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Crown Isle Team Wins Berth To North American Buick Scramble Championship

The team from Crown Isle Resort is one of six Canadian teams (of the 172 teams that began the event) that will advance to the Buick Scramble North American Championships at Grande Lakes Resort in Orlando Florida, October 13-16, 2005.

Crown Isle's team, led by Director of Golf Jason Andrew, tied for first place in the low gross division with the Camelot Golf Club, but had to settle for second place after a Tie-breaking chip-off. Andrew's amateur teammates were Kris Carver and three members of Crown Isle, the Kacavenda family - Father George and sons Nick and Clayton (a true "Cinderella Story").

Canadian champions now move on to Grande Lakes Resort in Orlando, Florida to compete with more than 200



teams from across the United States. The added bonus... Tiger Woods, Honorary Chairman of the Championship, will present the trophies to the Buick Scramble Champions at the awards ceremony.

Feature Home



3249 Royal Vista Way. - \$799,000

Architectural brilliance on the 11th Fairway. Luxuriously appointed rancher with guest suite and full ensuite. Featuring 14-foot ceilings in the great room, granite counter tops, high end designer appliances, in-floor radiant heat, hardwood flooring and a professionally landscaped yard with in-ground irrigation system. This home also boasts a secluded front courtyard and a huge covered outdoor deck with it's own built-in kitchen and separate outdoor fireplace. Contact Crown Isle Realty 703-5054.



Entertaining with *Beauty & the Barbecue*

Menu for 8

Herbal White Sangria
or
Mission Hill Bin 88 Chardonnay
Grilled Rosemary Flatbread
With Organic Tomato & Apple Salsa
*

Fresh Local Herb Crusted Salmon
Organic Vegetable Pouch
Farm Fresh Nugget Potatoes
Deep Creek Pinot Noir
Okanagan Valley
Organic Winemaking

or
Oyster Bay Sauvignon Blanc 2004
New Zealand
*

Almond Peach Galette
Vanilla Ice Cream
Cherries in Moscato

Herbal White Sangria

Makes about 8 cups

- Active time: 15 min - Start to finish: 8 ¼ hr (includes steeping)
- ⅔ cup superfine granulated sugar
- ⅔ cup water
- 1 cup green seedless grapes
- 20 fresh thyme sprigs (preferably lemon thyme)
- ¼ cup fresh lemon juice
- 2 tsp green cardamom pods crushed
- 2 bottles fruity white wine, such as a dry Riesling

Garnish: small edible flower blossoms such as Johnny-jump-ups or garden pea blossoms

~ Stir together sugar and water in a bowl until sugar is dissolved. Crush grapes in a 2-quart pitcher or bowl with potato masher, then add sugar syrup and remaining ingredients. Steep, covered and chilled, at least 8 hours.

~ Pour sangria through a fine-mesh sieve into a clean pitcher. Serve over ice.

* Nicki's Note: Sangria can be steeped up to one day.

Grilled Rosemary Flatbread

- 1 fresh loaf foccacia
- ¼ cup high quality organic extra virgin olive oil
- sea salt & fresh ground pepper
- 1 clove elephant garlic (peeled)

Salsa

- 7 organic beefsteak tomatoes, de-seeded then finely diced
- 1 red onion, finely diced
- 1 red pepper, finely diced
- 1 green pepper, finely diced
- ½ jalapeno pepper, finely diced

ENJOY



Style

- 2 granny smith apples, peeled, cored and diced
- juice and zest of 2 limes
- 2 tbsp chopped cilantro
- 1 tbsp chopped garlic
- ½ tsp Tabasco
- salt and pepper to taste
- combine and let sit for 30 minutes

- ~ Slice foccacia in half lengthwise, then in triangles.
- ~ Brush liberally with olive oil then sprinkle with salt and pepper as if you would a steak.
- ~ Grill over medium heat to achieve grill marks and a crust, then rub with a clove of Elephant garlic.
- ~ Arrange bread around a mound of salsa and drizzle with remainder of olive oil.

Herb Crusted Fresh Local Salmon

- 2 sides of salmon (Sockeye or Coho)
- 1 cup Dijon mustard
- sea salt and fresh ground pepper
- ½ cup high quality extra virgin olive oil
- finely chopped herbs from the garden:
- 1 cup parsley
- 2 tbsp basil
- 1 tbsp thyme
- 1 tbsp tarragon
- 1 tbsp marjoram
- 2 tbsp dill
- 1 tbsp sage

- ~ Lay fillets on a platter and brush with olive oil, salt & pepper and let sit for 10 minutes.
- ~ Have BBQ preheated to high.
- ~ Place fillets on hot side quickly searing for 1 minute then quarter turning for another minute.
- ~ Flip salmon over with 2 metal spatulas, then brush with

Dijon mustard and sprinkle with herbs.

- ~ Close lid and cook for 6-8 minutes then remove from BBQ with both spatulas.
- ~ Arrange on platter with lemon slices, roasted vegetables & grilled potatoes.

Vegetable Pouches

- Must be cooked 30 minutes prior to salmon
- Have a selection of baby vegetables such as baby carrots, beets, turnips & onions. Peel them if you like but we wouldn't because you are essentially taking away some of the great flavor of the vegetable. Wash really well instead.
- Tear a piece of tinfoil to make a package for the vegetables. Once folded, it should be the size of your fist. One per person.
- Once the vegetables are washed and placed on the piece of tin foil toss them with melted butter, salt and pepper and a drizzle of balsamic vinegar. Wrap them up.
- Place them on a low to medium heat area on the BBQ and cook for 30 minutes to a crisp doneness. Keep the lid closed!

Potatoes

Prepare 30 minutes in advance

- 3 medium red skinned potatoes per person
- 2 cloves crushed garlic
- ½ cup extra virgin olive oil
- salt & fresh ground pepper
- juice of 1 lemon

Cut the potatoes in half and place in a pot of water that is well salted. Boil until the potato is fork tender. Toss with olive oil, garlic, fresh lemon, salt & pepper. Grill to reheat only.

ENJOY



Almond Peach Galette

- 8 peaches
- 12 oz puff pastry
- 1 cup ground almonds
- 4 tbsp soft butter
- 1 tsp vanilla
- 8 tbsp demerara sugar or brown sugar

Cut peaches in half – remove stone and slice (1 peach per person). Cut pastry into 8 rectangles. Combine almonds, butter & vanilla extract – spread mixture down the center of the pastry. Top pastry with peaches and sprinkle with sugar. Place Galette on a baking tray and bake in a pre-heated 400-degree oven for 15 minutes or until pastry is puffed and golden. Serve with whip cream or vanilla ice-cream.

Cherries in Moscato d’Asti

- 2 Bottles of a Moscato d’Asti Italian dessert wine (ask your local liquor store employee where to find that product in the store)
- 8 ripe cherries

The Moscato we used for this recipe is Beni Di Batasiolo in Serralunga D’Alba – DOCG. Moscato d’Asti is an Italian dessert wine – serve this right before the dessert is ready. It will cleanse your guests palate to enjoy the Galette.

Have 8 Champagne glasses polished and chilled. Take the pit out of 8 ripe cherries, put them in a bowl and slightly break the cherries to release some of the flavor. Place one cherry in each champagne glass and top with the Moscato.

Pour 4 ounces per glass. Enjoy!



Beauty & The Barbecue compliments of Nicki Hockley, Food & Beverage Director & Ralf Spodzieja, Executive Chef.



Expert Golf Tips

Adjusting To Different Green Speeds

John Robertson

When I was on tour, one of the best tips I ever got for coming back to the slow Florida greens in the off season, was not to change the length or motion of my putting stroke but to increase the tempo. By doing the entire motion in about 90% of the normal time the follow through would be faster which would make the ball go farther and make up for the slower speed of the greens.

With our greens speeding up (and they are still slower than on tour so don't fret) the opposite approach might help. Make your normal comfortable and confident stroke but take 10% more time for it to happen. That should help you hit the putt confidently without fear of rolling way past the hole.

If you have any questions about this tip or any other you can ask any of the teaching professionals at Crown Isle. We are all glad to help you get a little bit better.

For more information on lessons visit www.crownisle.com or call 703-5050.

Is It A Slice or a Push?

Ian Pattullo

Without a doubt golf is one game that suffers from "opinionitis". It doesn't take long for all of your friends to come up with the perfect solution when your game goes south for the winter a little before you do! Prior to making any changes in your swing it is critical that you identify your faults and begin applying the correct remedy. Many times I have had students come to me to correct their "slice" only to find out the ailment is not a slice at all, but a similar looking devil - the push. Pay attention to your ball flight to tell the difference, because although the ball may end up in a similar place these are two very different swings. If you apply the slice remedies that are part of every golf publication to a push swing, you will really be in trouble! If your ball starts to the left of your target (for righties) and returns to the right then you have the classic slice move. However, if your ball starts to the right and stays there or moves farther right, that is a push swing and the path to recovery is significantly different. We would be happy to provide you with an accurate assessment of your swing and formulate a plan of action to get you back on track!

ENJOY



2005 Crown Isle Men's Club Championship

Yanick comes back to claim 2005 Championship

On the second hole of a sudden-death playoff, Dave Yanick finally claims the title we all felt he was good enough to win. In a great match right to the last putt, Dave claimed his 1st Club Championship Title since he was a junior golfer back in Lethbridge, Alberta (and we all know that was a long time ago). When it looked like Graeme Welsh would win the title going wire to wire, having held the lead since early on the front nine of the first day, Yanick hit great iron shots into #17 and #18 resulting in birdies, a tie for the lead and the ensuing playoff. After burning the edge on the first playoff hole and watching Welsh's birdie putt lip-out and come straight back to him on the second hole, Yanick calmly stroked in his birdie putt from six feet to win. With many of the fellow competitors watching the playoff, this was the best finish to any Club Championship to date.

Results

2005 Club	75, 72 (147)
Champion - Dave Yanick	Playoff winner
Runner-Up - Graeme Welsh	70, 77 (147)

Overall Low Net

Champion - Mike Johnson	69, 71 (140)
Runner-Up - Bryan Pierce	70, 71 (141)

Leader Board

Gross	Net		
Dave Yanick	75, 72	Mike Johnson	69, 71
Graeme Welsh	70, 70	Bryan Pierce	70, 71
Dave Wheeldon	79, 70	Dave Erskine	72, 72
Gordon Sprott	77, 78	Russ Nelson	71, 75
Ramsay Poucher	81, 75	John Roulston	76, 70
David Merrifield	80, 78	Stan Campbell	74, 73
Robert Hill	77, 82	Wayne Fountaine	73, 74

Quote

Follow-through: The part of the swing that takes place after the ball has been hit, but before the club has been thrown.

Henry Beard & Roy McKie

Grounds Maintenance Update

By Mike Kearns

Wow! Did summer ever seem to fly by this year! The cool damp weather that we experienced in June made way for some very warm and dry conditions in July and August resulting in great golfing conditions. Hopefully this weather will continue through early fall and you have a chance to get out and swing the clubs before the winter weather is upon us.

A number of pieces of equipment have been added to the maintenance fleet this season, making quite an impact on how we are able to maintain the golf course. Key pieces included the addition of walking greens mowers, a reel grinder, rough mowers and a fairway aerator. This equipment has made a dramatic difference in turf conditioning and has greatly improved efficiency.

While our primary focus over the last couple of months has been on maintaining top quality playing conditions, we have made some drainage and irrigation improvements prior to the onset of the wet season. As we move into fall, look for work to continue on these drainage projects, both on fairways as well as in some of the problem bunkers.

Beginning in late September, we will be core aerating and topdressing fairways. This procedure provides a number of benefits to the turf, including thatch removal and compaction relief. Over time, the addition of these practices to our maintenance regime will result in a dramatic improvement in fairway conditioning.

Scheduled cultural practices on greens include core aeration (scheduled for October 9th and 10th) and solid tine venting of the greens in September. Venting the greens is a relatively non-disruptive procedure that opens up the greens and provides relief to greens that are sealed off due to the heavy summer traffic. Both of these procedures will help to encourage strong turf and root growth heading in to the stress of winter weather.

It has been a great (but busy!) first year, and along with the entire maintenance staff, I am excited about the changes we are making in our maintenance practices and I look forward to continually working each day to make Crown Isle the best golfing experience possible. I hope that you have all had a great summer of golf, and I would like to thank all of the members at Crown Isle that have been very welcoming and supportive in my first season at the club.

PLAY



Men's Club Horse Race / Calcutta

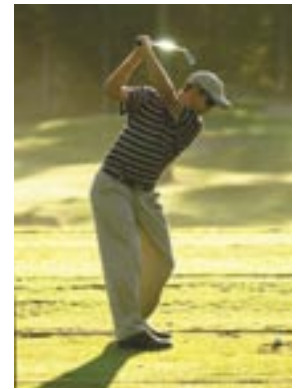
Sankey/Thorpe Duo Hang on to Win Cash

When Director of Golf, Jason Andrew tried to purchase this team in the Calcutta the night prior, this should have given the rest of the field a warning. "I just had a feeling" Andrew mentioned. Carl Sankey and Rick Thorpe were one of the few teams that did not pre-purchase themselves during the Calcutta auction yet proved to be just too strong for the rest of the field. They set the pace in the best ball, kept it close during the scramble and watched the rest of the field stumble and fall back during the alternate shot race to the finish. Coming into the event neither partner was playing their best golf. But, once in the heat of the battle, following the on-course leader boards, they found their games.

Winners of the Horserace on the Friday night were Riley O'Connor & Ted Smith. Runners-up were Stan Campbell & Joe Haugan.

Leader Board

	1st Six (Net Best Ball)	2nd Six (Scramble)	3rd Six (Alternate Shot)	Final Score
Sankey / Thorpe	-5	-1	+2	68
Campbell / Haugan	-3	-3	+3	69
Forbes-King / Price	-4	Even	+1	69
Brady / Davies	-5	+1	+3	71
Smith / Harrington	-4	-1	+5	72
Coleman / Flora	-5	-2	+8	73
McLellan / Pearl	Even	-1	+3	74
Poucher / Heard	-4	+1	+5	74



Crown Isle Junior Spotlight

Graeme Welsh

Graeme Welsh has capped off his final junior year in fine fashion. One of Graeme's highlights was finishing second in the Junior Masters Match Play Championships that included a dramatic victory in the quarterfinals over 2004 Canadian Amateur Champion, Darren Wallace. Graeme also played extremely well in the 2005 Men's Club Championship leading wire-to-almost-wire, only to finish second in a playoff to eventual winner Dave Yanick. Graeme has since left the Island to attend Wayland Baptist University in Texas on a golf scholarship. Let's hope those pretty Southern Belles let Graeme focus on his game and studies.

Each newsletter in the future will include highlights outlining the trials and tribulations of some of our competitive juniors. Juniors to watch for in the future include Riley Wheeldon, Johnny Neufeld, Christopher Appleyard and Nick Meade.

Hole-In-Ones

2005 for Crown Isle Members and Staff

- Hole #4 - Jim Moroz
- Hole #4 - Len Appleyard
- Hole #4 - Doug Petrie
- Hole #7 - Rob McLellan
- Hole #16 - Judy Kafka
- Hole #16 - Ivan Curry
- Hole #16 - John Lawrence
- Hole #16 - Gordon Sprott

Hornby Island Jewellery

Studio Exhibit

~

November 19th
1pm - 6pm

Private Dining Room
Crown Isle Resort

~

Featuring exquisite works by:
Gordon and Margie Gear



Croonen Construction Feature Builder

As the dog days of summer draw to a close, Crown Isle real estate remains as cloudless as our record dry stretch. Daily Westjet arrivals continue to come by the plane load to take advantage of our charming locality and by urban standards, our extreme affordability.

Starting with this issue we would like to welcome a new addition to our quarterly newsletter. Over the years Crown Isle has worked with many creative and dedicated building professionals. We would like to present a featured builder in each issue.

Croonen Construction is our featured builder for this issue.

Founded in 1978 by father Peter Croonen, this family-owned business has operated in the valley for close to 12 years. We caught up with brothers Mike and Peter and asked them to tell us a bit about their company.

"After taking the company over from our father in 2001, we were faced with deciding on which direction to head the company. We both enjoy skilled workmanship and believe in quality over quantity. We decided to concentrate on high-end housing projects, having spent the majority of our careers working in Crown Isle, we felt this would be the best place to direct Croonen Construction. A rock solid foundation from our Dad, the support of our customers and a good working relationship with Crown Isle, have all combined to help us succeed. We plan on continuing to raise the bar on residential development in the Comox Valley by providing good old fashioned service and continually looking for ways to improve our end product."

Examples of the Croonen style of construction can be found throughout Crown Isle.



3303 Majestic Drive - \$499,000

Luxury on Crown Isle Golf Resort. This well appointed rancher features maple cabinetry with granite counter tops and an open-concept great room with designer hand-carved limestone fireplace. Master suite contains dual sinks, soaker tub with Roman filler and a large shower. Crown moldings, hardwood floors, heated ceramic tile, 10 year new home warranty, full landscaping and a spacious double garage with extra storage round out the features of this home.



3266 Majestic Drive - \$699,000

Crown Isle at it's finest. Nestled on the 8th Fairway with towering evergreens in the landscaped gardens, this home exudes pride of ownership. Custom finishes include designer cabinetry, one of a kind concrete counter tops, jetted tub, hand potted above counter sinks, 6' x 6' slated walk-in shower and guest suite with it's own private ensuite. Contact Crown Isle Realty 703-5054.

INVEST



Cigar and cognac room.



Best Wishes and Welcome



We all wish Brianne (on left) happy travels in England and Michelle (on right) all the best in her new home in Quatsino Sound.

We welcome two new team members - Dale Marie Young, Catering Coordinator and Kealy Donaldson, Catering Administrative Assistant.



DALE



KEALY

RELAX

Oktoberfest AT CROWN ISLE Oompa!

Enjoy dancing to the music of Vancouver's, "Beer Barrels"

A variety of breweries with samples, \$1 each.

Complimentary German appetizers and more!

Friday, October 14th
Tickets go on sale in mid-September

Sponsored in part by Eagle 97.3 FM



Wine Fest

Hot and Cold Appetizers

Wine tasting

Live musical entertainment

Saturday, November 19

Tickets go on sale in mid-October

Sponsored in part by Eagle 97.3 FM

