



October 2023

Hoof Beats

550 White Oak Drive

Santa Rosa Ca, 95409

(707) 539-8629

(707) 539-8634 [Reservation voice mail]

<http://www.wildoaksaddleclub.com>

President's Message

By John Meislahn

Fall colors at our scenic Wild Oak Saddle Club are now upon us. The trees across the polo field, blazing with their various shades of gold and red, are an ever-present reminder of nature's beauty in this place we call home. Whenever I talk to new members and guests at the club, the first thing they tell me is what a stunning venue we have.

Our September kicked off with the Labor Day weekend Wine Country Polo party. The food and drinks added to a fun day of ponies, music and camaraderie among members and guests. It's always a pleasure to watch the regal thoroughbreds and the athletic riders and teams compete. You can also see a few WOSC club members showing off their exceptional playing skills out on the field.

Country western musician TJ Carter was the hit of the party at our Sept. 15th Friday night dinner, and she stunned the crowd with her tunes, talent, and heart. We hope to bring her back sooner rather than later! I'd also like to thank club member and retired Chemical Engineer Joe Pundyk for his informative Lunch and Learn presentation on Sept. 20th. Members were enlightened about the importance of the use of renewable energies. Over the last 60 years, Joe has been involved in the design of almost every important development in renewable energy and in power plants. We have so many distinguished club members with a wealth of knowledge, and we thank Joe for sharing his insight with us.

Sept. 29th brought prime rib night with a sold-out crowd to hear Tommy Thomsen and his big band to entertain us with their lively music. I had no idea our members had so much Western wear to add to the hoe-down. To begin festivities that night, we had the annual car show exhibition. An array of picture-perfect, shiny classic and vintage vehicles lined the gravel fire-pit area for everyone to enjoy while the owners shared their passions with beaming pride. After dinner, everyone headed over to the fire pit. This is always a night that the dancing continues until closing! Another big thank you to Jim Ferguson of Wilson Artisan Wineries for providing the pre-dinner tasting and delightful fine wines at the dinner table.

Our next ever-popular burger night is scheduled for October 5th. With cooler weather quickly approaching, we're running out of warm nights for Joe to BBQ much longer, so sign up early if you'd like to attend. At the end of October, Halloween will fall on Tightwad Tuesday dinner evening. The competition will be mightily fierce that night as once again ... our members LOVE to dress up. You will not want to miss this event, as no doubt you'll see demons, witches, and a multitude of creative costumes. Be sure to visit our club's website to look at the other activities, events and fun things that are offered during the month. Pickleball continues to be a hot sport enjoyed by our members, and you can easily sign up for a time slot online.

Come experience the scents, sounds and tastes of autumn at the club. Looking forward to seeing all your happy, smiling faces in October and making wonderful memories together.

Social Activities for October & November

October 1	Sunday Brunch
October 3	Tightwad Tuesday Fried Chicken Dinner
October 5	Burger Night
October 6	Friday Night Dinner
October 8	Sunday Brunch Loving the Living Room Annual Gala & Auction 4:00pm
October 10	Tightwad Tuesday
October 13	Friday Night Farm-to-Fork Dinner
October 15	Sunday Brunch
October 17	Tightwad Tuesday
October 20	Friday Night Dinner
October 22	Sunday Brunch
October 24	Tightwad Tuesday
October 27	Friday Night Prime Rib Dinner with Music by Duo Gadj
October 29	Sunday Brunch
October 31	Tightwad Tuesday (Halloween costumes are welcomed!)
November 3	Friday Night Dinner
November 5	Sunday Brunch
November 7	Tightwad Tuesday
November 10	Friday Night Farm-to-Fork Dinner
November 12	Sunday Brunch
November 14	Tightwad Tuesday
November 17	Friday Night Prime Rib Dinner
November 19	Sunday Brunch
November 21	Tightwad Tuesday
November 23	Thanksgiving Day Feast
November 24	Closed for Holiday
November 26	Sunday Brunch Green Vally Growers Holiday Wreaths (See flier for info)
November 28	Tightwad Tuesday

News from GM Lori ... Special Events!

October

- Burger Night October 5
- The Living Room Annual Gala October 8
- Prime Rib Night with **Duo Gadj** October 27

November

- Prime Rib Night November 17
- Thanksgiving Day Feast November 23
- Green Valley Growers Holiday Wreaths November 26

December

Holiday Open House, Sunday, December 17th

New Year's Eve Party, Sunday, December 31st

Save the Date!

Our Open House Holiday Party this year will be Sunday, December 17th
from 3:00 – 6:00 pm. Club members only, please.

Birthday Greetings

Happy Birthday wishes to these wonderful members!
Our October birthdays are:

Bob Walker, Bruce Hulick, Caren Patrick, Cheryl Ray, George Bisbee,
Harry Hufford, Heather Braschia, Heinz Streckfuss, Herb Donaldson,
Jackie Simons, Janet Moore, John Brodey, John Poremba, Keith Hilen,
Ken Grobman, Marty Thompson, Michelle Zyromski, Mike Farrell, Pat Biagi,
Richard Smandra, Ron Perotti, Sheila Kramer, Steve Worthen and Tom Jackson.

Thanksgiving Feast “Food To Go”

Chef Joe can prepare a full meal or single dishes for pick up for Thanksgiving dinner.

Let us help you make the day easy!

Contact joe@wildoaksaddleclub.com to order food to go.



Let the Good Times Roll! The Sports & Activities Report from Kari Briner

Our membership continues to enjoy all sorts of games and activities inside and outside of our clubhouse. A full schedule of Saddle Club activities can be found on the Activities page of the WOSC website. Meetings and “pop up” games can also be scheduled ... just shoot me an email with your request. Kvigeland04@gmail.com
The website also provides the link to make a court reservation for bocce, tennis and/or pickleball.

Sunday morning “Open Play” pickleball is still popular. No surprise ... pickleball is the fastest growing sport in the country. In early September, Cristie Marcus arranged for a professional instructor, Adam McKinnon, to provide a group class. It was great, and we hope to offer this instruction again. Thank you, Cristie! Remember to reach out to Robin Crawford if you would like to be on the Open Play email list. Rncrawford8@gmail.com



Also in September, one of our members, Joe Pundyk, presented “The Importance of Renewable Energies” at a Lunch and Learn event. Joe discussed the future of energy, particularly the impact and alternatives to fossil fuel. Thank you, Joe.

How fortunate we are to enjoy such a beautiful club with so many options for us all!



**WILD OAK
SADDLE CLUB**

ESTABLISHED 1975

LUNCH

Daily Soup - Cup \$6

Fiesta Salad \$18

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

Lori's Salad \$18

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

Grilled Salmon Salad \$21

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

Seared Chicken Breast Sandwich \$18

Seared chicken breast, roasted bell pepper mayonnaise, iceberg lettuce, and red onions on a grilled dutch crunch roll

Blackened Shrimp Tacos \$18

Blackened shrimp, cabbage, mango salsa, and chipotle cream on local artisan tortillas

California Turkey Melt \$18

Oven roasted turkey breast on grilled sourdough with cheddar cheese, house-made applewood smoked bacon, grilled onions, avocado, and tomato

Reuben Sliders \$18

Corned beef brisket, thousand island dressing, house-made cabbage slaw, and Swiss cheese on grilled rye slider buns

Bacon Cheddar Burger \$18

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, truffle fries, fruit cup, or small garden salad

An 18% gratuity will be added to all bills

"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

October 3rd, 2023

Fried Chicken

Garden Salad

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

Roasted Vegetables

Mashed Potatoes and Gravy

Buttermilk Biscuits

Dessert:

Vanilla Cake with Fudge Frosting

October 10th, 2023

Swedish Meatballs

Buttered Noodles

Garden Salad

Baby Greens, Butter Lettuce, Radishes,
Shaved Carrot, Lemon Vinaigrette

Roasted Vegetables

Mashed Red Potatoes

Dessert:

Pumpkin Bread Pudding
with Whipped Cream

October 17th, 2023

**Beef, Italian Sausage,
and Three Cheese Lasagna**

Caesar Salad

Roasted Vegetables

Garlic Bread

Dessert:

Salted Caramel Cheesecake

October 24th, 2023

Slider Night

Chicken Caprese

**Turkey Breast with Caramelized Onions
and Cheddar Cheese Melt**

**House Smoked BBQ Pulled Pork
with Coleslaw**

Garden Salad

Blackberries, Shaved Radish, Rainbow Carrots

Roasted Vegetables

French Fries

Dessert:

Apple Cranberry Crisp
with Whipped Cream

October 31st, 2023

Beer Battered Fish and Chips

Garden Salad

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

Fruit Salad

Cole Slaw

Dessert:

Lemon Pudding Cake
with Whipped Cream

Friday Night Dinner

Clubhouse opens 5:30pm

Dinner 6:45pm

\$50.00 + tax per person with alcohol

\$40.00 + tax per person without alcohol

October 6th, 2023 Family Style Dinner

Sweet and Spicy Chicken
Olive Oil Poached Salmon
Lemon and Herb Couscous

Pomegranate and Persimmon Salad
Romaine, Baby Greens, Honey-Lime vinaigrette
White Bean and Vegetable Cassoulet

Dessert:

St. Louis Style Goopy Butter Cake

October 20th, 2023 Mixed Grill Night

Hand Carved Grilled Steaks, BBQ
Chicken, Ribs, Grilled Fish, and
Sausages

Mini Wedge Salads
Green Bean Almondine
Potato Au Gratin

Dessert:

Kozlowski Farm's Pie
with Vanilla Bean Ice Cream

October 13th, 2023 Family Style Dinner

Farm to Fork

Clubhouse opens 5:30pm

Dinner 6:45pm

Sourcing the best local ingredients;
menu will be announced
Tuesday, October 10th

October 27th, 2023 Prime Rib Dinner Family Style

Roasted Prime Rib of Beef, *au jus*

Mahi Mahi with Grilled Pineapple Salsa

Harvest Salad

Baby Kale, Chard, Pomegranates,
Shaved Squash, Apples, Beets, and Goat Cheese
in a Whole Grain Mustard Vinaigrette

Roasted Brussels Sprouts and Heirloom
Baby Carrots

Caramelized Onion Mashed Potatoes

Dessert:

Assorted Mini Desserts

\$70.00 + tax per person with alcohol

\$60.00 + tax per person without alcohol





Burger Night

Thursday October 5th, 2023

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+ tax per person

Reservations Required

(707) 539-8634 or

Reservations@wildoaksaddleclub.com

7th Annual Loving The Living Room Gala Dinner & Auction



The Living Room

Sunday, October 8th. 2023

4:00 PM - 7:00 PM

Wild Oak Saddle Club

\$150 Gala Dinner & Auction Ticket

Limited Seating Available



Scan QR Code to
purchase tickets

Sponsor a Table
& Underwriting Opportunity

General Admission Tickets
on sale now!

www.thelivingroomsc.org



The Living Room has been exclusively serving women and their children, who are at-risk of becoming homeless, or who are experiencing homelessness in Sonoma County since 1993.

Individual Tickets \$150 - Available at www.thelivingroomsc.org

Want to donate by check?

Please give to Lori Darling,
or mail to 1207 Cleveland Ave, Santa Rosa, CA 95401

**From Bob Briner, Chair
Arts & Entertainment**

Coming for Prime Rib Night, Friday, October 27 ... Duo Gadjo!

Rich, Warm Sounds of France * Jazz with a French Twist

Isabelle Magidson-vocals/ guitar/ washboard

Jeff Magidson-guitar/ vocals/ harmonica



You won't want to miss this live entertainment! Duo Gadjo's music is a real treat to hear; it's largely inspired by the sounds of the 20's and 30's, when jazz was the new thing and Paris was the place to be. Jeff is originally from San Francisco and Isabelle is French. **After performing professionally in France for the past 15 years, they have brought their act to the Bay Area.**

Duo Gadjo accompany themselves on guitars, and sing in both French and English. Their repertoire includes many standards from the American Songbook, but also some swinging Louisiana Blues featuring Jeff on slide guitar and Isabelle on washboard. Jeff and Isabelle also perform with the Hot Club of San Francisco. Their style is often called 'Gypsy Jazz' as pioneered by the great guitarist Django Reinhardt who, singlehandedly created this new genre by infusing the American art form with his French, and Gypsy influences.

Duo Gadjo's repertoire, featuring Isabelle on vocals, includes many French classics as sung by Edith Piaf, Charles Trenet, Yves Montand and others. Their distinctive French Cafe sound emanates from their Gypsy guitars, with the addition of the melodica.

Meet me in Paris! Come join us for this special evening.



Thanksgiving Day Buffet Thursday, November 23rd

1:00 – 3:00pm

Harvest Garden Salad

Fresh Fruit Salad

Mashed Potatoes

Herbed Turkey Gravy

Roasted Root Vegetables

Roasted Yams with Maple glaze and Bruleed Marshmallows

Traditional Bread Stuffing

Tangerine-Cranberry Chutney

House Cured and Smoked Ham with Honey-Pineapple Glaze

Roasted Turkey Breast with Braised Leg and Thigh

Potato Dinner Rolls

Assorted Desserts

\$45.00 + tax per person with alcohol

\$40.00 + tax per person without alcohol

\$25.00 + tax per person aged under 20

Reservations: (707) 539-8634, club reservation book, or reservations@wildoaksaddleclub.com

Meals TO GO are also available – Contact Chef Joe, joe@wildoaksaddleclub.com

HOLIDAY WREATHS FROM GREEN VALLEY GROWERS!



Dr. Jerry Bolduan



Paul Gussenhoven

Since the mid-80s, Dr. Jerry Bolduan has been creating the highest-quality custom wreaths and garlands that are fashioned in various sizes, shapes, and textures, all to fit with virtually any decor. Featured on Oprah Winfrey and Martha Stewart Living television, as well as in Martha Stewart Living magazine, Food & Wine, Architectural Digest, and Coastal Living, Green Valley Growers is well known for their beautiful holiday decorations!

**Jerry is coming again to the club,
bringing a wide selection of Wreaths!**

Sunday, November 26th

9:30am - until Wreaths are sold out

Custom orders are welcomed; Limited quantities

Indoor or outdoor wreaths

“Flower Market” pricing on all wreaths



*Members Only WOSC Holiday Party
Sunday, December 17th
Open House 3:00pm - 6:00pm*

*Hors d'oeuvres 🎵 Food Stations 🎵 Live Music
Full Bar 🎵 Chef Joe's Delicious Creations
Reservations Required
\$45.00 per person (+ tax)*

*Reservations@wildoaksaddleclub.com - (707) 539-8634 or
sign up in the Reservation book in the club living room*





New Year's Eve Dinner

5:00 – 9:00pm

Sunday, Dec. 31, 2023

Come celebrate the New Year with an elaborate dinner, fine wines, cocktails, and wonderful friends at WOSC!

Club opens at 5:00pm ♦ Dinner Served at 7:00pm

♦ Hors d'oeuvres ♦ Live Music ♦ Full Bar

Evening Concludes at 9:00pm

\$95 per person + tax with alcohol

\$85 per person + tax, w/out alcohol

Please note: Until Dec. 1, it's a Members-only sign up ... and after that date, Members may add guests to their reservation, provided we are not already sold out.

Reservations Required

Reservations@wildoaksaddleclub.com – (707) 539-8634

or sign up in the Reservation book in the club living room