

Member Newsletter

Friday, July 28th

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2023 Rental Clubs for Sale

Exciting news! We are thrilled to announce that we are now taking deposits for our 2023 Rental Set sale starting now.

Here are the rental sets that are up for sale:

Men's RH Sets:

- 1 - Stealth RH Regular set
- 5 - Sim2 Max RH Regular Set
- 2 - Stealth RH Sr. Flex Sets (graphite)
- 3 - Sim2 Max RH Stiff Sets

Ladies RH Sets:

- 4 - Sim2 Max RH Ladies Set



Golf Shop Open

Open 1 hour before
first tee time.

July 22nd - 30th

5:15 am

July 31st - August
13th

5:30 am

Masa's Grill

Men's LH Sets:

2 - Stealth LH Regular set

2 - Sim2 Max LH Regular set

The brand-new rental sets were priced at **\$4,500**, but now you have the opportunity to purchase them at a special price:

- The Stealth Rental set is available for **\$2,000**
- The Sim2 Max rental set is available for **\$1,800**

We kindly ask for a **\$200** Deposit to claim your rental set. This will secure your preferred set and ensure it's reserved for you.

Each set comes complete with essential golf clubs and a golf bag:

Men's Sets include: Driver, 3-wood, 5-wood, 4 Hybrid, 5 iron to pw, aw, sw, putter, and golf bag.

Ladies' Sets include: Driver, 5-wood, 7-wood, 4 Hybrid, 5 iron to pw, aw, sw, putter, and golf bag.

These rental sets will be available for full purchase starting in mid September. Act fast, as inventory is limited! To reserve your set contact the Golf Shop at 250-862-3103

Thank you for your continued support, and we look forward to seeing you on the course with your new rental set!

2023 Club Championship

July 22nd - 30th

Monday - Friday

11:00 am

Saturday & Sunday

Open 1 hour before
first tee time.

5:15 am

**July 31st - August
13th**

Monday - Friday

11:00 am

Saturday & Sunday

Open 1 hour before
first tee time.

5:30 am

Practice Facility

**July 22nd - August
13th**

Monday

6:45 am - 7:30 pm

Tuesday

5:45 am - 7:30 pm

Wednesday

5:45 am - 6:30 pm

Thursday

6:45 am - 7:30 pm

Friday

5:45 am - 7:30 pm

Saturday

5:45 am - 7:30 pm

The 2023 Harvest Club Championship weekend is fast approaching! So make sure you sign up for your chance to become the next Harvest Club Champion!

Sign-up Deadline:
Thursday, August 24th at noon

All members, including Corporate Members, are welcome to participate. So come out, have fun and support your Club!

Saturday, August 26th and
Sunday, August 27th

Cost: \$85 - includes flighted competition, prizes and Sunday BBQ buffet.

Categories: Men's, Senior Men's, and Ladies

Call or drop by the Golf Shop to sign up or for more information at **(250) 862-3103**

Golf 4 Kids Golf Ball Drop Fundraiser

Sunday
5:45 am - 6:30 pm

Days to Note

THGC members, in the upcoming weeks there are few days of importance to note: they are as follows:

August 9th
**BGC Okanagan
Tournament**
Masa's Grill, Golf
Course & Practice
Facility
Closed for the Day

September 7th
**Parke Pacific
Tournament**
Masa's Grill, Golf
Course & Practice
Facility
Closed - TBA

September 17th
**BC Roadbuilders
Tournament**
Masa's Grill, Golf
Course & Practice
Facility
Closed - TBA

October 3rd
Major Men's Night
Masa's Grill, Golf
Course & Practice
Facility
Closed- TBA

A vertical advertisement for the 'Golf 4 Kids' fundraiser. At the top, it features the 'Acera Insurance' logo and the 'GOLF 4 KIDS' logo, where the number '4' is inside a golf ball. Below this is the text 'GOLF BALL DROP FUNDRAISER'. The background is a photograph of a golf course with a green flag on a hole and a golf ball on the green. On the left side, there is a green graphic with the text 'SCAN ME' and a QR code. Below the QR code, it says 'WIN YOUR DREAM VACATION' with an airplane icon, followed by 'You could win a roundtrip flight for two guests to any regularly scheduled WestJet destination and \$2,500 cash!*'. A pink circular badge in the center-right says 'Only 500 tickets available!'. At the bottom left, it says 'Tickets on sale until Aug. 9! \$25/each WWW.BGCO.CA'. Below that, it says 'Know your limit. Play within it. 19+ *Fees, taxes, surcharges not included Winner will be notified within 24 hours'. At the bottom right, there are logos for 'NOR-VAL RENTALS' and 'WESTJET CARES FOR KIDS'.

Acera Insurance
GOLF 4 KIDS
GOLF BALL
DROP FUNDRAISER

IN SUPPORT OF
bgc
Okanagan

SCAN ME

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You could win a roundtrip flight for two guests to any regularly scheduled WestJet destination and \$2,500 cash!*

Only 500 tickets available!

Tickets on sale until Aug. 9!
\$25/each
WWW.BGCO.CA

Know your limit. Play within it.
19+ *Fees, taxes, surcharges not included
Winner will be notified within 24 hours

NOR-VAL RENTALS
WESTJET CARES FOR KIDS

Thank you for your patience and understanding in this matter.

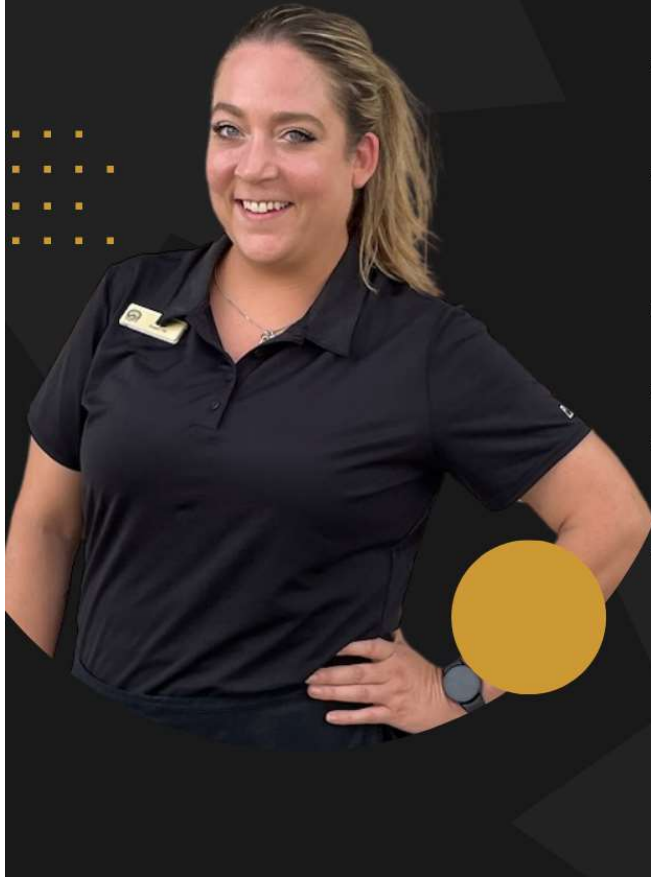
Secure your tickets here

Meet The Team

Say hi to Becca Loske, a Masa's Supervisor / Server at The Harvest Golf Club. You will often see Becca running around Masa's Grill, ensuring a premier dining experience!

BECCA LOSKE

MASA'S SUPERVISOR / SERVER



- HAS 2 DOGS: DEETS (BORDER COLLIE) AND SAWYER (GOLDEN RETRIEVER) ♥
- LOVES TO TRAVEL, ATTEND CONCERTS, GO SNOWBOARDING, AND ENJOYS COOKING
- HAS VISITED 23 COUNTRIES DURING HER TRAVELS
- HAS ATTENDED 100 CONCERTS
- FAVORITE MOVIE IS BACK TO THE FUTURE (WATCHES THE TRILOGY EVERY NEW YEAR'S EVE)
- HAS WORKED AT THE HARVEST FOR 8 SUMMERS WHILE SPENDING THE OFF-SEASON SNOWBOARDING



Chef Creation

For this month's Chef's Creation, we will look at Spicy Thai Basil Chicken (Pad Krapow Gai) from our Sous Chef, Sai Brenneman. This classic Thai dish tastes spectacular, even with regular basil instead of Thai or holy basil. The sauce acts like a glaze as the chicken mixture cooks over high heat. The recipe works best if you chop or grind your chicken and have all ingredients prepped before cooking



CHEF'S CREATION

SPICY THAI BASIL CHICKEN
(PAD KRAPOW GAI)
WITH: SAI BRENNEMAN

Total Time: 25 Minutes

Servings: 2

Ingredients:

- $\frac{1}{3}$ cup chicken broth
- 1 tablespoon oyster sauce
- 2 teaspoons fish sauce
- 2 teaspoon white sugar
- 2 tablespoons vegetable oil
- 1 pound skinless, boneless chicken thighs, coarsely chopped
- 4 cloves garlic, minced
- 2 tablespoons minced Thai chilies or other hot pepper



Recipe:

1. Gather ingredients
2. Whisk chicken broth, oyster sauce, soy sauce, fish sauce, white sugar, and brown sugar together in a bowl until well blended.
3. Heat large skillet over high heat. Drizzle in oil. Add chicken and stir fry until it loses its raw color, 2 to 3 minutes.
4. Stir garlic, and sliced chilies. Continue cooking on high heat until some of the juices start to caramelize in the bottom of the pan, about 3 more minutes.
5. Pour the sauce. Cook and stir until sauce has deglazed the bottom of the pan. Continue to cook until sauce glazes onto the meat, about 2 more minutes.
6. Stir in basil. Cook and stir until basil is wilted, about 30 seconds. Serve with rice



Masa's Grill

The weekend dining feature specials and seating are still available. However, we highly recommend reservations due to limited indoor seating.

Friday Night Premier Prime Rib



Due to limited indoor seating capacity please contact
Food & Beverage Manager
Jeff Hutchinson
to book your reservation
250-862-3177
jhutchinson@harvestgolf.com
[Open Table](#)