

Note From the General Manager

Summer brought historic lake levels to Lake Whitney. The lake has not risen to such levels since 1990. It is rather ironic that about this time last year Texas experienced one of the worst droughts, and this year we have record rain fall. The good news is the resort is green and lush and the temperatures are more moderate. What is the saying? If you don't like the Texas weather just wait a few hours and it will change.

Danny Holt, White Bluff Resorts golf course superintendent, has both courses manicured and looking great. All the ponds and creeks are full and running, making the old and new courses picturesque and challenging. There is no better time to play golf than in the fall. Come see us soon.



Brent Loving, our Executive Chef, continues to dazzle us with his cuisine. This summer he started hosting monthly cooking classes at the Lighthouse Restaurant. Since day one each class has been full. Brent brings a high degree of professionalism and creativity to The Lighthouse Restaurant at White Bluff. New menus are in place at The Lighthouse Restaurant and The Trophy Grille; check out the complete menus online at www.whitebluffresort.com. Two new members have joined the Food and Beverage team at White Bluff Resort. Troy Davis oversees all food and beverage at the resort and is supported by the Trophy Grille Supervisor, Alesha Hurt. We are always trying to improve the quality of food and service at White Bluff and I know you will enjoy the changes we have made.

We have made some real progress with the state in improving FM 933 at the front entrance. TXDOT, Texas Department of Transportation, is moving forward with the plan to widen FM 933 allowing for a northbound left turn lane into the resort and a southbound acceleration lane. We hope to see some actual dirt moved in 2008.

Improvements are ongoing at White Bluff. We are studying methods to provide a warning system for the resort when severe weather is imminent. I am confident that a decision will be made by the next newsletter. In addition, we are exploring a more comprehensive Wi-Fi system for the hotel for those of you who cannot leave the computer at home and come to White Bluff just to play. We have added a new maintenance facility next to the old one allowing our staff more room to house the equipment to keep the resort mowed and maintained. The road improvements for 2007 are complete. We have equipment coming that will even out the shoulders which will be of great help.

Well, I have gone on too long. There just is so much happening at your resort that I can not seem to stop. I welcome your thoughts on ways to enhance your stay here. Please call or email me your comments or thoughts at 254-694-0355 or fmolsen@whitebluffresort.com.

Thank you,
Fred Molsen
General Manager

POA MEETING MINUTES

The minutes from the Heartwood Condos and the Annual POA Meeting are available on the Web site in the Member's Only Section www.whitebluffresort.com.



THANKSGIVING BUFFET

Celebrate Thanksgiving at White Bluff Resort. A traditional gourmet buffet will be served on Thanksgiving Day at The Lighthouse

11 a.m. - 3 p.m.

Reservations (254) 694-0305

\$25.95 Adults

\$12.95 Children 6-12

\$4.95 Children under 6

WHITE BLUFF E-MAILS

If you are interested in receiving information, rates and specials via E-mail about your Resort, please register for the E-newsletter on the Web site www.whitebluffresort.com



POA BILL QUESTIONS

If you have any questions about your bill you can now email them to POA@ddresorts.com.

Chapel Chat

The highlight of the summer at White Bluff Chapel was the annual Vacation Bible School under the direction of Carolyn Williams, attended by 48 students up to age 10.

A big thanks goes out to the 56 adult volunteers who made the school an overwhelming success.

"The Parables" were studied at Bible School and each day a class presented a drama, acting out a parable. Students also put together personal first aid kits. An additional 30 of these first aid kits were donated to Our Daily Bread, the Whitney food pantry. Bible School ended with a pot luck dinner featuring a delicious bread made by the students, followed by an evening program in which parables were acted out by the children.

Also during the summer, White Bluff Chapel provided scholarships and transportation for 15 students to Sandy Creek Bible Camp near Navasota. These 8-12 year olds come from low income homes in the Whitney area, many with a parent in prison. Ron Quiggins coordinates this program.

Womens Bible study groups and the Wednesday Bible studies will resume this fall.

Visitors always are welcome at White Bluff Chapel, an inter-denominational church with a membership comprised of at least 16 different Christian denominations, all joining in harmony to worship at 9:15 a.m. each Sunday morning. White Bluff Chapel office hours are 9:30 a.m. - noon, Monday-Friday.



HAPPY HALLOWEEN

Happy Halloween from the entire staff at White Bluff Resort, we hope you have a safe and treat-filled evening.

SEAFOOD BUFFET

First Saturday of Every Month
5 - 9 p.m.

The Lighthouse Restaurant
September 1st

October 6th

November 3rd

\$25.95 Adults

\$12.95 Children 6-12

\$4.95 Children under 6

We offer outstanding fish and shellfish selections along with prime rib and more. A salad bar, chilled seafood and dessert station round out the buffet for your enjoyment.

GIFT CERTIFICATES

Gift Certificates can be purchased at The Inn and can be used for lodging, dining, golf, spa services, marina and merchandise at the Pro-Shop. They make great gifts for anyone, especially those who are hard to buy for.

TIME CHANGE

Don't forget to "Fall Back" on October 28, 2007 at 2 a.m. The changing of the clocks means changes in hours of operation at White Bluff Resort. Please check the Website at www.whitebluffresort.com for any changes and updates.

PET POLICY

Pets are not allowed in any overnight accommodations including Interval Ownerships. Non-compliance with this policy will result in \$200 added to your final bill.

NOTES FROM THE FOOD & BEVERAGE TEAM

Where has the summer gone? It seems as if we were just putting out the Summer menu and now the new Fall menu is out. The wine menu has also been updated. I hope you will like the new wines I have chosen. I feel they are a great combination of taste and value. We are planning to do a wine dinner sometime this fall, so watch your E-mail blasts.

Chef Loving's cooking classes have been a big hit and we will continue to hold them monthly. They book up fast so call early.

We invite you all to our Thanksgiving Buffet on November 22 from 11 a.m.- 3 p.m.

KUMQUAT CRÈME BRULÉ

Serving Size: 8

1pt Egg Yolk	1/2tbsp Vanilla Bean Paste
1lb Sugar	1/2c Kumquat Jam -- or orange marmalade
1/2qt Heavy Cream	3/4fl oz Orange Extract
1/2qt Milk	

Preheat oven to 325. For the kumquat jam: coarsely chop 1 pound of kumquats and combine with 2 cups of sugar, 3 cups of orange juice and 1/2 cup of lemon juice. Bring to a boil and reduce over low heat until product forms a jam like consistency. Cool and store in refrigerator.

Heat heavy cream, milk, and vanilla over medium heat until steaming. Set aside. In a separate bowl, Whisk sugar, jam, and extract into egg yolks. Slowly temper hot cream vanilla into sugar egg mix. Strain through fine sieve. Pour 8 oz. of custard into ramekins and place into 2" hotel pan. Set pan into oven and fill with water to 2/3 depth of ramekins. Cover lightly with foil. (Poke holes in foil to let steam escape). Bake until set 25-35 mins. Allow to cool and refrigerate until service. Before serving, caramelize tops with sugar.



Golf Etiquette

Dress Code

Proper golf attire is required at all times on the golf course and practice areas. Collared shirts and shorts of mid-thigh length are required. Denim or cut-offs are not allowed. Golf shoes are required to have soft spikes.

Golf Cart Operation

Golf carts are restricted to drivers with a valid driver's license and must be 18 years or older. Exercise caution when driving carts around lakes, creeks and low hanging tree limbs. Golf carts are allowed the 90° rule and must return to the paths at Lollipop signs.

Golf Course Care

Golfers are asked to take special care of the golf course while playing their round. Please repair your ball marks with a repair tool or tee and smooth all bunkers after playing your shot. Please fill your divot in the fairway with the sand provided on your carts. Report any damage to the course to the golf shop as soon as possible. All cigarettes and cigar butts should be discarded in trash cans. Chewing and smokeless tobacco should be discarded in proper containers; discarding these products on the greens and teeing grounds causes damage to the turf.

Cell Phones

For the enjoyment of all, golfers should refrain from the excessive use of cell phones. Please adjust to silent mode and use for emergencies only.

Community News

Enjoy your summer with us at the White Bluff Resort! Even though we have had an abundance of rain this past summer, we still are enjoying the camping, swimming, and the evenings here at White Bluff Resort. Unfortunately the marina is still flooded at this time but the water is slowly receding and we estimate using the marina and boat launch by the end of September. We still have plenty of other fun things to offer this summer. How about renting the Rustic Pool & Pavilion for your family reunion, birthday party, BBQ, or even a bachelorette / bachelor party. Camping either at Bear Creek or Quail Run campgrounds is still a wonderful way to spend the afternoon, just relaxing in your favorite chair. Why let the children/grandchildren enjoy the state of the art playground across from the Spa. Come join us for the summer, we'll be waiting for you!



Classic Breakfast Buffet

Every Saturday and Sunday
7 a.m. to 11 a.m. at The Trophy Grille

\$7.95 Adults
\$3.95 Children 6-12
\$1.95 Children under 6

Scrambled Eggs with Toppings, Bacon,
Sausage, Hash Browns, Breakfast Breads,
Yogurt, Juice and Coffee

Heartwood Week Swap

For Heartwood Owners interested in being listed in a Heartwood Directory to help assist in a "week swap" program, please contact Jan Blassi at 281-635-3930 or e-mail her at janblassi@yahoo.com.

Sales Positions Available

If you are interested in becoming a Sales Person at White Bluff Resort, contact Stephen Cruey - Sales Manager from 9 a.m. - 5 p.m. Thursday ~ Sunday (254) 694-4422. Join the White Bluff Sales Team today.

PREFERRED BUILDER LIST

Austin Custom Homes
Alan Dulworth
1268 Paint Brush Ct. WB# 67A
Whitney, Texas 76692
254.694.2390 Home
972.670.1353 Cell
254.694.1943 Fax
austincustomhomes@valornet.com

LABOR DAY

Plan to join us on the last holiday weekend of the summer season. We will have live entertainment Saturday and Sunday night at The Lighthouse Restaurant and Saturday night is our spectacular Seafood Buffet. Make your reservations now for a well-deserved weekend getaway.

WHO TO CALL

Reservations
888-335-8881 or online at
www.whitebluffresort.com
Restaurant Reservations
254-694-0305
Golf
254-694-0304 - New Course
254-694-0303 - Old Course
Spa
254-694-0301
Administration Office
254-694-0350
Maintenance Questions
940-779-4555
Human Resources
254-694-0358
Weddings, Groups, Events
254-694-0362
Security
254-694-4471
Customer Service
800-279-2502
Billing Questions
800-324-7438

News from the Security Department

The White Bluff guard house has experienced some flooding during the heavy rains of this past summer; however, the problem will be resolved once the expansion of FM 933 is complete and the drainage pipes causing the problem are repositioned.

There have been questions recently concerning the use of the White Bluff swimming pools, most notably pertaining to family members and guests of Property Owners. The policy is as follows: If a family member is staying on property they are allowed to use the pools without the Property Owner present. Guests are also allowed to use the pools if they too are staying on property. However, if either are coming on the property specifically to use the pools they must be accompanied by the Property Owner.

We (the White Bluff Security Department) are here to insure safety for all who enter White Bluff, both Property Owners and guests. In order to insure their safety we enforce rules. We would like to remind everyone that fireworks are not allowed at any time. The top speed at White Bluff is 40 mph if not posted otherwise. Additionally, when entering the property the speed limit is 15 mph.

Effective spring 2007 the camping fees changed. They are now \$25 per night.

If you have any questions concerning security please contact Norman Finley at (254) 694-4471.

NOTES FROM THE



Visit the spa and indulge yourself with new treatments from our skin care line. White Bluff Spa has always proudly offered Pevonia skin care products. Pevonia is constantly improving existing products while developing new ones that enhance the entire spa experience. The Spa at White Bluff Resort uses Pevonia products for facial treatments, as well as manicures, pedicures and body treatments. Each Pevonia product contains sunscreen, so it protects you year round from the sun. Call The Spa and allow us to schedule you with the treatment that best suit your wants and needs.



WELCOME

We are proud to welcome Jennifer Davis to White Bluff Resort as our new Group Sales Coordinator. Jennifer is the wife of Food & Beverage Manager Troy Davis. They have two children; Jordan, age 11 and Savannah, age 10.

Jennifer is a native of Georgia and a graduate from Shorter College in Rome, Georgia with a degree in marketing. She loves the challenge of bringing in more sales and taking care of each

person personally. Her sales and management background will be a big asset to our department.

The Davis family loves to golf and snow ski. Jennifer has proven to be a leader and has a quick grasp of the many obligations of a manager.

POA Game Night

2nd & 4th Thursday of each month at The Old Course at 7 p.m.
Bring your cards, dominoes a snack to share and your own drink
COME MEET YOUR NEIGHBORS AND JOIN THE FUN!



RESERVATIONS

For reservations at The Inn or the Heartwood Interval Ownership Condominiums Program please call 1-888-335-8881 or book online www.whitebluffresort.com



HOLIDAY PARTY PLANNING

Plan ahead and book your holiday party now. We hope you will consider the Conference Center at White Bluff Resort. It's spacious, reasonably priced and we can cater a fabulous meal for you and your guests. To reserve a date, call Blair in Group Sales at (214) 706-7830 or you can email him at groupsales@ddresorts.com

STITCH AND CHAT

1st & 3rd Tuesday of each month at The Information Center at 9:30 a.m.

CRITTERS

2nd & 4th Tuesday of each month at White Bluff Chapel at 10 a.m.

SPEED LIMIT

Just a friendly reminder that the speed limit is strictly enforced throughout the resort. Please follow the posted speed limit for your safety and the safety of our Residents and Guests.

Tip From The Pro



With this years wet and rainy conditions we have plenty of deep rough on the courses, which definitely makes the game much tougher. Here are the keys to hitting better shots out of the deep rough, (1) generating plenty of club head speed and (2) controlling the clubface.

First, set up with the ball a little farther back in your stance than normal and the clubface slightly open. The open clubface will help you get the ball up quickly and counteract the tendency of the grass to grab the hosel and close the face. Your body alignment should be slightly left of the target, because the open clubface will have a tendency to cause the ball to start right, if the grass does not close it. Apply a little more grip pressure than usual with the left hand to help keep the clubface square through impact.

Take the club back a little higher on the backswing than normal. This, plus playing the ball back in your stance, creates a steeper angle of attack into the ball, which limits the amount of grass you have to swing through before impact and helps you get the ball airborne quickly

LODGING NEWS

As you may know, we had a fire break out at the main hotel building at White Bluff. Unfortunately, the building was a total loss and plans are to build a larger and more luxurious inn; we will keep you updated as plans progress. We are very fortunate that there were no injuries caused by the fire, and would like to give a sincere Thank You to the entire White Bluff Fire Department, Staff and surrounding Fire Departments for all their hard work.

We only lost 18 rooms in the fire and have 62 rooms available at The Inn. Property Owners and Guests can still enjoy deluxe accommodations, dining at The Lighthouse Restaurant and Trophy Grille, Golf at both championship courses and all the amenities White Bluff offers. Guests can check in at The Lone Star Room, which is adjacent to the Cascade Pool. We always appreciate your feedback, so please don't hesitate to contact us with any questions or comments you may have. We look forward to seeing you soon.



LAND SALES NOTES

I would like to invite you to preview the best lake view properties that White Bluff Resort has ever offered. These two properties are the only remaining main body lake view properties at White Bluff Resort and are situated where your view will never be blocked. Call and find out how you can trade to one of these fantastic properties and enjoy the most dramatic views overlooking Lake Whitney.

For a Limited Time, you can preview these spectacular properties and receive a complimentary overnight stay and a dining certificate. Call (888) 324-5308 Thursday - Monday from 9 a.m. - 5 p.m. and schedule your preview.

Additionally, we have recently opened four golf course properties that will sell fast at White Bluff Resort. If you decide to upgrade to a golf course or water view property, you may apply your existing equity and possibly qualify for no money down and no closing costs or transfer fees whatsoever.

Call (888) 324-5308 Thursday - Monday from 9 a.m. - 5 p.m. to schedule your appointment and to receive your complimentary overnight stay and dining certificate at White Bluff Resort.

Stephen Crucey, Sales Manager (888) 324-5308 Code: NU1-L-W

FALL GOLF PACKAGE

Enjoy deluxe accommodations in a lake view room at the Inn and two rounds of golf per person starting at \$130/\$175 (weekday / weekend) Prices are per person based on double occupancy. Prices/packages subject to change.

FALL GOLF & SPA PACKAGE

Enjoy deluxe accommodations in a lake view room at the Inn, two rounds of golf and two one-hour spa treatments of your choice. Starting at \$180/\$215 (weekday / weekend) Prices are per person based on double occupancy. Prices/packages subject to change.



MARINA NEWS

Stop by the Marina Market and check out all of the new White Bluff logo merchandise.

We have great looking T-shirts in a variety of colors as well as can koozies, shot glasses, travel mugs and White Bluff playing cards. Remember we have two pontoon boats that are available for rental by the half or full day.

PROPERTY OWNER DISCOUNT

All Property Owners Receive a 10% Discount at The Inn, The Lighthouse Restaurant, The Trophy Grille, Spa, and Pro Shops. The discount is not valid for alcohol and proper ID cards must be presented for discounts to be accepted. Please contact Customer Service if you need a new ID card.

