



Welcome to our Newest Members



By Choi



JP Choi



Brenna Denning



Melissa Johnson



Henry Powell



Ali Veerman



Daniel Veerman



Members in the News

Congratulations to Barb Savaglio for her contributions to this year's Farmer's Insurance Open as the current Century Club President. [Click Here](#) for the article from the Union Tribune for a great story on how she achieved this honor.

We would also like to recognize Chris Ward for his leadership as the organizer of all the walking scorers for the tournament. Thank you both for all of your hard work and diligence in the golf community.



Barb



Chris



New Associate Knight Members

Tommy Aros, Adam Brugman, Omar Daymia, Christopher Dier,
Robert Garmo, Mike Geraty, Kusay Kalasho, Robert Kusy,
Madelyn Marusa, Tom Massa, Kevin McDonald, Shaun McMahan,
Gordon McNary, Mickey Rogers, Barry Rosenblatt, Luke Stagoll,
Larry Sterling, Evan Thammahong, Basil Younan

February Events

Canyon Challenge
Saturday, February 6th

4 Club Tournament
Saturday, February 20th

MOST IMPROVED IN JANUARY

Men

Manny Ortiz improved from a 7.5 to a 5.5

Ladies

Lorna Ishibashi improved from a 19.7 to a 17.5

Canyon Challenge January 2, 2021

Canyon Flight Results

Low Net (tie)	Greg Meyer Andrew Williams Rob Tron	\$50 \$50 \$50	72
4th Net (Tie)	Rod Mason Tony Ventura	\$20 \$20	73

Ranch Flight Results

Low Net	Jim Murphy	\$60	71
2nd Net (Tie)	Craig MacDonald Jeff Restine	\$45 \$45	75
4th Net	Steve Swanson	\$30	76
5th Net (Tie)	Scott Cole Cesar Olanda	\$15 \$15	77

Douglas Flight Results

Low Net	Tami Parsons	\$45	68
2nd Net	Vicki Petix	\$35	71
3rd Net	Barb Savaglio	\$25	74

3 Person Monster Day January 23, 2021

Low Net	Mike Cruse Eric Jackson Larry Perkins	\$110 \$110 \$110	59.30
2nd Net	Andre Desjardin Matt Hess Rod Mason	\$90 \$90 \$90	60.40
3rd Net	Joe Bongiovanni Mike Halbert Blaine Staggs	\$70 \$70 \$70	61.30
4th Net	Mike Brown Craig MacDonald Wayne Morgan	\$55 \$55 \$55	61.80
5th Net	Brian Bane John DeSilva Tony Ventura	\$45 \$45 \$45	62.05
6th Net	Sean Long Mark Paule Rob Tron	\$40 \$40 \$40	62.35
7th Net	Scott Arthur Craig Buska Ray Cox	\$35 \$35 \$35	63.10
8th Net	Tim Badertscher Dan LePage Michael Martin	\$30 \$30 \$30	63.20



The coronavirus continues to wreak havoc with our indoor dining. However, we are doing our best to provide an excellent dining experience with our outdoor seating in the Pavilion. We have plenty of heaters to make everyone comfortable. Your safety continues to be our highest priority...

There was cause for celebration when the Stay-at-Home order was recently lifted. However, we're still in the purple tier and will have to wait and see what the next couple of months bring regarding indoor dining and events. We're pleased we can offer our full menu again, and Valentine's Day is coming up soon. For you lovers out there, or just those who appreciate Chef Paul's special creations, we plan to offer food and drink specials all day long on Sunday, February 14.

Calling all fish lovers! Our latest [member appreciation special purchase](#) features five different fish options, all flash-frozen to preserve their flavor. They are individually packaged so you can buy as many or few as you like. Mix it up and try a few of each! Or make it a surf and turf by adding individual tenderloin medallions. As with all our special purchases, quantities are limited. Order today and we'll contact you when your choices are available.

Chef's Corner

I started making these for my kids 25 years ago and I've had them on the counters of all my restaurants since then. They are very similar to a Blondie, which is a large chocolate chip cookie. They go really well under vanilla ice cream, chocolate as well! Or, just rough it and eat them plain. I even have a little slogan that goes, "Don't deny that jungle beat, Congo bars are fun to eat!"

Congo Bars

2/3 cup unsalted butter melted then cooled
 1-pound light brown sugar
 3 eggs
 1 tsp vanilla extract
 2 ¾ cup flour
 1/2 tsp salt
 2 1/2 tsp baking powder
 1 cup chocolate chips (I use semi sweet, but you can use milk chocolate if you wish.)



Directions

1. Mix and blend well the butter, brown sugar, eggs and vanilla extract.
2. Combine the flour and baking powder and add to butter egg and sugar mixture.
3. Add the chocolate chips.
4. Spread into a well-greased 10" x 15" x 1" pan. (The dough is very sticky so you may have to pat it out.)
5. Bake at 325° for 35 minutes. It will look soft.
6. Let cool slightly on a cooling rack. Cut into bars and enjoy!

Again, any questions . . . come see me, I'm usually in the kitchen.

**GOLF COURSE MAINTENANCE**

This winter the maintenance team has trimmed the vineyards down to the main trunks as they go dormant. Once we finished with all the trimming, we applied a horticultural & dormant spray oil to protect the plants from insects and diseases throughout the winter. Now we wait for the spring when they will start the growth process all over again.



We have also been working on the planters that are throughout the golf course. We are pruning them back as some of the plants are overgrown, then they will grow back in the spring with new foliage and colorful flowers.

