



# MEMBER MONTHLY

MARCH 2022

## Welcome New Members!



Craig Close



Tony Attisha



Derek Barksdale



## Month @ A Glance

### MARCH CANYON CHALLENGE

Saturday 03.05



### 2-PERSON BETTER BALL

Saturday 03.19



## Welcome New Associate Members



Johnathan Chittuluru, Kendall Helm,  
Nathaniel Rocha, Ryan Salem

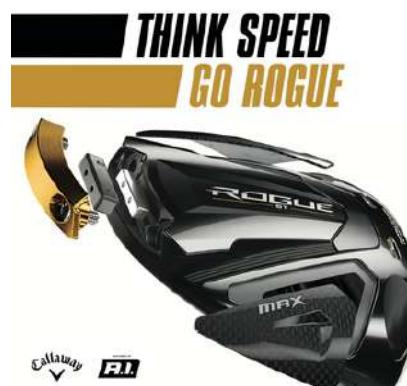


## Upcoming Fitting Days

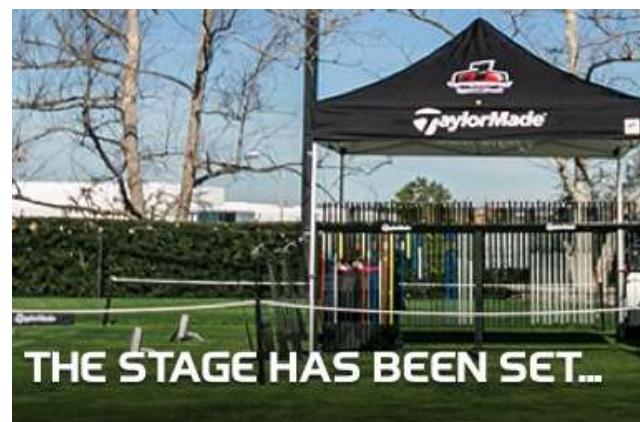
### COBRA



### CALLAWAY



### TAYLORMADE



March 12th  
10am-3pm  
[Sign up here](#)

March 17th  
9am-2pm  
[Sign up here](#)

March 19th  
10am-3pm  
[Sign up here](#)

# FOOD & BEVERAGE

## FOOD & BEVERAGE DIRECTOR RENE ACOSTA

We are in the final stages of our clubhouse remodel. Last but not least to be done is the bar and half of the restaurant, which we anticipate taking four to six weeks. We know this has not been easy on our members and guests and we look forward to the completion next month.

We've already begun serving food and drinks out of the snack bar, and will continue with that Mondays through Thursdays. The Veranda Lounge and the tables outside will be available for you to sit while enjoying a beverage or meal. Then Fridays through Sundays we will set up a BBQ outside, which was well-received during the height of Covid.

We'll evaluate how it is going after a couple of weeks and try to adapt accordingly. We appreciate your patience in these final few weeks and know we will all enjoy the improvements and enhancements once they are done. They should be complete by Easter, and we plan to pull out all the stops in celebration at Easter Brunch. Put April on your schedule and plan to join us!

## CHEF'S CORNER WITH EXECUTIVE HEAD CHEF PAUL ROBERTS

### GUINNESS STOUT BRAISED SHORT RIBS



It's that time of the year again, no not tax time...yet, but St. Patrick's Day is upon us soon! The 17th of March to be exact. While corned beef and cabbage is good, this recipe for stout braised short ribs is awesome! I like serving mine on soft polenta, but creamy whipped potatoes are just as good! This is a great winter dinner. Also, the short ribs can be refrigerated in the sauce for up to three days.

#### INGREDIENTS

2 tablespoons canola oil  
6 boneless short ribs (10 - 12 ounces each)  
Kosher salt  
Freshly ground pepper  
1 onion, thinly sliced  
1 large carrot, thinly sliced  
3 cups beef stock or low-sodium beef broth  
2 cups chocolate stout or other dark beer

#### INSTRUCTIONS

- Step 1:** Preheat the oven to 325°.
- Step 2:** In a large enameled cast-iron casserole dish, heat the oil until shimmering. Season the short ribs with salt and pepper and add three of them to the casserole dish. Cook on the stovetop over moderate heat, turning, until well browned all over, about 10 minutes. Transfer to a plate and repeat with the remaining ribs.
- Step 3:** Pour off all but 2 tablespoons of the fat from the casserole. Add the onion and carrots and cook over moderate heat, stirring occasionally, until the vegetables are softened, about 8 minutes. Add the beef stock and beer and bring to a boil. Return the ribs to the casserole dish, cover and braise in the oven for about 2 hours, until the meat is very tender.
- Step 4:** Transfer the ribs to a platter and tent with foil. Using a slotted spoon, transfer the vegetables to a blender. Then strain the sauce into a heatproof measuring cup and skim off the fat. Add the sauce to the blender with the vegetables and puree until smooth. Return the sauce to the casserole dish and boil until reduced to 3 cups, about 8 minutes. Season with salt and pepper. Return the short ribs to the sauce and simmer over low heat until they are warmed through. Serve the ribs with the polenta or potatoes.



# COURSE NEWS



SUPERINTENDENT ANTONIO OSUNA



## SPRING MAINTENANCE UPDATES

This is the time of the year when we aerate the greens with a  $\frac{1}{4}$ " tine and topdress with a 30 grade silica sand. This helps for a rapid recovery. We are also aerating tee boxes and collars around the greens. As we have the courses closed we will be spraying out the poa annua grass that grows in the winter time and will also do a spray application of pre-emergent to prevent weeds from coming in.



## UPDATED RANGE!

Take a look at our updated range! If you haven't been by the course in a few weeks you have missed out seeing the new target greens on the range. 4 new artificial turf greens with 2 cups/flag locations each will provide for a variety of targets to dial in your game. Be sure to install the new FREE app for your phone called ACCURANGE that gives yardages to the flags via GPS wherever you are standing on the range.

We also installed artificial turf behind the practice mats to level out and improve the standing/seating area at the back of the range. Look for new range equipment and amenities in the near future!



# GOLF NEWS

## FEBRUARY RESULTS

### LADIES CANYON CHALLENGE

#### DOUGLAS FLIGHT

Pos.	Player	Net	Purse
1	Deb Finlon	74	\$50

### MEN'S CANYON CHALLENGE

#### CANYON FLIGHT

Pos.	Player	Net	Purse
1	Larry Brown	72	\$60
2	Craig Macdonald	73	\$50
3	Sean Long	76	\$40
T4	Robert Tron	77	\$25
T4	Ryan Furey	77	\$25

#### RANCH FLIGHT

Pos.	Player	Net	Purse
1	Taerance Oh	69	\$60
2	Eric Biddlecome	74	\$50
T3	Jared Norris	77	\$35
T3	Christopher Ward	77	\$35

#### SENIOR FLIGHT

Pos.	Player	Net	Purse
1	Earl Restine	83	\$20

### 4 CLUB CHALLENGE

#### CANYON FLIGHT

Pos.	Player	Net	Purse
T1	Carl Bangerter	71	\$100
T1	Sean Kearns	71	\$100
T3	Robert Tron	74	\$65
T3	Anthony Ventura	74	\$65
T3	Ryan Furey	74	\$65
6	Andrew Williams	75	\$45

#### RANCH FLIGHT

Pos.	Player	Net	Purse
1	Shaun McMahon	73	\$110
2	Taerance Oh	74	\$90
3	John Norris	76	\$75
4	Nick Bongiovanni	77	\$65
5	Wilfredo Mendez	78	\$55

#### DOUGLAS FLIGHT

Pos.	Player	Net	Purse
T1	Anh Chi Furey	79	\$60
T1	Barbara Savaglio	79	\$60

#### Most Improved:

Nicholas Dallo   Rod Mason   Angela Bouchard  
 29.2 to a 25.9      6.0 to a 4.1      19.3 to a 17.9