



MEMBER MONTHLY

July 2022

MEMBER MEMBER TOURNAMENT



WELCOME NEW ASSOCIATE MEMBERS!

Ryan Huseth, John Snyder
Odai Zetouna, Ryan Gonzales

MOST IMPROVED

MEN

Carl Bangerter: 6.8 to 3.6
Ray Babcock: 2.0 to a +0.5

LADIES

Deb Finlon: 5.6 to 4.4
Kathy Bridge: 26.0 to 24.3

BLACK KNIGHT INVITATIONAL

August 25th - 27th

\$700 Associates Team/
\$600 Knight Members

- 36 Hole Partners Event Friday Dinner
- Saturday Breakfast
- Saturday Luncheon
- Gross & Net Prizes
- Tee Prize
- On Course Contests

[Sign up here](#)

JULY EVENTS

Callaway Fitting

Saturday 7.16 9-2pm

[Sign up here](#)

Golf Club Trade in

Saturday 7.16 10-2pm

JULY TOURNAMENTS

July Canyon Challenge

Saturday 7.02

Red, White & Blue Tournament

Saturday 7.09

LADIES FALL FLING

September 1st

8:30 AM shotgun

Please make checks payable to Steele Canyon Golf Club & return completed form & payment by August 25th, 2022.

[Sign up here](#)

GOLF NEWS

JUNE CANYON CHALLENGE

06.07.2022

CANYON FLIGHT

Pos.	Player	Score	Purse
1	Cesar Olanda	64	\$65
2	Robert Tron	69	\$55
T3	Anthony Ventura	70	\$40
T3	Greg Meyer	70	\$40
T5	Steve Gedestad	71	\$12.50
T5	Ryan Furey	71	\$12.50

RANCH FLIGHT

Pos.	Player	Score	Purse
1	Bryan Gray	65	\$65
2	Tim Coleman	70	\$55
T3	Douglas Gundermann	72	\$40
T3	Christopher Stubbs	72	\$40

LADIES FLIGHT

Pos.	Player	Score	Purse
1	Barbara Savaglio	69	\$55
T2	Dianne Jacob	71	\$25.50
T2	Vickie Petix	71	\$25.50

MEMBER MEMBER TOURNAMENT

06.16 - 06.18.2022

HORSERACE SHOOTOUT

Winner	Carl Bangerter & Craig Buska
Place	Kyle O'Hare & Stephen Watson
Show	Rod Mason & Sam Wathen

CANYON FLIGHT

Low Gross	Brian Bane/Rob Tron	\$200
Low Net	Stephen Watson/Kyle O'Hare	\$200
2nd Net	Mike Cruse/Greg Meyer	\$125

RANCH FLIGHT

Low Gross	Scott Arthur/Steve Stewart	\$200
Low Net	Omar Daymia/Ivan Zetouna	\$200
2nd Net	Tyler Larsen/Mike Wnek	\$125

VINYARD FLIGHT

Low Gross	Mike Alvarez/Doug Gundermann	\$200
Low Net	Jeremy Lipsey/Robert Clark	\$200
2nd Net	Scott Cole/Don McQuary	\$125

CLOSEST TO PIN WINNERS (\$25 EACH)

DAY 1

Canyon 3	Scott Cole
Canyon 5	Rob Tron
Canyon 7	Steve Swanson
Vineyard 3	Richard Lucas
Vineyard 7	Scott Henige

DAY 2

Canyon 3	Tim Coleman
Canyon 5	Patrick O'Neill
Canyon 7	Chris Derr
Ranch 3	Deb Finlon
Ranch 7	Taerance Oh

FOOD & BEVERAGE

Stay tuned for more information regarding our upcoming August event, Taste of Italy. Due to unforeseen circumstances we are pivoting from Taste of Spain.

While we wait for the event to occur, make sure to take advantage of our 4th of July Summer Member Food Sale. Please email your order to Rene at events@steelecanyon.com. More details regarding the sale can be found below.



Chef's Corner with Executive Head Chef Paul Roberts

BLUEBERRY COBBLER

Summer time is here! I love this recipe, if blueberries are not available you can use any other fruit you wish.

INGREDIENTS

FILLING:

- 8 cups fresh blueberries
- 2/3 cup sugar
- 1 TBSP lemon juice
- 1/4 cup all-purpose flour
- 2 TBSP cold salted butter, cut into pieces

DOUGH:

- 2 1/2 cups all-purpose flour
- 2 1/2 heaping tablespoons sugar, plus more for sprinkling
- 1 TBSP baking powder
- 1/2 TSP salt
- 1 1/2 sticks cold salted butter, cut into pieces
- 3/4 cup milk
- 1 large egg
- Vanilla ice cream, for serving

INSTRUCTIONS

Preheat the oven to 425 degrees F.

For the blueberries: Place the blueberries in a large bowl and sprinkle in the sugar and lemon juice. Add the flour and stir to combine.

For the dough: In a separate bowl, combine the flour, sugar, baking powder and salt. Stir, then add the cold butter and use a pastry blender to cut the butter into the dry ingredients.

Whisk milk and egg in a small bowl, then drizzle into the flour-butter mixture. Stir until the dough just comes together. It should be lumpy and clumpy!

Pour the blueberries into a 9-by-13-inch baking dish and dot them with the butter, then tear off pinches of the dough and dot them all over the top. Sprinkle the top with extra sugar.

Cover lightly with foil and bake for 20 minutes, then remove the foil and bake until lightly browned, about 25 more minutes. Serve warm or at room temperature with a big scoop of vanilla ice cream.

COURSE NEWS



Summer is here and we have to maintain our greens to prevent them from compaction and summer time diseases. To do this we verti-cut the greens in two directions to take out as much thatch as we can.



Then we aerate them with 3/8" solid tines, which is a blade slit, not a core plug that is pulled. This opens up the putting surface of the greens to allow air and water movement into the root zone of the plant.



After the verti-cut and aeration is done we spread a thin layer of bent grass seed and then top dress with a 30 grade silica sand. Then we drag the seed and sand into the open slits. The sand gives that smooth putting surface we all want.

We also did a wetting agent with iron application on the fairways at the beginning of the month. The wetting agents are used to save on water because it allows the soil to retain moisture.

