

JUNE



2024

# THE PARADE

## MAGAZINE





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# MESSAGE FROM THE GENERAL MANAGER

Dear members,

I'm very excited to be back with you at California Country Club, and I appreciate the warm welcome I've received from many of you already. It's said that absence makes the heart grow fonder, and this certainly applies here. It was a long absence, but it's great to finally be reunited.

With summer right around the corner, you can expect an abundance of sunshine, fun-filled days, and excellent golf. The course looks fantastic, and our friendly staff are ready to assist you in both the golf shop and the Agave Grille.

We are working on many improvements to the member experience here, and I'm looking forward to serving you again. Please join us for Happy Hour, from 3:00 PM through 6:00 PM, daily, and please feel free to stop by my office anytime to get acquainted, or reacquainted, at any time.

Don't forget that June is Women's Golf Month, and discounts will be available on ladies' apparel in the golf shop all month long. We have many other exciting events in the works, and I am anticipating great response to these. Please remember to support the Club by dining in the Agave Grille, and I encourage you to consider our club as a venue for any upcoming weddings, birthdays, memorial services, or business meetings you may have planned.



Warm regards,

*Timothy Gore*  
General Manager

# FRESH TAKES FROM THE F&B DIRECTOR

Summertime is right around the corner bringing magnificent events and good times!

I would like to start by thanking all who participated in one of our favorite events of the year, our Mother's Day brunch buffet. As always, it is one of my favorite days to celebrate the most special people in the world, our mothers. And selfishly, I cannot tell you the pleasure I get from seeing the smiles, hearing the laughs and family stories, it is truly a special day.

Speaking of our beloved Moms, June also brings us Father's Day! Now let us not forget about all those dads who picked us up, brushed us off and taught us to get back in the game! On Sunday June 16, we present "Burgers, Bourbon and Blues." Chef Eric Baker and his gang of rouges will present a special "Build Your Own Burger," menu alongside a tasting of fine bourbons set in a backdrop of some smokey blues music. Being a pop myself, I would love to participate in this event, unfortunately I will be on the east coast doing my other job! In other Agave Grill news, starting on June 1, the Agave Grill will be closing at 6:00pm to accommodate our members during the days of summer.

Also, I would be remiss not to mention our Member/Guest tournament June eighth and ninth. We will have breakfast snacks; post reception buffet and the bar will be open! Hope to see you all there.

In closing, I would like to welcome GM Tim Gore back! Tim hired me four years ago as a Banquet Chef and his encouragement, tutelage inspired to be a better chef which paved my way to my current position. I know would not have gotten here without his guidance; it only gets better from here!



Cheers!

*Mike Davis*  
F & B Director

# CARRERA'S CUT SUPERINTENDENT'S CORNER

Dear valued members,

First, I would like to welcome Tim back to the team here at California CC. I look forward to working with Tim. I am confident with Tim's leadership we can continue to make CCC an enjoyable experience for everyone.

The men's club had their club championship in May. I would like to give Brandon Polanco a shout out because he really cares about our golf course and the conditions. Thank you for helping us maintain our standards and expectations at the country club level. The feedback from the event was all positive and the crew and I appreciate all the positive comments.

Finally, we are currently working on our pump station to improve our watering efficiency on the course. We appreciate that the club's commitment to improving the course conditions. The past two years we have improved the irrigation system, and the results are noticeable. I am excited in the direction we are headed as a club.

I look forward to seeing everyone on the course.



Thank you,

*Leo Carrera*  
Golf Course Superintendent

# MESSAGE FROM THE PRO

Hello Members,

Hope all is well with everyone. I wanted to welcome back Tim Gore, he will be taking over the General Manager duties here at the club. We wish him the best of luck.

Last month we started to see even longer daylight hours. I encourage everyone to come play late afternoon as the rounds are quick and the days are long! Great time to get out and have some good practice. We will also be extending our pro shop hours in June to 6pm, allowing more members to take advantage of carts in the afternoon to help speed up their rounds!

A reminder to all members about our tee time policies. Member only play will be enforced Tuesday - Sunday from 6am - 10:30am. Guests will be allowed after 10:30am. Please be mindful of this when booking your tee times. On Monday's guests' times will be open and available all day. Cancellation of tee times. Please do this at least 24 hours in advance. Those who do not follow the 24hour canceling window will be subject to loss of tee time privileges the following weekend. Pace of play is 4 hours and 15 minutes. We encourage those who are falling behind to allow the group behind you to pass on the next par 3. The course has been looking great, a big thanks to Leo and his staff. This is also due to all your help maintaining the course. Please continue to rake your bunkers, fix ball marks, and replace/fill divots. It goes a long way in keeping up our excellent conditions!

Looking ahead we have a few member events coming up. This month we are bringing back the member/guest on June 8th and 9th. Find a partner and come show off your club! We will have prizes, raffles, and cash payouts to the winners! Sign-ups are in the pro shop. We also will be hosting the Club Championship July 5th and 6th! This event is for all members, and we will be crowning champions!

Thank you again for all being valuable members here at the club and we look forward to a great summer.



Best Regards,

*Derrick Williams*

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



# MESSAGE FROM THE SALES AND MARKETING MANAGER

Hi CCC Members –

I hope everyone had a relaxing and fun Memorial Day weekend to kick off the start of Summer! As the weather heats up, make sure you are staying hydrated and wearing sunscreen!

I would like to welcome Tim Gore back as our General Manager. We are excited to have new leadership and continue growing the club.

Now that summer is here, let's party it up and create fun memories! Let us help you achieve your dream party and take care of everything you need. We have updated our packages and encourage you to use your member discount and book with us! Please see the updated packages using the QR code on the next page and book an appointment with me to book!

Our next member event is coming up! It is our first Member-Guest Golf Tournament spanning two days, June 8th & 9th! This is going to be a fun one so invite a guest and come have some fun with us! Sign ups are in the Pro Shop.

A friendly reminder on some housekeeping items:

- Don't forget to keep up with our Tournament Calendar which can be found in the Pro Shop or online in our Events Calendar. On days where we have a morning and afternoon shotgun, ALL practice facilities are closed so please plan accordingly.
- Please download our app if you don't already have it! This is a great resource and one stop shop for everything you need: tee sheet, view statements & tournaments calendar. If you are having trouble, please come see me and I can help you with a tutorial.



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](http://www.golfccc.com)

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

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



# CALENDAR

## OF EVENTS

### June 2024

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
26	27 8am Breakfast Club (144)	28	29	30	31 11:30am Walnut HS (144)	1
2	3 Club Eagle (16)	4	5	6	7 Santa Fe (100) East LA (144)	8 1pm Member - Guest Tournament
9 9am Member - Guest Tournament	10 NECA (144)	11	12	13	14 Salesian HS (144) Lincoln HS (144)	15
16	17	18	19	20	21 Monrovia (98) South Gate (80)	22
23	24 Bo Tour (50)	25	26	27 Boy Scouts	28 NCRF (144) Azusa (144)	29
30	1	2	3	4	5	6

# CALIFORNIA COUNTRY CLUB

# THE MEMBER - GUEST TOURNAMENT



**\$600 Per Team  
(2 Players)**

60 Teams (120 Players CAP)  
2 Flights Championship/A Flight  
MUST Have Verified Handicaps  
CASH Payouts to Gross/Net  
Winners  
Practice Round Included

Register now. space is limited

**Sign Up in Pro Shop**

**SATURDAY & SUNDAY  
JUNE 8TH & 9TH**

**June 8th**

**11am Lunch**

**1pm Shotgun | BEST BALL**

**Hors D'oeuvres & Cocktails to Follow**

**June 9th**

**8am Breakfast**

**9am Shotgun | SHAMBLE AGGREGATE**

**Dinner & Awards to Follow**



# Jalapeno Popper Dip

## Ingredients:

- 6 thick-cut bacon slices, chopped
- 8 oz. cream cheese, softened
- 1/3 cup mayonnaise
- 1/3 cup sour cream
- 2 Tbsp. finely chopped pickled jalapeños
- 2 large fresh jalapeños, finely chopped (about 1/2 cup), divided
- 1/4 cup chopped fresh cilantro, divided
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. chili powder
- 6 oz. sharp Cheddar cheese, shredded (about 1 1/2 cups), divided
- 6 oz. Pepper Jack cheese, shredded (about 1 1/2 cups), divided
- Corn tortilla chips, for serving

## Directions

Cook bacon and mix all the ingredients together.

Bake at 350 degrees for 20 min



