



SEVEN OAKS
COUNTRY CLUB

IT'S WHERE YOU BELONG!
132 Lisbon Road, Beaver, PA 15009
724.495.3300

OAK LEAVES

No. 10 December 2020 XLIII
WebSite: www.sevenoaksgc.com



Christmas Take Home Dinner- Feeds up to eight people

Asiago Chicken with a light Mustard Sauce
Sliced Ham with Hawaiian Pineapple Sauce
Baked Penne in House Vodka Sauce with Mozzarella Cheese
Roasted Winter Vegetables
Garlic Roasted Yukon Potatoes
Dinner Rolls
Three Layer Strawberry Shortcake garnished with Berries

Cost: \$185+

All orders must be placed by December 18, by NOON
Orders may be picked on December 21 and 22, by 5 PM
Orders placed and not picked up will be invoiced to your account

SEVEN OAKS—OAK LEAVES



SEVEN OAKS COUNTRY CLUB
DENNIS KAMINSKI GOLF COURSE SUPERINTENDENT



SEVEN OAKS COUNTRY CLUB
JASON HAMMEL PGA HEAD GOLF PROFESSIONAL

Winter conditions that affect spring green up.

Each season has certain environmental stressors that arise and make it difficult to maintain quality turfgrass. One stressor is fungi that are active throughout the year. Different types of fungi are active based on whether it is hot or cold outside. In the winter fungi are different than the ones causing turf damage in the summer and there are two types that are confusingly called “snow molds”. Gray snow mold is one type of fungi that populates when there is snow cover and pink snow mold is the other fungi, which is more prevalent when there is no snow cover. In order to prevent these diseases, we apply a preventative fungicide control after the last mowing in November.

Drought conditions affecting grass are often thought about during the summer, but turf can also encounter a winter drought. This is called “winter desiccation” and occurs when there are dry windy conditions while the roots are frozen. Winds dry out the leaf blade and the roots cannot restore water to the plant because they are frozen. This can kill the grass plant and becomes noticeable in the spring when the grass begins to green up, except for the dead, brown, desiccated areas. To help prevent this we apply topdressing to the greens in early December which is like a blanket for the exposed grass leaves.

Root shearing is another type of damage that occurs on warm days when the upper leaf area is thawed, and the lower root area remains frozen. Force applied to the upper plant area by carts or foot traffic separates the roots from the leaf area of the plant and since roots supply life to the leaf it is very important that root shearing does not occur during this time of the year.

Crown hydration is another cause for winter turf loss and was experienced at many golf courses in this region during the spring of 2004. This usually takes place in early winter or late spring when the weather becomes warm and wet and then temperatures quickly shift to below freezing. This extreme variance in temperatures cause the recently hydrated crown of the plant to freeze in the very cold temperatures. The frozen water inside the crown then expands and ruptures the cell walls, which kills the plant. Raising the mowing height before winter has been the best preventative measure to combat this problem, in fact, in 2004 many greens in the region were damaged but very few collars were damaged and this was attributed to the higher height of the plants.

Ice storms can also cause significant turf loss. This type of damage happens mostly in northern regions that have below freezing temperatures most of the winter. Damage is caused by the ice barrier not allowing any oxygen and gas exchange to the root system. However, some ice coverage can be beneficial for shorter periods of time because it protects the plant from desiccation.

Location of a particular golf course determines what type of winterkill is most likely to happen. In our region the biggest winter turfgrass killer is from crown hydration and snow mold.

December brings the final month of the year and an end to our golf season. It was a great first year for me! I am excited that with all the sacrifices everyone had to make because of the pandemic, golf at Seven Oaks provided a great outlet to get away from everything. It was a great year for participation on the golf course for the tournament play, the ladies’ events, the couples golf nights and the kids golf program this year. All of those and more will set us up for a bigger and better 2021 season.

As far as the month of December goes for golf, we are finally looking at cold temperatures that will keep the golf course closed more than not. With November temperatures staying up in the 60’s and 70’s early on, I was thinking we may just play golf year-round! In looking back at previous years, we did log a few days’ worth of rounds in December, but we will have to see the temperatures reach the low to mid 40s for most of the day in order to open.

In Golf Shop news, I will be here in the Shop getting orders in for next Spring and working on PGA work and Seven Oaks work. I have some new ideas in mind about how the Bag Drop and Bag Room work, small additions to the golf course, different vendors to try and so on.

If anyone has any suggestion on how to improve the golf experience at Seven Oaks, please let me know! I am willing to talk about ANY ideas on how to make the experience better for the members. Thank you for a great start to my Seven Oaks career!



Stay Connected!

If you’re not receiving weekly e-blasts from us and would like to be included, please send your email address to Molly at mverone@sevenoaksc.com or call 724.495.3300.

SEVEN OAKS—OAK LEAVES



SEVEN OAKS COUNTRY CLUB
CHRIS JUBA DIRECTOR OF OPERATIONS & MEMBERSHIP

Dear Seven Oaks Members,

It is hard to believe that is already December!

While the year 2020 has been tough for many families, I wanted to go over some of the positive things that have happened here at Seven Oaks that we will carry into the year 2021 and beyond. First off, we had one of the most beautiful years, weather wise. This summer and fall brought some of the best weather I can remember. It was perfect weather for golf, swimming, tennis, and outside dining! Going into December we have over 150 new members. There are multiple factors that contributed to this growth including the renovations to the clubhouse, great weather, delicious food, however one of the main contributors is Molly Verone. Her one-year anniversary here at Seven Oaks will be January 8 and anyone who knows Molly knows how personable she is and makes everyone feel at home.

Along with the growth in membership we are also going to have 3,000 more rounds of golf played than the prior year. While speaking of great additions to the staff, now would be the time to talk about our new Golf Pro Jason Hammel. Jason started on June 8, and I have had nothing but compliments about his personality and his vision of the Seven Oaks golf program.

While the renovations are beautiful and inviting, we wouldn't have a great club without great food. Chef Art Mangie has made fantastic improvements in the kitchen the past two years. This year we brought on Sous Chef Derek Ruby, and his experience has brought the Grille Room to the next level. We look forward to his input on the 2021 Grille Room Menu!

I also want to thank Ellen Policastro, Valerie Mowad, Ashley Malobabich, Keith Hohenshel, John Lord, Dennis Kaminski, Jeff Savyko and Bryan Thompson. This is the most consistent management team Seven Oaks has had in a long time and it is showing in the overall operation. I was always told that you are only as good as the people around you and I would not ask for a better group of people to help me in making Seven Oaks the very best it can be.

As you can see 2020 has brought much positivity despite the negativity in the world. This will carry on into 2021 as I look forward to having the best year we have ever had. I also forgot to mention that in 2020 the GCU Board of Directors approved a brand-new pool and tennis facility to open in 2022. I cannot wait to send out the design to the membership as we will have the best facilities in Western Pennsylvania if not the whole state!

I want to thank all our members for their support in 2020. We are going to have a great December and I want to wish all our members a Merry Christmas and a Happy New Year!



SEVEN OAKS COUNTRY CLUB
ELLEN POLICASTRO CATERING & EVENTS COORDINATOR

December brings with it the magic of the Christmas season. This year has been so difficult and trying for everyone, so hopefully the spirit of Christmas can brighten our hearts!

We aren't able to have our usually Sunday brunches, but Chef is planning some to-go ideas for our members. We do have Christmas parties scheduled and I do have a few dates and times available if you think you would like to come to Seven Oaks for a delicious dinner and some quality time with friends and family.

The Vintner Club is ending this year with an evening featuring Italian wines on December 11.

Even though 2020 has been a difficult one, we have had many memorable events for our members and so much support from everyone. I think we are all looking ahead to 2021 and hopefully a much better year.

Thanks to everyone for being so kind and supportive! Merry Christmas and all the best in the New Year!



SEVEN OAKS COUNTRY CLUB
MOLLY VERONE ADMINISTRATIVE ASSISTANT

Happy Holidays and Merry Christmas! I would like to thank all our members for their continued support of the Club and for another great season here!

Christmas time is one of my favorite times here at the Club! Every year it looks so beautiful and festive. I would like to thank Ellen for all her hard work and time that she puts towards decorating the Club. She turns the Club into a Christmas wonderland. It looks amazing every year!

I would like to remind all members to make reservation for the Grille Room. It has continued to be very busy down there! Please call or email me to make any reservations.

It has been a great year for membership! We have over 150 new members. I want to thank all our members for their referrals. It is greatly appreciated! If you know anyone who may be interested in joining, please have them contact me.

I look forward to what 2021 brings for Seven Oaks and our members. Merry Christmas and Happy New Year!



SEVEN OAKS COUNTRY CLUB
KEITH HOHENSHEL OPERATIONS MANAGER

As we approach the holiday season, I would like to thank a few people. Bryan Thompson, Dennis Kaminski and Art Mangie all have staff that work hard all year and we appreciate everything that they do. Also, thanks to Chris, Jason and Ellen and their staff and most importantly YOU the member for your support and patience throughout the year. I look forward to seeing everyone in 2021!

Our December 2020 Culinary Specials in the Grille Room

THURSDAY

\$11—Oaks Stuffed Burger

A juicy hamburger stuffed with melted American cheese, topped with lettuce and tomato, served with French Fries

\$14—Grandma's Meatloaf Dinner

With mashed potatoes, classic vegetables, and gravy, served with a tossed salad

Thursday Happy Hour Special from 5-7 PM
\$3 Craft Bottles

FRIDAY

\$8.50—Fried Smelts

With garlic and parsley

\$20—Cajun Stuffed Chicken Breast

Boneless stuffed with craw fish, cornbread, scallions, and andouillette, then sauced with a southern mopping sauce, served with Chef's vegetables and your choice of soup or salad

Chef Art's Creative Special

Friday Happy Hour Special from 5-7 PM
\$5 Basil Hayden Old Fashion

SATURDAY

\$23—Lobster Stuffed Sole

Sole Fillets rolled up with Canadian lobster meat then sauced with a sherry lobster sauce and melted Jarlsberg cheese, served with broccoli and your choice of soup or salad

\$23—Steak Diane

This classic Pittsburgh sliced filet of beef is sauteed with mushrooms, shallots and diced tomatoes in a cognac dijon mustard sauce, served with smashed potatoes and your choice of soup or salad

Saturday Happy Hour Special from 5-7 PM
\$4 Mistletoe Martini

SUNDAY

\$18—Salmon Greek Salad

Grilled salmon placed in a mixture of romaine and spinach, with kalamata olives, hard eggs, feta cheese, tomatoes, cucumbers, and croutons, served with a Greek vinaigrette dressing

\$23—Grilled Boneless New York Strip

Served with Chef's accompaniments and your choice of soup or salad

Sunday Happy Hour Special ALL DAY
\$2 Drafts



Reservations strongly suggested 724-495-3300

Menu is subject to change

Monday - Wednesday - Closed

Thursday - 12 NOON-8 PM

Friday & Saturday - 12 NOON-9 PM

Sunday - 11 AM-7 PM

SEVEN OAKS
COUNTRY CLUB

Hours are subject to change





The **DIRTY** Apron
with **ART MANGIE** EXECUTIVE CHEF

So, you wanted to be a Chef...
A column written by Chef Art to keep you updated
on new and old food trends:

Eggs – In the United States, fresh, commercially produced eggs need refrigerated to minimize your risk of food poisoning. However, in many countries like Europe and around the world it is fine to keep eggs at room temperature for a few weeks in a cool area. I still believe that refrigerator eggs are the safest way to go.

Burrata – Burrata is an Italian buttermilk cookie or buffalo made with mozzarella cream. The outer layer shell is solid mozzarella while the inside contains Stracciatella and cream giving it an unusual and soft texture.

Cannoli – An Italian dessert consisting of a horn shaped pastry shell that has been deep-fried then filled with a sweetened filling of whipped ricotta mixed with bits of chocolate, candied fruit, and sometimes nuts.



Mark Your Calendars!

December Events

Thursday, December 3—Long Ash Club 6:30 PM

Friday, December 11—Vintner Club Tasting 6:30 PM



Reservations and Cancellation Policies

Grille Room Dining. No member or committee shall plan or set dates for dining room activities without prior approval of Seven Oaks Country Club. Dining reservations are highly recommended.

Members are asked to assist in maintaining required service levels by making reservations for dining prior to 3 PM on the day involved. A

24 hour notice is requested for parties of more than six (6) persons. We request that members who have special dietary needs notify the Club ahead of time. Reservations for dining will be held for only fifteen (15) minutes after the reserved time.

Club Special Events. Reservations are required for activities of the Club and shall be accepted on a first-come, first-served basis by pre-registering with the Club office. For all functions of the Club held in the dining rooms of the Club, tables will be assigned on a first-call, first-choice basis. Reservations for special tables will not be accepted. We cannot guarantee that groups larger than ten will be seated at the same table. Cancellation of a reservation must occur 48 hours prior to the social function. Pool events do not require a reservation. The courtesy of providing notice of reservation changes is requested 24 hours before the event is scheduled.

Banquets. Reservations for banquets should be made at least two (2) weeks in advance. Notification of cancellations for a banquet event must be made four weeks before the event is scheduled.

The final guest count is required one week before the function.

After the final count is given the guest count may not be lowered, however additions may be made up to 3% of the total count. A fee of 10% of the total food cost will be charged for any guest count being added above 3% after the final guest count has been determined. A non-refundable deposit is required for banquet reservations. Failure to cancel dining and special event reservations will result in a charge to the member's club account. The dining, special event and banquet policies shall be determined by Seven Oaks Country Club.



SEVEN OAKS—OAK LEAVES

SEVEN OAKS BEVERAGE AREAS

For your enjoyment Seven Oaks has many beverage areas for you to choose from:



SYCAMORE BAR AND PATIO

A great view of the course as you overlook the putting green and watch as everyone goes off #1 tee and as they come up #18. Weather permitting.



GRILLE ROOM BAR
A full service bar encompassed by our Grille Room. There is a full selection of Bourbon, Scotch and other delights. Open during regular Grille Room hours and while golfers are still on the golf course.



SOAKS POOL BAR
From Memorial Day until Labor Day join us at our bar pool side.



THE CHAMPIONS LOUNGE

Our Cigar Bar where you can enjoy the game, a good cigar, and great food along with a game of pool or darts. Those ages 19 & 20 are permitted in the room and those 18 and under must be accompanied by a parent.



GRILLE ROOM PATIO

What a great place to enjoy the outdoors while dining at your favorite country club. Entertainment every Friday from May through September. Weather permitting.



SPECIAL EVENTS INFORMATION

DECEMBER HAPPY HOUR AT SEVEN OAKS

Come and enjoy happy hour specials in the Grille Room. Thursdays from 5-7 PM—\$3 Craft Bottles; Fridays from 5-7 PM—\$5 Basil Hayden Old Fashion; Saturdays from 5-7 PM—\$4 Mistletoe Martini and Sundays ALL DAY—\$2 Draughts

CATERING AND EVENTS

Let us come to you! Not only does Seven Oaks Country Club do great functions in house, we are also available to cater an event at your home or business. Please call our Banquet Manager Ellen Policastro for more information and she will provide you with the information you may need. A friendly reminder to mention to your friends—you do not have to be a member to have an event at Seven Oaks Country Club.

BEREAVEMENT MEALS

Seven Oaks understands your needs in time of sorrow and we are available to relieve some of the burden by providing a variety of choices to accommodate you on a timely basis. We are able to provide you with a private room and you may choose from a selected menu or we may customize a menu for you.

MEALS TO GO

Call and ask for the Grille Room and place your order for your lunch or dinner to be picked up at your convenience.

CIGARS

For on the course, to take home or for that special gift – we have a delicious assortment of quality name brands available in the Golf Shop.

Accessories Available:

- Seven Oaks Engraved Scissor Cutters
- Guillotines
- Punches
- Triple and Single Head Lighters
- Seven Oaks Labeled Lighters
- Cigar Clips and Putter Holders



SEVEN OAKS DRESS CODE

Business casual attire is mandatory for all events. Jackets are appreciated. No denim, leggings, ball caps, tennis shoes or flip flops are permitted to any formal/upper floor events. Men must wear collared shirts. Men please remove hats when dining. Dress denim is appropriate for the Grille Room.

"Clubs Within the Club"

Vintner Club December Event

Vintner Club: Mark your calendar for the Vintner Club tasting on Friday, December 11 beginning at 6:30 PM. Be sure to call for reservations.

Friday, December 11 at 6:30 PM

Italian Wine Tasting



Long Ash Club December Event

To all Cigar Lovers! The Long Ash Club will be meeting on Thursday, December 3 at 6:30 PM in the Champs Lounge. This event will be featuring Great Lake Christmas Ale followed by an Old Fashioned.

Thursday, December 3 at 6:30 PM

Great Lake Christmas Ale & an Old Fashioned
+ Chef's Selected Appetizers
\$28++ Members \$38++ Non-Members



Whether it is a business function, Christmas party, birthday party-The Champions Lounge has become an exciting venue for your next event.

It is not only the home to the Wall of Champions and the Long Ash Club, but is available for all to enjoy.

Those under the age of 21 are permitted in the room and those 18 and under must be accompanied by a parent.

We invite you to enjoy a competitive game of darts or a lazy game of pool with full beverage and food service.



*Denotes additional information inside Oak Leaves.

December 2020 at Seven Oaks

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		I CLUB CLOSED	2 CLUB CLOSED	3 *Oaks Stuffed Burger *Grandma's Meatloaf Dinner in the Grille Room *Long Ash Club Event in the Champs Lounge	4 *Fried Smelts *Cajun Stuffed Chicken Breast *Chef Art's Creative Special in the Grille Room	5 *Lobster Stuffed Sole *Steak Diane in the Grille Room
6 *Salmon Greek Salad *Grilled Boneless New York Strip in the Grille Room	7 CLUB CLOSED	8 CLUB CLOSED	9 CLUB CLOSED Private Event in the Champs Lounge	10 *Oaks Stuffed Burger *Grandma's Meatloaf Dinner in the Grille Room	11 *Fried Smelts *Cajun Stuffed Chicken Breast *Chef Art's Creative Special in the Grille Room *Vintner Club Tasting in the Oak Room	12 *Lobster Stuffed Sole *Steak Diane in the Grille Room
13 *Salmon Greek Salad *Grilled Boneless New York Strip in the Grille Room	14 CLUB CLOSED	15 CLUB CLOSED	16 CLUB CLOSED	17 *Oaks Stuffed Burger *Grandma's Meatloaf Dinner in the Grille Room	18 *Fried Smelts *Cajun Stuffed Chicken Breast *Chef Art's Creative Special in the Grille Room	19 *Lobster Stuffed Sole *Steak Diane in the Grille Room
20 *Salmon Greek Salad *Grilled Boneless New York Strip in the Grille Room	21 CLUB CLOSED	22 CLUB CLOSED	23 CLUB CLOSED	24 CLUB CLOSED <i>Christmas Eve</i>	25  CLUB CLOSED <i>Christmas Day</i>	26 *Lobster Stuffed Sole *Steak Diane in the Grille Room
27 *Salmon Greek Salad *Grilled Boneless New York Strip in the Grille Room	28 CLUB CLOSED	29 CLUB CLOSED	30 CLUB CLOSED	31 CLUB CLOSED <i>New Year's Eve</i>	I 	

Hours of Operation

Club Closed Monday-Wednesday
Thursday, December 24
Friday, December 25
Thursday, December 31

Office Open Mon.-Fri. 8 AM-4 PM

Grille Room (Casual)

Monday-Wednesday.....CLOSED
 Thursday.....12 NOON-8 PM
 Friday & Saturday.....12 NOON-9 PM
 Sunday.....11 AM-7 PM

Club House-724-495-3300

Locker Room-724-495-0124

Fitness Center

Monday-Wednesday.....7 AM-4 PM
 Thursday-Saturday.....7 AM-9 PM
 Sunday.....7 AM-7 PM

Golf Shop Hours-724-495-2770

Monday.....CLOSED
 Tuesday-Sunday.....10 AM-5 PM
 Golf Shop open 30 min. before course.
 Tee Times Online—www.sevenoaksc.com