
Steelwood Times



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A NOTE FROM SCOTT SMITH, DIRECTOR OF OPERATIONS

I would like to thank the Clubhouse committee for all of their hard work over the past several months in helping plan the calendar for 2012. The Opera Dinner, which was held on Thursday, February 23, was one of their ideas and was a huge success. I would like to thank Stacey Driskell and Scott Wright of the Mobile Opera for all of their help in planning a wonderful evening for our members and guests.

The golf course continues to be in great shape. As you will see on page 5, the lake continues to produce record size bass. Our staff at the Clubhouse is, as usual, doing a wonderful job.

March and April are going to be busy months at the Club. We look forward to seeing you and I encourage all members to make reservations for all activities so that we may provide you the level of service that you deserve.

WELCOME NEW MEMBERS!

Danny and Emily Beebe

Flemming and Tine Buhl

Jesse and Naomi Corbello

Frank and Sonya McIlwain

Rickie Richey and Cathy Cope

Blake and Katie Walker

A NOTE FROM CODY ALEXANDER, GOLF COURSE SUPERINTENDENT

Goodbye fall, hello Spring! That's right. From what I understand this has been one of the warmest winters in quite some time.

Many of our fairways stayed green all year and the greens maintained a good color as well. We are gearing up for the Spring and looking forward to getting another growing season started.

We have scheduled our first greens aerification to begin on April 25th. I hope that this allows for a quicker recovery with the warmer temperatures already in place. We will follow it up with one in June following the AJGA and another in the beginning of August.

I look forward to seeing you out there this Spring. If you have any questions or comments please feel free to contact me.



A NOTE FROM ADAM BARKER, DOGWOOD SERVICES SUPERINTENDENT

With the end of winter drawing near, it's time to start thinking about the different applications that your landscapes require. Now is a good time to have a soil sample taken and sent off to a lab. The information learned from the sample helps determine your fertilization requirements for the upcoming season. The tests are inexpensive and help keep your lawn looking its best. In the spring, I would recommend applying a post/pre-emergent with the fertilizer application. This will eliminate most of the spring weeds and give you a 60 day window of protection from any others that are germinating.

After all your deciduous plant material has been cut, it would be a good idea to apply pine straw or mulch to your beds. The addition of pine straw or mulch enhances the aesthetics of your property and helps with weed control in your beds.

During the next couple months, I recommend that you power wash your homes to get rid of any mold or algae that might have accumulated over the rainy winter months. Also, don't forget to clean your roofs and gutters of any built up debris.

We look forward to this upcoming season and hope you will let us know if we can assist you with any of these suggestions or any other need you may have.

SHRIMP RICE-PAPER ROLLS WITH VIETNAMESE DIPPING SAUCE

Yield: Makes 36 pieces

Ingredients

Dipping Sauce:

- ◆ 1/2 cup fresh lime juice
- ◆ 1/4 cup sugar
- ◆ 3 tablespoons fermented fish sauce (nam pla)*
- ◆ 1 tablespoon unseasoned rice vinegar
- ◆ 1 tablespoon chopped fresh cilantro
- ◆ 2 garlic cloves
- ◆ 1 teaspoon minced jalapeno chili with seeds

Rice-Paper Rolls:

- ◆ 1 1/2 teaspoons olive oil
- ◆ 6 ounces fresh shiitake mushrooms, stemmed, caps thinly sliced
- ◆ 4 ounces dried thin Chinese rice sticks (maifun)*
- ◆ 12 8- to 9-inch round rice-paper sheets*

Other Ingredients:

- ◆ 1 cup fresh mint leaves
- ◆ 1 cup fresh cilantro leaves
- ◆ 1 cup small fresh basil leaves
- ◆ 1 cup finely shredded iceberg lettuce or green cabbage
- ◆ 1 cup mung bean sprouts or daikon (Japanese white radish) sprouts
- ◆ 1 cup matchstick-size strips seeded English hothouse cucumber
- ◆ 1 cup matchstick-size strips peeled carrot or jicama
- ◆ 8 ounces cooked peeled deveined medium shrimp, cut lengthwise in half

*Available at Asian Markets



Preparation

For Dipping Sauce:

Whisk all ingredients in a medium bowl until sugar dissolves. Let stand at least 30 minutes. Cover and chill. Can be made one day ahead.

For Rice-Paper Rolls:

Heat oil in medium skillet over medium-high heat. Add mushrooms and sauté until soft, about 5 minutes. Cool.

Place rice sticks in a large bowl; add enough hot water to cover. Let stand until softened, about 30 minutes. Drain. Cut into 6-inch lengths; set aside. Fill the same bowl with warm water. Add 1 rice-paper sheet and turn until beginning to soften, about 30 seconds (sheet will still be stiff in a few spots). Remove from water; drain on kitchen towel. Repeat with 5 more rice-paper sheets, arranging in single layer.

Divide half of mint, cilantro, and basil among softened rice-paper sheets, arranging in line across lower third of each sheet and leaving a 1-inch border on each end. Top with half of rice sticks, shaping into compact log. Top with half of lettuce, sprouts, cucumber, carrot, shrimp, and mushrooms. Fold bottom of each rice sheet over filling, then fold in ends and roll into tight cylinder. Place rolls, seam side down, on platter. Repeat soaking with remaining rice-paper sheets, then top with remaining filling to form 6 more rolls. (Can be made 6 hours ahead. Cover with damp paper towel and plastic wrap; chill.) Cut each roll diagonally into thirds arrange on platter and serve with sauce.

After hunting for many years, Jeff was introduced to the game of skeet in Mobile, Alabama. He started competing in NSSA (National Skeet Shooting Association) sanctioned tournaments in 2000. In 2002, Jeff became a NSSA Level 1 Certified Instructor. Over the past 10 years, he has instructed a wide range of shooters encompassing youth, ladies, and hunters to become NSSA World Skeet Champions. In 2009, he received his Level 2 certification from the NSSA specializing in trouble shooting with the more advanced shooter. Jeff is trained in determining eye dominance and gun fit, gun safety, and troubleshooting common errors that shooters make in the technique of shot-gunning. Jeff is also on the Instructor's Program for Pilla Performance Shooting Eyewear distributing high performance shooting glasses and lenses. Jeff currently competes in NSSA sanctioned tournaments on local, state, regional, and national levels.

SKEET SHOOTING INSTRUCTION

**with NSSA (National Skeet
Shooting Association)
Certified Instructor,
Jeff Brown**

\$40 per hour

***Please call Jeff Brown at
251.610.9142 for more
information or to set up a lesson***



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A FEW WORDS FROM THE CHAPEL AT STEELWOOD

Well, Valentines Day has passed and Mardi Gras has “rolled” us into the season of Lent. Valentines Day is about showing another that we love them. Many persons in Lent practice some type of discipline, either by giving up something important to them or taking on something that is helpful to themselves and/or others.

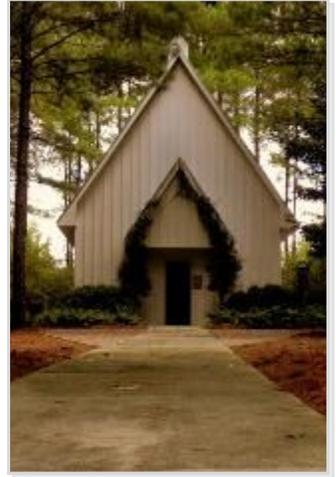
Paul Tillich, noted theologian of a past generation, once wrote these important words, “The first duty of love is to listen.” And that’s true. The first duty of love is to listen. Is there someone you are close to who has a listening problem? Notice I did not say a hearing problem. It pays to listen to children, to friends, to co-workers, to other family members. Yet, authentic listening is rare. **Listening is particularly important in families.** That should be self-evident, but evidently it is not.

There was a study sometime back in San Francisco of teenage prostitutes. These young women were asked about their home life growing up. “Is there anything you needed most and couldn’t get?” the researchers asked. Invariably their answer, which was accompanied by sadness and tears was, “What I needed most was someone to listen to me. Someone who cared enough to listen.” (Jim Repsome, *Homemade*)

How many children and teenagers would echo that same cry? How many spouses? How many friends? We all need someone who will listen.

Robert Herron says, “Good listening is like tuning in a radio station. For good results, you can listen to only one station at a time...to tune into your spouse or your children, you must first choose to put away all that will divide your attention. That might mean laying down the newspaper, moving away from the dishes in the sink, putting down the book you’re reading, turning off the TV, setting aside your projects, etc.”

You might think it is too much of a stretch to see Valentines Day and Lent as related, however, there may be a connection. **J.L.S.+**



Steelwood Lake Bragging Box



Tim Todd caught this 9 pounder on January 5th.



Mike Johnson’s grandson reeled this big one in on January 17th.



Don Hosman pulled in a 9.5 lb bass on January 21st.



Tim Todd caught a 6 pound bass on January 24th.

Please remember: All bass over 18 inches must be released.

In an effort to maintain our fishery, we ask that all members and guests who fish using plastic worms do not discard of any worms in the lake.



LOOKING FOR A UNIQUE PLACE TO HAVE A BIRTHDAY PARTY OR FAMILY GATHERING?



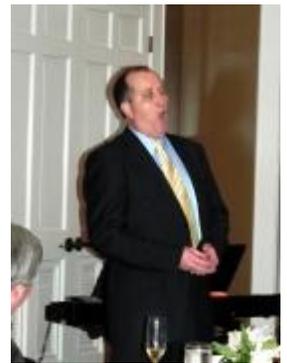
ASK US ABOUT BOOKING A CLAY SHOOT IN THE PHEASANT BARN. IT'S SURE TO BE A DAY TO REMEMBER!





OPERA DINNER

FEBRUARY 23, 2012



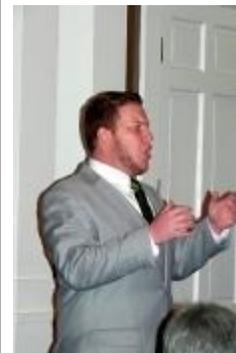
MOBILE OPERA

Stacey Driskell
Director of Education & Outreach

Joanie Brittingham
Soprano

Nicholas Brownlee
Bass

Dr. Thomas Rowell
Tenor



A TIP FROM MATT RUSSELL, GOLF PROFESSIONAL



I often see many players reaching for the ball at address. This means that the player is standing too far away from the ball and their arms are extended up and away from the body, as shown by the first picture on the right. The club shaft should not be an extension of the arms or on the same plane. Making this mistake when you swing puts too much tension on the arms and shoulders and is likely to cause you to slice the ball. When you have tension in your arms at the start of the downswing, it slows down the body rotation and results in an out-to-inward path of the clubface.



It is very rare to see players standing too close to the golf ball. However, to ensure that you are standing the proper distance from the ball, allow your arms to hang vertically toward the ground as shown by the second picture on the right. One way to test this is to let your arms hang vertically with a glove under each armpit without creating tension to keep them in place. The distance you stand away from the ball will change the length of the club you are using. Just because you have a longer club, such as a driver, does not mean you move further away from the grip. As always, if you have questions regarding this tip and/or any other part of your game, please let one of our golf professionals help you achieve your goals!

Stewart Lodges

Steelwood



It's not too soon to start thinking about all those Spring and Summer events. The **Stewart Lodges** is the perfect destination for those friends and family gatherings. Sitting out at the cabana and watching the sunset on the lake...it doesn't get much better!!

Call now to check availability or give us a call if you'd like to see why we are called "the South's Best Kept Secret". 251.602.1300.

March 2012

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 CH Open for Dinner	2 Noon Member Game CH Closed for Dinner	3 Noon Member Game
4	5 9 am Ladies' Day	6 CLOSED	7 Noon Member Game	8	9 Noon Member Game Titleist Demo Day 8 am—12 pm on the Driving Range 	10 Noon Member Game
11	12 9 am Ladies' Day	13 CLOSED	14 Noon Member Game	15	16 Noon Member Game	17 Noon Member Game
18 St. Patrick's Day Sunday Supper 	19 9 am Ladies' Day	20 CLOSED	21 Noon Member Game	22	23 Noon Member Game	24 Member/Member Golf Tournament
25	26 9 am Ladies' Day	27 CLOSED	28 Noon Member Game	29	30 Noon Member Game	31 Noon Member Game

April 2012

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 9 am Ladies Day	3	4	5	6 Noon Member Game	7 Noon Member Game Bunny Brunch and Easter Egg Hunt 
8 Easter Brunch Final Round of Masters Tournament 	9 9 am Ladies Day	10 CLOSED	11 Noon Member Game	12 CH Open for Dinner	13 Noon Member Game	14 Noon Member Game CH Closed for Dinner
15	16 Ladies Member/Guest 	17 CLOSED	18 Noon Member Game	19 CH Open for Dinner	20 Steelwood Invitational 	21 Steelwood Invitational 
22 Steelwood Invitational 	23 9 am Ladies Day 	24 CLOSED	25 Noon Member Game	26 Murder Mystery Dinner with Mobile Mystery Dinners at 7 pm 	27 Noon Member Game	28 Noon Member Game CH Closed for Dinner
Greens Aerification (4pm Wednesday—noon Friday)						
29	30 9 am Ladies Day					



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*Dogwood Services
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MARK YOUR CALENDARS...

March 18	St. Patrick's Day Sunday Supper
March 24	Member/Member Golf Tournament
April 7	Bunny Brunch & Easter Egg Hunt
April 8	Easter Brunch
	Masters Final Round
April 16	Ladies Member/Guest
April 20-22	Steelwood Invitational
April 26	Murder Mystery Dinner

MARK YOUR CALENDARS!

Mobile Mystery Dinners will be at Steelwood on **Thursday, April 26** for a one-of-a-kind dinner experience!



Join us for "*Murder on the Casting Couch*" a mystery set in 1927 during the Prohibition and silent screen eras. The victim is Royale T. Payne, famed and despised owner of Superior Studios. It will be a fun and exciting evening that you will not want to miss!

-Course 1-

Sesame Crusted Tuna

Asian Slaw with Ponzu Dressing, Wasabi Crisps

-Course 2-

Panned Chicken Breast

*Mushroom Risotto, Wilted Spinach & Artichoke Sauté,
Mushroom Pan Gravy*

-Course 3-

Key Lime Pie

*Chantilly Cream, Mango Puree, Raspberry Coulis,
Sweet Crème Fraîche*

Check your Wednesday e-mails for more information.