





SAVE



3 THINGS TO KNOW

New Members | Peace River Wildlife Center

4. GET INVOLVED

Interest Groups and Clubs - 4 Social | Events - 5 Book Clubs - 6

7 GOLF

Golf information

8 TENNIS

Summer Schedule

9 WELLNESS

Health Benefits of Raspberries | Raspberry Oat Bars

10 CULINARY

Lemon Drop RaspberryMartini10Taco Tomatoes11August Friday Specials12

13 OUT & ABOUT

Catch up on events around town.

14 A LOOK AHEAD

Save the date for upcoming events.



Main number - 941-637-1232

Office Manager - Peggy Miller Ext. 421

Admin Assistant - Kelly Hajney Ext. 422 khajney@popegolf.net

Golf Professional | Interim Clubhouse Manager - Steve Baisch Ext 427

Tennis Professional - Bob Blazekovic Ext. 430

Restaurant Reservations Ext.429

Pro Shop Ext. 428

Vice President | Operations - Ryan Henderson 941-444-6600 ext 731 rhenderson@popegolf.net

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



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THINGS TO KNOW





New Members

Krista & Mark Fatula- Summer Golf Mairin & Michael Wilson – Summer Golf Bobby Gross Jr. – Summer Golf Bobby Gross III – Summer Golf Brent Gross – Summer Golf Steve & Susan Berger – Summer Golf Michael & Tracie Schuerman – Summer Golf Tom & Connie Wohlwender – Summer Golf



Peace River Wildlife Center

Their wildlife center is a non-profit rehabilitation and education center that is tucked neatly into the mangroves overlooking Charlotte Harbor at Ponce de Leon Park in Punta Gorda Isles, Florida.

It is open to the public every day from 11-4 and its hospital accepts wildlife intakes from 8-5 every day, 7 days a week. Free admission but donations are greatly appreciated to support their mission. All of their permanent residents are available for viewing by the public in attractive, spacious aviaries and habitats, suggestive of their native environments. Among the birds available for viewing are Bald Eagles, Hawks, Owls, Crested CaraCara, Sandhill Cranes, Pelicans, Herons, Shorebirds, Cormorants, Songbirds, Crows, and Vultures. They also have Tortoises and Turtles. Their ambassadors are Luna, who is the Leucistic Screech Owl, Bella who is the great Horned Owl, and Orion is the Barred Owl. 3400 Ponce de Leon Parkway 941-637-3830

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.









GET INVOLVED



CARD NIGHT

August 3,10,17,24,31 6:00pm





BINGO NIGHT August 10, 24 | 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.

BOOK CLUB

WED, AUGUST 24 | 3 pm Book: THE LAST ROSE OF SHANGHAI Author: Weina Dai Randel *RSVP by emailing Nancy Svehla nlsvehla924@comcast.net or sign up in the book at the podium*

Interest Groups_



Ladies Art & Crafts is back! Tues., August 9 | 3-6 pm

\$30 supplies included. 2 Stemless wine glass painting with Gerri Zoppa Space class size 4-15. Reservations are required R.S.V.P. by 8/2 Sign up at the podium in the Club notebook.No refunds for no-shows or cancellations after 8/2



MAH JONGG TUES., August 9, 11:00 am

Activity room, all materials included Laura Felmore *R.S.V.P. by 8/5* - 941-661-1900



HAPPY HOUR Every Tues-Sat 3 pm - 6 pm

1/2 price drink specials!

TWIN ISLES COUNTRY CLUB | Page 5

GET INVOLVED



Great Books Enthusiasts of TICC

Book selections and dates:

Second Wednesday of every other month

- August 10th 3:00 pm The Silent Patient | by Alex Michaelides
- October 12th The Dictionary of Lost Words | by Pip Williams
- December 14th <u>The Christmas Carol</u> | by Charles Dickens
- February 8th *Flights* | by Olga Tokarczuk

For more information please call Michelle Licata at 941-916-9121



GOOD BOOKS, GOOD TEA, AND GOOD COMPANY

August 24th Wednesday | 3 PM

"THE LAST ROSE OF SHANGHAI" AUTHOR: WEINA DAI RANDEL

> Sign up at the podium For additional information email Nancy Svehla nlsvehla924@comcast.net

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Golf Course Closure Dates:

For Aerification Monday, August 15 thru Wednesday, August 17th

6th Year Charlotte Tarpon Two-Man Scramble

Sunday, August 28th | 8:30 am - 12:30 pm Lunch to follow (12:30 pm - 3:00 pm)

Cold Cuts: Ham. Turkey, Canadian Bacon, Salami, and Prosciutto Ham, assorted slices of bread, cheese, lettuce, tomato and onion, potato salad, vanilla, or chocolate ice cream cup. *Entry forms are available in the pro-shop*



TENNIS



Join us as we celebrate the <u>Grand Slam Tennis</u> <u>Tournaments of 2022!!</u>

The U.S. Open Mixer will take place on Saturday, September 10th at 10:00 AM

Afterward, we will adjourn to the grill room for drinks and lunch to be ordered from the club's menu and watch the ladies' finals. Tennis Price: \$2.00 To sign up contact Bob at 941-467-4951|bobblazekovic@ymail.com

WILL THE LAST ONE IN FLORIDA PLEASE TURN OUT THE LIGHTS ADULT SUMMER TENNIS MIXER SERIES

10:00 AM - 12:00 PM

Cost: **\$10.00**

Luncheon 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 drinks and food. After you have finished beating them up on the court, go rub it in in the Grill Room!

Summer Schedule

<u>Women's</u>

Wednesday 08/24

Thursday 08/25

Men's

Wednesday 09/21

Thursday 09/22

To sign up contact Bob at 941-467-4051 or bobblazekovic@ymail.com

WELLNESS



Health Benefits of Raspberries

Most everyone loves raspberries and we know that they can make a tasty addition to most breakfasts or desserts. There are some health benefits as well to this amazing fruit. They provide potassium, essential to heart function, and has proven to lower blood pressure. The omega-3 fatty acids in raspberries can help prevent stroke and heart disease. They also contain a mineral called manganese, which is necessary for healthy bones and skin and helps regulate blood sugar. Did you also know that the leaves of the raspberry plant can also be used to heal the stomach and intestinal lining? If you suffer from ulcers, raspberry can help to revitalize and regenerate the stomach tissue and tone the intestinal walls, offering relief from painful conditions like inflammatory pockets, Crohn's disease, or IBS.



Healthy Raspberry Oat Bars

Indulge your sweet tooth the healthy way with Healthy Raspberry Oat Bars. These treats are made with only 7 ingredients and will have you hooked from the very first bite!

Ingredients Crust + Crumble

- 2 cups almond flour
- 1 cup rolled oats
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 cup maple syrup
- 1/2 cup almond butter

Filling

- 2 cups fresh raspberries
- 1 tbsp maple syrup

Directions:

- 1. Preheat the oven to 350 F and line an 8×8 baking pan with parchment paper or nonstick spray.
- 2. Mash raspberries and maple syrup together and set aside.
- 3. In a large bowl, combine almond flour, oats, baking powder, and salt.
- 4. Add in maple syrup and almond butter and stir until everything is well combined.
- 5. Save a 1 cup of dough to the side and flatten the rest into the 8×8 dish, pressing down firmly on the bottom.
- 6. Pour raspberry mixture over top of uncooked crust.
- 7. Crumble the remainder of the topping evenly over top of the filling and bake for 40-45 minutes or until golden brown.
- 8. Let cool before cutting. Store in fridge.

CULINARY





Easy to make and perfect for spring and summer

INGREDIENTS:

For the honey simple syrup:

- ¼ cup honey
- ¼ water

For the rim:

- 1 tablespoon cane sugar
- zest of a lemon
- 1 wedge of lemon for wetting the rim

For the cocktail:

- ¼ cup fresh raspberries
- 2 oz. lemon juice freshly squeezed
- 3-4 fresh mint leaves
- 1 oz. honey simple syrup recipe above
- 3-4 cubes of ice
- 0.5 oz. triple sec
- 1.5 oz. Favorite vodka
- 1 slice of lemon as garnish

Instructions

- To make the honey simple syrup: mix together the honey and water in a small saucepan. Cook until honey fully dissolves. Let it cool while you prep the rest of the ingredients. *
- For the rim: Mix together the cane sugar and lemon zest on a small flat plate. Using the lemon wedge wet the rim of a coupe glass. Dip the glass in the sugar mixture making sure the rim is fully covered. Place the glass in the freezer.
- To make the cocktail: Place raspberries, lemon juice, fresh mint leaves, and honey simple syrup in a large glass. Muddle until the raspberries are fully pureed.
- Fill a shaker with ice. Pour in the triple sec and vodka. Strain the raspberry mixture. Put the lid on and shake for 40 seconds or so.
- Take the coupe glass out of the freezer and pour the drink into the glass. Garnish with a slice of lemon and serve.

This honey simple syrup recipe makes more than what you need for this cocktail. You can place the rest of it in a jar with a lid and keep it in the fridge up to a week to use in other cocktails.

CULINARY

We're all for a genius low-carb hack — and these tomatoes totally deliver. We had never thought to stuff them with taco meat, cheese, and sour cream, but we'll do anything in the name of ditching a tortilla for a low-carb meal. You can change up the fillings for cheeseburger tomatoes, too.





Ingredients

- 1 tbsp.
- extra-virgin olive oil
- 3/4 lb.
- ground beef
- 1 medium onion, chopped
- 1 (1-oz.) packet taco seasoning
- 4 large, ripe beefsteak tomatoes
- 1/2 c. shredded Mexican cheese blend
- 1/2 c. shredded iceberg lettuce
- 1/4 c. sour cream

YIELD: 4 SERVINGS PREP TIME: 5 MINUTES COOK TIME: 20 MINUTES TOTAL TIME: 25 MINUTES

Directions

- In a large skillet over medium heat, heat oil. Add onion and cook, stirring, until soft, 5 minutes. Add ground beef and taco seasoning. Cook, breaking up meat with a wooden spoon, until no longer pink, 8 minutes. Drain fat.
- Flip over tomatoes so they're stem-side down and slice to make 6 wedges, being careful not to cut all the way through. Carefully spread open wedges.
- Divide taco meat among tomatoes, then top each with cheese, lettuce, and sour cream before serving.

August 5th - Friday Specials

CULINARY

8 oz Baked Salmon.....\$28.95++ topped with crab meat lemon sauce, Chef's choice of sides.

Saffron Seafood Risotto. \$26.95++ shrimp, clams, calamari. Topped with grilled asparagus.

Hours

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

TWIN ISLES COUNTRY CLUB | Page 12

UPCOMING EVENTS



Check out these fun events happening around town!



Date: August 5, 2022 Location: Library Comedy Club - Four Points Sheraton, Punta Gorda Harborside Time: 7:30 PM

Featuring Larry Venturino

Larry Venturino is a stand-up comedian living in Florida but originally from Rhode Island. He burst onto the Southwest Florida comedy scene in his mid-30s.

Reservation info 305-343-2930 degame@att.net



Spirit Fest 2022

August 20, 2022 - August 21, 2022 10:00 AM to 6:00 PM

Location: Charlotte Harbor Event & Conference Center 75 Taylor St.Punta Gorda,

Price: \$12 per day or \$18 for both days, children 12 and under are free.

A metaphysical and holistic fair, a peaceful place for mind, body, spirit resources, events, news, and ways to connect with others of like mind. There will be workshops, readers, merchandise, crystals, authors, artists, and special guests in 100 booths, as well as a Mediumship Gallery.



Punta Gorda Downtown Farmer's Market Location: Taylor Street (between W. Olympia Ave. and Herald Ct.)Punta Gorda, FL 33950 (941) 391-4856 Voted the best small market in Florida and 15th in the USA, you can find a large number of vendors offering fruits and vegetables, pickles, jams and jellies, orange juice, German bakery, fresh homemade pasta, kitchenware, cupcakes, beef, and fresh seafood, fresh citrus, jewelry, candles and soaps, dip mixes, Florida arts and crafts, cheese, baguettes and olives, homemade pies, orchids, organic produce, personalized pens, kettle corn, coffee beans and drinks, native and exotic plants, natural facial products and allnatural smoothies. Also features live entertainment! Located at the corner of Taylor and Olympia in downtown Punta Gorda.

A LOOK AHEAD



September 5th Labor Day Golf Outing

Art Group September 13





One Blood/Blood Drive September 28th 11-4





