

Donald Keller Canyons Survey

Jim Portner Golf Shop Email

David Theno The Crossings Survey

John Murray Canyons Business Card Drop We would like to wish everyone a safe & prosperous

2010

UPCOMING EVENTS SAVE THE DATES

January 29 Around The World Wine and Food Tasting

February 7 The Super Bowl of Golf Tournament

14 Valentines Day5 Course Dinner

26 Stone Brewery
Beer Tasting Dinner

March 7 Father / Daughter Dance & Dinner

20 March Madness

All events open to the public

Valentines Day 5 Course Dinner

Sunday, February 14th, 2010

0:00pm - 0:00pm

\$35 per person (tax & tip not included)

The Super Bowl of Golf Tournament

Sunday, February 7th, 2010 8:30am Shotgun Start



Entry Deadline is: Thursday, February 3rd, 2010

Around the World Wine & Food Tasting

> 6pm - 9pm Friday January 29th, 2010

> > \$30 per person (tax & tip not included)









For Reservations: Please call 760-444-1881 or email: sprinzivalli@kempersports.com

LOOKING FORWARD

Jeff Gener

Jeff Perry General Manager

2010 is looking to be a fantastic year, and The Crossings at Carlsbad is pleased to present its' **2010 Calendar of Events**. Each of these events is open to public and designed with our community in mind. Whether you are looking to play in our Hot Golf/Cool Drink Tournament, enjoying our Around the World Wine Dinner, Spring Fling Golf Tournament or a lovely Concert Under the Stars, The Crossings offers something for everyone. Our annual Pumpkin Tournament is fun for the

whole family, with a morning Shotgun Golf Tournament and a Pumpkin Carving Contest for the kids. Please take a moment to mark on your calendar the events you and your loved ones will be attending and we look forward to seeing in 2010!

2010 CALENDAR OF EVENTS

l 19	
	JANU
-	FEBRU
· ·	MARC
. 4	APRIL

DECEMBER



Around the World

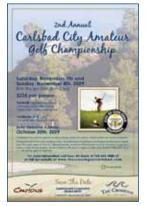
Wine & Food Justin

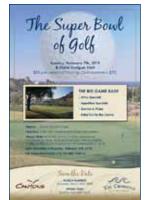


JANUARY	Around the World Wine & Food Tasting
FEBRUARY	Super Bowl of Golf Valentines Dinner Stone Brewery Beer Tasting Dinner
MARCH	March Madness Golf Tournament Father Daughter Dance/Dinner
APRIL	Spring Fling Golf Tournament Easter Champagne Brunch
MAY	Couples Only Golf Tournament Mothers Day Brunch
JUNE	Father's Day Brunch Blind Draw Breakfast Golf Tournament
JULY	Flag Golf Tournament
AUGUST	Concert Under the Stars Hot Golf/Cool Drinks Golf Tournament
SEPTEMBER	Fall Classic (Crossings Club Member/Guest) Beer Tasting Dinner
OCTOBER	The Pumpkin Golf Tournament Dueling Piano/Pub Night
NOVEMBER	Carlsbad City Amateur Golf Championship Thanksgiving Brunch
DECEMBER	Crossings Club Golf Championship

New Years Eve Dinner & Dance







GOLF TIP



Steve Vaughan PGA, Director of Instruction

SAND IS NOT THE ENEMY

Hitting a good bunker shot can be one of the most fun shots in golf or it can be one of the worst shots in golf.

Here are a few things to remember next time you find yourself in a green side bunker.

- First, you need to understand that a bunker swing is not like any other swing in golf. You need to start with a very wide stance and then lean back a little and get your knees underneath you.
- Second, aim your body well left of your target, anywhere from 45 to 60 degrees. The club face should be open aimed back towards your target. In addition, play the golf ball forward in your stance.
- Lastly, it's time to make the swing. You should swing the golf club along your body lines which, if you're set up properly, will be left of your target. To insure that the golf club stays open and you accelerate the golf club, it should feel like your left shoulder (if Right handed) is opening very quickly.

Once you have good technique in the bunker, the most important thing is to stay positive and stay aggressive. Get in that bunker and believe you are going to hit a good shot and chances are you will.

GLASER ON GOLF



Gary Glaser PGA, Director of Golf

With so many of today's golf bags looking similar and so many people riding with their bags side by side quite often clubs get put into the wrong bag during a stipulated round or during suspended play. If this happens what is the ruling?

If both players began the day within the limits stipulated by the rules of golf (14 clubs maximum) and neither player played a stroke with the club(s) that were not part of their original set there would be no penalties levied towards either player.

To review the applicable rule see rules 4-4a/5.5 also the decision on rule 4-4a/5.

As always, good golfing.

Gary 100



The 2010 Crossings Club

Join Today & Receive 2 Complimentary Rounds • Preferred Tee Times Discount Green Fees • Golf Shop, Restaurant & Range Discounts.

See Golf Shop For Details



January 2010 | THE CROSSINGS AT CARLSBAD

ASK MIMI

Mimi,

I like to host parties at home and often wonder where you and your Chef get ideas for food offerings and entertaining?

Thanks! Jan

Hi Jan.

Thank you for your question! Both myself and The Crossings' Chef, Phil Hoy, are very passionate about food, beverages and entertaining. We are constantly talking about new recipes we've seen or tried, new restaurants we've been to, and cool new ideas and gadgets we've seen online. Here are a few websites that I use frequently to 'borrow' ideas from:



Fun & Entertaining

A daily e-mail sent out that has cool new kitchen gadgets to trends. It's a great way to stay on top of industry trends and to add things to your 'wish-list' of entertaining tools. Tasting Table - <u>www.tastingtable.com</u>



Based off of the popular book, this website allows users to post pictures of things they've made or seen that are ridiculously unhealthy such as: a Twinkie Casserole, Velveeta Fudge Squares and many more amazing creations. Definitely entertaining to say the least... This is Why You're Fat - <u>www.thisiswhyyourefat.com</u>





Recipes and tips from celebrity Chefs, such as: Mario Batali, Anthony Bourdain, Alice Waters & many more. Each Chef is given their own page to share their recipes. It's a great way to try some things out before committing to buying one of their cookbooks! Cookstr - <u>www.cookstr.com</u>



The amazing creation of Bon Appétit and Gourmet magazines, which posts all of their recipes online. You can search by cuisine, course, season, etc... It's a great resource to see ideas for new food trends, even if you choose to recreate the recipe to your own tastes! Epicurious - www.epicurious.com

I hope these suggestions give you a few additional ideas and good luck! Mimi.



If you would like to submit your question, please email mgrier@kempersports.com.

FROM THE CORNER OF THE BAR

New Years Resolution

After a night of cocktails and champagne many party goers find themselves hung-over to begin the New Year. Many swear never to drink again, if you really find the need to keep a New Year's resolution, we suggest taking just the month of February off from drinking, it's the shortest month after all.



Knife Care

"A Sharp knife is a safe knife"

There are two types of knife sharpeners available to the general public. They are either Diamond or Ceramic sharpeners. Which one you use depends on the type of knife you use. Most Japanese knives require a ceramic sharpener due to the thinness of the blades.

Most knife manufacturers make a sharpener specifically for their knives. The Sur la Table store in Carlsbad will also sharpen your knives for free using one of the above mentioned sharpeners.

