



TWIN ISLES  
COUNTRY CLUB



December  
2024

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## 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  
jeannielushschmidt@hotmail.com  
Richard Wagar  
rwagar@comcast.com

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



## Welcome New Members!

### GOLF

- Lyttle, Rob & Vandermoere, Hanna
- Socha, Bill & Shelly
- Lowdermilk, Kerry & Renee
- Thomas, John & Haixia
- Klawikowski, Michael & Barbie
- Sichta, Todd & Gaston, Nancy
- Nicholas, Ted & Kathryn
- Dominic, Tom & Grazyk, Edie
- Holda, Jerry & Robin
- Youngblood, Lee & Liz

### SOCIAL

- Maine, Richard & Kristin
- O'Neil, Tim & Pam
- Rothbone, Dickson
- York, Ernie



## Event Reservations

**REMINDER: \*3-Day Cancellation Policy\***  
Members who make *EVENT* reservations and fail to appear without cancellation by 3 days in advanced will be charged the cost of event to their member account. This will be listed on every event flyer that it applies to.

**For any reservations, please use [reservations@twinislesc.org](mailto:reservations@twinislesc.org)**



## No Parking Underneath the Portico

We'd like to remind everyone to please refrain from parking underneath the portico at any time. Vehicles in this area can block the main entrance, making it difficult for other members to enter and, importantly, potentially hindering access for emergency responders in urgent situations.

Please use designated parking spaces to help keep our entrance clear and accessible to all. We appreciate your cooperation in ensuring a safe and welcoming environment for everyone.

Thank you for your understanding and support!



## Sunday Brunch

**Sunday, December 8th & 22nd 8AM-3PM**

*Join us for a delightful Sunday brunch!  
Delicious surprises await!*

**[reservations@twinislesc.org](mailto:reservations@twinislesc.org)**

## 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.

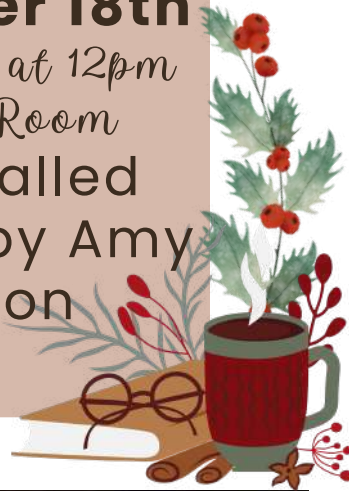
Meet fellow members with similar interests by creating or joining an *Interest Group*, such as a card club, a walking group, a Mahjong club, or perhaps a cocktail of the month club, options are endless.

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





*Book Club*  
*Holiday Luncheon*  
**December 18th**  
*Wednesday at 12pm*  
*Activity Room*  
A Girl Called Samson by Amy Harmon



*Unlock new worlds, one page at a time!*  
*Join a book club today!*

For sign up or any additional information please email Nancy Svehla [nlsvehla924@comcast.net](mailto:nlsvehla924@comcast.net)



# GET INVOLVED



**CARD NIGHT**  
WED. DECEMBER  
4, 11 & 18  
6:00PM



**BINGO NIGHT**  
WED. DECEMBER  
11TH  
6:30PM



**MAHJONG**  
TUES. & FRI. DECEMBER  
TUES. 3, 10, 17 & 31  
FRI. 6, 13, 20 & 27  
11:00AM  
Activity Room,  
all materials included  
Laura Felmore  
941-661-1900



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



**LINE DANCING**  
CLASS  
TUES. DECEMBER 17TH  
3PM-5PM  
COST: DONATIONS  
ACCEPTED



**ARTS & CRAFTS**  
CLASS:  
**CHRISTMAS SEAGLASS**  
TUES. DECEMBER 3RD  
3PM-5PM  
COST: TBD



**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



**WINE & SPIRITS**  
EXTRAVAGANZA  
WED. DECEMBER 4TH  
5PM-8PM

To make a reservation  
Please email:  
reservations@twinislescc.org



**TREE LIGHTING**  
CHRISTMAS PARTY  
FRI. DECEMBER 13TH  
5PM-9PM

To make a reservation  
Please email:  
reservations@twinislescc.org



**MEMBER EGG NOG PARTY**  
TUES. DECEMBER 24TH  
10AM-3PM

To make a reservation  
Please email:  
reservations@twinislescc.org



**NEW YEARS EVE PARTY**  
TUES. DECEMBER 31ST  
7PM-12PM

To make a reservation  
Please email:  
reservations@twinislescc.org

## Twin Isles Women Social Club

ARE YOU A NEWCOMER SEEKING A CLUB TO JOIN?

THE TWIN ISLES WOMEN SOCIAL CLUB CONSISTS OF WOMEN WHO ENJOY HOSTING EVENTS, MEETING NEW PEOPLE AND CONTRIBUTING TO LOCAL CHARITIES. TO GET INVOLVED, SIMPLY SIGN UP FOR ANY OF THE LISTED EVENTS BELOW AND CONNECT WITH NEW ACQUAINTANCES! COMPREHENSIVE DETAILS ABOUT EACH EVENT AND WHERE TO SIGN UP ARE PROVIDED VIA EMAIL.

FOR INQUIRIES OR SUGGESTIONS, DON'T HESITATE TO CONTACT THE CLUB'S PRESIDENT, JAYNE PERKINS, AT 603-401-1607

**MEET & GREET LUNCHEONS**

**ARTS & CRAFTS CLASSES**

**COOKING CLASSES**

**BOOK CLUB/GREAT ENTHUSIASTS BOOK CLUB**

**PAINTING WITH A TWIST**

**FASHION SHOW**

**GAMES LIKE MAHJONG, BRIDGE, PINOCLE, ETC..**

**(MEN ARE WARMLY INVITED TO JOIN THE WOMEN PARTICIPATING IN THE GAMES)**

**THE POWER OF 100 WOMEN**



### Meet & Greet Luncheon

**Tuesday, December 10th**

**10:30AM Meet & Greet**

**11:30AM Lunch**

**12:00PM Entertainment by Santa Mark**



Cranberry Walnut Salmon or Chicken  
Roasted Sweet Potato & Sauteed Broccoli  
Dessert: Eggnog Creme Brulee

**COST: \$20++**

**Sign Up in the restaurant or email  
reservations@twinislesc.org**

### Cooking Class

**Sassy Apron Cooking & Cocktails Class**

**Friday, December 6th 3pm-4pm**

**Activity Room**



We are whipping up a Smoked Salmon  
Wreath with Creme Fraiche & Salmon Roe  
Perfect for holiday entertaining!

**\$15 cash per person upon arrival**

**Sign Up at the Hostess Stand in the  
Twin Isles Hallway!**

# GET INVOLVED



## Sips & Tips

**\*BACK BY POPULAR DEMAND!\***

**Tuesday, December 10th 4pm-5pm**

Sipping and Chipping (Chipping/Pitching)  
Fun golf instruction in a social atmosphere

\$25 per person inclusive includes  
2 cocktails & appetizers

substitutions limited to beer, wine or well liquor.

May purchase additional beverages.

**\*OPEN TO ALL MEMBERS!\***

**Email [reservations@twinislesc.org](mailto:reservations@twinislesc.org) to sign up!**



## Toy Drive - St. Vincent De Paul

**NOW through December 15th**

*We are happy to partner with St. Vincent De Paul for our Toy Drive this year!  
Below are three options on how you can help!*

**OPTION 1:** VOLUNTEER TO BE A SHOPPER FOR A CHILD'S WISH LIST.

CALL OR TEXT MARY BURNS FOR MORE INFORMATION 917-282-3026

**OPTION 2:** DROP OFF A CHECK MADE PAYABLE TO ST. VINCENT DE PAUL

**OPTION 3:** DROP OFF A NEW AND UNWRAPPED TOY

(AGE GROUPS NEWBORN TO 18 YEARS)

(PLEASE INCLUDE THE PRICE OF THE GIFT)

**Drop Off Location: Twin Isles Country Club Hallway**  
**Support our local community this Holiday season!**  
**Last year SVDP gave over 200 children their wish list gifts!**



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**

**\*Charged to member account\***

**Class Limit: 12 people**

**Sign Up at the Hostess Stand in Twin Isles Hallway**



## Christmas Tree Lighting

Friday, December 13, 2024

*TI Elegant:  
Gentlemen- Jackets,  
Dress or Sport Shirts  
Women-Cocktail Party Attire*

5pm Salute to Veterans, Caroling & Tree Lighting  
6pm-9pm Music by Tony & Lori D'lorio State of Faith

*Passed Hors d'oeuvres:*

Brie & Walnut Crostini  
Cranapple Chicken Wontons  
BBQ Bacon Wrapped Chicken Thighs

*6pm Dinner:*

~Honey Crisp Salad~  
Mixed Greens, Honey Crisp Apples, Candied Pecans, Dried Cranberries & Bleu Cheese  
Apple Cider Vinaigrette

*Main Course:*

~Terra & Mare~  
6oz. Grilled Tenderloin Filet, Caramelized Onions & Apple Demi served with Baked Sweet Potato & Roasted Tri Color Carrots

*Dessert:*

~Blueberry Ricotta Crostata

**COST: \$60++**

*To reserve your spot email  
reservations@twinislesc.org  
3Day Cancellation Policy Applies*

# GET INVOLVED



- \*Wine & Spirits Tasting\*
- \*Special Bottle Pricing\*
- \*House Salad Bar & Hors D'oeuvres\*
- \*Chef Attended Prime Rib Carving Station\*

## Wine & Spirits Extravaganza

**WEDNESDAY, DECEMBER 4TH**

**5PM-7PM TASTING**

**& FOOD STATIONS**

**5:30PM-7:30PM**

**LIVE MUSIC BY BREK MILO**

*Cost: \$40++*

TO SIGN UP EMAIL OR CALL:  
RESERVATIONS@TWINISLESCC.ORG



**Complimentary Eggnog & Light Hors D'oeuvres**

Happy Hour Pricing 11AM-3PM  
1/2 off Beer, House Wine & Well Liquors

## Member Eggnog Party



**TUESDAY, DECEMBER 24TH**

**GRILLE ROOM**

**11AM-3PM**

*Celebrate Christmas Eve with us! Enjoy complimentary hors d'oeuvres and holiday cheer!*

TO SIGN UP EMAIL OR CALL:  
RESERVATIONS@TWINISLESCC.ORG



## NEW YEAR'S EVE

TUESDAY, DECEMBER 31ST

### APPETIZERS 7PM

Fig Goat Cheese Tartes  
Oyster Shooters  
BBQ Bacon Wrapped Chicken Thighs  
Bruschetta

### STARTERS 8PM & LIVE MUSIC BY SAXOPHONIST JIM BLACKBURN

#### Aram Cotija Salad

Chopped Romaine & Frisee Lettuce topped with  
marinated cucumber, heirloom tomatoes, shaved red onion & avocado  
with Cilantro Lime Vinaigrette

### MAIN COURSE

#### Surf & Turf

Grilled Filet & Shrimp Scampi with  
Grilled Asparagus & Tuscan Fingerling Potatoes

### SWEETS

#### Chili Chocolate Cheesecake

Oreo bottom and shaved chocolate bark  
paired with Brachetto d'Aqui

### CHAMPAGNE TOAST & LATE NITE SNACKS DJ VICTOR 9PM-12AM

Price: \$80 per person

**3-Day Cancellation Policy Applies**  
[reservations@twinislesc.org](mailto:reservations@twinislesc.org)





## 2024-2025 GOLF TOURNAMENT SCHEDULE

12/11	Wednesday	TILGA	Christmas Scramble	AM Shotgun Lunch**
12/15	Sunday	Members	Holiday Scramble	PM Shotgun Dinner
1/12	Sunday	Members	Hoedown Golf Scramble	PM shotgun Dinner
1/22	Wednesday	TILGA	Member-Member	AM Tee Times
1/23	Thursday	TILGA	Member-Member	AM Shotgun Lunch**
2/12	Wednesday	TILGA	Skirts & Shirts	AM Shotgun Lunch**
2/16	Sunday	Members	Sweetheart Scramble	PM Shotgun Dinner**
3/5	Wednesday	TILGA	Member-Guest	AM Shotgun Lunch**
3/16	Sunday	Members	Al Boynton's Irish Open	AM Shotgun Dinner**
3/22	Saturday	Outing	ARCHway Fundraiser	AM Shotgun Lunch
3/26	Wednesday	TILGA	Gals & Pals	PM Shotgun Dinner
3/31	Monday	Club Championship - Championship Flights		AM Tee Times

**\*\*CARTS ARE MANDATORY**

### Holiday Golf Scramble

**Sunday, December 15th**  
**12:30PM Shotgun**  
**Dinner to follow**

**Dinner & Prizes: \$43 all-inclusive**  
**Dinner Only: \$28++**



*Menu: Family Style*  
*Apple Cider Chopped Salad,*  
*Honey Glazed Ham,*  
*Mashed Potatoes & Candied Baby Carrots*  
*Dessert: Holiday Cookies & Petit Fours*



## TWIN ISLES LADIES GOLF ASSOCIATION (TILGA)

Twin Isles Country Club has a ladies golf association (TILGA) which is open to all TICC women golf members. Golfers of all levels are welcome and encouraged to join this fun group of ladies. There are both 18-hole and 9-hole groups and play is on Wednesday mornings throughout the year. The 18 "holers" typically tee off around 9am and the 9 "holers" tee off immediately following the last 18-hole group. The Golf Pro pairs golfers and assigns tee times based on who has signed up to play each week. Weekly signup sheets are posted on the pro-shop bulletin board.

The TILGA year runs from May to April and includes both a summer season (May to Mid-October) and a regular season (Mid-October – April). The cost to participate in TILGA for the 2024-2025 year is \$45 and includes both the summer and regular seasons. You can join any time during the year.

Our Holiday Scramble is on December 11, 2024. This will be a scramble event followed by a short meeting and luncheon. Watch the bulletin board in the pro shop for further details and the signup sheet. Also mark your calendars for our Member-Member Event on January 22nd & 23rd!

If you are interested in learning more about TILGA, talk to any of the members, or contact one of the officers listed below. Being a part of TILGA is a great way to meet many of the TICC women golfers, to play golf each week, to improve your game, to see new and old friends, to have fun and maybe win some prizes!

For more information, please contact:

Agnes O'Connor (President) 262-442-8311 or [adoconnor@sbcglobal.net](mailto:adoconnor@sbcglobal.net)  
Mary Wood (Treasurer/Membership) 941-416-0089 or [mawood@comcast.net](mailto:mawood@comcast.net)



## Holiday Luncheon

**Wednesday, December 11th**  
**8:30AM Shotgun**  
**Lunch & Meeting to follow**  
**LUNCH: \$20++**

Menu  
Apple Cranberry  
Chicken Salad  
Dessert:  
Eggnog Cheesecake



## Peace River Men's League

### Final Standings as of November 10, 2024

#### B2

Maple Leaf Hawks
YMCA Lighting
Burnt Store Marina Red Barons
Isles Yacht Club Fighting Ibis
Twin Isles CC Eagles

#### Points Won

4
2
2
1
0

#### Matches

2/16
1/16
1/16
2/16
0/16

#### B4

Maple Leaf Menace
Seminole Lakes Greyhawks
Isles Yacht Club Racqueteers
Twin Isles CC Buccaneers
Emerald Pointe Drop Shots
LaCasa Bobcats

#### Points Won

3
2
1
0
0
0

#### Matches

1/20
1/20
1/20
1/20
0/20
0/20

#### B75+

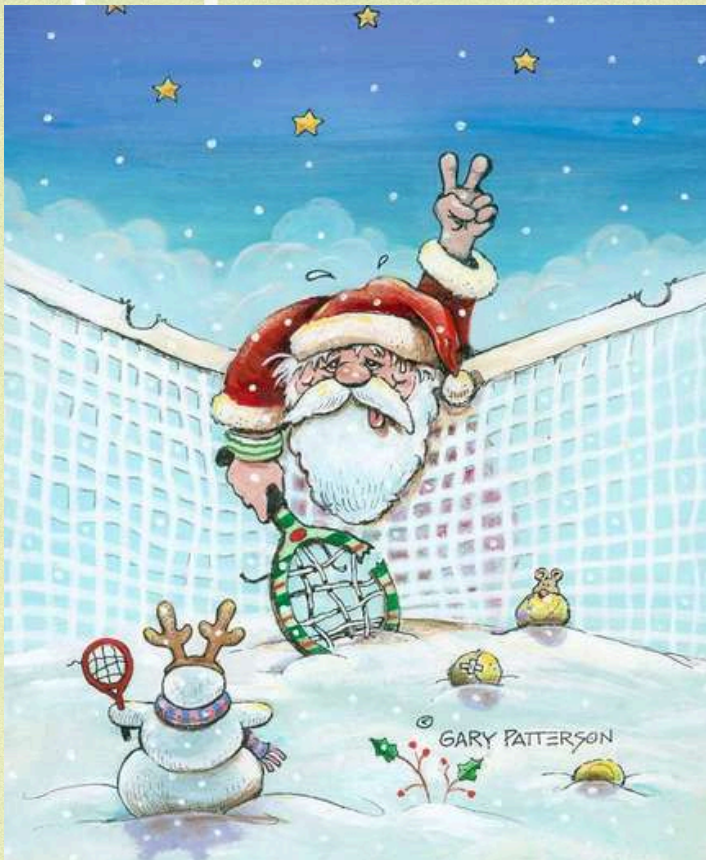
Burnt Store Marina Green Hornets
Lakeside Plantation DNR's
Maple Leaf Seasoned Geezers
Twin Isles CC Specular Seniors

#### Points Won

0
0
0
0

#### Matches

0/20
0/20
0/20
0/20





## Spicy Sweet Grinch Cocktail

### INGREDIENTS:

- 2 tablespoons granulated sugar
- 2-4 finely chopped fresh mint leaves, plus more for serving
- 2 ounces vodka
- juice from 1/2 lime juice
- juice from 1/2 of a small grapefruit
- 2 teaspoons honey
- 1-2 jalapeño slices
- ginger beer for topping
- pomegranate arils, for serving

### INSTRUCTIONS:

1. On a shallow plate, combine the sugar and mint. Rim your glass in sugar, then fill with ice.
2. Combine the vodka, lime juice, grapefruit juice, honey, and jalapeños in a cocktail shaker. Fill with ice and shake until combined, about 1 minute. Strain into your prepared glass. Top with ginger beer and garnish as desired. Enjoy!



## Cranberry Orange Whiskey Sour

### INGREDIENTS

- 2 ounces whiskey (we prefer bourbon)
- 1 ounce fresh-squeezed orange juice
- ½ ounce fresh lemon juice
- ¾ ounce unsweetened cranberry juice
- ¾ ounce simple syrup or maple syrup
- Clear ice, for serving
- Orange wheel or twist, cocktail cherry, cranberries or rosemary sprig, for garnish

### INSTRUCTIONS

1. Add all ingredients to a cocktail shaker. Add a handful of ice and shake until very cold.
2. Add ice to a lowball or Old Fashioned glass and strain the drink into the glass. Garnish with an orange slice, cocktail cherry or fresh cranberries, and rosemary sprig (if desired).



## Smoked Salmon Wreath

### INGREDIENTS:

- 1 large fennel bulb, trimmed, core removed
- 3 limes
- 2 green shallots, trimmed
- 3 large ripe avocados
- 250g baby cucumbers, peeled into ribbons
- 200g (1 bunch) radishes, trimmed, washed, thinly sliced
- 400g sliced smoked **salmon**
- Extra virgin olive oil, to drizzle
- Crème fraîche, to serve
- Salmon roe, to serve
- Fresh dill sprigs, to serve
- Micro herbs, to serve
- Gluten-free crackers or crusty bread, to serve (optional)

### INSTRUCTIONS:

1. Use a mandoline to very thinly slice the fennel lengthways. Place in a large bowl with the juice of 1 lime. Add a large pinch of salt, toss to combine and set aside to pickle.
2. Cut shallots into 8cm lengths and thinly slice lengthways. Place in a bowl of iced water for 2-3 minutes or until lightly curled. Drain well. Roughly mash the avocados in a bowl. Add the juice from the remaining limes, season and stir to combine.
3. Drain fennel. Arrange avocado in a heaped circle around the edge of a large plate. Arrange pickled fennel, cucumber, radish, shallot and salmon over the top. Drizzle with oil and season with pepper. Dollop on crème fraîche and salmon roe. Scatter with the dill and micro herbs. Serve immediately with crackers or bread, if you like.



## Christmas Pork Tenderloin

### INGREDIENTS:

- 5 garlic cloves, peeled
- 1 tablespoon freshly ground black pepper
- 1 tablespoon ground allspice
- 1 tablespoon kosher salt
- 1 tablespoon light brown sugar
- 3 tablespoons rosemary leaves, plus 6 sprigs
- 2 tablespoons extra-virgin olive oil, plus more for brushing
- 2 large pork tenderloins (about 3 pounds)
- 12 ounces thin-sliced bacon (about 12 slices)

### INSTRUCTIONS:

1. Pulse garlic, pepper, allspice, salt, brown sugar, 3 Tbsp. rosemary leaves, and 2 Tbsp. oil in a food processor until a paste forms. Alternatively, finely chop garlic and 3 Tbsp. rosemary leaves and transfer to a small bowl; stir in pepper, allspice, salt, brown sugar, and 2 Tbsp. oil.
2. Rub garlic paste all over pork. Let sit at least 30 minutes, or cover and chill up to overnight.
3. Arrange a rack in top third of oven; preheat to 425°F. Wrap each tenderloin in bacon, working in a spiral from top to bottom and letting each layer overlap slightly, until completely covered (about 5 bacon slices per tenderloin). Secure any exposed bacon slice ends with toothpicks.
4. Arrange 6 rosemary sprigs on a rimmed baking sheet. Arrange pork over. Brush tops of tenderloins with oil. Roast pork until an instant-read thermometer inserted into thickest part registers 140°F for medium-rare (about 20 minutes) or 145° for medium, (about 25 minutes). Transfer to a cutting board and let rest 10 minutes before slicing.



# PAST EVENTS

## Dancing Through the Decades Welcome Back Party!



# PAST EVENTS

*Sips & Tips!*

*Sip: Masters Martini Tip: Putting*



Gilroy, Hee & Perkins  
enjoying our  
November Drink  
Special!

*Autumn Aperol Spritz*  
Aperol, Apple Cider &  
Prosecco  
with frozen apples,  
cinnamon stick  
& star anise





## Light Up the Night – City of Punta Gorda

Downtown Punta Gorda

**December 6th at 5:30pm-9:30pm**

**FREE ADMISSION**

Light Up the Night, with downtown Punta Gorda's most cherished Christmas event! Prepare to be dazzled as the heart of our city will illuminate with the annual lighting of the magnificent Christmas tree. This enchanting celebration brings together the community in a joyous display of holiday spirit, complete with delightful food, captivating Christmas-themed activities, and a warm, welcoming atmosphere for the whole family.

- The stage will be erected at the end of West Marion by 41 northbound.
- All food trucks will be located along Taylor Street, north of W Marion Ave.
- The jumbotron will be positioned at the intersection of Taylor Street and W Marion Ave.

## Gardens Aglow at Peace River Botanical & Sculpture Gardens

5827 Riverside Drive Punta Gorda, FL 33982

**December 15th – 23rd**  
**6pm-9pm**  
**Purchase Tickets Online**



This 12-night long enchanting annual event, where acres of beautifully adorned gardens sparkle with thousands of lights, creates the ideal holiday excursion. Guests can roast S'mores by the fire, savor a warm cup of cocoa, sing carols, shop the holiday shop, and even spend quality time with Santa Claus himself. Gates close at 8:15 pm for admission, and Gardens Aglow will illuminate the sky until 9 pm. Please note: no passes or reciprocal membership admissions are accepted for this special event. To attend, you must purchase tickets online or in advance on-site, as this is the only way to guarantee entrance, given the event's frequent sell-out status. In case of inclement weather, your ticket will be valid for another night. No refunds.



## Christmas with Rat Pack

Military Museum

900 W Marion Ave, Punta Gorda, FL 33950

**Wednesday, December 18, 2024 at 7:00PM**

**Tickets are \$50**

**Purchase online**

Bringing Legends Back to Life "The Rat Pack Now" is a world-class tribute show recapturing the music, style, comedy, and camaraderie of Frank Sinatra, Dean Martin & Sammy Davis, Jr. They're considered by many to be one of the top Rat Packs, not just for their special talents, but for the authenticity and enthusiasm they bring to the characters. Individually, each one of these talented tribute artists is capable of wowing the crowd on his own...put them together and you've got an unforgettable powerhouse of a show. Come enjoy your favorite holiday favorites from yesteryear with these fantastic singers accompanied by an outstanding trio on piano, bass, and drums.

# A LOOK AHEAD



*Cooking Class*  
**January 3rd**



*Sips & Tips*  
**January 7th**



*Tour of Italy Wine Tasting  
& Italian Pasta Bar*  
**January 10th**



*Hoedown  
Golf Scramble*  
**January 12th**



*Charcuterie Board  
Workshop*  
**January 14th**



*Wine Pairing Dinner*  
**January 17th**



*Line Dancing Class*  
**January 21st**



*Music Bingo*  
**January 24th**



Twin  Isles  
COUNTRY CLUB

