



JANUARY 2022



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## Twin Isles Country Club

Twin Isles Country Club  
301 Madrid Blvd, Punta Gorda, FL 33950  
941-637-1232

**General Manager-** Lea Warner  
ext. 420  
lwarner@popegolf.net

**Regional Controller** - Juvi Sutherland  
ext. 421  
jsutherland@popegolf.net

**Admin Assistant** - Kelly Hajney  
Ext. 422  
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**Dining Room Supervisor** - Kelly Rockow  
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**Golf Professional** - Steve Baisch  
Ext 427

**Tennis Professional** - Bob Blazekovic  
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**Restaurant Reservations**  
Ext.429

**Pro Shop**  
Ext. 428

### Liaison's Contact Information

**Tennis Liaison's:**  
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Richard Wagar  
rwagar@comcast.net

**Social Liaison:**  
June Esposito - june0710@aol.com

**Tennis Liaison's:**  
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# LETTER FROM POPE GOLF

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Dear Twin Isles Country Club Members,

## Twin Isles Maintenance Update

I hope that everyone had a great Thanksgiving spent with family and friends. We have been very busy in the maintenance department lately with the application of the overseed to the golf course. We applied the seed on November 22nd and have been watering heavily since to get the seed to germinate. The overseed is coming up very well in most areas, and we plan to mow the ryegrass in the next couple of weeks. After the overseed is established, we will then cut back on the amount of irrigation used to maintain the ryegrass.

In the areas on some of the fairways that had bare areas from spraying out the Tropical Signalgrass this summer, we have been applying topdressing sand periodically to prevent the seed in these areas from drying out. Since the first application of seed, we have re-treated some of these areas around the course with additional seed as well as fertilizer to help fill in these areas for the season. Another big task that we have been working on around the course has been the removal of plants. Unfortunately, over the years the addition of bushes and shrubs around the course has put a strain on the maintenance staff to try and keep up with the upkeep of these plants. As in about every industry now, employees have been hard to come by, and the result has been to put off the trimming and maintenance of these areas to focus on the turfgrass. The reduction of these planting areas will give us the time to focus on the areas of the course that need more attention to be maintained. In the areas that the plants are being removed, some of these areas will be sodded with turfgrass and others will be mulched or a similar groundcover installed. We know that this is not always a popular decision with the removal of plants, but we feel that it will give the golf course a cleaner look with less clutter, and with taking the upkeep of these plants off of the maintenance crew, we will be able to put our focus on the areas that are in play. We are asking that during this process to please be patient as we have a small crew and are working on the cleanup as fast as we can.

Another note coming into the season, this has been a very busy couple of months with rounds up from years past, and we ask with the increase in golfers on the course to please remember to fill your divots as well as repair ball marks on the greens. When you are waiting to putt if you could fix your ball mark as well as one more, it would be greatly appreciated. The maintenance crew takes great pride in the work that we have accomplished over the past year and are trying every day to improve the course for everyone to enjoy.

Thanks,

Preston Stephenson - Superintendent / Pope Golf Management

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## THINGS TO KNOW

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### *Holiday Toy Drive*

Thank you to all our Members and employees who donated to our Holiday Toy Drive this year. Pictured here is Paul Kaiser, the President of St. Vincent de Paul picking up the generous toy donation. The toys will go to local children here in Punta Gorda.



### *Welcome*

We are so excited to welcome our **new** and rejoining members to Twin Isles Country Club!

Louis & Brenda Silva  
Ernest & Judy Peters  
Robert & Laurie Jenal  
Patricia & Louis Iorio  
James & Debbie Ronding  
Keith & Margi Rypczyk  
Ed & Kathleen Kita  
Peter & Laurel Hansen  
Ron & Brenda Ingram  
Kathy & Joe Martinelli  
Frank & Karen Taibi  
John & Margaret Baird  
Ray Partridge  
Dan & Lynn Nywening  
James & Brenda Townsend  
Betty Fox  
Gene & Adelene Bauer  
Jack Kuehn



# GET INVOLVED

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## *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 that 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 Lea Warner, your General Manager to receive information and an application.

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# GET INVOLVED



CHRISTMAS  
UNDECORATE  
(Open to all Members)

**MON. JAN. 3 | 9am**



CARD NIGHT  
**JAN. 5, 12, 19, 26**  
**6:30pm**



BINGO NIGHT  
**JAN. 5 & 19 |**  
**6:30pm**  
R.S.V.P. 941-637-1232  
Come join us and try your luck at Bingo.



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

All Members are welcome to join the class. At the beginning of the class, new students will get instructions & then the group jam for about an hour and a half. If players are seasoned they can jam for the full 2 hours.



Sassy Apron COOKING CLASS

**FRIDAY, JAN.14 | 3-5pm**

\$10.00 per person  
We'll be cooking up Crown BBQ Ribs with Jalapeno Stuffed Cornbread

RSVP by 1/12/22  
Call 941 -637-1232



BOOK CLUB

**WED, JAN 26 | 3pm**

Book: Forest of Fallen Stars

Author: Kristen Hamel

RSVP by emailing

Nancy Svehla

[nlsvehla924@comcast.net](mailto:nlsvehla924@comcast.net)

or sign up in the book at podium



# GET INVOLVED

## T.I.L.G.A



### TI WOMEN'S LUNCH

**Mon. Jan. 10**  
**10:30am check in**  
**11:00am meeting**  
**12pm Lunch**

\$24.00 Inclusive

R.S.V.P by 11/6 | 941-637-1232

Guest Speaker:  
PG Mayor Lynne Matthews



### MEMBER CPR CLASS

**Thurs. Jan. 20 | 9am**  
**Activity Room**

Would you like to learn CPR and First Aid? Need a refresh? There is a minimum of 20 attendees, so, please

R.S.V.P by 1/10 | 941-637-1232



### AUDUBON DAY GOLF & DINNER

**SUN. JAN. 16 | 11am-1pm**

12:30 Shotgun dinner to follow.

Golfers join us at 11am in the Lobby for Bloody Mary's GOLF \$47 inclusive

DINNER ONLY \$32++

R.S.V.P by 1/12

Sign up in Pro Shop or call 941-637-1232 for Dinner only



### MEN'S WAR BETWEEN THE STATES

**Fri. Jan. 21 | 8:30am**

Shotgun

\$ 37 Includes Golf & Lunch

R.S.V.P by 1/17/22  
by signing up in Pro Shop



### TILGA Cocktail Party

(Open to TILGA Members only)

**Tues. Jan. 11**

**| 4:30pm** Come enjoy light appetizers and cocktails in the Activity Room with your fellow TIGA Members.

\$18.95 ++

R.S.V.P by 1/10/22  
941-637-1232 to sign up



### WELCOME BACK PARTY

**Fri. Jan. 21 | \$25++**

**5pm Happy Hour**

**6pm Buffet**

**6-9 Music**

Join us Poolside & enjoy cocktails, music & food. Jimmy Buffet attire encouraged, Show us your best Parrott Head Hats! Prizes for best hats!

R.S.V.P by 1/17/22  
941-637-1232



## Audubon Day Golf & Dinner

(Open to all Golf Members)

**Sun. Jan. 16**

12:30pm Shotgun w/ dinner to follow.

*Golfers join us at 11am in the Lobby for Bloody Mary's*

Golf, Dinner & Prizes \$47.00 Inclusive

Dinner only - \$32++

*Dinner: House Salad, Roasted Pork Loin Carving Station with Pineapple Salsa, Baked Salmon with Cream Spinach Sauce, Chicken Roulade filled with Red Bell Peppers, Basil, Parmesan Cheese, Garlic, Seasonal Vegetable, Garlic mashed potatoes, and Assorted Desserts.*

RSVP by Jan.12 by signing up in the Pro Shop for GOLF | For Dinner only call 941-637-1232

## Men's War Between the States

Fri. **Jan. 21** | 8:30am SHOTGUN

\$37 Includes Golf & Lunch

RSVP by Jan.17 by signing up in the Pro Shop



## PEACE RIVER SENIOR MEN'S TENNIS LEAGUE Scores as of December 9, 2021

PEACE RIVER SENIOR MEN'S TENNIS LEAGUE		
as of December 9, 2021		
75+		
Team	Pts	Wks
Riverwood Community Association Ospreys	14	5/20
Seminole Lakes Golden Warriors	11	5/20
Tringali Park Tigers	6	5/20
Lakeside Plantation DNRs	6	5/20
Maple Leaf Purple	4	5/20
<b>Twin Isles Spectacular Seniors</b>	1	5/20
B 1		
Lakeside Plantation Lakers	10	4/18
Maple Leaf Blue	8	4/18
Maple Leaf Green	7	4/18
Burnt Store Marina Blue	6	5/18
Holiday Park Bobcats	6	4/18
<b>Twin Isles CC Eagles</b>	4	5/18
Riverwood Egrets	4	4/18
B 3		
LaCasa Dragons	12	5/20
Ross Park Patriots	10	5/20
Riverwood Hawks	10	5/20
Emerald Pointe Drop Shots	7	5/20
LaCasa Bobcats	4	5/20
<b>Twin Isles CC Buccaneers</b>	2	5/20
B 4		
Maple Leaf Platinum	13	5/21
Lakeside Plantation Eagles	10	5/21
Isles Yacht Club Racqueteers	9	5/21
PGICA Pelicans	7	5/21
Seminole Lakes Greyhawks	7	5/21
Holiday Park Jaguars	6	5/21
<b>Twin Isles CC Raptors</b>	4	5/21
Riverwood Ravens	4	5/21



## MEMBER SPOTLIGHT

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### HAVE A PET YOU WANT TO FEATURE?

Do you have a four legged friend you want to feature in our next newsletter? We will be featuring some of our beloved pets in our club. Take a look below as an example of our featured pet.

Contact your General Manager, Lea to answer a few questions about your furry, scaly or feathered friends and submit a photo to be featured in our next issue.

If you do not have your own pet, nominate someone else's or a local shelter doing amazing things!



### Meet Bella



Hello, my name is Bella. I am an Italian Greyhound and am 13 years old. My mom is Lea Warner. As you can see I like to steal things that I should not have. I am very smart but have poor listening skills. I enjoy barking when the doorbell rings, eating snacks, and sunning myself in the yard. I only have about 4 teeth since I am no longer a spring chicken. I don't let that stop me. Just feed me and I will love you.

I would love to meet some other Twin Isle pets, so make sure you see Lea Warner with your pet photo and information.



## Favorite Chicken Pot Pie

Prep: 40 min.

Bake 35 min. + standing

Yield: 2 Pot Pies (8 servings each)

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### Ingredients

- 2 cups diced peeled potatoes
- 1-3/4 cups sliced carrots
- 1 cup butter, cubed
- 2/3 cup chopped onion
- 1 cup all purpose flour
- 1-3/4 tsp. salt
- 1 tsp. dried thyme
- 3/4 tsp. pepper
- 3 cups chicken broth
- 1-1/2 cups whole milk
- 4 cups cubed cooked chicken
- 1 cup frozen peas
- 1 cup frozen corn
- 4 sheets refrigerated pie crust

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### Directions

- Preheat oven to 425. Place potatoes and carrots in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook covered 8-10 minutes or until crisp-tender, drain.
- In a large skillet, heat butter over medium-high heat. Add onion, cook, and stir until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk. Bring to a boil, stirring constantly. Cook and stir for 2 minutes or until thickened. Stir in chicken, peas, corn, and potato-carrot mixture, remove from heat.
- Trim, seal, and flute edges. Cut slits in top.
- Unroll a pie crust into each of two 9-in. pie plates, trim crusts even with rims of plates. Add chicken mixture. Unroll remaining crusts, place overfilling. Trim, seal, and flute edges. Cut slips in tops.
- Bake 35-40 minutes or until crust is lightly browned. Let stand 15 minutes before cutting.

# CULINARY

Lunch served *Monday – Sunday 11am-3pm*  
Dinner served *Wednesday and Friday – 5pm-8pm*  
*For reservations call 941-637-1232 ext.4*

## Lunch Menu

### **Fairway Dog \$9.99**

¼ lb. All Beef with Diced Onions and Relish

### **TICC Burger/Veggie Burger \$14.99**

8 oz. Fresh Angus or Veggie Pattie on a Brioche Bun with Lettuce, Tomato, Onion and Choice of Cheese

### **Classic Reuben \$12.99**

Corned Beef, Sauerkraut, Swiss, Thousand Island Dressing on Grilled Rye Bread

### **\*Chicken BBQ Quesadilla \$12.99**

Grilled Chicken, Cheddar Cheese, Pico De Gallo and BBQ Sauce

### **Club Sandwich \$12.99**

Roasted Sliced Turkey, Ham, Swiss, Tomato, Bacon, Lettuce and Mayonnaise

### **\*Oven Baked Flat Bread \$10.99**

Margarita - Sliced Tomatoes, Mozzarella & Basil  
Add Pepperoni \$2

### **\*Coconut Shrimp \$12.99**

Fried Coconut Shrimp with Cilantro  
Coconut Jalapeno Curry Sauce

### **Grilled or Blackened Snapper Sandwich \$14.99**

Lettuce, Tomato, Onion on a Toasted Brioche Bun with Tartar Sauce

### **Grilled Chicken BLT Sandwich \$12.99**

Grilled Chicken, Provolone Cheese, Lettuce, Tomato & Bacon

### **Prime Rib Philly Steak Sandwich \$13.99**

Sliced Prime Rib, Onions, Peppers, Mushrooms, Provolone Cheese, Crispy Ciabatta Bread

### **\*Wings \$11.99**

10 Wings Bone-in or Boneless in a Choice of Mild, Medium, Hot, Buffalo, BBQ, Garlic Parmesan or Garlic Sauce

### **Tuna Melt Sandwich \$12.99**

With our Fresh Tuna Salad, Swiss Cheese, Rye bread with Roasted Garlic Mayonnaise

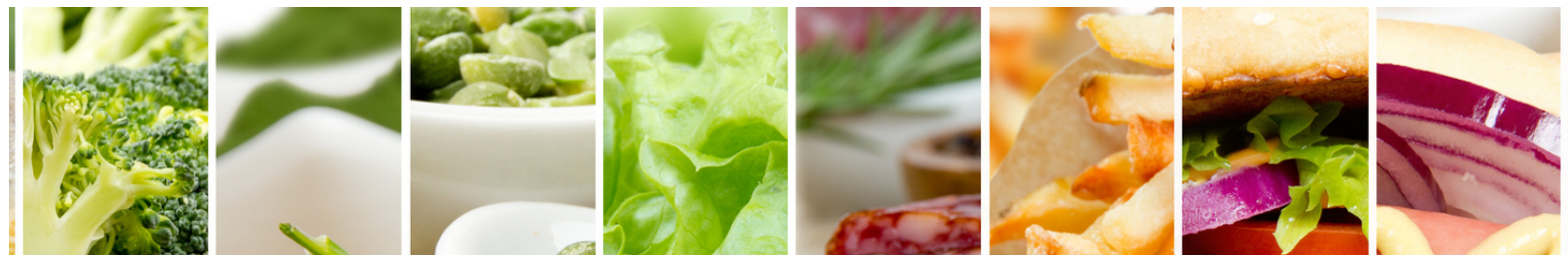
### **Shrimp Ceviche \$14.99**

Shrimp, Onion, Red Bell Pepper, Cilantro, Jalapeno, Orange Juice, Lime, Tabasco, and Tomato Salsa

### **\*Add A Side Fee \$2.50**

French Fries  
Sweet Potato Fries  
Onion Rings  
Cole Slaw  
Cottage Cheese  
Fresh Fruit Cup  
Kettle Chips

**Lunch Items come with a choice of side**





# Lunch Menu

## Salads

### **Savannah Salad \$12.99**

Fresh Greens, Dried Cherries, Peaches, Candied Pecans, Chicken Salad with Grand Marnier Dressing

### **Chicken Cobb Salad 12.99**

Grilled Chicken, Romaine Lettuce, Cheddar Cheese, Hardboiled Egg, Tomato, Bacon, Bleu Cheese Crumble and Avocado. Choice of Dressing.

### **Ground Beef Taco Salad \$13.99**

Fried Tortilla Bowl, Ground Beef, Lettuce, Tomato, Onion, Avocado, Cheddar Cheese, Salsa, Guacamole and Sour Cream

### **Key West Tropical Salad \$11.99**

Fresh Greens, Mandarin Segments, Dried Cranberries, Grape Tomato, Strawberries, Cucumber with Raspberry Dressing

### **Grilled Portobello Spinach Salad \$12.99**

Baby Spinach, Grilled Portobello, Pears, Grape Tomato, Candid Walnuts, Goat Cheese with Apple Cider Dressing

### **Caprese Salad \$12.99**

Sliced Steak Tomato, Fresh Mozzarella Cheese, Basil, Extra Virgin Olive Oil and Balsamic Glaze Finished with a Parmesan Crostini

### **Soup and Half Sandwich \$11.99**

Create Your Own Half Sandwich and Pair it with Our Fresh Made Soup of the Day.

### **Whole Sandwich with Option of Side \$11.99**

### **Deli Board - Create Your Own Masterpiece**

# 1 Meats	#2 Cheeses	#3 Breads
Roast Turkey	American	White
Black Forest Ham	Cheddar	Wheat
Corned Beef	Swiss	Rye
Chicken Salad	Provolone	
Tuna Salad		*Wheat Tortilla
Egg Salad		(Whole Only)

1 - Scoop Salad \$4.50

### **Lunch Desserts \$6.95**

Key Lime Pie  
Chocolate Cake  
2 - Scoops Ice Cream Vanilla or Chocolate

**A \$3.00 split plate fee will be added to all shared items. Prices are subject to a 20% service charge and 7% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**





# CULINARY

## Dinner

### ***Appetizers***

#### ***Shrimp Cocktail \$12.99***

5 Shrimp with Cocktail Sauce

#### ***Buffalo Chicken Wings \$11.99***

10 Wings Bone In - or Boneless in a Mild, Medium, Hot, Buffalo, BBQ, Garlic Parmesan or Garlic Sauce

#### ***Oven Baked Flat Bread \$10.99***

Margarita - Heirloom Tomatoes, Fresh Mozzarella & Basil ADD Pepperoni \$2.00

#### ***Shrimp Ceviche \$14.99***

Shrimp, Onion, Red Bell Pepper, Cilantro, Jalapeno, Orange Juice, Lime, Tabasco and Tomato Salsa

#### ***Nonna's Meatballs \$10.99***

3 Meatballs with Marinara Sauce & Ricotta Cheese

### ***Salads***

#### ***Savannah Salad \$14.99***

Fresh Greens, Dried Cherries, Peaches, Candied Pecans, Chicken Salad with Grand Marnier Dressing

#### ***Key West Tropical Salad \$12.99***

Fresh Greens, Mandarin Segments, Dried Cranberries, Grape Tomato, Strawberries, Cucumber with Raspberry Dressing

#### ***Cobb Salad \$11.99***

Romaine Lettuce, Hardboiled Egg, Tomato, Bacon, Cheddar Cheese, Bleu Cheese Crumble and Avocado  
Add Chicken, Shrimp, or Salmon \$6

#### ***Grilled Portobello Spinach Salad \$12.99***

Baby Spinach, Grilled Portobello, Pears, Grape Tomato, Candied Walnuts, Goat Cheese With Apple Cider Dressing

#### ***Morgan Salad \$12.99***

Mixed Greens, Tomato, Carrots, Black Olives, Cheese, Avocado, Tuna Salad, Dressing of Choice

### ***Lunch for Dinner***

Lunch for dinner items come with a choice of French Fries, Sweet Potato Fries, Onion Rings, Cole-slaw or Fruit

#### ***Grilled or Blackened Snapper Sandwich \$14.99***

Lettuce, Tomato, Onion, on Brioche Bun with Tartar Sauce

#### ***TICC Burger/Veggie Burger \$14.99***

8 oz Fresh Angus or Veggie Pattie with Brioche Bun, Lettuce, Tomato and Onion. Choice of Cheese.

#### ***Chicken BLT \$12.99***

Grilled Chicken, Bacon, Lettuce, Tomato and Provolone Cheese

### ***Entrees***

Entrees come with Chef's starch and vegetable (unless otherwise noted).

Entrees come with a house salad.

#### ***8 oz Center Cut Filet Mignon \$28.99***

Filet of Tenderloin, Iron Skillet Seared with Demi-Glaze

#### ***Alaskan Salmon Grilled Filet \$22.99***

Served with Lemon Beurre Blanc Sauce

#### ***Lobster Ravioli \$22.99***

Served with Scallops, Lobster Meat in a Light Wine Tarragon Sauce

#### ***Shrimp Scampi Linguini \$22.99***

With a Sauce of White Wine, Garlic, Heavy Cream & Parmesan

#### ***8 oz Roasted Pork Loin \$22.95***

Served with Mushrooms Marsala Wine Sauce, Topped with Swiss Cheese and Crispy Prosciutto

#### ***Chicken Piccata \$17.99***

Shallots, Garlic, White Wine Capers, Lemon Juice, and Butter

#### ***Chicken Marsala \$ 19.99***

Mushrooms, Garlic, Marsala, and Demi Glaze

A \$3.00 split plate fee will be added to all shared items.  
Prices are subject to a 20% service charge and 7% sales tax.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## Friday Specials

**Jan. 7** - Salad Bar Prime Rib Carving, Baked Salmon, Chicken Saltimbocca, Roasted Potatoes, and Seasonal Vegetable.....\$ 34.95 +  
*(Regular Dinner Menu Not Available)*

**Jan. 14** - 8 oz. Grilled New York Steak topped with Bleu Cheese & Crispy Onions, finished with Demi-Glaze. Chef's Starch & Vegetable .....\$28.95 ++

**January 28** - Surf & Turf, 6oz. Fillet topped with 1/2' Snow Crab meat, Chef's Starch & Vegetable.....\$ 34.95



## RECENT EVENTS

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In case you missed some events here is a look at some recent events that took place.

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### *Cooking Class*

Bernard & Ruth Brunotte recently attended our *New Member Lunch* and went home with the beautiful wine basket prize. They also picked up a tequila basket for their friends that attended the Open House. We had 17 in attendance during the *New Member Lunch* where new members got a chance to meet each other and learn more about the Club.



### *TI Women's Lunch*

The TI Women lunch was attended by over 30 ladies.



### *TI Tree Lighting*

We had over 100 people attend Twin Isles Annual Tree Lighting. The evening started with Caroling in the lobby led by Effie Allen on piano and Kelly Rockow singing. After the caroling, Laura Felmore gave a lovely holiday speech and lit the tree. Members enjoyed cocktails and appetizers in the grill room with dinner and dancing to follow. Music was performed by the Heart & Soul Band.



## RECENT EVENTS

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# Out & About

Check out these fun events happening around town!



### Winter Home & Garden Show

Jan. 22 & 23rd 2022

10am-4pm

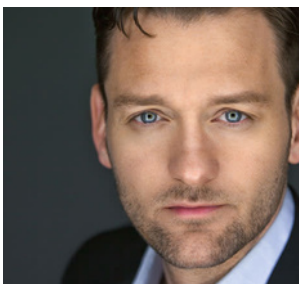
LOCATION: Charlotte Harbor  
& Event Center

PHONE: Bill Anderson at 1-828-  
321-2110 or online

[www.expomanagementinc.com](http://www.expomanagementinc.com)

Featuring the newest in home improvement products and services, landscaping, decorating and remodeling ideas. Enjoy the latest from floor to roof, patio to pool, deck to dock, inside and out. The Port Charlotte Punta Gorda Home and Garden Shows are informative, fun and educational!

If interested in becoming a vendor, please contact



Gulfshore Opera  
presents Opera Meets  
Broadway  
1/25/22

**LOCATION:** The Gulf  
Theatre, 900 West  
Marion Avenue, Punta  
Gorda, FL

**PHONE:** (239) 529-3925

**TIME:** 7:00 PM

**PRICE:** \$30-\$40

Glenn Seven Allen, featured in our World of Webber concert tour last season, will perform songs and ensembles from great operas and classic Broadway shows. He will be joined by other talent, soon to be announced.



### Snowbird Celebration Arts & Crafts Show

The Market Place

LOCATION: The Market Place  
115 Tamiami Trail – Punta  
Gorda, FL

January 7-9, 2022

9am-4pm



### Charlotte County Fair

1/28/22

LOCATION: Charlotte  
County Fairgrounds, 2333  
El Jobean Rd., Port  
Charlotte, FL

PRICE: Varies by day of the  
week. Please visit their  
website for details.

The 2022 Charlotte County  
Fair begins its 10-day run  
on January 28, 2022. Don't  
miss rides, animals,  
entertainment, and food  
galore. Visit  
[TheCharlotteCountyFair.co](http://TheCharlotteCountyFair.com)  
[m](http://TheCharlotteCountyFair.com) for ride and admission  
specials.

## A LOOK AHEAD

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February 1  
A Night with Ron Lorenzo



February 12  
Casino Night



February 14  
Valentine's Day Dinner



March 1  
A Night with Ron Lorenzo

