



Welcome our Newest Members



Pamela Conro



Mike Martinez



Chris Shamoun



Brian Daoud

Members in the News

March was Women's History Month and Steele Canyon had some notable moments that we want to be sure to recognize. Junior Collegiate Member Brianna Navarrosa is a contestant in the 2nd Augusta National Women's Amateur this week as one of the Top 85 ranked lady amateurs in the world. Playing Augusta is on every golfer's bucket list, while she missed the 36 hole cut, she still was part of an unforgettable experience. Brianna is currently a freshman at USC.

Also recently, Junior Club Member Anna Davis was one of a select few invited by San Diego Junior Golf to participate in the LPGA Kia Classic Pro-Am event (day before the actual tournament starts) at Aviara Golf Club in Carlsbad. She got to tee it up with a couple LPGA Professionals, Lizette Salas and Mariah Stackhouse, which gave her some valuable experience inside the ropes. Anna put that experience to use immediately, playing in her next high school match for Steele Canyon HS, where she fired a 28 on Steele Canyon's Ranch course! Her only pars came on #4 and #7 as she eagled #5 and birdied the rest, including a chip in birdie at the last, #9!!!!

Well done ladies and we are happy to see all of our Junior Members growing the game and honing in their skills at Steele Canyon!



Brianna



Anna



April Events

Ladies Canyon Challenge

Saturday, April 3rd

Masters & Par 3 Challenge

Saturday, April 10th

Men's Canyon Challenge

Sunday, April 18

MOST IMPROVED IN MARCH

Men

Ron Pinegar improved from a 10.0 to a 7.1

Ladies

Carolyn Elliott improved from a 27.8 to a 26.2
Anh Chi Furey improved from a 17.2 to a 15.7

Ladies Canyon Challenge March 6, 2021

Canyon Flight Results

1st	Anh Chi Furey	\$50.00	69
2nd	Madelyn Marusa	\$40.00	75
3rd (Tie)	Deb Finlon Dianne Jacob Lana Radchenko Barbara Savaglio	\$7.50	76

Men's Canyon Challenge March 7, 2021

Canyon Flight Results

Low Net	Ryan Furey	\$60	67
2nd Net	Rob Tron	\$50	73
3rd Net (Tie)	Steve Gedestad Richard Lucas Rod Mason	\$24	74

Ranch Flight Results

Low Net	Carl Bangerter	\$60	67
2nd Net	Mark McDonald	\$50	70
3rd Net	Jeff Restine	\$40	74

**Improve your game more this
year with lessons from Alan or Paul**

Golf Lessons

2 Person Better Ball March 21, 2021

Men

1st	R Helstrom/D Yabu	\$125.00ea	62
2nd (Tie)	Steve Gedestad/C Ward R Bouman/C Merryman	\$92.50ea	63
4th (Tie)	R Tron/L Perkins L Brown/T Holum E Whittler/J Garland	\$41.65ea	64

Ladies

1st	A Furey/N Harned	\$90ea	59
2nd	D Finlon/M Johnson	\$70ea	63

Our Newest Associate Knight Members

Mitch Bowan, Jake Cooper, Jonathan Gabbara,
Jonelle Garzanelli, Davis Gillis, Manuel Horner,
Clayton Jimerson, Raymond Mansour,
Damon Morales, Jared Norris, William Pavlick,
Jeff Raybould and Rick Urban

Our Newest Jr Collegiate Member Austin Archer

Our Newest Junior Club Members Aiden Aguilera, Bryan Archer, Antonio Barbosa and Wyatt Laub

SIM2
WITH FORGED RING
CONSTRUCTION



**TaylorMade Fitting Day
April 17th, 9am-2pm By
Appointment Only**

We are so excited that inside dining is back! Of course, with our beautiful weather, you may still prefer to dine *al fresco*. Now you can have the best of both dining experiences.

The month of April kicks off with Easter Brunch on Sunday, April 4. Choose from traditional breakfast options such as omelets, eggs benedict, French toast and waffles or dig into lunch with prime rib, ham, or salmon with bearnaise sauce, each with all the trimmings. You can cash all your delicious food down with bottomless mimosas! We'll have three seating times, so be sure to make your reservations early by emailing events@steelecanyon.com to secure your preferred time.

You'll notice also on the property an uptick in small events. Many wedding parties have longed for their special day in our beautiful setting. We're still limited on size, but we are delighted to welcome back these treasured celebrations. If you are planning on a special event this year, book your event soon as our calendar is filling quickly.

Back by popular demand is one of our special purchases that allows us to pass on considerable savings on the highest quality in meat and seafood. Choose from four deluxe meat cuts and three seafood options, all perfect for your backyard BBQ.

CHEF'S CORNER

Strawberry Ricotta Hotcakes

The first time I made this recipe it was right around this time of the year at my second restaurant in Northern California. It's a perfect spring pancake. Look for them soon here at Steele Canyon as a special, or perhaps on the menu. The lemon zest and the ricotta cheese really add to this pancake. In the meantime, why not try them at home?

1 cup all-purpose flour
 1 tsp baking powder
 1/2 tsp baking soda
 1/4 tsp salt
 2 tablespoons sugar
 3 tablespoon melted & cooled unsalted butter
 1/2 cup ricotta cheese
 1 tsp vanilla extract
 3/4 cup milk
 1 egg, separated
 Grated zest of one lemon
 1 cup sliced strawberries



In a large mixing bowl, sift together the dry ingredients.

In a medium bowl add the melted butter, the ricotta cheese, the milk, the egg yolk, vanilla, and lemon zest. Mix well.

Make a well in the dry ingredients and add the milk mixture, stirring until the dry ingredients are just moist.

In a small dry clean bowl, beat the egg whites until soft peaks form. Gently fold the egg whites into the batter and add the strawberries.

Grease a seasoned griddle and place over moderate heat.

The griddle is hot enough when a few drops of water dance on the surface. Using a 1/4 cup of batter for each hot cake, pour the batter onto the griddle. Cook the pancakes on the first side until they are puffy, full of bubbles and looking dry on the edges. Flip and cook about one minute more until cooked all the way through.



GOLF COURSE MAINTENANCE

The month of March has been a very busy month for the maintenance team. We did a double verti-cut on the greens and aerated them with small 1/4" hollow tines, then inter-seeded with A-4 bent grass seed, top dressed with A30 grade silica sand and dragged the sand in the holes with a cocoa mat. Then we aerated tees and collars with 5/8" hollow tines and verti-drain the rest of the course with a 3/4" solid tines.



Some of the sand traps have grown in throughout time and we are reshaping them back to their original design. After they are done being re-shaped we topped them of with Caltega Sand and now they are looking good as new.

