



MARCH 2023



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## Twin Isles Country Club

**Main number** - 941-637-1232

**Office Manager** - Peggy Miller  
Ext. 421

**FOH Manager** - Ashley Eairheart  
Ext. 420

**Golf Professional | Clubhouse Mgr**  
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

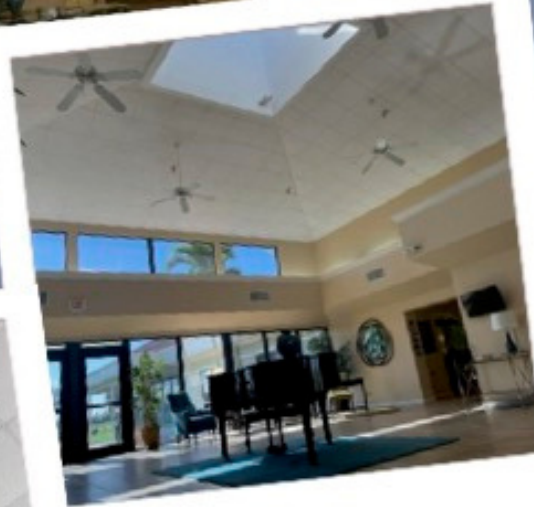
**Social Liaison:**  
June Esposito - june0710@aol.com

**Tennis Liaison's:**  
Jeannie Schmidt  
Jeannelushschmidt@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

# LOBBY REPAIR

We are so happy to  
have our lobby  
back how about  
you?





## THINGS TO KNOW

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### *New Members*



Kevin & Carolyn Barrett- Golf  
Jak Smith - Golf  
Wayne Brickler - Golf  
Dan & Kay Shanley - Golf  
George & Gloria Houk - Golf  
Robert & Amelia Lambert - Social  
Robert & Roberta Conway - Social  
John & Maureen Groff - Social  
John & Barbara White - Social

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**Monday, March 13, 2023**

# FASHION SHOW

Meet & Greet at 10:30AM  
Lunch at 11:30AM Fashion Show to follow  
Savannah Salad with Fresh Pears & Cheese  
Dessert: Carrot Cake

**\$30**

**FEATURING  
NICHOLE'S  
COLLECTIONS**

*Upcoming Save the Dates:*

**Mar. 14th:** Resin Serving Tray Arts & Crafts Class  
**Mar. 22nd:** Book Club  
**Apr. 4th:** Game Day Ladies Luncheon  
**Apr. 11th:** Rock Painting Class  
**Apr. 14th:** Cooking Class

**Contact Debra Luedtke  
to purchase your tickets!**  
**941-916-0159 or [gldll2@embarqmail.com](mailto:gldll2@embarqmail.com)**



# 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 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.

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## GET INVOLVED

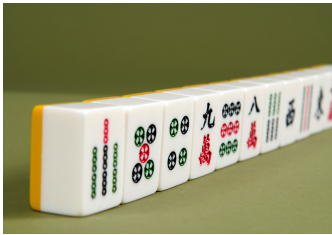


**CARD NIGHT**  
**MARCH. WEDN.**  
**1,8,15,22,29**  
**6:00pm**



**BINGO NIGHT**  
**WEDN., MARCH 8 & 22**  
**6:30pm**

R.S.V.P. 941-637-1232  
Come join us and try your luck at Bingo.



**MAH JONG**  
**MARCH. -TUES & FRI.,**  
**TUES., 7, 14,21,28**  
**FRI., 3,10,17,24,31**  
**11:00 am**

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



**HAPPY HOUR**  
**Every Mon.- Sun.**  
**3 pm - 6 pm**

1/2 price well liquor,  
draft beer, and house  
wine



**ART CLUB**  
**TUES., MARCH.14TH**  
**3PM -5PM**  
**Resin Serving Tray by**  
**Liz Weisiger**  
**\$60-\$65**  
**Call to reserve**  
**941-637-1232**



**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.



**COOKING CLASS**  
**FRIDAY MARCH. 10TH**  
**3PM -5PM**

**Call restaurant to**  
**reserve your spot**  
941-637-1232 ext.429



**WINE PAIRING**  
**FRI. MARCH 3RD**  
**5:30 pm**  
**Call the restaurant to**  
**reserve your spot**  
941-637-1232 ext.429



**MUSIC BINGO**  
**THURS. MARCH 16TH**  
**5pm -9pm**  
**Call Ashley to reserve**  
**your spot**  
941-637-1232 ext.420



**SEAFOOD BUFFET & ENTERTAINMENT**  
**Fri. March 31st**  
**5:00 - 8:00pm**

Call the restaurant to  
reserve your spot  
941-637-1232 ext.429



# Eats and Education

## Twin Isles Country Club



Come join us for FREE continental  
breakfast and education on Senior  
Health Care

**Monday, March 20th at 9 a.m**

RSVP by Monday, March 13th  
Ashley Fairheart - 941-637-1232

**Presented By:**



Afton Patterson-Home Care  
Lead Advisor



*Valerie Tiffany-Senior Care  
Advisor*



**COURTNEY SHOECRAFT -  
MARKETING DIRECTOR**

## New Interest Group

### Great Books Enthusiasts of TICC

Book selections and dates:

*Second Wednesday of every other month at 3pm*

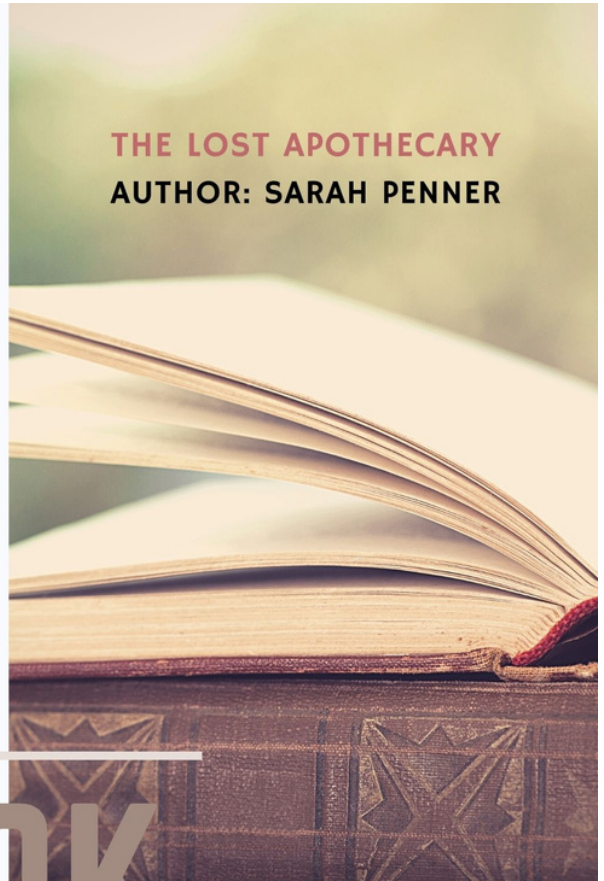
- April 19th - *Harlem Shuffle*  
by Colson Whitehead

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



GOOD BOOKS, GOOD TEA, AND GOOD COMPANY

**THE LOST APOTHECARY**  
**AUTHOR: SARAH PENNER**



# BOOK CLUB

**MARCH 22ND**  
**Wednesday | 3:00 PM**

Sign up at the podium  
For additional information  
email Nancy Svehla  
[nlsvehla924@comcast.net](mailto:nlsvehla924@comcast.net)



## ***Twin Isles Ladies' Golf Association (TILGA)***

TILGA is for TICC ladies' Golf Members. TILGA is the 18- and 9- Hole Ladies' Golf Group, which plays all year on Wednesday mornings at TICC. 18-Hole tee-times typically begin at 9 am; 9-Hole play begins after that. The Games and Tournaments Schedule is on the Pro Shop bulletin board - and the weekly sign-up is also there (sign up by first thing Monday morning). The Golf Pro assigns the individual tee times.

There is an annual one-time \$35 payment to TILGA. The TILGA year is May thru the end of April. The Summer Schedule will end October 5. First Day of Play for the 2022-2023 "Season" began October 12. There are always many fun regular games and a variety of tournaments. The Closing Tournament and Luncheon is scheduled for April 19, 2023.

TILGA participation is a great way to meet many TICC women golfers - and play a variety of golf games! It is an opportunity to meet and play with other smaller groups during the week. Please join us!!

### ***For more information, call:***

- ***Mary Wood (Treasurer/Membership) - (832) 381-6567***
- ***Judy VanderWeele (President) - (941) 416-0089***



## GOLF

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### ***25th ANNUAL IRISH OPEN***

**Sunday, MARCH 12TH**

Golf: 12:30 pm - 5:00 pm

Dinner: 5:00 pm - 8:00 pm

Golf, Dinner & Prizes - **\$ 53.50 all-inclusive**

Dinner only - **\$ 34.95 ++**

**BUFFET:** *TICC salad, Steamship round corned beef, beer battered cod, beer braised cabbage, baby carrots, red bliss potatoes, parsley & garlic butter.*

*Dessert: pistachio ricotta cake*

***RSVP in Pro-Shop by March 9th***

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### **T.I.L.G.A MEMBER GUEST**

**WEDNESDAY, MARCH 1ST**

Shotgun 8:30 am | LUNCH 12:30 pm

\$15.95 Lunch Only

Chicken cobb salad, ranch & balsamic, bread & butter

Dessert: Red velvet cake

**R.S.V.P TO PRO SHOP BY February 24th**





# GOLF



## 2022-23 Golf Schedule

**\*\*Rescheduled to spring (11/5)**

<del>10/23</del>	<del>Sunday</del>	<del>Members</del>	<del>Polish Italian Open</del>	<del>PM Shotgun Dinner</del>	<del>**</del>
<del>10/26</del>	<del>Wednesday</del>	<del>TILGA</del>	<del>Opening Day Scramble</del>	<del>AM Shotgun Lunch</del>	<del>**</del>
<del>11/5</del>	<del>Saturday</del>	<del>Outing</del>	<del>Landsberg Bennett</del>	<del>PM Shotgun Dinner</del>	<del>**</del>
<del>11/12</del>	<del>Sunday</del>	<del>Members</del>	<del>Turkey Trot</del>	<del>PM Shotgun Dinner</del>	<del>**</del>
<del>11/30</del>	<del>Wednesday</del>	<del>TILGA</del>	<del>Presidents Cup</del>	<del>AM Tee Times</del>	<del>**</del>
<del>12/2</del>	<del>Friday</del>	<del>TILGA</del>	<del>Presidents Cup</del>	<del>AM Tee Times</del>	<del>**</del>
<del>12/7</del>	<del>Wednesday</del>	<del>TILGA</del>	<del>Christmas Scramble</del>	<del>AM Shotgun Lunch</del>	<del>**</del>
<del>12/11</del>	<del>Sunday</del>	<del>Members</del>	<del>Holiday Scramble</del>	<del>PM Shotgun Dinner</del>	<del>**</del>
<del>1/4</del>	<del>Wednesday</del>	<del>TILGA</del>	<del>Alligator Classic Qualifier</del>	<del>AM Tee Times</del>	<del>**</del>
<del>1/15</del>	<del>Sunday</del>	<del>Members</del>	<del>Arbor Day Scramble</del>	<del>PM Shotgun Dinner</del>	<del>**</del>
<del>1/20</del>	<del>Friday</del>	<del>Men</del>	<del>War Between the States</del>	<del>AM Shotgun Lunch</del>	<del>**</del>
<del>1/25</del>	<del>Wednesday</del>	<del>TILGA</del>	<del>Member - Member</del>	<del>AM Tee Times</del>	<del>**</del>
<del>1/26</del>	<del>Thursday</del>	<del>TILGA</del>	<del>Member - Member</del>	<del>AM Shotgun Lunch</del>	<del>**</del>
<del>2/15</del>	<del>Wednesday</del>	<del>TILGA</del>	<del>Gals &amp; Pals (9 Holes Event)</del>	<del>PM Shotgun Lunch</del>	<del>**</del>
<del>2/19</del>	<del>Sunday</del>	<del>Members</del>	<del>Sweetheart Scramble</del>	<del>PM Shotgun Dinner</del>	<del>**</del>
<del>2/25</del>	<del>Saturday</del>	<del>Men</del>	<del>Member/Member Member Guest</del>	<del>AM Shotgun Lunch</del>	<del>**</del>
3/1	Wednesday	TILGA	Member - Guest	AM Shotgun Lunch	
3/12	Sunday	Members	Irish Open	PM Shotgun Dinner	**
3/25	Saturday	Outing	ARCHway Fundraiser	AM Shotgun Lunch	
4/3	Monday	Club Championship	– Championship Flights	AM Tee Times	
4/5	Wednesday	Club Championship	– All Flights	AM Tee Times	
4/7	Friday	Club Championship	- All Flights	AM Tee Time	
4/7	Friday	Championship Awards Reception		Following Last Match	
4/19	Wednesday	TILGA	Closing Golf & Lunch	AM Shotgun Lunch	**
4/23	Sunday	Members	End of Season Scramble	PM Shotgun Dinner	*
5/29	Monday	All Members	Memorial Day Scramble	AM Shotgun Lunch	**

**\*\* CARTS ARE MANDATORY**



**Twin Isles**  
COUNTRY CLUB

# BEVERAGE CART

-Hours of Operation-

**TUESDAY-SUNDAY  
10AM-4PM**

Graphic of a golf hole with a red flag and a white ball.



# TENNIS

## Peace River Senior Men's League

as of February 10, 2023

	Pts won
<b>B 1</b>	
Maple Leaf Aces	25
Burnt Store Marina Blue	24
YMCA Thunder	22
Maple Leaf Surfin the Net	19
<i>Twin Isles CC Eagles</i>	16
Holiday Park Bobcats	11
<b>B 4</b>	
Emerald Pointe Way Out	29
Isles Yacht Club Racqueteers	21
Seminole Lakes Greyhawks	18
<i>Twin Isles CC Buccaneers</i>	14
Holiday Park Jaguars	13
LaCasa Bobcats	10
PGICA Pelicans	9
<b>B 5</b>	
<i>Twin Isles CC Raptors</i>	25
Riverwood Ravens	18
Maple Leaf Orange Crush	16
Isles Yacht Club Martinis	8
LaCasa Silver Foxes	7



## *Twin Isles CC Signature Drink Contest 2023!*

Participate in our first annual 2023 "Twin Isles Signature Drink Contest", which will be featured at our daily Happy Hour and on our bar menu in the club for 2023. Here is where it gets fun. We want to involve our members in helping name and select the Twin Isles Signature Drink. We will be sending out details on how to submit a drink recipe and when we will be hosting the contest with our Members. We will include instructions to qualify as well as detailed information in an email. We will be judging on the following categories: 1) Taste 2) Visual Appeal 3) Creative Name 4) Originality.

Cheers!!!!



### **SINGLE BARREL OLD FASHIONED**

by Sassy Apron, Holly Maier

#### **Ingredients**

- 2 oz Jack Daniel's Single Barrel Select®
- 1/2 oz Simple Syrup
- 2 Dashes bitters
- Orange Peel

#### **Instructions:**

- Combine Jack Daniel's Single Barrel, simple syrup, and bitters into a cocktail mixing glass.
- 1/2 fill with ice and stir for 20-30 seconds
- Strain into the rocks glass over fresh ice
- Garnish with orange peel

*ABOUT THIS DRINK: It might seem obvious, but some folks forget that ice is a crucial component of most cocktails. And not all ice cubes are created equal. Larger cubes have a greater surface area which slows down the melting and causes less dilution of your drink. So before you treat yourself to a Single Barrel Old Fashioned, you might consider treating yourself to a proper ice cube mold. You'll be glad you did.*



### **Aperol Spritz**

**TI Women's Drink of the Month**, by Jayne Perkins

#### **Ingredients**

- 3 oz Prosecco or Champagne (which ever brand you like drinking)
- 3 oz Aperol
- Soda water or seltzer for topping
- Orange slices for garnish

#### **Instructions:**

- Fill a wine glass with ice
- Then fill equal parts of Aperol and Prosecco
- Add splash of club soda
- Garnish with an orange slice

*Your drink will look like the perfect sunset! Salute!*



## CULINARY

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### *We want to hear from you!*

Whether you have a family recipe passed down through generations, appetizers, must-have cookies (desserts) that are always in demand, or an easy weeknight recipe you invented yourself, we would love to share it with our members of TI.

Submit your recipe today for the **"Twin Isles Connection in the Kitchen"** to Ashley Eairheart at aeairheart@popegolf.net.

We will be sharing these recipes each month in our newsletter. Please make sure to include ingredients, instructions, and a brief description of your recipe. Photos are highly encouraged!

Share your favorite appetizer, entrée, or dessert recipe. Include a description or story of why it is meaningful to you or why you've shared it.

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### *Southern Peach Cobbler with Peach Crown Royal* *by Sassy Apron, Holly Maier*

*Serve with ice cream and caramel syrup, or salted caramel ice cream!*

- Pillsbury Pie Crust Rolls are a great time saver
- If you don't have cinnamon sugar on hand, you can make this by combining, 1 Tbsp sugar + 1 tbsp brown sugar + 2 tsp cinnamon.

#### **INGREDIENTS**

##### **Peach Cobbler Filling**

- 1 - 32 oz bag of frozen peaches
- 2 cups sugar
- 6 tbsp butter
- 1 tsp lemon juice
- 2 tsp cinnamon
- 1 tsp nutmeg
- 1 tbsp peach crown royal

##### **Pie Crust**

- 2 tbsp cinnamon-sugar
- See notes: 3 rolls Pillsbury pie crust

##### **Egg Wash**

- 1 large egg
- 1 Tbsp water

**CONTINUE TO PAGE 16 FOR INSTRUCTIONS**

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## INSTRUCTIONS

- Preheat oven to 375° F.
- Lightly grease a deep 9x13 casserole dish with butter.
- In a saucepan on medium heat add the frozen peaches, sugar, and butter.
- Once the peaches begin to make a syrup, turn off the heat and add the remaining ingredients:
- lemon juice, cinnamon, nutmeg, and peach crown royal.
- Using a slotted spoon, add the peaches to the casserole dish.
- Once all the peaches have been added, then fill the casserole dish with the remaining syrup
- Up to 3/4 of the height of the dish. You don't want too much of the juice spilling out into the oven.
- But you don't want the cobbler to dry out either.
- Begin to roll out the pie crust and cut into strips - long enough to go lengthwise down the casserole dish.
- Roll out the 2nd pie crust and cut it into strips - long enough to go widthwise down the casserole dish - to make a lattice top.
- Lay the strips into lattice/criss-cross pattern on top of the peaches and press the ends into the edge of the casserole dish.
- Use the 3rd pie crust for extras if needed.
- Mix 1 egg and water to make an egg wash. Brush the egg wash on top of the crust, and sprinkle with cinnamon sugar.
- In the center of the oven, bake for 1 to 1 1/2 hours until the crust is golden brown. If the crust browns before the time, cover with aluminum foil.
- Let the pie rest for about 15 minutes.



## PAST EVENTS

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## PAST EVENTS





## UPCOMING EVENTS

### *Out & About*

Check out these fun events happening around town!

#### **Taste of Punta Gorda™**



#### **Annual Taste of Punta Gorda and Beyond**

The Taste of Punta Gorda and Beyond is the season's major culinary event and draws visitors from near and far. With 20+ restaurants from Punta Gorda and nearby communities serving "tastes" of signature dishes, as well as desserts and food products.

Featuring live music all day, 50+ art and craft booths, and a special Kids' Zone.

What could be better than gourmet food, live music, arts and crafts, and a place for the kids to play?

**March 5, 2023 11:00AM to 5:00PM**

**Laishley Park, 120 Laishley Court, Punta Gorda, FL 33950**

**General Admission: \$5, kids under 12: free, VIP: \$35**

#### **Punta Gorda Symphony Presents Rachmaninoff Piano Concerto No. 2**

The Punta Gorda Symphony takes the mainstage at the Charlotte Performing Arts Center to proudly present selections by Rachmaninoff, Falla, Price, and Borodin.

This program includes: Piano Concerto No. 2 featuring Roman Rabinovich | Rachmaninoff  
El sombrero de tres picos (Three-Cornered Hat) | Falla  
Ethiopia's Shadow in America | Price  
Prince Igor: Polovtsian Dances | Borodin

**Sunday March 5, 2023 at 7:30PM**

**701 Carmalita Street, Punta Gorda, FL 33952**

**Adults: Regular Seating: \$35; Premium Seating: \$65;  
Youth/Students: \$15**



#### **Absolute Queen Tribute Concert**

**Friday, March 10, 2023  
7:00PM**

**Tickets Range: \$80-\$100**

**Charlotte Harbor Event & Conference  
Center, Punta Gorda, FL**





## A LOOK AHEAD

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April 4th  
Twin Isles Woman Game Day  
Luncheon



April 9th  
Easter Buffet



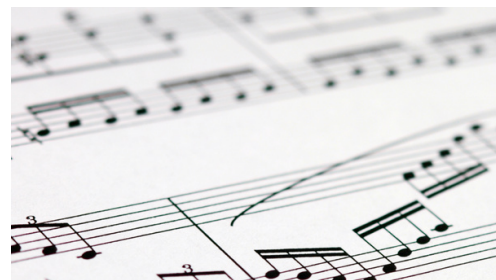
April 14th  
Cooking Class 3pm



April 20th  
Trivia



April 14th & 21st  
Dinner & Entertainment



April 23rd  
End of Season Scramble



April 28th  
End of Season Bash





