



Willow Talk

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Happy Thanksgiving my Friends!

Thanksgiving is the time of year that everyone focuses on the good in our lives. In each of our days we can find small blessings, but too often we overlook them, choosing instead to spend our time paying attention to problems.

We give our time and energy to those who may cause trouble instead of those who bring peace and joy.

So it is up to the individual to look for the bits of pleasure in each hour and to appreciate the people who bring love and light to everyone who is blessed to know them.

It's not what we say about our blessings, but our actions and how we use them to make every day enjoyable. To reflect on everything in your life that makes you smile and makes you say "Amen."

This is the true measure of our Thanksgiving.

I am personally blessed to have a fantastic family and three grandchildren that always brighten the room.

Welcome!

Richard Appiah and Joyce Dankwa
Kory and Barbara Stucky
Erin and Phillip Lanergan
Lori and Rocky McVaigh
Ginny and Darryl Ricketts
Max Hutchinson

I am professionally blessed to do what I love every day while surrounded by people I like to be around. So as I asked last year, in your life journey ask yourself two questions.

Have you found joy in your life? Has your life brought joy to others?



Be Thankful Thanksgiving Prayer

Be thankful that you don't already have everything you desire.

If you did, what would there be to look forward to?

Be thankful when you don't know something for it gives you the opportunity to learn.

Be thankful for the difficult times. During those times you grow.

Be thankful for your limitations, because they give you opportunities for improvement.

Be thankful for each new challenge, because it will build your strength and character.

Be thankful for your mistakes. They will teach you valuable lessons.

Be thankful when you're tired and weary, because it means you've made a difference.

It's easy to be thankful for the good things. A life of rich fulfillment comes to those who are also thankful for the setbacks.

Gratitude can turn a negative into a positive. Find a way to be thankful for your troubles, and they can become your blessings.

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RESTAURANT HOURS

LUNCH

Tuesday - Friday
11:00 a.m. - 2:30 p.m.
Sunday
11:00 a.m. - 2:00 p.m.
Monday - Clubhouse Closed
Saturday - No lunch hours

DINNER

Tuesday - Thursday
5:00 p.m. - 9:00 p.m.
Friday & Saturday
5:00 p.m. - 10:00 p.m.

Monday
Clubhouse Closed
Sunday
No dinner hours

CONTACTS

Rob Richards, Food & Beverage Manager
Jeffrey R. Moots, Course Superintendent
Randy Agler, Pro Shop Manager
Reservations: 419/238-0111 or 419/238-2417
Pro Shop: 419/238-1041
Fax: 419/238-2250

The weather is getting cooler, so grab that cup of coffee because it's time for this month's fireside chat.

The **Seafood Fresh Catch** will be held once this month due to other scheduled events on Friday nights, so be sure you get your seafood fix on November 3.

Prime Rib night will be on November 24, change it up after your Thanksgiving meal and come for some beef.

We will have four scheduled **Niswonger PAC Events**:

- Sunday, November 5 – Gerhardt Zimmermann – Community Concert Series / All American Station, 11 a.m. – 2 p.m.
- Friday, November 10 – Jeremy Camp Buffet, 5 – 7 p.m.
- Sunday, November 19 – Olivia Newton-John Buffet, 5 – 7 p.m.
- Saturday, November 25 – Kellie Pickler and Phil Vassar Buffet, 5 – 7 p.m.

There are several things planned for this month at the club and one that takes us on the road for an annual event.

Tuesday, November 7 – The Alumni Club of Van Wert and Paulding Counties will hold the **Buckeye Bash 2017**. If you're an Ohio State Fan, it should be a great night out. Contact the sponsors for tickets and join us at the club.

The Alumni Club of Van Wert & Paulding Counties Presents

Buckeye Bash 2017

Please join us for Bash XXXI!

The Ohio State University Alumni Club of Van Wert & Paulding Counties presents Buckeye Bash XXXI. Join us for a Buckeye evening with special guest speaker, **Jack Park**, OSU expert, who has written several books about our University. He is also a noted football personality on Sports Radio 97.1, The Fan. Jack provides insights for ESPN, WBNS-TV10, Big Ten Network, HBO and NFL Films.

Tuesday, November 7, 2017

Willow Bend Country Club

579 Hospital Drive, Van Wert, OH 45891

Doors open @ 5:30 PM — Dinner @ 6:00 PM

Tickets: \$20.00 per person

Tickets are available by contacting:

Jeffery / Mohr Dentistry 419-238-5810

Animal Clinic of Paulding 419-399-2871

Mengerink's Source for Sports, Van Wert 419-238-6065

Emily Tempel (Antwerp) 419-506-1981

Those bringing a donation item for the food pantry will have a chance to win a Buckeye pull-over shirt.

Please remember any profits realized from the Bash, will be used for Ohio State University Scholarships.

Tuesday, November 14 – We will hold our first official **"Ladies Night"** from 5 – 7 p.m.

A night for ladies only. A fun-filled evening of appetizers, wine, and shopping from various vendors with make-up, hair products, and accessories. Make an evening of it, and get started on your Christmas list.

Friday, November 17 – **"Festival of Trees"**

One of our biggest events of the year in collaboration with the YWCA. Each year it continues to grow, so please make plans to attend. Call the "Y" for tickets. It's a great opportunity to support a great cause while having fun.

Wednesday, November 22 – **"Brat Pack / Dinner and a Show."**

What's one of the busiest bar days of the year besides New Year's Eve and St. Patrick's Day? That's right, the night before Thanksgiving! Relax and unwind with family and friends before it gets hectic on turkey day. It's early enough to get home to start the dressing but easy enough to have a great evening and not think about it.



The clubhouse will be **closed** this month:

- **Saturday, November 11** due to a private event
- **Friday, November 17** for the "Festival of Trees" yearly collaboration with the YWCA
- Finally, our last clubhouse closing this month is **Thursday, November 23 for Thanksgiving Day**. It's a day to gather with family and friends to reflect on the blessings each, and every one of us has.

The Willow Bend Staff and I would like to say thank you. We sincerely appreciate your business, and it's a pleasure to serve you. So from our Home to yours, have a Happy and Safe Holiday!

Take care and may the road rise to meet you.

Rob and the Willow Bend Staff

Party Planning It's That Time of Year!

Take the stress out of your party planning! Let Willow Bend cater your events with our fabulous trays or, make it even easier by bringing your party here! Enjoy the finest food and service.

Call today to reserve a room or order your trays:
419-238-0111 or 419-238-2417.

Party Tray Menu

Cold Appetizers

Assorted Cheese & Cracker tray (serves up to 25 people)	\$35.00
Fresh Vegetables with Dip (serves up to 25 people)	\$40.00
Assorted Pinwheels - Turkey & Swiss, Ham & Cheddar (50 pieces)	\$35.00
Baked Brie with Fresh Fruit (serves up to 20-30 people)	\$50.00
Shrimp Cocktail with Cocktail Sauce (50 pieces).	\$110.00

Hot Appetizers

Artichoke and Crab Dip with Tortilla Chips (serves up to 25).	\$40.00
Meatballs - Swedish, Sweet & Sour, BBQ (serves up to 50)	\$45.00
Mexican Cheese Dip with Tortilla Chips (serves 25-30 people).	\$40.00
Shrimp Rangoon with Sweet & Sour Sauce (50 pieces)	\$35.00
Vegetable or Shrimp Eggrolls with Sweet & Sour Sauce (50 pieces).	\$45.00
Stuffed Mushrooms (50 pieces)	\$45.00
Chicken Wings - Regular or Buffalo (50 pieces)	\$55.00
Assorted Mini Sandwiches - Ham & Swiss, Turkey & Cheddar (50 sandwiches) .	\$55.00

Desserts

Mini Baked Brie w/Raspberry Sauce	\$45.00
Chocolate Dipped Strawberries (50 pieces).	\$75.00
Assorted Cookies (per Dozen)	\$6.00

All party trays come with disposable ware, plates, napkins, and forks.

November Features



Appetizer

Korean Sticky Short Rib

Tender and juicy beef short ribs that make your mouth water and your appetite satisfied. Tossed in our special Hoisin BBQ sauce and served with BIB lettuce wraps and Asian slaw.

Entrée

Herb Crusted Lamb Chops

Delicately seasoned, panko and herb crusted chop with a cranberry mint sauce.



Dessert

Pumpkin Cheesecake

Who doesn't like a delicious piece of cheesecake to top off a fantastic meal? Toss in the flavor of the season, and it's absolutely a win-win. Always big enough to share.



Wine

Josh Cabernet Sauvignon

A dry, full bodied red that pairs well with beef, pork, and cheese dishes. 2012 vintage from Napa Valley.



Bartenura Moscato

It's that highly acclaimed blue bottle that preserves the wonderfully rich aroma and sweet taste of Italian Moscato grapes. Perfect sweet wine.



thanksgiving
gather
thankful family
blessed grateful
together) leaf
leaves blessings
november)

