

# Member Monthly June 2021



DIRECTOR OF GOLF - ALAN SCHEER, PGA



## Welcome our Newest Members



Jake Cooper



Nadeem Kachi



Tim McCallion



Andrew Meram



Javier Vazquez



## Welcome Our Newest Associate Knight Members

Ernesto Botello, Darrell Dortch, Vic Lewis, Derek Lovrenich,  
Joseph Licari, David Lynch, Tito Miranda, Jeff Shinn and Brian Telle



### EV Charging Stations

Steele Canyon is participating in the conversion from gas to electric. You will notice at the bottom of the parking lot 3 new EV charging stations (currently Tesla specific). These will be available for use for an hourly fee, members get discounted pricing!

### Men's Saturday SCGA Team Play

Congratulations to our Men's Saturday SCGA Team Play who just finished a strong season. Captained by Scott Arthur, the team won their division between Carlton Oaks, Singing Hills and San Vicente. The first round of the playoffs Steele Canyon went up against a formidable Balboa team and was closely contested all the way thru the final match. In the end, Balboa defeated Steele Canyon 26-22. Well played this year gentlemen, we look forward to another strong effort in 2022.



Bob Myers

**Congratulations** to Bob Myers who had one of the rarest golfing accomplishments, an Albatross 2 on the par 5 Ranch #5. Bob hit his hybrid from just over 200 yards and when he got up to the green and didn't see his ball he looked over the green, in the bunker, in the hazard...it wasn't until walking back across the green he caught a glimpse of the ball in the hole! Great shot Bob!



**June Events**

**Canyon Challenge  
Saturday, June 5th**

**Member/Member**

**MOST IMPROVED IN MAY**

**Men**

Larry Perkins improved from a 8.4 to a 3.3

**Ladies**

Madelyn Marusa improved from a 27.7 to a 25.5

**Canyon Challenge  
May 1, 2021**

**Men's Canyon Flight**

1	Rob Tron	\$50.00	68
T2	Rich Helstrom	\$30.00	70
T2	Michael Cruse	\$30.00	70
3	John Kunkel	\$20.00	71

**Men's Ranch Flight**

1	Larry Cunningham	\$50.00	70
2	Richard Lucas	\$40.00	72
3	Steve Swanson	\$30.00	74
T4	Eric O'Hare	\$6.67	75
T4	Sean Long	\$6.67	75
T4	Ben McGrath	\$6.67	75

**Men's Vineyard Flight**

T1	Dale Yabu	\$40.00	73
T1	Kevin McDonald	\$40.00	73
T1	Douglas Gundermann	\$40.00	73

**Ladies**

1	Madelyn Marusa	\$50.00	67
2	Dianne Jacob	\$35.00	71
T3	Barb Savaglio	\$12.50	73
T3	Anna Garcia	\$12.50	73

**Ladies 2 Person Eclectic  
May 22 & 23, 2021**

1	Madelyn Marusa & Tami Parsons	\$60.00 \$60.00	55.7
---	----------------------------------	--------------------	------

**Closest to the Pin**

Debra Patterson	\$10.00	C-5
Barb Savaglio	\$10.00	R-4

**MEMBER MATCH PLAY RESULTS  
AS OF JUNE 1, 2021**



**Tour Fit Experience**

Friday 6/18/2021 from 10am till 3 pm

[Book Your Fitting Here](#)



**Club Fitting Day**

Friday 6/25/2021 from 10am till 3 pm

Call Golf Shop to book  
619-441-6900



**Thursday, May 6th (Pebble Beach, CA)** – The TaylorMade National Championship was contested at the iconic Pebble Beach Golf Links and Spyglass Hill Golf Course from May 4-6, 2021. The 2021 field was comprised of 72 staff professionals selected as a result of entries earned through the inaugural "Road to Pebble" sales contest. The lucky 72 TaylorMade staffers were joined by members of our Presidential Advisory Board and TaylorMade executives rounding out the field to 84. The Hay, the newly redesigned short course at Pebble Beach designed by Tiger Woods, served as a breathtaking backdrop for the opening pairings party on Tuesday evening. Pro-Pro teams for the event were determined by a blind-draw.

The Stableford team event was contested at Pebble Beach & Spyglass Hill on Wednesday & Thursday. The team of **Burke Cromer** (The Spur at Northwoods Golf Club) and **Alan Scheer** (Steele Canyon Golf Club) earned the "W" with 19 points. Their come from behind victory was fueled by an 11 point final round at Pebble Beach. Finishing in second place was the team of **Jeff Kaiser** (TaylorMade Player Development Center Madison) and **Blake Watts** (Wildwood Country Club).

For complete results go to [Golf Genius](#) and use GGID: TMNATCHAMP21



June represents the longest day of the year, the beginning of summer, and this year our emergence from the coronavirus mask and distancing mandates. We expect that on June 15 we will be fully open inside and out! What a difference a year makes.

Our Father's Day Brunch will feature EVERYTHING! Enjoy a full breakfast and/or a full lunch, all you can eat, and serve yourself. We'll have disposable gloves on the buffet for your convenience and safety. There are two seating's available, from 10am to 11:30am and noon to 1:30. It's likely to sell out, and reservations are required. Make them early!

We've used our purchasing power to once again offer to our members another set of the highest quality sea-food options at below retail prices. See the [Summer Splash flyer](#) and place your orders now for pick up later.

We're excited to announce that the Steele Canyon fireworks will be back! More details to follow but save July 3 to "ooh and aah" in a spectacular celebration of our country's birthday.

## **Chef's Corner**

Ok, I love baking pies as some of you might know. It's really not that difficult, it just seems intimidating. My sister was the queen of making cherry pie, and I got this recipe from her many years ago. Any questions please do not hesitate to find me in the kitchen and ask.

Chef Paul

## **My Sister's Cherry Pie**

### ***Crust***

4 cups all-purpose flour

Two sticks very cold unsalted butter cut into cubes

1 teaspoon kosher salt

3/4 cup ice water, maybe a little less

Mix all dry ingredients together working rapidly creating very small balls about the size of peas.

Add the ice water and working quickly with your hands form it all into just one ball.

Place on a floured surface and form into two equal size discs. Do not knead the dough.

Refrigerate for at least two hours.

### ***Filling***

4 cups pitted fresh, or frozen cherries

Juice of one lemon

3/4 to one cup sugar

5 tablespoons corn starch

1 teaspoon vanilla extract

1 teaspoon cinnamon

Egg wash (one egg lightly beaten with 1 tablespoon water)

### ***Directions***

In a large bowl stir the cherries, sugar, cornstarch, lemon juice, vanilla and cinnamon together until thoroughly combined and set aside.

Roll out the pie dough on a floured surface by rolling out one disc at a time, turn the dough over a quarter turn every few rolls until you have a circle roughly 12 inches in diameter.

Carefully place into a 9 x 2" pie dish and tuck in with your fingers to make sure it's smooth. Put the filling into the crust and top with 1 tablespoon of unsalted butter. Brush the top edge of the pie dough carefully with the egg wash.

Roll out the second pie disk and lay it over the top of the pie, then crimp the edges together with your thumb and forefinger. Lightly brush the top with egg wash and put a small hole in the center. Bake in the oven at 375 for 45-50 minutes. Check 35 minutes into the baking. Allow the pie to cool for at least three hours at room temperature before cutting. Enjoy!



## **Course Maintenance -**

In the month of May the maintenance team has worked on stripping, leveling, and re-sodding the white tees on Ranch #3 and Vineyard #8. With all the foot and cart traffic and the cool weather that the golf course has gotten lately it has been a challenge to get the Bermuda grass growing and filling in the thin areas on tee boxes and fairways. At the beginning of the month we did an iron application to give the fairways a darker color and also to promote the fairway growth. In addition, at the end of the month we fertilized the course wall to wall to green up the Bermuda. Hopefully as the weather starts to warm up the Bermuda grass will start popping and provide a solid base layer of turf.

