



Member Monthly Newsletter October 2021

Director of Golf - Alan Scheer, PGA



BLACK KNIGHT MEMBER GUEST

Only a few spots left. CLICK on the image below to download the entry form



7th Annual Black Knight Invitational

Open to all Members with a valid handicap index! Limited to first 120 players
Teams must be comprised of 1 Steele Canyon Member / 1 Guest (Non-Member)

Thursday, October 28, 2021
Optional practice rounds at player's expense.
Welcome cocktail party - pick up betting cards/pairings & purchase raffle tickets.

Friday, October 29, 2021
12pm Shotgun Vineyard & Canyon. Both Balls Count Shamble
5:30pm Dinner (Golf attire)

Saturday, October 30, 2021
8:30am Continental Breakfast. 10am Shotgun Canyon & Ranch.
Odd holes Better Ball of Partners. Even holes double the score of Better Ball of Partners
2:30pm Travis Mathews fitting. 3:30pm Luncheon and Awards

Price Per team:
\$650 Associate Members Team / \$500 Knight Members Team
Includes: 36 Hole Partners Event
Friday Dinner, Saturday Continental Breakfast, Saturday Luncheon,
Gross and Net Prizes, Travis Mathews Polo & Pullover (\$175 value).
On Course Contest, On Course Hoped Beer & Non-Alcoholic Beverages

Additional Member Sponsorship Opportunities

Tee Sponsor
Limited to first 18. Pick your sponsor hole, first come, first serve
\$750 Associate Team / \$600 Knight Member Team
Includes everything with basic entry into event, Tee Sign with Member's Sponsor Title

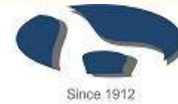
Royal Sponsor
\$1200 Associate Team / \$1000 Knight Member Team
Includes everything with basic entry into event. Name Recognition on all Publications.
Pavilion Banner, Special Sponsor Gift (valued \$450+).

Member: _____ GHIN# _____
Shirt size: _____ Pullover size: _____
Guest: _____ GHIN# _____
Shirt size: _____ Pullover size: _____

Sign Up in the Golf Shop or contact ascheer@steelecanyon.com or pspangler@steelecanyon.com

Steele Canyon Golf Club
3199 Stonefield Drive • Jamul, California 91935 • (619) 441-6900
www.SteeleCanyon.com
www.SteeleCanyonweddings.com

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Welcome our Newest Members



Tony Cabral



Jim Knoell



Goria, Weber & Jarvis
— ATTORNEYS AT LAW —



Halbert Family

Most improved in September

Men

Joey Canales improved from a 6.8 to a 2.6

Ladies

Terri Stevenson improved from a 30.0 to a 28.6

October Events

**Canyon Challenge
Saturday, October 2nd**

**Black Knight Invitational Member/Guest
Fri & Sat, October 29th & 30th**

**Canyon Challenge
September 4, 2021**

Men's Canyon Flight

Pos.	Player	Total Net	Purse
1	Steve Gedestad	68	\$60.00
T2	Robert Tron	71	\$35.00
T2	Ryan Furey	71	\$35.00
T2	Cesar Olanda	71	\$35.00
T2	David Shaw	71	\$35.00

Men's Ranch Flight

Pos.	Player	Total Net	Purse
1	Donald McQuary	71	\$60.00
2	Greg Roel	72	\$50.00
3	Steven Swanson	74	\$40.00
T4	Tim Coleman	75	\$16.67
T4	Kevin McDonald	75	\$16.67
T4	Larry Cunningham	75	\$16.67

Men's Gold Flight

Pos.	Player	Total Net	Purse
1	Kevin King	72	\$40.00

Ladies Douglas Flight

Pos.	Player	Total Net	Purse
1	Barbara Savaglio	69	\$60.00
T2	Deb Finlon	73	\$12.50
T2	Tamara Parsons	73	\$12.50

**Two Person Pinehurst
September 11, 2021**

Men's Division

Pos.	Players	Total Net	Purse
1	Geraty, M / Morgan, W	63.9	\$250.00
2	Mason, R / Wathen, S	64.5	\$200.00
3	Canales, J / Davis, J	64.7	\$160.00
4	Cox, R / Hess, M	65.3	\$140.00
5	Restine, J / Restine, E	65.8	\$120.00

Ladies Division

Pos.	Players	Total Net	Purse
1	Furey, A / Scheer, S	63.0	\$140.00
2	Finlon, D / Petix, V	66.4	\$100.00

**Welcome
Our Newest Associate
Knight Members**

Alfred Atallah, Josh Ayala,
Drew Elliott, Dion Ghazal,
Michael Ghazal, Courtney Gray,
Desirae Lynch, Matthew MacLean,
Alvin Mansour, Silver Palander,
Ann Peterson, Jim Peterson,
Rame Shamioon, Ronson Shamoun,
Sinan Zakaria and Lance Zeto.

**Improve your game this year
with lessons from Alan,
Paul or Tyler**

Golf Lessons





In the *Chef's Corner*

with our executive chef, Paul Roberts

This baked mac and cheese is so good! Customize it to your taste by adding cooked bacon, shrimp, lobster, ground beef, chicken, or anything else you desire.

Preheat oven to 325^oF. Grease a 3 qt baking dish (9x13") and set aside. Bring a large pot of salted water to a boil, don't be afraid to salt water, remember the pasta water should taste like the ocean. While boiling, add the dried pasta and cook 1 minute less than the package directs for al dente. Drain the water and drizzle a little bit of olive oil on the pasta to keep it from sticking.

While water is coming up to a boil, grate the cheeses and toss together to mix, then divide into three piles.

Approximately 3 cups for the sauce, 1-1/2 cups for the inner layer, and 1-1/2 cups for the topping.

Melt butter in a large saucepan over a medium heat. Sprinkle in flour and whisk to combine. The mixture should look like very wet sand. Cook for approximately 1 minute, whisking often. Slowly pour in about 2 cups or so of the milk and half & half, while whisking constantly, until smooth. Slowly pour in the remaining milk and half & half, while whisking constantly, until combined and smooth.

Continue to heat over a medium heat, whisking often, until mixture is a thick consistency.

Remove from heat and stir in the spices and the 1-1/2 cups of the cheeses, stirring to melt and combine. Slowly pour in the remaining milk and half & half, while whisking, until well mixed and smooth. Bake at 325^o F for 30 minutes, top should be slightly browned when finished.

Mother Nature certainly had a surprise for us the afternoon of the Clam Bake! The Pavilion was flooded with all the unexpected rain, and it was just not safe. We had to reschedule for the next day, and unfortunately many of our guests couldn't make it. We apologize for the inconvenience, but your safety is always paramount. Members who were able to join us on Saturday evening all reported having a great time. We'll plan this again for another time.

Our three new 86-inch televisions are up and running. We're planning some football food and drink specials, so be sure to come by and enjoy the big screen experience.

Speaking of food, our fall menu will be out soon. Look for some new options as well as some old favorites.



Baked Mac & Cheese Ingredients

- 1 lb. dried elbow pasta I also like to use farfel.
- 1/2 cup unsalted butter Always use unsalted butter!
- 1/2 cup all-purpose flour
- 1 1/2 cups whole milk
- 2 1/2 cups half and half
- 4 cups grated medium sharp cheddar cheese
- 2 cups grated Gruyere cheese, or Swiss cheese
- 1/2 Tbsp salt
- 1/2 tsp fresh ground black pepper
- 1/4 tsp paprika

Course Maintenance - Antonio Osuna, Superintendent

In the month of September we started our course aerification and over-seeding. During this closure time we were also able to get some detail work done. We recently hired a privately owned company, Venture Pacific Aquatic Weed Control, to clean out the cattails that were in the lake on Vineyard #9. They brought in a small boat with a front bucket and jaws on it to pull out the plant from the roots. It also has a hedge trimmer on a hydraulic arm that cuts the cattails under water. The whole process was done in only a couple days and it was quite a sight to see.



We also did some cart path repairs on the Vineyard course. There were several areas where tree roots had applied pressure and crowned the paths such as behind the green on #2, a couple places along #5, the bridge between #6 fairway and green, and finally one by the green on #8.

