



MEMBER MONTHLY

APRIL 2022

Congratulations Anna!



Steele Canyon Junior Club Member Anna Davis was the lone participant to finish under par for the 54-hole tournament with a final round -3, 69 at Augusta, she finished -1 for the tournament. At just 16 years of age Anna is the youngest Champion and can look forward to an invitation back to the next five Augusta National Women's Amateur tournaments, the 2022 U.S. Women's Open, the 2022 Women's British Open, and any USGA, R&A, and PGA of America championships for which she is eligible for one year. We look forward to following her in the news for many more events!

Welcome New Members!



Ryan Love



Chris Avila



Meagan Avila

Welcome New Associates!

Andy Brikho, Laura Carden, Erik Martin

Month @ A Glance

**APRIL CANYON
CHALLENGE**

Saturday 04.02

**MASTER'S TOURNEY &
PAR 3 CHALLENGE**

Saturday 04.09

 **EASTER
BRUNCH** 

Sunday 04.17

FOOD & BEVERAGE

Food & Beverage Director Rene Acosta

Thank you for your patience with the remodel. The restaurant will officially be open next week.

Our next event will be a Mother's Day Brunch on Sunday, May 8th. Stay tuned for more updates as we get closer to the event.



Chef's Corner with Executive Head Chef Paul Roberts

ROSEMARY AND GARLIC CLOTHES RACK OF LAMB

I love this dish for spring time. It's so easy to make, yet so elegant. I like using local lamb available but New Zealand or Australian lamb is just as good. This recipe is for two racks and will feed four people easily.

I like to pair this dish with asparagus and homemade gnocchi if possible.

INGREDIENTS

- One head of garlic, peeled
- 1/4 cup fresh rosemary leaves
- 1/4 cup extra-virgin olive oil
- Fresh ground black pepper
- Fresh coarse salt
- Two rack of lambs cleaned & frenched

INSTRUCTIONS

Step 1: Put the rosemary, garlic, and olive oil in a small food processor or a mortar and pestle if available. Purée or grind until you have a paste. Add salt and pepper and spread liberally over the fat sides of both racks of lamb.

Step 2: Put the lamb on a rimmed baking sheet and let sit either in the refrigerator or on the counter if it's going to be cooking right away, for at least one hour.

Step 3: Preheat oven to 450°, place lamb on the upper third shelf of the oven for 15 minutes, rotate the rack of lambs and cook for another 10 minutes. Let them rest for at least 10 minutes before slicing between the bones. Enjoy!

COURSE NEWS



Spring Updates



Spring is in the air and the flowers and plants are getting their bloom. The Bermuda grass received an application of fertilizer followed by 2 inches of rain and some warm weather, all great conditions to get it popping and providing a nice playing layer for the summer.



As the Bermuda grass starts to grow we will be mowing more often to stay on top of the details like the edging cart paths and sand traps.

The maintenance team has also been busy working on patching bare areas around the greens as well as leveling some tee boxes that were crowned, replacing them all with new sod.



MARCH RESULTS

MARCH CANYON CHALLENGE

CANYON FLIGHT

Pos.	Player	Net	Purse
T1	Johnathan Chittuluru	74	\$55
T1	Steve Gedestad	74	\$55
T3	Brian Bane	76	\$35
T3	Carl Bangerter	76	\$35
5	Terrence Shippen	77	\$20

RANCH FLIGHT

Pos.	Player	Net	Purse
1	Richard Lucas	74	\$60
2	Christopher Ward	75	\$50
3	Steve Stewart	76	\$40
T4	Christopher Stubbs	78	\$25
T4	Donald McQuary	78	\$25

DOUGLAS FLIGHT

Pos.	Player	Net	Purse
1	Debra Patterson	74	\$40
2	Deb Finlon	77	\$30
3	Dianne Jacob	79	\$20

SENIOR FLIGHT

Pos.	Player	Net	Purse
1	Larry Cunningham	74	\$40

2 PERSON BETTER BALL

MEN'S DIVISION

Pos.	Player	Net	Purse
1	Restine, E + Ward, C	60	\$250
2	Lucas, R + Olanda, C	61	\$200
T3	Desilva, J + Heidenreich, G	62	\$140
T3	King, K + Thunberg, S	62	\$140
T3	Gray, B + Maricich, M	62	\$140

LADIES DIVISION

Pos.	Player	Net	Purse
1	Furey, A + Restine, Y	63	\$120

Most Improved:

Jason Meram
14.1 to 11.7

Deb Finlon
9.0 to a 7.4

APRIL TOURNAMENTS

APRIL CANYON
CHALLENGE

Saturday 04.02

MASTER'S TOURNEY
& PAR 3 CHALLENGE

Saturday 04.09

