

# Houndslake Country Club

where relationships are built and strengthened

Join the Fun!

## Welcome

New Members

Joseph & Kimberly Holdren

Brannen Corley & Dina Ledford

Jay & Stephanie Crumpet

Michael & Katie McMillian

Vikas & Kaushlya Surti

Tom & Gail Phillips

Spencer & Ashley Palmer

Michael & Stephanie Prandy

Randall & Cara McComb

Anne & Kim Sidey

Dave & Sheryl Cress

Linda Wozniak

Beverly Wozniak

Katie Jewell

## Contacts:

Tee Times/Dining  
[www.houndslakeecc.com](http://www.houndslakeecc.com)

Billing Questions:  
803-648-6805 Option 3

Banquets/Events:  
[Christinab@houndslakeecc.com](mailto:Christinab@houndslakeecc.com)  
803-648-6805 Option 5

Hotel Questions:  
[stay@theinnathoundslake.com](mailto:stay@theinnathoundslake.com)  
803-648-9535

## Dining Hours:

### Lunch:

Tues - Friday 11-2pm

### Dinner:

Wed - Saturday

5:30-8pm

### Sunday Brunch:

11-2pm

# Club Happenings

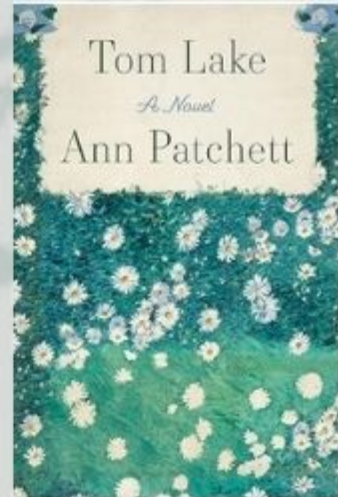


## 3 Club Challenge Results

- 1st: Casey Rains & Danny Lowe  
2nd: Wes Jones & Danny Drinnon  
3rd: Gil Means & Aaron Ingram  
4th: Sam King & Gary Hamman  
5th: Bill Dallis & Dale Kendrick

## TOM LAKE

A Novel by: Anne Patchett



July Book Club will meet Thursday, July 25th  
at 11:30am in the Jack-Daniel Dining Room.  
RSVP to [christinab@houndslakeecc.com](mailto:christinab@houndslakeecc.com)

## Houndslake Water Hounds

Come join us any day from 9am - 10  
am. Monday through Saturday from  
June through August. Weather  
permitting

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

## POOL HOURS

10am - 8pm  
The Pool must be empty and  
gate locked at dark.

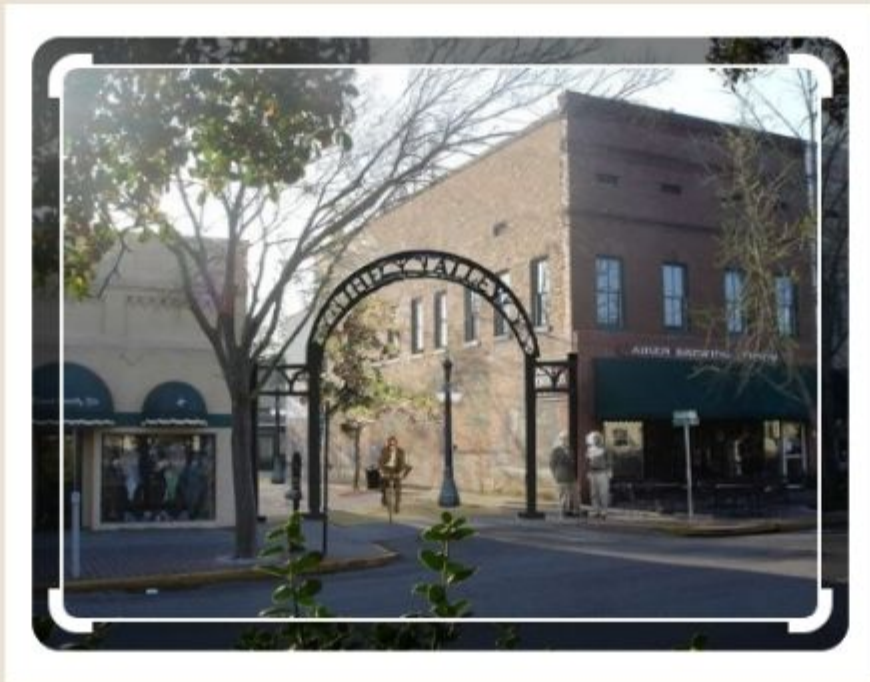
## Houndslake Garden Club

Big thanks to our Garden Club for  
maintaining the Chef's Garden and  
keeping it hydrated faithfully in the  
brutal heat!

**HOUNDSLAKE'S FIFTIETH ANNIVERSARY LECTURE AND DINNER SERIES**

# HISTORY OF THE ALLEY

AS TOLD BY SAM ERB



**THURSDAY, JULY 18th @ 6:00pm**

**\$47.95**  
per person

*Menu Selections:*

Mushroom Stuffed Breast of Chicken with Tarragon Soubise,  
Coconut Curry Sweet Potato, Spinach Feta Crisp

**OR**

Shiraz Braised Beef, Welsh Rabbit Potato Gratin, Broiled Tomato

ENTREE SELECTIONS COME WITH:

DESSERT, DINNER SALAD, and WATER OR TEA

**Reservation and entree selection required in advance**

**Call - 803-648-6805**

ROD & REEL

7/3

Seasonal Salad Bar  
Shrimp Gumbo  
Citrus Coleslaw  
Captain Jack Crab Salad  
Fried Coastal Lemon Pepper Flounder  
Baked Cod in Lobster Sauce  
Baked Chicken Lemon-Garlic Herbs

Okra & Tomatoes  
Boiled Danish Potatoes Dill Butter  
Continental Rice  
Fresh Spinach Hot Honey  
Mustard Vinaigrette  
Fried Onion Rings

ASIAN  
CELEBRATION

7/10

Seasonal Salad Station  
Chilled Avocado Cucumber Soup  
Spinach Salad Chow Mein Noodles  
Chilled Melon Ginger Syrup  
Teriyaki Chicken

Sweet & Sour Pork  
Stir-Fry Fresh Vegetables  
Eggplant Tempura Pineapple Salsa  
Broccoli Almond Fried Rice  
Curry Potatoes & Carrots

LOW  
COUNTRY

7/17

Seasonal Salad Station  
Asparagus Vichyssoise  
Sour Cream Potato Salad  
Honey Stung Cornbread  
Golden Fried Cornmeal Catfish

Maryland Baked Chicken  
Sloppy Joe Macaroni and Cheese  
Creamed Early Peas  
Skillet Cabbage and Bacon  
Fried Green Beans

MAMMA  
MIA

7/24

Seasonal Salad Table  
Dolmas  
Oven Baked Garlic Bread  
Sausage and Chicken Ossobuco  
Shrimp Scampi Florentine

Ricotta Stuffed Shells with Marinara  
Grilled Seasonal Vegetables  
Pesto Risotto  
Fried Cauliflower

HOMETOWN  
AGAIN

7/31

Summer Salad Table with Watermelon  
Macaroni Salad  
Marinated Tomatoes  
Cornbread  
Beef Stew  
Mashed Potato Bake

Country Style Green Beans  
Roast Ham Brown Sugar Glaze  
Collard Greens  
White Rice  
Hot Honey Carrots  
Creamed Corn