



MEMBER MONTHLY

August 2022

STEELE CANYON STARS!



Congratulations to **Dianne Jacob** for winning her flight in the recent San Diego County Women's Golf Association event at the Heights Golf Club in Rancho Bernardo!



Ryan Bisharat qualified for the U.S. Amateur Championship at Ridgewood CC in New Jersey 8.15-8.21.



Shea Lague competed in the recent U.S. Junior Amateur held at Bandon Dunes.

AUGUST TOURNAMENTS & EVENTS

August Canyon Challenge
2-Person Eclectic
Taste of Italy
Black Knight Invitational

Saturday 8.06

Weekend of 8.13-14

Saturday 8.20

Thursday-Sunday 8.25-27

WELCOME NEW MEMBERS!



Scott Henige



Trey Henige

New Associate: Marlon Perez

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

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

JULY CANYON CHALLENGE

07.02.2022

CANYON FLIGHT

Pos.	Player	Score	Purse
1	Steven Swanson	69	\$55
T2	Michael Cruse	71	\$40
T2	Carl Bangerter	71	\$40
4	Scott Cole	72	\$25

RANCH FLIGHT

Pos.	Player	Score	Purse
1	Donald McQuary	64	\$55
2	Bryan Gray	70	\$45
3	Larry Cunningham	71	\$35
4	Edward Whittler	72	\$25

LADIES FLIGHT

Pos.	Player	Score	Purse
T1	Barbara Savaglio	67	\$40
T1	Lana Radchenko	67	\$40

RED, WHITE & BLUE TOURNAMENT

07.09.2022

CANYON FLIGHT

Pos.	Player	Score	Purse
T1	Kyle Ohare	65	\$105
T1	Sean Long	65	\$105
3	Robert Tron	66	\$80
T4	Anthony Ventura	69	\$60
T4	Scott Arthur	69	\$60

RANCH FLIGHT

Pos.	Player	Score	Purse
1	Douglas Gundermann	64	\$115
2	Ryan Love	68	\$95
3	Michael Chandler	69	\$80
T4	Taerance Oh	70	\$32.50
T4	Larry Cunningham	70	\$32.50

LADIES RED, WHITE & BLUE TOURNAMENT

07.16.2022

Pos.	Player	Score	Purse
1	Vickie Petix	71	\$90
2	Dianne Jacob	74	\$70

MOST IMPROVED

MEN

Larry Perkins: 4.8 to 1.7

LADIES

Dianne Jacob: 19.3 to 17.8

FOOD & BEVERAGE

Rene Acosta
F&B Director

On Saturday August 20th, we are hosting Taste of Italy and reservations are now open! Please refer to the flyer to the right for more information and send RSVP's to:
events@steelecanyon.com

A flyer for the 'TASTE OF ITALY' event. The background is a photograph of a narrow, cobblestone street in an Italian town with buildings and a bridge in the distance. The text is overlaid in white and light purple. The title 'TASTE OF ITALY' is at the top in a large serif font. Below it, the date and time 'August 20, 2022 | 6-10PM' and price '\$49 per person' are listed. A line of text says 'Wine tasting & live music by Gin and Tonix'. The word 'Menu' is centered below another line. The menu is divided into three columns: 'Appetizers', 'Main Dishes', and 'Sides & Pastas'. At the bottom, there is a section for 'Assorted Italian Pastries'.

TASTE OF ITALY

August 20, 2022 | 6-10PM \$49 per person

Wine tasting & live music by Gin and Tonix

Menu

<u>Appetizers</u>	<u>Main Dishes</u>	<u>Sides & Pastas</u>
Arancini	Porchetta	Cnocchi with pesto cream
Prosciutto wrapped melon	Herb roasted Italian pork	Shrimp Scampi
Fried calamari	Chicken cacciatore over soft polenta	Veggie lasagna
Tomato & mozzarella salad	Salmon piccata	Roasted potatoes & veggies
Caesar salad		

Assorted Italian Pastries

Chef's Corner with Executive Head Chef Paul Roberts

SUMMER FRITTATA



This works great any time of year. I use my mother's 12 inch cast iron pan (it's well-seasoned), but any oven proof non-stick pan with a handle works well. I like to put in seasonal veggies, and on the rare chance there are leftovers, it makes for a perfect next day lunch.

INGREDIENTS

- 8 Large eggs
- ½ bunch asparagus, about 6-8 stalks, cut in 1 inch pieces
- 3-4 florets of broccoli, cut into bite size pieces
- ½ yellow onion diced
- One good hand full of cleaned spinach
- 1 summer squash, cut in ½ disks ¼ inch thick
- Sliced cheese of choice, I like to use grated parmesan
- Olive oil, about ¼ cup total
- 2 TBL unsalted butter

INSTRUCTIONS

1. Turn oven on to 425
2. Crack eggs in a large bowl and whisk well, set aside
3. Heat pan to med hot, add oil about 3-4 TBL and all veggies EXCEPT spinach
4. When veggies are cooked well, add spinach, you might need to add more oil as you go, cook spinach until wilted
5. Increase heat, add butter and melt, add eggs and top with cheese if you like, put in middle rack in hot oven for 10-12 min. Center should be firm and top should be slightly browned
6. Serve with a dollop of sour cream & green salad

COURSE NEWS

Antonio Osuna Superintendent

In the beginning of July we put out a fertilizer application with a 25-3-10 that is a slow release fertilizer. This should last us throughout the summer.



New White Sand



Before



After

We have also been busy working on moving forward with adding new Augusta white sand on the Vineyard course greenside bunkers. We have the first five holes done and will continue on the remaining in August.

Repaired Cart Paths

Laslty, we finished some cart path repair work on Canyon #6.

