

December 2021 Hoof Beats

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President's Message By John Whiting

Greetings, club members! I hope you had a restful, relaxing Thanksgiving weekend. The calendar page has turned to December, a very busy time of year, but one that calls us to reflection, nonetheless.

To expand on thoughts from my last month's message, I'd like to continue expressing gratitude during this holiday season for all the things we have ... and have to enjoy:

- All our friendships at the club. Now that winter is approaching, what a treat to walk into the club and be greeted with the crackle of a warm fire and holiday decorations all around, while sharing a glass of holiday cheer and a great meal! It was Helen Keller who said, "My friends have made the story of my life." Whatever our circumstances in life, friendships are certainly a treasure!
- The bounty of Sonoma County as represented by the great local wines we are treated to and the locally-sourced provisions Chef Joe bestows on us each and every week. Thanks, Chef Joe!
- The joy of meeting new members and sharing the pleasure of a good meal and lively conversation. To that end, I encourage those of you who've been members for a while to make a point of reaching out and introducing yourself if you see a new face. There's no better way to make a new member feel welcomed! We plan to have a New Members welcome reception in the spring, but meantime, introduce yourself and give new members a personal welcome from an old timer (or at least a long-time member!).
- Our dedicated WOSC Board officers. We are fortunate to have hard-working, committed, conscientious officers! I am further grateful for the significant contribution of ALL the WOSC Board members. We additionally appreciate non-proprietary advisory members to the Board, David Buse and Tom Hinde.
- The generosity of our membership in supporting so many worthy causes in our community. Over the past 18 months, many of our members, through their donations, have enabled our club and amazing staff to prepare and deliver several thousand meals to community residents in need, many of them children. Besides helping to feed the hungry among us, our club has dozens of members who serve on non-profit Boards in various capacities. We are a caring group of folks!
- And yes, I will say it again: WOSC has the best staff that consistently provide us with outstanding service and warmth while doing so.

So, gratitude seems like an appropriate word to use in my "almost" final message to you ... (one more message to come in January before we welcome a new club President). I'm grateful to have been your President in 2021 and look forward to a fantastic 2022 with all of you. Happy Holidays from Laura and me!

Social Activities for December & January

December 2	Book Club Meeting 4:00pm
December 3	Friday Night Farm-to-Fork Dinner
December 5	Sunday Brunch
December 7	Tightwad Tuesday Fried Chicken Dinner
December 10	Friday Night Dinner
December 12	No Sunday Brunch WOSC Holiday Open House 3:00 to 6:00 pm
December 14	Tightwad Tuesday
December 17	Friday Night Prime Rib Dinner (Harpist Chloe Tula and Cellist Rebecca Roudman return!)
December 19	Sunday Brunch
December 21	Tightwad Tuesday
December 24	Closed for the Holidays
December 26	Club Closed No Sunday Brunch
December 28	Tightwad Tuesday Fish & Chips
December 31	Friday Night New Year's Eve Dinner
January 2	Club closed No Sunday Brunch
January 4	Tightwad Tuesday Fried Chicken Dinner
January 7	Friday Night Farm-to-Fork Dinner
January 9	Sunday Brunch
January 11	Tightwad Tuesday
January 14	Friday Night Dinner
January 16	Sunday Brunch
January 18	Annual Club Meeting No Tightwad Tuesday Dinner
January 21	Friday Night Dinner
January 23	Sunday Brunch
January 25	Tightwad Tuesday
January 28	Friday Night Prime Rib Dinner
January 30	Sunday Brunch

News from GM Lori ... Special Events

Holiday Open House December 12th
 Prime Rib Night December 17th
 New Year's Eve Dinner December 31st

• WOSC Annual General Meeting Jan 18th (No Tues Night Dinner)

• Prime Rib Night Jan 28th

Back by Popular Demand!

Harpist Chloe Tula and Cellist Rebecca Roudman are returning for Dec 17th Prime Rib Night! Their beautiful music will be performed on the deck once dessert is served.

Reminder: No Sunday Brunch on December 12th

Just a reminder that there will be no Sunday Brunch December 12th as staff will be preparing for the club Holiday Party.

The bar opens at 3:00pm for the 3:00 – 6:00pm Open House.

1st Place Achievement Landscape Award

Last month we highlighted club member Bob Cerri of Landesign who shared news about an exciting professional achievement award bestowed on the company from the California Landscape Contractors Association for landscaping design at WOSC. The owners of Landesign are new club members John and Denise Fitzgerald. We will have some photos to share in Hoof Beats once spring comes and the flowers with their vibrant colors are all in bloom.

Notice of Annual General Meeting, January 18th – 6:00pm

The Annual General Meeting will be Tuesday, January 18th, 2022

Complimentary wine+bar & hors d'oeuvres will be served. Our outgoing Board will be recognized, with new Board Directors elected and announced. Club President John Whiting will pass the mantle to 1st Vice President Jolene Cortright. Come find out what we've accomplished this past year and what's in store for 2022. This upbeat meeting is always a special time of camaraderie and fun. So, mark your calendars. You surely won't want to miss it.

Wishing All our Members a Safe and Happy Holiday Season!

Board Election

Pursuant to Article IV, 4.7(a) of the Wild Oak Saddle Club Bylaws, the following individuals have been proposed by the Nominations Committee for election to Membership on the Board of Directors at the Annual Meeting on January 18, 2022:

Jennifer Ammons, Pat Biagi, David Buse, Linda Canar, Keith Hilen, Dan McMahon

Hard copies of election ballots were previously mailed. Proprietary members, please vote and return your ballot by mail prior to the meeting or drop it off in the club office.

Birthdays!

We send our warmest wishes for a Happy Birthday to these wonderful members!
Rich Herrero, Ava Guerrera, Jeannie Calverley, Andrea Learned, Karen Schraga,
Clay Clement, Cristina Wadsworth, David Harris, Don Ammons, Gary Simmons,
Gertrude Reynaud, Jann Doherty, Jeanne Osterland, Joe Pundyk, Karin Iwata Silberg,
Kevin Konicek, Leila O'Callaghan, Lloyd von der Mehden, Marcia Anton,
Nadin Sponamore, Nona Lucas, Norman Owen, Norman Panting, Sara Penn, Tom Samarati.

Thanks to our 2021 Board of Directors!

President John Whiting

1st Vice President John Meislahn

2nd Vice President John Meislahn

Treasurer John Cortright

Secretary Blane Henley

Past President John Meislahn

Board Members:

Scott Bartley

Kari Vigeland Briner

Marnie Goldschlag

Keith Hilen

Herbert Inestroza

Dan McMahon

Dale Miller

Carol Nast

Doug Pavese

Ingrid Riddell

Sal Rosano

Recording Secretary: Karen Schraga

Special thanks to Corinne Byrd for serving as Hoof Beats Newsletter editor.



LUNCH

Daily Soup - Cup \$5

Chicken Kale Caesar Salad \$15

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

Cobb Salad \$16

Romaine tossed in buttermilk-chive dressing with diced applewood smoked bacon, grilled chicken, avocado, cherry tomatoes, hard-boiled egg, and Point Reyes blue cheese crumbles

Slider Duo \$15

Local ground beef slider with burger sauce, grilled onions, cheddar cheese, and iceberg lettuce on toasted potato roll House-smoked BBQ pulled pork and coleslaw on toasted ciabatta roll

Turkey and Avocado Melt \$15

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

Blackened Shrimp Tacos \$15

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

Roasted NY Steak Sandwich \$15

Thin sliced roasted NY steak, baby spinach, grilled onions, and pesto mayonnaise on grilled focaccia

Bacon Cheddar Burger \$15

Local ground beef, toasted bun with house-made applewood smoked bacon, cheddar cheese, lettuce, tomato, onion, and house-made dill pickles;

Impossible Burger (plant based) available +\$2

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

Desserts available; ask server

Tightwad Tuesday

Clubhouse opens at 5:30pm

\$18.00 + tax per person

December 7th, 2021 Fried Chicken

Garden Salad
Baby Greens, Dried Cranberries,
Shaved Carrot, Lemon Vinaigrette
Roasted Vegetables
Mashed Potatoes and Gravy
Buttermilk Biscuits

Dessert:

Ice Cream Sundae Bar

December 21st, 2021 Sausage and Spinach stuffed Cannelloni with Pesto Cream

Caesar Salad Roasted Vegetables Garlic Bread

Dessert:

Vanilla Bean Cheesecake

December 14th, 2021 Beef Stroganoff

Garden Salad
Baby Greens, Butter Lettuce, Sliced Pears,
Apples, Dried Cranberries, Lemon Vinaigrette
Roasted Vegetables
Buttered Noodles

Dessert:

German Chocolate Cake

December 28th, 2021 Beer Battered Fish and Chips

Garden Salad
Baby Greens, Butter Lettuce, Blackberries,
Shaved radishes, and Strawberries,
with Champagne Vinaigrette
Fruit Salad
Cole Slaw

Dessert:

Three Berry Crisp with Whipped Cream

Tightwad Tuesday January 4th, 2022 Fried Chicken

Garden Salad
Baby Greens, Radishes, Apples,
Shaved Carrot, Lemon Vinaigrette
Roasted Vegetables
Mashed Potatoes and Gravy
Buttermilk Biscuits

<u>Dessert:</u>

Ice Cream Machine and Sundae Bar

Friday Night Dinner

Clubhouse opens 5:30pm

Dinner 6:45pm

\$45.00 + tax per person with alcohol

\$35.00 + tax per person without alcohol

December 3rd, 2021 Family Style Dinner

Rosemary-Lemon Roasted Chicken Balsamic Marinated Flat Iron Steak

Baby Chicories Salad
Persimmons, Radishes, and a Honey Vinaigrette
Roasted Winter Vegetables
Garlic Mashed Potatoes

Dessert:

Flourless Chocolate Cake with Raspberry Compote

December 17th, 2021 Prime Rib Dinner

Roasted Prime Rib of Beef, *au jus* Petrale Sole with Butter Braised Leeks

Pickled Beet Salad Arugula, Frisee, Mache, Cara Cara Oranges, Goat Cheese, Pistachios with a Honey-Dijon Vinaigrette Roasted Brussels Sprouts and Heirloom Baby Carrots with Sautéed Kale Pesto Mashed Potatoes

> <u>Dessert:</u> Gingerbread Cake

\$65.00 + tax per person with alcohol \$55.00 + tax per person without alcohol December 10th, 2021 Mixed Grill Night

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

Grilled Caesar Salad Broccoli and Cauliflower Gratin Baked Potato Bar

Dessert:

Kozlowski Farms Apple Pie with Vanilla Bean Ice Cream

January 7th, 2022 Seafood Night Family Style Dinner

Crispy Fish Tacos Fettuccini with Shrimp, Clams, and Mussels in a Garlic Butter and Wine Sauce

Winter Citrus Salad
Baby Greens, Cara Cara Oranges,
Blood Oranges, Mandarins, Avocado, and
Mint-Champagne Vinaigrette
Braised Turnips and Roasted Broccolini
with Sautéed Spinach

<u>Dessert:</u> Lemon Crème Brulee



WOSC Members Holíday Open House Sunday, December 12th 3:00pm - 6:00pm

Live Music J Food Stations

Chef Joe's Delicious Creations + Full Bar Reservations Required \$45.00 per person (+ tax)

<u>Reservations@wildoaksaddleclub.com</u> - 539-8634 or sign up in the Reservation book in the Club living room





New Year's Eve Dinner 5:00 – 9:00pm Friday, Dec. 31, 2021

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 6:45pm

♦ Hors d'oeuvres ♦ Live Music ♦ Full BarEvening Concludes at 9:00pm

Before signing up any guests to attend with you, please check with Lori on space availability.

\$95 per person + tax with alcohol \$85 per person + tax, w/out alcohol

Reservations Required

<u>Reservations@wildoaksaddleclub.com</u> – 539-8634 or sign up in the Reservation book in the club living room