

# March Member Monthly 2020



**DIRECTOR OF GOLF - ALAN SCHEER, PGA**



Please welcome our new  
White Knight Member

**Robert Dillon**



**PLEASE WELCOME OUR NEW ASSOCIATE KNIGHT PLUS  
MEMBERS**



Scott Dupree

David Smith

Collin Hardick

Derek Barksdale

Greg Naschansky

Matt Cadle



Our Saturday Men's Team Play concluded their season with a solid win over the previously undefeated Carlton Oaks team. Steele Canyon finished 2-4 on the season, tied for 3rd in the group with Carlton Oaks finishing first and going to the playoffs. We had several new participants this year on our team along with first time captain Scott Arthur. Some may have called this a rebuilding year, but next year hopes will be high!

If you are interested in Team Play the Senior season is underway and you can still join. In August we will look to start and defend our Scratch League Team Play title. Contact the golf shop for details.



**2020 Men's Team Play**

## Jr GOLF clinics

**Every Sunday**

**1:30 to 2:30 pm**

Clinics will specialize in junior golf instruction for boys and girls of all abilities and includes one hour of instruction from our professional staff. Clubs are provided if needed.

**Cost is \$10 per Junior**





## Canyon Challenge

**February 2, 2020**

### Canyon Flight

<b>Low Net</b>	Steve Gedestad	\$40ea	74
<b>Tie</b>	Matt Hess		
<b>3rd Net</b>	Gordon Terhune		
<b>Tie</b>	Sam Wathen	\$10 ea	75
	Craig Buska		

### Ranch Flight

<b>Low Net</b>	Joe Ryan	\$45	68
<b>2nd Net</b>	Bob Ayres	\$35	69

## Tombstone Flag Event

**February 16, 2020**

### Men's Flight

<b>Low Net</b>	John DeSilva	\$110	18 green 6"
<b>2nd Net</b>	Carl Bangerter	\$85	18 green 12"
<b>3rd Net</b>	Greg Meyer	\$65	18 green 18"

### Ladies Flight

<b>Low Net</b>	Anh-Chi Furey	\$80	18 fairway
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## Calendar of Events March 2020

March 6 - Taste of the Bay

March 7 - Canyon Challenge

March 16 - SC Guest Invitational

March 21 - 2 -Person Better Ball

March 22 - Callaway/Cobra/Honma Fitting Day



### MOST IMPROVED GOLFERS

Congratulations to the following golfers

for being the most improved for the month of February.

**Men – SJ An From 14.5 to a 11.4**

**Ladies – Susan Kopas From 28.7 to 25.4**



## Fitting Day

**Sunday March 22, 2020 9am - 2pm**

**Callaway / Cobra / Honma**

Also on hand will be the Par Trade-In specialist.

Trade in your old clubs and receive Steele Canyon merchandise credit.





As we head into the Spring months, we are gearing up for a fabulous slate of Club Events. We start off with A Taste of the Bay this Friday, March 6<sup>th</sup>. Chef Calvin is preparing a full slate of items influenced by the culinary delights of the San Francisco Bay area. The flyer below shows all of the great items that will be featured. We are still taking reservations, so call us at (619) 441-6907 or email [events@steelecanyon.com](mailto:events@steelecanyon.com).

Starting in April we head into brunch season with Easter Brunch on Sunday, April 12<sup>th</sup>, Mother's Day Brunch Sunday, May 10<sup>th</sup> and Father's Day Brunch Sunday, June 21<sup>st</sup>. We are now taking reservation for all of these events. Seating for all three is from 10:00am until 2:00pm at 30-minute intervals. Call for your reservations early as these do sell out!

When you come in to the club you will undoubtedly see a new face on our kitchen staff. Steele Canyon is delighted to welcome our new Sous Chef, Mr. Paul Roberts. Paul brings a wealth of knowledge and ideas to our club, having owned successful restaurants in Northern California and Colorado since 1989. Paul describes his cooking style as upscale American, accentuating the use of the freshest ingredients. He is an avid golfer and very friendly so please welcome him to the Steele Canyon family. He'll enjoy and appreciate the opportunity to get to know you and share his ideas, and maybe some of his favorite recipes!



**Sous Chef—Paul Roberts**

I have been in the restaurant business all my life and it has taken me to various locations. I opened my first restaurant in 1989 in a little town called Sausalito, California. A few years later I opened my second restaurant in Mill Valley, California. In 2002, I moved to Colorado where I opened 2 more restaurants. Last year I was blessed with a beautiful granddaughter and decided to move back to San Diego to be with family. I love to cook and occasionally get out and play golf.

# TASTE of THE Bay



Friday, March 6, 2020

**COCKTAIL HOUR 6:00 PM**

**DINNER 7:00 PM**

**\$42.95 per person**

*The event card is valid for this event*

<p><b>APPETIZERS</b></p> <ul style="list-style-type: none"> <li>Oysters on the Half Shell</li> <li>Jumbo Shrimp</li> <li>Clams &amp; Mussels</li> <li>Calamari Fritter</li> <li>Crispy Monterey Squid</li> <li>Crab &amp; Old Bay Deviled Eggs</li> </ul> <p><b>STARTER</b></p> <p>Clam Chowder, Lobster Bisque and Cioppino</p> <p><b>SALADS</b></p> <ul style="list-style-type: none"> <li>Crab Louis Salad</li> <li>Tossed Caesar Salad</li> <li>Roasted Beet Salad</li> </ul>	<p><b>DINNER SELECTIONS</b></p> <ul style="list-style-type: none"> <li>Grilled Seabass</li> <li>Spice Crusted Yellowtail Tuna</li> <li>Walnut Shrimp</li> <li>Oysters Rockefeller</li> <li>Pacific Oysters in Garlic Aioli</li> <li>Dungeness Crab Cakes</li> <li>New York Steak</li> <li>Roasted Herb Chicken</li> <li>Roasted Root Vegetables &amp; Potatoes</li> </ul>
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Reservations are required. Contact Barry Rice at (619) 441-6907  
email [events@steelecanyon.com](mailto:events@steelecanyon.com) or call the golf shop at (619) 441-6900  
Steele Canyon Event Card is Valid



We started the month of February by cleaning out the dead trees and brush in the creek behind the green on Ranch #5. Now that the area is clean, the air flow to the green is much better and it also benefits golfers to go find their errant golf balls more easily.

We also started our spring maintenance on the Vineyard course. This time of year we aerate the greens with a  $\frac{1}{4}$ " hollow tine to pull a small core. This makes the holes on the greens as thin as a pencil and will allow the greens to heal faster. We then top dress them with a 30 grade silica sand and drag it into the holes. The crew also aerated the tees and collars with a  $\frac{5}{8}$ " hollow tine. We use a bigger tine on tees and collars because we only do those once a year. Then we are spraying a pre-emergent on everything aside from the greens to help prevent weeds.

