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Crown Isle's Director of Golf Donates Hair for Cancer Research

On September 28th, The Cops for Cancer Tour de Rock Team and employees from Crown Isle Resort were in attendance cheering on those who volunteered to trade their hair for donations to the Canadian Cancer Society.

Among those who left hairless was Jason Andrew, Director of Golf, Crown Isle Resort. Jason said "He was happy to part with his hair if it means raising funds to support two cancer-related charities". Half of what he raised will go to the Canadian Cancer Society Cops for Cancer fund and the other half to the Zach Prince Foundation, named after Jason's good friend's son who passed away last year from leukemia. Jason raised approximately \$3,500.



Feature Home

3348 Majestic Drive - \$579,900

KT Williams Holdings Ltd. has just completed a beautifully crafted west coast rancher situated on prestigious Crown Isle Drive. Exquisite attention to detail is apparent throughout this 2100 square foot three-bedroom home which features granite counter tops, cedar soffits, covered outdoor deck, floor to ceiling rock fireplace and hardwood floors throughout. This executive family home features a generous southwest rear yard complete with mountain views.

INSIDE



EXECUTIVE CHEF TROY FOGARTY'S

Caddy Maki



Sushi Rice

- ♦ 2 cups water
 - ♦ 1 cup sushi rice
 - ♦ 1/3 cup seasoned rice wine vinegar
- Rinse rice with fresh, cold water for 5 to 10 minutes. Drain rice and add to a heavy bottomed pot with two cups of fresh water. Simmer covered for 20 minutes. When rice is cooked, add seasoned rice wine vinegar, stirring occasionally, and allow to cool.

Ponzu

- ♦ 1 lemon
 - ♦ 1 lime
 - ♦ 1 orange
 - ♦ 1/2 cup soya sauce
 - ♦ pinch of black pepper
- Zest and juice citrus fruit, combine with soya and black pepper.

Filling

- ♦ 8 oz. fresh ahi tuna (cut in long finger length strips)
 - ♦ 1/2 carrot, julienne
 - ♦ 1/2 cucumber, julienne
 - ♦ 1/2 granny smith apple, julienne
 - ♦ sushi mayo (kewpie)
 - ♦ wasabi
 - ♦ 4 sheets nori
- Lay cool rice on nori sheets and spread wasabi. Fill with julienne vegetables and place tuna in and top with sushi mayo (enough for moisture). Use sushi mats to help roll.

Coating

- ♦ 3/4 lb. tempura flour
 - ♦ 9 oz. soda water
 - ♦ panko (Japanese bread crumbs)
- Combine 1/2 lb. of tempura flour with 9 oz. of soda water and set aside. In separate bowls, pour the remaining flour and bread crumbs.
- Place sushi roll in the flour, covering the entire roll, then place the floured roll in the tempura batter and coat evenly. Finally, coat the roll in the panko breading.

Cooking

- Deep fry the breaded roll for 1 minute, or until the coating is lightly browned. Now cut evenly into 6 and put on plate. Add a side salad of your choice.



ENJOY

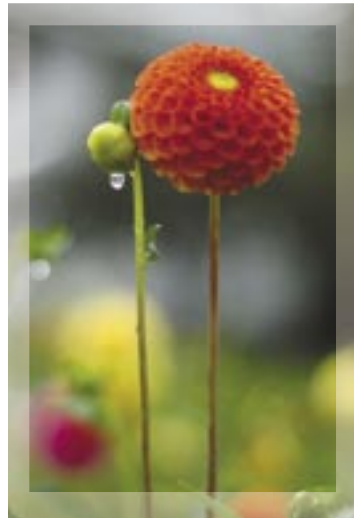


A Note from the Superintendent

MIKE KEARNS
Golf Course Superintendent

What a strange climate we live in here on Vancouver Island! At times during the heavy rain of winter you might wonder if you will ever see the sun again and then during a summer like we have experienced this season it feels as though the great weather will go on forever. There has, however, been a noticeable change in the weather recently.

This cooler late summer weather provides us with the ideal conditions for performing some important cultural practices on the golf course, such as core aeration. With this in mind, fall greens aeration and fairway aeration has been completed in September. Other projects scheduled for the fall include the long awaited installation of



course washrooms (Holes 5 and 13), continued fairway and bunker drainage, as well as additional garden improvements.

With the emphasis on improving the gardens throughout the development, our Head Gardener, Sky Niskasari, has highlighted a couple of her favourite plants in this article. Both recommendations are outstanding in the fall season when our gardens need something special.

The Katsura tree, *Cercidiphyllum japonicum*, has so many fabulous features. Their delicate heart shaped leaves are forever changing color. New leaves emerge in a reddish purple hue, then change to blue green for the summer. During the fall, when the temperature dips lower and lower the Katsura leaves turn colors

of exotic yellow then to bright apricot. Before falling to the ground the leaves give off one more surprise. They smell of home baked ginger snap cookies (or to others of burnt brown sugar).

Another outstanding fall plant is the Dahlia. Dahlias like a lot of sun and can take the heat! Coming in all sorts of sizes and colors the flowers are extremely long lasting, blooming from July until the first hard frosts. In our mild Vancouver Island climate tubers can even be over wintered in the ground as long as they are planted in well draining soil and mulched. If you plan to lift your Dahlia tubers each year, wait until the first frost, and then dig them up. Cut off the frosted foliage and store them in a dark cool spot covered with peat moss and keep them lightly moist throughout the winter. After

all threats of frost have passed in the spring, bring out the Dahlia tubers and decide if any are worth dividing. If you have a big clump cut it into two or three separate tubers. Making sure each section of new tuber has it's own eye, leave them over night to seal, then plant in well drained soil, in a sunny location. Mulching with compost and fertilizing weekly during the summer helps to keep them blooming. To encourage dinner plate size blooms Dahlias are often disbudded. This means pinching off the two side buds of the central leader, this will focus all the nutrients to the main flower bud. An amazing cut flower, Dahlia blooms will last for a week!

PS - the deer and the lazy gardener seem to be the only ones I know that stay away from Dahlias!

PLAY



Message from the Men's Club Captain



Keith Libby
Men's Club Captain

Our organized golf season is drawing to a close and it has been a successful season due to the number of new members and returning members who have participated. Participation in all events has been great and the play has been truly spectacular. The Men's Club Annual General Meeting will be held in October and I urge all to attend. Times and dates for all these events will be posted and

as usual, members can sign up in the pro shop. As this will be the end of my term as Club Captain I would like to thank all of the members for their involvement and participation and special thanks to the members of the executive and their committee members who have helped bring these events to you. I have enjoyed my term and I appreciate having had this opportunity. Remember that the Men's Club is only as good as you want to make it so come out, participate and join with the other members in as many events as you are able. The weekday morning tee times continue all year and that is a great way for new members to meet and play with many of the "old wily veterans". Good golfing!

Crown Isle Ladies' Club

Our season is quickly winding down and it has been a very successful one. Our growth in membership has been outstanding. It is great to meet so many new people and to have them come out to play on organized Tuesdays.

To reflect upon the past few months, we hosted our annual Field Day on July 11th with 108 participants being treated to a rewarding tournament and gourmet luncheon. Jason Andrew, the pro shop staff, the Men's Club and our members were very instrumental in its success and our thanks are extended to everyone who played a part. The very popular 'Three Queens' and a Jack fun event followed with 64 players vying for the limelight and then feasting at the luncheon hosted by Ken and Phyllis Stratford.

Lindsay Sparkes claimed the overall low gross Club Champion title for the third straight year with a score of 158 at the Club Tournament

held in August. Sandra Morton, one of our newer members, took overall low net for the club championship and with a score of 129.

We added the super senior division this year for those over 65 years and low gross went to Barb Parker with a score of 179. Congratulations to all of the members who participated.

My term is quickly coming to an end and it has been one of the most interesting and challenging times since I retired from flying around the world. The great enthusiasm and camaraderie of the ladies who support the club have made this experience one that I will fondly look back upon. Thanks gals and keep on swingin'!



Sharon Walker
Ladies' Club Captain



Update from the Director of Golf

JASON ANDREW
 Director of Golf

What a great golfing summer we have just experienced! The lack of natural rainfall allowed Mike and his crew to have the course playing hard and fast all summer long. The ongoing improvements to fairway and bunker drainage, combined with the addition of trees and gardens, can only enhance your golfing experience at the Resort for the entire year.

After consulting Bert, Ian and Justin, our teaching professionals, I see that most of our members have taken advantage of the complimentary lesson, resulting in lower scores. Of course, those continuing to enhance their swings with additional game improvement sessions have enjoyed the season to the utmost... remember, swing improvement is only a phone call away. Both the Ladies and Men's Clubs have enjoyed excellent turnouts for their events. Our Mixed Sunday events have been really popular thanks to Gary and Lois Coleman and their committee members.

Men's Club Champions:

- Men's Low Gross - Riley Wheeldon
- Men's Low Net - Dave Wheeldon
- Senior Men's Low Gross - Peter Benedictson
- Senior Men's Low Net - Mel Gelner
- Super Seniors Men's Low Gross - Wib Goodison
- Super Seniors Men's Low Net - Byron Doyle

Also, congratulations to the Ladies Club winners, see Page 4 of this issue for details.

We welcome Donna Brown to the Golf Shop. Jody has moved into Administration to replace Maxine as she departs for maternity leave and Donna will be overseeing the daily retail activities in the Golf Shop. Donna will be happy to assist

you in selecting new golf garments or picking the perfect Christmas gift. Look for the new fall and winter outerwear that will be arriving soon.

Thank you to those members who joined me to represent Crown Isle in the Comox Valley Championship hosted by Glacier Greens last month. Each of the five courses in the area sends their Head Professional and seven members to the event. The top six gross scores count for the team score. In the past, the Crown Isle team has won the Championship twice when hosting the event, but has never fared well on the road. The following team members managed a stunning upset victory when they finished five shots clear of the other teams; Jeff Edwards, Bob Edwards, Peter Benedictson, Dave Wheeldon, Rick Toller, Ray Gaudreault, Bruce Calder and Jason Andrew.

Holes in One

Lorne Seitz	May 23	Hole #7
Terry Doyle	May 29	Hole #16
Sharon Walker	May 31	Hole #7
Donna Brown	June 12	Hole #4
David Wheeldon	June 14	Hole #7
Gary Coleman	June 23	Hole #4
Barb Unger	June 27	Hole #12
Rick Thorpe	July 9	Hole #16
Kris Mynott	July 20	Hole #12
Connie Macdonald	July 30	Hole #7
Bruno Flora	August 7	Hole #12
Rick Toller	August 20	Hole #16
Bill Fleenor	September 15	Hole #16

PLAY



KT Williams Holdings Ltd. Feature Builder

KT Williams Holdings Ltd. was one of the first builders to enter the Crown Isle Community. Company President, Ken Williams has been in the construction industry for over forty years and has built hundreds of residential units.

Well versed in Regional, Municipal and developmental procedures, as well as having extended experiences in civil and structural engineering, Ken along with his wife, Alena, co-ordinate and work together with clients to make the building and design of their home, a truly pleasant experience.

Alena, an expert in horticultural design and interior color co-ordination, is one of the many reasons each KT Williams home, is unique and distinctively suited for the individual family.

Ken spent most of his childhood summers in the Comox Valley since 1954, at his aunt and uncle's farm on Macauley Road. He fulfilled a childhood dream of moving to the Comox Valley fifteen year ago with his wife Alena. Since moving to the valley, KT Williams Holdings Ltd. has built over 100 unique residences in the area. They, along with their esteemed foreman, Mr. Ole Edlig often kid each other that together, they have one hundred years experience in the construction industry.

KT Williams Holdings Ltd. builds homes that are truly special! For more information, please contact Ken Williams (250) 879.3874.

Golf Quote

I'm hitting the woods just great, but I'm having a terrible time getting out of them.

-Harry Toscano -



INVEST



Around Crown Isle

Due to the beautiful weather we saw a record number of new homes being constructed. The fourth building of Corinthia Estates, at the end of Royal Vista Way, is nearing completion and plans for the fifth building are in the works. Britannia Place will expand with the addition of 10 patio homes, starting this November.

Buckingham Park subdivision is also nearing completion and will feature 34 lots. Dynamic builders Ben Christiansen of Benco Ventures

and Gary Renkema of Monterra Developments will be the exclusive builders for this newly developed area in Crown Isle.

The much-anticipated arrival of our Cambridge Park Estates Phase has completed the extension of Crown Isle Drive. Forty-six new lots have been built, many of them featuring mountain views. Approximately 25% of the lots have been spoken for and the remainder of the lots are available for home site selection.

2006 Titleist & Pinnacle Holiday Free Personalization Program

This holiday season, order a minimum of one dozen Titleist or Pinnacle golf balls through the Crown Isle Golf Shop and receive up to three lines of block text imprinted on the golf balls at no additional charge. Choose from red, blue, green or black ink colours.

Make your favorite golfer's Holiday Season a special one with personalized dozens from Titleist - The #1 ball in golf.

Orders must be placed between October 1 - December 8, 2006 to take advantage of this great opportunity. Please ask the Golf Shop staff to place your order today.

FREE PERSONALIZATION
OCTOBER 1 - DECEMBER 8, 2006

Three lines of 37 characters and spaces per line in black, blue, red or green lettering, absolutely free during this special holiday offer!

YOUR SPECIAL HOLIDAY MESSAGE IMPRINTED HERE

THE ULTIMATE HOLIDAY GIFT.

Free Personalization | One Dozen Minimum
Ask The Participating Golf Shop For Complete Details.

INVEST



Crown Isle's Lindsay Gibson A Celebrity in the Making



Many of you may recognize Lindsay A. Gibson as the “cart girl” who drives the food and beverage cart around the golf course, but what you may not know is that she is a very talented singer and David Foster thinks so too! Lindsay was one of 14 singers out of 500 on Vancouver Island chosen to audition for David Foster’s Star Search. Her mom signed her up as a surprise, and she was - especially once she found out she was a finalist. “I had to be ready, warmed-up, prepared and have my song perfected in about three days – what a rush” says Lindsay of her experience. She also had to maneuver her working schedule in order to perform at the Royal Conservatory in Victoria. The time was very intense leading up to her performance, especially once she found out that David Foster was one of the judges – she was told earlier that he wouldn’t be.

Lindsay met the challenge head-on and belted out her rendition of “Superman”. “The judges

gave me amazing feedback. One said that I had great stage presence! So all in all I felt pretty good even though my nerves were a little jittery” said Lindsay. She must have made quite an impact because one of the judges and a Victoria based producer called her to discuss the possibility of doing some recording with them. Lindsay did not win the Star Search Competition, but her enthusiasm and energy has not waned. She is currently performing at the Whistle Stop Pub in Courtenay, promoting her CD and she continues to write and sing. We wish Lindsay the best of luck with her endeavors and hope that she will remember us when she is famous!

Wine Fest

**Saturday,
November 4th**

Musical
Entertainment
featuring
**Uncle Harry's
Wire Choir**

Appetizers
Wine Tasting

**Tickets \$30 (+ tax)
On Sale Now**

sponsored in part
by Eagle 97.3 FM

