



# MEMBER MONTHLY

JUNE 2022

## Men's & Ladies Club Champions



**Tony Ventura**



**Vickie Petix**

## Men's & Ladies Net Club Champions



**Steve Swanson**



**Anh-Chi Furey**

## Men's Associate Club Champion



**Matt Pelo**

## Canyon Flight Champion



**Bob Dillon**

## Senior Net Champion



**David Baker**

## Senior Club Champion



**Greg Meyer**

## Month @ A Glance

JUNE CANYON CHALLENGE

Saturday 06.04

MEMBER/MEMBER TOURNAMENT

Thursday-Saturday 06.16-18

FATHER'S DAY BRUNCH

Sunday 06.19

MEMBER MIXER

Tuesday 06.21

## Welcome New Members!



**Evan Caldwell**



**Brad Caldwell**



**Christopher Caldwell**

## Welcome New Associates!

Frank Hartsell, Jack Orue, Chris Papike

STEELE CANYON GOLF CLUB PRESENTS

# 2022 Summer Jr. Golf Camp

LIMITED AVAILABILITY (APPROXIMATELY 6 STUDENTS PER INSTRUCTOR)

<b>3 DAY GOLF CAMPS \$200 PER STUDENT</b>	<b>BOYS AND GIRLS 5-13 YEARS OLD ARE WELCOME!</b>
<p>JUNE 28-30 JULY 12-14 JULY 19-21 JULY 26-28 AUGUST 2-4</p> <p>9AM-12PM EACH SESSION</p>	<p>LEARN PROPER ETIQUETTE, THE FULL SWING, SHORT GAME &amp; PUTTING</p> <p>RULES &amp; CONDUCT WILL BE TAUGHT EACH DAY</p>

# GOLF RESULTS

## MAY CANYON CHALLENGE

### NET CANYON FLIGHT

Pos.	Player	Score	Purse
1	Sean Kearns	68	\$60
2	John DeSilva	69	\$50
T3	Patrick O'Neill	70	\$35
T3	Andrew Williams	70	\$35
T5	Nick Moredich	72	\$10
T5	Ryan Love	72	\$10

### RANCH FLIGHT

T1	Tim Coleman	69	\$60
T1	Johnathan Chittuluru	69	\$50
T1	Kenny Picha	69	\$50
T4	Christopher Johnson	70	\$25
T4	Eric Biddlecome	70	\$25

### LADIES FLIGHT

1	Lana Radchenko	73	\$45
T2	Dianne Jacob	74	\$13.75
T2	Anh Chi Furey	74	\$13.75
T2	Barbara Savaglio	74	\$13.75
T2	Deb Finlon	74	\$13.75

## Most Improved:

**MENS:** Robert Garmo: 16.0 to 13.3  
Joey Canales: 8.0 to 5.6

**Ladies:** Sandy Wichelecki: 15.5 to a 13.2

## CLUB CHAMPIONSHIP

### MEN'S GROSS CHAMPIONSHIP

Pos.	Player	Score	Purse
1	Anthony Ventura	148	\$100
T2	Ryan Furey	155	\$60

### CANYON NET

1	Bob Dillon	139	\$100
2	Jeff Restine	140	\$75
3	John DeSilva	143	\$60

### RANCH NET

1	Steven Swanson	132	\$100
2	Eric Biddlecome	140	\$75
3	Michael Cruse	141	\$60

### LADIES NET

1	Anh Chi Furey	147	\$25
2	Deb Finlon	147	\$25

### LADIES GROSS

1	Vickie Petix	167	\$50
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## SENIOR CHAMPIONSHIP

### SENIOR'S GROSS CHAMPION FLIGHT

1	Greg Meyer	144	\$100
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### NET GOLD FLIGHT

1	David Baker	142	\$100
2	Bob Dillon	142	\$80
3	Rodney Mason	144	\$70
4	Christopher Ward	145	\$60

# FOOD & BEVERAGE

## Food & Beverage Director Rene Acosta

Our Father's Day event is scheduled for Sunday, June 19th. Please check out the flyer to the right for more information regarding the event. We will have beer specials and live music performed by John Sandoval. To make reservations, please email [Events@SteeleCanyon.com](mailto:Events@SteeleCanyon.com).

### FATHER'S DAY BRUNCH

**SUNDAY JUNE 19TH**

AVAILABLE SEATING: 10AM-11:30 & 12:30PM-2  
ADULTS: \$49 - KIDS 6-12: \$13 - UNDER 6: FREE

BREAKFAST	LUNCH	DRINK SPECIALS
OMELETTE STATION COUNTRY POTATOES SCRAMBLED EGGS EGGS BENEDICT BELGIAN WAFFLES APPLEWOOD BACON PORK SAUSAGE LINKS	GRILLED TRI-TIP ST. LOUIS RIBS ROASTED ROSEMARY FINGERLINGS ROASTED ROTISSERIE BONELESS CHICKEN CLAM LINGUINE ASSORTED SEAFOOD BAKED BEANS & SEASONAL VEGETABLES	BEER SPECIALS BOTTOMLESS MIMOSAS  <b>DESSERTS</b> ASSORTED CAKES ASSORTED PASTRIES

## Chef's Corner with Executive Head Chef Paul Roberts

### STRAWBERRY SHORT CAKE

Well, It's that time of the year again!! Summer time is here, and nothing says summer like strawberry short cake. This is one of my favorites. It's simple and elegant.

#### INGREDIENTS

- 2 pints ripe, well-rinsed strawberries
- 1/2 cup sugar, or more to taste
- 3 tablespoons sugar
- 5 teaspoons baking powder
- 1/4 teaspoon vanilla extract
- 3 cups whipping cream
- 1/4 teaspoon salt
- 1 1/4 cups butter
- 4 cups flour

#### INSTRUCTIONS

- 1:** Pick over and hull strawberries. Cut in half or slice, depending on size. Gently crush about a quarter of the berries with a fork to release their juices. Mix with remaining berries and the 1/2 cup of sugar, adding more sugar if necessary. Set aside, covered, for about a 1/2 hour to develop flavor. Preheat oven to 450 degrees.
- 2:** Into a large mixing bowl, sift together flour, 3 tablespoons sugar, salt and baking powder. Add 3/4 cup of softened butter, and rub into dry ingredients as for pastry. Add 1 1/4 cups cream, and mix to a soft dough. Knead the dough for one minute on a lightly floured pastry board, then roll it out to about 1/2-inch thickness. Using a 3-inch biscuit cutter, cut an even number of rounds - 2 rounds per serving.
- 3:** Use a little of the butter to grease a baking sheet. Place half the rounds on it. Melt remaining butter and brush a little on the rounds; place remaining rounds on top. Bake for 10 to 15 minutes, or until golden brown.
- 4:** Remove from the oven, and pull shortcakes apart. Brush the insides with remaining melted butter.
- 5:** Beat remaining cream until it thickens. Add vanilla. Beat again just until thick.
- 6:** Place a bottom half of a shortcake on each plate. Top with a generous spoonful of berries. Cover with a top half, add a few more berries, and top with whipped cream. Serve immediately.

# COURSE NEWS

In the month of May the maintenance team finished adding new Augusta sand to the Ranch greenside bunkers then started the bunkers on Canyon. We are prioritizing the par three greenside bunkers and chipping greens bunkers on the Canyon course first and will continue with the others once we get the next load of sand in June.



We also made an application of wetting agent on the fairways to help retain moisture in the soil to prevent localized dry spots.

We stripped, leveled, and re-sodded a couple of teeboxes on the Ranch course with Bermuda turf because the overseeded rye grass had squeezed out the Bermuda in the winter time. The Bermuda grass is a warm season grass that will help the teeboxes recover from the divots throughout the summer.

Ranch 4



Ranch 6

