



**DIRECTOR OF GOLF - ALAN SCHEER, PGA**



## **Canyon Cup 2020 - Team Mason wins in record fashion**

Steele Canyon hosted the 22nd Annual Canyon Cup on November 14th & 15th. This event is a Ryder Cup style competition pitting two teams against each other over 36 holes of golf. The top 24 point earners this year earned a spot on the team and the teams consisted of 10 Men and 2 Ladies. The top 2 point earners, Carl Bangerter & Rod Mason, earned the right to be Captains of the teams, which they then drafted from the pool of qualifying members.

The event began on our Canyon Nine with the 2 Person Pinehurst as the format. The two teams split the points, 6 apiece going into the back nine. Next was the 2 person Scramble played on the Ranch course. Team Mason was able to pull ahead, winning 4 of the 6 matches and taking a 14-10 day 1 lead. Sunday's formats were Better Ball of Partners & Singles matches with 24 points available. Team Mason stepped on the gas early and didn't let up. They claimed 18 out of the 24 points possible and took the trophy with a resounding 32-16 victory.

Thanks again to all Members participating. Play and finish well in Member tournaments throughout the year to earn your way onto the 2021 Canyon Cup teams.

## **Canyon Cup Participants:**

**Team Mason** - Ray Cox, Larry Cunningham, John DeSilva, Anna Garcia, Rod Mason, Greg Meyer, Larry Perkins, Lana Radchenko, Jeff Restine, Dave Stearns, Rob Tron and Chris Ward.

**Team Bangerter** - Brian Bane, Carl Bangerter, Scott Cole, Mike Cruse, Steve Gedestad, Scott Gregory, Kevin King, Deb Patterson, Barb Savaglio, Steve Swanson, Tony Ventura and Dale Yabu.





**MOST IMPROVED GOLFERS IN NOVEMBER**

**Men**

**Sam Wathen improved from 5.0 to 3.7 &  
Kevin King from 21.3 to 19.3**

**Ladies**

**Teri McPherson improved from 23.3 to 21.9**

**Canyon Challenge  
November 7, 2020**

**Canyon Flight Results**

Low Net	Steve Gedestad	\$55	68
2nd Net	Greg Meyer	\$45	72
3rd Net	Rich Helstrom	\$35	73
4th Net (Tie)	Mike Cruse Dan Sivadge	\$20 \$20	74

**Ranch Flight Results**

Low Net (Tie)	Richard Lucas Ray Cox	\$50 \$50	72
3rd Net (Tie)	Steve Swanson Ed Whittler	\$30 \$30	74
5th Net	Jeff Restine	\$20	75

**Douglas Flight Results**

Low Net	Lana Radchenko	\$40	71
---------	----------------	------	----

**December Events**

**Canyon Challenge**

Saturday, December 5th

**Canyon Challenge Finale**

Saturday, December 12th

**Champ of Champs**

Saturday, December 19th

**Turkey in the Oven Results**

**November 21, 2020**

This was a better ball format that allowed groups to select the best ball of the foursome on the first hole, the best ball of the other three players on the second hole, the best ball of the other two players on the third hole, and every fourth hole, we had a turkey in the oven. That player's ball was counted for the team. In this format, strategy and luck played an important role. And for those players that found themselves the turkey in the oven, there was a lot of pressure to deal with. We also recognized a few individuals for their excellent play. Everyone enjoyed a beautiful day of golf and a fun format. Following are the results:

**WINNERS, Net 58**

Chris Ward, Lana Radchenko,  
George Heidenreich & Steve Swanson

**RUNNERS-UP, Net 62 (Card off)**

Mike Regan, Sam Scheer, Ed Whittler & Kevin King

**Third Place, Net 62 (Card off)**

Greg Roel, Chris Johnson,  
Tim Coleman & Ray Weamer

**Fourth Place, Net 62 (Card off)**

Scott Cole, Jim Churchill,  
Dave Shaw & Glenn Jacob

**Men's Individual Low Net:**

Chris Ward 64

**Ladies Individual Low Net:**

Sandy Wichelecki 69

**Our Newest Junior Collegiate Members**



**Bryan Madriz**



**Dillan Shrum**

**New Associate Knight Plus Members**

**Scott Bissell, Mike Brown, Henry Castro, Steve Furst, Soo Na Joe, Bum Hoon Kim,  
Adrian Mora, Samuel Morales, See Hun Park, Matthew Pelo, Rich Pelo,  
Graham Roach & Chris Shamoun**



Jingle, jingle. Happy Holidays everyone! We are quickly drawing a close to the challenging year of 2020 and looking to brighter days ahead. As we close out the Thanksgiving holiday, we are thankful for our loyal members who have stuck with us throughout the year. Golf has proven to be a bright spot in socially safe recreation!

One of the highlights of 2020 was our recent Prime and Wine event held last month. Kudos to Chef Paul for the great food to go with the great wine and music! Fun was had by all and we appreciate all the positive feedback. We plan to do this again, so stay tuned.



**STEELE CANYON**  
**MEMBER APPRECIATION SALE**  
 MORE GREAT DEALS TO PASS ON TO OUR MEMBERS.  
 BLACK & SILVER KNIGHT MEMBERS RECEIVE AN ADDITIONAL  
 10% OFF

<p>BBQ SHRIMP          SKEWER SIZE          BAG OF 24 FOR \$8</p>	<p>3.4 OZ          HAND SANITIZER          6 BOTTLES FOR \$12</p>
<p>10 OZ          NEW YORK          STEAK          \$10 EACH</p>	<p>ANGEL SOFT          TOILET TISSUE          12 ROLLS FOR \$11</p>
<p>APPLE PIE          \$6 EACH          PUMPKIN PIE          \$9 EACH</p>	<p>PAPER TOWELS          6 ROLLS FOR \$9</p>

**ORDER NOW WHILE SUPPLIES LAST!**  
 EMAIL ORDERS ONLY TO RACOSTA@STEELECANYON.COM  
 PICK UP DATE TO BE DETERMINED

On a less positive note, San Diego is back in the purple tier, severely limiting our options for member activities. We have had to cancel Breakfast with Santa on December 6, but we understand that the "big guy" plans to be back in 2021.

Don't forget, our latest [Member Appreciation Sale](#) is underway. See Chef Paul's traditional recipe for Yorkshire pudding. It would go great with those New York Steaks! Remember, quantities are limited, so order now.

**CHEF'S CORNER** by Chef Paul

Every Christmas for as long as I can remember my father would make Yorkshire pudding for the Christmas prime rib. I thought I would share his recipe with you. It can be made two or three days before and kept in the fridge.

**Directions:** In a blender or large bowl add all the ingredients and mix or blend until smooth. If using that day, allow to rest for at least 30 minutes. Preheat oven to 425°. Put 1 tablespoon of beef drippings or oil into each section of a 12 hole Yorkshire pudding tray or muffin tray and put in the oven on the top shelf until very hot, almost smoking, As soon as you take the tray from the oven, pour the batter into the tins, three-quarter filled. They should sizzle. Immediately put them back into the oven and bake until the Yorkshire puddings are well risen, golden brown and crisp, about 15 to 20 minutes.... Do not open the oven door until the end or they might collapse!!!!

**Yorkshire Pudding**

- 4 large eggs
- 1-1/2 cups milk
- 1/2 tsp salt
- 1-1/4 cups flour
- Beef drippings, or oil

If there are any questions on this feel free to ask. I'm probably in the kitchen.



## **Steele Canyon Team Play**

**2020 Scratch League finishes 2nd in playoffs** Congratulations to the Steele Canyon Scratch League team for winning group play throughout the season against Barona and Vista Valley and finishing as the #1 seed of all Southern CA. The team competed hard in the Southern CA regional playoffs, which were contested at Arroyo Trabuco on November 19, but eventually lost to the defending 2019 champions, Virginia Country Club.

### **2021 Saturday Team Play begins in January**

Saturday Team Captain Scott Arthur [sarthur@hcpacinsurance.com](mailto:sarthur@hcpacinsurance.com)

### **2021 Senior Team Play begins in February (tentatively)**

Senior Team Captain – Jim Reynolds [jamesucla@reynolds.onmicrosoft.com](mailto:jamesucla@reynolds.onmicrosoft.com)

### **2021 Ladies Team Play begins in February**

Ladies Team Captains – Lana Radchenko [radsinsd@gmail.com](mailto:radsinsd@gmail.com) & Deb Finlon [deb.a.finlon@gmail.com](mailto:deb.a.finlon@gmail.com)

## **SUPERINTENDENT - ANTONIO OSUNA**



### **GOLF COURSE MAINTENANCE**

In the month of November we made a second application of pigment on the fairways to keep them green throughout the fall and winter as the Bermuda grass is going dormant. This year we will use a higher mower height of cut on the fairways to keep them from getting as thin throughout the cold season.

We are also recapping the sand traps with a layer of Caltega sand to mix in with the older and darker sand. This will help with the bunker maintenance by keeping them dryer, give them a better appearance with the lighter sand, and also prevent weed growth in the bunkers.

