

Houndslake Country Club

WHERE RELATIONSHIPS ARE BUILT AND STRENGTHENED

JUNE 2024 | SEMI-CENTENNIAL | VOL 6

Join the Fun!

HAPPY Father's Day

**SUNDAY JUNE 16TH
RESERVATIONS EVERY HALF
HOUR FROM 11AM TO 2PM**

**SEASONAL TOSSED SALAD BOWL
COFFEE CAKE MUFFINS
COASTAL SHRIMP COCKTAIL
FRESH FRUIT MEDLEY
SAUSAGE AND EGG STRATA
HASHBROWN CASSEROLE
LOADED CAULIFLOWER GRATIN
GREEN BEANS AMANDINE
GOLDEN FRIED OKRA
AMERICAN MACARONI AND CHEESE
FRIED COASTAL FLOUNDER
BURGUNDY BRAISED BEEF
CHICKEN PICCATA**

**DESSERT TABLE ASSORTMENT WITH
MINI WAFFLES AND TOPPINGS**

Adults \$29.95
Accompanied guest \$31.95
Unaccompanied Guest \$33.95
Member Kids 6—12 \$17.95
Guest Kids 6-12 \$19.95
Children 5 and under Free

**Make your reservations now to get your
preferred seating! 803-648-6805**



Good Information to Have...

Dining Hours:

Lunch:

Tues - Friday 11-2pm

Dinner:

Wed - Saturday

5:30-8pm

Sunday Brunch:

11-2pm



Main #

803-648-6805

Contacts:

Water Hounds:

Lynn Mullins 803-649-1000

Croquet:

Billy Benton 803-215-6166

Pickleball:

Ben Lacy 803-221-8869

Garden Club:

Joan Basile 803-645-1246

Contacts:

Tee Times/Dining

www.houndslakeecc.com

Billing Questions:

803-648-6805 Option 3

Banquets/Events:

Christinab@houndslakeecc.com

803-648-6805 Option 5

Hotel Questions:

stay@theinnathoundslake.com

803-648-9535

Want to host a Pool Party??

Want to host a Baby Shower??

Did you know members get special rates on room rentals? Houndslake puts their members first, aren't you glad you are one?!

Pool Hours:

10am - 8pm

The Pool must be empty and gate locked at dark.

HOUNDSLAKE



**FRIDAY'S AT 7:30AM IN
THE GRILL FOR
FELLOWSHIP, COFFEE,
AND GOLF (OPTIONAL).**

Just Show Up!

Welcome

NEW

MEMBERS

**AMANDA EDWARDS & ROSS HENNINGS
ALLISON HAMILTON & WILLIAM MOLNAR**

**LAUREN & ALEX DUCKWORTH
SCOTT & MICHELLE RECHER**

DANIEL VESLEY & JOANIE STONE

JAIME & ELIZABETH NUÑEZ

JACOB NUÑEZ

NOEL & CLINTON MOORE

STEPHANIE SLADE & DANIEL WRIGHT

SLONE & MIKE DILL

MARY & JEFF KENNEDY

AARON & MORGAN CONDON

JASHUA & KATIE PORTER

LEEANNE & JOE DESTITO

JUDY FERRELL

ANDREW & EMILY COX

KATHERINE & BRYSON CRAFT

ASHLEY & ETIENNE CARRIERE

JEANNINE & MEL KWATOWSKI

WALKER & ERIN GADDY

JULIE ANNE HOWARD & DAVID LACHER

BETSY RICE & GREG MCCARLEY

LAURIE & RYAN SNIPES

KELLY & KELVIN JENKINS

CHANDY & SCOT PAGE

RHONDA JONES

2024 Pool Season Information

HOURS: 10:00 AM- 8:00 PM

Houndslake Water Hounds

Did you ever think of exercising in the pool?

Come join us any day from 9am - 10 am. Monday through Saturday from June through August. Weather permitting, the Houndslake Water Hounds (adult men and women) will begin this season Saturday, June 1st at 9am. Water aerobics is a great way to start your day and provides an increase in body strength, flexibility, balance, and cardio fitness. You will need good water support shoes, a noodle, and hand buoys (order online). Come join us for aqua fun; no need to pre-register, come any day. For further details please call Lynn Mullins at 803-649-1000



Houndslake Swim Team SCHEDULE

Pre-season week of April 29th - May 3rd (use the pool 5:30-6:30pm)

First day of practice Monday, April 29th (practice M-F 4:30-7:45pm)

First day of summer morning practice Monday, June 3 (practice 7-8:45am)

Season Ends June 29th

Home Meet - Tuesday, May 28th

Home Meet - Monday, June 10th

Home Meet - Monday, June 24th

REMINDER

POOL CLOSSES AT 4PM
FOR SWIM MEETS

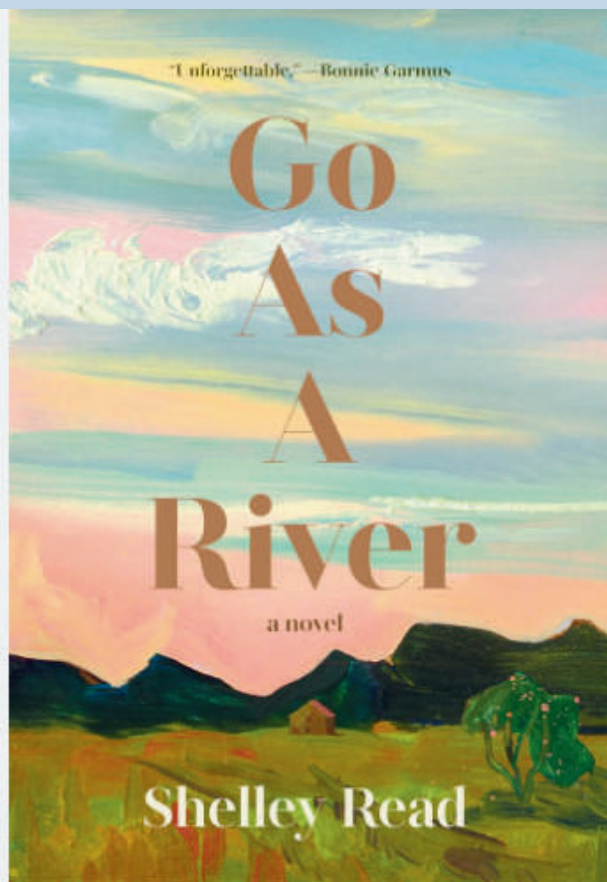
Garden Club

Members of Houndslake Garden Club cleaning-up and replanting. (Chris Byrne, Karlene Hughes, Judy Clements, Nancy Riebow). A special thank you to Anne Mayenschein for the beautiful Geraniums in the urns at our entrance



The Houndslake Garden Club Spring Luncheon will be held in the Azalea Room at Houndslake Country Club on Friday, June 21 beginning at 11am with social time in the lobby. The menu will be Granny Smith Apple Salad with chicken, Vegetable Alfredo pasta with peppers, onions, mushrooms, and cheese, or Shotgun Shrimp on a bed of lettuce, with house made ice cream sandwiches for dessert. Water, champagne punch, wine, or tea are included. Cost is \$22.50 per person. Reservations with your meal choice should be made by Monday, June 17. Contact Judy Clements at 803-215-9191 or judy.clements107@gmail.com.

Book Club



GO AS A RIVER

by: Shelley Read

June Book Club will meet
Thursday, June 27th at
11:30am in the Jack-Daniel
Dining Room.

Please email Christina
Brinson if you are interested
in attending @
christinab@houndslakeecc.com

June Ladies' Night Menus

Mediterranean Riviera

Wednesday, June 5

- SEASONAL SALAD TABLE WITH GREEK SALAD FIXINS
- CHILLED BEET & LEMON SOUP
- PORK BRACIOLE, BLISTERED TOMATO GRAVY
- SHRIMP & ASPARAGUS CARBONARA
- LEMON-GARLIC CHICKEN, ROSEMARY, OLIVES
- GRILLED VEGGIES IN CAPER-BASIL VINAIGRETTE
- SPANAKOPITA
- COUSCOUS WITH FRESH MINT, PIMENTO, AND CUCUMBER
- FENNEL & POTATO GRATIN OREGANATO
- SUNDRIED TOMATO GARLIC BREAD

Dessert: LIMONCELLO TIRAMISU \$5

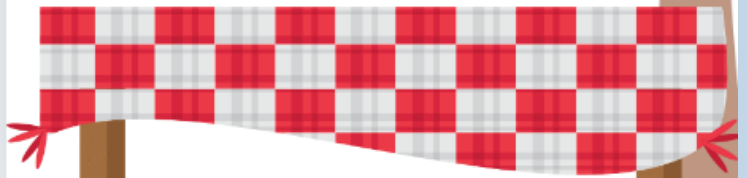


Hometown Favorites

Wednesday, June 12

- SEASONAL SALAD TABLE WITH MARASCHINO FRUIT SALAD
- CHILLED CUCUMBER GAZPACHO
- SPECIAL RECIPE MEATLOAF BAKED UNDER CHEESE & BACON
- PAN GRAVY
- REDSKIN MASHED POTATOES, SOUR CREAM & CHIVES
- CAROLINA FRIED CHICKEN
- COWBOY RED BEAN CAVIAR
- COLLARDS WITH SWEET HAM AND POT LIQUOR
- FRENCH ONION WHITE RICE
- SEASONED BUTTER BEANS

Dessert: COCONUT LEMON MERINGUE PIE \$5

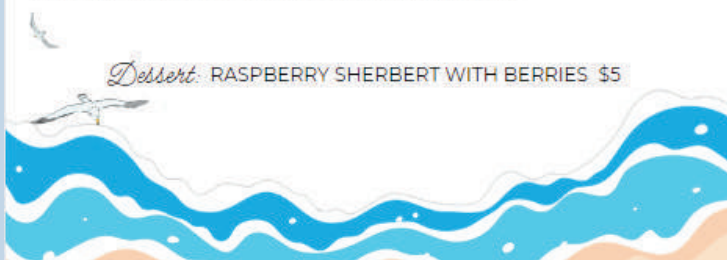


Little River Calabash

Wednesday, June 19

- SEASONAL SALAD TABLE WITH CARROT COLE SLAW
- SWEET CUCUMBER SALAD & BROCCOLI RAISIN SALAD
- SHE-CRAB STYLE CLAM CHOWDER
- OLD BAY COASTAL FRIED FISH, LEMON PEPPER TARTAR SAUCE
- SWEET POTATO TATER TOTS
- GRILLED VIDALIA ONION RINGS
- BAY SHRIMP CREOLE
- HERB RICE PILAF
- GOLDEN FRIED OKRA
- CHIPOTLE-MANGO GLAZED CHICKEN WINGS

Dessert: RASPBERRY SHERBERT WITH BERRIES \$5



CONTINENTAL CLASSICS

Wednesday, June 26

- SEASONAL SALAD TABLE WITH GREEN GODDESS DRESSING
- MINTED CANTELOUPE MELON
- DEVILED EGG CROSTINI
- BROILED LEMON PEPPER COD
- APRICOT GLAZED CHICKEN, SWEET BELL PEPPERS
- FLORENTINE STUFFED SUMMER SQUASH ALFREDO GRATIN
- STEAMED DANISH POTATOES, DILL BUTTER
- CORNBREAD CRUSTED AMERICAN MACARONI & CHEESE
- BROCCOLI RICE CASSEROLE

Dessert: FRESH STRAWBERRY TART \$5

