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Twin Isles Country Club

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

khajney@popegolf.net

Golf Professional - Steve Baisch

Ext 427

Tennis Professional - Bob Blazekovic

Ext. 430

Restaurant Reservations

Ext.429

Pro Shop

Ext. 428

Liaison's Contact Information

Social Liaison:

June Espositio - june0710@aol.com

Tennis Liaison's:

Jeannie Schmidt Jeannielushschmidt@hotmail.com Richard Wagar rwagar@comcast.net

Golf Liaison's:

Monika Tandon - mdtandon1@gmail.com Ed Volk - volk_5hotmail.com Ed Bouton - ed.bouton@gmail.com

Healing Field of Honor®



May 27 - 30, 2022

United States flags will fly in a solemn formation at Laishley Park during May of 2022 creating an awe-inspiring panorama. This stirring display of 1000 flags will bring the community together in a patriotic tribute to honor our heroes. Each U.S. flag represents an individual and tells a story. Flags may be sponsored to honor individuals currently serving in our military, fallen servicemen & women, veterans, first responders, heroes in our lives, and hometown heroes. This unique event is the perfect opportunity for all of us to remember and honor our many heroes.

The Stars & Stripes reminds us of who we are as a people. As Americans we become stronger as we meet the challenges and overcome hardships. The United States flag represents our solidarity in creating a brighter tomorrow and uniting us all.

This moving display is a gift to the community made possible through donations, sponsorships and the efforts of many dedicated volunteers. You can show your support and gratitude by sponsoring a flag or making a donation.

This is an experience hard to describe, but never to be forgotten. We invite all to visit the Punta Gorda Healing Field of Honor® patriotic display and walk with us among the posted flags. Additionally, the display will raise funds for programs of the Punta Gorda Rotary Charity & Education Foundation.

The display is open to all without charge. Don't miss it! Taps will be played every evening at 6pm

We wish you a beautiful Memorial Day weekend. Please take a moment to bow your heads in silence to remember and honor the sacrifices of hundreds of men and women who gave their lives for the country.

GET INVOLVED

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.









GET INVOLVED



DERBY DAY

Sat.,MAY 7 \$24.95++

5-6 pm Cocktail Hour 6 pm - dinner buffet 7 pm Race

RSVP by 5/2 to 941-637-1232



MOTHER'S DAY BRUNCH

Sun.,MAY 8th 11-2 Reservations required | \$29.95++

RSVP by 5/4 to 941-637-1232



CARD NIGHT

May 4, 11, 18, 25 6:30pm



BINGO NIGHT

May **11, 25 | 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.



TRIVIA NIGHT

Thurs., May 19th

Happy hour 5pm Chicken Quesadilla /Chips & Salsa | Dessert

Cost \$18++

6:30pm - Game Trivia price - \$3 R.S.V.P by 5/16 941-627-1232



BOOK CLUB

WED, May 25 | 3pm

Book: THE MOST BEAUTIFUL GIRL IN CUBA

Author: CHANEL CLEETON RSVP by emailing Nancy Svehla nlsvehla924@comcast.net or sign up in the book at

podium



Memorial Day Golf (Open to all Golfers)

Mon., May 30 Golf & Lunch -\$30

8:30am Shotgun with
12:30pm-lunch to
follow **\$23++** (just lunch)
Sign up in Pro Shop by
5/24
Lunch open to all
Members with

reservations.

GOLF | SOCIALS

Derby Day

Saturday, May 7th

5:00 pm - 6:00 pm Happy Hour 6:00 pm Buffet **\$24.95++** 7:00 pm Race

Jalapeno Poppers, Buttermilk Fried Chicken Tenders, Bourbon Marinated Pulled Pork Sliders, Cajun Shrimp, Andouille Sausage Puff Pastry Wraps, Fried Green Tomatoes, Traditional Louisiana Bread Pudding, Peach & blackberry Cobbler.

Mint Julips Special \$5.00++

MOTHER'S DAY BUFFET

Sunday May 8th

11:00 am -2:00 pm Reservations Required

\$29.95++

Brunch Station:

Eggs Benedict, Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Muffins and Danishes, Jumbo Shrimp Cocktail, Salad Bar, Chicken Caprese, Baked Salmon with Lemon Sauce, Scallop Potatoes Gratin, Seasonal Vegetables, dessert assortments. R.S.V.P. by 5/4

MEMORIAL DAY Golf

MAY 30TH

8:30 am Shotgun

Golf & lunch \$30

Lunch to follow (12:30 pm) \$23.00++

Golfers R.S.V.P. by 5/24 by signing up in Pro-Shop

Lunch is open to all members with a reservation. Call 941-637-1232 by 5/24 Burgers, Hot Dogs, Baked Beans, Pasta Salad, Chef Dessert

TENNIS

Peace River Senior Men's Tennis League 2021-2022 Season

B 1	Pts
Lakeside Plantation Lakers	48
Maple Leaf Blue	36
Holiday Park Bobcats	35
Maple Leaf Green	23
Burnt Store Marina Blue	21
Twin Isles CC Eagles	16
Riverwood Egrets	10
В3	
Ross Park Patriots	49
LaCasa Dragons	43
Riverwood Hawks	34
Emerald Pointe Drop Shots	31
LaCasa Bobcats	13
Twin Isles CC Buccaneers	10
B 4	
Maple Leaf Platinum	48
Lakeside Plantation Eagles	40
Holiday Park Jaguars	38
Isles Yacht Club Racqueteers	35
Seminole Lakes Greyhawks	31
PGICA Pelicans	31
Twin Isles CC Raptors	17
Riverwood Ravens	12
75+	
Team	
Riverwood Community Association Ospreys	43
Seminole Lakes Golden Warriors	37
Maple Leaf Purple	34
Tringali Park Tigers	30
Lakeside Plantation DNRs	26
Twin Isles Spectacular Seniors	1



WELLNESS



Pineapple Turmeric Smoothie

This creamy tropical smoothie pairs two anti-inflammatory powerhouses – turmeric and ginger. It's loaded with vitamin C, vitamin D, and potassium, along with other vitamins and nutrients. It's a sunshine smoothie, that naturally sweet and will definitely brighten your day.

Ingredients

- 1 cup dairy-free milk
- 2 cups frozen pineapple chunks
- 1 banana
- 1 tablespoon fresh turmeric, grated (or 1 teaspoon ground turmeric)
- 1 teaspoon fresh ginger, grated (or 1/3 teaspoon ground ginger)

Directions

 Add all of the ingredients to a blender and blend for 30 seconds on high, or until creamy.

THE MANY BENEFITS OF TURMERIC AND PINEAPPLE

You only need just a small amount OF TUMERIC to nourish your body with all its benefits and it can easily be added into any meal or drink. It all revolves around its shining compound: curcumin. The two key benefits are that it's high in antioxidants and it's a strong fighter against *inflammation*. It's also been shown to have positive effects to the help improve memory, lessens pain, fights free radicals, lowers the risk of heart disease, helps fight depression, and may help prevent cancer.

PINEAPPLE may aid digestion, may promote healing after injury, help relieve the symptoms of arthritis, support immunity, and support the cardiovascular system.

While these ingredients boasts tons of health benefits, it doesn't stop there. The bananas and pineapple are loaded with vitamin C, vitamin D, and a hearty dose of potassium. So when you combine everything together, it turns into one powerful drink. CHEERS- ENJOY!

CULINARY



Smashburger Spicy Cowboy Burger

Ingredients

- 5 oz Certified Angus Beef
- Melted Butter
- Salt Pepper and Garlic Powder to season
- BBQ Sauce (use your favorite)
- 3 Tbsp Cheddar Cheese Shredded and set out to come to room temperature
- 2 Bacon Strips Fried
- 1 Jalapeno sliced and sauteed briefly in bacon drippings
- Crispy onion string (see notes)

Directions

- Form beef into round ball. Brush melted butter on griddle or cast iron skillet and put the meat in the center. Place a piece of parchment paper on top of the burger and immediate press as hard as possible with a second small skillet or pan to flatten the meat; hold for 10 seconds. Upon removing the parchment you should see the fat bubbling up all over the burger. Season with salt, pepper and garlic powder; cook for another two minutes and then flip over.
- Quickly spread some barbecue sauce on the burger, top with the cheese and cover with a heat safe bowl to help melt the cheese. Cook for just ONE minute.
- Top burger in order with sauteed jalapeno slices, bacon, and fried onion rings.

CULINARY



Yield: 6 to 8 servings

Whipped Cheesecakes with Pistachio Crust

Ingredients

- Pistachio Crust:
- 1 cup roasted pistachios
- 1/4 cup granulated sugar
- Pinch kosher salt
- 3 tablespoons unsalted butter
- Cheesecake:
- 1/2 cup cream cheese, at room temperature
- 1/4 cup powdered sugar
- 2 teaspoons vanilla extract
- 1/2 teaspoon almond extract
- 1/8 teaspoon kosher salt
- 1/2 cup plain full-fat Greek yogurt
- 1/2 cup heavy cream
- Raspberries:
- 2 cups fresh raspberries
- 1/4 cup granulated sugar
- luice from 1 lemon

Instructions

- For the pistachio crust: Blend the pistachios, granulated sugar and salt in a food processor until finely ground. Add the butter and pulse until the mixture clumps together. Distribute the mixture among 6 to 8 serving glasses, then use a muddler or the back of a spoon to pack it down firmly. Set aside while you make the filling.
- For the cheesecake: Beat together the cream cheese and powdered sugar with an electric mixer fitted with a whisk attachment on high speed until smooth. Beat in the vanilla, almond extract and salt, then add the yogurt. Beat on high until combined and smooth, a few seconds. Add the heavy cream and beat on high until the mixture holds stiff peaks, about another minute. Distribute the mixture among the serving glasses, then chill for 1 hour or up to overnight.
- For the raspberries: Add 1 cup raspberries to a medium bowl along with the granulated sugar and lemon juice. Muddle slightly with the back of a wooden spoon or muddler, then add the remaining raspberries and mix to combine. Allow to sit for 30 minutes for a juicy sauce or serve immediately. Spoon 2 tablespoons over each cheesecake and serve.



Homemade Shepherd's Pie.....\$20.95++

Filet Oscar...... \$32.95++

8oz. grilled filet with crab meat, served with grilled asparagus, finished with hollandaise sauce.

Hours as of May 1st

Monday - Limited Lunch
Tuesday - Sunday | Lunch 11 am-3 pm
Tuesday - Sunday | Happy Hour 3 pm -6 pm
Wednesday - Dinner 5 pm -7 pm

RECENT EVENTS

But & about

Check out these fun events happening around town!

ALL SALES FINAL. No Refunds or Exchanges.



Matthew West "The Brand New Tour" with CAIN and Hannah Kerr -

Wed, May 11, 7 PM

LOCATION: Charlotte Harbor Event and

Conference Center

75 Taylor St, Punta Gorda, FL

visit the JOYFM for tickets and info.

florida.thejoyfm.com/events/box-office/matthew-

west/



PUNTA GORDA CRAB & MUSIC FESTIVAL

MAY 13-15, 2022

Outdoor food and fun await at the 1st Annual Punta Gorda Crab & Music Festival at City Marketplace in downtown Punta Gorda on May 13-15, 2022. Come be a part of the fun, food, festivities and relaxation beginning Friday evening from 4pm-10pm continuing Saturday 11am-10pm and finishing Sunday 11am-6pm. The event is produced by Paragon Festivals and hosted by Theatre Odyssey. General admission is FREE!!!

This crab and music festival is created like an outstanding meal that incorporates and blends the finest ingredients. Choose entrees (seafood, meat and vegetarian) cooked fresh onsite. Add on with a diversity of side dishes and of course – scrumptious desserts! Select from both alcoholic and non-alcoholic drinks.



Bands, Brews, & BBQ Fest at Laishley Park May 7

1:00 PM to 9:00 PM

LOCATION:Laishley Park 100 Nesbit Street Punta Gorda, FL

Don't miss a fun day full of great live music, tasty BBQ, and over 40 craft beers to experience, at the Annual Bands, Brews, & BBQ Fest.

Featuring a great lineup of all-day entertainment with Deb & the Dynamics, The Marker 5 Band, Pure Country Band, and direct from Nashville, the winner of The Voice, Jake Hoot!

There will be a large craft beer selection in our Brew Tent, food vendors, BBQ vendors, and full liquor bar. VIP Reserved tables:

For 2: \$80 For 4: \$160 For 6: \$240

Note: VIP tickets are only available online.



T.J. Miller Comedian McCurdy's Comedy Theatre

BOX OFFICE CALL US AT (941) 925-FUNY (3869) May 4th - 5th

SPECIAL EVENT

T.J. MILLER is one of the most sought after comedians in the world, certainly in the northern part of the western hemisphere. His act has been described as "a one man philosophy circus."

Credits include... hour-long comedy specials T.J. MILLER: NO REAL REASON (Comedy Central) and T.J. MILLER: METICULOUSLY RIDICULOUS (HBO).

A LOOK AHEAD





Father's Day Lunch 6/19



