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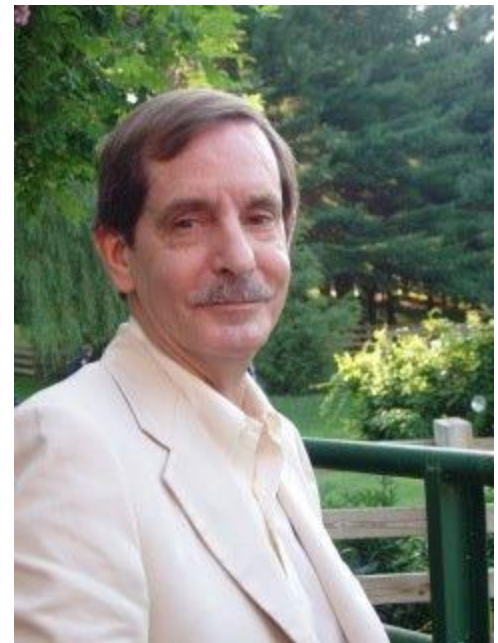
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January - March 2018

## Remembering David, the Founder of Country House

In 1974, David Regnery partnered with his brother, Patrick, and two other friends to found the first Country House restaurant in Clarendon Hills. By 1989, David was sole owner and poured his heart and soul into it. His success with the first one made it possible to open the Lisle and Geneva locations in the decades that followed. He didn't just give himself to the business, though. His love and care overflowed to the lives of the people he touched, his customers and employees.

Patty Ownby, a bartender at the Clarendon Hills location, remembers David. "He was one of the nicest bosses I've ever had. He cared about his employees. While I worked for him, my mother became ill and I had to move her to a nursing home. She lived 500 miles away in Missouri and I had to visit her every five weeks. Once when it extended beyond the expected few days, David paid me for the leave. I know there was a waitress who had a child with cerebral palsy who couldn't talk. He bought her a communication board so she could talk to us. I also know that whenever an employee's relative died, he made a generous donation in the relative's honor. He was a very kind man."



*David Regnery  
Original Owner of Country House*

Alpha Miller, a manager at the Geneva location, remembers David and the impact he had on her life during a difficult time. "I fell down the stairs and needed a lot of stitches. I couldn't work while I healed, but I was a single mom with four little kids to feed. He came to me and gave me an envelope full of

money to pay my bills and feed my family during that time. I had never met someone like that."

While David cared about people's needs and gave freely, he also loved to play jokes on people and see their reactions. He kept people on their toes with his acts of kindness and, his pranks.

**David**

*Every once in a lifetime,  
we are blessed to meet a very special man,  
Who lives his life according to the Golden Rule,  
God's most cherished plan,  
Treating others as they should be treated,  
With an open, generous heart,  
Never asking anything in return,  
Never telling anyone about his part,  
We will miss your dry sense of humor,  
and the tricks you played on everyone,  
That mischievous sparkle in your brown eyes,  
that always promised fun,  
Who can argue with God's logic David,  
in bringing home truly one of a kind,  
It's just that we will miss all the joy and  
laughter  
you brought to all of us left behind,  
Until that day when our time comes,  
when we shall meet once again,  
from all of us whose hearts you have so  
graciously touched,  
"auf Wiedersehen."*

*by Jerry O'Neill*

"Oh, David was a jokester, a prankster. Dean was his favorite fall guy. One time when Dean got a speeding ticket, David found out. He bought a remote-control police car and wheeled it in and said, 'Pull over, Dean.' when Dean got a ticket. There were a lot of jokes that pertained to Dean. There is even a real harpoon from a whaling boat hanging in the office that says 'in case of Dean attack.' But, he played jokes on waitresses, too. At a Christmas party one year, he got a piñata and filled it with prunes and bologna!" Patti shares.

His jokes endeared him to people. Joe Lison, a frequent customer at the Lisle location, called David his best friend. "Yeah, I met him in the old Lisle location (in the shopping center). In those days, it was customary to have cashews on the bar counter and he didn't have them. I

asked him about it and a little while later, he reappeared with a bowl of cashews. I thought I'd mess with him a bit, so I said, 'These cashews are stale. They're no good.' He left again and came back a little while later with some more nuts. I revealed my little joke and that's how we became friends. I have a long-standing habit of drinking a little glass of Grand Marnier and a cup of coffee in the evening. One night, he gave me a glass of Grand Marnier that looked a little funny to me and I tipped it this way and that way. He stood behind me, waiting. I didn't drink it and he seemed disappointed that I hadn't fallen for his joke. But, he was generous to a fault. We vacationed together up in Minocqua and he bought me a whole gallon of Grand Marnier. A whole gallon! I couldn't possibly drink all that and I gave it back. All the time we've talked together, if he

couldn't possibly drink all that and I gave it back. All the times we talked together, if he didn't know the answer to a question that I had, he'd have it in the morning. He would stay up half the night trying to find the answers to my questions. What a guy."

He valued people so much that he didn't want televisions in the bar. He felt that if people wanted to watch television, they should stay home. David fought to keep them out because the bar was where people went to meet and talk with others. If there are televisions, people will just watch those and not interact with each other.

We did put in the televisions, but his legacy lives on as people continue to value others more than what's on the screen.

You are missed, David, and we can never fill your shoes. We can honor your memory by loving others the way you did.

### Don't Forget Our Happy Hour Specials

Every day 2pm-4:30pm

**\$5 Appetizers** including Chili, Spinach Dip, Duck Tenders, Chili Con Queso and Mini Mozzarella Sticks!

### Over 60?

Enjoy 15% Off of your meal

**Daily 2-4pm** All locations (excludes alcohol)



### Celebrate St. Patrick's Day With Us!

*Traditional Irish dishes prepared just for you:*

Corned Beef with Cabbage and Potatoes  
Shepherd's Pie

(Both served with Irish Soda Bread)

## Blackwing Elk Trending at Country House

Blackwing Meats has a long relationship with Country House. Currently, they provide elk, selling 1,000 pounds to Country House every year. But, twenty years ago, the business relationship began with ostrich meat at a time when ostrich was just starting to become trendy. Being on the cutting edge is what Roger Gerber, founder and owner of Blackwing Meats, specializes in.

"I've always been an inventor, a creator. I came up with the ideas at a time when everyone thought I was weird. You know plastic fertilizer holding tanks on farm

equipment, the ones used to spray crops? People take that for granted now, but back in 1968, it was crazy," Gerber said. The list of plastic and electronic devices that he's had a hand in creating and bringing to market numbers in the hundreds. In the mid-1970's, he left the plastics industry for the cut and sew industry, making his mark there, too. When his daughter asked him to buy her a farm in 1989, he did what he always did. He researched what was happening in other parts of the world and did what they were doing. He knew that eventually, the American consumer would catch up.

He became one of the first two hundred farmers in the United States to raise ostriches. In 1996, Blackwing Meats added bison and elk. Today, they are the largest processors of domestic elk in the United States, according to the USDA, and process every type of healthy animal protein in demand. They no longer own farmland, instead, they are contracted with farms all over Canada and parts of the U.S. who send their animals to their facility just fifty miles from Chicago.

All domesticated elk is raised humanely on ranches. These span from states as far south as Alabama up to the Canadian Yukon and number approximately 15,000 head, according to the North American Elk Breeders Association (NAEBA). Gerber states that about 3,000 are processed through Blackwing Meats. The meat sold is always from ranches since the capture of wild elk is prohibited. Because the animals enjoy open pasture, receiving no growth hormones, antibiotics, or chemicals, the ranches simulate their natural environment.

### Come out on Valentine's Day

We're giving away 9mm freshwater pearl earrings on sterling posts

*Available @ lunch and after 5pm at all locations.  
First come, first served. Limit 2 per table while supplies last.*



### Time to Redeem Your Christmas Surprise!

Bring in your card and scratch it off in front of your server to see what your discount is. You could get as much as \$100 off your bill.

*Must be redeemed in January*



Want more rewards? [Join the House Rewards Program](#) Get 1 point for every \$1 you spend

Elk meat is premier venison because it is lower in fat and cholesterol than beef with a rich, delicious flavor. It is higher in protein content, iron, thiamin, riboflavin, and niacin than beef or chicken. While it is great eating, elk is mostly grown for the antlers, which are used medicinally in Asia and Europe and now in the United States as well. Antler removal



does not hurt the elk as they naturally grow and shed antlers every year. One mature bull can yield up to thirty pounds of velvet in each set of antlers. The velvet is comprised of more than forty naturally occurring nutrients, including those that have been shown to support joint health.

Country House restaurants are proud to partner with Blackwing Meats in supporting elk ranching and providing you with a healthy alternative to beef. Order yourself an elk burger today and taste the difference!



**Do you have a Reward Coupon?**

*(from a gift card purchase)*

Don't forget to redeem it before April 30th!

### Hours And Locations

**Clarendon Hills**  
(630) 325-1444

Monday-Thursday  
11am-11pm, bar open until  
midnight

Friday-Saturday  
11am-1am, bar open until 2am

Sunday  
11:30am-11pm, bar open until  
midnight

**Geneva**  
(630) 208-8181

Sunday-Thursday  
11am-10pm, bar open until  
midnight

Friday-Saturday  
11am-11pm, bar open until 1am

**Lisle**  
(630) 983-0545

Monday-Thursday  
11:30am-10pm, bar open until  
midnight

Friday-Saturday  
11:30am-11pm, bar open until  
1am

Sunday  
11am-10pm, bar open until  
midnight

**CLARENDON HILLS**  
241 W 55th St.  
Clarendon Hills, IL 60514  
(630) 325-1444



**GENEVA**  
2095 S Kirk Rd.  
Geneva, IL 60134  
(630) 208-8181



**LISLE**  
2799 Maple Ave.  
Lisle, IL 60532  
(630) 983-0545



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