

August

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THE PARADE

MAGAZINE





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MESSAGE FROM THE GENERAL MANAGER

Dear members,

It's my pleasure to introduce you to our new, Head Golf Professional, Cyrus Wu. Cyrus graduated from Cal Poly Pomona with a degree in hospitality. He spent two summers as an intern at the renowned Shangri-La Hotel in Shanghai, but he later chose to return to his first love, golf. Having grown up in Arcadia, like many others, he spent his childhood playing golf and practicing at Arcadia Golf Course, the epicenter of junior golf in the area. After he'd coached the highly successful Arcadia High School golf teams, he worked at Arcadia Golf Course as a starter, an instructor, and finally the Director of Instruction. He is well known, and well-respected, within the golfing community of the San Gabriel Valley, and he has even coached several members of California Country Club over the years. I have known Cyrus personally and professionally for over 10 years, and I cannot think of another individual who is more hard-working, dedicated, fair, honest, and hospitable. Cyrus also happens to also be the most talented and dynamic golf instructor I have ever known, and I'm honored that he has accepted the offer of the Head Golf Professional position at CCC. I'm looking forward to the exciting horizons that he will undoubtedly assist us in reaching. With his focus on hospitality, member relations, and the facilitation of all golf-related activities, I know that Cyrus will prove to be the Head Pro that California Country Club and its members desire and deserve. Please remember to give him a warm welcome by stopping by his office in the golf shop to introduce yourselves.

We're also excited about our \$8 Happy Hour from 3pm to 6pm daily. Please join us in celebrating this new adventure and remember to bring your friends along with you. Our social membership is only \$25 per month, and you likely have friends and family members who could benefit from this inexpensive way of experiencing some of what CCC has to offer. We hope you all take advantage of the excellent food, drinks, and value to be found in the Agave Grille, and please continue to enjoy the golf course throughout the beautiful month of August.

See you at the Club.



Sincerely,

Timothy Gore
General Manager

FRESH TAKES FROM THE F&B DIRECTOR

Dear members,

I hope everyone is having a fantastic summer, enjoying relaxing time on the course and when you finish, no better way to wind down then enjoy some post-golf relaxation at our own Agave Grill. Our "Eight is Great" Happy Hour menu is in full swing from 3pm - 7pm, Chef Eric has produced a of selection of tasty bites to be featured with some of our favorite cocktails all priced at \$8.00. Our kitchen will serve food until 6pm, while our bar will be open till 7pm.

I look forward to seeing you all there! If I may suggest, the Flatbread and Bulgogi Fries are excellent!
Cheers!



Cheers!

Mike Davis

F & B Director

CARRERA'S CUT SUPERINTENDENT'S CORNER

Dear valued members,

July was hot and August was brutally hotter. We were not lucky enough to get rain in August like last year. The greens would have really appreciated that. However, the greens are holding up nicely. We were lucky enough to get a small break from the heat and that allowed us to verticut the greens. I noticed the smooth ball roll on the greens, and I witnessed a lot of putts going in from long distances. Nicely done!

We removed the plants from the planter next to tee box #2. Our goal is to exterminate the ground squirrel problem that we have in that area. We also want to make that planter look nice again.

We continue to put an effort into improving the bunkers. We edge them every two weeks because the kikuyu grass grows out of control this time of year. I have also spent time with our new hire to train him how to properly rake the bunkers. In addition, we also added new rakes to some of the bunkers. The goal there is to have enough rakes available in the bunkers so that we can all do our part. It is good golf etiquette!

Aerification will be September 23rd-27th. I can't wait to get these fairways back to country club quality.



Thank you,

Leo Carrera

Golf Course Superintendent

MESSAGE FROM THE SALES AND MARKETING MANAGER

Hi CCC Members,

Summer is wrapping up and we hope you are all staying cool with this heat. Just a cool reminder that we would love to host your next corporate outing or fundraiser. Does your company or business need a team building activity to boost morale? Entertain your colleagues with a golf outing or put together a tournament for fun with us. Coordinate a groom's golf outing, host your charity's fundraising tournament, play golf after your next meeting and more. The possibilities are endless. From our amazing golf course to the presentation of the food, service, and atmosphere, CCC is the perfect location. We want to encourage every member to utilize the club for any event they want to host. We will make sure to take care of you and make your event memorable.

Not only do we want to encourage corporate outings and fundraisers, but we want to encourage you to refer potential members to join CCC. We want to keep growing our club and incorporate diversity. So, if you know a friend, a loved one, or colleague who would love to be part of the CCC family, have them contact us for more information. We would love to give them a tour around the clubhouse and course.

For outings/tournaments/fundraisers, you can contact our new Head Pro, Cyrus Wu, at cyrus.wu@golfccc.com.

As always, thank you for being a member and choosing us here at CCC as your second home.



Cheers,

Mia Mills

Sales and Marketing Manager

CLUBHOUSE HOURS OF OPERATION

Clubhouse: The clubhouse is open daily, from 6am through 6pm, with food and beverage service from 9am through 6pm.

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



DAILY 3 - 6 PM

\$8 happy hour



food

chicken wings
bulgogi fries
spicy wontons
jerk chicken skewers
pepperoni flatbread pizza
petite caesar salad
jalapeño poppers

beer (pints)

coors light
modelo negra
belching beaver phantom bride ipa

cocktails

house margarita
transfusion
old fashioned

wine (5 oz. glass)

ogle cabernet
ogle chardonnay
zonin prosecco (bubbly)

Spicy Wontons

WONTONS:

- 10 – 12 wontons , *preferably homemade else store bought.*
Frozen: DO NOT THAW (Note 1)
- 1 tbsp green onion , *sliced then roughly chopped, for garnish*
- Extra chilli oil , *for drizzling (Note 5)*

CHILLI OIL SAUCE FOR WONTONS:

- 2 garlic cloves , *very finely minced*
- 1 tsp caster / superfine sugar (*sub regular sugar*)
- 1/2 tsp red chilli flakes (*red pepper flakes*), *OPTIONAL, for spicy food lovers*
- 1/4 tsp sichuan pepper powder
- 1/4 tsp Chinese five spice powder
- 1/2 tsp Chinese chicken stock powder , *or regular western stock powder*
- 2 tbsp Chinese chilli oil , *adj for spiciness (sub with sesame oil)*
- 1 tbsp vegetable oil (*sub canola, peanut or other natural oil*)
- 2 1/2 tsp light soy sauce , *or all-purpose soy (Note 6)*
- 1 tsp rice vinegar (*sub other clean vinegar*)
- 2 1/2 tbsp hot water (*just tap is fine*)

CHILLI OIL SAUCE FOR WONTONS:

- **Mix spices** – Put the garlic, sugar, chilli flakes, sichuan pepper, five spices and stock powder in a medium mixing bowl.
- **Heat oil** – Heat the chilli oil and vegetable oil in a small frying pan over medium heat until hot. Pour over garlic mixture. Enjoy the sizzle! (Don't worry, it doesn't spit)
- **Add sauces:** – Whisk in soy sauce, rice vinegar and hot water. The oil will remain a little separated on top. Set aside while you make wontons.

SERVING:

- **Cook wontons** – Bring a large saucepan of water to the boil. Add wontons and cook until they float: 4 minutes for freshly made, 6 to 8 minutes from frozen.
- **Assemble** – Transfer to serving dish using a slotted spoon. Pour over sauce, add an extra drizzle of chilli oil (if you dare!), sprinkle with green onion. Serve immediately!



