



The Hideout

THE HIDEOUT GOLF CLUB & RESORT NEWSLETTER

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HIDEOUT HAPPENINGS

The past year and a half have been hard on just about everyone. When we drafted this newsletter, the virus was in decline and normalcy would return. We would once again, be able to shake hands, give a hug, and enjoy a great big belly laugh. We continue to closely monitor the situation, and the safety of our guests is our highest priority. We will update you with our safety measures and status of events as they develop.

Not a week goes by that I don't enjoy the extraordinary views of the sunrise or sunsets that central Texas affords us. These observations provide joyful mindfulness of how lucky we all are to have found Brownwood and The Hideout. But what moves me more are the people I have met in the past five months is the commitment to the property, the spirituality they provide one another, and how homeowners are committed to making The Hideout their forever home. We have witnessed young families moving into new homes, retirees transitioning into their new phase in life, and grandchildren visiting with new friends.

I'm pleased to share with you that homes are being built and families are moving into their completed homes. In addition, spec homes are under construction and have been met with tremendous interest as The Oaks at 14 is quickly becoming a neighborhood. Visit the Sales Center to learn more about purchasing a spec home, new lot specials, available inventory and to take a look at new home plans in The Oaks at 14 neighborhood.

Calling all Property Owners - you don't want to miss our newest referral bonus! If you have friends or family you want to make your neighbor, refer them to us and receive one year of unlimited golf or up to \$2,000 cash upon purchase. Contact our Sales

Center at 325-400-2679 to set up a tour with one of our incredible salesmen, Jim Newman or Bob Powell.

Coffee is coming to The Hideout, and I must admit there are times when nothing can replace a great cup of Java! The Hideout Team of coffee aficionados partnered with Austin Roasting Company to bring you three original brews: Red River Espresso, Bacon and Eggs, and Major Gomez. We can't wait to see you at the Haven Coffee Shop next to the Golf Pro Shop.

In this edition of the "Hideout Happenings," you will get to meet Kobe Coker and his journey to becoming the Assistant Golf Pro then discover the golf tournaments that our Director of Golf, Mick Jones, has developed. You will get to learn more about Chef David Wohrle and his desire to create menus that provide healthy eating and sustainability in addition to some of the ingredients he uses in meals on the grill menu. Then you will get to meet another one of our incredible employees, Zach Hager, the Golf Course Assistant Superintendent. Lastly, please thank the incredible student-athletes that served us this summer and get to know a little more about each one of these future leaders.

With some hesitation and confidence, we will return to the things we have missed or been denied. Invite a group of friends to The Hideout for the view, the people, a great meal, or a great cup of coffee. For those of you who have I met, thank you for your kindness and southern hospitality and for those of you I have not met, I look forward to meeting you. As the world is getting back to normal, let's enjoy the view.

Stephen Bello
President and General Manager



THE HIDEOUT
GOLF CLUB & RESORT

SHOOT YOUR SHOT!

The Hideout golf tournaments have brought out the best players in the area from young to old! Practice makes perfect so we encourage golfers of all skill levels to participate in our tournaments. Each golf tournament provides prizes for top finishers in their respective flights and this year we have been able to hand out over \$7,000 in prizes per tournament. Want to take your shot at The Hideout 18-hole championship course? See our upcoming tournament schedule to the right and find more details at <https://thehideouttexas.com/golfevents>.

UPCOMING TOURNAMENTS & EVENTS

- 2-Person 3-Club Golf Tournament – September 13th
- MGA/WGA Club Championship – September 18th & 19th
- Fellowship Christian Athletes Golf Fundraiser – October 9th
- Greens Aerification – October 18th
- Fall Couples Golf Scramble - October 30th & 31st



Meet Our New Golf Professional Assistant Kobe Coker

Kobe grew up in Greenville, Texas and developed a love for sports of all kinds. He played quarterback for his high school's varsity football team in addition to baseball, basketball, and track. Out of all the sports he has played, golf brings him the most joy. The love of the game convinced him to pursue golf as his career path. Kobe obtained a degree in Business and Finance and believes it is the perfect complement to a career as a Golf Professional.

He is currently working toward getting his pro card through the PGA program while continuing to develop his golf skills and knowledge of the game. One of his future goals is to establish a Junior Golf Academy that will allow him to nurture the young people of his community, not just in their golf skills, but in the rewards of giving back as a citizen. Growing up with a Dad that is a high school football coach, the importance of service to the community has been instilled in him since a young age.

You can find Kobe in the Pro Shop, on the course, at the driving range, or cruising around in a golf cart. He looks forward to providing his excellent golf tips and tricks to all golfers at The Hideout!

GET THE LATEST HIDEOUT GEAR

Do you need a polo to wear on the course, golf shoes to step up your game, or show off your favorite place to play golf in Brownwood? Come see our Hideout merchandise at the pro shop on the lower level of the clubhouse where we feature a wide variety of mens, womens, and youth golf clothing and accessories.

Although it is not quite the time to be thinking about cold weather, The Hideout is prepared to keep you warm on and off the course this fall! We will be introducing Level Wear pullovers with The Hideout logo in the pro shop with sizes for men, women, and youth.



DISCOVERING DINING

AT THE HIDEOUT GRILL

THE COWBOY COOK

Chef David Wohrle has started the Hideout culinary renaissance, a baptism by fire and smoke and rebirthing of the dining experience at The Hideout Grill. Every morning David descends onto the woodpile and selects a mixture of mesquite and oak to create a perfect blend of heat and smoke. A wheelbarrow of fuel that has been cultivated in the Texas Hill Country, air-dried encompassing the arid and semi-arid lands of Brown County. You can almost taste the food when you walk by the smoker at 6AM or 12 Midnight.



The native Chicagoan, now Cowboy Cook, is pulling on his classic training as a chef to develop a menu with an expression of Old West techniques and fresh natural ingredients. Not easily done, but David's desire to serve fresh, healthy, and natural ingredients is uncompromising. Chef Wohrle is well-traveled and is taking thirty plus years of experience from the kitchens in New York, San Francisco, Boston, Salt Lake City, and Beverly Hills. Now seeking a cure from his formal and pretentious cooking, David is developing a menu of Texas Cuisine with a focus on controlling the fire and blending the smoke.

New Menu Highlights

SUNRISE DELECTABLES: Breakfast Tacos, Crustless Smoked Salmon Quiche and Chicken Fried Steak

MID-DAY MUNCHIES: Pork Belly & Watermelon Salad, Pickled Brine Fried Chicken Salad, and Smoked Brisket & Pineapple Nachos

END-OF-DAY COMFORT: Fried American Catfish, Shrimp and Grits, Prime Grilled Filet

COWBOY KITCHEN INGREDIENTS

Introducing our first set of Cowboy Kitchen Ingredients

Here's a look at everything you need to know about the fresh Texas ingredients we use in our cooking. Remember, it's all about making food that makes you feel tall in the saddle while having fun on the trails!

- **1015 ONION (Stephen's Favorite):** Developed at Texas A&M University, the state vegetable of Texas is named for its ideal planting date, October 15. Available to use in the spring, this giant, white onion is noted for its sweetness.
- **Ancho:** A broad, dried chile, it measures about 3 to 4 inches in length and is a dark reddish-brown. Flavor can range from mellow to strong, and the aroma is deep and slightly fruitlike. Ancho's are made from fresh, green poblano.
- **Asiago:** A full, nutty flavor is found in this semi-firm cheese from Italy made from cow's milk.
- **Brining:** An intense solution of water, salt, and sugar is used with poultry for long – soaking to retain the meat's natural juices.
- **Cabrigo:** The meat of a baby goat, which is typically roasted and very tender.
- **Caciotta:** A soft, Italian cow's milk cheese perfect for melting inside enchiladas.
- **Chicken Fried Steak:** Tenderized meat (such as sirloin, ribeye) dipped in a batter, floured, and deep-fried.
- **Chile:** Often referred to as pepper, chili pepper, or hot pepper, this pod is found throughout cuisines in the Americas, Asia, Africa, and even Europe. More than 200 varieties are thought to exist, and more than 100 are indigenous to Mexico.
- **Chipotle:** A dried jalapeno chili. A smoky flavor is characteristic.
- **Chorizo:** Spicy, Mexican sausage
- **Coriander:** Seeds are yellowish-tan, mildly fragrant, and have a flavor that blends lemon, sage, and caraway. Whole seeds are used in pickling, ground seed is used in baking and in cooking stews and soups.
- **Cumin:** An ancient spice also called Comono or Cumino, the seed resembles caraway and has a deep, peppery, almost smoky aroma and taste.

HAVEN COFFEE BAR

COMING SOON!

The earliest Texas rancheros let their cattle wander where the grass and water took them until springtime “cow hunts” that passed for roundups. Chuckwagon cooks, or older cowboys that had been in the saddle, started early in the morning by drinking strong coffee first thing, continuing with every meal, and again before bedtime. Cowboy coffee was never filtered, the grounds were boiled in the pot. The old chuckwagon cooks used to say, to test coffee you drop a horseshoe in the pot, if the horseshoe floats, the coffee's strong enough.

For these early settlers of the west, coffee was a liquid fuel, something that got their gears going in the morning and made them forget the long day in the Texas sun. It wasn't supposed to taste good. Matter of fact, it couldn't taste good because there were no adequate tools to make the coffee. In the later part of the 1800s, manufacturers started making fake coffee from various grains, until buyers realized the additives usually included actual poisons like arsenic and lead. Later came convenient pre-ground

coffee, then vacuum seals, both of which were simply marketing gimmicks. The expectation that coffee is gross, convenient, and cheap is deeply ingrained in the American psyche and many don't believe in good-tasting, mildly inconvenient, relatively expensive coffee.



The coffee journey for The Hideout starts with the search for the perfect cup of coffee. The perfect cup of black coffee should be enjoyed black.

For many people, their first exposure to smooth, flavorful, high-quality coffee takes place at a small independent café. The Hideout will give you this at “Haven”, a destination craft coffee bar located on the first level of the clubhouse.

Haven stands behind small-batch coffee and single-origin coffee from the Americas, The Pacific, India, and Africa, supporting sustainable efforts and linking farmers to consumers. All of our coffee is fair trade, agricultural and economically sustainable and certified organic, roasted right here in Texas.

HAVEN COFFEE BAR - SPECIALTY ROASTS

Red River Espresso

Our signature medium roast espresso blend. Velvety mouth-feel, good body, roast notes. Sweetness on top of dry-chocolaty-like flavor base. Excellent for those looking for a versatile espresso for milk or flavor-based drinks.

Bacon & Eggs

A mélange of medium and deep roasted coffees from Central and South America. Rich, multi-layered character, with full-body and notes of dark chocolate & caramelized sugars. Excellent as drip coffee or cold brew.

Major Gomez

Our darkest roast from Latin America and Indonesia exhibits intense flavor, full-body, and a hearty presence. Roasted to a deep, rich almost black color, the oils are fully developed on the beans, the finished cup has a dark chocolate with a smooth smoky flavor.



FROM THE GRILL



We are thrilled to introduce Prime Rib Night at The Hideout. Every Thursday, Chef David will smoke prime rib to create a mouthwatering flavoring you won't forget. The prime rib will be served with a starch and vegetable of the day. \$32 per person.



FISH FRY FRIDAY

Every Friday

Our customers have spoken, Fish Fry Friday is here to stay! Every Friday, The Hideout Grill will feature a buffet-style fish fry with hand-battered fried catfish, house-made hushpuppies, and more. Stop in and get the comfort food you need to kick off the weekend. \$24 per person.



GET TO KNOW THE FACES

BEHIND THE HIDEOUT



Zachary Hager

Assistant Golf Course Superintendent

Known around The Hideout as Zak, he is a humble and soft-spoken gentleman that has learned the fine art of turf management, including plant management, landscaping, and wildlife administration. He directs the daily operations of the golf course maintenance team. When he is not on the golf course, Zak enjoys educating the public about wildlife and handling all types of snakes. He is a man of many talents and found himself on stage as the lead in a musical and first chair in the tenor section. He found his calling in landscaping from his work on ranches and farms and now enjoys creating a first-class experience for those who love the game of golf. One more thing, if you are thinking about getting married, Zak is an ordained Southern Minister! Next time you are on the course, say hello and thank you to our fearless grounds leader.

Thank You

TO OUR INCREDIBLE HOWARD PAYNE UNIVERSITY SUMMER STAFF

• **Mark Willoughby - Baseball**

All-Conference in the 2021 season playing first base for the Yellow Jackets. Number 28 took a leadership position at The Hideout as a landscaping foreman for the grounds crew. He helped keep the fairways green and the putting surface consistently fast.

• **Kyle Anderson - Men's Golf**

Kyle is from Pearland, Texas, standing 6 feet tall and one of the top two players for the Yellow Jackets, with a scoring average of 76.2. With a career-low, Kyle shot a 73 in the second round of the Louisiana College Invitational. Kyle is majoring in Criminal Justice.

• **Katie Burnside - Women's Soccer**

Katie is a midfielder from Lorena, Texas who played 447 minutes for the Lady Jackets Soccer Club and recorded one shot on goal last season. This talented Yellow Jacket is pursuing a degree in Kinesiology with the hopes of becoming an athletic trainer. You can find number 20 in guest services coaching the evening team.

• **Kendra Cecil - Women's Soccer**

Kendra wore many hats this summer as a server, bartender, and beverage cart person. Number 7, hailing from Odessa, is a defender and a 2019 All-Conference and Academic All-Conference player. She is majoring in Kinesiology.

• **Meagan Miller - Women's Soccer**

Meagan is an all-around athlete playing volleyball, basketball, and soccer. A midfielder from San Antonio, Texas, she served our guests poolside at the cabana and on the cart paths. Meagan is pursuing a degree in Kinesiology with the hopes of opening her physical therapy practice.

• **Marisah Mata - Women's Soccer**

With an impressive record this midfielder received an All-Conference Honorable Mention, recorded one goal and one assist. Marisah is a team player who worked in food and beverage, playing multiple positions as server and bartender. She is an ASC Distinguished Scholar majoring in Kinesiology.

• **Landon McKinney - Football, Quarterback**

Landon, a freshman from Liberty, Texas, is 6 feet, 200-pounds. He was named ASC Freshman of the Year, led the ASC with 1,310 passing yards on 83- of-141 attempts, and nine touchdowns. Quick on his feet, he ran 40 times to gain 172 yards and four touchdowns. Landon is pursuing a degree in Kinesiology and has a desire to coach football.

• **Chadwick Foster - Football, Defensive End**

When Chadwick is not on the football field he is studying hard for his major in Biology. Number 77 stands 6 feet and 2 inches tall, made up of 245 pounds of proven steel. Last season he registered five solo tackles and six assists for a total of 11 tackles, resulting in 1.5 loss of yards.

• **Kyle Williamson - Football, Linebacker**

Kyle is from Denton, Texas. While playing for Denton High School, this All-District linebacker competed in wrestling, track and field, and soccer. Kyle manned the grill this summer and is preparing for a career as a firefighter. We are hoping some of the cooking skills he learned this summer will support our first responders.