

The image shows a contemporary lounge or bar area. In the foreground, there are several grey upholstered armchairs arranged around small, round, light-colored wooden tables. The floor is made of light-colored wood. In the background, there is a bar with a white countertop and several high-top stools. Large windows with black frames offer a view of greenery outside. The ceiling is a grid of recessed lighting. On the right side, there is a long wall of dark blue lockers with glass doors and black handles. The overall atmosphere is clean, modern, and inviting.

THE HIGHLANDER

Lifestyle Magazine for the MacDonald Highlands Community

Fall 2025

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THE HIGHLANDER

The Highlander Magazine for the MacDonald Highlands Community

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FROM THE DEVELOPER

RICHARD C. MACDONALD

Well, the long-awaited third gate is finally underway. A temporary gate will allow Four Seasons and MountainSide construction teams access to those areas of development, helping to ease congestion at the Stephanie gate. Once the guardhouse is completed, we will also be able to improve the Stephanie entry. It is exciting to see this third guardhouse coming to life. This will also mark the last major landscape design in the community, and we are eager to see this project through to completion. By now, you have all noticed the large crane on site. I have been advised that the Four Seasons towers will be completed in less than two years, which is exciting news. There is more happening with the Four Seasons, and we will share those updates in our next quarterly issue.

We are also in the process of reviewing our golf and food and beverage operations to identify what we are doing well and where we can continue to improve. Our goal remains the same: to provide the very

best service to our members. Part of this effort includes sourcing higher-quality meats and vegetables, and we look forward to more recommendations as we refine these areas.

On the real estate side, Phase III has about 12 lots remaining. In addition to unblockable Strip views, this phase offers the advantage of being sheltered from wind due to its elevation difference from Phase IV. Work in Phase III is essentially complete, and homes are already starting to rise. This represents our last major development area, aside from three remaining lots in the center of the community. With the new Phase III map recorded, these are the final developer-owned lots, and future pricing will reflect their scarcity.

Another exciting milestone is the completion of our new wine cellar.

This project has been years in the making, and we are thrilled to open this beautiful space for our members. The cellar features individual wine lockers, giving members the opportunity to purchase exceptional wines directly through the Club, along with limited space for personal bottles. Lockers are now available for purchase, and we encourage anyone interested to reserve one before they are gone. This addition will elevate our dining experience, and we look forward to welcoming you into the space very soon.

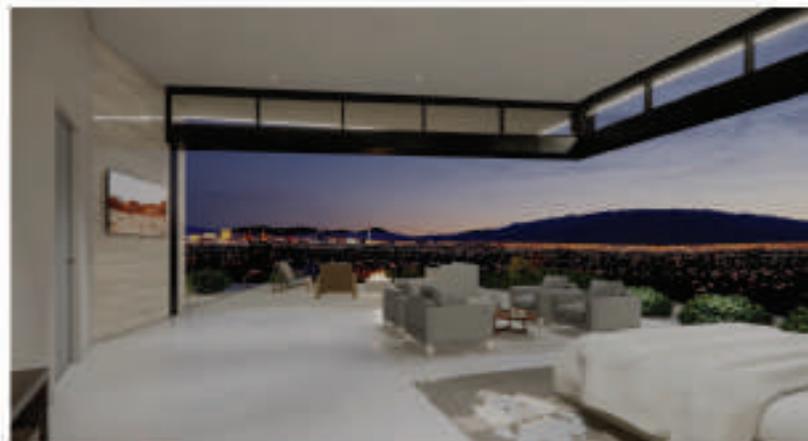
I am also pleased to see how many of you have discovered the fine cuisine at our Montrose restaurant. Our chef is one of the best and our food is better than most of the surrounding dining establishments, so if you have not experienced the Montrose yet, treat your spouse to a great dining experience. With so much progress taking place, from new development and amenities to ongoing improvements in our operations, this is an exciting time for our community. Thank you for being part of it, and I look forward to all we will continue to build together.

467 ROCK PEAK DRIVE

PANORAMIC LAS VEGAS STRIP VIEWS



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HOA LETTER

ARCHITECTURAL REVIEW COMMITTEE

Dori Sampson

One of the most important responsibilities of homeowners in our community is maintaining the uniform and attractive appearance of our neighborhood. To help achieve this, all exterior modifications to your home or property must first be reviewed and approved by the Association's Architectural Review Committee (ARC).

Submitting an ARC application before starting any exterior project—such as painting, landscaping, adding structures, or making other visible changes—ensures that proposed work is consistent with the community's Design Guidelines and governing documents. These standards were created to protect property values, maintain aesthetic harmony, and preserve the overall character of our neighborhood.

When homeowners make changes without prior ARC approval, two significant issues can arise:
Non-Compliance with Design Guidelines – If a project does not meet the established standards, the homeowner will be required to modify or remove the change at their own expense to bring it into compliance.

Potential Fines and Enforcement Actions – Failure to obtain approval or to correct non-compliant alterations may result in enforcement measures, which can include fines and suspension of privileges, as outlined in the governing documents.

By taking the simple step of submitting an ARC application in advance, homeowners can avoid unnecessary costs, conflicts, and penalties. More importantly, it demonstrates consideration for neighbors and commitment to the shared goal of preserving the beauty and value of our community.

We strongly encourage all homeowners to review the Design Guidelines and contact management with any questions before starting a project. The ARC is here to support you and to ensure that improvements enhance both your property and our community as a whole.

Home Owners Association

The community association is led by a five person Board of Directors which protects and enhances MacDonald Highlands. Its duties include many responsibilities, such as maintenance of community assets and the operation of the community itself, creation of annual budgets and design review implementation and construction oversight.

HOA Board Members

Paul Bykowski, President

Rich MacDonald, Vice President

Gene Raper, Secretary

Jeff Spivack, Treasurer

Nancy Storey, Director

RPMG, Inc. assists the HOA Board in its quarterly meetings. The Architectural Review Committee assists homeowners in remodeling their homes. Any changes to existing homes must be approved by the Design Review Committee.

For any other forms or documents you may need, visit: www.rpmginc.com.

Scan the QR code to visit our website



DRAAGONRIDGE

member spotlight



WELCOME BERNIE & NANCY STOLTZ TO MACDONALD HIGHLANDS

Bernie and Nancy Stoltz recently celebrated their 41st wedding anniversary, a milestone that reflects years of partnership, laughter, and genuine devotion. When asked the secret to their lasting marriage, Bernie smiles and says, "There has to be core value alignment and a shared belief system. A relationship of any kind is a place where you go to give, not to get. Each person has to put in 100 percent. That's pretty much the secret."

Their story began when Bernie was a freshman in college and Nancy was still in high school. Introduced through friends, they were just 19 and 17 when they first met. What started as a young connection grew into a lifelong bond built on mutual respect, shared values, and a love for family and good food. Nancy is full Italian, and her love for cooking is one of the things that brings her the most joy. She's known among friends and family for her homemade Italian dishes and fresh pasta. Health and fitness are also an important part of her life, and she works out almost every day. She enjoys shopping, traveling, and most of all, spending time with her family. Earlier in their marriage, she worked as a business manager for a group of cardiologists in San Francisco, but family has always been her top priority.

The Stoltz family includes two children and two grandchildren. Their daughter Jennifer, now 36, lives in El Dorado Hills with her husband and their two boys, AJ, who is 11, and Chase, who is 4. Jennifer is also the president of Fortune Management, leading the day-to-day operations of the company her father co-founded. Their son Michael, 34, lives in San Diego with his wife, and while there are no grandchildren yet on that side, Bernie and Nancy could not be prouder of the family they've built.

Bernie is best known as the CEO and cofounder of Fortune Management, one of the largest professional coaching organizations in North America. With a team of over 150 coaches in 90 markets, the company helps doctors and business professionals strengthen both their practices and their quality of life. For over 30 years, Bernie has been an entrepreneur, speaker, and mentor. He also authored *The Fortune Recipe: Essential Ingredients for Creating Your Best Life*, which captures many of the lessons he's learned along the way about success, purpose, and balance.

Before Fortune Management, Bernie's career included an earlier chapter right here in Las Vegas. In the early 1990s, he founded Casino Resort International, a public relations and marketing firm for the gaming industry. He even held a Nevada gaming license and was part of several high-profile projects, including the opening of the MGM Grand. Those years brought unforgettable experiences, from Barbara Streisand's opening

weekend performance to being ringside for Tyson and Holyfield fights. While his career eventually pulled him in a different direction, Bernie says returning to the Las Vegas area feels right. "It's evolved so much over the years," he says. "It's a great fit for our lifestyle now."

The Stoltz lifestyle now stretches across three beautiful homes. They have a place by the ocean in Pebble Beach, another in the mountains of Reno at Montreux, and now their desert retreat at MacDonald Highlands. Golf is a big part of Bernie's life, and each home is centered around a club community. He's a member at both the Beach and Tennis Club in Pebble Beach and Montreux Golf and Country Club in Reno. When they visited DragonRidge to see their friends Jeff and Milena Ward, they instantly fell in love with the views, the architecture, and the feeling of the community. "That really sealed it for us," Bernie shares.

Outside of work, Bernie has plenty of hobbies of his own. He's a car enthusiast with a collection that includes Ferraris, 1960s muscle cars, and Mercedes. He's also a golfer, a fitness buff, and a traveler. Together, he and Nancy have visited 27 countries, including favorites like Paris, Italy (specifically Lake Como), London, and countries in the Baltic region. They also love spending time at their place in Cabo San Lucas.

When asked what they're most looking forward to at MacDonald Highlands, their answer is simple. "We're excited to get to know our neighbors, make friends at the club, and, of course, check out the golf course," Bernie says.

Bernie and Nancy are down-to-earth and genuine. They have built a life filled with purpose, balance, and family, and we couldn't be happier to have them joining the community. They're kind, full of life, and the kind of people who make MacDonald Highlands such a special place. Next time you spot them at the club, stop by, introduce yourself, and give them a warm DragonRidge welcome.





MACDONALD HIGHLANDS LUXURY REAL ESTATE

MARKET REPORT Q3 2025

Kristen Routh-Silberman, MacDonal Highlnds Master Listing Agent

To start off on a high note, On Sept. 17th of this year, the Federal Reserve announced a quarter point interest rate cut, it's first of the year, and on July 11th of this year, **MacDonal Highlnds retained it #1 spot again with the highest residential real estate sale in Southern Nevada at \$25,250,000.**

THE NEVADA LUXURY REAL ESTATE MARKET

While overall demand has cooled, Las Vegas continues to attract high-net-worth buyers from out of state, especially California, drawn by tax advantages and a desirable lifestyle. We are also seeing noticeable demand from the Pacific Northwest, notably from Washington because the tax and inheritance structures have changed dramatically and from Oregon because of the renewed and continued safety issues which is causing significant frustration in both business and homeownership.

To level set and to remind of how lucky we are 'tax-wise' that we live in Nevada. Technically, Washington has no Personal or Corporate Tax, like Nevada. Unlike, Nevada, they have redrawn other taxes namely capital gains and inheritance.

Washington has not implemented a "wealth tax" but did establish a 7% capital gains tax in 2022 on long-term gains over \$270,000, with a higher rate of 9.9% applied to gains exceeding \$1 million, effective January 1, 2025. Washington also increased its estate tax exemption to \$3 million, effective July 1, 2025, allowing individuals to pass on \$3 million in assets tax-free, with only the amount exceeding \$3 million subject to the estate tax. As of July 1, 2025, Washington's estate tax rates range from 10% to 35% and apply

to the portion of an estate that exceeds the \$3 million exemption threshold. This top rate makes Washington's state-level estate tax the highest in the nation. Basically 10% tax on up to \$1M (over \$3M) and 35% tax over \$9M (over \$3M)

It's important to remember that the Washington state estate tax is separate from the federal estate tax. For 2025, the federal exemption is much higher at \$13.99 million per individual. To contrast, Nevada does not have a state-level estate tax or inheritance tax. The state repealed its estate tax in 2005. This means that Nevada residents do not owe any state taxes on assets they pass on to their heirs.

Nevada does not have a state-level inheritance tax. As one of the most tax-friendly states, Nevada also has no state estate tax, gift tax, or individual income tax as well all know and love!

LAS VEGAS LUXURY REAL ESTATE MARKET

As of late September 2025, the Las Vegas luxury real estate market (\$1M+) is characterized by high, but cooling, inventory levels and more moderate sales activity compared to recent years. The market is shifting from a strong seller's position to a more balanced environment that offers increased opportunities for buyers.

Inventory: The supply of million-dollar-plus properties has surged, giving buyers more options.

\$1M–\$3M: Inventory was up 41% compared to the prior year.

\$3M–\$5M: Supply grew 22% from the previous year.

\$5M–\$10M: Inventory jumped 32% year-over-year.

\$10M+: Inventory in the ultra-luxury segment increased 33% from the year before.

Median Sales Price: Prices remain strong, although the rapid appreciation seen in earlier years has slowed for the most part all together. The median sales price for luxury homes was around \$1.425 million as of mid-September 2025, placing many properties firmly in the seven-figure range.

Sales Velocity: Properties are taking longer to sell, giving buyers more time.

Days on Market (DOM): Luxury homes averaged about 54 days on the market in mid-September, up from the faster pace seen in prior years.

Sales-to-List Price Ratio: Listings over \$1 million, priced correctly, are selling for about 95.7% of their original asking price on average, indicating that attractive pricing is necessary for a quick sale. Those that are NOT priced correctly, are NOT selling.

Sales Volume: The number of transactions has moderated, especially in the higher price brackets.

August 2025: 120 homes sold for \$1 million or more, a decrease from 152 in July.

Mid-September 2025: During the week of September 18–24, 35 luxury homes sold, with 36 going under contract. Sales Volume trend is continuing to decrease.

THRILLED TO LET YOU KNOW THAT I REPRESENTED THE SELLERS OF:

\$25,250,000: the highest sale of the year so far at 685 Dragon Peak Drive in MacDonald Highlands

\$2,187 SPSF: the highest sold price per square foot of the year so far at 10891 Stardust Drive in The Summit Club.

KEY TRENDS FOR OUR FALL 2025

Balanced Market: The market is shifting toward a balanced environment, with all indicators suggesting a tilt toward buyers due to higher inventory.

Pricing precision: Sellers need to price their homes accurately based on current market data rather than previous peak prices. Overpricing can lead to longer time on the market, price reductions and winding up in the 60% of listings that are NOT selling. *(It all comes down to Pricing and Timing. And, it is most likely price!)*

Buyer Behavior: Luxury buyers are more discerning and have more negotiating power due to the expanded selection of homes. They are prioritizing condition, quality, design, privacy, and amenities.

The MOST Popular areas: Exclusive neighborhoods - MacDonald Highlands, The Ridges and The Summit Club are continuing to drive demand for high-end properties. Go MacDonald Highlands!!



Median Sales Price

| August 2025 | August 2024 | Percent YoY |
|-------------|-------------|-------------|
| \$1,612,500 | \$1,411,068 | +14.3% |

Average Price per SF

| August 2025 | August 2024 | Percent YoY |
|-------------|-------------|-------------|
| \$425 | \$422 | +0.7% |

Properties Sold

| August 2025 | August 2024 | Percent YoY |
|-------------|-------------|-------------|
| 18 | 46 | -60.9% |

Days on Market

| August 2025 | August 2024 | Percent YoY |
|-------------|-------------|-------------|
| 68 | 54 | -26% |

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| TOP 10 HOME SALES LAS VEGAS VALLEY HIGHEST SALES | | | | | | | |
|---|--------|-----|------|-----|------|--------|--------------|
| #1 Highest Sale of the Year in MacDonald Highlands!!!! | | | | | | | |
| JANUARY 1- SEPTEMBER 30TH, 2025 SALES YEAR-TO-DATE (YTD) | SF | BED | BATH | CAR | YEAR | SP/SF | SOLD PRICE |
| 685 Dragon Peak Dr | 12,665 | 4 | 9 | 7 | 2021 | \$1995 | \$25,250,000 |
| 1717 Enclave Ct | 12,945 | 6 | 11 | 4 | 2001 | \$1359 | \$17,600,000 |
| 3 Stoneshead Ct | 10,459 | 6 | 8 | 6 | 2024 | \$1554 | \$16,250,000 |
| 68 Sun Glow | 9,176 | 6 | 8 | 5 | 2025 | \$1744 | \$16,000,000 |
| 10891 Stardust | 7,202 | 4 | 7 | 6 | 2025 | \$2187 | \$15,750,000 |
| 48 Augusta Canyon | 18,210 | 8 | 13 | 6 | 2020 | \$851 | \$15,500,000 |
| 14 Magic Stone Ln | 14,322 | 6 | 10 | 6 | 2020 | \$1026 | \$14,700,000 |
| 9409 Kings Gate Ct | 17,643 | 7 | 9 | 7 | 2050 | \$811 | \$14,325,000 |
| 19 Flying Cloud Ln | 12,445 | 5 | 8 | 4 | 2013 | \$1085 | \$13,500,000 |
| 39 Crested Cloud | 7,668 | 5 | 6 | 5 | 2022 | \$1564 | \$10,750,000 |



There's a special kind of magic in the air as MacDonald Highlands transitions from summer to fall.

For many, it's a time for reflecting and enjoying life's simple pleasures, like spending a comfortable evening on the patio looking at wthe best views in Las Vegas. This season of change is often when people consider new beginnings, and that includes finding a new place to call home. If you're considering a move this fall and you're ready to build your forever home, we'd be honored to assist you and show you all MacDonald Highlands has to offer

Myself and the entire MacDonald Highlands sales team would love to show you some of the finest lots and views in Las Vegas! The Real Estate Sales Office is located in the Clubhouse next to the Pro-Shop and is open Tues-Sun 10a-5p and any other time by appointment.

See you at the MacDonald Highlands Real Estate Sales Office

-Kristen

Median Sales Price
August 2024 August 2025 Percent YTD
\$1,400,000 \$1,500,000 +7.7%

Average Price per SF
August 2024 August 2025 Percent YTD
\$419 \$415 -1.0%

Properties Sold
August 2024 August 2025 Percent YTD
116 130 +11.7%

Days on Market
August 2024 August 2025 Percent YTD
54 48 -13%

©DouglasElliman

Median Sales Price
August 2023 August 2024 Percent YTD
\$457,000 \$425,000 -7.9%

Average Price per SF
August 2023 August 2024 Percent YTD
\$554 \$508 -8.2%

Properties Sold
August 2023 August 2024 Percent YTD
45 65 +44.4%

Days on Market
August 2023 August 2024 Percent YTD
74 57 -23%

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Buy \$300 gift card, get a \$30 gift card



DRAGONRIDGE
COUNTRY CLUB





WINE CELLAR & LOCKERS

What used to be the quiet Card Room beside Palm Court has taken on an entirely new identity. After months of planning, design, and construction, that once-underused space has been transformed into The Cellar, a warm and elegant wine lounge that feels like it was always meant to be part of the clubhouse.

The idea started with a simple conversation about how to bring new life to a room that wasn't seeing much use. The goal was to create something timeless and comfortable, a place where members could slow down, connect, and enjoy great wine together. From that idea, the vision took shape, and the result has exceeded every expectation.

Designers Kris Reilly and Abby Roveta led the creative vision, blending traditional textures with modern comfort. Their work, paired with the craftsmanship of Giberti Construction, turned the space into something truly special. The Cellar features rich natural stone, soft ambient lighting, and custom cabinetry that gives the room warmth and depth. Bi-fold glass doors open to Palm Court, filling the space with natural light and creating a smooth transition to the outdoors.

"It's been exciting to watch this project come together," says General Manager Meghann Trager. "We wanted to create a space that feels timeless and inviting. Our members love gathering over food and wine, and The Cellar gives us a place designed for that kind of connection. It's a beautiful addition to the clubhouse, and we're looking forward to seeing it filled with energy and conversation."

The Cellar made its debut with a soft opening event, giving members a first look at the new space and a taste of what's to come. The evening included wine, small bites, and easy conversation that reminded everyone why this addition feels so natural for the club. Throughout the coming months, The Cellar will host wine tastings, pairing dinners, private celebrations, and intimate member gatherings that make use of its relaxed, social atmosphere.

At the center of the new lounge is the Wine Locker Program, created for members who want to make wine a more personal part of their club experience. Each locker is available for an annual lease and personalized with the member's nameplate. Members can store up to two bottles of their own wine, rotating them in and out with a heavily reduced corkage fee. For bottles purchased through the club's curated program, there is no corkage at all.

The purchasing program is one of the most exciting parts of The Cellar. Through direct relationships with select wineries and distributors, the club will offer limited allocations and boutique vintages that are rarely available elsewhere. Locker members will be able to purchase these wines directly through the club, making it easy to explore new producers and regions with ease.

One of the first wines featured during the soft opening was a 2022 Bouchard Meursault Perrières from France, a stunning and rare white Burgundy that set the tone for the quality and exclusivity members can expect. Locker members will also enjoy exclusive invitations to private events and priority access to all wine experiences at the club.

The transformation of the old Card Room into The Cellar represents more than a renovation. It reflects DragonRidge's continued focus on creating experiences that bring people together.

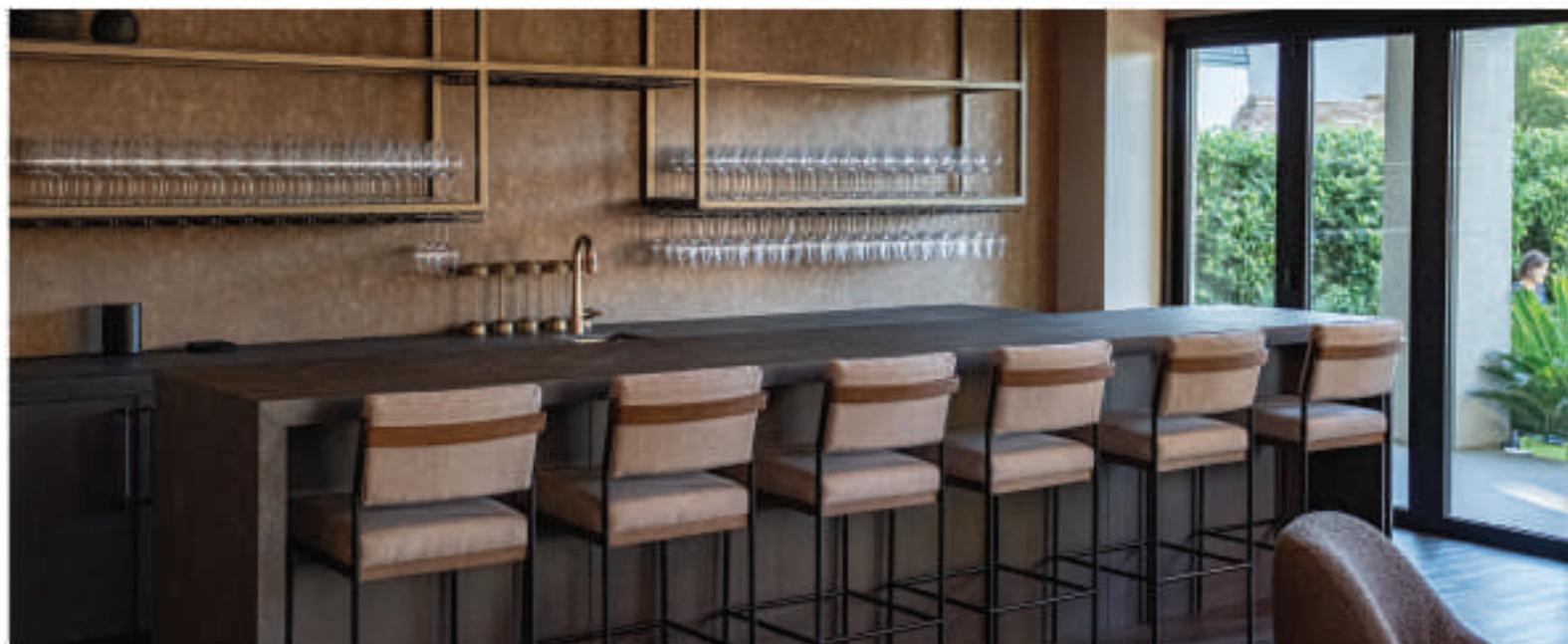
Every choice, from the stone finishes to the warm lighting, was made with that in mind. The Cellar captures the club's spirit of community, hospitality, and appreciation for good company and good wine.

As the Wine Locker Program grows and new events are added to the calendar, The Cellar is ready to become a favorite gathering place. Whether it's an afternoon tasting, a quiet glass after a round, or a dinner with friends, this new space was designed for comfort, connection, and conversation.

Be on the lookout for details about the Grand Opening event, when members will be invited to officially celebrate The Cellar and raise a glass to this exciting new addition to DragonRidge. The team looks forward to hosting everyone soon.

WINE LOCKER MEMBER BENEFITS EXCLUSIVE TO THE CELLAR MEMBERS

- Annual locker lease with personalized nameplate
- Store up to two bottles of personal wine with reduced corkage
- No corkage on bottles purchased through the club's curated program
- Access to limited allocations and boutique producers
- Priority invitations to tastings and pairing dinners
- Exclusive locker member events throughout the year



THE WORKING DOGS OF DRAGONRIDGE

FINLEY AND SEAGER

If you've spent any time on the golf course lately, you may have spotted two of our most beloved "employees" hard at work, or occasionally just enjoying the perks of life at DragonRidge. Meet Finley and Seager, the four-legged members of our course maintenance crew who have quickly become local favorites among members and staff.

Finley, a three-year-old black tri purebred Australian Shepherd, belongs to our Golf Course Superintendent, Luke Headley. Finley has been on the greens practically her whole life. She was raised at TPC Summerlin, where she trained in the fine art of goose chasing. Her specialty is what we like to call "non-lethal goose deterrent," and she takes her job seriously, helping to keep our fairways pristine and free of unwanted feathered visitors.

Seager, an almost one-year-old purebred yellow Lab, belongs to our Assistant Superintendent, Blair Ingram. Seager is learning the ropes right here at DragonRidge and following in Finley's pawprints. Between her energy, curiosity, and enthusiasm, she's proving to be a quick study and a great addition to the team.

When they're not on duty, Finley and Seager make the most of life at the club. You might find them cooling off in the water features, chasing sprinklers, or keeping an eye on the wildlife that lives on the course. Their presence brings a sense of fun to the team and reminds everyone to enjoy the beauty of the surroundings.



Working dogs have long been part of golf course life. Across the country, superintendents have relied on their canine companions for decades to help keep geese and other wildlife in check, while also providing good company during the early mornings and long days that come with the job. Dogs first became common on golf courses in the 1970s and 80s when superintendents realized that trained dogs could humanely manage geese populations without disturbing the natural balance of the property. The tradition stuck, and today, it is not unusual to find a well-trained dog riding shotgun in a maintenance cart, watching over the fairways as if they owned them.

Beyond pest control, these dogs often become the heart of the maintenance team. They greet staff, keep morale high, and help create a sense of calm on busy days. Their loyalty and instinct make them trusted partners in daily course management, and their presence connects the work of maintaining a golf course to something deeper.

At DragonRidge, Finley and Seager carry on that tradition with pride. They may not punch a timecard, but they've earned their place as important members of our maintenance crew. And while they do work for treats, they bring real value in keeping the course in top shape and spirits high.

If you're out on the course, you may see Luke and Blair riding around with their canine companions, or occasionally see the dogs around the clubhouse. They're both well-behaved and always happy to greet friendly faces, so don't hesitate to say hello to them—and to their pups.

Finally, we want to commend our agronomy team for a fantastic overseed this year. Course conditions could not be better this fall, and we're sure Finley and Seager played their part in making that happen.

These two dogs have found their place at DragonRidge, helping to protect the course, lift spirits, and remind us all that a day outside on a golf course is always a day well spent.

GOLF RECAP

Gerry Montiel, PGA Director of Golf

100+ degrees is in the past and luscious green grass is everywhere! We had a fun summer and kept as busy as we could with a few fun events. The tournament winners are noted in the next page for review but we're looking forward to a fun filled fall golf season. We have teamed up with our DragonRidge WGA and MGA groups to put on several fun-filled events. There are still members I haven't met since my arrival in April, so please swing by the golf shop and say hello!

Demo Day Season is Upon Us and New Merchandise Has Arrived!

The DragonRidge Golf Shop has teamed up with multiple premier golf vendors to try the latest and greatest golf clubs. Many of you have shop credit from tournament winnings, hole in one winnings or club trade-ins. DragonRidge Golf Shop offers competitive pricing and free fittings for all demo-day events! If we don't have something in stock, we will special-order just about any golf brands and customize it with or without our logo. Come see me or Rylie to get your special orders for individual use. We also order special discounts for team events or corporate needs!!!

Be Vigilant with Tee Time Bookings

Please respect your fellow members when booking tee times. TBD bookings internally fall off the tee sheet 72 hours prior to play. That means if you don't add actual player names to a 4-some, the reservation will default to a single player the day of play! This obviously causes problems the day of when last second reservations are booked to join a "single player". Please only book with TBD with the intention of updating the reservations and never book a 4-some as a single or two some. No-shows or wasted tee times may incur a no-show fee of \$50 per player. This is intended to maximize the space on the tee sheet and allow for members to book at their desired times. Thanks for everyone's help in advance.

Help our Superintendent Luke!

We had an absolutely amazing overseed and our biggest hurdle to maintaining the course is turf compaction. Please ride with another player whenever possible and adhere to our "pairing up" policy. We will be consistently asking players to pair up to minimize single riders. This helps with turf compaction and minimizes wear and tear on our golf cart fleet.

Help us help you

The DragonRidge Golf Staff has 5 PGA professionals with different specialties. At some point in their golf careers, everyone needs help with a club fitting, short game, mid game, long game, mental game, junior instruction, or fitness. We have a professional on staff specialized in whatever you may need. Reach out to me at gmontiel@dragonridgecc.com or to Jason Edmiston at jedmiston@dragonridgecc.com to properly match you with the perfect professional!



Q3 HOLE-IN-ONES

Kip Haverman, Hole 5

Tom Weime, Hole 5

Eric Nielson, Hole 5

Lorraine Klemz, Hole 10





BETTER GOLF, MORE FUN...

WITH JASON EDMISTON
PGA DIRECTOR OF INSTRUCTION

FACT OR FICTION? EXAMINING SOME OF GOLF'S MOST COMMONLY HELD BELIEFS

One of the fastest ways a golfer can increase the difficulty level of the game is if they have a core belief about the swing which is not actually correct. I run into this all the time with players, and I've a few instances over the years where I've experienced this myself. Once we do a little "myth busting" and set the record straight, we can often achieve significant breakthroughs.

With that in mind, let's take a look at a few swing thoughts which are frequently misunderstood or misinterpreted:

Fact or Fiction: I should be hitting down on the ball.

If you're talking about the clubhead end of the club, then yes, this one is true for most clubs in the bag with the possible exception of driver. However, there is more to this story. I find that many golfers interpret "hitting down" to include the grip end of the club and this is not correct. The grip end of the club should be ascending, not descending, by the time you arrive at impact. If this feels foreign to you, it's possible you have been operating under a false assumption about what hitting down on the ball means.

Fact or Fiction: I need a closed clubface to hit a draw or hook.

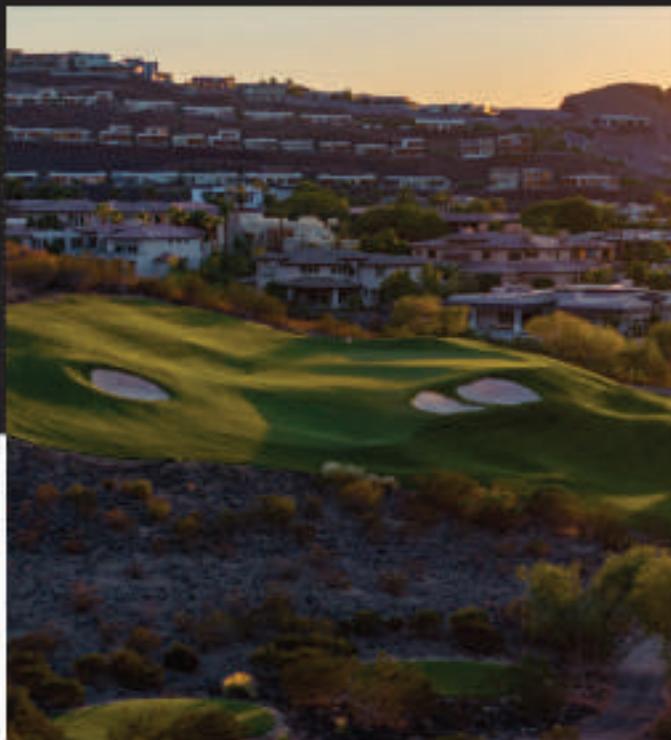
This statement is incomplete because it does not define the term "closed clubface". Let's say we have a right-handed golfer who wants to draw the ball 5 yards and have it land on target. To accomplish this, the shot will need to start 5 yards to the right of target. Solidly struck golf shots start roughly in the direction the clubface is pointing at the moment of impact. Therefore, this golfer's clubface will need to be pointing about 5 yards RIGHT of target at impact. That sounds more like an open clubface than a closed clubface, doesn't it?

The key here is understanding the difference between "face to target" and "face to path", which would take up more pages than we have available here today. If you have any questions about this one, please let me know.

Fact or Fiction: I need an open clubface to hit a fade or slice.

Same answer as above, but in reverse.





Fact or Fiction: I should accelerate through impact on my putts.

This one is somewhat rooted in fact but can be a very destructive putting thought in my experience. Most of the best putters in the world have a stroke that is roughly even in length on either side of the ball, similar to the way a pendulum swings. However, since the putter head decelerates a bit when it strikes the mass of the golf ball, a true pendulum stroke will end up being a little shorter on the follow through side than it was on the backswing side.

This is indeed what we see when we analyze the putting strokes of most great players. Slightly longer backstrokes and slightly shorter through strokes.

Accelerating through the ball implies that we will produce the opposite result, a longer follow through than backswing. This is the most common pattern we see with the average golfer. Anytime we see the best players doing things the opposite way, we should probably take notice! Be careful with trying to accelerate through your putts. It may be dragging you in the wrong direction.

Fact or Fiction: My divot should be pointed toward the target on a properly struck shot.

For a right-handed golfer:

Shot starts left and curves to the right – divot should point moderately left of target.

Shot starts straight and flies straight – divot should point slightly left of target.

Shot starts right and curves to the left – divot should point at target or slightly right of target.

For a left-handed golfer:

Shot starts left and curves to the right – divot should point at target or slightly left of target.

Shot starts straight and flies straight – divot should point slightly right of target.

Shot starts right and curves to the left – divot should point moderately right of target.

Because divots begin at or just in front of the ball on properly struck shots, the direction of the divot is a few degrees different than club path. Golfers who do not recognize this are at risk of making assumptions about their path which are not accurate.

Admittedly, these are surface level observations of complex topics, and don't cover all the details. Please feel free to contact me for more information, or to discuss any other topics regarding your golf game.

702-354-1387 (call or text) or
jedmiston@dragonridgecc.com

DragonRidge Tennis Pro Erin Wilson Speaks as Panelist at Womens Conference in Denver, Colorado

BY ERIN WILSON, TENNIS PROFESSIONAL

Wilson was born and raised in Las Vegas, Nevada, has been a lifelong competitive tennis player. She began her collegiate career at Westmont College before earning her degree in Kinesiology from UNLV.

Currently, she is a teaching professional at DragonRidge Country Club in Henderson, Nevada, where she works with tennis players of all levels. Most passionate about developing adults and high-performance juniors, Wilson has led clinics, league teams, and the 2025 Ladies Bootcamp.

With over four years of coaching experience, she blends her academic background with on-court knowledge to help athletes succeed. Wilson values the deep connection between the mental and physical sides of the game, drawing from her own years of competition. Committed to continuous learning and growth, her goal is to guide players toward reaching their fullest potential—while leaving a lasting, positive impact on their journey.



Attending the CentHer Court Women's Conference in Denver, Colorado was an experience I'll never forget. Being surrounded by such wise, incredible, and successful women inspired me beyond words. If I looked back a few years ago, I never would have imagined myself sitting on a panel beside such powerful leaders—women who have carved paths of purpose, strength, and resilience. Over those two days, I learned so much, but even more importantly, I connected—with others and with myself. I walked away with new clarity about why I do what I do, fresh ideas to grow the tennis community, and big goals for the future. This was truly one for the books—an experience I'll always carry and share.

If you're interested in picking up a racquet, reach out and or stop by DragonRidge Tennis and Fitness and let's get rolling!





A DESTINATION TRAVEL

MY TOP 5: SMALL GROUP TOURS

Paige MacDonald

I've travelled extensively, and by many forms of travel (ocean and river cruising, large groups, small groups, private tours and independently). When I join a small-group tour, I want three things above all: authenticity, opportunity to connect (with nature, culture, people), and comfort without feeling like I'm missing out on an adventure. Virtuoso vendors' small-group journeys consistently deliver that rare mix of deep immersion and thoughtful 5 star luxury. Gather some friends and family together or join an existing group. After talking with many DragonRidge members and considering my own travel to-do list, here are five tours that stand out — along with the elevated Virtuoso-exclusive amenities that make them unforgettable, privileged and personal.

1 AUSTRALIA WITH TAUCK **10 days starting at \$8,990 per person**

This is a journey unlike any other, revealing Australia's dynamic cities, timeless landscapes, and unforgettable natural wonders — and you'll be transported in luxury by private jet, connecting each extraordinary region with comfort and ease. Explore Australia's Golden Triangle, beginning with Melbourne's Victorian elegance, hidden laneways, and thriving arts scene; the spiritual heart of Ayers Rock, the kaleidoscopic beauty of the Great Barrier Reef; and an in-depth exploration of Sydney's coastal icons.

Travel with Tauck to Australia from January-March and October-November, as these months offer milder temperatures and comfortable weather for most activities across the continent, with the latter period also being good for wildlife activity and the former avoiding the hot, wet season in the north.

2 SERENGETI CALVING SEASON WITH WILDERNESS **10 days starting at \$13,560 per person**

For anyone whose heart races at wildlife spectacles, Wilderness's Serengeti-focused migration offerings are a masterclass in timing and access. Lake Manyara National Park is renowned for its vibrant landscapes and the iconic tree-climbing lions lounging in acacia trees. Encounter elephants, giraffes, buffalo, and flocks of pink flamingos sweeping across the lake's glistening waters. With a diverse range of ecosystems, this park is also home to over 400 bird species, making it a paradise for birdwatchers. In northern Tanzania, Africa's greatest spectacle unfolds. Two million wildebeest, zebra, Thomson's gazelle, eland and other migratory animals graze, breed, and birth on the Serengeti's plains. Prides of lion split the wildebeest and zebra herds, cheetah chase down gazelles, and crocodiles prey on those who dare to cross the rivers first. This scale of wildlife and predator-prey interaction is found nowhere else on Earth.

The best time of year for the Serengeti Calving Season with Wilderness is typically January through March, with the peak of newborn calves appearing from late January to February. This period offers incredible opportunities to witness the mass birth of thousands of wildebeest and other animals, as well as heightened predator activity.



3 UGANDA: GORILLA TREKKING AND SAFARI ADVENTURE WITH ABERCROMBIE & KENT **11 days starting at \$16,895 per person**

Some journeys are quieter but every bit as feral and intimate. Abercrombie & Kent's Uganda: Gorilla Trekking and Safari Adventure is one of those. Few things rival the thrill of encountering a gorilla in the wild. On this incredible Ugandan journey, expert guides lead the way with the know-how, experience and ecological responsibility it takes to make this dream a reality. Along the way, they also reveal the Nile's secrets, mist-shrouded Murchison Falls, evergreen rainforests, beguiling chimpanzees and rare tree-climbing lions.

The best times of year for the Uganda: Gorilla Trekking and Safari Adventure by Abercrombie & Kent is during January-May and October-November. These periods offer the most favorable conditions for both gorilla trekking and general safaris, with less rain, clearer skies, and drier, less slippery trails, though they are also the peak travel seasons.

4 WELLNESS TOUR OF BALI WITH ARTISANS OF LEISURE **10 days starting at \$25,195 per person**

Emphasizing the healthy, active and spiritual sides of Bali, this private luxury tour of the Island of the Gods features customized activities such as private yoga and meditation sessions, biking and hiking through the countryside, meetings with Balinese healers and more, as well as private cultural touring and accommodation at the island's top luxury resorts. If you want a small-group or private wellness reset that still hits cultural notes, the Artisans route is a precise choice.

The best time for the Artisans of Leisure Wellness Tour of Bali is during the dry season, specifically from April to October, with the shoulder months of April-May and September-October offering a sweet spot of great weather with fewer crowds. This timing is ideal for enjoying Bali's outdoor wellness activities, such as yoga and hiking, which are perfect for a dedicated wellness tour.

5 LAND OF CHERRY BLOSSOMS: SOUTHERN JAPAN HIGHLIGHTS WITH REMOTE LANDS **8 days starting at \$28,900 per person**

Take a deep breath and inhale the sweet scent of cherry blossoms on this 8-day luxury tour of Southern Japan. You'll travel from Osaka to Hiroshima, visiting ancient temples and museums, and being entertained by puppets and Geishas, while staying at luxurious Japan hotels like Hoshinoya Kyoto along the way.

The best time for the "Land of Cherry Blossoms: Southern Japan Highlights" tour by Remote Lands is late March to early April, aligning with the typical cherry blossom peak in the region.

Across each of these vendors, Virtuoso-level benefits make the difference between a great trip and an exceptional one. Tauck and Artisans bring private-access moments (after-hours tours, preferred-room upgrades, hand-picked local guides). Wilderness and A&K layer conservation conversations and community projects into the schedule, often with private talks from local rangers or lodge-hosted briefings that help you understand the ecology behind what you're seeing. Remote Lands leverages deep regional relationships to reserve ryokan rooms, spa windows, and mountain-village experiences that are otherwise hard to secure. Those Virtuoso advantages—preferred rooms or suite upgrades, curated insider experiences, priority access to limited-permit activities (like gorilla treks), and personalized concierge support for flights and logistics—are threaded through the itineraries above and are why I choose Virtuoso partners for these kinds of luxury small-group journeys.

Contact me today to join an existing tour or to start planning your next adventure.

Paige MacDonald, Owner
1-702-606-0993 Cell/Text/WhatsApp

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To schedule a consultation or learn more about our team, please scan the QR code to fill out the following form or call us. We look forward to hearing from you soon. Raymond James Office is conveniently located outside the Valle Verde gate on Horizon Ridge. Free consultation for MacDonald Highlands Residents. Securities offered through Raymond James Financial Services, Inc., member FINRA/SIPC. Investment Advisory services offered through Raymond James Financial Services Advisors, Inc.



Brett Sanner
Registered Principal / Financial Advisor

1780 W Horizon Ridge Parkway, Suite 140
Henderson, NV 89012
702-914-9992



SCAN ME

Fall Seasonal Cocktails + Recipes



FALL PUNCH

A vibrant seasonal cocktail blending tropical brightness with a touch of autumn warmth.

INGREDIENTS

- 2 oz light rum
- 2 oz pineapple juice
- ½ oz Campari
- ½ oz lime juice
- ½ oz simple syrup

DIRECTIONS

- Add all ingredients to a shaker with ice.
- Shake until well chilled.
- Strain into a rocks glass filled with ice.
- Garnish with a lime wheel or dried citrus slice.



FALLOMA

A refreshing, fruit-forward twist on the Paloma with a hint of fall sweetness and a sparkling finish.

INGREDIENTS

- 2 oz tequila reposado
- ½ oz triple sec
- 2½ oz cranberry juice
- ½ oz grapefruit juice
- ½ oz orange juice
- ½ oz club soda
- Sugar rim

DIRECTIONS

- Rim a rocks glass with sugar.
- Fill the glass with ice.
- Combine all ingredients in a shaker with ice and shake until chilled.
- Strain into the prepared glass and top with club soda.
- Garnish with a sugared rim or citrus twist.

WHISTLE PIG ORANGE MAPLE OLD FASHIONED

A refined, spirit-forward classic with notes of maple, citrus, and spice.

INGREDIENTS

- 2 oz WhistlePig 6-Year Rye
- ¾ oz WhistlePig Orange Maple Syrup
- 2 dashes aromatic bitters
- ¼ oz aromatic bitters
- ¼ oz orange bitters
- ¼ oz maraschino cherry juice
- 1 dried orange slice

DIRECTIONS

- Fill a rocks glass with ice.
- In a shaker, combine all ingredients with ice—do not shake. Stir gently until chilled.
- Strain into the prepared glass over fresh ice.
- Garnish with an expressed orange peel and dried orange slice.



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Brett Graham, Wealth Manager
Stu Cohen, Wealth Manager

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King Salmon

WITH GARLIC COUSCOUS | PINE NUTS | ROMESCO SAUCE | PAN-SEARED ASPARAGUS TIPS IN LEMON OIL

INGREDIENTS

Wild King Salmon

Israeli Cous Cous
Asparagus (small)
Lemon
Garlic
Canola Oil 80/20
Red Peppers
Pine Nuts
Roma Tomatoes
Almonds
Red Wine Vinegar
Olive Oil
Smoked Paprika

Romesco Sauce

4 ea Roasted Red Pepper
3 ea Roma tomatoes, roasted
2 garlic, roasted
1/2 cup almond, toasted
1/4 cup red wine vinegar
1 tbsp smoke paprika
1 cup olive oil
Salt and pepper to taste

Garlic Couscous

1 lb couscous
4 cups chicken stock
1 1/2 tbsp garlic
4 tbsp unsalted butter
Salt and pepper
Oil
Fresh parsley, fine for garnish



INSTRUCTIONS

Combine peppers, tomatoes, garlic, almonds, bread, vinegar, and paprika in a food processor.

Blend while slowly streaming in olive oil until smooth but still textured.

Season to taste.

Can be served warm or cold.

In a large pan, heat up oil, and butter over medium heat

Add minced garlic and sauté until golden and fragrant for about 1-2 mins

Add chicken stock and bring to a boil, season with salt
Stir in couscous, cover and remove from heat
Let it sit for 5-7 mins, fluff with a fork

Instructions on the dish

Make sure salmon is room temp. a splash of olive oil. Salt and pepper to the king salmon.

Heat sauté pan until it is hot, then seared the belly side down, sear for 2 minutes, once it is seared to golden brown turn salmon and sear for another 3 minutes.

After 3 minutes of searing both sides, check the temperature probe. The temperature for salmon should be 135 degrees. Let it rest for 5 minutes. While salmon is resting start sautéing couscous. Please see instructions.

At the same time start reheating romesco sauce. After heating up couscous and romesco sauce plating starts. Lay down couscous, after that put romesco around the couscous and add the king salmon on top of the couscous.



Sopapillas

INGREDIENTS

2 cups of flour
2 tsp of baking powder
1 tsp of salt
2 tbsp of shortening
¾ cup of water
Canola oil for frying
2 cups of Cinnamon - Sugar Mix
Honey for Dipping

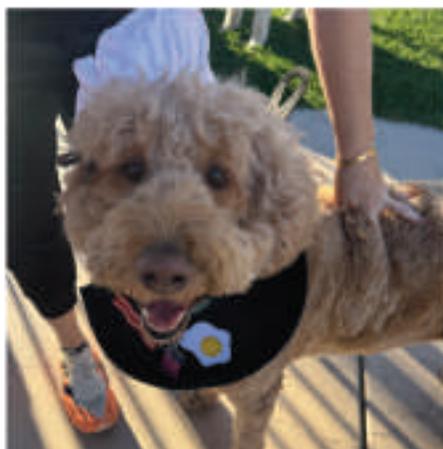
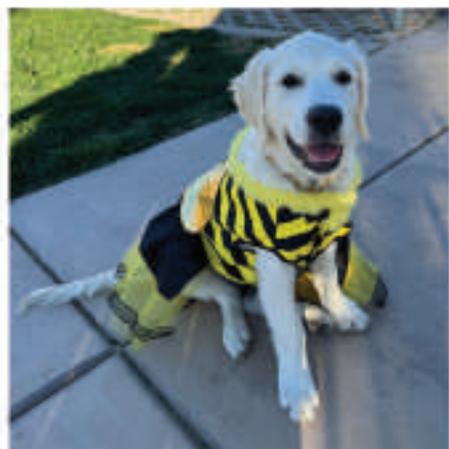
INSTRUCTIONS

In bowl sift and mix the flour, baking powder, and salt.
Just like when making pie crust, cut in the shortening into dry mixture.
Continue to do so till you have coarse crumbs.
Slowly add water into the mixture till you have a dough that holds together.
Take and divide your dough into 5 even pieces.
Take each piece and form it into a ball that you can then roll out on a floured surface. Each should be rolled out to approximately 8-inch circles.
Cut each one into 4 equal pieces.
Heat oil and a frying pan, then slowly fry your pieces of dough till they are golden. (They will puff up so you will have to flip them over when they are frying so both sides golden evenly.)
Let each piece drain off on a drying rack, or if you do not have one, a paper towel works as well.
While they are still slightly warm toss each one in your cinnamon-sugar mix.
Serve on a plate with honey.



THE Good Times

DragonRidge Country Club Event Highlights







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For All Inquiries, Please Email mtrager@dragonridgecc.com

DragonRidge **EVENTS**

DECEMBER

- 12/2 Tree Lighting Ceremony
- 12/3 Mistletoe Mixer
- 12/6 Santa Shootout
- 12/7 Breakfast with Santa
- 12/9 Book Club
- 12/10 Tease and Martinis
- 12/14 Ugly Sweater Tennis Mixer
- 12/16 Holiday Sweater Yappy Hour
- 12/19 Ugly Sweater Happy Hour
- 12/22 - 12/24 & 12/29 - 12/31
Camp Dragon Winter Camp
- 12/31 NYE Party

JANUARY

- 1/1 Member Pro Challenge Begins
- 1/6 Book Club
- 1/14 Trivia Night
- 1/18 Member Professional Headshots
- 1/23 Serpent Draft Party
- 1/24 Serpent Golf Tournament
- 1/28 Ladies Tennis Bootcamp

FEBRUARY

- 2/3 Book Club
- 2/8 Superbowl Scramble
- 2/8 Superbowl Watch Party
- 2/11 Trivia Night
- 2/13 Sweetheart Tennis Mixer
- 2/14 Sweetheart Scramble
- 2/14 Valentine's Day Dinner
- 2/16 Couples Yoga
- 2/17 Mardi Gras Happy Hour
- 2/20 Lunar New Year Happy Hour

SAVE THE DATES!

*Please note that all events are subject
to change without notice.

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CLUBHOUSE HOURS

Clubhouse Closed Mondays

Dragon Grille

Tuesday - Sunday 7:00 am - 8:00 pm
Breakfast 7:00 am - 2:00 pm
Lunch 10:00 am - 4:00 pm
Dinner 4:00 pm - 8:00 pm
Log onto the app to order takeout.

Red Dragon Sushi Bar

Tuesday - Thursday 4:00 pm - 8:00 pm
Friday - Sunday 12:00 pm - 8:00 pm

Onyx Bar & Lounge

Tuesday - Thursday 4:00 pm - 8:00 pm
Friday - Sunday 12:00 pm - 8:00 pm
Happy Hour Available
Wednesday & Friday
5:00 pm - 7:00 pm

Montrose

Wednesday - Friday 5:00 pm - 8:00 pm
702-614-4444
Reservations Recommended

Golf Shop Hours

Tuesday - Sunday 6:30 am - 5:00 PM
Fee Times Available on the app
starting at 7:00 am
Closed Mondays

Tennis & Athletic Center

Monday - Friday 5:30am - 8pm
Saturday - Sunday 7am - 6pm

Tennis Courts

Monday - Sunday 6:00 am - 10:00 pm
Reservations Required
702-407-0045

Center Court Café

Monday - Saturday 10:00 am - 2:00 pm

Pickleball Courts

Open Daily, Sunrise - Sunset
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By Appointment 702-407-0045

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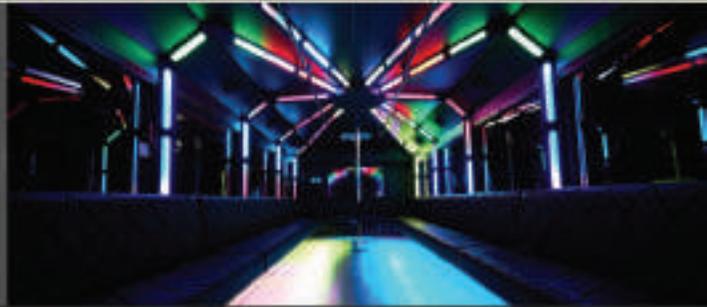
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