

JANUARY



2024

# THE PARADE

## MAGAZINE







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# MESSAGE FROM THE GENERAL MANAGER

Dear valued members,

I hope everyone had a great holiday season and hot to spend quality time with your loved ones. I can't believe it is already 2024! I hope everyone has an incredible 2024 in your personal, professional and golf lives!

As we turn over the page for a new year, we are looking to make some positive changes to California Country Club and continue to improve our service and our operations to better serve you. As I mentioned in my last Parade article, we will be implementing rules around how many rounds a guest can play per year. We previously did not have a limit on the number of times a guest was allowed to play per year but with the elevation of the Country Club experience in mind, we will now only allow guests to play 8 times per year before either looking into joining our membership or waiting until the following year. The reason for this is that, players take better care of the Club if they are active members as opposed to guests. Along with that, less guests on a consistent basis means less play out on the course, better pace of play, better course conditions and ultimately a better experience for everyone. With this change, we will also be changing the check in process. Going forward we will require all members and guests to check into the Golf Shop with ID's. This will help with tracking of exactly who plays at all times. Members will no longer be able to check in for their foursome as we have allowed in the past.

Another big change that is coming is the introduction of our new Food & Beverage Director, Mike Davis. Mike has been a big part of our California Country Club team since November of 2020. He started off as a Lead Cook and most recently served as our Banquet Chef. Mike has some great ideas that we're excited to see come to life now that he will be assuming the F&B Director role. Please make sure to say hi to Mike and welcome him into his new position.

This year, we will be focusing a bit extra on our F&B operations and member events. Look out for new menu items and other F&B offerings as well as creative events that are catered for all our members to enjoy



Your General Manager,

*Luis Cruz*

General Manager

# CARRERA'S CUT

## SUPERINTENDENT'S CORNER

Dear valued members,

I hope everyone enjoyed their holiday season with their friends and family. We had some great golfing weather. It got into the 80's in the middle of December. I hope everyone had the opportunity to get it and enjoy the nice weather.

One of our focus for the new year will be the bunkers. Our bunker machine went down for a couple of weeks, so we had to rake the bunkers by hand. It has been fixed and we will use it daily to maintain the bunkers. We are going to use our rototiller to loosen the sand and we are going to spend some time moving the sand in the bunkers so they can play better. I Sent some samples to our sand vendor to see if he can provide us sand for the bunkers that are low in sand. With the recent rainstorms moving through the area the bunkers will have standing water. There is not much we can do until we completely renovate our bunkers. With that being said you could consider it ground under repair and take a free drop. As soon as the bunkers drain, we will then rake them.

Happy new year to everyone. I look forward to seeing you out on the golf course.



Thank you,

*Leo Carrera*

Golf Course Superintendent



# MESSAGE FROM THE PRO

Hello Members,

On behalf of our staff in the pro shop and cart barn we would like to say Happy New!!

The new year will bring new merchandise from Titleist, Callaway, Swannies, and expect to see Nike Apparel in the summer! We continue to bring in fresh new looks for our members, we hope that everyone stops by to help represent the club! If there is anything you would like to see us bring in please don't hesitate to let me know, I will do my best to provide items that everyone likes!

A few house keeping notes, we would like to remind everyone to continue to do their part and help maintain the golf course. Please make sure to fix ball marks on the green plus one extra, fill divots, and say something to our staff if you see something out of place! Also please remind all guests you may bring to come in proper golf attire and respect these rules as well.

I am excited for the next year to come, and we will strive our best to take another step forward in the right direction to help make this club and the member experience even better.



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 enjoyed the holidays and spent time with loved ones. Happy New Year- I am personally looking forward to all the good 2024 will bring.

Since it is a new year, I thought it would be appropriate for us to do some housekeeping items.

1. If you are approaching your 2-year term and would like to cancel, please email [lcruz@golfccc.com](mailto:lcruz@golfccc.com) to begin the process as we require a 90-day written notice to terminate your membership. This verbiage is detailed in the membership paperwork you signed upon joining.
2. Please download our app and enroll in push notifications. By doing so, we can reach you quickly if we have any updates on the course or clubhouse. I am happy to walk you through this if you need help.
3. Lastly, a friendly reminder on our website:

California Country Club has created a brand-new website to provide better, more efficient member services and a smoother all-around user experience. We have improved the navigation and added additional features to make your visits easier. The new site also offers the capability not only to view your statements, but also to pay your dues online accessibly. No more clicking through multiple pages before you find what you want, now the site is fully searchable with quick links to important pages in our Member Area of the website. You will also be able to book tee times through the website to make it even more convenient for you and your member experience. We will have step by step instructions in the Pro Shop to help you navigate the website when it comes to logging in and booking a tee time online.

As a member, you will have 3 unique login portals for your safety and security of your accounts. You will have Member login Credentials to access the member area of the website, you will have your own login credentials for bill pay, and you will have your own login credentials to book tee times online. If you would like to set up your bill pay and tee time booking login credentials as the same, you are able to do that. You will be receiving an invitational email to update your login for bill pay. Please remember when you log on to the new site for the first time, you'll need to change your password for your account for each portal.

## Instructions to Follow

### 1. Member Area Login Credentials:

STEP 1: Click on Members Area on GOLFCCC.COM

STEP 2: Enter Email and Password: changeme

STEP 3: You will go to ACCOUNT SETTINGS on the LOGIN icon and scroll down to PASSWORD

STEP 4: You will then Change and Update your Password in the Member Area in the website

### 2. Book A Tee Time Online Login Credentials:

STEP 1: Click on BOOK A TEE TIME and click SIGN IN

STEP 2: You will use the below credentials to Login:

*User: cal-{member#}*

*Password: californiacc*

STEP 3: Click on MY ACCOUNT (right next to TEE TIME SEARCH) and select CONTACT INFORMATION and select EDIT USERNAME/PASSWORD and you will then change your Password for the Book a Tee Time feature

### 3. Bill Pay Portal Instructions:

For security purposes, in order to access the Bill Pay of the website and pay online, we will be sending you each an invitation via email to update your login to view your statement.

If you have any questions on navigating the new website or logging in, please reach out to me.



Thank You,

*Mia Mills*

Sales and Marketing Manager

# CLUBHOUSE

## HOURS OF OPERATION

**Clubhouse:** The clubhouse is open daily, from 6am 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







# CHRISTMAS COOKIES



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## INGREDIENTS

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- 2 cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup unsalted butter, melted
- 1 cup packed brown sugar
- ½ cup white sugar
- 1 tablespoon vanilla extract
- 1 egg, 1 egg yolk
- 2 cups chocolate chips

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## DIRECTIONS

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1. Preheat the oven to 325 degrees F. Grease cookie sheets or line with parchment paper.
2. Sift together the flour, baking soda and salt; set aside.
3. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.
4. Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.





