

MARCH

2024



THE PARADE

MAGAZINE





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Event Type

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
25	26	27	28	29	1	2
					• 3/1 9am Shotgun	
3	4	5	6	7	8	9
	• 3/4 10am Shotgun				• 3/8 12:30pm Shotgun	
10	11	12	13	14	15	16
	• 3/11 9am Shotgun			• 3/14 12pm Shotgun	• 3/15 10am Shotgun	
17	18	19	20	21	22	23
	• 3/18 8am Shotgun				• 3/22 8am Shotgun	
24	25	26	27	28	29	30

MESSAGE FROM THE GENERAL MANAGER

Dear valued members,

We are always listening and always trying to improve our operations for all our members. One thing we have heard loud and clear from most members is about how difficult it is to obtain weekend tee times, especially during winter hours. We have been brainstorming ideas on how to better serve everyone to improve this experience.

One big change that will start on April 1, 2024 is that we will be changing the tee time process for weekends. As of 4/1/24, ALL MEMBERS will be able to book weekend tee times 9 days in advance by calling the Golf Shop or booking the tee time online. This will help make the process fair for all members to enjoy the course. We tried our best to help members book times if they had trouble getting a reasonable tee time but it is impossible to help everyone. Changing the system so that everyone has equal ability to book the times will ensure fairness for all our members.

****For weekdays, the system will remain the same as it has been.**

Secondly, we are going to enhance our efforts on tee time cancellations so that members who short show for tee times or even worse, no show, will be held accountable. Cancellations must be made at least 24 hours in advance to avoid a penalty. This is not an effort to punish anyone but rather for our members to have the courtesy for all fellow members to open up a full tee time or player spots so that everyone has an equal opportunity to utilize the course.

Also, please be on the lookout for our calendar of member events which will be out soon and put the dates on your schedule so you can support us while we continue to build a member first culture. On top of that, we are working on a new spring menu that will be out soon. Those 2 are just sneak peeks of a number of member-focused enhancements we are working on. Stay tuned!



Your General Manager,

Luis Cruz
General Manager

FRESH TAKES FROM THE F&B DIRECTOR

Spring Forward! Event season is officially here!

With Spring upon us, brings its sense of rejuvenation and with the recent rainfall we have had, the course has benefited the most. Special thanks to Superintendent Leo Carrera and staff for the brilliant groundskeeping and maintenance, continuing to keep California Country Club one of the premium venues in SoCal.

One the most important feature of our club is our energetic, lively member tournaments. The calendar is quickly filling up! Just a few of the upcoming events include:

- April 11 Master's Event/Two-man Shamble
- May 11 Mother's Day /Couples Scramble
- June 8, 9 Member Guest /Two-Man Best Ball
- August 8 Member Member/Two Man Alternate Shot

Agave Grill News

Again, as we "Spring Forward," will come flex hours at the grill. And as a reminder, Happy Hour will be continuing Tuesday - Friday 3:00 to 5:00 offering beer, wine and appetizer specials. Exec Chef Eric Baker and staff are diligently working on a new seasonal menu, featuring new options as well as keeping the favorite staple items available.

We will also be continuing the tradition of our exclusive Brunches beginning with Easter Sunday. This year we will feature a 'new look' FULL buffet featuring satellite stations, Mimosas and who knows, maybe the Easter Bunny will show up!

Once again, being the "New Guy," I appreciate all of you who have reached out and said "Hello" and offered your support. Thank you.



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,

As the year progresses, we have some exciting new member events hitting our calendar! This year we will have a series of member events starting in April. So happy that this year we will officially be bringing back the Club Championship for all members to play in. You will need to have a verified handicap to compete so make sure everyone gets theirs up to date! Other events to expect are a Mixed Couples Event, Member/Member, and Member/Guest to name a few! The full schedule will be released in the pro shop and around the clubhouse so please be on a lookout. Sign ups will be available in March so make sure to stop by the pro shop and get your name down for these exciting events this year!

A farewell to a couple of our teammate, both Bailey and Pablo were valued here in the shop and will be missed. They are off to other clubs; we wish them all the best.

A reminder about tee time policy. When booking please only book the number of players you expect to have that day and if that is to change give the pro shop at least 24 hours in advance notice so that we can fit other members into those slots. The tee sheet is extremely busy on the weekends so to help give a better experience to everyone this is necessary.

Lastly, don't forget to stop by and get your new gear. Expect our spring collection to be hitting the racks in the next month. As always, we try to keep fresh new looks coming in so that we can all help represent our club! For anything you might want to see us add please leave a note in the suggestion box in the pro shop!



Best Regards,

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

MESSAGE FROM THE SALES AND MARKETING MANAGER

Hi Members,

Spring is upon us and we are looking forward to some of the upcoming member events we have in store for you. We missed some of you at our Super Bowl Sunday Party this past month. We had a great time watching the game and indulging in some classic football snacks/drinks. Please keep an eye out for communications about our upcoming member tournaments & events. We are aiming for at least one event a month. We hope to see you there and help us build a stronger sense of community.

We also have some great news to share with you regarding booking events here at CCC. We have updated our event and wedding packages! So, if you would like to book this year or next, come check out our new packages at the front desk. I'd be happy to share all the new information we have when booking your special event.

At California Country Club, we can host a multitude of events for you and your guests. Our CCC staff helps you plan and provide direction; our executive chef can customize your menus to reflect your tastes and budget within the package you have chosen. No matter what the event, we will help create the event you have envisioned and take the stress out of hosting. In the past, we have hosted weddings, corporate meetings/team building, showers, holiday parties, anniversaries, birthdays, reunions, and retirement parties.

Since we only have one banquet room, you and your guests won't need to worry about other events happening around the venue. As members, remember that you obtain half-off room charge when booking. We try our best to not double book events, especially weddings and events with a guarantee of 100 people or more.

We hope you continue to choose us when it comes to your event planning!



Cheers,

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.

CALIFORNIA COUNTRY CLUB CONTACT INFORMATION

Website: www.golfccc.com

Clubhouse Phone: (626) 333-4571

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



INGREDIENTS

- ½ English cucumber, thinly sliced
- ½ teaspoon rice vinegar
- 1¼ teaspoons sesame oil, divided
- 1 cup fresh mung bean sprouts
- 1 cup shredded carrots
- 4 cups baby spinach
- ½ teaspoon tamari

- 2 cups cooked short-grain white rice
- 2 fried eggs
- sautéed shiitake mushrooms
- Gochujang sauce
- Sesame seeds
- Kimchi
- Chopped scallions

HOW TO MAKE

- In a small bowl, toss the cucumber slices with ½ teaspoon rice vinegar, ¼ teaspoon sesame oil and a pinch of salt. Set aside.
- Bring a small pot of water to a boil. Drop in the bean sprouts and cook for 1 minute. Drain and set aside.
- Heat ½ teaspoon sesame oil in a medium skillet over medium heat. Add the carrots and a pinch of salt. Cook, stirring for 1 to 2 minutes until a little bit soft, and then remove from the pan and set aside. Heat ½ teaspoon more sesame oil in the skillet and add the spinach and tamari. Cook, tossing, for 30 seconds or until just wilted. Remove from the skillet and gently squeeze out any excess water from the spinach.
- Assemble the bowls with the rice, cucumber slices, bean sprouts, carrots, and spinach. Top with a fried egg or baked tofu. Add the mushrooms, if using. Sprinkle with sesame seeds and drizzle generously with the gochujang sauce. Serve with kimchi and scallions, if desired, and the remaining gochujang sauce on the side

VEGETARIAN BIBIMBAP



