



MEMBER MONTHLY

FEBRUARY 2022

Welcome New Members!



Andrew Hoge



Ryan Llorens



Travis Webb



Chris Derr

Welcome New Associate Members

Timothy Amposta, Lance Audette, Angela Bouchard, Chonga Broder, Scott Henige, Peter Jonna, Cai LaChappa, Lisa Leonard

MONTH @ A GLANCE

LADIES CANYON CHALLENGE

Saturday 02.05

MENS CANYON CHALLENGE

Sunday 02.06

4-CLUB CHALLENGE

Sunday 02.20

Upcoming Maintenance Alert

Attention Members: Spring maintenance is right around the corner. Here are the dates, be sure to take advantage of your advanced booking privileges during these times.

Feb 22-25 (Tue-Fri)

Vineyard closed all day aerification
(open Friday afternoon)

Feb 28-Mar 3 (Mon-Thu)

Vineyard closed for maintenance

Mar 8-11 (Tue-Fri)

Ranch closed all day aerification
(open Friday afternoon)

Mar 14-17 (Mon-Thu)


Ranch closed for maintenance

Mar 21-25 (Mon-Fri)

Canyon closed all day aerification
(open Friday afternoon)

Mar 28-31 (Mon-Thu)




Canyon closed for maintenance



EXCLUSIVE MEMBER OFFER

February Lovers Sale

Spoil yourself or your special someone this Valentine's Day with these exclusive offers.

Top Sirloin Baseball Center Cut CHOICE 8oz- Steak \$6.89	
Steak New York Center Cut CHOICE 12oz- Steak \$15.21	
Tenderloin Medallion 3/3oz \$11.40 per 3 pack	

To place an order please contact Rene Acosta at events@steelecanyon.com. Pick up times are to be determined.

GOLF NEWS

FEBRUARY TOURNAMENTS

LADIES CANYON CHALLENGE

02.05.22

MEN'S CANYON CHALLENGE

02.06.22

4-CLUB CHALLENGE

02.20.22



JANUARY RESULTS



CANYON CHALLENGE

CANYON FLIGHT

Pos.	Player	Net	Purse
1	Blake Little	71	\$55
2	Bob Dillon	73	\$45
T3	Sean Kearns	74	\$30
T3	Jeff Restine	74	\$30

VINEYARD FLIGHT

Pos.	Player	Net	Purse
1	Michael Maricich	71	\$55
T2	Tim Coleman	72	\$40
T2	Taerance Oh	72	\$40
4	Joe Bongiovanni	73	\$25

RANCH FLIGHT

Pos.	Player	Net	Purse
1	Steve Stewart	67	\$55
2	David Shaw	69	\$45
T3	Rodney Mason	70	\$30
T3	Steven Swanson	70	\$30

LADIES FLIGHT

Pos.	Player	Net	Purse
1	Lana Radchenko	73	\$50

Most Improved:

Dave Shaw
8.5 to a 5.2

Teri McPherson
22.5 to a 21.8

Monster Day Scramble

Pos.	Foursome	Net
1	Biddlecome + Olanda + Restine + Swanson	\$320
2	Brown + Kunkel + McDonald + Norris	\$280
3	Halbert + Kearns + Stacey + Williams	\$240
4	Baker + Lucas + Macdonald + Murphy	\$200

FOOD & BEVERAGE

FOOD & BEVERAGE DIRECTOR RENE ACOSTA

Here we are, already a month into the new year! Can you tell that the days are getting longer? Perfect for a little more golf followed by a sunset gathering of good friends over cocktails and appetizers.

Likely some of the best news for our members is that the bathroom renovations are done! A million thanks to the gentlemen who had to rough it by enduring the portable toilets. I'm sure the ladies thank them too!

Another nice benefit of the remodel is that the Veranda Lounge is now complete and open. Sit at the bar to enjoy your favorite beverage or enjoy the view while dining with family and friends. Speaking of dining, Chef Paul is planning on breakfast and lunch specials for all the lovebirds out there on both February 12 and 13 to celebrate Valentine's Day. We're personally rooting for the lemon waffles with fresh fruit again!

Finally, we just learned that we will be able to offer another member appreciation special using our purchasing power to bring our members excellent values on the very best meats. We will have high quality CHOICE cuts of top sirloin baseball center cut, New York steak center cut and 3 oz tenderloin medallion. By the way, those tenderloins pair perfectly with shrimp for an easy surf-n-turf dinner.



CHEF'S CORNER WITH EXECUTIVE HEAD CHEF PAUL ROBERTS

CONGO BARS – BACK BY POPULAR DEMAND!

I shared this recipe a year ago, and we received so many positive comments that I thought I'd share it again in case you missed it the first time. For those who remember, I started making these treats for my kids over 25 years ago and I've had them on the counters at all my restaurants since then. They are very similar to a Blondie, which is basically a large chocolate chip cookie. They go well under vanilla or chocolate ice cream, or just eat them plain. I even have a little slogan that goes, "Don't deny that jungle beat, Congo bars are fun to eat!"

INGREDIENTS

2/3 cup unsalted butter
melted then cooled
1-pound light brown sugar
3 eggs
1 tsp vanilla extract
2 ¾ cup flour
1/2 tsp salt
2 1/2 tsp baking powder
1 cup chocolate chips (I use
semi sweet, but you can use
milk chocolate)

INSTRUCTIONS

Step 1: Mix and blend well the butter, brown sugar, eggs, and vanilla extract.

Step 2: Combine the flour and baking powder and add to butter egg and sugar mixture.

Step 3: Add the chocolate chips.

Step 4: Spread into a well-greased 10" x 15" x 1" pan. (The dough is very sticky so you may have to pat it out.)

Step 5: Bake at 325° for 35 minutes. It will look soft.

Step 6: Let cool slightly on a cooling rack. Cut into bars and enjoy!

COURSE NEWS



SUPERINTENDENT ANTONIO OSUNA



In January the maintenance team started changing out the bunker sand from the old and contaminated Caltega sand to the new Augusta white sand.



We will be working on two truck and trailer loads per month, approximately 25 tons per month. We will start on the green side bunkers first and once we have finished all the green side bunkers we will move on to the fairway bunkers.

We have also been busy working on the course planters by weeding and trimming the plants to allow new growth in the spring and keep the planters looking good.

