

Member Traditions

- Taco Tuesday 11-4:00 pm
- Wednesday # Pasta Night 5-8:00 pm \$10.95++ Made to order pasta, salad & dessert
- All day Thursday: Gournet Bargers
- Weekend Brunch a la carte Menu 10:00-1:00 pm
- Sunday Brunch: Let Sunday of the month
- 10:00 am-2:00 pm \$15.95++ per person

Thanksgiving Week Hours

Wednesday: Regular Hours

Thursday: 19th Hole: Closed

Golf Shop: 7:00 am Carts in by 2:00 pm Fitness Center: Closed

> Friday: 19th Hole: 7:00 am—\$:00 pm Golf Shop: 7:00 am—5:30 pm Fitness Center: 8:00 am—9:00 pm

Upcoming Events:

December 9th: Pancakes & PJs with Santa December 24th: Christmas Dinner To Go Pick Up December 25th: Merry Christmas (Club Closed)

> Download Our New Walden on Lake Houston App in the Apple App Store or on Google Play

2018 November Walden on lake houston Golf & Country Club

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SUN	MON	TUE	WED	тни	FRI	SAT
				1 Gourmet Burgers LGA Board Mfg	2	3
4 Sunday Brunch		6 Taco Tuesday	7 Pasta Night	8 Gourmet Burgers	9 Wine Trail	10
U	12 Club Closed Fold of Honor Tournament	13 Taco Tuesday SMGA	14 Pasta Night SMGA	15 Gournet Burgers	16 Wine Tasting Friday	17
18 WCGA	19 Club Closed	20 Taco Tuesday	21 Pasta Night	22 Thanksgiving To Go Pick Up	23 Hangover Brouch	24
25	26 Club Closed	27 Taco Tuesday	28 Pasta Night	29 Gournet Burgers	30	
Clubhouse Hours Tuesday: 19th hole 10 6 Kitchen 10 4 Wed. Fri.: 19th hole 10 8 Kitchen 10 8				WALDEN ON LAKE HOUSTON		
Saturday: 19th hole 7-8 Kitchen 7-8 Sunday: 19th hole 7-6 Kitchen 7-6				15100 Walden Forest Drive		
Fitness Center Hours Monday 4:30pm—9:30pm Tuest-Thursday: 6am—9:30pm Friday : 6am—9pm Sat & Sun: Sam—Spm <u>Pro Shop& Driving Range Hours</u> 7am 5:30 pm				Phone: \$\$2-445-2160 Main Line \$32-445-2115 Golf Pro Shop \$32-445-2107 Tennis Pro Shop \$32-445-2105 Mendurship \$32-445-2104 Private Events / Mbc Relation \$32-445-2116 19th Hole/To Go Orders		

IMPORTANT CONTACTS

2018 BOARD OF GOVERNORS CONTACT LIST

Eurie Dye

Eurie10@embarqmail.com

Debbie Banta

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Robert Dandeneau

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James Gregory

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Steve Lovejoy

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Ed Nelson

nelsonbama@yahoo.com

CLUB MANAGEMENT TEAM

Bob Strohecker- General Manager bstrohecker@waldencc.com, 832-445-2107

Gideon Graves – Membership Director ggraves@waldencc.com. 832-445-2105

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

Olle Karlstrom – Director of Golf okarlstrom@waldencc.com, 832-445-2115

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

Misty Laughlin – Food and Beverage Director mlaughlin@waldencc.com

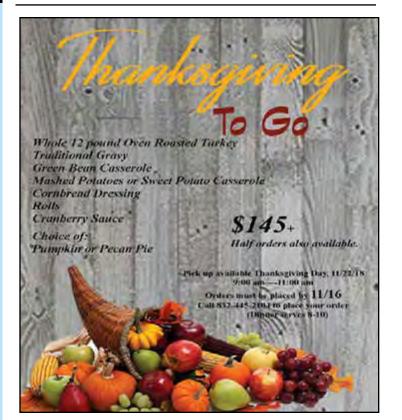
Danny Villalta – Executive Chef

dvillalta@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





Walden CC 2nd Annual Fall Backyard Wine Trail

Friday, November 9th 6:30 pm

Guests will travel by golf cart to the homes of 4 Members who will host appetizers in their backyards with Dessert served at the Clubhouse Walden will provide a different wine at each home.



Join us in the Palmer Lounge on Friday, November 16th 6-8:00 pm

We will be featuring 4 wines paired with a sampling of light hors d'oeuvres.

\$25 per person \$20 Connect Members

Reservations required 832-445-2100





"Love the ball...and the Sport!" Registration for Spring 2019 opens in December!

Youth Boys and Girls Ages 4-18 Don't Miss Out!

admin@TxHeatWave.com 2325 Atascocita Rd., Suite F200 281-359-7280

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SUNDAY, DECEMBER 9TH 9:00-1:00 pm at walden cc

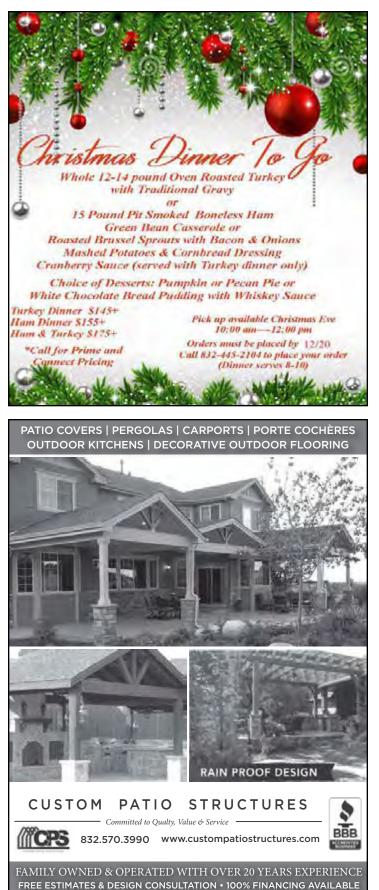
\$10 per person includes Pancake Breakfast Buffet

&

Pictures with Santa

Reservations Required by 12/4. This event will sell out!





LADIES CLUB OF LAKE HOUSTON

The Lake Houston Ladies Club's next luncheon will be held a week early due to the Thanksgiving holiday on Tuesday, November 13, from 10:00-12:30 at the Walden Country Club, 18100 Walden Forest Drive in Humble, TX 77346. The cost of the event is \$17 per person and includes lunch and entertainment.

Our guest speaker will be Rabbi Dan Gordon, spiritual leader of Temple Beth Torah in Humble. Rabbi Gordon has been involved in many interfaith activities and has an international reputation as a maggid: a sacred storyteller. Rabbi Gordon will enlighten us with one of his stories, helping us to find a soul within the story.

The Lake Houston Ladies Club is a social organization dedicated to connecting women through monthly luncheon meetings and social activities. The club welcomes new members from all surrounding areas. Many interest groups are available including Bunco, Shooting Club, Mah Jongg, Lunch 'N Look, Tea Time, Movie Group, Supper Club, Hand Knee and Foot, Girls Night Out, Mexican Train, Reader's Choice, Bridge and Game Day. There are also events during the year that include spouses or significant others. The club is an excellent way to meet new people and make new friends.

Please join us. New members are always welcome. For more information about the club and for luncheon reservations, please go to the club web page at http://www.lakehoustonladiesclub.com or call Karen at 281-900-5584 by Tuesday, November 6.



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See why RE/MAX and The Billie Jean Harris Team is the right choice.

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WAL

During this Thanksgiving season, we would like to thank all of our clients & wish you all a blessed holiday.

PUMPKIN ROLL

YIELD: 10 servings PREP TIME: 25 minutes COOK TIME: 15 minutes

INGREDIENTS: For the Cake

- 1/4 cup powdered sugar (to sprinkle on towel)
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 tablespoon pumpkin pie spice
- 1/4 teaspoon salt
- 3 large eggs
- 1 teaspoon pure vanilla extract
- 1 cup granulated sugar
- 2/3 cup pure pumpkin puree
- For the Filling
- 1 (8 ounce) package cream cheese, softened
- 1 cup powdered sugar, sifted
- 6 tablespoons butter, softened
- 1 teaspoon vanilla extract

DIRECTIONS:

- 1 Preheat oven to 375°F. Line a 15 x 10-inch jelly-roll pan with parchment paper and spray with non-stick cooking spray. Sprinkle a clean tea towel with powdered sugar. Set pan and towel aside.
- 2 In a medium bowl, combine flour, baking powder, baking soda, pumpkin pie spice and salt.
- 3 In a large bowl with an electric mixer, beat eggs, vanilla and sugar until thick.
- 4 Add in pumpkin and mix to combine.
- 5 Stir in flour mixture.
- 6 Spread batter evenly into prepared pan.
- 7 Bake for 13 to 15 minutes or until top of cake
- springs back when touched.

8 Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel

Melissa Nelson

Cell: 832.527.4989

together, starting with narrow end. Cool on wire rack.

9 In a medium bowl, beat cream cheese, powdered sugar, butter and vanilla extract until smooth.

10 Carefully unroll cake; remove towel.

11 Spread cream cheese mixture over cake. Reroll cake.

12 Wrap in plastic wrap and refrigerate at least one hour.

NOTES:

Lisa Hughes

Cell: 281.323.5894

Store prepared Pumpkin Roll in refrigerator for up to 5 days. You can also wrap tightly in a layer of plastic wrap and then foil and store in freezer for up to one month. Remove frozen Pumpkin Roll to room temperature one hour before serving.



Tracy Montgomery

Cell: 713.825.5905

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

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