

Riverhill Reporter

EAT / PLAY / RELAX



Riverhill Reporter

October 2018

Riverhill Membership,

One of the best seasons of golf is upon us. Rains have been great for the Golf Course and have come at an opportune time. It is great to see the course green and water levels up. Kevin and his team are working to provide the best possible product for the membership.



Chef Blas has been working to make some great changes in the Turning Point Grill and add new items to the Mansion Menus on a weekly basis. This is a great time of year to invite your friends to The Club and introduce them to the Riverhill experience.

If you have not been to Sunday Brunch in a while, don't miss out. Some of the great highlights are the "Fix it your way" Bloody Mary Bar, "Eggs Benedict your way" made with traditional Canadian Bacon, or our Chef's culinary creation of Crab Cake or Wild Caught Salmon Eggs Benedict. As always the Prime Rib is a hit. Chef Blas has added a carved smoke turkey that is incredible. We are just scratching the surface on the great offerings for Sunday Brunch. Sunday Brunch at Riverhill is a tradition and our goal is to provide a truly memorable experience.

Thank you for the continued positive comments about our Club and Team. We will continue to strive for improvement and provide the desired Riverhill Experience for our entire membership. Together we are making a positive difference. Riverhill Proud!!

From the Desk of Bryan Hargrove
Membership Director

It's finally cooling off some. This is the kind of golf weather I like. I guess I'm a fair weather golfer. Congratulations to all of our 2018 club champions!!

I want to give our membership another reminder that on the November 1st statement, we will be going paperless as much as possible. If you have changed email addresses recently, please let us know in the office so we send statements to the right address. If we do not have your email address, you will continue to receive your statement by regular mail.

I am writing this article during the Sunday Brunch. Let me say, if you haven't experienced Blas' Sunday Brunch, you are missing the dining highlight of each week. The spread is absolutely amazing. From Prime Rib to omelets, every bite is mouthwatering. But don't take my word for it. Come try it out. The attendance has been steadily increasing, so please call ahead and reserve your table. It is every Sunday from 11:00 a.m. until 2:00 p.m.

Our membership is still growing. We don't want to stop now. The referral program is still in effect. Bring in a new member and after they make 3 months of dues, you receive a credit on your account equal to 1 month of their dues. Let's continue to be RIVERHILL PROUD!!

Bryan Hargrove
Membership Director

Welcome to our new members who joined last month:

Peng Han & Xiuxiu Xu, Zhuolun
Kerrville

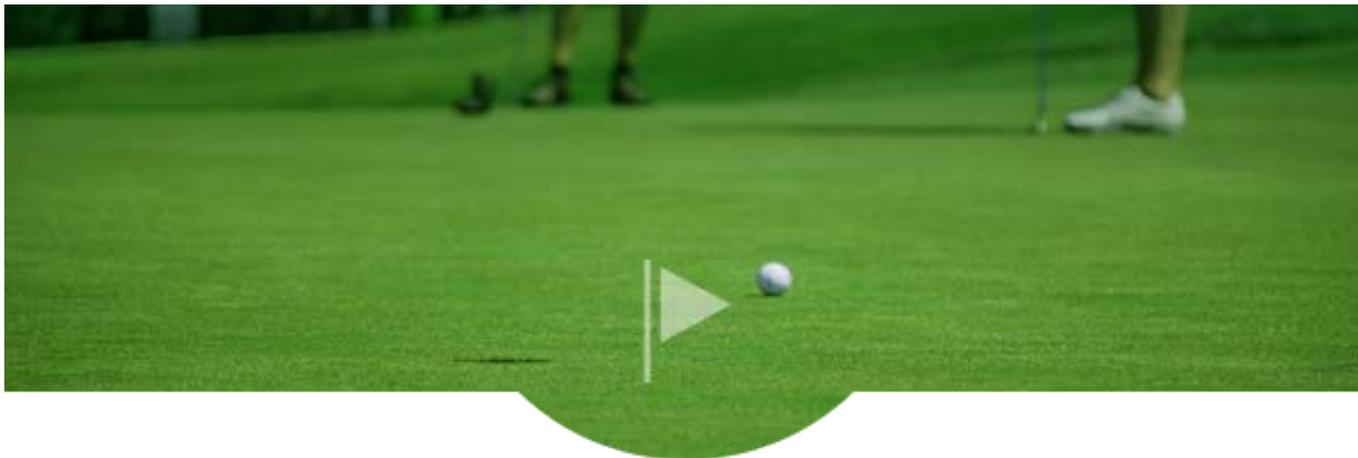
Michal Penton
Mountain Home

Phyllis Ricks
Kerrville

Britt & Catie Eastland, George,
Charlie & Elizabeth
Hunt

John & Raina Myers, Olivia
Saunders
Kerrville

Bron & Christa Mogenis



Golf

Fall is finally here! The course is in the best condition it's been in several years. It is great golf weather so come out and play.

Congratulations to Diane Henry on her 9th Ladies Club Championship win a row. Diane shot 83 to defend her title in the rain shortened event. Other winners were:

Championship Flight Net – Janet Malson - 72

First Flight – Rhonda Taylor - 37 points.

The Riverhill Team Championship winners Jeff Fierst and Bob Rue. They defeated Randy Evans and Glenn Coggins on the final hole of the final match.

Congratulations to our 2018 Men's Club Champion, Tray Tyner. Tray shot rounds of 74-73-72 to defeat Clay Malson by 2 shots and BK Cody by 7. There was some great play overall with 10 rounds in the 70's on the final day.



Our other flight winners were:

1st Flight Gross – Kerwin Overby - 161

Net – Charlie Thomas – 143

2nd Flight Net – Chuck Swallow – 141

3rd Flight Gross – Chet Hearn - 167

Net – Steve Jones - 148

4th Flight Net – Bob Fairchild – 139

5th Flight Net- Chipper Loggie – 143



Our next club event and final Collins Cup qualifying event is the Member-Member Match Play, Friday-Sunday, October 19th – 21st . The format is Best Ball match play with one 9 hole match on Friday, 2 9-hole matches on Saturday and 2 9-hole matches on Sunday. The tournament is open to all members, men, women or mixed teams. Entry is \$75 per player.

The Collins Cup dates are November 9th & 10th with the Top 34 players on the points list receiving automatic invites. The Collins Cup Parings dinner will be on Wednesday, Nov. 7th. The current points list is posted on the bulletin board and on the website.

Our Fall Demo Day will be Tuesday October 2nd from 10 -2. Taylor Made, Callaway, Ping, Cobra and Cleveland will be on hand with all their latest equipment. Mark and I will be on the range to help custom fit and answer questions.

Ladies golf clinics start back on Thursday October 4h and will run thru November 1st. Clinics start at 10:00 and are \$10 per session.

Our Jr. Golf Clinics are taking place every Wednesday at 4:00 for 9 and under, 5:00 for 10 and older, \$15 per session.

Christmas will be here before we know it and soon we will be receiving new merchandise. The Golf Shop Christmas Sale will be Friday November 30th from 3 – 6. Wine and appetizers will be served while you shop.

Next time you come by the Golf Shop stop in and say good bye to DJ. He has accepted his dream job at Mo Ranch as Manager of Outdoor Education Ministries and his last day will be Sunday October 14th. We hate to see him go but it is a great opportunity for a great young man.

Upcoming Events:

- Oct. 3rd Demo Day – Callaway, Cleveland, Cobra, Ping and Taylor Made - 10:00-2:00
- Oct. 12th – 14th James Avery Invitational
- Oct. 19th – 21st Fall Member – Member Match Play
- Oct. 25th Staff Scramble – 5:00
- Oct. 27th Night Golf
- Nov. 8th & 10th – 11th The Collins Cup
- Nov. 15th Staff Scramble – 3:00
- Nov. 17th and 18th TGA Shamble
- Nov. 19th – 20th Greens Aerification
- Nov. 30th Golf Shop Christmas Sale - 3:00 – 6:00
- Dec. 1st Christmas Scramble – 2-person teams

Fairway Feats:

- Sept, 19th – Steve Boynton 39 on the back 9 \
- Sept. 22nd – BK Cody holed PW from 136 on #10 for eagle during 2nd rd. of Men's Club Championship
- Sept. 27th – Tim Locke aced #11 110 yard PW , his 3rd career ace

Men's Golf Association (MGA)

It's the fourth quarter and we are down by 10 points. We need a touchdown and a field goal to send the game into overtime....

Wait, wrong sport. It's fourth quarter and we have lots of great golf left to play for the year. The rains have come and (hopefully) gone, so the course is in great shape, the weather is cooling off, so you have no excuses to not join your fellow Riverhill MGA members in a round or two of golf, an adult beverage (or two), and a great meal. October is our busiest month by far, with all these great events:

October 11, Thursday 1:00 pm ABC net best 2 balls

October 18, Thursday 1:00 pm Two person scramble gross and net MGA Cookout

October 27, Saturday 4:00 pm Couples night golf. Play 9, dinner in grill room, play nine holes after dark. Entry fee: \$45 includes dinner.

October 31, Wednesday Great Pumpkin with RWGA. Mixed teams. Form your own team of four (two men and two women) or pro shop will assign. Dinner to follow. Entry fee \$40 plus dinner

Three of our most popular annual events are this month. Our annual fall cookout/dinner last year drew in 100 diners and over 40 golfers! Let's see if we can't beat that this year. Remember, the dinner and entertainment on the 18th is a part of your annual dues, so the only charge is for alcohol and guests.

Night golf, on the 27th, is always very popular. It includes dinner as well, so you can eat with the MGA twice this month!

Make that three times. The Great Pumpkin is an RWGA coordinated event where they welcome the MGA players as well. This is always a great time as well.

There you go – one great month, three great special events. Look for more details in your email, but mark the dates on your calendar now. Not the calendar on your smartphone, the REAL calendar that you keep hanging on the kitchen wall.

My shout-out this month goes to all of the great Riverhill people that support so many good causes by participating in charity golf events here in Kerrville. We've had a number of them lately, and I understand that all have been well received. There's one more that I know of, The Children's Ark Tournament on Monday, the 15th of October (one more thing for that kitchen calendar) here at Riverhill. Ford Smith is the man in the know on this, and has flyers he can provide. Keep up the good work, everyone.

Riverhill Women's Golf Association

With its beautiful colors and cooler temperatures, October is my favorite month! There are plenty of opportunities to play golf on our lush course, beginning at 9:00 a.m. October 3rd in the scramble following our 8:00 meeting. We have five Wednesdays this month and there is a game for each one. Matt will conduct ladies' clinics every Thursday morning in October beginning at 10:00, the best tune-up for fall play. Add to that the Couples Night Play on Saturday, the 27th and the calendar is full.

October 17th is the last ACE of the Month before we play ACE of the Year in November.

The Great Pumpkin is perfectly timed this year on October 31st, beginning with games and a deli lunch at 11:00 a.m. followed by shotgun start at 12:30. Form your own team, which must have two male and two female players, or call the Pro Shop if you need help finding a team. The entry fee is \$40 per player. Results will be announced in the Antelope Bar following play and the Club is serving dinner at 6:00 p.m. Dinner is on your own and reservations need to be made separately.

September Results

Women's Club Championship, Sept 14th

Champion – Diane Henry

Low Net – Janey Malson

Stableford 1st Place – Rhonda Taylor

Stableford 2nd Place – Sharon Smith

Stableford 3rd Place – Linda Johnson

ACE of the Month, Sept 19th

ACE – Nancy Wilson

Low Net – Lynn Perilloux

2nd Low Net – Barbara Holloway

Low Putts – Rhonda Taylor



Tennis



Wow the year is going by fast with the tennis courts keeping busy. The fall clinics are going strong with the Tuesday night and Thursday morning ladies clinics being the most popular. Come on out and work on your tennis game, keep fit and enjoy the great camaraderie of your fellow tennis players.

The Las Vegas Pro-Am tennis event was enjoyable with many members attending. We had our usual great tennis and everyone enjoyed the activities Las Vegas has to offer. Thanks to the players who made the event great., Mark Hoffman, Cindy Collins, Shaun Randall, Candace Dinsmore and Kimberly Nadebaum.

Fall Kids Tennis Clinics

Monday and Wednesday 4:30 to 6 for beginners and intermediate players. The advanced kids including high school varsity and junior varsity are Tuesday at 6pm to 7pm and Saturday 9am to 10:30. Call Garry to sign up now and improve your tennis.

Session #2 October 1st to October 24th

Session #3 October 30th to November 21st
session #4 November 26th to December 19th

Weekly Clinics

Tuesday Adult Clinic 6pm

Thursday Ladies Clinic 9am

Saturday Adult Clinic 9am

Monday Tuesday Wednesday Saturday. Junior Clinics



The Mansion Dinner Menu

Open Wednesday & Friday Nights, come enjoy Chef Gonzalez's new specials!

Appetizers

Local Wild Deer Antelope Fingers - 14

Texas style, double breaded and fried, served with cracked pepper cream gravy

Jumbo Lump Crab Cakes - 14

Jumbo lump crab and a special seasoning sure to please, served with a chipotle cream sauce
garnished with spring mix

Hot & Crunchy Shrimp - 12

Jumbo shrimp with our famous crispy breading, served with mango jalapeno aioli, drizzled with
Avomole sauce, garnished with baby mix greens

Ravioli - 8

Three cheese ravioli pasta sautéed with homemade marinara sauce served atop of bed of baby spinach, garnished with parmesan asiago cheese and parsley

Salads

Wedge - 7

Iceberg lettuce wedge with creamy blue cheese dressing, topped with grape tomatoes, bleu cheese crumbles, avocado and apple wood smoked bacon pieces

House Salad - 6

Fresh baby spring mix lettuce, cherry tomatoes, cucumbers, shredded carrots and jicama, served with our house balsamic vinaigrette

Southwest Caesar Salad - 6

Crispy, cold, torn romaine tossed with southwest Caesar dressing topped with garlic croutons and grated Asiago cheese

Dinner Entrees

Beef Tenderloin - 29

Grilled beef tenderloin topped with green peppercorn sauce served with garlic mashed potatoes and fresh seasonal sauté vegetables

Texas Gulf Shrimp, Sausage and Grits - 18

Garlic herb marinated and grilled shrimp, wrapped around venison and wild boar sausage with a hint of Jalapeno and cheddar, topped with a chipotle cream sauce, parmesan garnish, cheese grits and sauté vegetables

Chicken Fried Steak - 17

Breaded beef steak with served with garlic mashed potatoes, sauté fresh veggies and topped with a cracked pepper cream gravy

Wild-Caught Salmon - 19

Grilled salmon filet with a honey soy glaze served with wild rice and fresh seasonal vegetables

Grilled chicken Alfredo Pasta - 15

Egg and Spinach creamy alfredo fettuccini sautéed with garlic, shallots and white wine, served with Garlic bread and garnished with parmesan cheese.

Shrimp add \$4.00

Grilled Chicken Breast - 15

Open fire, chicken breast stuffed with fresh herb pesto, chipotle cream sauce, served with wild rice and fresh seasonal vegetables

Texas Sized Double Bone Pork Chop - 18

Grilled to perfection, drizzled with an apple brandy Presidente sauce, garnished with julienne sliced granny smith apples and served with mashed potatoes and sautéed fresh vegetables

Grilled 16oz Rib Eye - 30

Open-flamed grilled beer-marinated Rib Eye served with mashed potatoes, vegetables and a sautéed mushroom steak sauce

Desserts - 6

Tequila Key Lime pie

Strawberry & Raspberry pie

Vanilla Cream Brulee

Joe Finger's Turning Point

NEW Menu

Starters

Poncho Nachos \$9.50

Homemade corn tortilla chips topped with seasoned chicken or beef, refried beans, queso, pico de gallo, guacamole and sour cream

The Putter Platter \$9.50

Two vegetable eggrolls, four pork pot stickers, four teriyaki chicken bites served with a side of honey soy sauce

Fried Cheese Curds \$7.50

Crispy on the outside and perfectly melted cheese on the inside. Served with Southwest marinara

Guacamole, Salsa and Queso Platter \$9.50

A perfect trio! Served with homemade corn tortilla chips

Spicy Boneless Buffalo Wings \$8.50

Tossed in hot sauce, baby carrots, celery & ranch dressing

Hand Food

All burgers and sandwiches come with a side of French fries, house chips, onion rings, sweet potato fries or tater tots.

Riverhill Burger \$7.99

Grilled ½ pound patty served on a toasted bun with lettuce, tomato, onions and pickles on the side.

Build your own options: Add bacon \$1.50 cheese \$1 avocado \$1 grilled onions \$.75 grilled mushrooms \$1 jalapenos \$.75 extra patty \$3.50 Veggie Burger option is available

Chicken Diablo \$9.50

Grilled or fried with pepper jack cheese, chipotle ranch served on a toasted jalapeno bun

Riverhill Club Sandwich \$8.99

Fresh sliced roasted turkey breast, honey ham, crispy bacon, lettuce, tomato with mayo on wheat bread

BLT Sandwich \$7.99

Applewood crispy bacon with beef steak tomato, lettuce & mayo served on Amoroso hoagie bread

Turkey & Avocado Wrap \$9.50

Fresh sliced roasted turkey breast, lettuce, beef steak tomato, Swiss cheese, avocado & mayo in a tomato basil wrap. Or make it a sandwich on our toasted jalapeno bun!

Chicken Salad Sandwich \$8.50

Grilled chicken breast with pecans, red grapes and celery tossed in mayonnaise & served on wheat bread

Chicken Tenders \$7.99

Hand battered and made to order served with French fries with gravy on the side

Salads and Soups

Santos' Famous Cobb Salad \$6.99

Iceberg lettuce, bacon, egg, tomatoes, avocado, bleu cheese garnish with balsamic glaze
Add: grilled chicken breast \$3 or grilled shrimp \$4 sliced turkey or ham \$3

Southwest Caesar Salad \$5.99

Crispy cold torn romaine, tossed with southwest Caesar dressing topped with garlic croutons and grated Asiago cheese

Add: grilled chicken breast \$3, grilled shrimp \$4 or grilled salmon \$6

Taco Salad \$9.50

Crispy romaine topped with seasoned beef or chicken, shredded cheese, pico de gallo, guacamole, black olives and a dollop of sourcream served in tortilla shell with a side of salsa and dressing of choice

Trio Salad \$9.50

Scoop of chicken salad, fruit salad and chef's choice salad

Chicken Tortilla Soup and Soup of the Day

Cup \$3

Bowl \$6

Every Friday: Gumbo with shrimp, sausage and chicken

Cup \$4

Bowl \$8

Chef's List

Wild Caught Salmon \$14.99

Grilled salmon with a honey soy glaze served with rice and mixed grilled vegetables

Chicken Teriyaki Stir-Fry \$10.99

Carrots, snow peas, broccoli, pan fried with rice & teriyaki sauce.

Beef: \$11.99

Shrimp: \$14.99

Hot & Crunchy Shrimp \$12.99

Jumbo shrimp with our famous crispy breading, served with mango jalapeno aioli, drizzled with Avomole sauce and garnished with baby mix greens

Grande Quesadilla \$12.99

Choose either chicken, beef or shrimp quesadilla. Pinto beans, grilled onions, pico de gallo, cheddar & Monterey jack cheese grilled to perfection in a large, fresh tortilla served with a side of rice, sour cream, guacamole and salsa.

Hamburger Steak \$9.99

Seasoned 1/2lb patty, grilled and topped with grilled onions & mushrooms melted shredded cheddar cheese served with a side of fries and grilled vegetables

Weekly Specials:

Tuesday- Taco Lunch Buffet

Wednesday- Salad Lunch Buffet

Thursday- Enchiladas

Friday- Fried Shrimp and Gumbo

Saturday- Classic Ruben

Sunday-BBQ Sandwich

Ask the Wait Staff for details of the Chef's Special and Desserts

Please make Chef Blas aware of any dietary needs or restrictions.

Hill Country Breakfast Tacos 3.50

Potato, Egg & Cheese

Chorizo, Egg & Cheese
Cheese

Bacon, Egg &

Sausage, Egg & Cheese

Veggie, Egg & Cheese

Wild Game Antelope Sausage, Egg & Cheese

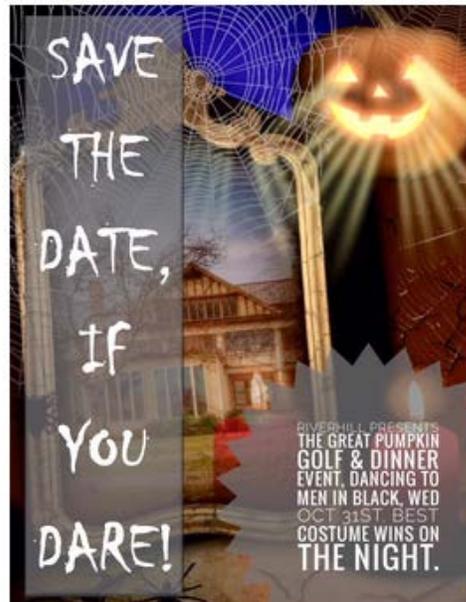
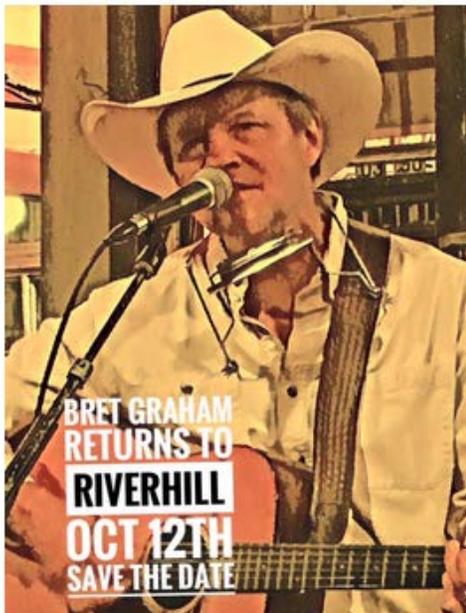
Kid's Kombo's 6

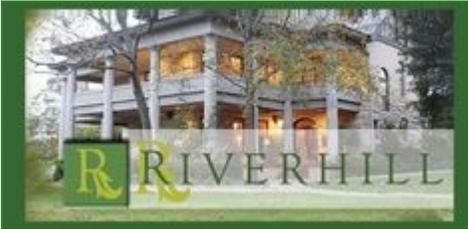
(Includes fries and a drink)

Chicken Tenders w/Gravy / Cheese Quesadilla's / Hot Dogs / Grilled Cheese Sandwich



Social





RIVERHILL WOMENS ASSOCIATION

“RWA” MEETING NOTICE

THURSDAY, October 11th

SOCIAL MEET & GREET 11:30 a.m.

LUNCHEON: 12:00 noon

PROGRAM: 12:30 p.m.

PROGRAM: A POSH of FUR! Fall Fashion Show

**PRESENTER: Gerardo Zavala, Master Furrier
Owner of Elegant Furs**

Music provided by Classical Guitarist: Tim Locke

Gerardo honed his craft and soon became the protégé of renowned Furrier, Michael Mouratidis. It was after Mouratidis passed away that he decided it was time he started his own studio. Thus, ‘Elegant Furs’ was born in 2005, and has been producing high-quality, unique furs, ever since.

It’s clear to see how proud he is of his unique business. His face lights up when he speaks about his craft; and as many of you already know becoming a client, means you become his friend as well.

Services: Custom Designs, Restyling, Repairs, Alterations, Restoration, Climate-Controlled Storage Vault, Cleaning, Glazing, Conditioning, Appraisals & Leather Services.

When wearing a fur from Elegant Furs You Will
Be Exclusive, Feel Divine and Look Glamorous!

Hope You’ll Plan Join Us
Bring a Friend or bring your Spouse to introduce to Gerardo

FOR RESERVATIONS CONTACT

RIVERHILL COUNTRY CLUB 830 896-1400 ~ Ext. 2220 Lunch \$17.40 (includes
++)

Dining Events
Golf Events
Tennis Events

October



Joe Finger's Turning Point Hours Closed Monday, Tuesday-Friday 11am-8 pm, Saturday 7 am-8pm, Sunday 11am-8pm

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<p>Call 830-896-1400 for reservations</p> 	<p>1 Club Closed Rotary 1st Responders Golf Tour Kids Beg/10U 4:30 Kids Int/Adv 4:30</p>	<p>2 Demo Day 10-2 Adult Clinic-6 Jr. Clinic-6 Shamble</p>	<p>3 RWGA-9 Kids Beg/10U 4:30 Kids Int/Adv 4:30 Mansion Dining 5-8</p>	<p>4 Mahjong Fun 12-4 Ladies Clinic-9 Ladies Golf Clinic10 Craft Margarita Night TP</p>	<p>5 Mansion Dining 5-8 Interclub</p>	<p>6 Adult Clinic-9 Jr. Clinic-9 Interclub</p>
<p>7 Breakfast 8-10 Brunch 11-2</p>	<p>8 Club Closed Salvation Army Boys Girls Club Golf Kids Beg/10U 4:30 Kids Int/Adv 4:30</p>	<p>9 Adult Clinic-6 Jr. Clinic-6 Shamble</p>	<p>10 RWGA-9 Kids Beg/10U 4:30 Kids Int/Adv 4:30 Mansion Dining 5-8</p>	<p>11 MGA-1 RWA Luncheon Ladies Clinic-9 Ladies Golf Clinic10</p>	<p>12 James Avery Invit Dinner & Music Brett Graham</p>	<p>13 James Avery Invit Adult Clinic-9 Jr. Clinic-9</p>
<p>14 James Avery Invit Breakfast 8-10 Brunch 11-2</p>	<p>15 Club Closed 1st United Methodist Golf/Childrens Ark Kids Beg/10U 4:30 Kids Int/Adv 4:30</p>	<p>16 Adult Clinic-6 Jr. Clinic-6 Shamble</p>	<p>17 RWGA-9 Kids Beg/10U 4:30 Kids Int/Adv 4:30 Birthday & Anniversary Night</p>	<p>18 MGA-1 MGA Fall Cookout Ladies Clinic-9 Ladies Golf Clinic10</p>	<p>19 Mansion Dining 5-8</p>	<p>20 Adult Clinic-9 Jr. Clinic-9</p>
<p>21 Member-Member Breakfast 8-10 Brunch 11-2</p>	<p>22 Club Closed OLH Golf Tourn Kids Beg/10U 4:30 Kids Int/Adv 4:30</p>	<p>23 Adult Clinic-6 Jr. Clinic-6 Wine Club Night Shamble</p>	<p>24 RWGA-9 Kids Beg/10U 4:30 Kids Int/Adv 4:30 Mansion Dining 5-8</p>	<p>25 Ladies Golf Clinic10 Ladies Clinic-9 Staff Scramble</p>	<p>26 Mansion Dining 5-8</p>	<p>27 Adult Clinic-9 Jr. Clinic-9</p>
<p>28 Breakfast 8-10 Brunch & Music 11-2</p>	<p>29 Club Closed Kids Beg/10U 4:30 Kids Int/Adv 4:30</p>	<p>30 Adult Clinic-6 Jr. Clinic-6 Shamble</p>	<p>31 Great Pumpkin-12:30 Kids Beg/10U 4:30 Kids Int/Adv 4:30 Great Pumpkin party 5-8</p>	<p>Nov. 1 Ladies Clinic-9 Ladies Golf Clinic10</p>	<p>Nov. 2 Julia Finger Golf Mansion Dining 5-8</p>	<p>Nov. 3 Julia Finger Golf</p>