

JULY



2024

THE PARADE

MAGAZINE





TABLE OF CONTENTS

Message from the General Manager	3
Fresh Takes with the Food & Beverage Director	4
Superintendent's Corner	5
Message from Sales and Marketing Manager	6
Hours Of Operation	7
Creamy Spinach Pasta Recipe	8

MESSAGE FROM THE GENERAL MANAGER

Dear members,

June was a great month, and it has been a pleasure to be back with you at the Club. There have been many changes, and we appreciate how flexible and understanding you have all been. We are saddened to have lost our Head Golf Professional, Derrick Williams, but we are working tirelessly on finding a suitable replacement, and one who will be a resource to our members and bring greater value to the Club.

We'd like to remind you that you are responsible for the actions of your guests. Please only invite guests who will agree to abide by our rules, respect our staff, and take care of our equipment and facilities. As a member, you will be held liable for damages and violations incurred by your guests, and your membership may be suspended, or even terminated, in extreme cases.

In addition, please remember that we are now requiring ALL members and guests to present a valid form of photo identification upon checking in for golf. This may include a California driver license, California state ID, resident alien card, school ID card, or a US passport. You will be asked to present this every time you check in for a round of golf, and there will be no exceptions. We appreciate your patience and cooperation with this process.

We'd also like to remind you to support the Club by enjoying the food and beverages in the Agave Grille. Food and drinks are available for order until 6:00 PM every day, and we are rolling out a fantastic Happy Hour menu this month. Every item on the menu, including beer, wine, cocktails, and food items are all only \$8 each. Please join us for Happy Hour between 3:00 and 6:00 PM daily.

We hope you are enjoying the summer and we look forward to seeing you at the Club.



Sincerely,

Timothy Gore
General Manager

FRESH TAKES FROM THE F&B DIRECTOR

Dear members,

Summer is in its full glory here at CCC! June has been a whirlwind of events and tournaments and July promises nothing less. The Agave Grill has been jumping and starting July 1, we begin our new Happy Hour from 3:00 pm - 7:00 pm. We will have specials on drafts, specialty drinks and tailored 'bar bites.' Our appetizer specials be available till 6:00pm, with the bar closing at 7:00.

I would like to thank all the members, Ladies Club, and the Men's Club for all the support this year so far and promises of great things to come very soon. Chef Baker will be launching a new grill menu with a fresh look, new vibe. Speaking of 'vibe,' I am planning to change the atmosphere of the clubhouse, it is time to introduce an upbeat ambience to our restaurant. We are also planning to have live music on the patio for certain events. I welcome all comments, suggestions, please feel free to stop me anytime. Cheers!



Cheers!

Mike Davis

F & B Director

CARRERA'S CUT SUPERINTENDENT'S CORNER

Dear valued members,

Summer was right on time this year. The first week of summer greeted us with temperatures in the mid 90's. The first two weeks in July the temperatures continued in the 90's. I hope I am wrong, but it looks like it is going to be a hot summer. I just hope it is not a long summer. The heat effected the greens and caused them to grow at a faster rate. We will continue to vericut as much as we can, but with this heat, we have to be careful not to stress the plant and damage it. The good thing is the greens are still rolling nicely. You can see the fairways beginning to struggle because the cool season grass (Poa Annua) is starting to check out. We are going to promote the warm season grass (Kikuyu) in the fairways. We will do so by applying fertilizers and spot watering. There is a chance that we will do sod work on the fairways too so we can get the bare areas to heal faster.

We are still waiting for our second new pump to be installed. Once it is installed our pressure issues will go away and we will see a reduced number of dry spots on the course. I am excited to see our irrigation system run at 100% efficiency. We can already see improvement in pressure with the new pump we installed in May.

I look forward to seeing you on the golf course. Drink a lot of water and stay cool.



Thank you,

Leo Carrera

Golf Course Superintendent

MESSAGE FROM THE SALES AND MARKETING MANAGER

Hello Members!

Now is the perfect time to book a summer event if you have been thinking about one. Booking now will give you ample time to plan and get your guestlist together. Host a cocktail party, birthday celebration, or a summer night event with us. Our events team will make sure to execute your vision to life. We promise our banquet room will have ideal air conditioning! As you may already know, our bartenders are experts at making the most refreshing cocktails for you and your guests. If you are interested in booking with us, please come see me.

We want to make the best out of this time of year and spend it with all of you. It is our goal at CCC to provide you, your family, and friends with exceptional service that you will cherish for a lifetime. 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.

Let the event planning begin! We look forward to hosting you.



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

- Pasta
- Baby spinach
- Cream cheese
- Parmesan cheese
- Olive oil
- Garlic
- Nutmeg (ground or freshly grated)
- Salt & pepper

Creamy Spinach Pasta

HOW TO MAKE IT

- Cook pasta until al dente
- Saute' the garlic in olive oil until fragrant
- Add baby spinach, season with salt, and toss until wilted
- Add cream cheese and pasta cooking water to the skillet
- Stir in parmesan and grated nutmeg
- Toss pasta with sauce until combined, and serve!



