

Member Traditions

- Taco Tuesday All Day
- Breakfast 7-2:00 pm Weekends
- Pasta Night 5-8:00 pm \$9.95++ pp
- \$25 Golf Guest Fees Every Wednesday
- Gourmet Burger Night Thursdays 5-8 pm
- Every Saturday & Sunday kids meals 1/2 price

SUN

31

MON

Upcoming Events:

1/19: Wine Dinner 2/14: Valentine's Dinner

Holiday Hours: Sunday 12/24:

19th Hole: 7:00 am—1:00 pm Golf Shop 7:00 am Carts in by 2:00 pm Fitness Center: 6:00 am-1:00 pm

> Christmas Day Merry Christmas The Club will reopen Tuesday morning

Tuesday 12/26 19th Hole: 7:00 am-8:00pm Golf Shop: 7:00 am-6:00 pm Fitness Center 8-9:00 pm

Sunday 12/31

19th Hole: 7:00 am-1:00 pm Golf Shop 7:00 am Carts in by 2:00 pm Fitness Center: 6:00 am—1:00 pm

Monday 1/1

19th Hole: 7:00 am-8:00pm Golf Shop: 7:00 am-6:00 pm Fitness Center 8-9:00 pm

Tuesday 1/2 Club Closed

December



SAT

2

2017 WED TUE 1/1/2018 1/2/2018

Fitness Center Hours

Monday 4:30pm — 9:30pm

Tues-Thursday: 6am — 9:30PM

Friday : 6am — 9pm

Sat & Sun: 8am-8p

Pro Shop Hours

7am-6 pm

	Club Open	Club Closed				MGA TOC
3	4	5	6	7	8	9
MGA TOC	Club Closed	Taco Tuesday	Pasta Night Golf Guest Day	Gourmet Burger Night LGA C'Mas		
10	11	12	13	14	15	16
	Club Closed	Taco Tuesday SMGA	Pasta Night Golf Guest Day	Gourmet Burger Night		Pancakes & PJ's with Santa
17	18	19	20	21	22	23
Couples		Taco Tuesday	Pasta Night			
Golf tournament	Club Closed					
24	25	26	27	28	29	30
	Merry Christmas Club Closed	Taco Tuesday	Pasta Night Golf Guest Day	Gourmet Burger Night		
<u>Clubhouse Hours</u>				WALDEN		
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		7-8 Kitch		10	100 11/14	en France During

THU

FRI

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18100 Walden Forest Drive

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

IMPORTANT CONTACTS

2017 BOARD OF GOVERNORS CONTACT LIST

Misty Rowe

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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

Joshua Lujan – Food and Beverage Director

jlujan@waldencc.com

Andrew Kinsey – Executive Chef akinsey@waldencc.com

Greg Davis – Director of Tennis gdavis@waldencc.com

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

NEWSLETTER

Peel, Inc. advertising@PEELinc.com 512-263-9181 or 888-687-6444



SATURDAY, DECEMBER 16TH 9:00-11:00 AM AT WALDEN (C

\$10 per person includes Pancake Breakfast Buffet &

Pictures with Santa Reservations Required by 12/13.

During this busy time of year, it's important to remember the most significant things in life ...

Family, Faith & Friends

Wishing you and your family many simple pleasures this holiday season.

Count On Carol!



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Enjoy a sumptuous 5 course meal paired with a different winter wine for each course.

Winter Wine

Dinner

Friday, January 19th 6:30 pm

\$60+ +per person \$50++ Connect Members Reservations are limited to the first 40 guests and are required by Wednesday 1/17. Cancellations after 1/17 will be charged as if in attendance.

The Clippings



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The Clippings

PUMPKIN CAKE ROLL

INGREDIENTS

3 eggs 1C granulated sugar 2/3 C pumpkin 1 tsp. lemon juice 3/4 C flour 1 tsp. baking powder 2 tsp. cinnamon 1 tsp. ginger ½ tsp. nutmeg ½ tsp. salt 1 C finely chopped nuts Powdered sugar

DIRECTIONS

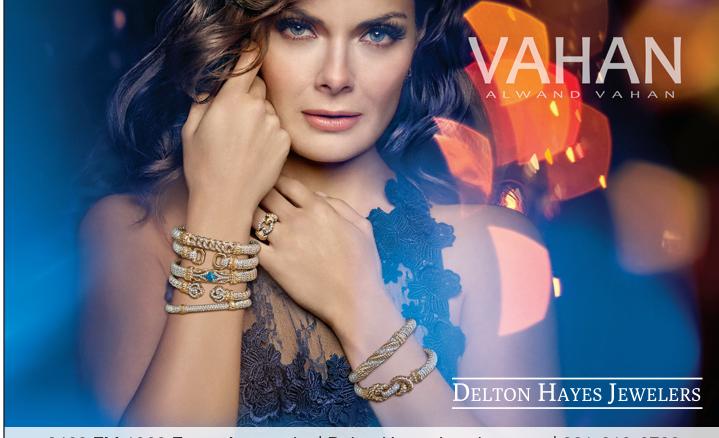
Beat eggs on high speed for 5 min.; gradually beat in sugar. Stir in pumpkin and lemon juice. Stir together flour, baking powder, cinnamon, ginger, nutmeg, and salt. Fold in pumpkin. Spread in greased and floured 15x10x1" pan. Top with nuts. Bake at 375° for 15 min. Turn out on towel sprinkled with powdered sugar. Starting at narrow end. roll towel and cake together. Cool. Unroll.

FILLING

1 C powdered sugar 2 - 3 oz. pkg. cream cheese 4 T margarine ½ tsp. vanilla.

Beat until smooth. Spread over cake. Roll and chill.





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The Clippings

Finding Hope

Sometimes I just feel broken. Broken as in not whole, shattered & not even sure how to begin putting the pieces back together. Are all of the pieces even still there?

I'm not going to lie. Living and dealing with emotional trauma is no cup of tea. You feel lost, beaten, broken, and very much alone. You frequently feel things will never get better. After all, how can they ever be as good as they were (or, at least, as good as you thought they were) when you're this broken shell of a person. Then, you watch and see the rest of the world passing, and think, "Why even try? It's hopeless."

With the passing of spring, I've been thinking about the significance of this particular season at this junction of my life. Spring is the season of rebirth and renewal; the time of fresh starts. So, as I sit & watch the renewal of everything around me, I wonder... What about me? Can I be renewed? Is there enough left of this broken person to put back together, fill the holes, and turn out a new person fresh and whole?

I've found that spending time with friends, both the human and equine variety, is a great healer. They have become my glue that pulls the shattered pieces back together. While spending quiet moments relaxing with my horse I hear God more clearly, telling me that I have purpose in this life. What came before was meant to happen, if only to prepare me for what is to come and to help me become the person He means me to be. Learning God's plans for me not only helps reassemble the scattered pieces, but leads me to discover new pieces, more vibrant than the old ever were. Suddenly, I find myself renewed and, just like that, there it is--- Hope Resurrected

If you find these things to be true in your own life, and would like to make a change, please visit our website at www.fivehorses. com to learn more about our newest workshop, Finding Courage





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Houston Methodist The Woodlands Hospital, the eighth hospital in the prestigious Houston Methodist system, opened on June 26, 2017 and continues to grow to support our vibrant, local community. Our state-of-the-art hospital builds upon Houston Methodist's history of health care innovation and clinical excellence. Energize your career in one of the following areas:

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Our 187-bed, 470,000-square-foot, full-service, acute care hospital offers many of the same services as our flagship hospital in the Texas Medical Center. Here, you'll find exceptional learning opportunities, unparalleled resources and benefits such as a free employee fitness center, educational assistance, unique 403(b) and defined contribution retirement plans, and employee wellness programs.

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Fun Family Activities this Holiday Season!

Santa's Wonderland

Nov. 10 – Jan. 7 Santa's Wonderland in College Station is composed of Santa's Town, a Texas Christmas Village with food, music and shopping, and the magnificent Trail of Lights that sparkles with over 3 million lights!

The Polar Express Train Ride

Nov. 11 - Dec. 27 The train ride departing from Palestine includes the train ride, hot chocolate, sugar cookie, silver sleigh bell and golden ticket!

Festival of Lights

Nov. 12 - Jan. 8 Enjoy a 100-foot slide, ice skating, and a mile-long trail of lights and animated displays at Galveston Bay's Moody Gardens!

A Christmas Carol

A Ghost Story of Christmas Nov. 20 - Dec. 28 Enjoy the return of Charles Dickens' "A Christmas Carol".



Tracy Montgomery Cell: 713.825.5905 Houston Ballet's The Nutcracker

Nov. 25 - Dec. 27 The Nutcracker is a ballet set in nineteenth-century Germany that is sure to enchant audiences of all ages.

Winterfest at Typhoon Texas

Nov. 25 - Dec. 31

Typhoon Texas lights up for the holidays! Festival admission includes: The Miracle of Christmas 4D Show, WinterFest Express Train Ride, Reindeer Run Big Slide, Petting Zoo, Pony Rides, Santa's Workshop, Hay Ride, and other attractions within the park.

Sunday Brunch with Santa at Hotel Galvez & Spa

(First four Sunday's in December) Reserve your family's table to see Santa Claus at one of the Hotel Galvez four Sunday Brunches! It has been named one of the Best Brunches in Texas by Southern Living Magazine and one of the Top 100 in the U.S. by Open Table users!

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.



Your Neighborhood Realtors

281.812.8265 www.tracysoldit.com tracy@tracysoldit.com 20665 W Lake Houston Parkway Humble, TX 77346

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