

# Hernando Beach Club

## *Message from the President*

The years is half over and we want to thank all of you for continuing to support the club.

General Membership meeting is Sept 24th at 7:00pm at the club.

Thank you  
Your Prez,

Gina

**Reminder: Members are welcome to attend the monthly Board meetings.  
The Board meets at 7pm on the 2<sup>nd</sup> Monday of every month.**



Dwayne Adams  
Ross Barth  
Tom D'Jimas  
Bruce Campbell  
Barbara Gossett  
Jeanette Houseman  
Jeffery Houseman  
Mary Mello  
Jean Lopuch

Friday Night Dinner and Entertainment – see emails

Contact Us via Email:

<http://www.hernandobeachclub.com/contact-us.html>

Website: <http://www.hernandobeachclub.com/home.html>

Make Dinner Reservations:

<http://www.hernandobeachclub.com/dinner-event-reservations.html>



## HBC News

September 2018

### Board of Directors

#### Officers:

President – Gina Calhoun

Vice Pres – Charlie Parrott

Secretary – Lea Knezevich

Treasurer – Susan Kenney

#### Directors:

Bruce Campbell

Linda Magee

Richard Sanvenero

Robert Vernon

#### Support Staff

Newsletter Editor – Ruth Tolson

Club Rental Mgr – Mary DiCaro

Membership – Gladys Moore

Kitchen Manager – Mary DiCaro

Maintenance Mgr - Richard  
Cauffman

Social Media – Ruth Tolson

#### Social Media

All members are encouraged to join us on our HBC Member Facebook page by sending a

# September

## HERNANDO BEACH CLUB



**LABOR DAY**  
*Celebration*  
Sun Sept 2, 2018 4:30 pm



**BBQ**

MENU  
BBQ Ribs  
Baked Beans  
Mac and Cheese  
HBC Salad,  
Bread  
Dessert  
(Alternate- Baked  
Chicken)

Entertainment by:  
**Sally and Roy**

Members: \$13                      Guests: \$16

Hernando Beach Club 3145 Flamingo Blvd, Hernando Beach, FL 34607  
If you have questions please call Denise at 352-616-9051

# October

*Hernando Beach Club Drag Show*  
October 13, 2018  
Doors Open @ 7pm  
Show Starts @ 8pm

**DIAMOND'S  
DIVAS ARE BACK !!  
SHOT BOYS !!!**



*Advance Tickets \$5  
At Door \$10*

*Any Questions, Call Lisa Stinnett 352-263-8168*

# October

## HERNANDO BEACH CLUB

### HALLOWEEN PARTY

Fri, Oct 26<sup>th</sup>

Doors open 5:30

Dinner Menu-

HBC Salad and Bread

Meatloaf

Mashed Potato

Green Beans

(Alternate- Baked Chicken)

*Costume Contests*

Members \$13 Guests \$16

PRE-PAID Tix Required. See web link above.

**Drink Specials**

**Reservations Required**

**Entertainment by BIG DADDY DJ**

Hernando Beach Club 3145 Flamingo Blvd, Hernando Beach, FL  
If you have questions please call Denise at 352-616-9051

# November



*Happy Thanksgiving*

Join us for Thanksgiving Dinner  
Friday Nov 9<sup>th</sup>.  
Stay tuned for more details.

# *Roasted Garlic Pork Chops with Potatoes and Carrots*

(Served at HBC Friday Dinner & they were delicious, those dining raved about this dish)

**Prep Time:** 15 minutes **Cook Time:** 45 minutes **Marinate Time:** 30 minutes

**Total Time:** 1 hour 30 minutes **Servings:** 4 servings **Calories:** 623 kcal

Pork chops vary in size and thickness, so adjust cooking times as necessary. Our recipe was made with 3/4" thick center cut pork loin chops at about 8 ounces each. If you're cooking with thinner and smaller chops, reduce cooking time and check the chops earlier for doneness. You can cook these on a skillet and sear them first before you put them in the oven, which skips the broiler method in the end.

## **Ingredients**

- 4 pork chops (we used 3/4" center cut loin chops, 8-ounces each)
- 4 Tablespoons olive oil or vegetable oil, divided
- 1 Tablespoon soy sauce
- 1 Tablespoon Worcestershire sauce
- 3 Tablespoons ketchup
- 1/2 teaspoon onion powder
- 1 teaspoon Dijon mustard or yellow mustard
- 2 Tablespoons packed brown sugar
- 3-4 cloves minced garlic
- 1/2 teaspoon Kosher salt, or to taste
- black pepper, to taste (preferably fresh cracked pepper)
- 1 pound small potatoes, cut into bite sized pieces
- 2 large carrots, cut into bite sized pieces or 1 cup small baby carrots, halved
- Minced parsley for garnish, optional

## **Directions**

1. Preheat oven to 425°F. Prepare a baking sheet lined with parchment paper or foil. Set aside.
2. Make the marinade: in large Ziplock bag, combine 3 tablespoons of olive oil, soy sauce, Worcestershire, ketchup, onion powder, mustard, brown sugar and garlic. Season with salt and pepper to taste. Rub the bag between your hands to combine all the ingredients. Place pork chops in the bag and massage the marinade into the pork chops.  
Seal the bag and marinate the pork chops for at least 30 minutes.
3. Toss the potatoes and carrots with the remaining 1 tablespoon of olive oil. Season with salt and pepper to taste.
4. Take pork chops out of the marinade bag and place on baking sheet. Add the potatoes and carrots on same baking sheet around the pork chops. Brush leftover marinade over the potatoes, carrots, and the pork chops.
5. Bake the pork chops for 35-50 minutes, or until the pork chops are cooked through or internal temperature reaches 145° F.
6. Change the oven setting to "Broil" with the oven rack about 6-8 inches from the heating element. Broil the pork chops for about 3-7 minutes or until a nicely browned crust forms.
7. Garnish with minced parsley, optional. Serve warm.