

# The Breeze

April 2024



## Featured Events

April 4 - Seniors Golf / Live Music Centennial Lounge

April 9 - Annual Meeting of Shareholders

April 11 - Cocktails and Golf Gals

April 19 - Couples Golf

April 20 - Crawfish Boil

April 24 - Daou Wine Dinner

April 26 - Horse Race / Maker's Mark Release Party

## A Note from the Manager...

Dear Members,

April has arrived and what great weather we have had over the last two months! It has been nice to see so many members enjoying the club in all areas.

With the warmer temperatures, Dan and his team have the golf course looking great and ahead of schedule with green grass throughout the golf course. The #2/#3 tee project is completed, and it is a significant improvement to our golf experience. Along with this project, the newly built member comfort station is now open at #14 tee with a few more items to finish over the coming couple of weeks. Thank you for your patience during these construction projects. You will also see a new addition to Dan's team this month when our new autonomous mower makes its arrival. We will be using this mower at the acorn and potentially around the clubhouse over the coming months. Please refrain from "playing" with this mower if you are around these areas.

Chef Anthony and his team will be introducing a new Spring menu this month and I know everyone will enjoy some of his new creations along with our traditional offerings. Our team of chefs will also continue with our three course dinners Thursday through Saturday, and they have some fantastic menus chosen for these nights in April that you will not want to miss.

April kicks off our busy season and there are many great things planned for the month including OWGA play days, Senior men's golf, Cocktails & Golf Gals, MGA Oaks Masters, MGA Spring Stag Day, Crawfish Boil, Daou Wine Dinner, Couples Golf, MGA Horse Race, Pickleball Leagues, and so much more.

We will be launching our custom Oaks Makers Mark Blended Bourbon that was created by a few of our club members. This Bourbon is limited in quantity and will be available for purchase (while supplies last) beginning April 26th at our launch party at the new comfort station at #14 tee. Please come out and try this fantastic bourbon and enjoy live music, BBQ hors d'oeuvres, and watch the horse race finish on #13 green while the party is in full swing.

As you are aware, we have engaged industry leader, The McMahon Group, to assist us in our Strategic Planning and specifically our member survey. We will send out a member survey in May and it is imperative that we receive your feedback from this survey. Thank you in advance for your participation. The Board and committees will use the feedback from this survey to finalize our Strategic Plan to ensure we are planning for the future and are aligned with what is important to all our members.

Our membership remains strong with our golf waiting list standing at over twenty-five prospective members. Thank you to all the members that continue to refer your friends and family to the Oaks. This allows us to continue to make the necessary operational and capital improvements to the club.

Once again thank you for your continued support and I look forward to seeing you at the club soon!

Sincerely,

Justin Awtrey, General Manager/COO

### **Aim Point Green Reading Clinic w/ the #1 ranked golf coach in Kansas, Josh Cook.**

**Learn the proven method of how to read greens that is used by over 400 tour pros!**



**April 27th**

**Amount of time: 2 hours**

**12-person limit per session**

**Cost: \$300**

**Times and Number of Sessions offered is TBD**

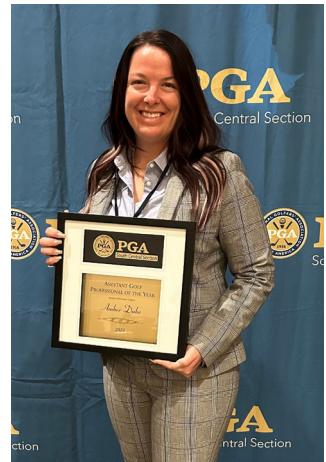
**Josh Cook has taught multiple Tour Players who have competed on the PGA, LPGA, Korn Ferry, and Epson Tour. He has also coached a myriad of D1 players as well as national ranked juniors. This is a special opportunity to learn from one of the best instructors in our region and completely transform the way you read the greens.**

**If interested, please reach out to our Director of Player Development, Robert Raborn, for more details at his email: [robert@oakscountryclub.com](mailto:robert@oakscountryclub.com).**

## Employee Spotlight: Amber Hensley Duke

We are so excited to introduce Amber Hensley Duke, our newest assistant golf professional here at Oaks Country Club! Amber is a Tulsa native and was recently awarded the 2023 Southern Central PGA Assistant Professional of the Year! At the start of this year, Amber was elected to PGA Membership after completing the PGA curriculum.

In Amber's playing career, she had success playing at a local, state, and national level. Amber is a four-time Team State Champion, and individual State Champion breaking school and state records. After a stellar high school career, Amber attended Oral Roberts University. Amber was named Newcomer of the Year, Most Valuable Player, was a three-time letter winner and was named Summit League All-Conference.



Amber and her husband have been married 10 years and have spent many years traveling together while she played on the Symetra Tour, which is now known as the Epson Tour. She and her husband have settled in Tulsa while running their family business, Rancho Flores.

Amber has been an Assistant Golf Professional for the last seven years here in Tulsa at Lit'l Links Golf Club and Indian Springs Country Club. Amber is knowledgeable and has experience in Operation 36, US Kids, PGA Junior League and helped with the PGA Hope Program serving our local veterans.

Her favorite golf operations include member events, tournaments, club fitting, and teaching. Amber is excited to work alongside the rest of our golf staff to aid in player programming for all ages and to continue to elevate our member experience.

When she's not serving our members, you can find her serving others through Therapy Dog Visits with her Goldendoodle named Gatsby. Amber is excited to be a part of the team here at Oaks Country Club and looks forward to meeting you all over the coming months!





## Live Music in the Centennial Lounge

### Mark Gibson

Thursday, April 4  
6pm- 9pm



#### ON SITE AUTO DETAILING

Service is  
by appointment only.

To schedule your vehicle  
for detailing, please text

**DeQuan Coronado  
at 918-924-2621.**

S \$125 / M \$175 / L \$200



## Cover Photo Contest

Put your photographer skills to the test!  
We are looking for images that are taken at the Club.  
Please send your favorite pictures to Michele Fulton,  
[michele@oakscountryclub.com](mailto:michele@oakscountryclub.com) for consideration.  
If your photo is chosen for the cover of The Breeze,  
you could win dinner for two in The Grill!

The Annual Meeting of the Shareholders

Tuesday, April 9 at 7:30 pm.

# VOTE

The Board of Directors Nominees for 2024:

***Scott Blosser - Andrew Haile - Brad Nelligan Sr.***  
***Scot Willis - Kaleb Grimm - Mark Morley***

If you desire to vote in person, the polls will be open at Oaks on the day of the meeting from 8am until 7pm. You may also vote in advance by (1) completing the ballot; (2) place the ballot in the envelope marked VOTING BALLOT ONLY, and (3) seal it, write your name and member number on the outside of the envelope and return it in the enclosed, stamped envelope.

Ballots must be received by the club on or before April 9, 2024.

## Louisiana Saturday Night!

### Crawfish Boil

Saturday, April 20

On the Centennial Patio

4pm - 8pm

Live Music,  
All You Can Eat  
Boiled Crawfish,  
Andouille Sausage,  
Corn on the Cob,  
& Boiled Potatoes!

\$5 Hurricanes

\$30++



RSVP on our website or call 918-359-0813.

Wednesday, April 24

6:30pm

# DAOU

Wine Dinner

\$135++

*Reception*  
Charcuterie

Assorted Meats, Cheeses & Housemade Jams  
DAOU, Rose Paso Robles, 2022

*Second Course*  
Salted Cod

Piquillo Pepper, Piquillo Coulis  
DAOU, Sauvignon Blanc Paso Robles, 2022

*Third Course*  
Lamb Frites

Hollandaise, Haystack Frites  
DAOU, Reserve Cabernet Sauvignon Paso Robles, 2021

*Main Course*  
Braised Boar Shank

Sauteed Sunchoke, Jerusalem Artichoke Puree, Anchovy Sauce  
Daou, Soul of a Lion Cabernet Sauvignon Paso Robles, 2021

*Dessert*

Strawberry Rhubarb Crepes  
Chocolate Tuile

DAOU, Pessimist Red Blend Paso Robles, 2021



Special guest: MAEVE PESQUERA

Sr. VP, DAOU Family Estates.

# Maker's Mark

## Release Party

### Friday, April 26

### 6pm - 9pm

(Adults 21 and over only)



Located between the 13th green and the new back 9 restrooms.  
Shuttle service will be available.

Games & Activities, BBQ Hors d'Oeuvres,  
Live Music with Kevin Price,  
and lots of fun!

Come taste Oaks New Signature Blend Maker's Mark Bourbon made exclusively for Oaks Country Club. Full Member Bar featuring cocktails created with Oaks Signature Blend Maker's Mark. Bottles available to order during this event.

Register on our website or call 918-359-0813.





APRIL INSTRUCTION TIP



## BUNKER PLAY

### SETUP

- Wider stance
- Dig feet in slightly
- Weight more on lead foot
- Open clubface
- Shaft vertical
- Lower handle
- Stand farther away
- More knee flex



### KEY CONCEPTS

- We need speed through the sand
- Longer backswing than a pitch shot
- Hinge your wrists back and through
- Hit the imaginary ball under the ball
- Weight should stay on lead side entire swing
- Get the sand out onto the green

## MGA Bassackwards

Saturday, March 23, 2024

### First Flight:

T1st Gross Austin Enzbrenner / Kaleb Grimm  
T1st Gross Dustin Perry / Nicholas Woodward

1st Net Stephen Evans / Grant Malchi  
2nd Net Chad Lafevers / Matthew Brown  
T3rd Net Scott Blosser / David Nickloy  
T3rd Net Scott DeGeer / Randall Duncan  
T3rd Net Alan Kilian / Joshua Graham  
T4th Net Joe Joe Birdwell / Garrett Thomas  
T4th Net Josh Chesney / Anthony Reiss  
T4th Net Brad Nelligan / Zachary Malchi  
T4th Net Andrew Lucas / Derek Reiners  
T4th Net Paul Steenson / Bob Bush

### Second Flight:

1st Gross Dave Miley / Samuel Younger  
T2nd Steve Lujan / Jeff Ellson  
T2nd Chuck McKinney / Michael Hurt  
T2nd Andrew Haile / Justin Winters  
T2nd Clayton Badger / Bob Sullivan  
T2nd Nicholas Hunter / Larry Brunsman

T1 Net Daniel Beutel / Michael Thelen  
T1 Net Richard Olson / Stephen Curtis  
T1 Net Marc Chastain / John Cowen  
T2 Net Anthony Henderson / Mark Morley  
T2 Net Nick Fitzgerald / Keith Ward  
T2 Net David Swezey / Rick Evans

# OAKS SUMMER GOLF CAMP

**Camp 1: July 16-18**  
**Camp 2: July 23-25**

Ages 6-10 - 8:00am - 9:30am each day  
Ages 11-15 - 10:00am - 11:30am each day

**\$135 per camp**

**SAVE THE DATE**

April 4 -  
Seniors Golf - 3-Person Scramble

April 19 -  
Couples Golf - Couples Scramble  
(Dinner to follow in the East Lounge)

### Upcoming MGA Events:

April 13 - Oaks Masters

April 18 - Spring Stag Day: \$175/\$450

April 26 - Horse Race: \$25

**HOLE  
IN ONE  
CLUB**



Costs nothing to join.

Each time someone make a Hole In One, you will be charged \$5. If **you** make the Hole In One, you receive all money collected as Golf Shop Credit.

Golf

**BUFFETS  
AT OAKS**

**FRIDAY LUNCH BUFFET**  
EVERY FRIDAY 11AM- 2PM  
INCLUDES SOUP & SALAD BAR

**BREAKFAST BUFFET**  
EVERY SATURDAY & SUNDAY 8AM- 2PM

**FRIED CHICKEN BUFFET**  
EVERY SUNDAY 5PM- 9PM  
INCLUDES SOUP & SALAD BAR

**APPETIZER  
*special***  
ALL APRIL  
**ARANCINIS**  
**\$8**

**Oaks Housemade Limoncello**  
now available for purchase.  
\$21 - 8.5oz bottle.  
Ask your server for details

*This makes a great gift!*

**Our kitchen is ready to help with all your dining needs.**

**\*Hosting a baby shower in your home?**  
Order a fruit platter, vegetable platter, and chicken salad sandwich platter to-go.

**\*Kid's having a slumber party/sleep over?**  
Order several pizzas, platter of street tacos, and a few dozen cookies to-go.

**\*Hosting a dinner party in your home?**  
Order a pan of chicken or salmon and all the sides to-go.

Our menu is available for endless possibilities.  
Call Ava 24 hours in advance at 918-359-0813 to place your order!

**Oaks  
GOOD  
FOOD  
TO GO**

**CHEF'S SPECIALS**

**CHEF'S SPECIALS**

**CHEF'S SPECIALS**

Each Thursday-Friday-Saturday,  
Chef Anthony will have a  
3 Course Special Menu  
with Appetizer-Entree-Dessert.  
You may choose to order the complete  
menu or order items separately.  
*Menus listed in the Monday emails.*

# April Calendar

11



# April 2024



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						
<b>1</b>	Club Closed	<b>2</b> Burger Night The Rib Tickler Burger	<b>3</b> OWGA Scramble Chef's Feature: Pulled Pork Baked Potato	<b>4</b> Live Music Centennial Lounge Mark Gibson Seniors 3-Person Scramble	<b>5</b> Italian Lunch Buffet	<b>6</b> Breakfast Buffet
<b>7</b>						
<b>8</b>	Club Closed	<b>9</b> Annual Meeting Burger Night Portabella Bleu Cheese Burger	<b>10</b> OWGA Play Your Own Ball Chef's Feature: Salmon with Avocado Salsa	<b>11</b> Cocktails & Golf Gals	<b>12</b> Mexican Lunch Buffet	<b>13</b> Breakfast Buffet MGA Oaks Masters
<b>14</b>						
<b>15</b>	Club Closed	<b>16</b> Burger Night Philly Steak Burger	<b>17</b> OWGA Ace of the Month Chef's Feature: Spaghetti & Meatballs	<b>18</b> Spring Stag Day	<b>19</b> Asian Lunch Buffet Couples Scramble	<b>20</b> Breakfast Buffet Crawfish Boil
<b>21</b>						
<b>22</b>	Club Closed	<b>23</b> Burger Night Roasted Tomato & Gouda Burger	<b>24</b> OWGA O.N.E.S. Daou Wine Dinner	<b>25</b>	<b>26</b> Southern Lunch Buffet Horse Race	<b>27</b> Breakfast Buffet Green Reading Clinic
<b>28</b>						
<b>29</b>	Club Closed	<b>30</b> Burger Night Korean BBQ Burger				



P.O. Box 9339  
Tulsa, OK 74157

## *Club Information*

### HOURS

**The Grill**..... Tuesday - Friday - 11am - 9pm  
Saturday - Sunday - 8am - 9pm  
**Centennial Lounge..** Tuesday - Thursday - 3pm - 9pm  
Friday - Sunday - 2pm - 9pm

**Fitness Center**..... Tuesday - Sunday - 6am - 8pm

### PHONE NUMBERS

Main	918.446.6161
Pro Shop	918.446.5518
Halfway House	918.445.4750
Men's Locker Room	918.359.0809
Pool House	918.446.4180

### EMAIL ADDRESSES

Do you have questions about your member statement?

**accounting@oakscountryclub.com**

Question about your membership or would like to refer a friend?

**membership@oakscountryclub.com**

Would you like to book a private event?

**events@oakscountryclub.com**

Do you have another question?

**info@oakscountryclub.com**

## *Club Contacts*

Justin Awtry, General Manager / COO	918.359.0806	justin@oakscountryclub.com
Derrick Vest, Head Golf Professional	918.359.0819	derrick@oakscountryclub.com
Dan Robinson, Grounds Superintendent	918.446.9044	dan@oakscountryclub.com
Chris Hardgrave, Clubhouse Manager	918.359.0820	chris@oakscountryclub.com
Rachel Quadnau, Controller	918.359.0804	rachel@oakscountryclub.com
Michele Fultton, Membership & Marketing	918.359.0802	michele@oakscountryclub.com
Anthony Goodman, Executive Chef	918.359.0816	anthony@oakscountryclub.com
Ava Hawkins, Events & Reservations	918.359.0813	ava@oakscountryclub.com
Angela Hellard, Food & Beverage	918.359.0808	angela@oakscountryclub.com
Cristal Carrillo, Food & Beverage	918.359.0808	cristal@oakscountryclub.com

## *Board of Directors*

Scott DeGeer - President	
Zach Malchi - V.P. / Greens & Grounds	
Curtis Dianan - Finance	
Randy Duncan - Secretary / Comp. & Benefits	
Bill Bacon - House	
Dave Miley - Golf	
Jim Hicks - Entertainment	
Andy Lucas - Membership & Grievance	
Wink Kopczynski - Swimming Pool & Tennis	
Jim Dilley - Past President	