



# MEMBER MONTHLY

NOVEMBER 2021

## Happy Thanksgiving!

### BLACK KNIGHT INVITATIONAL RESULTS OCT 29 & 30TH

#### CANYON FLIGHT

Pos.	Team Members	Net	Purse
1	Stephen Watson & Mick Ruis	-21.8	\$250ea
2	Bob Myers & Ed Takacs	-20.5	\$200ea
3	Tyler Myers & Kyle Mills	-14.2	\$150ea
4	Rod Mason & John Buckley	-13.8	\$100ea
5	Steve Stewart & Rich Cosio	-11.8	\$50ea
Low Gross	Ryan Furey & Patrick Baxter	-15	\$250ea



### ALBATROSS ALERT!

SCOTT PELO



Congratulations to member Scott Pelo for achieving an Albatross. Check out page 2 to read about this amazing feat!

#### RANCH FLIGHT

Pos.	Team Members	Net	Purse
1	Kevin King & Scott Rauvola	-11.8	\$250ea
2	Patrick O'Neill & Andy Zlotnik	-11.6	\$200ea
3	Lucas Whitmore & Jeff Whitmore	-7.8	\$150ea
4	Jared Norris & Dan Van Grol	-6.9	\$100ea
5	Eric Biddlecome & Mike Gallivan	-5.5	\$50ea
Low Gross	Dave Sullivan & Ron Scurr	15	\$250ea



### MONTH @ A GLANCE

CANYON CHALLENGE  
SATURDAY 11.6

CANYON CUP  
SATURDAY 11.13 & SUNDAY 11.14

PRIME & WINE  
FRIDAY 11.19

TURKEY IN THE OVEN  
SATURDAY 11.20

#### LADIES FLIGHT

Pos.	Team Members	Net	Purse
1	Barb Savaglio & Sue Perez	-6.3	\$125ea
Low Gross	Dianne Jacob & Nikki Demakis	34	\$125ea



WELCOME

NEW

MEMBERS



ALEX MACALUSO



TYLER LARSEN



DEBBIE LARSEN



JACKSON LARSEN



MASON BROWN



JOHN DOMINGUEZ

New members not pictured:  
Layne Larsen, Todd Lehman,  
Lauren Lehman

#### NEW ASSOCIATE KNIGHTS

Martin Baez, Bradley Biederer, Randy Fleury, Ramiz Naoum, Chip Willett, Daniel Witte, Joshua Yerik

### November Tournaments

Canyon Challenge 11.06.21  
 Canyon Cup 11.12 & 11.13.21  
 Turkey in the Oven 11.20.21

### October Results

#### • CANYON CHALLENGE OCT 2ND

##### MEN'S CANYON FLIGHT

Pos.	Player	Net	Purse
1	James Davis	70	\$60
2	James Murphy	71	\$50
3	Jeff Restine	72	\$40
4	Ryan Furey	73	\$30

##### MEN'S SENIOR FLIGHT

Pos.	Player	Net	Purse
1	Kevin King	69	\$40

##### MEN'S RANCH FLIGHT

Pos.	Player	Net	Purse
1	Greg Roel	62	\$60
2	Larry Cunningham	67	\$50
3	Douglas Gundermann	72	\$40
4	Michael Chandler	73	\$30

##### LADIES CANYON FLIGHT

Pos.	Player	Net	Purse
1	Debra Patterson	69	\$60
T2	Tamara Parsons	73	\$25
T2	Madelyn Marusa	73	\$25

## Albatross Alert Cont'd!

Congratulations to Member Scott Pelo for achieving one of the rarest feats, an Albatross on Ranch #5 on Monday, October 11. Scott was playing the Black tees, cut the corner to the fairway on the right, and had about 180 yards to the pin in the right rough. The pin was located on the front/middle portion of the green. Scott launched a 6-iron that landed on the green, took a bounce, and rolled into the hole for a 2 on the Par 5! Scott was playing with his brother Matt and father Rich. Matt made an eagle on the same hole and Rich just missed his birdie putt. 5 under on one hole for three family Members, quite an accomplishment, congratulations!



#### Most improved Men:

Scott Pelo 2.7 to .2  
 John Kalil 15.5 to 12.8  
 Sean Mokou 27.3 to 23.9

#### Most improved Ladies:

Tammy Parsons 13.2 to 12.2  
 Debra Patterson 11.2 to 10.4

## Black Knight Invitational





A huge Steele Canyon Golf Club congratulations to Lina Gutierrez who has been with us for 30 years! Lina, thank you all your hard work and dedication to Steele Canyon Golf Club. Please congratulate Lina when you see her.

Prime & Wine Night is back on Friday, November 19! Always a member favorite, we'll enjoy prime rib, sea bass, rack of lamb, lobster and more. Beer and whiskey specials will be available, all while we listen to live music by 3 Car Garage. To secure your tickets before we sell out, email [events@steelecanyon.com](mailto:events@steelecanyon.com) to lock in yours.



Let's get social! Make sure to connect with us on Facebook and Instagram to stay up to date with all things Steele Canyon. Stay tuned for a way to submit your own images to be featured or use #SteeleCanyonEvents on your images when posting.

**Instagram:** @SteeleCanyonEvents    **Facebook:** Steele Canyon Golf Club

- Teagan De Leon, Social Media Director

## Chef's Corner

With Executive Head Chef Paul Roberts

Spending the last 20 years in Colorado I was introduced to this dish, and it was a staple on my menus every fall and winter.

Chili Colorado is a simple chili dish made with pork, dried chili peppers and a few other simple ingredients that simmer together until the pork is tender. You can make it mild or hot depending on the type of chilies you use and it's delicious served over rice or with tortillas.

### Ingredients

- 8 dried mild red chilies
- 1/4 cup vegetable oil
- 2 lbs. pork shoulder
- 1 teaspoon Kosher salt, divided
- 2 teaspoons cumin
- 3 cloves garlic
- 2 teaspoons dried oregano
- 1 1/2 cups chicken stock
- 1/4 teaspoon ground black pepper
- 1/2 medium yellow onion, peeled and cut into chunks
- Juice of one lime
- Chopped cilantro, for garnish

**Step 1:** Remove stems and seeds from the chilies. I like to do this in a bowl to catch all the seeds. Place the chili pepper pieces in a bowl or baking dish and cover them with water. Soak the chilies for 30 minutes.

**Step 2:** While the chilies are soaking, prepare the pork. First, cut it into 1-inch pieces trimming the excess fat as you go. Season the pieces with 1/2 teaspoon of salt. Heat the oil in a large pan over medium-high heat. Brown the pork pieces in a few batches turning them once. Once the last batch is browned, place all the browned pork back into the pan. Adjust the heat to low while you make the sauce.

**Step 3:** Place the softened chili peppers plus 1 cup of the soaking water in a blender or food processor. Add the onion, garlic, 1/2 teaspoon of salt, oregano, and cumin. Puree the peppers until smooth.

**Step 4:** Strain the pepper puree through a fine mesh sieve into the pan with the pork.

**Step 5:** Press on the puree to extract as much of the sauce as possible. This will ensure there are no little bits of peppers or seeds in the chili.

**Step 6:** Stir to coat the pork in the chili puree. Add the chicken stock and stir to combine.

**Step 7:** Turn the heat to high and bring the pan to a boil. Reduce the heat to maintain a strong simmer and simmer the chili for an hour to an hour and a half, stirring occasionally, or until the pork is tender and the sauce has thickened. Just before serving, add the black pepper and lime juice and stir. Garnish the chili with the cilantro.

# COURSE NEWS

From Superintendent Antonio Osuna



In the month of October, the maintenance team was busy preparing the golf course for the fall and winter months. The Bermuda grass is starting to go dormant as the weather gets colder.

We over seeded the tee tops and a wrap around the greens with ryegrass seed to keep these areas in good green and growing conditions.



We also aerated the greens with ½" hollow tines to relieve them from compaction caused by equipment and foot traffic, and also to take out old organic matter and fill the holes with new 30 grade silica sand for better drainage.

## **SORRY, RENOVATING. PARDON OUR DUST**

We are excited to finally get our clubhouse remodel underway! Demolition work began in the men's restroom along with the Veranda/Window lounge of the restaurant. During this remodel process there will be temporary restrooms for the men near the driving range. Also, Member lockers are still intact but will have limited access as construction work will be ongoing throughout the weeks. Thank you again for your patience during this process and we look forward to you enjoying our new look at Steele Canyon soon!

