

NOVEMBER 2025



CONESTOGA COUNTRY CLUB

Down the Middle

FROM FALL FEASTS TO HOLIDAY CHEER: NOVEMBER AT CONESTOGA COUNTRY CLUB

Dear Members,

As we turn the page into November, I want to extend a sincere thank you to everyone who took the time to complete our Capital Improvements Survey. Your feedback is invaluable as the Board of Governors continue to evaluate future projects and priorities that will shape the next chapter of Conestoga Country Club. Member participation and thoughtful input are what make this community-driven process so meaningful.

We have a fantastic lineup of events this month to keep the club lively and connected as we head toward the holidays. We kicked off the month with the Fall Harvest Wine Dinner on Saturday, November 1st, featuring an inspired autumn menu and wine pairings from Chef Christian and his team.

Mahjong continues every Tuesday evening for those who enjoy a little friendly strategy. Join us on Wednesday, November 5 and 19 for our newly added Yoga sessions, a great way to relax and reset midweek. On Thursday, November 6, we'll host our popular Holiday Cocktail Class, where you can learn to mix festive seasonal drinks, perfect for entertaining this holiday season.

Later in the month, we'll enjoy a comforting Pizza & Pasta Night on Wednesday, November 12, followed by one of our biggest annual traditions, the Drawdown Dinner on Saturday, November 15, always a night of excitement and camaraderie. Karaoke Night on Thursday, November 20, promises to be another fun-filled evening in the Pub.

And finally, mark your calendars for Sunday, November 23 as we host the CCC Tailgate featuring the Eagles vs. Cowboys game. We'll have great food, drinks, and plenty of team spirit. Go Birds!

Lastly, let's give a warm CCC welcome to our newest Social Members, Jennifer & Ryan Collins and Full Golf Members, Dave and Laura Mathews!

Thank you all for your continued support and enthusiasm as we move through the fall season together. I look forward to seeing you around the Club soon.

Warm regards,
Jon Gehman
General Manager
Conestoga Country Club

WINTER WORK AHEAD: PREPARING THE COURSE FOR A STRONG SPRING SEASON

The leaves are falling as I write this article about our preparation for course work over the winter months. Renovating during the winter is the best time since it does not interfere with play. In addition, we'll have more manpower available for renovations rather than mowing during the golf season.

Here is our agenda in preparation for next season:

1. Rebuild three green/red tees – #6, #9, and #12.
 - Elevate and top off with “greens mix” soil so we can place the tees in the ground without having to hammer them in.
 - Contractor to laser-level the tee tops.
2. Continue to fill stump holes. We have numerous holes throughout the course that need to be filled.
3. Install nine drainages to eliminate puddles. I was able to map them out during the three floods in July!
4. Remove approximately 21 dying trees.
5. Cut trees out of the creek banks so we can perform monthly sickle-bar mowing to keep the turf and vegetation lower. We'll host a volunteer tree-cutting day sometime in December on a Saturday.
6. Widen the approaches. We don't like the current “bottleneck” approaches—this will make approach shots onto the greens easier.
7. Install five trees in strategic spots according to Tyler Rae's plan.

We have a lot to do from Thanksgiving until March 1st.

Happy Thanksgiving, and see you around the club.

Matt Turner



AMERICAN MAHJONG @CCC

EVERY TUESDAY IN
NOVEMBER

TIME: 5:30-6: TIPS & TRICKS FOR BEGINNERS
6-8: GAME PLAY

LOCATION: 19TH HOLE

WHAT TO BRING: YOUR 2025 MAHJONG CARD



VINYASA FLOW YOGA & FLEXIBILITY CLASS

W/Kevin Lambert (Certified Yoga Instructor)

What to Bring:

- Yoga mat or towel
- Yoga blocks (optional)
- Water bottle

Cost: \$10 per member

Note: CCC waiver form required (provided on-site)

WEDNESDAY, 11/5 2-3PM	WEDNESDAY, 11/19 5:30-6:30PM
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CCC GRILLE ROOM

[**CLICK HERE TO
SIGN UP FOR
11/5**](#)

PLEASE JOIN US FOR A

HOLIDAY COCKTAIL MAKING *Class*



NOVEMBER 6 AT 6:00PM

\$40 PER MEMBER | CCC GRILLE ROOM

COMPLIMENTARY HEAVY HORS D'OEUVRES WILL BE SERVED.

Looking to impress your friends and family this season? Join us for our Holiday Cocktail Making Class with Jon & Bob and learn how to craft festive drinks perfect for any gathering!

CONESTOGA COUNTRY CLUB

PIZZA & PASTA NIGHT

DINING ROOM & PUB | 430- 8PM

DATE: 11/12

FEATURED ITALIAN BUFFET
DRINKS BY MEMBER SIGNATURE

\$20 PER ADULT
\$12 PER TEEN (13-17)
\$6 PER CHILD (6-12)
5 & UNDER ARE FREE

reservations are encouraged



[CLICK HERE
FOR FAQs](#)

[REGISTER
HERE](#)

CONESTOGA COUNTRY CLUB

DRAW DOWN DINNER

SATURDAY, NOVEMBER 15TH

1950 STONE MILL ROAD
LANCASTER, PA 17603

CCC BALLROOM

EVENT STARTS AT 5:30PM

MENU HIGHLIGHTS

CHARCUTERIE, CAVIAR, SMOKED FISH

ROASTED TENDERLOIN & PORK LOIN CARVING STATION

SEAFOOD STATION: SHRIMP, CLAMS, MUSSELS, CALAMARI, SCALLOPS

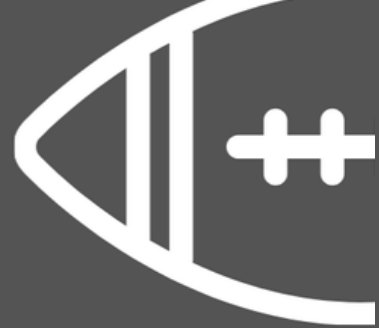
PAN SEARED SEA BASS

VEGETARIAN SELECTIONS

\$125 PER GUEST | BEER & WINE INCLUDED

A CHANCE TO WIN \$10,000

SPONSORED BY HARDWOOD FLOORS OF LANCASTER



CONESTOGA COUNTRY CLUB

TAILGATE PARTY

EAGLES VS. **COWBOYS**

11.23.25 | 4PM | CCC BALLROOM

GAME DAY FUN!

WEAR YOUR FAVORITE JERSEY & CHEER ON YOUR TEAM

PLAY THE "SQUARES" GAME

CHILI COOKOFF - PUT YOUR BEST RECIPE FORWARD!

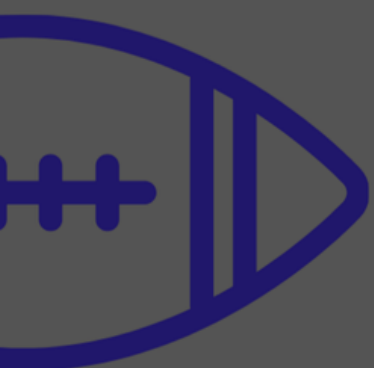
IF YOU PLAN TO COOK CHILI, PLEASE COMPLETE A SEPARATE REGISTRATION FORM.

À LA CARTE MENU & DRINKS BY MEMBER SIGNATURE WILL BE AVAILABLE

NO FIXED PRICE – CHOOSE WHAT YOU LOVE AND SPEND WHAT YOU WISH!

**REGISTER
HERE**

**IF YOU PLAN
TO PARTAKE IN
THE CHILI
COOKOFF,
CLICK HERE**





TACO'S & FAMILY EDITION TRIVIA



**26
NOV**

6:30-8:30PM
CCC BALLROOM

Taco Buffet Prices:

Adults - \$20

Teens - \$15

Ages 5-12 - \$10

Under 5 - FREE



TACO BAR | ENCHILADAS | CHURROS | AND MORE

TRIVIA CONTENT FOR YOUNG AND OLD ALIKE - FUN FOR ALL!



[**CLICK HERE TO
RESERVE YOUR SPOT**](#)

Thanksgiving

SIDES TO-GO



NOV
26

BACK BY POPULAR DEMAND,
THANKSGIVING SIDES TO-GO
WILL BE AVAILABLE AGAIN!

MENU COMING SOON!

2-5PM
PICK UP



November Events at a Glance



WEDNESDAY
NOVEMBER 5

YOGA & FLEXIBILITY

THURSDAY
NOVEMBER 6

HOLIDAY COCKTAIL CLASS

WEDNESDAY
NOVEMBER 12

PIZZA & PASTA NIGHT

SATURDAY
NOVEMBER 15

DRAW DOWN DINNER

WEDNESDAY
NOVEMBER 19

YOGA & FLEXIBILITY

THURSDAY
NOVEMBER 20

KARAOKE NIGHT IN THE PUB

SUNDAY
NOVEMBER 23

EAGLES VS. COWBOYS TAILGATE
PARTY & CHILI COOK OFF

WEDNESDAY
NOVEMBER 26

TACOS & TRIVIA

WEDNESDAY
NOVEMBER 26

TO GO THANKSGIVING SIDES



Looking Ahead to December



FRIDAY
DECEMBER 5

PRO SHOP OPEN HOUSE

THURSDAY
DECEMBER 11

HOLIDAY HAPPY HOUR

SUNDAY
DECEMBER 14

BRUNCH WITH SANTA

SUNDAY
DECEMBER 21

UGLY SWEATER
CHRISTMAS PARTY

WEDNESDAY
DECEMBER 31

NEW YEAR'S EVE DINNER

Registrations coming soon!



CONESTOGA COUNTRY CLUB

19TH HOLE

BREAKFAST

Two Egg Breakfast \$9	Fried Egg Sandwich \$7	Fresh Fruit ^{GF/V} \$5
Two eggs, any style, with your choice of bacon or sausage. Home fries and toast on the side.	Fried Egg with cheese and choice of bacon or sausage. On wheat or white toast.	*Fresh fruit may be substituted for meat choice in any breakfast with no additional charge*
Three Egg Omelet \$10	French Toast \$10	Add French Toast \$4
Additions: American cheese, Cheddar cheese, Peppers, Onions, Bacon, Sausage, Ham, Spinach, Tomato, and Feta. Served with home fries and toast on the side.	(Available until Noon) 3 pieces of French toast topped with powdered sugar. Choice of bacon or sausage on the side.	Available until Noon. Add 2 pc. French toast to any breakfast
		Add Bacon/Sausage/Ham \$3

Toast Choices: White, Wheat, Rye, or English Muffin

STARTERS

Maple Glazed Pork Belly ^{GF} \$12	Short Rib Nachos \$14	Traditional Wings \$8/\$16
With Apple Slaw and a Cider Reduction.	Braised Short Rib, Homemade Tortilla Chips, Caramelized Onions, and American Cheese Sauce.	6 or 12 Jumbo wings tossed in your choice of sauce:
Wild Mushroom Toast ^V \$14		<i>Mild, Medium, Hot, BBQ, Sweet & Hot, Garlic-Parm, Sweet Thai Chili, Old Bay, or Lemon Pepper.</i>
With Whipped Ricotta and Roasted Garlic on Sourdough		Add Bleu Cheese or Ranch with Celery for \$2

SALADS

Harvest Salad ^{GF/V} \$14	Autumn Cobb ^{GF} \$17	CCC Caesar ^V \$12
Mixed Greens, Roasted Beets, Candied Walnuts, Goat Cheese, and an Apple Vinaigrette.	Romaine, Roasted Turkey, Bacon, Hard Boiled Egg, Cheddar Cheese, Roasted Butternut Squash, and Ranch Dressing.	Romaine lettuce, shaved parmesan, croutons, and house made Caesar dressing.
Warm Brussels Caesar ^V \$15		*Choice of Traditional or Grilled Romaine
Shaved Brussel Sprouts, Parmesan Cheese, Brioche Croutons, and a Homemade Caesar Dressing.		Add:
		Chicken \$6
		Shrimp \$8
		Salmon \$8
		Crabcake \$20

HANDHELDS

All Sandwiches served with chips and pickles. Fries can be substituted for an additional charge.

Turkey & Brie Melt \$12	Cheesesteak \$16	Pot Roast Grilled Cheese \$14
Cranberry Chutney and Arugula on Toasted Sourdough.	Fresh Ribeye, Caramelized Onions, and American Cheese on a Philly Roll.	Braised Beef, Caramelized Onions, and White Cheddar on Whole Grain Bread.
Club Burger \$15	Crispy Chicken Sandwich \$12	Turkey Club \$13
Soz Angus Patty, American Cheese, Lettuce, Tomato, Onion, and Pickle on a Brioche Bun.	With Hot Honey, Apple Slaw, and Pickles, on a Toasted Bun.	Turkey, Bacon, Swiss, Lettuce, Tomato, and Mayo on Whole Wheat Toast.
Add:		
Bacon \$3		
Fried Egg \$2		

SIDES

French Fries \$3	Side House Salad \$4	Soup du Jour Cup \$4
Seasonal Vegetable \$3	Side Caesar Salad \$4	Soup du Jour Crock \$8



CONESTOGA COUNTRY CLUB

STARTERS

Maple Glazed Pork Belly ^{GF} With Apple Slaw and a Cider Reduction.	\$12	Short Rib Nachos Braised Short Rib, Homemade Tortilla Chips, Caramelized Onions, and American Cheese Sauce.	\$14	Traditional Wings 6 or 12 Jumbo wings tossed in your choice of sauce: <i>Mild, Medium, Hot, BBQ, Sweet & Hot, Garlic-Parm, Sweet Thai Chili, Old Bay, or Lemon Pepper.</i> <i>Add Bleu Cheese or Ranch with Celery for \$2</i>	\$8/\$16
Wild Mushroom Toast ^V With Whipped Ricotta and Roasted Garlic on Sourdough	\$14				

SALADS

Harvest Salad ^{GF/V} Mixed Greens, Roasted Beets, Candied Walnuts, Goat Cheese, and an Apple Vinaigrette.	\$14	Autumn Cobb ^{GF} Romaine, Roasted Turkey, Bacon, Hard Boiled Egg, Cheddar Cheese, Roasted Butternut Squash, and Ranch Dressing.	\$17	CCC Caesar ^V Romaine lettuce, shaved parmesan, croutons, and house made Caesar dressing. <i>*Choice of Traditional or Grilled Romaine</i> Add: Chicken \$6 Shrimp \$8 Salmon \$8 Crabcake \$20	\$12
Warm Brussels Caesar ^V Shaved Brussel Sprouts, Parmesan Cheese, Brioche Croutons, and a Homemade Caesar Dressing.	\$15				

HANDHELDS

All Sandwiches served with chips and pickles. Fries can be substituted for an additional charge.

Turkey & Brie Melt Cranberry Chutney and Arugula on Toasted Sourdough.	\$12	Cheesesteak Fresh Ribeye, Caramelized Onions, and American Cheese on a Philly Roll.	\$16	Pot Roast Grilled Cheese Braised Beef, Caramelized Onions, and White Cheddar on Whole Grain Bread.	\$14
Club Burger 8oz Angus Patty, American Cheese, Lettuce, Tomato, Onion, and Pickle on a Brioche Bun. Add: Bacon \$3 Fried Egg \$2	\$15	Crispy Chicken Sandwich With Hot Honey, Apple Slaw, and Pickles, on a Toasted Bun.	\$12	Turkey Club Turkey, Bacon, Swiss, Lettuce, Tomato, and Mayo on Whole Wheat Toast.	\$13

FLATBREADS

3 Cheese Mozzarella, Parmesan, and Pecorino Romano. Add Pepperoni \$5	\$10	Buffalo Chicken Roasted Chicken, Buffalo Sauce, Cheddar Jack Cheese, Scallions, and a Ranch Drizzle	\$13	Brussels and Bacon Shaved Brussel Sprouts, Pancetta, and a Light Maple Mustard Drizzle.	\$13
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ENTREES

All entrees come with choice of a side House Salad, Caesar Salad (regular or grilled), or a cup of soup du jour

Braised Short Ribs ^{GF} Red Wine Demi-Glace, Roasted Garlic Mashed Potatoes, and Seasonal Vegetables.	\$28	Butternut Squash & Sausage Pasta Roasted Squash, Italian Sausage, Spinach, Fennel, and a Touch of Cream Tossed in Angel Hair Pasta	\$18	Conestoga Crab Cakes ^{GF} Choice of single or twin cakes. Served over wild rice with seasonal vegetable and butter sauce.	\$MKT
Maple Glazed Salmon ^{GF} Sweet Potato Puree, Spiced Pecans, and Seasonal Vegetable on the side.	\$26				

2025 DeSade Tournament Results

The 2025 DeSade Tournament brought out an incredible weekend of competition, camaraderie, and impressive play across both the Women's and Men's Golf Associations. Congratulations to all of our winners!

Women's Golf Association Winners

1st Place: Julie Wenger & Joyce Herr / Diane McGarrigle & Daneen Whiteside - 60

2nd Place: Julie Englert & Michelle Shirey / Joann Strandberg & Fern Clemmer - 61

Men's Golf Association Winners

Gross Division

1st Place: Ed Yablonski & Kurt Lutter / Brent Pickell & Andy Olcott - 62

2nd Place: Steve Brenner & Stuart Carrihill / Rodney Anderson & Jeff Bomberger - 63

3rd Place: Brian Rentz & Andrew Berlucci / Dave Lambert & Matt Mahonski - 65

4th Place: Keith Faller & Brian Rothweiler / Mark Gimber & Ron Vellucci - 66

Net Division

1st Place: Joe Woratyla & Phil Billoni / Kevin Kimmel & John Van Harskamp - 52

2nd Place: Don Helsel & Wes Kelso / Ed Kocher & Mike Valentini - 58

3rd Place: Mikie Gergal & John Wieckowski / Cullen Wolf & Kyle Herr - 60

4th Place: Paul Mazzagatti & Brian Lois / Brian Jackson & Tom Gerz - 60

Skins Winners

Net Skins

- Hole #2: Joe Woratyla, Phil Billoni, Kevin Kimmel, John Van Harskamp
- Hole #8: Bob Frye, Kevin Lambert, Steve Kangisser, Bob Holbrook

Gross Skins

- Hole #10: Mikie Gergal, John Wieckowski, Cullen Wolf, Kyle Herr

Congratulations again to all participants for making this year's DeSade Tournament a memorable and spirited event!



OPEN HOUSE CHRISTMAS SALE!

Friday December 5 | 4:30-7pm

Foot-Joy rep will be present showing next
year's shoe styles (credit not applicable on
Foot-Joy orders)

Dinner Buffet afterwards with Raw Bar

Complimentary Beer & Wine

