



# Member Monthly Newsletter September 2021

Director of Golf - Alan Scheer, PGA



## Club Championship Winners



**Tony Ventura**  
Championship Flight



**Sam Wathen**  
Canyon Flight



**Chris Ward**  
Ranch Flight



**Vickie Petix**  
Championship Flight



**Barb Savaglio**  
Douglas Flight

## Senior Club Championship Winners



**Tony Ventura**  
Championship Flight



**Bill Minter**  
Gold Flight



**Rich Helstrom**

## Associates Club Championship Winners



**Deb Patterson & Deb Finlon (Tie)**

## Men's Net Champion



**Rob Tron**



Welcome our  
Newest Member  
**Nick Moredich**



Welcome our Newest  
Associate Members

**Alex Bain, Eric Fraser, Gabriel Giordano, Alaa Jarbo, Mark Kalsho, Chris Keeran, Christina Langston, Rob McCallister, Anthony Moreno, Scott Perry, Robert Vicaldo and Brandon Villasin**

**Black Knight Invitational Member Guest**  
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Most improved in August

Men

JJ Cochrum improved from a 7.4 to a 4.6

Ladies

Nadine Mandery improved from a 25.6 to a 22.3

**Canyon Challenge  
Saturday August 7th  
Men's - Canyon Flight**

Pos.	Player	Total Net	Purse
1	Greg Meyer	66	\$60.00
2	Kyle O'Hare	68	\$50.00
T3	Anthony Ventura	69	\$35.00
T3	Michael Cruse	69	\$35.00
5	Sean Long	70	\$20.00

**Men's - Ranch Flight**

Pos.	Player	Total Net	Purse
1	Glenn Jacob	65	\$60.00
2	Terry McIntyre	66	\$50.00
3	Tim Coleman	68	\$40.00
T4	Christopher Johnson	71	\$16.67
T4	Ray Weamer	71	\$16.67
T4	Chris Ward	71	\$16.67

**Ladies - Douglas Flight**

Pos.	Player	Total Net	Purse
1	Deb Finlon	71	\$45.00
T2	Lana Radchenko	72	\$30.00
T2	Brenna Denning	72	\$30.00

**Men's 2 Person Eclectic  
August 28th and 29th**

1st - Manny Ortiz/Ryan Furey -15.4 \$250

2nd - Eric OHare/Kyle OHare -14.8 \$200

3rd - Cesar Olanda/James Murphy -13.3 \$170

4th - Brian Bane/ Rob Tron -12.7 \$140

5th - Jeff Restine/Larry Perkins -12.5 \$120

**Senior Men's Club Championship  
August 14th and 15th  
Championship Flight**

1st - Tony Ventura 68, 70 - 138 \$100

2nd - Steve Gedestad 74, 72 - 146 \$75

**Senior Men's Club Championship  
August 14th and 15th  
Gold Flight**

1st - Bill Minter 72, 71 - 143 \$100

2nd - John DeSilva 69, 74 - 143 \$75

3rd - Richard Lucas 71, 73 - 144 \$65

4th - David Sullivan 77, 68 - 145 \$55

**Men's Club Championship  
August 21st and 22nd  
Championship Flight**

1st - Tony Ventura 73, 72 - 145 \$100.00

2nd - Kyle Stacey 74, 74 - 148 \$75.00

**Canyon Flight**

1st (Playoff) - Sam Wathen 80, 83 - 163 \$100

T1 - Scott Cole 84, 79 - 163 \$75

3rd - Joey Canales 77, 89 - 147 \$60

**Ranch Flight**

1st - Chris Ward 70, 76 - 146 \$100

2nd - Taerance Oh 70, 77 - 147 \$75

**Ladies Club Championship  
August 21st and 22nd  
Championship Flight**

1st - Vickie Petix 72, 70 - 142 \$50

**Douglas Flight**

1st - Barbara Savaglio 71, 72 - 143 \$50

**Associates Club Championship  
August 21st and 22nd**

**Men**

1st - Rich Helstrom 70, 77 - 147 \$100.00

**Ladies**

T1 - Deb Finlon 72, 75 - 147 \$40.00

T1 - Deb Patterson 74, 73 - 147 \$40.00



What an awesome time everyone had at Taste of Spain. Thank you to everyone who was able to join us! We received many compliments on the food and the music added a special touch to the evening's ambiance. I've had members tell me that they enjoyed many of the wines and asked how they could get more for home. I'm happy to help with that, just come see me and we'll get an order in for you.

The Taste of Spain set the bar high, and we aim to meet the challenge with our Clam Bake on September 24.

Are you ready for some football? We are

adding three new 86-inch televisions. Plan to stick around after a round of golf and enjoy some of the college and NFL games this season. We'll be featuring food and drink specials each Saturday and Sunday, so come relax and enjoy your favorite matchup with us!

Members please remember September is the last month to use up your quarterly Food and Beverage Minimum. Be sure to charge any food or drinks to your account and it will subtract from the total. A reminder that tax and tip does not count towards the total.



## *In the Chef's Corner*

with our executive chef, Paul Roberts

### **Lemon Ricotta Pancakes with Apples**

I usually make these special occasion pancakes with raspberries or blueberries, but with the seasons changing, caramelized apples work great.

#### **Directions:**

##### **For the apples**

In a large skillet, melt the 2 tablespoons of butter. Add the apples, cinnamon, 2 tablespoons of the sugar, 1/2 teaspoon of the lemon zest and a pinch of salt.

Cook over moderately high heat, stirring occasionally, until the apples are just tender and golden, about 5 minutes; keep warm.

##### **For the pancakes**

In a large bowl, whisk the flour and baking powder with 1/2 teaspoon of salt and the remaining 2 tablespoons of sugar.

In a medium bowl, whisk the milk with the egg yolks, ricotta and the remaining 3/4 teaspoon of lemon zest.

Whisk the mix into the dry ingredients until just blended. In a large stainless-steel bowl, beat the egg whites until stiff peaks form. Fold the beaten egg whites into the batter.

In a large stainless-steel bowl, beat the egg whites until stiff peaks form. Fold the beaten egg whites into the batter. Preheat a griddle and grease it with butter. Scoop 1/4-cup mounds of batter onto the griddle. Cook the pancakes over moderately high heat until bubbles appear on the surface, 1 to 2 minutes. Flip and cook until the pancakes have risen and are golden brown on the bottom, about 2 minutes longer. Transfer to plates, spoon the warm apples on top and serve with warm maple syrups or lots of butter!

#### **Ingredients**

2 tablespoons unsalted butter, plus more for greasing the pancake pan

1/2 tsp cinnamon

2 crisp red or pink apples, preferably Honeycrisp or Granny Smith-peeled, cored and cut into 1/2 inch pieces

1/4 cup sugar

1 1/4 teaspoons finely grated lemon zest

1 tsp Kosher salt

1 1/2 cups all-purpose flour

1 teaspoon baking powder

1 1/2 cups whole milk

3 large eggs, separated

1/2 cup fresh ricotta cheese

This summer Steele Canyon took the initiative to get a wood chipper in house. We are able to attach it to the back of our tractor for transport and now can produce our own mulch to freshen up the various areas in our course planters. This will help save us money in the long run by reducing the loads of green waste bins that we use all year long as well as keeping the course planters looking fresh.



This time of year the maintenance team stays busy keeping up with course detail work as the Bermuda grass grows at a very rapid pace. Once things slow down and we have the courses closed for aerification we will continue to add new Caltega sand to the bunkers as well as various other course improvement projects.



Read more about Vivienne Player at [Golf Week in USA Today](#)