



hisissyc

#### **3 THINGS TO KNOW**

Summer Maintenance3New Members4june Dinner & Entertainment4

#### 5 GET INVOLVED

Clubs & Interest Groups	5
Blues & Brews	6
Social Events	7
Arts & Crafts Class	8
Book Clubs	9

#### 10. GOLF

T.I.L.G.A letter		10
Golf 2022-2023	Schedule	11

#### **12 TENNIS**

Peace River Men's League Summer Mixer Series

#### **14 CULINARY**

Summer Hours	
Cocktails	
Recipe	1

#### **18. PAST EVENTS**

Photos from your events 18-20

#### 21 OUT & ABOUT

Events in & around town

#### 22 A LOOK AHEAD

Save the date for upcoming events





### Twin Isles Country Club

#### 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:

TILGA- Debra Folkedahldebrafolkedahl@gmail.com Ed Bouton - ed.bouton@gmail.com

### FOH Manager - Ashley Eairheart

Main number - 941-637-1232

Office Manager - Peggy Miller

- **Golf Professional -** Steve Baisch Ext 427
- 15 <sup>Ext 427</sup>
  6-17 Tennis Professional Bob Blazekovic
  - Ext. 430

Ext. 421

Ext. 420

12

13

21

22

#### Administration & 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

#### Summer Maintenance

With the golfing season winding down it is time for the maintenance team to start our summer cultivation practices. We have been fortunate to receive some much-needed rainfall in April (5.75") after only receiving 2.25" from January to March with no rainfall in February. We are hoping that we will start receiving our normal summer showers soon to help fill the ponds back up and have enough water to irrigate with. This time of year, when we are not receiving rain the brackish water that we are irrigating with has sodium that will build up in the soils and cause negative effects on the Bermuda grass. Once we start receiving steady rains the Bermuda will bounce back fairly quickly and start filling in.

The first aerification of the summer will be June 5-7. During this time the golf course will be closed to allow us to verticut and core aerates the greens. While this is an unpopular process to golfers, it is very important that we relieve the compaction on the putting surfaces from the golfing season and dilute the organic matter that has built up since last summer. The reason that we core aerate the greens is to open a channel to allow us to get fresh sand down into the greens which will in turn allow oxygen, water, and nutrients to reach the rootzone. We are more aggressive with these practices during the summer months because the grass is actively growing.

During the closure in June, we will also have a contractor come in to apply an insecticide (Chipco Choice) to the course. This application is targeted for mole crickets and fire ants. We do ask that while it may be tempting to see an open golf course from your back door, please stay off of the course during these course closures to allow the maintenance staff the opportunity to get these practices and applications accomplished.

We will have two more aerifications through the summer in July and August. During the July aerification, we will have another contractor coming out to apply a Curfew application to areas around the course. This application will be targeted for nematodes. Once again during these course closures, it is very important for everyone to please stay off the golf course so the maintenance staff can accomplish all of the tasks.

We have started our herbicide programs and will continue them throughout the summer months. We will be targeting various types of weeds throughout the course with different applications. We have had a lot of success with these programs during the past couple of years and will continue to build on this to improve the golf course. Again, please stay off of the course during these course closures. Thank you,

Preston Stephenson Golf Superintendent

### THINGS TO KNOW



# **New Members**

Larry & Penney Raben- Tennis



### DINNER SPECIALS & ENTERTAINMENT

June 30th Dinner ENTERTAINMENT by Kenny Giordano

Dinner 5pm-7pm Entertainment 6pm-8pm

\*\*Surf & Turf \$32.95++ 6oz. Filet & 4 oz. Lobster Tail Served with rosti potatoes and seasonal vegetables, finished with mushroom demi glaze and lemon butter tarragon sauce. This entree includes a Key Lime Pie!

\*\*Linguini Alfredo with Grilled Chicken & Broccoli \$22.95++

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.













**CARD NIGHT** WED., JUNE 7,14,21,28 6:00pm



#### **BINGO NIGHT** WED., JUNE 14 & 28

6:30pm R.S.V.P. 941-637-1232 ext:422 Come join us and try your luck at Bingo.



#### MAHJONG JUNE -TUES & FRI., TUES., 6,13,20,27 FRI., 2,9,16,23,30 11:00 am

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



### **HAPPY HOUR Every Tues.- Sat.** 3 pm - 6 pm

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



**ART CLUB** WILL RESUME IN **AUGUST!** 



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

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 Dick Miller for more information at 412-720-5981



#### **SINGLES MIXER** FRI., JUNE 2, 4-6pm Email: Call the restaurant to reserve a spot

941-637-1232 ext. 429

**Chinese Buffet** WED., JUNE 7, 5-7pm Email: Call the restaurant to reserve a spot 941-637-1232 ext. 429

**BLUES, BREWS & BBQ** FRI., JUNE 16 5pm -9pm Email: Khamm@twinislescc.org to sign up

**DINNER & ENTERTAINMENT** Fri. JUne 30 5 - 8PM Call the Restaurant to reserve your spot 941-637-1232 ext.429





# Will resume in

August!



### Great Books Enthusiasts of TICC

Book selections and dates: Second Wednesday of every other month at 3pm

> JULY 12th Vera (Pulitzer Prize Winner) by Stacy Schiff

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



THE GREATEST BEER RUN EVER AUTHOR: JOHN "CHICK" DONOHUE & J.T. MOLLOY

> JUNE 28th Wednesday | 3:00 PM

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

CL

B

GOOD BOOKS, GOOD TEA, AND GOOD COMPANY

# 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 9am; 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 2023 thru the end of April 2024. The Summer schedule will end October 4th. First day of play for the 2023-2024 "Season begins October 11th. There are always many fun regular games and a variety of tournaments. The Closing Tournament and Luncheon is scheduled for April 17, 2024.

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) (816) 401-7999 Debra Folkedahl (President) (941) 416-0089



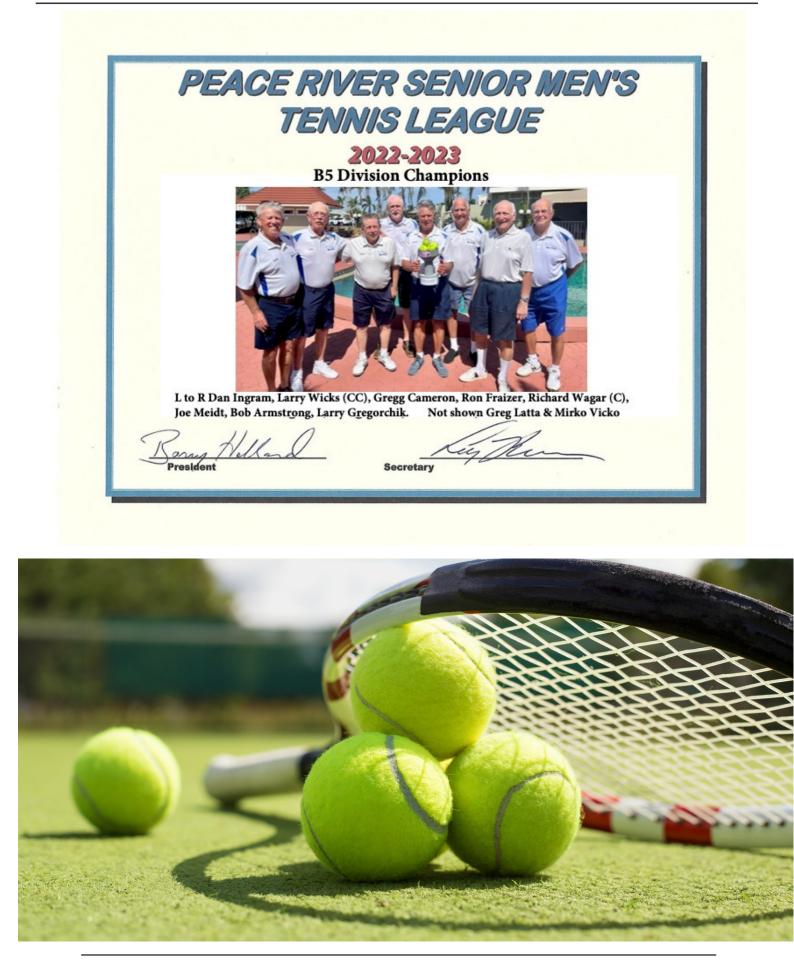
# 2022-2023 GOLF SCHEDULE

5/20 Monday	All Momborg	Momorial Day Saramble	AM Shotgun Lunch **
7/4 Tuesday	All Members	Independence Day Scramble	AM Shotgun Lunch **
8/27 Sunday	Outing	Tarpon 2 Man	AM Shotgun Lunch
9/4 Monday	All Members	Labor Day Scramble	AM Shotgun Lunch **
10/22 Sunday	Members	Polish-Italian Open	PM Shotgun Dinner **
10/25 Wednesday	TILGA	<b>Opening Day Scramble</b>	AM Shotgun Lunch **
11/4 Saturday	Outing	Landsberg-Bennett	PM Shotgun Dinner
11/12 Sunday	Members	Turkey Trot Scramble	PM Shotgun Dinner **
11/29 Wednesday	TILGA	Presidents Cup	AM Tee Times
12/1 Friday	TILGA	President's Cup	AM Tee Times
12/10 Sunday	Members	Holiday Scramble	PM Shotgun Dinner
12/13 Wednesday	TILGA	Christmas Scramble	AM Shotgun Lunch **

**\*\* CARTS ARE MANDATORY** 



### TENNIS



### TENNIS



### CULINARY



TWIN ISLES COUNTRY CLUB | Page 14

**STARTING JUNE** 

# The Blues Brother's Nuo Cocktails by Barbara Jenkins

### **Blueberry Old Fashioned**



#### **INGREDIENTS:**

- 1oz. Blueberry Simple Syrup
- 2oz. Bourbon of Choice
- 3 dashes of Bitter
- 2 slices of Orange & A few Blueberries

#### **INSTRUCTIONS:**

1. Muddle blueberries with simple syrup (suggested to let the blueberries soak in the syrup overnight)

- 2. Pour blueberry simple syrup into glass
- 3. Add bitters
- 4. Muddle one slice of orange with syrup and bitters
- 5. Add ice
- 6. Pour Bourbon
- Garnish with an Orange Slice & Blueberries

### **Orange Whip (Blues Brother's Signature Drink)**



#### Ingredients

- 1oz. Vodka
- 1oz. Spiced Rum
- 1 oz. Triple Sec
- <sup>1</sup>⁄<sub>2</sub> oz. Half & Half
- 3oz. Orange Juice

#### Instructions:

- Add all ingredients into a shaker and shake with no ice
- Add ice to the glass
- Pour mixed cocktail into glass
- Garnish with an Orange Slice & Blueberries

### CULINARY

# We want to hear from you!

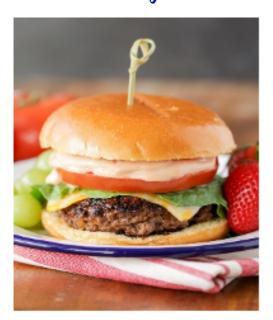
Whether you have a family recipe passed down through generations, appetizers, must-have cookies (desserts) that are always in demand, or an easy weeknight recipe you invented yourself, we would love to share it with our members of TI.

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.

Rauch Burgers



#### BURGER

- 1 lb ground beef
- 1 cup cheddar cheese
- 3 tbsp. Hidden Valley Ranch mix

#### Sauce

- <sup>3</sup>/<sub>4</sub> cup mayo
- ¼ cup ketchup
- ¼ cup relish
- 2 tbsp. Worcestershire

#### **INSTRUCTIONS:**

- Mix cheese and ranch into your hamburger meat and form into patties. Grill to your liking.
- Combine all sauce ingredients and mix well with a whisk.
- Top with this delicious sauce for a fantastic restaurant-style burger.

### CULINARY

Summer Pessert Pizza



Prep time 35 minutes + 15 minutes chilling Yield 16 servings

### INGREDIENTS

- ¼ cup butter, softened
- ½ cup sugar
- 1 large egg
- ¼ teaspoon vanilla extract¼ teaspoon lemon extract
- TOPPING
- 4 ounces of cream cheese, softened
- ¼ cup confectioners' sugar
- 1 cup whipped topping
- 1 firm banana, sliced
- 1 cup sliced fresh strawberries
- 2 kiwifruits, peeled and thinly sliced
- 1/3 cup fresh blueberries

### GLAZE

- ¼ cup of sugar
- 2 teaspoon cornstarch
- ¼ cup water
- ¼ cup orange juice

### **INSTRUCTIONS:**

In a small bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in egg and extracts. Combine flour, baking powder, baking soda, and salt; add to creamed mixture and beat well. Cover and refrigerate for 30 minutes.
Press dough into a greased 12- to 14-in. pizza pan. Bake at 350° for 12-14 minutes or until light golden brown. Cool completely on a wire rack.
For the glaze, combine sugar and cornstarch in a small saucepan. Stir in the water and orange juice until smooth. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Cool to room temperature, for about 30 minutes.
For the topping, in a small bowl, beat cream cheese and confectioners' sugar until smooth. Add whipped topping; mix well. Spread over crust. Arrange fruit on top. Brush glaze over fruit. Store in the refrigerator.

- 1 ¼ cups all-purpose flour
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt

### PAST EVENTS



### PAST EVENTS



TWIN ISLES COUNTRY CLUB | Page 19

### PAST EVENTS



### UPCOMING EVENTS



### Check out these fun events happening around town!

### PEACE RIVER JAM BLUEGRASS MUSIC FESTIVAL

June 2, 2023 – June 4, 2023 The only thing better than a Bluegrass music fest is a three-day Bluegrass music fest! Don't miss this amazing event on the shores of the Peace River in beautiful Laishley Park in Punta Gorda. With a roster including Bluegrass royalty and some of the best regional acts, this is one of the most highly anticipated events of the year. There will be continuous entertainment throughout the 3 days. Tickets are \$35-\$100. For more info visit

www.peaceriverjam.com

Laishley Park 150 Laishley Court Punta Gorda, Fl 33950





#### SHAGADELIC SHINDIG

June 03, 2023 6:00 PM - 11:00 PM

Join the Leadership Charlotte Class of 2023 for this amazing event. There will be casino, dancing, DJ, photo booth, buffet dinner, raffles, and silent auction. Come in your best 70's attire and have a shagadelic night baby! For more information, please contact the Charlotte County Chamber of Commerce at 941-627-2222 or visit www.tinyurl.com/shagsignup

> <u>Charlotte Harbor Event Center</u> 75 Taylor Street Punta Gorda, Fl 33950

### 2nd Annual Caribbean Heritage Month Celebration

Saturday, June 17, 2023 1:00 PM - 9:00 PM

FAMILY FUN DAY! Join us as we celebrate Caribbean American Heritage and Culture of the Islands. FREE activities and admission COME OUT TO THE PARK AND CELEBRATE WITH DAD! Live music, games, prizes and vendors.

> Port Charlotte Beach Park 4500 Harbor Blvd. Port Charlotte, Fl



TWIN ISLES COUNTRY CLUB | Page 21

### A LOOK AHEAD



### JULY 4TH GOLF TOURNAMENT



### JULY 14th NAME THAT TUNE



### JULY 19th THANKSGIVING IN JULY



### JULY 28th DINNER & ENTERTAINMENT





