

February Member Monthly 2020



DIRECTOR OF GOLF—ALAN SCHEER, PGA



Associate Knight Plus Membership

Complimentary range balls any day, any time. Discounted green fees, discounted food and beverage. Preferential tee times. Where do I sign up? Join the Associate Knight Plus Membership and receive all these benefits and have an exclusive Member billing account. More details are available in the Golf Shop.



*Please welcome our new
Black Knight Member*

Greg Meyer



Please welcome Our New Associate Knight plus Members



Ron Parsons

Tom Judish

David Swaggerty

Justin James





3 Person Monster Day Scramble

January 19, 2020

Low Net	Rod Mason, Andre Desjardins Matt Hess	\$100 ea	58.75
2nd Net	Sean Long, Mike Cruse Larry Perkins	\$75 ea	60.05
3rd Net	Rob Tron, Gordon Terhune Carl Bangerter	\$50 ea	60.80

Canyon Challenge

January 4, 2020

Canyon Flight

Low Net	Steve Gedestad	\$45	69
2nd Net	Dave Shaw	\$35	70

Ranch Flight

Low Net	Kevin King	\$45	70
2nd Net	Ray Cox	\$35	72
3rd Net	Jeff Restine	\$20	73

Vineyard Flight

Low Net	Deb Patterson	\$45	70
2nd	Lana Radchenko	\$45	74

Calendar of Events

February 2020

February 1 - Team Play @ Singing Hills

February 2 - Canyon Challenge

February 8 - Team Play @ Carlton Oaks

February 10 - SC Guest Invitational

February 14 - Valentine's Day Dinner

February 15 - Team Play VS Singing Hills

February 16 - Tombstone (flag) Event

February 22 - Team Play VS Carlton Oaks

MOST IMPROVED GOLFERS

Congratulations to the following golfers

for being the most improved for the month of January.

Men – David Sullivan From a 11.6 to a 9.3

Ladies – Kathy Bridge From a 23.3 to a 22.0

TaylorMade Fitting Event

Sunday February 23, 2020

Between 9am & 2pm

We are excited to announce that we have booked another exclusive TaylorMade Club Fitting day.

All appointments should be made via the TaylorMade website link. Walk ups will be accommodated to try the clubs as space is available but may not receive key fitting data.

We hope you enjoy this exclusive fitting experience!

Alan Scheer, PGA (619) 441-6908

Director of Golf



Celebrate your Valentine! It is time to make your reservations and plan to join us on Friday, February 14th. This year your meal will start with a delicious Endive Salad then Chef Calvin will be preparing just the right entrée selections for you to enjoy with that special someone. Your options include Pan Seared Sea Bass & Scallops, Filet de Boeuf au Eshalletes or Classic French Chicken Breast, all served with specially selected accompaniments. Your meal will conclude with a classic Crème Brulee topped with fresh berries. The price is \$49.95 and the event card is not valid for this event.

Seating is very limited so please call (619) 441-6907 or email events@steelecanyon.com to make your reservations. Seating's are every 30 minutes between 6:00pm and 8:00pm. Please provide your contact information, number in your party, entrée selections and the time you prefer your seating. We will call you to confirm your reservation and the time of your seating.

Date change: Please note on your calendars that the date for the California Clambake has been changed to Friday, September 18th. See you at the club!

Valentines Dinner

Steele Canyon Golf Club
Friday, February 14, 2020
 6:00 PM - 8:00 PM ♦ \$49.95 per person

Featured Menu

Starters
Endive Salad
 topped with Walnuts and Blue Cheese Crumbles
 Served with Blue Cheese Dressing

Roasted Butternut Squash
 topped with fresh whipped cream

Entrees
 Your choice of:

Pan Seared Seabass & Scallops topped with Roasted Pepper Sauce Served with grilled Asparagus & Fingerling Potatoes	Filet de Boeuf au Eshalletes topped with a Brandy, Mustard, Tarragon & Mushroom Sauce Served with Fresh Green Beans & Baby Carrots Garlic Mashed Red Potatoes	Classic French Chicken Breast topped with Rosemary White Wine Sauce Served with Linguine and Roasted Brussels Sprouts
---	--	--

Dessert
Classic Creme Brulee
 topped with Fresh Berries

Vegetarian Option Available on Request

PLEASE CALL TO RESERVE YOUR SEATING TIME
 (619) 441-6907 OR VIA EMAIL: EVENTS@STEELECANYON.COM
 Event Card not valid for this event

In the month of January we pruned back the vineyards to start preparing them for this year's crop. After we are done with all the pruning, we will spray the trunks with a Horticultural & Dormant Spray Oil on all the open cuts and scars to prevent any kind of mildew or other diseases from getting into the plant. Then we will do a fertilizer application that is high in potassium and watch them grow in the spring.



Now that the days are starting to get a little longer and the sun is heating up the Bermuda grass it is starting to slowly wake-up. We did an application of Extreme Green Iron that will help the fairways recover its color and provide a nice contrast to tell apart the fairways from the roughs.

