



Member Monthly Newsletter

AUGUST 2021



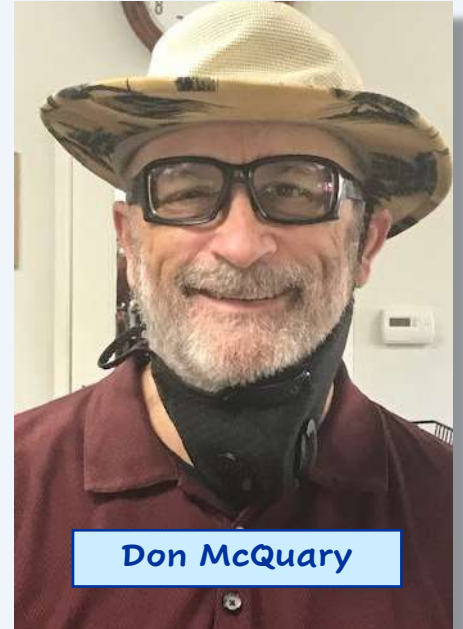
Welcome our Newest Members



Nick Bongiovanni



Tommy Hendry



Don McQuary



Amy Maltbie



Reed Maltbie

Our Newest Associate Knight Members

John Attiq, John Barban,
John Collura, Cathy Gabrielson,
Paul Hanna, Scott Hardy,
Massis Kalosian, Kenny Picha
& Miles Waters.

& Our Newest Junior Collegiate Member

Sebastian Konja

**Not Pictured are:
Frank Bongiovanni, Cameron Maltbie and
Cooper Maltbie**

Director of Golf - Alan Scheer, PGA



**Red, White & Blue Tournament
July 10, 2021**

Canyon Flight - Men's Net

- 1st Tony Ventura, 65 - \$115
- 2nd Rob Tron, 66 - \$95
- 3rd Brian Bane, 68 - \$80
- 4th Steve Gedestad, 69 - \$65
- 5th Rod Mason, 70 - \$55

Ranch Flight - Men's Net

- 1st Doug Gundermann, 69 - \$115
- 2nd Jeff Restine, 70 - \$95
- 3rd Ed Whittler, 72 - \$80
- T4 Dale Yabu, 73 - \$60
- T4 Wilfredo Mendez, 73 - \$60

Ladies Net

- 1st Anh-Chi Furey, 68 - \$90
- 2nd Madelyn Marusa, 69 - \$70
- 3rd Barbara Savaglio, 72 - \$60

**Canyon Challenge
July 11, 2021**

Canyon Flight - Men's Net

- T1 Steve Gedestad, 68 - \$55.00
- T1 Rich Helstrom, 68 - \$55.00
- 3 Blaine Staggs, 70 - \$40.00
- 4 Cesar Olanda, 71 - \$16.67
- 4 Craig Buska, 71 - \$16.67
- 4 Michael Sweet, 71 - \$16.67

Ranch Flight - Men's Net

- 1 Doug Gundermann, 63 - \$60.00
- 2 Dale Yabu, 66 - \$50.00
- 3 Kevin McDonald, 71 - \$40.00
- T4 John Norris, 72 - \$16.67
- T4 Larry Cunningham, 72 - \$16.67
- T4 Eric O'Hare, 72 - \$16.67

Ladies Net

- 1 Vickie Petix, 70 - \$45.00
- 2 Barbara Savaglio, 71 - \$30.00
- 3 Debra Finlon, 73 - \$20.00

Match Play Earnings

Ladies

- Deb Patterson - \$100
- Barb Savaglio - \$80
- Marsha Bouman - \$65
- Anna Garcia - \$65

Men

- Taerance Oh - \$125
- Mike Cruse - \$100
- Craig MacDonald - \$80
- Brain Bane - \$80
- Rob Tron - \$65
- Scott Arthur - \$65
- Jeff Restine - \$65
- Jim Murphy - \$65

Most improved in July

Men

Forrest James improved from 11.0 to 6.6

Ladies

Cristina Savaglio improved from a 10.0 to 8.3

August Events

**Canyon Challenge
Saturday, August 7th**

**Men's Sr Club Championship
Sat & Sun, August 14th & 15th**

**Club Championship
Sat & Sun, August 21st & 22nd**

**Men's 2 Person Eclectic
Sat & Sun, August 28th & 29th**

Members in the News



Anna Davis shines in winning the 45th Girls Junior PGA Championship. Read more about it [HERE](#).

Men's Match Play Champion



Taerance Oh (L) wins 5 & 4 over Mike Cruse



Presents...

A Taste of Spain



Friday, August 27th
6:00 pm - 9:00 pm
\$40 per person

JOIN US ON THE SUNSET DECK

Spanish Tapas, Paella & Empanadas paired with outstanding Spanish Wines and live entertainment by Anthony Garcia.



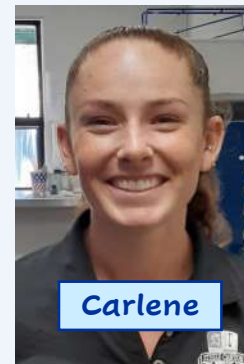
Space is Limited, Reservation Required
Email us at: events@steelecanyon.com

The evenings are warm and the sunsets late. What better time to enjoy the return of Taste of Spain! We'll be on the Sunset Deck with limited seating so email us at events@steelecanyon.com to secure your spot.

Member Specials

Once again, we continue to use our purchasing power to offer great savings on the highest quality items to our members. If you've bought them before, you know the quality is the best! This month we have two different cuts of choice sirloin, plus Ecuadorian swordfish, and yellowfin tuna. Check out the email [flyer for details](#) and send us your order at events@steelecanyon.com. We will arrange for your pickup.

You may see a new face among our Steele Canyon family. Please give a warm welcome to Carlene. You'll find her smiling face in the snack bar. Stop by and say hello.



Carlene

In the Chef's Corner

Carrot Cake

Cake Ingredients:

- 3 cups grated carrots
- One 8 ounce can of crushed pineapple, drained
- 3/4 cup corn oil
- 1 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 teaspoon pure vanilla extract
- 4 large eggs
- 2 cups white flour
- 1 teaspoon salt
- 1 teaspoon each of nutmeg, cinnamon & ground ginger
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups grated carrots

Cream cheese frosting:

- One stick of soft unsalted butter
- 8 ounces of soft cream cheese
- 4 cups powdered sugar
- 2 teaspoons pure vanilla extract

Directions:

Line two 9 inch cake pans with parchment paper and nonstick spray. In a large bowl mix the flour, baking soda, baking powder, salt, nutmeg, cinnamon and ginger. In a separate bowl add the eggs, both sugars, corn oil, vanilla and mix well.

Add the egg mixture to the flour mixture and stir with a wooden spoon, or rubber spatula, until well blended. Add the carrots, crushed pineapple and stir until evenly mixed.

Pour the cake batter evenly into the prepared cake pans and bake at 350° for 30 to 35 minutes. Let cool for at least 45 minutes before removing from pans.

To make the cream cheese frosting add the cream cheese, butter and powdered sugar together. Blend with beater on low speed until well mixed. Use high speed when adding the vanilla. Add more powdered sugar if too runny, or some milk if too thick. When cake has cooled add the frosting.

Course Maintenance – Antonio Osuna, Superintendent

In the month of July, our maintenance team was very busy working on the golf course details. We are constantly mowing the Bermuda grass this time of year while we have also been detailing sand traps and all the landscape planters around the course.



In addition, the maintenance team has been preparing the golf course ready for the long and hot days of summer. In the beginning of the month we made a wetting agent and iron mix application on our fairways. The wetting agent is to help retain moisture on the soil to help us save water and the iron is to give the fairways a darker color and also helps the Bermuda grass to perk up and start growing.

We also finished our greens maintenance by double verti-cutting or de-thatching the greens in two directions, which takes out excess thatch to prevent the greens from getting puffy and thick. The main reason for this procedure is because in the summer time diseases grow in the thatch and the green speed also slows down. Then we use a solid tine aerator called planet air going in 2 directions as well. This helps the greens breathe better and also allows them to have better water infiltration. We finish off by topdressing with a 30 grade silica sand and dragging it in.

