



June 2022

Hoof Beats

550 White Oak Drive

Santa Rosa Ca, 95409

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<http://www.wildoaksaddleclub.com>

President's Message

By Jolene Cortright

Wow, what a great month of May we had at Wild Oak Saddle Club!

To those of you who were fortunate enough to attend our Derby Day party, lucky you—choosing your favorite horses to bet on, enjoying the nice weather, wonderful food, festive Derby attire and exciting auction items—along with the obligatory heated battles for those auction items.

Derby Day is our annual event where we have not only a great time with friends and members, but we also fund some of our club projects, entertainment, and events. Thanks to all our members who donated an item or items for our auctions. Also, thank you to those of you who generously contributed to our coveted wine locker and spirits locker raffle prizes. Congratulations to Gus and Barb Shubel on having their wine locker ticket pulled to win about 6-1/2 cases of wine! Also, congratulations to Dee Clark and Gina Martin on having the winning ticket for the spirits locker.

Special thanks to our members who donated funds toward our staff appreciation “raise your paddle.” Derby Day event collected a nice amount for the staff. Very well deserved!

I was thinking perhaps you might tire of me as I report how much I love (and you as members love) the Club. So, I asked a few of our members to answer this question: “What is your favorite thing about the Saddle Club?”

Here are some responses I heard: Don Ammons: “Staff is the first thing that comes to mind.” Vicki Brecht: “Definitely, it’s the people. I love the members. I feel like they’re all my friends and I belong.” Paula Lewis: “My favorite part of the Club is all the interesting people and the fun events Lori creates for all of us.” Glen Smith: “My favorite thing about the Club is split between the staff and the people.” Sue Thompson: “I think Chef Joe is great. I don’t think we’ve had a disappointing meal. Ever.”

That’s really cool! OK, back to my message. It’s great to see the Polo season off and running again. We can now enjoy some Thursday and Saturday scrimmages, and Sunday world-class polo matches front and center of our terrific Sunday brunches on the deck. We are looking forward to a summer of events, including our monthly Burger nights, our early June entertainment of Alpha Rhythm Kings and other later live musical performances, plus our annual car show and much more. Wild Oak Saddle Club is a very special place!

“Where would you rather be?”

Social Activities for June & July

June 2	Burger Night Book Club Meeting 4:00pm
June 3	Friday Night Dinner with Swing Band Alpha Rhythm Kings
June 5	No Sunday Brunch (Club closed for private event)
June 7	Tightwad Tuesday Fried Chicken Dinner
June 10	Friday Night Farm-to-Fork Dinner
June 12	Sunday Brunch
June 14	Tightwad Tuesday
June 17	Friday Night Dinner
June 19	Father's Day Brunch
June 21	Tightwad Tuesday
June 24	Friday Night Prime Rib Dinner with Bill Noteman & The Rockets Band
June 26	Sunday Brunch
June 28	Tightwad Tuesday
July 1	Friday Night Dinner
July 3	Sunday Brunch
July 5	Tightwad Tuesday Fried Chicken Dinner
July 6	Green Valley Growers Hydrangea Farm Private Tour
July 7	Burger Night Book Club Meeting 4:00pm
July 8	Friday Night Farm-to-Fork Dinner
July 10	Sunday Brunch Sonoma County Museum Benefit Gala
July 12	Tightwad Tuesday
July 15	Friday Night Dinner
July 17	Sunday Brunch
July 19	Tightwad Tuesday
July 21	Special Dinner Night with Live Music by Tim Hockenberry (Friday night menu & pricing)
July 22	No Friday Night Dinner
July 24	Sunday Brunch
July 26	Tightwad Tuesday
July 29	Friday Night Prime Rib Dinner, Streets of Bakersfield Band
July 31	Sunday Brunch

News from GM Lori... Special Events

June

- Burger Night June 2
- Friday Night Dinner with
Alpha Rhythm Kings June 3
- No Regular Brunch Service June 5
- Father's Day Brunch June 19
- Prime Rib Night with
Bill Noteman & The Rockets

July

- Green Valley Growers Private Tour July 6
- Burger Night July 7
- Museum of Sonoma County Benefit Gala July 10
- Prime Rib Night July 29

Derby Day Wrap Up!

There are so many generous members I want to thank for the outstanding Derby Day results: members who donated wine and spirits; members who donated, then bought silent auction articles; as well as live auction winning bidders who landed unique getaways, vacations, jewelry, and even an at-home Memphis-style BBQ dinner for 12! I also want to recognize and thank Trecini Winery for furnishing their excellent wines for the event.

The ClickBid online process which Jolene Cortright and Keith Hilan set up for us made bidding on silent auction items easy, while auctioneer-emcee Kenn Cunningham oversaw plenty of enthusiastic action on live auction bidding.

Thanks to the Derby Day Committee for weeks of meetings and planning: Co-Chairs Jolene Cortright and Corinne Byrd; committee members Pat Biagi, Scott Bartley, Linda Canar, and Keith Hilan. The Bunk House display decorating team also did a fantastic job; many thanks to Cathy Looney, Pat Biagi, Phyllis Orsburn, and Joanne Santa for hours of creative set-up.

And lastly, I want to recognize our amazing staff who went far beyond their required job descriptions to ensure members had a wonderful Derby Day party afternoon.

All of that added up to one incredibly successful event—the MOST successful in club history. Thank you all so very much!

Announcements

WOSC GOLFERS – SAVE THE DATE

The Wild Oak Saddle Club Golf Committee is again offering a Golf Outing for members and guests. We are looking forward to another well attended event. Our goal is to match last year's 44 players. We hope to have at least one lady in each Foursome. As of this date, we already have 16 golfers committed.



**We are excited to announce the 11th Annual Fall
Fun Golf and Social Outing**

Location: The Sugarloaf Golf Club Course

Date: Friday, October 14th, 2022

More detailed information about the event will be posted in the upcoming newsletters and in the WOSC living room. Call Doug Pavese at 538-3167 or email dougpavese@gmail.com if you have any specific questions.

Birthdays

We send our warmest wishes for a Happy Birthday to these wonderful members!

June birthdays:

Barbie Stater, Betsy Phillips, Brett (Pud) Podstata, Bruce Stephens,
Chuck McPherson, Jan Hathaway, Janet Parente, Jay Diment, Jim Acker,
John Hamann, Judy Monroe, Karen Whissen, Kathy Edwards, Kathy Perotti,
Larry Stater, M.L. Reinking, Pam Myers, Peter Wells, Tina Alves, Wally Wortman.



**WILD OAK
SADDLE CLUB**

ESTABLISHED 1975

LUNCH

Daily Soup – Cup \$6

Chicken Kale Caesar Salad \$17

Grilled chicken, julienned dino kale, parmesan cheese, sourdough croutons, toasted almonds, and granny smith apple tossed with lemon vinaigrette

Lori's Salad \$17

Baby greens and romaine lettuce tossed in white balsamic vinaigrette with house-made applewood smoked bacon, oven roasted turkey breast, grilled shrimp, avocado, cherry tomatoes, and hard-boiled egg

Grilled Salmon Salad \$18

Grilled salmon, garden greens, capers, olives, cucumber, and pickled red onions with a creamy lemon-dill vinaigrette

Fiesta Salad \$17

Seasoned ground beef and pico de gallo, cucumbers, tomatoes, red radishes, romaine lettuce, cilantro lime vinaigrette, cheddar-jack cheese, sour cream, and tortilla crisps

Tuna Wrap \$16

Tuna salad with crisp lettuce, tomato, avocado and pesto wrapped in a grilled spinach tortilla

Turkey and Avocado Melt \$16

Oven roasted turkey breast, house-made applewood smoked bacon, cheddar-jack cheese, avocado, roasted bell pepper mayonnaise on a grilled ciabatta

Chicken Tinga Quesadilla \$16

Braised chipotle chicken, cheddar-jack cheese, flour tortilla, lettuce, sour cream, and pico de gallo

Blackened Shrimp Tacos \$16

Blackened shrimp, cabbage and cilantro slaw, chipotle cream, local artisan tortillas

French Dip \$16

Roasted thin sliced NY steak, caramelized onions, horseradish cream, and Swiss cheese with house-made *au jus* on a grilled sourdough roll

Bacon Cheddar Burger \$16

Local ground beef patty with house-made applewood smoked bacon, cheddar cheese, lettuce, tomato, onion, and house-made dill pickles on a grilled bun

Impossible Burger (plant based) available +\$3

Sandwiches and tacos served with fries, garlic fries, side fruit or small garden salad

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”

Tightwad Tuesday

Clubhouse opens at 5:30pm

\$22.00 + tax per person

June 7th, 2022

Fried Chicken

Garden Salad

Baby Greens, Radishes, Strawberries,
Shaved Carrot, Lemon Vinaigrette

Roasted Vegetables

Mashed Potatoes and Gravy

Buttermilk Biscuits

Dessert:

Ice Cream Sundae Bar

June 14th, 2022

Chicken Enchiladas

Taco Salad

Chips, Salsa, Guacamole

Spanish Rice

Refried Beans

Dessert:

Churros

June 21st, 2022

Beef, Italian Sausage, and Three

Cheese Lasagna

Caesar Salad

Garlic Bread

Roasted Vegetables

Dessert:

Oreo Cheesecake

June 28th, 2022

Beer Battered Fish and Chips

Garden Salad

Baby Greens, Butter Lettuce, Blackberries,
Shaved radishes, and Strawberries, with
Champagne Vinaigrette

Potato Salad

Cole Slaw

Dessert:

Carrot Cake

July 5th, 2022

Fried Chicken

Garden Salad

Baby Greens, Radishes, Apples,
Shaved Carrot, Lemon Vinaigrette

Roasted Vegetables

Mashed Potatoes and Gravy

Buttermilk Biscuits

Dessert:

Ice Cream Machine
and Sundae Bar

Friday Night Dinner

Clubhouse opens 5:30pm

Dinner 6:45pm

\$50.00 + tax per person with alcohol

\$40.00 + tax per person without alcohol

June 3rd, 2022 Family Style Dinner

**Clams, Mussels, and Shrimp with
Linguini in a Garlic White Wine
Butter sauce**

**Grilled Flat Iron Steak with an
Avocado Chimichurri**

Strawberry and Spinach Salad

Feta Cheese, Smoked House Made Bacon, Pea
Leaves, in a Raspberry Vinaigrette

Roasted Baby Squash

Dessert:

Assorted Mini Desserts

\$70.00 + tax per person with alcohol

\$60.00 + tax per person without alcohol

June 17th, 2022 Clubhouse Dining on Deck Mixed Grill Night

**Hand Carved Grilled Steaks, Chicken,
Grilled Fish, and Sausages**

Salad Bar

Creamed Spinach

Potato Wedges

Dessert:

Kozlowski Farm's Cherry Pie with Vanilla
Bean Ice Cream

June 10th, 2022 Farm to Fork Family Style Dinner

Sourcing the Best local ingredients; menu
will be announced Tuesday, June 7th.

June 24th, 2022 Prime Rib Dinner Family Style

Roasted Prime Rib of Beef, *au jus*

Pacific Snapper Provençal

**Grilled Peach and Baby Greens
Salad**

Baby Arugula, Goat Cheese, Pickled Red

Onions, Candied Almonds,

Honey-Lemon Yogurt Dressing

Roasted Baby Patty Pan Squash and

Baby Zucchini

Sour Cream and Chive Mashed

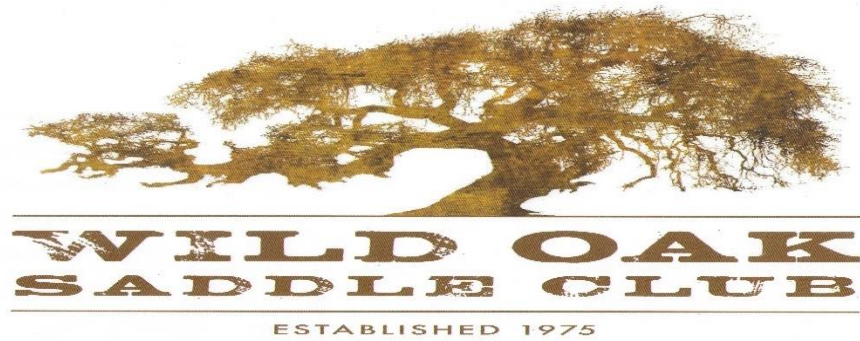
Potatoes

Dessert:

Assorted Mini Desserts

\$70.00 + tax per person with alcohol

\$60.00 + tax per person without alcohol



Burger Night

Thursday June 2nd

Clubhouse opens at 5:00,

Burgers at 6:15



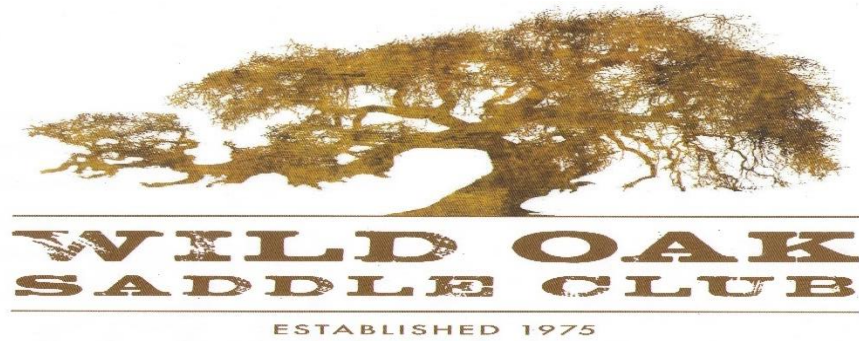
Come Join us for Burgers with all the Fixings!

- Wine Pour & Full Bar During Cocktail Time 5:00-6:15pm
 - Ice Cream Sandwiches
 - \$30 per person + tax

Reservations Required

(707) 539-8634 or

Reservations @wildoaksaddleclub.com



Burger Night

Thursday July 7th

Clubhouse opens at 5:00,

Burgers at 6:15



Come Join us for Burgers with all the Fixings!

- Wine Pour & Full Bar During Cocktail Time 5:00-6:15pm
 - Ice Cream Sandwiches
 - \$30 per person + tax

Reservations Required

(707) 539-8634 or

Reservations @wildoaksaddleclub.com



Sunday, June 19th Brunch Menu

Quiche, Salads, and Seafood

Poached Shrimp with Cocktail Sauce

Mushroom, Onion, Spinach, Swiss Cheese Quiche

Fresh Fruit Platter

Garden Greens Salad

Breakfast Items

Eggs Benedict

Scrambled Eggs with Cheese

Applewood Smoked Bacon

Chicken Apple Sausage

Cinnamon French Toast

Breakfast Potatoes

Lunch Items

Roasted NY Steak with Horseradish Cream

Oven Roasted Salmon

Dessert

Assorted Mini Desserts

Brunch Served from 10:00-1:00

Reservations Required

(707) 539-8634 or reservations@wildoaksaddleclub.com

\$45+ tax per person with alcohol, \$40+ tax per person (without alcohol),
\$30+ tax per person, ages 12-20, \$20+ tax per person, kids under the age of 12

Hot Swing Band *Alpha Rhythm Kings* coming to WOSC!

Friday Night, June 3rd

Music & After-Dinner Dancing

Band Sponsored by Nadine Sponamore and Michael Zischke



Established in 2017, the **Alpha Rhythm Kings** have created quite a stir with music fans, having crafted an exciting, King Size California sound. The band's top-quality musicians, with Robert Dehlinger's "exhilarating" trumpet and "magnetic" singing (*Jazz Corner*) leading the way, are a favorite with swing dancers, as well as with audiences in nightclubs, festivals and concert halls. The A.R.K.'s high-energy jazzy vibe has whisked them all over the globe, from the Greystone Mansion in Beverly Hills, to performances in Hungary, Austria, Germany, and back to the USA to play at the 60th Grammy Awards Nominee San Francisco Chapter Celebration. You may also catch the band entertaining at top jazz clubs (Herb Alpert's Vibrato Grill), exclusive private spots (the French Club, University Club of San Francisco), swanky casinos (the Peppermill in Reno, Nevada, Agua Caliente in Palm Springs, the Orleans in Las Vegas), top class hotels (the Hay-Adams in Washington, D.C.), or family-friendly theme parks (Disneyland Resort, California's Great America).

This event is SOLD OUT!

\$70+tax per person with alcohol; \$60+tax per person without alcohol

ROBERT DEHLINGER'S

Alpha Rhythm Kings

TRADE  MARK

**Green Valley Growers Private Tour!
Dr. Jerry Bolduan's Beautiful Hydrangea Farm
Wednesday, July 6th
Meet at Green Valley Growers at 10:00am**



Known for the most extensive collection of hydrangea in the world, Green Valley Growers is located in the lush rolling hills of Sonoma Valley wine country. Jerry Bolduan, renowned floral designer and owner of Green Valley Growers, has been featured on Oprah Winfrey and Martha Stewart Living TV; as well as in Martha Stewart Living Magazine, Food & Wine, Architectural Digest, and Coastal Living.

Dr. Bolduan specializes in hydrangeas, and has thousands of magnificent colorful blooming plants, many of them rare varieties.

This hydrangea tour has become a popular annual event!

**We'll meet up at 10:00am at Green Valley Growers,
10450 Cherry Ridge Road in Sebastopol.**

Besides taking us on a grand tour of his property, Jerry always spoils us with homemade sticky buns and Mimosas. The complimentary tour and social time will conclude at 11:30am.

**Advance Reservations Required!
Call (707) 539-8634 or sign up in the living room Reservation Book.**



ONE STORY *at a* TIME

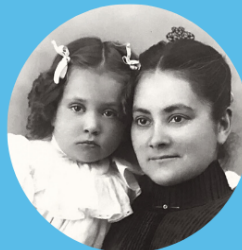
A Benefit for Sonoma County Stories
and the Museum of Sonoma County

5 PM Sunday, July 10

Celebrate the stories that make
Sonoma County special at the
Wild Oak Saddle Club.

Tickets are \$150 per person
Table Sponsorship \$2,000 (seats 10)

Tickets available at
museumsc.org/events
or call 707.579.1500



MUSEUM
of SONOMA COUNTY
ART • HISTORY