



September
2024

In This Issue

3 THINGS TO KNOW

| | |
|---------------------|---|
| Welcome New Members | 3 |
| Event Reservations | |
| Yoga Classes | |



13



14

4 GET INVOLVED

| | |
|---|---|
| Clubs & Interest Groups | 4 |
| Book Clubs | 5 |
| Social Events | 6 |
| Summer Pool Party, Dinner & Entertainment with The Terp Duo | 7 |
| 24-25 Season Event Schedule | 8 |
| 24-25 Season Workshops & Classes | 9 |



17

10 GOLF

| | |
|----------------------------|----|
| 2024 Golf Schedule | 10 |
| Happy Hour Putting Contest | |
| Labor Day Golf Scramble | |

11 TENNIS

| | |
|-------------------------|----|
| Tennis Summer Series | 11 |
| Men's Tennis Standings | 12 |
| Tennis Fun Facts & Tips | |

13 CULINARY

| | |
|-----------|----|
| Cocktails | 13 |
| Recipes | 14 |

15 PAST EVENTS

| | |
|---|----|
| International Beer Day & Chili Cook-Off | 15 |
| Thanksgiving in July | |

16 OUT & ABOUT

| | |
|-------------------------|----|
| Events in & around town | 16 |
|-------------------------|----|

17 A LOOK AHEAD

| | |
|-----------------------------------|----|
| Save the Date for Upcoming Events | 17 |
|-----------------------------------|----|

TWIN ISLES COUNTRY CLUB

MAIN NUMBER
941-637-1232

OFFICE MANAGER
Peggy Miller ext. 421

FOH MANAGER
Ashley Fairheart ext. 420

GOLF PROFESSIONAL
Steve Baisch ext. 427

TENNIS PROFESSIONAL
Bob Blazekovic ext. 430

ADMIN & EVENT RESERVATIONS
Kim Hamm ext. 422
khamm@twinislescc.org

RESTAURANT
ext. 429

PRO SHOP
ext. 428

VICE PRESIDENT | OPERATIONS
Ryan Henderson
941-444-6600 ext. 731
rhenderson@popegolf.net

LIAISON'S CONTACT INFORMATION

TENNIS LIAISON'S:
Jeannie Schmidt
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Richard Wagar
rwagar@comcast.com

GOLF LIAISON'S:
TILGA- Debra Folkedahl
debrafolkedahl@gmail.com

THINGS TO KNOW



Welcome New Members!

GOLF

- Kenneth & Joyce Hill

Event Reservations



As part of our ongoing efforts to enhance the Twin Isles experience, we are pleased to announce the introduction of a dedicated email address for Event Reservations. This new communication channel will streamline the process of confirming reservations and any important information that we might need to book your reservation.

By centralizing our communication, we aim to provide you with a more efficient and reliable way to make reservations for special events. We encourage you to use this email address for any inquiries or updates related to your reservations and event details, ensuring a smooth and enjoyable experience for all.

reservations@twinislesc.org



Yoga Classes by The Yoga Sanctuary Every Thursday at 9AM

"Find your balance and inner peace! Join our yoga classes to rejuvenate your mind, body, and soul. Perfect for all levels, our classes offer a sanctuary of relaxation and wellness. Great for enhancing your golf and tennis game! Get ready to start your journey to tranquility!"

INSTRUCTOR: The Yoga Sanctuary

LOCATION: Twin Isles Dance Floor

COST: \$15 per person per class

Class Limit: 12 people

Sign Up at the Hostess Stand in Twin Isles Hallway

Interest Groups

Interest groups and social clubs create a great opportunity for members to learn a new skill, make new friends, or share a hobby with other members who have similar interests.

Meet fellow members with similar interests by creating or joining an *Interest Group*, such as a card club, a walking group, a Mahjong club, or perhaps a cocktail of the month club, options are endless.

Any member wishing to develop an interest group or club should contact Peggy Miller, Office Manager, to receive information and an application.





Great Books Enthusiasts of TCCC

Book Selections & Dates:

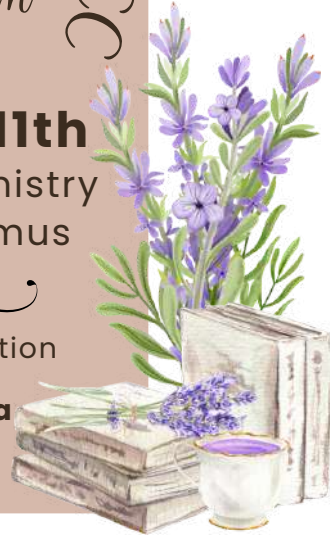
*Activity Room
at 3pm*

September 11th

**Lessons in Chemistry
by Bonnie Garmus**



For more information
please call
Michelle Licata
941-916-9121
630-917-1713



Book Club



September 25th

*Wednesday at 3pm
Activity Room*

**Lady Tan's Circle
of Women by
Lisa See**

Sign Up at the podium!
For additional information
email Nancy Svehla
nlsvehla924@comcast.net



GET INVOLVED



CARD NIGHT
WED. SEPTEMBER
4, 11, 18 & 25
6:00PM



BINGO NIGHT
WED. SEPTEMBER
4 & 18
6:30PM



MAHJONG
TUES. & FRI. SEPTEMBER
TUES. 3, 10, 17 & 24
FRI. 6, 13, 20 & 27
11:00AM

Activity Room,
all materials included
Laura Felmore
941-661-1900



HAPPY HOUR
TUES-SAT
3PM-6PM
1/2 PRICE WELL LIQUOR,
DRAFT BEER,
& HOUSE WINE



LINE DANCING CLASS
TUES. SEPTEMBER 10TH
3PM-5PM
COST: DONATIONS
ACCEPTED



**ARTS & CRAFTS CLASS:
PUMPKIN CRATE**
TUES. SEPTEMBER 24TH
3PM-5PM
COST: \$25 PER PERSON



**GUITAR CLASS
EVERY MONDAY
1PM-3PM**

Come and play along
with your favorite bands
as a band member!

No singing required; we sit in a semicircle in front of a large TV where the audio, along with the chords, are displayed karaoke style. All levels of experience are welcome. For beginners, we will loan you a guitar and help you learn to play!

Call or text Richard Miller for more information at
412-720-5981



**SUMMER POOL PARTY
WITH DJ VICTOR
SUN. SEPTEMBER 15TH
12PM-4PM**

To make a reservation
Please email or call:
reservations@twinislesc.org
or 941-637-1232 ext. 422



**DINNER &
ENTERTAINMENT
BY THE TERP DUO
FRI. SEPTEMBER 27TH
5PM-8M**

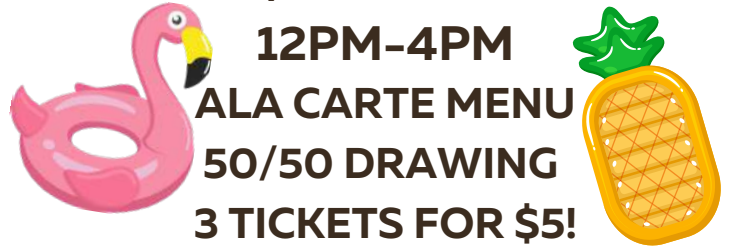
To make a reservation
Please email or call:
reservations@twinislesc.org
or 941-637-1232 ext. 422

GET INVOLVED



Summer Pool Party with DJ Victor

SUNDAY, SEPTEMBER 15TH



12PM-4PM

ALA CARTE MENU

50/50 DRAWING

3 TICKETS FOR \$5!

TO SIGN UP EMAIL OR CALL:
RESERVATIONS@TWINISLESCC.ORG
941-637-1232 EXT. 422



Dinner & Entertainment with The Terp Duo

FRIDAY, SEPTEMBER 27TH

DINNER 5PM-7PM

LIVE MUSIC 6PM-8PM

TO SIGN UP EMAIL OR CALL:
RESERVATIONS@TWINISLESCC.ORG
941-637-1232 EXT. 422

GET INVOLVED

2024-2025 EVENT CALENDAR

OCTOBER

- 13TH: OKTOBERFEST
- 18TH: SCOTCHTOBER WITH ENTERTAINMENT BY POP ROX
- 25TH: NAME THAT TUNE
- 27TH: POLISH-ITALIAN OPEN

NOVEMBER

- 1ST: WELCOME BACK PARTY WITH TROPICAL AVENUE
- 8TH: TRIVIA
- 9TH: TICC OPEN HOUSE WITH DEB & THE DYNAMICS
- 15TH: CHAMPAGNE CAMPAIGN
- 17TH: TURKEY TROT SCRAMBLE
- 22ND: DINNER & ENTERTAINMENT WITH JOE SAX
- 28TH: THANKSGIVING BUFFET

DECEMBER

- 4TH: WINE & SPIRITS EXTRAVAGANZA WITH BREK MILO
- 13TH: TREE LIGHTING MEMBER HOLIDAY PARTY
- 15TH: HOLIDAY SCRAMBLE
- 24TH: MEMBER'S EGG NOG PARTY
- 31ST: NEW YEAR'S EVE PARTY

JANUARY

- 10TH: TOUR OF ITALY WINE TASTING & PASTA BAR
- 12TH: GOLF SCRAMBLE
- 17TH: REVERSE RAFFLE COCKTAIL PARTY
- 24TH: MUSIC BINGO

FEBRUARY

- 1ST: CASINO NIGHT
- 7TH: TRIVIA
- 14TH: VALENTINE'S DINNER & DANCE
- 21ST: REVERSE RAFFLE WITH THE KOLLECTIONS
- 16TH: SWEETHEART GOLF SCRAMBLE
- 28TH: NAPA RED WINE TASTING

MARCH

- 7TH: WESTERN NIGHT
- 14TH: ST. PATRICK'S DAY SPECIALS & IRISH WHISKEY TASTING
- 16TH: IRISH OPEN
- 21ST: MUSIC BINGO
- 28TH: JOSHUA SETH MENTALIST DINNER & SHOW

APRIL

- 4TH: TRIVIA
- 11TH: DINNER & ENTERTAINMENT
- 18TH: ST. AUGUSTINE TASTING
- 20TH: EASTER BRUNCH
- 25TH: END OF SEASON POOL BASH
- 27TH: END OF SEASON GOLF SCRAMBLE

MAY

- 3RD: KENTUCKY DERBY PARTY
- 9TH: MAY FLOWERS COCKTAILS 101
- 11TH: MOTHER'S DAY BRUNCH
- 26TH: MEMORIAL DAY GOLF TOURNAMENT

SEASON IS AROUND THE CORNER! TAKE A SNEAK PEEK AT WHAT IS COMING! WE ARE COMMITTED TO THE ABOVE EVENTS WITH THE POSSIBILITY OF ADDING MORE! GET EXCITED & START SAVING THE DATES OF YOUR FAVORITE EVENTS!



2024-2025

Workshops & Classes

| | |
|------------------|---|
| WEEKLY | Yoga Classes by The Yoga Sanctuary |
| WEEKLY | Guitar Classes by TICC Member, Richard Miller |
| MONTHLY | Line Dancing Classes by Connie |
| MONTHLY | Cooking Classes by TICC Member, Holly Maier |
| MONTHLY | Sips & Tips: Learn Golf Tips in a Social Atmosphere by TICC Golf Pro Steve Baisch |
| SEPTEMBER | Arts & Crafts Class: Wooden Pumpkin Crate by Aloha Lane Creations |
| OCTOBER | Halloween Cupcakes Workshop: Skull Succulents by Food Network Star Janette Dulaney |
| NOVEMBER | Arts & Crafts Class: Wooden Love/Luck Sign by Aloha Lane Creations |
| DECEMBER | Arts & Crafts Class: Christmas Sea Glass by TICC Member, Holly Maier |
| JANUARY | Charcuterie Workshop: Learn the art of Charcuterie by Katherine's Cocina LLC |
| FEBRUARY | Makeup Workshop: Learn Makeup Application by Alina Gobbi Beauty |
| MARCH | Skincare Workshop: Learn about Skincare & what products to use by Skin Sanctuary's Debbi Fanton |
| APRIL | Gardening Workshop: Gardening 101 by Edison Ford Winter Estates |
| MAY | May Flowers Cocktail Class: Hands-On Cocktails 101 by Breakthru Beverage |



2024 GOLF TOURNAMENT SCHEDULE

| | | | | |
|-----------------|---------------------|------------------------|--------------------------------------|---------------------------------------|
| 5/10 | Friday | ALL Members | Putting Contest | PM Happy Hour & Dinner |
| 5/27 | Monday | ALL Members | Memorial Day Scramble | AM Shotgun Lunch** |
| 7/4 | Thursday | ALL Members | Independence Day Scramble | AM Shotgun Lunch** |
| 8/25 | Sunday | Outing | Tarpon 2 Man | AM Shotgun Lunch |
| 9/2 | Monday | ALL Members | Labor Day Scramble | AM Shotgun Lunch** |
| 10/20 | Sunday | Members | Polish-Italian Open | PM Shotgun Dinner** |
| 10/23 | Wednesday | TILGA | Opening Day Scramble | AM Shotgun Lunch** |
| 11/2 | Saturday | Outing | Landsberg-Bennett | PM Shotgun Dinner |
| 11/10 | Sunday | Members | Turkey Trot Scramble | PM Shotgun Dinner** |
| 11/27 | Wednesday | TILGA | 18-Hole President's Cup | AM Tee Times |
| 11/29 | Friday | TILGA | President's Cup | AM Tee Times |
| 12/8 | Sunday | Members | Holiday Scramble | PM Shotgun Dinner |
| 12/11 | Wednesday | TILGA | Christmas Scramble | AM Shotgun Lunch** |

**** CARTS ARE MANDATORY**

Happy Hour Putting Contest

**Friday, September 27th
3:30PM**

**Open to ALL Members
(with a handicap)**

**Dinner & Entertainment
By The Terp Duo
to follow**

Sign up in Pro Shop!

Labor Day Golf Scramble



**Monday, September 2nd
8:30AM Shotgun
Lunch to follow**

**** OPEN TO ALL TICC MEMBERS
WITH A HANDICAP ****

**Lunch & Prizes: \$38 all-inclusive
Lunch Only: \$24.95++**

Menu: TBD

TENNIS



TENNIS SUMMER MIXER SERIES



10:00AM-12:00PM

COST: \$10

LUNCH to Follow



A FUN FAST-PACED TENNIS MIXER WITH PLAYERS FROM TWIN ISLES AND OTHER LOCAL CLUBS COMPETING. AFTER PLAY IS FINISHED A COMPLIMENTARY \$10.00 TICKET WILL BE ISSUED TO EACH PLAYER (GOOD FOR THAT DAY ONLY) TO REDEEM IN THE RESTAURANT FOR FOOD AND DRINK. (MUST PURCHASE FOOD) AFTER YOU HAVE FINISHED BEATING THEM UP ON THE COURT, GO RUB IT IN IN THE GRILL ROOM!



WOMEN'S

~~WEDNESDAY 05/22~~

~~WEDNESDAY 06/26~~

~~WEDNESDAY 07/24~~

~~WEDNESDAY 08/21~~

WEDNESDAY 09/25



MEN'S

~~THURSDAY 05/23~~

~~THURSDAY 06/27~~

~~THURSDAY 07/25~~

~~THURSDAY 08/22~~

THURSDAY 09/26

To Sign up contact Bob at
941-467-4951 or
bobblazekovic@gmail.com





Peace River Men's Summer League Standings as of August 9, 2024

| | Matches Won | Games Won | Games Played | Power Ranking | Played | Scheduled |
|------------------------|----------------|--------------|-----------------|------------------|--------|-----------|
| Heritage Landing | 15 | 147 | 179 | 0.821 | 8 | 12 |
| PG YMCA | 9 | 133 | 231 | 0.576 | 8 | 12 |
| Isles Yacht Club | 7 | 124 | 244 | 0.508 | 9 | 12 |
| Twin Isles C.C. | 5 | 94 | 252 | 0.373 | 7 | 12 |
| Emerald Pointe | 4 | 105 | 244 | 0.430 | 8 | 12 |

* Power Ranking is Games Won / Games played

Tennis Fun Facts & Tips



FACT:

Originally, two types of tiebreakers were introduced in the game by Van Alen. The one that would end after a maximum of 9 points was called the "sudden-death tiebreaker," while the one with 12 points was called the "lingering death" tiebreak. The 12-points tiebreak continues until one player or team wins by a margin of at least two points and with a minimum of 7 points.

TIP: Cross Training

Playing tennis every single day certainly helps to a degree, but there's something to be said for cross training to keep the body healthy and in great shape. Sometimes, it helps to give other parts of the body a little bit of a work out, and it frees the mind of thinking about tennis all the time.

What sports pair well with tennis? Some people like to swim, bike, or run for some cardio. If an actual game is needed, basketball or soccer are two popular crossover choices. Some of the skills used in tennis translate to these activities as well.





Lavendar Lemonade

INGREDIENTS:

- 1 ½ oz. Empress 1908 Gin
- 1 oz Limoncello
- 1 oz lavender simple syrup (see recipe below) or you can use a lavender liqueur
- 1 ½ oz lemonade
- splash of tonic water

INSTRUCTIONS:

1. Fill a cocktail shaker with ice. Add the gin, limoncello, simple syrup and lemonade and shake for 30 seconds.
2. Fill an 8 Oz. glass with ice. Pour cocktail over ice and top with tonic.
3. Stir and garnish with a lemon wedge dipped in organic lavender flowers, or other edible flowers of your choice
4. Rim glass with purple sugar, which is made by dropping 2 drops of purple food gel into a ½ C sugar and mix for 2 minutes until well combined.

How to make Lavender Simple Syrup:

1. Mix ½ cup sugar and 1 cup water in a sauce pan along over medium heat for 3-4 minutes (until sugar has dissolved and liquid has reduced by ¼).
2. Remove from heat and drop 1 tablespoon organic lavender flowers into the mixture.
3. Allow mixture to cool in refrigerator for 30 minutes.
4. You can either strain the flowers from the mixture or they can be incorporated into the drink.



Blackberry Lemon Smash

INGREDIENTS

- Juicy blackberries
- Simple syrup
- Fresh lemon juice
- White Rum
- Ice cubes
- Lemon wedges (or lime wedges)
- Mint sprig

INSTRUCTIONS

1. Add the sweet blackberries, simple syrup, and lemon juice to a cocktail shaker. Use a wooden spoon, or a muddler, to smash the blackberries and release the juice.
2. Add the ice cubes and rum to the shaker. Add the lid to the shaker and shake vigorously for 45-60 seconds.
3. Strain the blackberry cocktail into 2 old fashion style glasses. Add more ice, and garnish with a lemon or lime and mint leaves. Serve immediately.



Blackberry Lavendar Cobbler

INGREDIENTS:

- 6 cups fresh or frozen blackberries or blueberries (I like to use 5 cups blackberries + 1 cup blueberries)
- 1/4-1/3 cup honey or granulated sugar (I use 1/4 cup honey)
- 2 tablespoons fresh lemon juice
- 1 teaspoon vanilla extract
- 2 tablespoons cornstarch
- 1 tablespoon dried lavender (optional)
- 1/4 teaspoon kosher salt

CREAM CHEESE BUISCIUTS:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 stick (8 tablespoons) cold salted butter, grated on a box grater just like cheese
- 1/2 cup buttermilk, plus more as needed
- 3 tablespoons honey
- 6 ounces cold cream cheese, cubed coarse sugar, for sprinkling (optional)

INSTRUCTIONS:

1. Preheat the oven to 400 degrees F. Grease a 9-12 inch pie plate or 9x13 inch baking dish with butter.
2. In the bottom of the baking dish, combine the blackberries, honey, lemon juice, vanilla, cornstarch, lavender (if using) and salt. Toss well to combine.
3. In a medium bowl, combine the flour and baking powder. Add the butter and toss together. Add the buttermilk and honey, and mix until just combined, adding more buttermilk if needed. Fold in the cream cheese.
4. Roll the dough out into a 1-inch thick circle or rectangle (depending on your baking dish) and cut into 12-16 biscuits. Place the biscuits over the berries. Brush each biscuit with buttermilk and sprinkle with coarse sugar.
5. Transfer to the oven and bake 40-45 minutes or until the strawberries are bubbling and the biscuits golden brown. Serve warm with a scoop of ice cream, if desired.



Cheeseburger Tater Tot Casserole

INGREDIENTS:

FOR THE BOTTOM LAYER:

- 2 tablespoons butter
- 1/2 large onion, diced
- 1 pound 90% lean ground beef
- 2 cloves garlic, minced
- 2 tablespoons taco seasoning
- 3 tablespoons tomato paste
- 1 tablespoon cornstarch
- 1 cup half and half
- 1/2 cup tomato sauce
- 1/4 teaspoon salt
- 1/4 teaspoon red pepper flakes

FOR THE TOP LAYER:

- 1 1/2 cups mexican blend shredded cheese
- 32 oz frozen tater tots
- sour cream, for garnish
- wild cherry tomatoes, for garnish
- green onions, for garnish

INSTRUCTIONS:

1. Preheat oven to 400°F.
2. In a large skillet over medium heat, heat butter and onion until onion is translucent, about 3 minutes.
3. Turn heat to medium high and add in ground beef, garlic, and taco seasoning, stirring occasionally to break up the beef. Cook until lightly browned and no longer pink.
4. Turn heat back to medium and stir in tomato paste and cornstarch until fully mixed in. Add in half and half, tomato sauce, salt, and red pepper flakes. Cook for 5-10 minutes, until sauce has thickened and begins to bubble and pull away from the sides of the skillet.
5. Remove from heat and top with cheese. Arrange frozen tater tots in concentric circles around the skillet.
6. Bake for 25-30 minutes, until taters are golden brown and cheese is fully melted.
7. Top with sour cream, cherry tomatoes, and green onions, and serve immediately!

PAST EVENTS

WINNER



International
Beer Day &
Chili Cook Off



Thanksgiving
in July





Peace of Woodstock

Gulf Theater at the Military Heritage Museum

900 West Marion Ave. Punta Gorda, FL

Friday, Sept. 13 2024

7:00 pm

Tickets Online: \$40

Experience Peace of Woodstock, a captivating 90-minute tribute to the legendary three-day festival of Peace, Music, Love, and Fun in upstate New York. This musical journey starts with the acoustic melodies of Richie Havens and culminates with the electrifying performance of Jimi Hendrix.

Featuring iconic songs by Crosby, Stills, and Nash, The Who, Janis Joplin, Sly and the Family Stone, Joe Cocker, Arlo Guthrie, Country Joe McDonald, Santana, the Jefferson Airplane, and more, Peace of Woodstock brings to life the spirit and sounds of an entire generation.

Indoor Arts & Crafts Show at Charlotte Harbor Event Center

Charlotte Harbor Event Center
75 Taylor St. Punta Gorda, Florida 33950

September 15, 2024

10:00 am to 3:00 pm

FREE Public admission & FREE parking



Join us Sunday, September 15th from 10AM-3PM for SWFL's Largest Indoor Fall Arts & Crafts Show at the Charlotte Harbor Event Center in Punta Gorda. With 120 vendors featuring a huge variety of very talented artists, crafters, artisans and more!
FREE Public admission & FREE parking.



Key Lime & Tropical Fest

1200 W. Retta Esplanade #57A,
Punta Gorda, FL 33950

Saturday, September 21, 2024

12:00pm-9:00pm

Free admission/free parking

Fishermen's Village annual Key Lime & Tropical Fest has become a highly anticipated event each year! Live Music on the Dry Beach 12 noon-9 pm! Village Restaurants will feature tropical food/drink, vendors will showcase their unique creations throughout the promenade 12 noon-6 pm. Free admission/free parking!

A LOOK AHEAD



Oktoberfest
October 11th



Scotchtober Tasting
October 18th



Name That Tune
October 25th



Polish-Italian Open
October 27th



*Arts & Crafts Class:
Halloween Cupcakes by
Food Network Star
Janette Dulaney
October 29th*



Twin  Isles
COUNTRY CLUB

