

FEBRUARY

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# THE PARADE

MAGAZINE





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# MESSAGE FROM THE GENERAL MANAGER

Dear valued members,

The first month of the new year went by in the blink of an eye! We had some rain in January which helped continue to keep the course nice and green with the added efforts of our Maintenance team! Thank you for being patient during days where we were cart paths only. I know it isn't the ideal round for most members like that but it is crucial to keep the course in great shape when the turf is wet. Unfortunately, it looks like we will have a very wet start to February. If the forecast ends up being accurate, we can expect 7.14" of rain by 2/9/24. Yikes!

Tee times are still very busy on weekends with limited space during winter hours. Please make sure to cancel your tee times if you cannot make it or adjust the player number if you will have less players than you booked for. The time changes back in mid March and it will not be as tough to get tee times once that happens. Thank you all again for your patience during our winter hours.

As far as the check in process goes, please make sure that everyone in your group is checking in to the Pro Shop with ID. We are trying to get everyone 100% on board with this process and we need your help. Please understand that our Golf staff is just doing their jobs and they do not make the rules. We are trying to create a better experience for members and guests and it is very important everyone checks in at the Golf Shop.

We have also updated our Bylaws so please make sure to read them. You can find them on our website at [www.golfccc.com/member-area](http://www.golfccc.com/member-area).



Your General Manager,

*Luis Cruz*  
General Manager

# FRESH TAKES FROM THE F&B DIRECTOR

Greetings California Country Club!

I would like to introduce myself, my name is Michael Davis, the newest member of the CCC team. I have the honor and opportunity to have been selected as the new Food & Beverage Director. First, I would like to thank Maryann Ramm for not only being an outstanding leader but for her tutelage, guidance, knowledge and friendship. I would never be in this position if not for her. I wish Maryann nothing but blessings as you and your family take the next step in your journey. I would also like to thank Luis Cruz for allowing me to evolve into what will be the next chapter of my career in the culinary world. I promise to do my best to keep up what we have built and continue to keep our banquet and restaurant service evolving to new heights.

You may have seen me around CCC premises as Banquet Chef for the last three years. With the help of Executive Chef Eric Baker, we have elevated both event and Agave Grill menus to more of a modern feel yet keeping the core of what our members and guests expect from us.

Before my tenure began at the club, I was minority owner of the Myrtle Tree Café in Monrovia as well as the Sous Chef of the Frontrunner Restaurant and the legendary Turf Club at Santa Anita Race Park. I also wrote for the San Gabriel Valley Tribune for a time as a culinary critic. I have also been blessed to be a musician who has had the chance to travel the world and see and learn things maybe not afforded to all chefs. I have always tried to bring in intangible concepts and incorporate them in menus offering fresh looks of traditional favorites.

In closing, we will continue to be more active in developing more member events and functions to keep a fresh and fun environment starting with a Super Bowl party Sunday, February 11! We will be offering a "Tailgate" buffet featuring drink specials plus all the favorite stadium bites like sliders, nachos and the sort. Soon we also be hosting tastings and dinner pairings to allow members and guest to fully get the most out the club experience.

Please feel free to stop me in the halls anytime to introduce yourselves. Even though I know a lot of you, I would like to familiarize myself with as many of you as I can. I look forward to having an outstanding year!

*Mike Davis*

F & B Director

# CARRERA'S CUT SUPERINTENDENT'S CORNER

Dear valued members,

Winter is definitely here. We had some frost on the course in January. We did our best to limit the delays by letting golfers out as long as they kept the carts on the cart path. I hope your tee time was not impacted too much if at all. The course had no damage because of the frost so, thank you for your patience and cooperation. As you all know by now, we are in an El Nino year. We have seen that to be accurate as we have seen some powerful storms pass through that have dumped approximately 2 inches per storm. We tend to keep carts on paths a bit longer because holes like 9,15 and 16 do not dry out fast enough. Lets keep the course in good shape.

The staff at CCC as well as your fellow members appreciate your dedication to maintaining the course in great playing conditions. With that being said thank you to all of you who do your part to fix ball marks on the greens and divots on the fairways. I have been asked more than once on how to properly repair the divot on the fairway. There are two ways how to fix the divot. If the grass is big enough and is still intact it helps our course conditions if you put that divot back into the hole and step firmly on the divot. The other option is to remove the sand bottle on the cart and fill the hole level with the rest of the turf. There are sand boxes on hole 2, 7 and by the restrooms where you can refill the bottles of sand as you use it on the course.

We have started fixing the railroad ties on hole 10 and we hope to continue to remove the railroad ties that are damaged. This is the type of projects that we usually do when we have rain and there is not much we can do on the course. We continue to be committed to improving the course conditions and we appreciate all your help. I look forward to seeing you out on the golf course.



Thank you,

*Leo Carrera*

Golf Course Superintendent

# MESSAGE FROM THE PRO

Dear Members,

Pack your umbrellas, It is rainy season! Everyone please make sure to download our California CC App on your phone to stay connected with our push notifications. You will be able to get instant updates on what is going on at the course and if there are any closures due to rain, or delays due to frost.

Come to the pro shop and check out the new merchandise, we have brand new OGIO, Callaway, and arriving soon Titleist golf bags, new Swannies gear, and expect the arrival of Nike in the summer!

Reminder, please make sure to cancel tee times 24hrs in advance to allow other members to book. Until the time change, we are very limited on weekend tee times so no shows are a real waste! Also, please be aware that on the weekend we will be pairing twosomes together to help consolidate the tee sheet and pace of play.

A friendly reminder to please keep replacing ball marks and divots to help our course continue to be in great shape, Leo and his crew are doing a great job!

Thanks everyone, be safe and stay dry!



Best Regards,

*Derrick Williams*  
Head Golf Professional  
(p) 626-333-4571 x 7

# MESSAGE FROM THE SALES AND MARKETING MANAGER

Hello Members!

I hope everyone is having a great year so far! I'm excited for the upcoming events we have going on at the club. More specifically, we have our upcoming Spring Bridal Show coming up in April. Stay tuned for the date and details. There will be top-tier vendors ranging from photography, linen, floral arrangements, to decorations. It's a fun affair with music, drinks, and food available for all our guests who attend. You will be able to preview our lovely banquet room dressed for a wedding and try our executive chef's delicious dishes fit for a celebration.

It is our goal at CCC to provide you, your family, and friends with exceptional service that you will cherish for a lifetime. After all, it is one of the most important occasions in your lives. Our event coordinator will work closely with you from start to finish to lift the weight off your shoulders when planning your special event. We offer our banquet room that can hold a max of 230 people as well as our outside ceremony site. In addition to your ceremony and reception, you can also plan and enjoy your bridal shower, engagement party, rehearsal dinner, and reception at CCC. Whether it is simply elegant or elegantly simple, every wedding has our team's utmost attention to detail.

We are also having our first ever Wine Pairing Dinner on April 12th. Cristie Kerr is a loved and accomplished LPGA player and she also has a winery. We will be pairing some of her offerings with a set menu. Please look forward to this!



Best,

*Mia Mills*

Sales and Marketing Manager

# CLUBHOUSE HOURS OF OPERATION

**Clubhouse:** The clubhouse is open daily, from 7am through 5pm, with food and beverage service from 9am through 5pm.

**Pro Shop Phone Hours:** Hours of operation for the Pro Shop vary with time of year and daily schedule. However, you can reach the Pro Shop by phone from 6 AM until 5 PM, Monday through Sunday during Daylight Savings Time/Summer Hours. Winter Hours/Pacific Standard Time the Pro Shop is open 7 AM until 5 PM, Monday through Sunday. Holiday Hours will be the same as weekend hours currently in effect.

**Locker Rooms:** The Locker Rooms are open every day during Pro Shop operating hours.

**Business Office:** The Business Office is open Monday through Friday, 6:00 a.m. to 5:00 p.m.

**Clubhouse Phone:** (626) 333-4571

**Direct Line to the Pro Shop:** (626) 968-4222

**Website:** [www.golfccc.com](http://www.golfccc.com)

## CALIFORNIA COUNTRY CLUB CONTACT INFORMATION

**Website:** [www.golfccc.com](http://www.golfccc.com)

**Clubhouse Phone:** (626) 333-4571

**Direct Line to the Pro Shop:** (626) 336-8260





## EASY SPAGHETTI BOLOGNESE

### Ingredients

- 2 tbsp olive oil
- 400g / 14oz beef mince
- 1 onion, diced
- 2 garlic cloves, chopped
- 100g / 3½oz carrot, grated
- 2 x 400g tins chopped tomatoes
- 400ml / 14fl oz stock (made from a stock cube. Ideally beef, but any will do)
- 400g/14oz dried spaghetti
- salt and pepper

### Method



Heat a large saucepan over medium heat. Add a tablespoon of olive oil and once hot add the beef mince and a pinch of salt and pepper. Cook the mince until well browned over medium-high heat (be careful not to burn the mince. It just needs to be a dark brown). Once browned, transfer the mince to a bowl and set aside.



Add another tablespoon of oil to the saucepan you browned the mince in and turn the heat to medium. Add the onions and a pinch of salt and fry gently for 5-6 minutes, or until softened and translucent. Add the garlic and cook for another 2 minutes. Add the grated carrot then pour the mince and any juices in the bowl back into the saucepan.



Add the tomatoes to the pan and stir well to mix. Pour in the stock, bring to a simmer, and then reduce the temperature to simmer gently for 45 minutes, or until the sauce is thick and rich. Taste and adjust the seasoning as necessary.



When ready to cook the spaghetti, heat a large saucepan of water and add a pinch of salt. Cook according to the packet instructions. Once the spaghetti is cooked through, drain and add to the pan with the bolognese sauce. Mix well and serve.

