



The Chatter

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BOARD OF Directors

- Ted Bowen- *President*
- Tom Tunney - *VP Membership/ Personnel*
- Steve Loomis- *VP Golf*
- Evar Overstrom- *VP House*
- Alonzo Cockrell- *VP Finance*
- Tom Galvin
- Don Hartman
- Stacey Hoover
- Chris Quinlan
- Brad Tanneberger
- Penny Zonneville

The Board will meet the 4th Thursday of each month at 5:30

December 2009

What's Happening This Month

December

9

- Men's League Power Hour
Power hour is from 6pm - 7pm. Finger Foods, Beer, Soda, and fun are free to all Men's League Members

December

11

- Ladies Holiday Bruncheon

December

20

- Brunch with Santa

December

21

- Shut down begins. Have a wonderful Holiday and safe New Year's Eve.

January

20

- Clubhouse re-opens! Men's League Power Hour - Power hour is from 6pm - 7pm. Finger Foods, Beer, Soda, and fun are free to all Men's League Members

January

23

- An Evening with Elvis!

February

20

- Membership Appreciation Dinner



Congratulations!

Maureen Castellana

November 2009

Member of the Month

Congratulations!

John Gough

December 2009

Member of the Month

The staff has recognized Maureen and John for their commitment and dedication to the club. Please congratulate them when you see them.

Bakery Day!



Don't forget to order your pastries, breads and pies for the holidays. Orders must be received by 5pm Friday and available for pick-up between 11am and 5pm on Saturday.



PASTRY & SCONES:

- ___ **"Lobster Tails"** (sfogliatelle) \$1.50 each
crispy shell, pastry cream, hazelnut chocolate drizzle
- ___ **Apricot Scones** \$4.95/ ½ doz.
- ___ **Maple Pecan Scones** \$4.95/ ½ doz.
- ___ **Pear Almond Tartlets** \$5.95/ ½ doz.
-puff pastry, almond cream, pear, almonds, crumble
- ___ **Apple "Krispies"** \$4.95/ ½ doz.
-puff pastry, apples, crispy crumble
- ___ **Blueberry Muffins** \$3.95/ ½ doz.

SWEET BREADS: 2.5 - 3 lb. loaves

- ___ **Banana Walnut Bread** \$6.95 / loaf
- ___ **Apple Bread** \$6.95 / loaf

BREAD:

- ___ **#7 Sourdough Round** \$2.75 / loaf
- ___ **Focaccia (long flatbread)** \$3.75 / loaf
- ___ **Soft Pesto Rolls** \$3.95 / doz.

COOKIES: MINIMUM ORDER IS (1) DOZEN

- ___ **Ginger Cookies** \$7.95/doz.
- ___ **Chocolate Chip Cookies** \$7.95/doz.

PIES: 10" (8 cut)

- ___ **Apple** \$10/ ea.
- ___ **Pecan** \$14/ ea.
- ___ **Holiday** \$12/ ea.
(Apple Cherry)



Fridays are once again filled with laughter and friendly competition. Hosted by Patrick Reilly, first question is asked promptly at 7pm. The Grill Room fills quickly, so please make reservations.

Trivia Topics

December

4th - "General Trivia"
hosted by Henry Ross

11th - "Are You Smarter than a 6th Grader?" - You may want to bring the kids for this one. Some surprisingly tough questions from 6th grade textbooks

18th - "Rock the Halls" - Beat the stress of the Holidays by arguing with your family and friends about music trivia

January

22nd - "Jeopardy" - We give the answers, you give us the questions. Plus, at the end of each round teams will be able to wager points.

29th - "Crystal City Challenge"
Corning related trivia, fun facts and photos

We still need Trivia Masters! February 5th and March 5th are available dates, please contact Troy if you are interested.



Brunch



with Santa

Seatings are 11 am or 1 pm

Menu:

Eggs Benedict
Pancake Station
Prime Rib
Omelet Station
Carved Turkey
Salad
Assorted Breads
Desserts

Adults - \$29.95 Children \$7.75
no charge for children under the age of 5



Glögg

Glögg is one of my favorite holiday drinks. Although traditionally a Scandinavian drink, my German family has become quite fond of it and is a staple in the house during the holiday season. So, from my family's house to yours...a little history on this gem of drink and my favorite recipe. Cheers!

As the story goes...King Gustav I Vasa of Sweden was fond of a drink made from German wine, sugar, honey, cinnamon, ginger, cardamom and cloves. It was later named "glödgdad vin" in 1609, which meant "glowing-hot wine." The word "glögg" is a shortened form, and first appeared in print in 1870.

Its popularity spread throughout the European nations and in the 1890s it became a Christmas tradition. It was often used as a health potion, and now as a cure for snow shoveling blues.

Recipe for glögg

Ingredients

1.5 liter bottle inexpensive dry red wine	2 dozen whole cloves
1.5 liter bottle inexpensive American port	1 orange peel, whole and washed
750 ml bottle inexpensive brandy	1/2 cup dark raisins
10 inches cinnamon stick	1 cup blanched almonds
15 cardamom seed pods or 1 teaspoon whole cardamom seeds	2 cups sugar
	Garnish with the peel of another orange

- 1) Crack the cardamom seed pods open by placing a pod on the counter and laying a butter knife on top of it. With the palm of your hand, press on the knife. They will crack it open so the flavors of the seeds can escape. You can leave the seeds in the pods once they are cracked.
- 2) Pour the red wine and port into a stainless steel or porcelain kettle. Do not use an aluminum or copper pot since these metals interact with the wine and brandy to impart a metallic taste. Add the cinnamon, cardamom, cloves, orange peel, raisins, and almonds. Cover and simmer.
- 3) Put the sugar in a pan and soak it with half the brandy. Warm over a medium-low flame and stir occasionally until it becomes a clear, golden syrup and all the sugar is dissolved. Let it simmer for about 15 minutes until the little tiny bubbles become large burbles. This starts caramelizing the sugar and adds a layer of flavor.
- 4) Add the sugar syrup to the spiced wine mix. Cover and let it simmer over a low heat for an hour.
- 5) Taste. If you wish, add more sugar or brandy to suit your taste. If you do, go easy, 1/4 cup at the most. Like my barber says, "I can always cut more off but I can't put it back on". You can always add more brandy, but if you go over the top, you can't get back under.
- 6) Just before serving, strain to remove the spices, almonds, and raisins. You can serve your glögg immediately or bottle it and age it. A month or two of aging really enhances the flavors and marries them beautifully. A year is even better. If you are going to age glögg, use wine or whiskey bottles and make sure they are clean. Bottle glögg while it is still warm. Fill the bottles as high as possible and seal them tight. You don't have to lie them down to age, and if you use used corks, they might leak where the corkscrew entered if you lie them down.
- 7) Serving. To serve glögg, warm it gently in a saucepan over a low flame or, better still, in a crockpot. Serve it in a mug and, don't skip this, garnish it with a strip of fresh orange peel, twisted over the mug to release the oils.



Calendar of Events December 2009

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
		1	2 Card Night at the Club	3 Family Night Buffet	4 Trivia!	5
6 Clubhouse Closed	7 Clubhouse Closed	8 Clubhouse Closed	9 Power Hour Euchre Night at the Club	10 Family Night Buffet	11 Ladies Holiday Luncheon Trivia!	12
13 Clubhouse Closed	14 Clubhouse Closed	15 Clubhouse Closed	16 Card Night at the Club	17 Family Night Buffet	18 Trivia!	19
20 Brunch with Santa	21	22	23	24	25	26
Shut Down Begins. Clubhouse will re-open January 20th						
27	28	39	30	31	1	2

Dates and events scheduled are subject to change. Please check the website for updates.

Thursday Night Buffets

December 3rd
(Week 1)

Chef's Choice

December 10th
(Week 2)

Destination
Meatball
Italian themed
buffet

December 17th
(Week 3)

Steak Date



Warmest Holiday Wishes From
Our Families to Yours.

Happy Holidays and a Very Happy
New Year From the Corning
Country Club Staff



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