

Kinderhook News

SPECIAL FEATURES:

- Roger Hodapp - Wrestling Hall of Fame
- Thanksgiving Buffet
- Homeowners Out & About



INSIDE THIS ISSUE:

Thanksgiving News	2
Homeowners Out & About	2
Bits & Pieces	2
Roger Hodapp Feature	3
Golf Gab	3
Real Estate Sales	3
Corkboard	4

20 Eagle Ridge Road
Camdenton, MO 65020

Phone: 888-346-4949

E-mail us at:

info@oldkinderhook.com

We welcome your feedback & story suggestions!

Shermans Travel Top 10 Fall Foliage Destinations

- ◆ 1. Aspen
- ◆ 2. The Catskills
- ◆ 3. Columbia River Gorge
- ◆ 4. Eastern Townships
- ◆ 5. Great Smoky Mountains
- ◆ 6. Lake of the Ozarks
- ◆ 7. Litchfield Hills
- ◆ 8. Lost Maples Natural Area
- ◆ 9. Ohio
- ◆ 10. Washington County

“Nothing – not sweaters, not the smell of fireplaces, not pumpkin patches, and not apple picking – says “fall” like the blazing red, glimmering gold, and burnt-orange leaves that cover trees and crunch underfoot during the autumn months. Whether you're practically a professional leaf-peeper or just a casual enthusiast, you'll need to know where to take in the season's splendor. Lucky for you, we've (ShermansTravel.com) scouted out **the 10 best places to enjoy autumn's colors** – and while some perennially popular places made our list (because it just isn't possible to do a story on foliage without including New England), we think you'll be surprised by some of the less-obvious-but-just-as-glorious destinations that did, too.”

For the complete article—visit ShermansTravel.com

Annual Hunks & Honey's Tournament

This popular 2 person, 18 hole scramble was held on Oct 5th. It was attended by 13 teams who were divided into 3 flights. This year's winning team (determined by a 2 team score card playoff) was Team Martin (Ron & Susie). Winners of the B flight: Team Buttlatz (Jean Butterfield & Martin Krulatz). Winners of the C Flight: Team Bischler (Wayne & Janet).

Due to the uncertainty of the weather the "Purple" Martin yard party was cancelled so everyone gathered at the Trophy Room where Mike and his staff served a buffet of burgers, brats and all of the side dishes.

Once again the Hunks & Honey's had a great time and plans for next years 5th October Annual Hunks & Honey's are already underway.

Fall Flooding at Old Kinderhook

On October 8th and 9th, it rained for 26 hours straight! During that time, we received 6 1/2 inches of rain at Old Kinderhook. With that amount of rain, our course was bound to suffer some damage... and it did. It appears that we had a mudslide on the left side of the waterfall on holes 10 & 14. The back



pressure of the lake gave-way and eroded a 12' crevice emptying pond water into the Lake of the Ozarks. (This particular pond was here before the course was constructed.)

We are working with an engineer to begin the process of repairing the problem. The project will begin when weather permits.



Thanksgiving Dinner Grand Buffet

When? Thanksgiving Day 11:00-4:00-Make reservations ASAP!

Where? The Trophy Room at Old Kinderhook

Cost? \$19.95/Adults, \$8.95/Children 8 & Under

What's on the Buffet? Eggs Benedict, Eggs Frittata, French Toast, Cream Cheese Blintz, Bacon, Sausage, House Salad, Caesar Salad, Assorted Fresh Fruit, Steamship Round of Beef, Honey Glazed Spiral Ham, Roasted Turkey, Broiled Tilapia, Stuffing, Mashed Potatoes & Pan Gravy, Green Bean Casserole, Penna Alfredo, Roasted Potatoes, Assorted Cobblers, Cakes, Pies & Desserts

Annual HOA Town Hall Meeting

Saturday, November 28th
at 10:00 am in the
Banquet Center. Official
Notices will be mailed out.

OK Homeowners Out & About



This year the Old Kinderhook men (Homeowners, members and golf staff) took their Annual Men's Road Trip during fall aerification on October 12 & 13th. This years destination was Downstream Casino Resort in Joplin, Missouri.

A new twist to this years trip was that the Kinderettes went along with the guys and enjoyed the 2 day overnight trip. There were 12 men and 7 women.

Everyone stayed at the new Downstream casino and while some enjoyed the casino others played golf at the Downstream Casino Resort golf course "Eagle Creek". Everyone had a great time and are looking forward to our next co-ed trip to Downstream.

Kinderettes included in the picture are Diana Bischler, Janet Bischler, Hilde Bare, Lurlene Hudelson and Susie Martin (Note: Susie has the Turkey on her vest so they qualify for the Turkey Tours the World category too!)

One little bit of trivia on Downstream Casino Resort is that you "Enter onto the property from Missouri, you park in Kansas and the Casino Resort is in Oklahoma" Pretty cool!

Thanks to Susie Martin for this story!

Bits & Pieces

Handy Man

Mr. Fix-It

Honey-Do

We've got the guy for you!

We receive calls from homeowners who in need of home repairs or who have projects around the house.

We now have someone on staff you can hire for your needs.

Contact Michelle Harper with the details of your project or for more information.

573-317-3592

Save the Date

**New Year's
Eve Gala**

Grand Buffet

Champaign Toast

**Entertainment
by Justin Bowling**

\$49.99 per person

**Signature Chef's
Event**

What? Gourmet Food Sampling, Wine Tasting and Auction to benefit the March of Dimes.

When? Wed. November 11th

Where? The Lodge of Four Seasons

Tickets are still available.

Contact Becky Beatson at 346-0700



Celebrity Among Us - Roger Hodapp

Our very own Roger Hodapp was recently inducted into The National Wrestling Hall of Fame.

Roger spent 29 years at Francis Howell High School as a teacher, coach and athletic director and retired in 2001 after 30 years of service. As head wrestling coach, his team won four class 4A state championships. He was inducted into the Missouri Wrestling Coaches Hall of Fame in 1993. Roger continues to work closely with the MIAAA and MSHSAA while serving as the state coordinator, and assists in hosting state football and wrestling championships.

“It’s a great honor for me to receive this award,” said Hodapp. Speaking about a longtime friend and mentor, Gerald Linneman, Hodapp said, “I know if

Gerald were here today he would be proud of the organization and all of the great work being done by its members.” “Two simple ideas I learned from working with Gerald are, Success is having character, in everything you do and No man stands so tall as when he stoops to help someone else.”

In his spare time, he enjoys fishing, playing golf and working at our Old Kinderhook Golf Shop. Roger and his wife Joni have been married for 37 years. They have two children, Cory & Katy and four grandchildren.

“Roger has been an tremendous asset to Old Kinderhook. His achievements illustrate his dedication and character. We are so fortunate to have him here at Old Kinderhook.”

Martin Krulatz, What’s in Your Bag?



DRIVER: Nike Dymo Str8-Fit 8.5°

FAIRWAY WOODS: Nike Dymo 15° & Nike SQ2 17° & 21°

IRONS: Nike Vr Cavity Forged 4 iron & Vr TW Blades 3iron-PW

WEDGES: Nike Vr Forged Wedge - 56° & 60°

PUTTER: Titleist Scotty Cameron Newport 2.5 Tour – 34” & 350g.

GOLF BALL: Nike One Tour D

GOLF GLOVE: Nike Dri-Fit Tour

It’s hard to believe that the end of the season is upon us, but that does bring some good news. The **Holiday Family Scramble** is almost here! As always, we will be having this annual event on the Friday following Thanksgiving, (11/27). This event is free to all members and their families and purely for fun! Please feel free to come on out and enjoy an afternoon of fun and fellowship. There will be a 12:00 shotgun start. Call the Golf Shop to sign up your team ASAP. Immediately following the Holiday Family Scramble, the golf shop will also host our **2nd Annual Holiday Open House** for our members and homeowners. Free appetizers, holiday treats, a complimentary wine tasting, and a cash bar will be available and we will be offering huge discounts on merchandise in the golf shop. Members and homeowners will receive **50% off of all apparel and equipment in stock**. Take advantage of these huge savings to buy Christmas gifts for friends and family, or perhaps you can find something for yourself. This is just a small way of saying happy holidays from Old Kinderhook, and thanks for your support all season long!

Old Kinderhook Realty, LLC

Stop by, Call 888-346-4949 or View all listings at oldkinderhook.com

Golf Cottage 13
950 Sq'
1 Bedroom
1 Bath

SOLD

Enjoyment. Situated on the 16th tee box and located across the street from the tennis courts & pool. A must see!

104 Golf View
\$163,900
1350 Sq'
2 Bed/2 Bath
REDUCED

Here it is! Stylish & Modern, Main Level Living and Furnished! No more cutting grass or watering shrubs—it’s all taken care of here! Come see! **Price includes some furniture & décor—ask for list!**

Pending

2 Home sites
in Plat 5

Old Kinderhook welcomes our newest property owners!

Chris & Mandi Rapp
John & Elaine Gregory
Tom Chenchar

The Corkboard

Save the Dates for Activities at The Trophy Room

11/14—Homeowner Social Dinner
11/26—Thanksgiving Buffet
12/12—Homeowner Christmas Party
12/31—New Year's Eve Gala

OK Holiday Family Scramble

When? Friday, 11/27

What time? Shotgun start at 12:00pm

Who? Free to all Members & their families, \$20+ tax for all homeowners and their families

Golf Shop Christmas Open House

When? Friday, 11/27

What time? 5:00-7:00p

Where? Golf Shop

Who? All Members, Homeowners and their families

Details? Complimentary hors d'oeuvres and wine tasting
50% off of all apparel

CAN-DO CHALLENGE!

What? A Food Drive

Why? To help the LAMB House (Lake Area Ministries Benevolence) provides basic necessities to local families.

When? Anytime before Christmas on the Square 12/5

Where? Collection Box at The Trophy Room

Children's Learning Center Auction & Fundraiser At The Trophy Room

Thursday, November 5th
Tickets available at the door for \$15.00.

Auction items range in value from \$7 - \$1,600

346-0660 for more info

Signature Chef's Event

What? Gourmet Food Sampling, Wine Tasting and Auction to benefit the March of Dimes.

When? Wed. November 11th

Where? The Lodge of Four Seasons

Tickets are still available.

Contact Becky Beatson at 346-0700

It's time for the Winterization Checklist

- *Set your thermostat no lower than 55 degrees
 - *Change your furnace filter & consider having your furnace serviced
 - *Replace smoke detector batteries
 - *Clean out dryer vents
 - *Shut-off ice maker (to prevent the motor from burning up)
 - *Shut-off main water valve
 - *Shut-off hot water heater breaker
 - *Unplug small appliances
 - *Open cabinet doors under kitchen sink & bathroom vanities
 - *Place seasonal items (grills, seasonal décor) in your garage for the winter
 - *If Old Kinderhook is your home away from home, contact Michelle (317-3592) or Security (317-3544) prior to your visit and we will have your driveway cleared. (Fox Ridge, Heron Glen & Golf Cottages only)
 - *The OK Docks will be winterized
- November 16th** –Don't forget to schedule winterization of your boat!

Kinderhook Cares Program

What: Once a month we will "feature" a local charitable organization at The Trophy Room. 10% of that day's gross sales totals (less tax and excluding gratuity) will be provided to your organization in the form of a check from Old Kinderhook.

When: The second Thursday of every month.

How: Charities will spread the word to their supporters. We will advertise in the Kinderhook Newsletter, to our Trophy Room email database and at The Trophy Room.

Details: Once the date has been set, charities can choose to jazz up their event anyway they want. Add a silent auction, get the radio station to do a live broadcast, host a supporters meeting, have a 50/50 raffle, turn it into a food drive. The possibilities are endless!

The Trophy Room will be open to the public during Charity Event nights. Not applicable with any other discounts, promotions or offers.

Clark's Sweet Potato Pie

2c peeled, cooked sweet potatoes
1 1/4c sugar
1/2 stick melted butter
2 eggs
1 tsp vanilla extract
1 tsp bourbon
1/2 tsp salt, 1/2 tsp cinnamon, 1/2 tsp ginger
1c milk
9" unbaked pie crust
3 egg whites

Preheat oven to 350. For the filling, use an electric mixer to combine the potatoes, 1cup of the sugar, butter, eggs, vanilla, bourbon, salt and spices. Mix thoroughly. Add milk and continue to mix. Pour the filling into the pie crust and bake for 35 to 45 min or until a knife inserted in the center comes out clean. Place the pie on a cooling rack and cool to room temperature before covering with meringue.

For the meringue, use an electric mixer to beat the egg whites until soft peaks form. Beat in the remaining 1/4 cup of sugar 1 tablespoon at a time. Continue beating until the sugar dissolves and the mixture is glossy & stiff but not dry. With a rubber spatula, spoon the meringue onto the pie forming peaks. Make sure the meringue touches the crust on all sides. Sprinkle with a pinch of sugar. Bake for 10-12 mins or until golden brown. Cool & Serve