

The Horn

NEWSLETTER | VOL. 3 NO. 7 | JULY 2022

NEW PUB MENU. PAGE 8



THU, JULY 7 5 - 8PM HOUNDSLAKE POOL

MENU

Burgers • Hot Dogs • Cole Slaw • Potato Salad • Baked Beans Seedless Watermelons • Cookies • Brownies • Tea • Lemonade • Water

BAR

\$5 Margs • \$3 Canned beer • \$5 House Wine Signature drink "Long Island Iced Tea"

Members \$10 • HLNA Neighbors (Non HLCC members) \$15 Non HLCC members or HLNA member \$20

Houndslake + Houndslake COUNTRY CLUB + Houndslake

FREQUENTLY ASKED QUESTIONS

I. Can I make dining reservations online?

Absolutely, it would actually be preferred. Since we are open 24/7 online we can more easily CONFIRM your reservation. Use this link or our website to be assured of having your reservation.

2. How far in advance should I make a tee time or dining reservation online?

In order to guarantee your reservation we need the reservation made online at least 24 hours in advance.

Click here to make a tee time reservation

Click here to make a dining reservation

3. Do we have a "No Denim" rule?

We have actually done a way with the "No Denim" rule as denim has changed quite a bit over the years. We adhere to the Country Club Casual or Relaxed Sophistication rule in our non-golfing facilities. We ask that no hats, flip-flops, ripped jeans or gym attire be worn in our dining facilities.

4. How does a Guest pay while dining at HLCC?

If you bring a guest to dine and want them to receive the Members Pricing, please ask your server to put it all on ONE check. If your guests are in-town residents or you prefer them to pay the slightly higher Guest Pricing, simply ask for SEPARATE checks.

Have a question that you think should be included next month? Email Steve at stevef@houndslakecc.com

ladies' NIGHT

WEDNESDAY, JULY 6TH

ROD AND REEL SEAFOOD NIGHT

CLAM CHOWDER
SEASONAL SALAD SELECTIONS
CAPTAIN JACK'S CRAB SALAD
CITRUS COLESLAW
GOLDEN FRIED COASTAL FLOUNDER
SALMON IN SHRIMP SAUCE
HUSH PUPPIES
RED BLISS POTATOES IN BUTTER
PECAN, CORN, BASIL AND RICE CASSEROLE
BLACK EYED PEAS
OKRA AND TOMATOES

DESSERT

COCONUT BUTTER CREAM LAYER CAKE \$4 CAROLINA PEACH MELBA \$5

Dine in or take out 5:30 - 8:30pm

Lady Members - \$10.95 Adults: \$15.95



Any special requests please call the day before. Reservations Required - 803.648.6805

ladies' NIGHT

WEDNESDAY, JULY 13[™]

A TRIP TO THE FORUM

CHEESE TORTELLINI WITH SAGE AND PORCINI RAGU

HAIL TO CAESAR SALAD STATION
TUSCAN BEAN SOUP
SUN DRIED TOMATO GARLIC BREAD
GRILLED SUMMER VEGETABLES
BROCCOLI ALFREDO
BALSAMIC-LEMON BAKED CHICKEN
SHRIMP SCAMPI
BASIL PESTO RICE



DESSERT

TIRAMISU \$5 CAROLINA PEACH WAFFLE \$5

Dine in or take out 5:30 - 8:30pm

Lady Members - \$10.95 Adults: \$15.95



Any special requests please call the day before. Reservations Required - 803.648.6805

ladies' NIGHT

WEDNESDAY, JULY 20[™]

DON'T FORGET YOUR CHOPSTICKS

EGG DROP SOUP
SEASONAL SALAD STATION
ASIAN NOODLE SALAD
MELON IN GINGER SYRUP
SWEET AND SOUR RIBS
TERIYAKI CHICKEN
SHIITAKE FRIED RICE
STIR FRY VEGETABLES
TEMPURA EGGPLANT
SWEET POTATO FRIES



DESSERT

CAROLINA PEACH COBBLER \$4 STRAWBERRY LAYER CAKE \$4

Dine in or take out 5:30 - 8:30pm Lady Members - \$10.95 Adults: \$15.95



ladies' NIGHT

WEDNESDAY, JULY 27TH

HOME AGAIN Y'ALL

SEASONAL SALAD STATION
CARROT RAISIN SALAD
TROPICAL AMBROSIA
FRIED CHICKEN
SHRIMP & GRITS
SKILLET CABBAGE AND BACON
GREEN BEANS
SUMMER SQUASH CASSEROLE
MAC AND CHEESE
BUTTERMILK MASHED POTATOES



Dessert

CAROLINA PEACH CHEESECAKE \$5 CHOCOLATE TUXEDO LAYER CAKE \$4

Dine in or take out 5:30 - 8:30pm Lady Members - \$10.95 Adults: \$15.95



Any special requests please call the day before. Reservations Required - 803.648.6805

New Members!

Wade & Penny Baggott

Delphia & Harbert Benhardt

Carla Benhardt & Robert Finiguerra

Taylor & Tim Berendsen

Melody Binion

David Bishop & Mary Tilton

Jan Bogardus & Richard Breakiron

Melissa & Andrew Bohman

Andy & Michelle Breuker

Amanda & Heath Brown

Steven & Allyson Brown

Jonathan & Lindsay Bundy

Donna & Ercel Burks

Cheri & Seth Campbell

Margaret & Nathan Campbell

Bradley & Valorie Carter

Maureen & Edward Chase

Walter & Angela Clifford

Kathy & Doug Cook

Emile & Bo Crenshaw

Brian & Jessica Cunning

Kimberly & Tristan Downey

Pat Ellis & Paul Bauscol

Susan Ferrara

Tracy & Kevin Ferrick

Mary Beth & Todd Fields

Nikki & Keith Fraley

James Matthew & Jennifer Fuzy

John & Casey Gerdes

Mark & Cecelia Givens

Natasha & Perry Glover

Jason Hays & Sarah Dodge

Casey & Courtney Hook

Scott & Marie Jackson

Richard & Melissa Jantzen

Brandon & Becky Johnson

Holly & Michael Johnson

Stephanie Johnson & Kayla Klarman

Liz & Daniel Kaplan

Anna & Roman Klimenko

Erin & Braden Kramer

Jeremi & Katie Lewis

Krista & Norman Mastalsz

Natalie McLemore & Joshua Ammons

Annette & Michael McVey

Kelly & Bart Melody

Jenny & Michael Miller

Terry & Barbara Montgomery

Noel & Clinton Moore

Shawn & Marie Muenow

Melinda Price

Megan & Brian Pruitt

Candace & David Puckett

Alysha & Tommy Richardson

Sue & John Robichaux

Nick & Brooke Rogers

Sunny & Jack Rosso

Anne & John Sandvik

Allison & Thomas Schnelle

Mark & Molly Schultz

Robert Sessions & Tiffany Knight

Julia & David Shealy

Elizabeth & Danny Sinkler

Stephanie & David Slade

Roberta & Richard Starks

Karen & Larry Stein

Truxtun & Valerie Umsted

Melissa & Mike Viola

Jay & Maureen Ward

Kelly Watson & James Garabedian

Ashlev & Byron White

Pam & Rich Whitehouse

Brian & Courtney-Lynn Wilson

Danny & Kellie Wilson

Grant & Rachel Blood

Todd & Tricia Chavous

Ethan & Betsy Farguhar

Michael Herring & Ashley Gregory

Cindy & Patrick Keating

Brian & Jennifer Lybrand

Jon & Amanda Miller

Taylor Moore

Scott & Lorie Ann Pardue

Jai'p & Jessica Prupis

Andrew & Alexis Sandstrom

Mark & Mandy Szasz

Mary Kathryn Talledo

Michael & Brooke Abney

Michelle Thompson

Andrea Weil

Mike Harris

Jennifer & Frankie Darby

Kathy Kitchings & Justin McDowell

Prabhu Ganesan & Athirai Arumugam

Jeffery & Jenny Bates

Diane & John Pierpoint

Clement & Tracy Cowan

Adam & Summer Hensley

Claire & Jason Johnston

Allison LaBorde & Hector Colon-Mercado

Patty Owens & James Meade

Barbara & Les Galbreath

Sarah Strawbridge & Jonathan Barr

Ashley & Paul Lynch

Amy Holloway

Ann & Donald Faugl

Richard Decker & Nga Nguyen

Olivia & Thomas Muschick



NEIGHBORHOOD NEWS

Happy Independence Day!!

The HNA celebrates America on July 4th! The United States of America is 246 years old this year!!

The days of summer are heating up, so join us to cool off!!

The Houndslake Neighborhood Association and the Houndslake Country Club are having a pool party!

Join us at the pool on Thursday, July 7th from 5 - 8:00 pm. There will be music, food, games, and fun for all ages!!

As July days continue to get warmer, please remember to stay hydrated, and never leave pets, children, or adults in a hot car! Also remember to regularly provide cold water to outside pets, or better yet, bring them inside on hot days to enjoy the air conditioning with you!

Just a reminder to anyone enjoying our beautiful neighborhood lakes to please keep them clean!! If you are just visiting the lakes or stopping by to fish, please do not leave any litter behind. Be sure to clean up all fishing equipment, including fishing hooks! Leaving hooks and tackle behind can harm wildlife (birds, turtles, dogs swimming in the lakes) as well as other people visiting the lakes. Help us keep our neighborhood clean!

Happy Summer!!

News from the Net Facility

The summer heat definitely limits play on an outdoor pickleball (PB) or tennis court. The Houndslake NET Facility has six (6) PB courts and two (2) clay Tennis courts that are available for play 7-days a week for members and non-members. Non-NET members pay \$5 for court usage. The NET Facility also has a Shelter Building and a NET building with both men & Shelter Building and a NET building with both men & The problem is getting enough PB/Tennis players together at the same time to play. To resolve that problem, we are proposing the following "Summer Schedule":

Mondays: 9:00 – 11:00 + AM. Tennis Court #3 is reserved weekly by a group that generally has between 4 – 6 players. Casual Round Robin play – new players welcome. If 8 or more players show up, play would expand onto Tennis Court #4. Contact Phoebe Marshall at 803-649-9148.

Tuesdays: 8:00 – 10:00 + AM. Start a new group for PB play. Open to all PB players. Emphasis on social and Round Robin play. Contact: Richard Funkhouser at r.funkhouser47@gmail.com.

Thursdays: 8:00 - 10:00 + AM. Start a new group for PB play. Open to all PB players. Emphasis on social and Round Robin play. Contact: Richard Funkhouser at r.funkhouser47@gmail.com.

Fridays: 9:00 - 11:00 + AM. Tennis Court #3 is reserved weekly by a group that generally has between 4 - 6 players. Casual Round Robin play - new players welcome. If 8 or more players show up, play would expand onto Tennis Court #4. Contact Phoebe Marshall at 803-649-9148.

Saturdays: 8:00 - 10:00 + AM. Start a new group for PB play. Open to all PB players. Emphasis on early risers (e.g., players who only have the weekend available for play, families, exercisers). May consider a continental breakfast menu for purchase. Contact: Jerry Clements at jacgolfer@live.com.

We invite you to come and join in the PB and/or Tennis play at the Houndslake NET Facility. There are "loaner" PB paddles and balls available if you are new to the game and want to try it out.

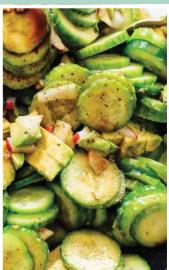
Lovely Luncheon

The Houndslake Garden club toured a very beautiful garden in Woodside on June 17, 2022.

After the tour we went to the home of Joan Basile and had a lovely luncheon. The food was provided by Joan and members attending the luncheon. The President met with the officers, and the Program Committee discussed ideas for programs for 2022-2023.

Our next meeting will be on September 16, 2022 and will be held at the Country Club at 10:30 a.m.







CARD RESULTS

Hand and Foot Winners

Table I
Betty Thomason
Guest
Faye Waldrop

Table 2
Alice Kierspe
Marilyn Sudlow
Guest

Table 3
Guest

Table 4
Nancy Buono

Friday Duplicate Card Group Winners

Kay Lawton & Phyllis Ingraham

No Fuss Bridge Winners

ISTJeanette Parrish
& Alice Kierspe

2nd Theresa McGugan & Guest

Mexican Train Winner

Faye Waldrop (Guest)

LADIES GOLF RESULTS

May 17

May 31

Paulette Welsch +1

Lucy Loomis +3

June 7

Sonja Johnson +2

Lucy Loomis +1

Water Hounds

The Houndslake Water Hounds (adult men and women) will meet (weather permitting) from 9 a.m. to 10 a.m. Monday - Saturday and participants are free to come any day. Water Aerobics is a great way to start the day; it will increase your flexibility, body strength, balance and cardio fitness. You will need good water support shoes, a noodle and hand buoys (online). Come join us for aqua fun; no need to pre-register, come any day. For questions on where to buy equipment and start date, or for further details please call Lynn Mullins at 649-1000.

Contact email

houndslakeswimteam@gmail.com

Team Website

hst-asa.swimtopia.com



Call 803.648.9535

MONTH OF JULY Golf Schedule

July 25 - 29

HOOK A KID ON GOLF

LIMITED TEE TIMES

We are extremely fortunate to be able to host these golf events! Please know that there will be limited and specific tee times available during these days. Please give us a call for details.

HoundslakeCC.com • 803-648-6805



Club Member Benefit

Did you know Houndslake Country Club Members have their own exclusive rate at the Inn at Houndslake? A Deluxe Continental Breakfast is included with every stay. The Inn is the ideal location for a family reunion, visiting friends or just a home away from home.

10am - 8pm | Monday - Sunday





Houndslake PUB MENU

HAND-HELDS

Nacho Fries \$6

Warm Queso cheese dip served with Sidewinder Fries or Pub Chips

Fried Green Tomatoes \$10

Fried green tomatoes paired with homemade pimento cheese, peach jam and Bistro Sauce

Chilled Shrimp Cocktail \$6

5 Old Bay seasoned cold-boiled shrimp, lemon and cocktail sauce

Pork Potstickers \$8

Crispy fried and served with General Tso's

Shotgun Shrimp \$12

8 golden fried shrimp tossed in a light and spicy sauce placed on a bed of lettuce

SOUPS & SALADS

Strawberry Poppy Seed Salad \$10

Fresh strawberries, mandarin oranges, pecans, and Poppy Seed Dressing With Chicken \$12 With Shrimp \$15

Houndslake House Salad (large) \$10

Houndslake's traditional house salad with tomatoes, cucumbers, onions, croutons, and choice of dressings With Chicken \$12 With Shrimp \$15

Hickory Chicken Apple Salad \$12

Hickory smoked bacon, Julienne chicken, sweet apples, cheddar cheese, sunflower kernels and salad greens tossed in our famous Apple vinaigrette.

Taco Salad \$10

Bed of cool house blend topped with seasoned ground beef or seasoned chicken, 3 cheese blend.

Cilantro, crispy tortilla strips

Seasonal Soup of the Day

Cup \$4 Bowl \$6

BASKETS

Chicken Tenders Basket \$10

Three chicken tenders served with French fries or pub chips. Honey mustard, ranch or hot honey for dipping

Fried Catfish Basket \$12

Two fried catfish filets served with one regular side and cocktail or tarter sauce

Fried Shrimp Basket \$12

Eight golden fried shrimp served with one regular side and cocktail or tarter

Sidewinder Fries • Pub Chips • Tater Tots • Fried Okra Cole Slaw • Chef's Veggie of the Day • Potato of the Day

Premium Sides (+\$1.50)

Gaby's Cucumber Salad GF • Small House Salad Onion Rings • Sweet Potato Fries • Fresh Cut Fruit

Cheese Quesadilla \$10

A grilled tortilla folded with Monterey Jack Cheese, Cheddar Cheese, peppers and onions, served with sour cream and salsa on the side With Chicken \$12 With Shrimp \$15

Chicken Breast Sandwich \$12

Marinated chicken breast available fried, grilled, or blackened, served on a Brioche bun with lettuce, pickles, and seasoned mayo. Served with one regular side Add bacon or tangy BBQ sauce \$1

The Houndslake Angus Burger \$12 Make it a Double \$15.50

5oz Angus burger cooked to your temperature with choice of Swiss, American, Pepper Jack or Cheddar cheese, crisp lettuce, sliced tomato, red onions and pickle. Served with one regular side. Add bacon \$1 Add egg \$1

The Houndslake CAB Burger \$14 Make it a Double \$18

8oz Certified Angus Beef cooked to your temperature with choice of Swiss, American, Pepper Jack or Cheddar cheese, crisp lettuce, sliced tomato, red onions, and pickles served on a Brioche bun. Served with one regular side. Add bacon \$1 Add egg \$1

Philly Cheese Hoagie \$12

Grilled chicken or beef combined with "Coca Cola Caramelized Onions" and American cheese on a soft hoagie roll. Served with one regular side

Traditional Club Sandwich \$12

Sliced turkey, ham and bacon stacked and served on toasted bread with iceberg lettuce, tomatoes, American cheese, and mayonnaise. Served with one regular side. Add Egg \$1

Grilled Vegetable Flatbread \$12

Mediterranean flatbread with eggplant, roasted peppers, mushrooms, sundried tomato pesto, olive oil, and mozzarella

Carolina Grill \$12

Hot turkey, ham, cheddar cheese, American cheese and hickory smoked bacon, all with a hint of BBQ on griddled white bread. Served with one regular side.

NIGHTLY INSPIRATIONS

Hand-Cut Steaks • Fish of the Day • Lighter Fare Selections

Please ask your server for Tonight's selections. Priced respectively.

KID'S MENU \$6

(includes one small side)

Chicken Strips (2) • Jr. Cheeseburger • Grilled Cheese

Small Sides

Mac & Cheese • Sidewinder Fries • Pub Chips