

Member Traditions

- Breakfast S-2:00 pm Weekends
- Burgers & Brews Tuesdays 5-8:30 pm
- Parta Night 5-8:00 pm 19.95++ pp Salad Bar, Made to Order Parta & Dessert Kids under 12 earlree 1/2 off Select Bottles of Wine
- Prime Rib Night: Held Once a Month 5-9:00 pm in the Palmer Lounge Reservations required by 2:00 pm
- Steak Night Held Once a Month 5-8:00 pm Reservations required by 4:00 pm Childene for diners @ \$15/child
- Every Saturday & Sunday kids meals 1/2 price
- Morning Joe with the GM 9-10 am in the 19th Hole 2nd Saturday of every month. Complimentary Coffee & Donuts horted by Mark Mattex.
- Mix & Mingle 6-8 pm in the Main Clubboure Last Wednesday of Every Month. Complimentary Hors D'o cuvres & Soft Beverages, \$1 beer/wine. Make your reservations by 4/19 and receive 2 free drink tickets.
- Fab 4 Holers 1et & 3rd Saturday @ 4:00 pm Complimentary Golf Clinic & 4 holes of golf Perfect for beginner golfers. SOCIAL MEMBERS WELCOME.

May 5th: Cinco de Mayo Party on the Patio May 6th: Sneeks & Cleats Tournament May 14th: Mother's Day Brunch May 23rd: Quarterly Wine Dinner May 27th: Pool Opens after Wavez Meet May 28th: Member Appreciation Pool Party

to make your reservations

April 2017



MON	THE	WED	THU	FRI	SAT
					1 Kids meals 1/2 price Fab 4 Holen
\$ Club Closed	4 Pargers & Brews	5 Pasta Night	6 Prime Rih Night LGA Gen. Mig.	7 Crawfish Boil	8 Morning Jan w/CM LGA President's Cup
10 Club Closed	11 SMGA Golf Magic Show Burgers & Brows	12 Pasta Night	13	14 Good Friday	15 Kids meals 1/2 price Fab 4 Holers
17 Club Closed	18 Burgers & Brews	19 Pasti Night	20	21 MGA Mbr/Mbr	22 Fade mealr 172 price MGA Mbr / Mbr
24 Club Closed	25 Burgers & Brews	26 Pasta Night Mix & Mingle	27	28 Tennis Championship Steak Night	29 Tennis Champiomhip
TH HOLE	E-9 KITCHES	N 10-8		WALDET	N USTON
	Club Closed 10 Club Closed 17 Club Closed 24 Club Closed CLUBHOU TH HOLE TH HOLE	4 Club Closed Burgers & Brews 10 11 Club Closed SMGA Golf Magic Show Burgers & Brews 17 18 Club Closed Burgers & Brews 24 25 Club Closed Burgers & Brews Club Closed Burgers & Brews CLUBHOUSE HOURS TH HOLE 5-9 KITCHES TH HOLE 10-9 KITCHES	4 5 Club Closed Pargers & Brews Pasta Night 10 11 12 Club Closed SMGA Golf Pasta Night Magic Show Burgers & Brews 17 18 19 Club Closed Burgers & Brews Pasta Night 24 25 26 Club Closed Burgers & Brews Pasta Night Mix & Mingle CLUBHOUSE HOURS TH HOLE 5-9 KITCHEN 10-8 30 TH HOLE 10-9 KITCHEN 10-8 30	3	3 4 5 6 7 Club Closed Pargers & Brews Pasta Night Prime Rib Night Crewfish Boil LGA Gen. Mtg. 10 11 12 13 14 Club Closed SMGA Golf Pasta Night Magic Show Burgers & Brews 17 18 19 20 21 Club Closed Burgers & Brews Pasta Night MGA Mbr/Mbr 24 25 26 27 28 Club Closed Burgers & Brews Pasta Night Mix & Mingle Championship Steak Night CLUB HOUSE HOURS TH HOLE 5-9 KITCHEN 10-8 30 ON LAKE HO

Upcoming Events:

Call 832-445-2100

ON LAKE HOUSTON

18100 Walden Forest Dene

Phone: 932-445-2100 Main Line 832-445-2115 Golf Pro Shop 832 445 2120 Tennis Pro Shop \$32-445-2105 Membership \$32-445-2104 Private Events / Mbr Relations \$32-445-2116 19th Hole/To Go Orders

FITNESS CENTER HOURS MONDAY 4 30PM-9 30PM THESTHURSDAY 6AM-9 20PM BRIDAY 6AM-9PM SAT & SUN SAM-8P

PRO SHOP HOURS 7AM-6-30 PM

DRIVING RANGE HOURS

IMPORTANT CONTACTS

2017 BOARD OF GOVERNORS CONTACT LIST

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Eurie Dye

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CLUB MANAGEMENT TEAM

Mark Mattox- General Manager mmattox@waldencc.com, 832-445-2107

Tanna Shelton – Membership Director tshelton@waldencc.com. 832-445-2105

Cathy Bellnap – Private Events Director cbellnap@waldencc.com, 832-445-2104

Ben Mundy – Director of Golf bmundy@waldencc.com, 832-445-2115

Kevin Lyles – Golf Course Superintendent klyles@waldencc.com, 832-445-2114

Catherine Tock Borja – Food and Beverage Director

cborja@waldencc.com

Andrew Kinsey - Executive Chef

akinsey@waldencc.com

Mike Beatty – Athletics Director mbeatty@waldencc.com, 832-445-2123

Kim Mello – Club Accountant kmello@waldencc.com, 832-445-2117

NEWSLETTER

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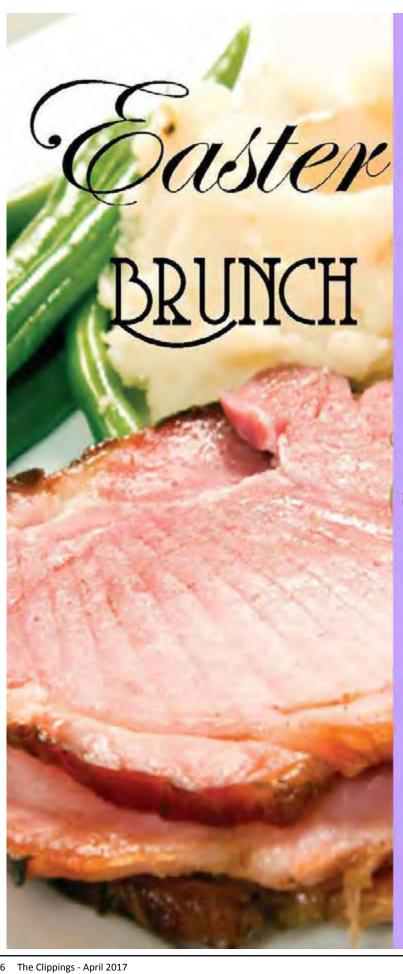


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Sunday, April 16th

Reservations available

11:00 am & 1:00 pm Caster Egg flunt for Bruneh Patrons 12:15 pm & 2:15 pm

> Adults \$32.95++ Kids 4-11 \$13.95++ Connect Price \$27.95++/\$11.95++

Reservations required by 4/12/17

Buttermilk Biseuits & Southern Gravy Cinnamon Paneakes Bacon & Sausage Chef Attended Omelet Station Jumbo Gulf Shrimp on leg Fresh Seasonal Fruit Devilled Eggs Garden Fresh Salad Bar Tortellini Pasta Salad Roasted Potato Salad Carved to Order Roast Beef & Honey Glazed Ham Salmon en Croute with Wild Rice Southern Fried Chicken Garlie Mashed Potatoes Spring Vegetable Medley Banana Pudding Fresh Berry Shorteake Station Peach Cobbler Chocolate Fudge Cake

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Lake Houston Ladies Club

April 18 Meeting

Lake Houston Ladies Club is a social organization dedicated to connecting women through monthly luncheon meetings, social activities and interest groups.

Our next luncheon meeting is Tuesday, April 18 from 10:00-12:00 at the Walden Country Club, 18100 Walden Forest Drive, in Humble, TX. The cost is \$15/person for lunch and entertainment.

Our special guest for April is David Lackey - Antique Road Show Star - David is a well known Houston area antique dealer. He has collected antiques since the age of 6 and has been dealing since he was 12! He studied at the Christie's Fine Arts course in London, graduating with a specialization in pottery and porcelain. He has been an appraiser for the

Antiques Road Show since 1996. Members may bring a small antique for examination. David will talk about some of them during our program, and will stay afterward for more discussion.

The club welcomes new members from all surrounding areas. Many interest groups are available including: Readers Choice, Tea Time, Lunch 'N Look, Movie Group, Supper Club, Girl's Night Out, and many game groups (Bridge, Mah Jongg, Pokeno, Canasta, Bunco). There are also social events through the year that include spouses or significant others. The club is an excellent way to meet new people and make new friends.

To learn more about the club go to our website: www. lakehoustonladiesclub.com, or call Linda at 832-379-3009



SNEAKS AND CLEATS TENNIS AND GOLF TOURNAMENT SATURDAY, MAY 6TH, 2017

Play begins at 1:00 pm & ends approximately at 6:00 pm

\$25 Entry Fee

Includes Lunch





FORMAT

- 9-hole golf scramble and (2) 8 game tennis matches
- Open to ALL Walden Members-Golf, Tennis and Social
- The Golf will be a (4) player scramble
- Sign up as an individual—The Club will make teams.
- Scoring will be based on Golf Results added to Tennis Results
- The Field will be Limited to 18 Teams of 4 or 72 Players

Lunch Buffet Served 1:00—2:00 pm

Happy Hour Drink Specials During Scoring

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Grilled Salmon with Spring Risotto and Goat's Cheese

Ingredients:

4. 6oz Salmon fillets

I lemon (quartered)

2 TBLS, evoo

loz butter

I yellow onion (peeled and finely chopped)

1 clove garlic (finely chopped)

2 celery stalks (finely diced)

2 carrots (peeled and finely diced)

6 stalks asparagus (trimmed and cut into short lengths)
1 113 cup risotto rice
1/2 cup dry white wine
4 1/4 cups chicken or vegetable stock
3 TBLS butter
112 cup agat's cheese

salt and pepper to taste

1 zucchini (finely diced)

112 cup of peas

Method:

Risotto - Heat the oil and I oz butter in a large pan and add the onion, garlic, carrot, and celery. Cook until soft and translucent. Add the zucchini and stir. Add the rice and stir to coat in the butter. Pour in the wine and stir the rice until the wine is absorbed. Once the wine has cooked in, reduce the heat a little and add the stock hot, one ladle full at a time, stirring mostly continuously. Keep stirring in the stock and tasting the rice. Add the asparagus and peas about five minutes before the end of cooking. Rice should be al dente. Firm, but soft and chewable, not sticky. Probably about 15-20 minutes.

Season to taste with salt and pepper and add in the remaining butter and let it sit and slowly melt into the rice.

Crumble the cheese over the top and serve immediately. Salmonbrush salmon with enough evoo to prevent it from sticking to the grill. season both sides with salt and pepper.

On a pre-heated grill, cook salmon on both sides until the internal temperature reaches about 145 degrees. (medium).

Top risotto with grilled salmon, and squeeze the juice of one lemon quarter over the top of eachdish.







WAL

Spring is in the air and home buyers are coming out of hibernation.

With winter over and the weather warming up, it's the time of year that's typically considered a hot period for the housing market. Spring is the undisputed champion of seasons for selling a home. The grass is green, flowers are in bloom and the sky is blue. This makes for some great marketing photos to help get the buyers into your house. Buyers are chomping at the bit to get the closing process started so they can get moved in and settled over the summer.

Just as seasons change, so might your real estate needs. Give the Tracy Montgomery Team a call today. We are happy to help you get your home listed and sold!



Tracy Montgomery Cell: 713.825.5905 Sandy Brabham Lisa Hughes
Cell: 713.503.8110 Cell: 281.323.5894

Melissa Nelson Cell: 832.527.4989



If you know of someone who would appreciate the level of service my Team provides, please call me with their name and business number. I'll be happy to follow up and take great care of them.



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