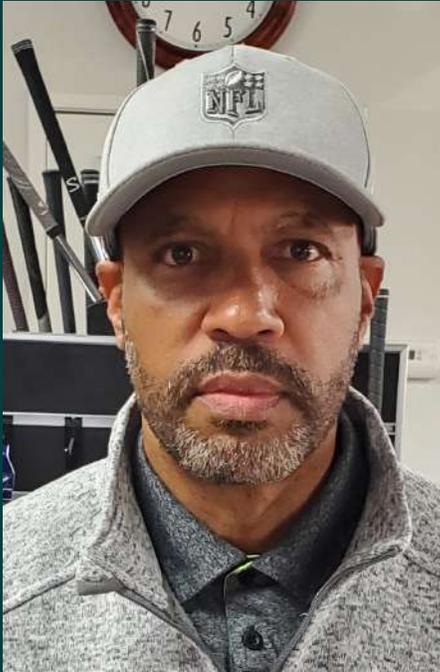




DIRECTOR OF GOLF - ALAN SCHEER, PGA

Welcome our Newest Member



Jim Trotter

Our Newest Associate Knight Members

Charles Hughes, Michael Janke, Gino Kalasho, Jose Marchena, Wisam Moshe, EW Park and Ryan Sweeney

Our Newest Junior Collegiate Member

Joseph Selfani

Our Newest Junior Club Members

Rei Harashima, Logan Infurna and Diego Vazquez

Happy Spring to all! As the calendar turns into March here are a few reminders for you.

Spring Maintenance is already underway. The Vineyard course has undergone aerification and is coming back great. Here are the dates of course maintenance;

March 1 – March 5 Vineyard closed in the mornings for maintenance upkeep.

March 8 – March 12 Ranch closed all day.

March 15 – March 19 Ranch closed in the mornings for maintenance upkeep.

March 22 – March 26 Canyon closed all day.

March 29 – April 2 Canyon closed in the mornings for maintenance upkeep.

March is the last month for Members to spend their quarterly Food & Beverage minimums. Remember Associate Members must spend \$50, Black Knight/Silver Knight/Junior Executive Members must spend \$100 every quarter (calendar 3 months). Make sure you tell the Food & Beverage Staff to charge to your Member account next time you get your meals and drinks. If the minimum amount is not spent you will be invoiced the balance at the end of March.

Daylight savings time is Sunday, March 14. Don't forget to set your clocks forward 1 hour!



March Events

Canyon Challenge

Ladies Saturday, March 6th
Men Sunday, March 7th

2 Person Better Ball

Sunday, March 21st

MOST IMPROVED IN FEBRUARY

Men

Marc Crandall from 2.0 to +0.8

Ladies

Carolyn Elliott from 30.5 to 27.8

**Canyon Challenge
February 6, 2021**

Canyon Flight Results

Low Net	John DeSilva	\$60	67
2nd Net	Richard Lucas	\$45	70
(Tie)	Craig MacDonald	\$45	70
4th Net	Rod Mason	\$30	71

Ranch Flight Results

Low Net	Larry Perkins	\$60	68
2nd Net	Steve Swanson	\$50	70
3rd Net	Doug Gundermann	\$40	72
4th Net	Chris Ward	\$20	73
(Tie)	Larry Cunningham	\$20	73

Douglas Flight Results

Low Net	Deb Finlon	\$45	68
2nd Net	Anna Garcia	\$35	73

**4 Club Challenge
February 20, 2021**

Canyon Flight

1st	Craig MacDonald	68	\$100
2nd	Ryan Furey	75	\$73 ea
(Tie)	Cody Ray		
4th	Greg Meyer	76	\$25 ea
(Tie)	David Stearns		

Ranch Flight

1st	Steve Swanson	73	\$100
2nd	Larry Cunningham	74	\$80
3rd	Craig Buska	75	\$60 ea
(Tie)	Mark McDonald		

Vineyard Flight

1st	Michael Maricich	67	\$100
2nd	Shaun McMahon	70	\$80
3rd	Daniel McMillin	72	\$65

Douglas Flight

1st	Barbara Savaglio	67	\$100
2nd	Anh Chi Furey	70	\$80
3rd	Lana Radchenko	71	\$65
4th	Debra Patterson	73	\$25 ea
(Tie)	Nancy Harned		



Cobra Fitting Day
March 6th, 10am-3pm
Call the Golf Shop (619) 441-6900
to Book an Appointment

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

Do you feel it? Regardless of what is going on in the rest of the country, spring is here in our corner of America. The countryside is blooming, and the days are longer and warmer, perfect for after golf socializing in the Pavilion. We are very hopeful that sometime in March we will be able to celebrate spring and open for inside dining with limited capacity. Slowly we're getting back to normal and we look forward to launching a full calendar of events soon.

We continue to use our buying power to the advantage of our members. We were able to secure great prices on top-of-the-line meats this month. The flat iron steak is a prime cut, the juiciest of them all! And, you won't believe how succulent the pork chops are. A couple of the filet medallions make a great meal, or pair them with your favorite seafood for a surf and turf night. Finally, a bag of pre-diced and cooked chicken makes quick work of any weeknight dinner! You can place your order now and we'll let you know when you can pick them up.

Easter is early this year, so put it on your calendar now too. We'll be serving Easter breakfast on April 4. Our Valentine breakfast was a big success with many kudos to Chef Paul for the special Eggs Benedict and the lemon waffles with fresh fruit. We look forward to his next Easter-inspired mouth-watering creations. In the meantime, try his Blue Crab Cakes. They are easy to make and perfect for any special occasion.

CHEF'S CORNER

Blue Crab Cakes

10 Servings

2 lbs Crab meat, (preferably blue crab)
1/4 c Red bell pepper, minced
1/4 c Green bell pepper, minced
1/4 c Yellow bell pepper, minced
1-1/2 Leafy celery stalks, minced
1/4 c Sweet red onion, minced
1/2 Jalapeno, seeded and minced
2 lg Eggs
1 Tbs Tabasco sauce
1-1/2 tsp Worcestershire sauce
1/2 c Mayonnaise
1 c Panko bread crumbs



Check the crab meat for pieces of shell and gently squeeze out any excess moisture. Do not break up the larger pieces of meat, as these enhance the texture of the crab cakes. In a large bowl, combine all the crab cake ingredients, mixing well but lightly. Form into cakes about 2 inches diameter and 1/2 inch high. Lightly dredge in more panko bread crumbs.

Heat the oil to 375 degrees. Pan fry the crab cakes for about 3 minutes, or until golden brown and crispy on the outside, carefully flip over and cook on other side.

Serve 3 crab cakes per person, and top each with lemon aioli or tartar sauce. Garnish each serving with a lemon wedge.

GOLF COURSE MAINTENANCE

This past month the maintenance team has been working on sprinkler coverage on number 2 of Canyon. The spacing on the sprinkler heads in some areas is too far from each other and when summer arrives we get hot spots because of improper head to head coverage. We are working on bringing the sprinklers closer to each other where necessary and to minimize the use of the soaker hoses there. We have also put in irrigation pop up sprinklers on the lower left side of the green on number 6 of Vineyard to grow in grass, giving golfers a better lie at the bottom of the slope onto the green.



Canyon 2



Vineyard 6

We are also continuing to put in a layer of new Caltega sand into the bunkers, currently on the Vineyard course. Once we are done with the green side bunkers we will move on to fairway bunkers.

