



EL CONQUISTADOR

MARCH NEWSLETTER



LETTER FROM THE GENERAL MANAGER

February weather started out a little rough, but most of the month turned out to be Chamber of Commerce perfect! Now we are preparing for March which will bring both our ladies' and men's Member Guest tournaments and a fully packed schedule. With the busy tee time schedule, the outside service team has had to "flip" carts from the morning round to be ready for afternoon tee times daily to keep up with the demand. There have been several days where members or guests have had to wait for a cart before their tee time. I have worked with the Town of Oro Valley, and we are able to bring in 10 extra carts over the next two months. This will help the situation, but our demand at times will still require members or guests to wait for a cart on high demand days.

What can you do to help the cart situation during March and April? When you are finished with your morning round, please bring your golf cart back to the bag drop area as soon as you finish. This will allow the outside staff to clean the cart and get it ready for the next group. PLEASE PAIR UP every opportunity you can. This will save carts for later players and create less cart traffic on the turf which will help keep your golf course in better condition. If you are just practicing on the range or putting green, please do not take a cart during high demand times. We currently have a cart fleet of 130 and we creatively cleared space in our cart barn to accommodate an extra 10 carts. We do not have room in our cart barn for any more golf carts. We appreciate everyone pitching in to help solve a great problem to have! We have lots of golfers which is fantastic!

The elevator construction project is in full swing. We will at some point need to close the Overlook restaurant for another two days to install the permanent grease interceptor. At this time, we do not know the exact dates and I will update everyone once a decision has been made. I would like to remind everyone (especially the men) the men's locker room will be used by the ladies March 3rd – 5th for their Member Guest tournament. We are hopeful that by the end of March we will have access again to both locker rooms and bathrooms.

Reminder that my temporary office is located off the storage area by the golf shop. If you need directions to my office, please ask at the golf shop. I am only a few steps away.

Looking forward to a great March!

DARRYL JANISSE

General Manager



LETTER FROM THE HEAD GOLF PRO

Hello Members,

The first tee time in March is 7:00am, the shotgun times will be 8:00am. The range will open at 6:30am and close at 5:30pm. Pusch Ridge tee times will start at 8:00am.

We have the WGC Member Guest on March 4th and 5th with an 8:00am SG. There will not be tee times available in the morning on those days on the member course. We have 104 total players! It will be a great time!

We also have the MGA Men's Member Guest on March 14th-17th. There will be no tee times available on Friday the 15th. There will be tee times available on Saturday March 16th after 1:00pm. On Sunday March 17th there will be tee times available after 11:45am.

As you all know, we are very busy this time of year and carts are needed to go around the course multiple times a day. When you are finished with your round, please return the cart to the bag drop area as soon as possible so that we can use the cart again. Another helpful tip is to look at how much battery life is left on the cart before going out. To do this, turn the key to the ACC and it will tell how much battery life is left. You need at least 35% to make 18 holes. So, if it is below that, please see the guest services to get a new cart before going out. And as always, please pair up on the golf carts before playing.

We just received some new clothes both in men's and women's in the golf shop! Stop by to check it out!

Have a great month!

MARK THESING

Head Golf Professional



LETTER FROM THE MEMBERSHIP DIRECTOR

Hello Members,

The summer season will be here before we know it! I already have a few seasonal members giving me their notice to cancel their membership while they're away for the summer (thank you for the advanced notice that I do need!). It has come to my attention that some are misunderstanding this process, so I want to make sure we're all on the same page. If you are a seasonal member, you are cancelling your membership early, NOT putting it on hold and NOT paying only half the dues during the months you are away. We do not have a hold option for membership. All memberships are 12-month contracts and are subject to the early cancellation penalty when cancelling before reaching the full 12 months.

Here is a common scenario: A member signs up for the 12-month membership in the fall. After 6 months, they leave to go to their other home for the summer. Even though they only use their membership at El Con for 6 months of the year, they are still financially responsible for the other months in their contract. When they leave after 6 months, they are cancelling their membership early. The early cancellation penalty is 50% of the remaining balance. In this example, the member will pay for 3 months-worth of dues and cart fees out of the remaining 6 months in their contract. This amount is due in a lump sum at cancellation and is not paid over the months they are away. At cancellation, you are no longer considered a member of El Con and must rejoin upon return. When you cancel your membership, your spot is not reserved and your history of years at El Con is reset to zero.

We do offer a "Walkaway" monthly cart plan. With this option, you pay a little bit more per month, but then can cancel your cart plan at any time and do not need to pay 50% of the balance of your cart fees.

Hopefully this clears things up! As always, let me know if you have any questions.

ROXANNE HARDING
Membership Director



LETTER FROM THE FOOD & BEVERAGE MANAGER

Hi All,

I hope everyone enjoyed the beautiful weather (even with the rain) this month. We had a fantastic turnout for the Fish Fry in February. I hope to see everyone back for the March Fish Fry on the 8th! Don't forget we also have a Pasta Night on the 22nd as well. The Pasta Night spread is amazing with a full salad bar and a build-your-own pasta action station. It's a great way to meet the cooks who work hard making our food every day and to try something a little different!

We are also very excited to have Member Guest tournaments again with some great menus planned for these events.

Finally, Easter is in March this year, so I hope some of you will join us for our annual Easter Buffet on the 31st. Make sure to make reservations. This buffet tends to fill up!

As always, thank you all for your continued support and I look forward to seeing you in the restaurant!

ZACH OLFERS
Food & Beverage Manager



LETTER FROM THE DIRECTOR OF AGRONOMY

The recent warm up over the past few weeks has us focusing on pre-emergent applications.

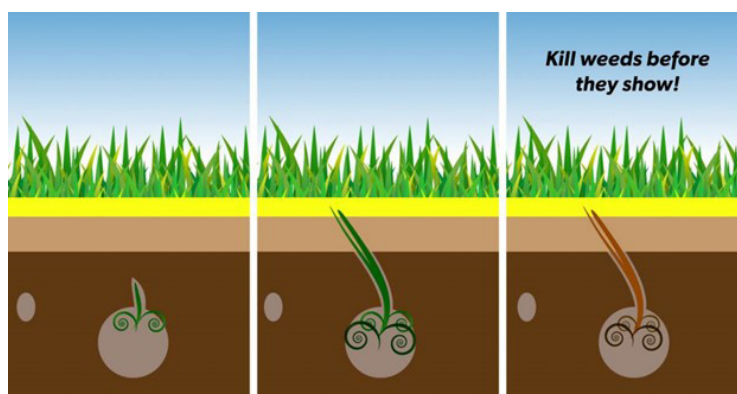
Pre-emergents begin their work as soon as a seed “wakes up.” Weeds, like any other plant, start from a seed. So, it is important to understand how a seed works. When a seed encounters ideal temperatures and moisture, it cracks open and sends its first root and first leaf.

The seed itself has just enough nutrients to grow a first root and leaf. From there, the plant is fully dependent on its ability to grow stronger roots to retrieve nutrients and moisture from the ground. A pre-emergent herbicide is applied to the turf by either a liquid or a granular treatment. Once the area is properly watered, the pre-emergent chemically binds itself to the top layer of soil.

When the seed of a weed begins to germinate and sends down its first root, that root makes contact with the treated soil. When it makes contact, the pre-emergent interrupts the biological process within the seed and destroys the seed. Because the plant has no other way to get additional nutrients, the seed of a weed dies.

Goosegrass and crabgrass germinate between 63 and 65 degree soil temperatures. Right now, we are seeing around 50 degrees soil temps. We applied our first application of pre-emergent to greens last week and will be applying the second application in a month. Our fairway and rough applications will start next week. There is a slight odor with these applications that will subside in a day.

Below is a picture showing the pre-emergent layer and how the plant dies once it comes in contact.



JASON WOLF
Director of Agronomy



LETTER FROM THE CHEF DE CUISINE

This month, I want to share one of my favorite recipes with you. This is sweet and spicy tomato jam. It's very easy to make and goes great with several things. I like to use it with ham or turkey. It also goes great with Salmon.

2.5 lbs of fresh tomatoes
4 oz of peeled ginger
3 oz of fresh jalapeno
3.5 Cups of sugar
1 Tablespoon cumin
1/8 cup apple cider vinegar
2 oz lime juice

Start by chopping up tomatoes
Peel and mince ginger
Dice jalapeno



Add the tomatoes, jalapenos, and ginger into a small pot with the rest of the ingredients and let simmer on low heat for an hour and a half. Stir the mixture about every 5-10 minutes.

Any questions about this recipe, feel free to ask!

TORY FITCH
Chef de Cuisine



OUR MISSION

Our mission is to empower our team to provide a “Fun & Enjoyable” experience for every person that steps onto our property. We will always display a positive attitude and provide superior service so our guests may enjoy a safe, casual, genuine, and comfortable experience. We will assemble a forward thinking team and use our creativity to continually encourage change and always be an industry leader.



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