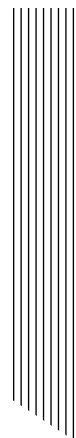




Heritage Club  
 6690 Heritage Club Drive  
 Mason, Ohio 45040  
 Telephone: 459-7711  
 Fax: 459-1340  
 www.heritageclub.com



**Tee to Green** By Tony Dierkers

Greens are extremely fragile environments that must be managed carefully. Remember that every green is a collection of millions of individual grass plants, each of which is a delicate living thing. Obviously, Mother Nature never meant for these plants to be maintained at 1/8 of an inch or less for prolonged periods of time. This "stress" makes greens constantly vulnerable to attacks from insects, disease, heat, drought, cold – and frost.

Frost is essentially frozen dew. It can form when the temperature (or wind chill) is near or below the freezing point. The ice crystals that form on the outside of the plant can also harden or even freeze the cell structure of the plant. When frosted, the normally resilient plant cells become brittle and are easily crushed. When the cell membranes are damaged, the plant loses its ability to function normally. It's not much different than cracking an egg. Once the shell is broken, you can't put it back together.

Although you won't see any immediate damage if you walk on frosted turf, the evidence will show within 42-72 hours as the leaves die and turn brown. Since just one foursome can leave several hundred footprints on each green, the damage can be very extensive. The damage isn't just unsightly – putting quality is also reduced. In some cases extensive, costly repairs need to be done to get the green back in shape.

A short delay while the frost melts can preserve the quality of the greens, prevent needless repairs and may even save you a few strokes. So thank you in advance to all of you for your patience in the frost delays that we have had thus far, and are certain to have until the end of the golfing season.

**Heritage Club Happenings!**

**Frederick (Eric) James Freeberg**

8/23 9lbs, 15oz.

Proud parents Rob & Melissa Freeberg, big sisters Alicia & Elaine



**Brooke Caroline Elam**

9/3 6lbs, 14oz.

Proud parents Bill & Deia Elam, big brother Robert and big sisters Brittany & Lauren

**Best of Luck Tom!**

Assistant Golf Professional, Tom Walters, will be attempting to qualify for his PGA Tour Card this winter. We want to wish him the very best of luck and thank him for all his hard work during the 2003 season!

**HERITAGE Club** *Happenings*

*November/December*

*There's no place like  
Heritage Club for the Holidays!*

**Family Craft Night, Ornament Making,  
November 13<sup>th</sup> 5:30-7PM**



**Viva La Salsa Evening of Dance,  
Friday, November 14<sup>th</sup> 7PM**



**Thanksgiving Day Feast,  
Thursday, November 27<sup>th</sup> 1-4PM**



**Brunch with Santa,  
December 7<sup>th</sup> 10:30-2:30PM**



**Member Holiday Party,  
December 13<sup>th</sup> 7PM**



**Christmas Eve-Eve Dinner,  
December 23<sup>rd</sup> 5:30-8:30PM**



**New Year's Eve Family Buffet,  
December 31<sup>st</sup> 5-9PM**



**New Year's Eve Formal Dinner,  
December 31<sup>st</sup> 6-10PM**





## MANAGER'S MESSAGE

### Dear Members:

I held back the publication of this newsletter so I could report the result from the October 23rd ballot meeting. The issue on the ballot was: **“Proposal that the requirement for a Capital Reserve Account to be funded for calendar year 2003 be waived, as unanimously recommended by the Heritage Club Board of Trustees.”** The result was ninety in favor and three opposed and therefore the ballot was carried.

At the meeting, some concerns were expressed from the floor: Does the club have a long-term maintenance plan? Do we know what financial resources will be needed in five, or ten, or fifteen years time to address major maintenance issues? These are excellent questions. For a healthy future, the club will always need to improve and enhance its facilities and, of course, maintain them to a high standard. The decision not to fund the Capital Reserve Account this year will not impact this goal as the club has continued to make improvements during the year. As a result of the due diligence process during the Turnover negotiation, \$159,000 was included in the agreement to cover needed repairs, and an additional \$80,000 was taken into consideration to pay for repairs to cart paths. You have already seen improvements to the tennis courts, swimming pool, parking lot and the installation of extensive erosion control on the golf course. This winter improvements will continue, and will include extensive cart path repair by the #5 fairway, the leveling of the dangerous hump on the #4 cart path, the shoring up of the #13 cart path bridge and the installation of three additional streetlights in the parking lot.

The creation of a long-term plan and a strategic plan is on the Board's agenda. It is under consideration to hire an outside consultant to facilitate this process. We will meet with several consultants, with specific expertise in the private club industry, over the next few months. The first of these interviews is scheduled for November 1<sup>st</sup>.

There was also discussion at the ballot meeting regarding the club's resignation policy. This is a difficult topic and the Board will continue to solicit input from the membership as well as from outside sources. It is recognized that this cannot be treated as a polarized issue and any changes made must be as an integral part of the overall membership strategy.

On other matters, I'm pleased to tell you that in September we exceeded projections for the month in guest rounds and cart fees. Thank you to all the members who rose to the challenge and contributed to that result. Although we failed to meet projected revenues in the food & beverage department, Chef Jeff and his staff should be congratulated on running a tight operation that produced a much better net result for the month than projected.

I would like to welcome an important new member to our golf staff. LPGA member Stephanie Edwards comes to us as a third generation golf professional. Her grandfather and two uncles played on the PGA Tour. Stephanie has one career win, three second place finishes, and nineteen top ten finishes on the LPGA Tour and has worked with a number of Top 100 coaches including David Leadbetter and JC Snead. Stephanie has actively taught players of all skill levels. She has joined Heritage Club primarily as a teacher and looks forward to helping all who would like help to get their game on target!

The holidays are nearly upon us. As you can see from this newsletter we have a calendar filled with wonderful events (further details may be found on the website). Holiday cheer will be in evidence throughout the club and we will be very busy during December so, *please*, call in your dinner reservations well ahead of time to avoid disappointment.

I wish you all happiness for the Holiday season and a blessed New Year filled with good health, happiness and prosperity.

*With warm regards,*  
Peter

We apologize for the tardiness of the November/December Issue of Heritage Club Happenings arrival to your home. The production was delayed until the completion of the 10/23 Town Hall Meeting, so that results of said meeting could be included.



## Private party calendar

December 2003, Listed Rooms are Booked for Private Events  
Please reference for private party availability (subject to change without notice)

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		CP, AR, MC	CP, BP	TRG, AR	CE, AR	
				CP, AR, MC, MC	CP, AR, MC, MC, PUB	CP, AR, MC, CP, MCNT
9 Dinner with Pups X		MC		MC	CP, MC	
		BP	CP, AR, MC	MC, AR	CP, AR, MC, MC, MCNT	Market Holiday Party
14 BP, CP		CP	AR		CP	
			TRG, CE, MC, MCNT	CP, MC	CP, AR, MC	CP, AR, MC
		CP Christmas Eve- Eve	X	X	X	X
29 X	30 X	31 X	1 X New Year's Eve	MEMO: CP (Christmas) MC (New Year's) MC (Christmas) MCNT (New Year's) LP (Living Room) PUB (Club)		

## Welcome New Members...

Tony & Dale Neal • Ed & Kelly Puisis • Jeff & Trixy Brill  
Bob & Carolyn Wagenseller • Bob & Dorina DiGennaro  
Nick & Lisa Ducey • Eugene & Phyllis Forte  
John & Carol Boes • Rex & Jane Conn • Jim & Lori Dupps

## Angel Tree

Heritage Club is proud to be teaming up with the Warren County Salvation Army for their Angel Tree program. Each year we commit to “adopting” 70 children from needy families in Warren County. Their names, ages, and wish lists will appear on the Angel Tree in the Living Room of the Clubhouse Thanksgiving Day weekend. If you would like to participate, come and choose a child and record your name at the receptionist's desk. Last year some of you did not get a chance to adopt a child, as the names were gone early. Consider doubling up with a friend to make a child's Christmas one to remember, as your gifts are the only Christmas that they will experience.

Thanking you in advance for being an angel in a child's life,  
Shelly

## Lou's News

This is my last Lou's News for 2003. Have a great winter and thank you for all your scores and comments. See on you the first tee, Spring 2004, Lou.

### Best Ever Scores

Eric McCafferty: 85, Dave Wozny: 74, Vicky McCafferty: 54 on the front nine

Jody Rusche: 37 on the back nine, Lee Fields: 68, Mike Barras: 77

Tim Sendelbach: 81, Lou Ruter :33 (Career best on the back nine)

### Eagles and Hole in Ones:

Stephanie Broshear: First ever Hole in One #6

Garnet Wahlund: First ever Hole in One #13

Dave Wilson: First ever Hole in One #6

### And the Eagles:

Bill Bunn (#11), Bill Norman (#9), Pat Harlow (#1), Ron Parry (#14), John Mattes (#14) Ray Kielarowski (#14), Ken Lawson (#14) Sandeep Gupta (#14)

### Can You Top This?

I had the pleasure to play in a foursome with Dave Life, Mike Barras and Sal Mercurio. The group had 3 birdies on #13. Ask any one of us who missed the 4<sup>th</sup> birdie putt!

## From the Membership Department

The ultimate survival of Heritage Club will be no accident. By participating in the growth and support of your Club, you are virtually guaranteeing its success and continued existence for generations to come. The most important benefit that you as members of Heritage Club have is the privilege of sponsorship: The privilege to recommend your friends for membership in the Club and to promote Heritage Club in the community and your places of business.

Rise to the *Member Challenge* and bring in one new member (in any category), support your Club by bringing guests and using the facilities. Sure, the golf course is preparing for winter closure, but many of your strongest candidates have already played a round of golf with you. With a winter calendar packed with dining, holiday and social events, they can join now and pay no dues until March 2004.

Are you up to the *Challenge*? Of course you are, and your reward will be a full, vibrant and financially secure Club; a truly “unique private sanctuary for the enjoyment of golf, social and culinary pleasures.”



# Tournament Results

## Women's Fall Classic Results

September 25<sup>th</sup>

1<sup>st</sup>

Jody Rusche, Kathy Allan, Barb Procario

2<sup>nd</sup>

Rita Metcalfe, Barb Patterson, Pat Goellner



First Place Finish

## Couples' Invitational



Champions, Lee & Mary Kohlman (from right) & guests



Runners-Up: Ernest & Sue Leffler & Guests

## Butler Warren Cup Results

September 27<sup>th</sup> and 28<sup>th</sup>

Scratch Division

Heritage Club 7 1/2 - Four Bridges 16 1/2

Handicap Division

Heritage Club 12 - Four Bridges 12

We are happy to report that the Handicap Division Team retained the cup for Heritage Club! Unfortunately, the Scratch Division Cup will remain at Four Bridges. Thank you to the following members for representing the Club:

Mark Coghlin, Dave Goodwin, Don Paulsen, Dave Shellin, Chris Lawley, Mike Hendrixson, Bill Elam, Bill Norman, Taylor Metcalfe, Skip Whitworth, Lee Fields, Mike Thompson, Carl Garrett, Chip Shiver, Joe Hancock, Vince Hoffman, Ken Campbell, Lee Kohlman, Joel Golub, Pat Harlow, Dave Life, Steve Scholtz, Steve Stone, Nate Reilly, and Garnet Wahlund

## Club Champions



Mike Thompson & Jennifer Dickey

## Match Play Champions



Rita Metcalfe & Joe Hancock

# Heritage Club

## BOARD OF TRUSTEES

John Schroeder  
President

Mark Coghlin  
Vice President/Secretary

Chris Virgulak  
Treasurer

John Blazic, Golf Chair

Ken Campbell,  
Legal/Grievance Chair

Bob Frey, Social Chair

Ken Natorp, Grounds Chair

Taylor Metcalfe, Budget/Long Range  
Planning Chair

Jody Rusche, House Chair

## OUR STAFF

Jeffrey Brown  
Executive Chef

Peter C. Davies  
General Manager/COO

Shelly Davies  
Member Services Director

Tony Dierkers  
Grounds Superintendent

Chin Lin  
Controller

Marian McGill  
Assistant Manager/  
Membership Director

Courtney D. Vice  
Event Coordinator

Joe Zinchini  
Head Golf Professional



## November & \*December

### Food & Beverage Hours of Operation

Monday: Closed

Wednesday-Saturday: 11AM-9PM • Tuesday and Sunday: 11AM-3PM

\*December a la carte dining is very limited due to member sponsored holiday parties. Reservations are essential. Please call 459-7711 x101 or contact [sdavies@heritageclub.com](mailto:sdavies@heritageclub.com) with your reservations.

## November/December Social Events at a Glance

Date	Event	Time
<b>November</b>		
Wednesday	5 All you Care to Eat Fish N' Chips . . . . . Wednesday special, regular menu available	5:00-9:00PM
Thursday	13 Family Craft Night . . . . . Making Christmas Ornaments, kids buffet	5:30-7PM
Friday	14 Viva la Salsa . . . . . Dance instruction, Latin themed buffet	7PM
Thursday	27 Thanksgiving Day Feast . . . . . Traditional Thanksgiving Day Dinner	1-4PM
Thursday	27 The Great Turkey Day Carry Out . . . . . Complete Thanksgiving dinners in large & small orders	Pre-orders
Friday	28 Turkey Shoot . . . . . Shotgun post holiday golf event	10AM
<b>December</b>		
Sunday	7 Brunch with Santa . . . . . Elaborate brunch buffet, Santa, Facepainting Elves & Twas the Nite Before Christmas Recitations	10:30-2:30
Saturday	13 Member Holiday Party . . . . . Cocktail hour, sit down dinner (No other F&B available)	7PM
Tuesday	23 Christmas Eve-Eve Dinner . . . . . Elaborate dinner buffet, an annual tradition	5:30-9PM
Wednesday	31 New Year's Eve Family Buffet . . . . . Family buffet, children's activities. DJ New Years rung in at 9PM	5:00-9PM
Wednesday	31 New Year's Eve Formal Dinner . . . . . Formal dining with pre-fixe menu	6-10PM

For detailed information on these upcoming events, please visit the Heritage Club website members only section at [www.heritageclub.com](http://www.heritageclub.com)

## Book Club & Bridge Information

- **Bridge Club:** Join the Ladies for Bridge on Thursday afternoons at 12:30PM. All skill levels are welcome. Please contact Judy Wernicke at 489-2993 to let her know of your interest.
- **Daytime Book Club,** meeting at 1:30PM in the Mixed Grille:
- November's book (11/12): *Pope Joan* by Donna Woolfork Cross
- December's book (12/10): *The Secret Life of Bees*, by Sue Monk Kidd
- **Evening Book Club,** meeting at 7:30 PM in the Living Room:
- November's book (11/19): *The Devil Wears Prada*, by Lauren Weisberger
- December: Movie and dinner out, to be announced



## A Day in the Life of Me

Chef Jeffrey Brown

A day in the life of a chef is a mixture of great excitement, endless creativity, loads of satisfaction, and usually a few unexpected hurdles just to keep everything interesting! For your interest, here's a snapshot of a typical "day in the life of me":

I usually arrive at the club around 10AM, take a quick walk around the kitchen and say hello to my two daytime cooks, who have already been hard at work for two hours. The food & beverage department communicates via Banquet Event Orders (BEO'S) that itemize every detail of every private event, whether it's a continental breakfast for two or a complicated dinner for 100. A careful review of the BEO'S for the day is one of the first tasks of the morning. Another early job of the day is to put away newly delivered produce, which can be quite a challenge if the previous night was a particularly busy one. Heritage Club is a very friendly place to work and I look forward to the morning routine of my fellow team-members popping into the kitchen to say hi on their way to the coffee machine. They know to leave me well alone when my face shows the stress of having just discovered, for example, that a luncheon for ten has turned into a banquet for fifty overnight.

I use a large dry erase board at the back of the kitchen to detail every item that needs to be prepared each day for the week's banquets. This allows me to relax a little in the knowledge that I have everything itemized, and also that my cooks know what needs to be done without having to ask. There can never be too much organization in a busy professional kitchen. It's not long before lunch is in full swing and I help expedite, organizing the plates for the servers so the right dishes go to the right tables. I will also jump onto the line and help cook when the orders start coming in fast.

My Sous Chef, T. J., arrives after lunch followed by my three night cooks. We review the night's events and then take a look at the dry erase board in the front of the kitchen. This board is for the features on the menu that are often changed on a daily basis. This is the part of the day I enjoy the most: walking into the refrigerators to choose the fish and meat items that I will combine with other fine produce to create my features of the day. Sometimes, the muse will catch me and every detail of the feature will come to me in a flash. At other times, it is a more laborious process and then I will look to my talented staff for inspiration.

At 5PM TJ and I meet with the dining room manager and serving staff for the "pre-meal" line-up. We talk about new menu items, points of service and wine suggestions. If there's been a problem the night before, we'll discuss it in an effort to avoid a repeat of the same mistake. After the meeting I put together my orders for the next day and call them into the vendors. At around 6:00PM, we are ready for the organized chaos to begin. One of the challenges we face is not knowing how many members and guests to expect on any given night (I must say thank you to all members who call in with their reservations, it's a big help to us).

Once the dinner rush has died down it is time for me to wander

home. As I drive home, I look back on the day's events, its challenges and camaraderie, and I feel a real appreciation for my work. I am able to take raw ingredients and turn them into something special, while at the same time having the freedom to pursue my inner creativity in an atmosphere that is always changing and presenting new challenges. I have often wondered what life would be like if I wasn't a Chef, but when I start to really think about it, I realize I have the greatest job on earth.

### Thanks to the following members who hosted parties at the Club in September/October:

Jim Banker, AK Steel • Bill Parker & Brian Young, State Farm Insurance • Renee Reilly, Aventis Pharmaceuticals • Dale Yates • Rich Armstrong • Clint Haynes • Terri Schoenwald • Russ Sparks, GE Aircraft Engines • Scott McRill • Nancy Mlinarik, Skilled Care Pharmacy • Christine Douglas • Joan & Ken Campbell • Ken Natorp • Kathleen Elzeer • Jeanne Reisinger • Rich Cross • Perry Pogany • Evans & Cathy Nwankwo, Megen Construction • Frank Miller • Fred Habeggar • Dave Browne • Bob Greene, Procter & Gamble • Karim Khadr, Ethicon Endosurgery • Tom Grossmann & Dave Young • Sandy Peters • Kalisa King • Laurie Ashwell, Kraft • Mickie Schonhoft • Betsy Kiley • Bruce Allan, Harris Corp • Stew Atkinson, Procter & Gamble • Graeme Murray • Bruce Ficke • Shakeel Tanveer • Hank & Nancy Stein • Mike Prescott, Huntington Bank

### Turkey Day Carryout Information

A very popular option. It's your turn to host the big dinner, but don't want to do all the work? There's no need to; Jeffrey and staff will take care of it for you! Two packages available:

**Large (12-18 people) \$225 Small (8-12 people) \$175**

#### Package includes:

Slow roasted turkey, candied sweet potatoes, bread stuffing, peas and pearl onions, whipped potatoes with gravy, cranberry relish, buttered rolls and a house salad with two dressings

#### That's not all! Add some additional desserts

Pumpkin Cheesecake \$30 • Pumpkin Pie \$10 • Buckeye Torte \$30 • Apple Spice Cake with Cream Cheese Icing \$25

Orders to Heritage Club by Friday, November 21<sup>st</sup>. Please indicate package, addition of desserts and when you would like to pick it up.



### November/December Hours of Operation

<b>Golf Shop</b> Mon.-Closed Tue.-Fri. 8:30 am-5:00 pm Sat.-Sun. 8:00 am-5:00 pm	<b>Golf Course</b> Mon.-Closed Tue.-Fri. 9:00 am-Dusk Sat.-Sun. 8:30 am-Dusk *Subject to change due to frost
<b>Practice Range (Mats Only)</b> Mon.-Closed Tue.-Fri. 8:30 am-5:00 pm Sat.-8:00 am-5:00 pm Sun.-8:00 am-4:30 pm	

### From the Pro's Desk...

I would like to take this opportunity to thank all of you for extending a warm Heritage Club welcome to my family and me. We are very excited to be living in the Mason area and are having a great time exploring all that greater Cincinnati has to offer. I am honored to be able to serve you at Heritage Club and look forward to serving you for years to come. I have been working hard to put together an outstanding golf staff for the 2004 season and will keep you informed as I assemble my team. If, at any time, you would like to speak with me, please know that my office is always open and I welcome your thoughts and ideas on how we can make the golf operation at Heritage Club the very best it can be. Please feel free to contact me at any time by calling the shop at 459-8105, or you may email me at [zinchini@heritageclub.com](mailto:zinchini@heritageclub.com).

Once again, thank you for giving me the opportunity to be a part of the management team at Heritage Club. I look forward to getting to know all of you and seeing you at the Club soon.

Sincerely,

**Joe Zinchini**  
PGA Head Golf Professional

### Turkey Shoot (weather permitting)

November 28th

**Format:** One better Ball of two. 100% Handicap Skill Prizes – Win a Turkey!

**Time:** 10:00AM shotgun

**Entry:** \$30 per player

Please visit or call the Golf Shop at 459-8105 to sign up!



### After-Thanksgiving Weekend Sale

November 28<sup>th</sup>-30<sup>th</sup>  
9:00AM-5:00PM

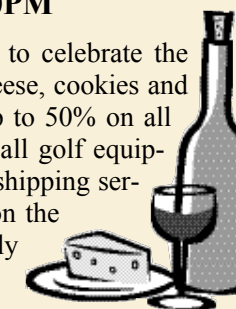
Avoid the crowded malls and start your shopping with us! ALL golf apparel will be 40% off!

December 13<sup>th</sup>-14<sup>th</sup>

### Golf Shop Wine and Cheese Party

11:00AM to 4:00PM

Please join us in the golf shop to celebrate the holiday season. FREE wine, cheese, cookies and punch for everyone! Savings up to 50% on all golf apparel and up to 40% on all golf equipment. Free gift-wrapping! UPS shipping service available. Don't miss out on the great deals! Bring out your family and friends!



### Winterize your Golf Equipment.

With the winter months here, now is a great time to get your equipment in shape for the 2004 season. Please inform a member of the golf staff if we can assist you with any of the following services: • Re-gripping • Reshafting • Refinishing

### Thank You to the following Members who supported the Golftoberfest:

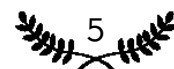
Doug Bryant, Lonnie Cochran, Bill Conklin, Steve Finnery, Bob Greene, Jim Greer, Fred Kalmbach, Jack Keim, Scott Kranz, Ernest Leffler, Scott McRill, Sal Mercurio, Ken Natorp, Tim Reilly, Bob Ricaud, Ken Rusche, Jody Rusche, Robin Smith, Mike Suess, Bob Wagenseller Harry Wagner



# November 2003 - Golf and Social Events

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

<p>The great Turkey Day Carry Out: Please review the packages and additional desserts and have your order to the Club by Friday, November 21st. Please include in your order:</p> <ul style="list-style-type: none"> <li>• Desired package and quantity</li> <li>• Desserts (at an additional charge)</li> <li>• Pickup time (orders must be picked up by 3PM Thanksgiving Day)</li> </ul>						1 <i>Ltd. Member Dining, PM</i>
2 <i>Brunch Only 11AM-3PM</i>	3 <i>Club Closed</i>	4 <i>Lunch Only 11AM-3PM</i>	5 <i>All you care to eat Fish N' Chips 5:30-9PM (Regular menu also available)</i>	6	7	8
9	10	11	12 <i>Daytime Book Club 1:30PM Mixed Grille</i>	13 <i>Family Craft Night Making Ornaments 5:30-7PM</i>	14 <i>Viva La Salsa 7PM</i>	15
16	17	18	19 <i>Evening Book Club 7:30PM Living Room</i>	20	21 <i>Turkey Day Carry-Out Order Deadline</i>	22
23	24	25	26	27 <i>Thanksgiving Day Feast 1-4PM</i>	28 <i>Turkey Shoot 10AM Shotgun</i>	29 <i>Please excuse our mess-decorating for the holidays!</i>
30	<p>Please contact the Club at 459-7711 x 101 with your a la carte dining and club sponsored event reservations.</p>					



# December 2003 - Golf and Social Events

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

	1 <i>Club Closed</i>	2 <i>Lunch Only 11AM-3PM</i>	3	4	5	6 <i>No Member Dining Available</i>
7 <i>Brunch with Santa 10:30AM-2:30PM by reservation</i>	8	9	10 <i>Daytime Book Club 1:30PM</i>	11	12	13 <i>Member Holiday Party 7PM (no other F&amp;B)</i>
14 <i>Brunch Only 11AM-3PM</i>	15	16	17 <i>Evening Book Club 7:30PM</i>	18	19 <i>Happy Chanukah</i>	20
21	22	23 <i>Christmas Eve-Eve Dinner 5:30-9PM</i>	24 <i>Club Closed</i>	25 <i>Merry Christmas</i>	26 <i>F &amp; B Open 5-9PM</i>	27 <i>F &amp; B Open 5-9PM</i>
28 <i>Club Closed</i>	29 <i>Club Closed Administration available 9AM-5PM</i>	30 <i>Club Closed Administration available 9AM-5PM</i>	31 <i>New Year's Eve-Club Opens at 5:30PM</i>			
<p><b>A la carte dining:</b> December brings the very busy holiday season to Heritage Club. A la carte dining will be available when possible, yet very often on a limited basis. To avoid disappointment, calling with dining reservations is essential. You will receive a confirmation call to inform you of availability and location of dining for the day. Thank you for your cooperation.</p>						

