



JANUARY NEWSLETTER

Photograph by Anna Bowser Photography



Social Events

Winter Camp

December 30th-January 3rd

Monday-Friday from 8:00am-2:30pm

Clubhouse Dining Closed

January 1st-January 6th

The Hills Restaurant will be closed for a New Year recuperation!

Luke Jenson Day

Thursday, January 9th

Enjoy a day of tennis with Luke Jenson, the French Open Doubles Champion and ESPN Tennis Analyst. From 2:00pm-3:30pm, adult clinic doubles drills will be available. Junior clinic fundamentals will be available from 4:00pm-5:30pm.

Match & Mingle

Friday, January 10th

Enjoy a match of tennis from 6:00pm-7:30pm and join the tennis participants for dinner at The Clubhouse starting at 7:30pm.

Casino Night

Saturday, January 11th | 6:00pm cocktail hour | \$75/ticket

Join us for our annual Casino Night! Cocktail hour will begin at 6:00pm, the event will begin at 7:00pm.

Birthday Day!

Wednesday, January 22nd

Calling all January birthdays! Celebrate with us for lunch or dinner with a complimentary meal. Only available for dine-in.

Health & Wellness Dinner

Saturday, January 25th

To showcase our new upcoming Health & Wellness menu, we're giving you a sneak peak!

HAPPY
New Year



Deck the Hills!

A tremendous thank you to everyone who participated in this year's Deck the Hills program, and thank you to everyone who voted!

The top three trees were neck-and-neck!

A congratulations to **Hunting Hills Garden Club** for taking home first place!



Congratulations to the Heck Family for winning second place and Valley Wealth Group for winning third place! We'll see you all again next year!

Looking Ahead in 2025!



The new pool will be ready and open in May of 2025!



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Racket Sports News

January 9th – A Day of Tennis with Luke Jensen

French Open doubles champion, ESPN tennis analyst, epic style and huge personality. We are excited to host Luke Jensen as a guest pro to kick off our year! He'll be here that afternoon conducting special doubles clinics for our adult and junior members.

Space for this event is limited and spots have filled up quickly. However, if you are interested in attending as a spectator– come hang with us that day, Jensen is dynamite!

Winter Classic Doubles Tournament

Our first tennis tournament of the year is taking place the first two weekends in February. The first weekend, February 2-4, will be all the men's doubles and women's doubles divisions. The tournament will conclude with mixed doubles the following weekend, February 9-11.

Who is this tournament for?

The Winter Classic is open to both members and non-members. It will have men's, women's, and mixed doubles. Within those categories there are several divisions by level. We usually field teams between a combined rating of 6.0 - 9.0.

Wait, what? What if I don't have a rating?

That's okay! If you're hesitant whether or not you should throw yourself in the mix, we got you, and there is still plenty of time to practice. You don't need a rating to play, but if you're curious to know which division you might play in, don't hesitate to reach out!

The cost is \$80 Per Team.

If you already have something going that conflicts with the tournament, we will do our best to schedule your matches around a prior commitment. If you'd like to sign up or have any questions, contact the tennis office or reach out to jhbarker5@gmail.com and shepherdnewcomb35@gmail.com.

Shepherd Newcomb



Denny and Sandy Troth
Winter Classic Mixed Doubles Champions 2024



**Join us for Off the Clock
on February 4th!**



Coming up at HHCC...

Wine Pairing Dinner
Friday, January 17th

Off the Clock
Tuesday, February 4th

Match & Mingle
Friday, February 14th

Birthday Day
Wednesday, January 22nd

Referring Your Friends to HHCC is Easy!

Help us continue to grow our membership this year and earn Club credit. As a thank you for helping us grow our membership you will receive a one-time credit on your bill up to \$235 for each membership referral.

Refer Your
Friend

They Fill
Out the
Referral
Card in the
Application

We Will
Credit Your
Account!



JANUARY NEWSLETTER



Golf News

Clubbing Up

Hello! This is Brett Pennington, your Assistant Golf Professional. This past year has been an absolute blast with so many good memories and I can't wait to make next year even better! With the winter weather setting in, I wanted to give you some helpful tips to help you navigate the cold weather the next time that you play.

The first thing is to remember to club up when it is cold, the ball isn't going to compress like it normally would in the summer so the best solution to fix that is to go up a club from the normal selection and that is something that you have to take into consideration with every full shot when you play in the winter. Secondly, it is important to layer up and do the best that you can to keep your hands warm. On colder days, walking the course opposed to riding will also help keep you warm by keeping you moving and your blood flowing.

The last tip is seeing how hard or frozen the ground is. When it gets below freezing, the ground can get firm which in turn will make the ball bounce very hard on the initial impact of the green, when this happens the best way to proceed is by landing the ball short of the green and rolling it on. It very important to always keep the conditions of the ground in mind because a hard green calls for a different shot than a soft green. Keep these thoughts in mind the next time you go out this winter and hopefully you will see the result of a better score.

Happy New Year!



In Association with
JENSON BROTHERS ENTERTAINMENT
Proudly Presents



*LUKE LUNGES FOR A
VICIOUS VOLLEY. EXCELLENT!
ICONIC STYLE.*

A DAY OF TENNIS WITH **LUKE JENSON** JANUARY 9TH

*FEATURING FRENCH OPEN DOUBLES CHAMP
& ESPN TENNIS ANALYST LUKE JENSEN*

2:00 - 3:30 PM

**ADULT CLINIC DOUBLES DRILLS, POINT PLAY AND STRATEGY
(EVERYTHING YOU NEED TO WIN MORE NOW)**

4:00 - 5:30 PM

**JUNIOR CLINIC FUNDAMENTALS, MENTAL TOUGHNESS AND FUN
(FOR TOURNAMENT AND HIGH SCHOOL COMPETITORS)**

COST IS \$100 PER PER PLAYER FOR 90 MINUTE SESSION

**SPACE LIMITED AND WILL FILL UP,
RESERVE YOUR SPOT NOW!**

Tips from your Golf Professionals



Start by standing far enough away from the anchor point to create resistance with your arm extended



Initiate the movement by rotating your hips while maintaining a straight arm, ensuring consistent tensions in the band



After completing the hip rotation, pull your lead arm straight through along your hip, simulating the follow-through of a golf swing



Return to the starting position to reset

This movement not only enhances upper and lower body mobility but also helps you develop a better feel for the separation between your lower body and upper body during the golf swing. It is an effective way to activate the muscles used in your swing and improve rotational control before hitting balls

CASINO NIGHT

STARTERS

Seafood Cocktail Shooters: Shrimp & Crab in Spicy Tomato Sauce
Mini Caprese Skewers: Cherry Tomato, Mozzarella, Basil & Balsamic Drizzle
Assorted Flatbreads: Truffle Mushroom, Margherita & BBQ Chicken
Spinach and Artichoke Dip: Served with Sourdough Crostini

SALAD STATION

Caesar Salad: Crisp Romaine, Shaved Parmesan & Housemade Croutons
Mediterranean Salad: Mixed Greens, Feta, Kalamata Olives, Cucumber & Lemon-Oregano Vinaigrette
Quinoa Power Bowl: Roasted Vegetables, Baby Kale, Dried Cranberries & Citrus Dressing

CARVING STATION

Prime Rib: Herb-Crusted with Au Jus & Horseradish Cream
Honey-Glazed Ham: Served with Dijon Mustard & Pineapple Chutney

HOT ENTREES

Chicken Marsala: With Wild Mushrooms & Marsala Wine Sauce
Salmon en Croûte: Salmon Wrapped in Puff Pastry with Dill Cream Sauce
Vegetarian Lasagna: Layers of Zucchini, Eggplant, Ricotta & Spinach

SIDE DISHES

Garlic Mashed Potatoes: Topped with Chives & Butter
Roasted Seasonal Vegetables: Drizzled with Herb Olive Oil
Wild Rice Pilaf: With Dried Apricots & Toasted Almonds

INTERACTIVE STATIONS

Cherry Jubilee station
Mini French Pastry

DESSERT ACTION STATION

Crêpes Made to Order: With fillings like Nutella, Fresh Berries & Whipped Cream.



health & wellness menu

appetizers

plant-based protein bites: chickpea & spinach fritters with Tahini yogurt sauce, fried in avocado oil

rainbow veggie wraps: rice paper rolls with seasonal vegetables & a ginger-almond dipping sauce

miso-roasted eggplant: topped with sesame seeds & scallions

soups & salads

hearty ancient grain soup: barley, quinoa, kale & root vegetables in a turmeric broth

gut-friendly salad: mixed greens with pickled vegetables, fermented carrots & roasted tomato oil dressing

high-fiber bowl: roasted beets, lentils, avocado & a citrus vinaigrette

main dishes

grilled cauliflower steak: served with Romesco sauce & roasted chickpeas

seared salmon with seaweed salsa verde: over a bed of purple rice & charred broccoli

sweet potato Buddha bowl: quinoa, edamame, roasted sweet potato & Miso-Tahini dressing

vegan mushroom & spinach lasagna: made with almond Ricotta & zucchini noodles