 4:30	29 Leap Year Happy Hour 5-7 Pasta Night 5-8 Ladies Clinic 9 Int/Adv 4:30		