



MEMBER MONTHLY

JANUARY 2022

Welcome New Members!

Happy New Year! Our year end Membership push was a great success and we are excited to welcome these upgraded and new members to the Steele Canyon family. We apologize for those Members whose pictures we missed.



Hugo Alonso



John Brothers



Tim Coleman



Don Brown



Jim Cunningham



Dave Dietrich



Pete Estrada



Deb Finlon



Rachel Hunter



Keith Fischer



Ken Garelick



Joe Garzanelli



Chris Johnson



Scott Kelso



Natalie Lautner



Jim Lindsey



Matiz Maldonado



Molly Miller



Jeong Noh



Aesuk Park



John Park



Tamara Parsons



Rich Pelo



Ron Pinegar



Cody Ray



Greg Roel



Ron Sargent



Michael Sweet

New members continued on next page

COURSE NEWS

Welcome New Members! Cont'd



Tom White



Steven Wagner



Scott Webb



John Cylke



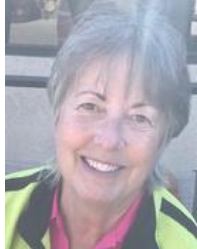
Eric Biddlecome



John Bridge



Kathy Bridge



Teri McPherson



Jorge Zayas



Michael Alvarez



Bernard Arabo



Jeff Garland



Sean Moku



Ivan Zetouna



Bill Gillingham



Elizabeth Gillingham



Chris Salem



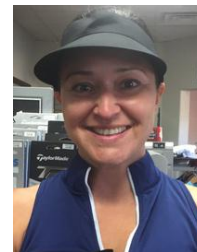
Scott Arthurr



Steve Stewart



Carolyn Elliott



Tracy Giordano



Sean Kearns



Bryan Gray



Jason Meram



Irvin Meram

Course News *Superintendent Antonio Osuna*

Recently the maintenance team topped off the sand traps on holes #6 and #7 of Vineyard with some new Caltega sand. In 2022, the plan is to continue this ongoing process of improving the bunker sand throughout the golf course as the weather and product availability permits.



We've also continued to do a fairway application of iron and pigment to give the course a nice contrast to distinguish the fairways from the rough as the Bermuda grass goes dormant.

GOLF NEWS

January Tournaments

Canyon Challenge
Saturday 1/8

4 Person Monster Day Scramble
Saturday 1/30

December Results

CANYON CHALLENGE

CANYON FLIGHT

Pos.	Player	Net	Purse
1	Ryan Furey	68	\$55
2	Larry Perkins	69	\$45
3	Jeff Restine	71	\$35
4	Richard Lucas	72	\$25

RANCH FLIGHT

Pos.	Player	Net	Purse
1	Taerance Oh	66	\$55
2	Larry Cunningham	69	\$45
3	Douglas Gundermann	72	\$35
T4	Carl Bangerter	73	\$8.33
T4	Edward Whittler	73	\$8.33
T4	Greg Roel	73	\$8.33

LADIES FLIGHT

Pos.	Player	Net	Purse
1	Barbara Savaglio	71	\$45
2	Nancy Harned	72	\$35

Most improved:

John Dominguez Madelyn Marusa
10.1 to 8.3 26.2 to 24.5



[Click here to book a TaylorMade fitting time slot for Saturday, January 29, 10am-3pm.](#)

CHAMP OF CHAMPS

MEN

Pos.	Player	Net	Purse
1	Larry Cunningham	70	\$60
2	Robert Tron	72	\$50
3	Rodney Mason	73	\$40
T4	James Murphy	74	\$25
T4	Ryan Furey	74	\$25

LADIES

Pos.	Player	Net	Purse
1	Vickie Petix	72	\$75
T2	Deb Finlon	74	\$60
T2	Anh Chi Furey	74	\$60

CANYON CHALLENGE FINALE

MEN

Pos.	Player	Net	Purse
1	Anthony Ventura	68	\$75
T2	Douglas Gundermann	71	\$60
T2	Christopher Ward	71	\$60
T4	Jeff Restine	72	\$40
T4	John Desilva	72	\$40

LADIES

Pos.	Player	Net	Purse
T1	Anh Chi Furey	69	\$50
T1	Debra Patterson	71	\$40

FOOD & BEVERAGE

Due to the current construction, our 2022 social events will kick off in April. Please refer to this calendar for the upcoming dates.

We hope that those who attended Breakfast with Santa had as much fun as we did! We pulled out all the stops and hope to see you all again next year!

Cheers to 2022!

2022 SOCIAL EVENT CALENDAR

APRIL	MAY	JUNE	AUGUST
Sunday 17 EASTER	Sunday 08 MOTHER'S DAY	Sunday 19 FATHER'S DAY	TBD TASTE OF SPAIN
SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
Friday 16 CALIFORNIA CLAMBAKE	Friday 14 WINE MAKER'S DINNER	Friday 18 PRIME & WINE	Sunday 04 BREAKFAST WITH SANTA



Chef's Corner *Executive Head Chef Paul Roberts*

INGREDIENTS

2 tbsp olive oil
 ½ lb pork shoulder, diced
 3 pork sausages
 1 onion, chopped
 1 carrot, chopped
 1 celery stick, chopped
 2 large garlic cloves, crushed
 2 tsp fennel seeds, crushed
 pinch of chili flakes (optional)
 1 Cup white wine
 2 bay leaves
 2 rosemary sprigs, leaves picked and finely chopped
 ½ bunch of thyme
 1 cup chicken stock
 3 tbsp tomato purée
 2 14oz cans chopped tomatoes
 2 tbsp heavy cream
 1 lemon, zested
 ½ bunch of parsley, finely chopped
 rigatoni pasta
 grated parmesan, to serve

EASY RAGU WITH RIGATONI

It's that's time of year where comfort food comes into play, I love this dish, you can sub the pork shoulder & sausages with ground lamb or even ground chicken or turkey! It also makes great leftovers

INSTRUCTIONS

Step 1: Heat half the oil in a large casserole over a medium-high heat. Fry the diced pork for 5 mins, stirring often until browned. Transfer to a bowl using a slotted spoon and set aside. Squeeze the sausage meat from the skins into the pan and fry for 2-3 mins until browned. Scoop into the bowl with the diced pork.

Step 2: Reduce the heat to low and fry the onion, carrot and celery for 5 mins in the remaining oil. Add the garlic, fennel seeds and chili flakes and fry for 1 min more. Return the meat to the pan along with the wine. Bring to a simmer and cook until the liquid has reduced by about half. Add the bay, rosemary, thyme, stock, tomato purée and chopped tomatoes, and return to a simmer. Season. Cover and cook over a low heat for 2 hrs 30 mins, or until the pork is falling apart.

Step 3: Remove the lid, discard the bay and turn up the heat slightly. Simmer for 5-10 mins, or until slightly reduced, stirring often. Stir in the cream, lemon zest and parsley. Season to taste.

Step 4: Cook the pasta following pack instructions. Toss with the ragu and serve sprinkled with parmesan.