



February
2024

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TWIN ISLES COUNTRY CLUB

MAIN NUMBER
941-637-1232

OFFICE MANAGER
Peggy Miller ext. 421

FOH MANAGER
Ashley Fairheart ext. 420

GOLF PROFESSIONAL
Steve Baisch ext. 427

TENNIS PROFESSIONAL
Bob Blazekovic ext. 430

ADMIN & 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

LIAISON'S CONTACT INFORMATION

TENNIS LIAISON'S:
Jeannie Schmidt
jeannielushschmidt@hotmail.com
Richard Wagar
rwagar@comcast.com

GOLF LIAISON'S:
TILGA - Debra Folkedahl
debrafolkedahl@gmail.com



New Members

GOLF

- Tony Kendall & Diane Ames
- Gary & Laura Sobotka
- Paul Alexanian & Paulette Martin

SOCIAL

- Frank & Judie Croce



National Fettuccini Alfredo Day!

Wednesday, February 7, 5PM-7PM

Fettuccini Alfredo with Grilled Chicken & Broccoli \$21.99++

Fettuccini Alfredo with Baby Shrimp, Diced Tomato & Spinach \$23.99++

Regular Dinner Menu Available, BINGO & CARDS NIGHT

Please call the Restaurant to make a Reservation!

941-637-1232 ext. 429



Wine Tasting Dinner & Entertainment by Kenny G.

SAVE THE DATE:

Friday, February 23, 2024

Wine Tasting

Special pricing on bottles of wine

Menu & Pricing TBA

Live Music to follow!

Limited Seating available! *TABLES OF 4*

Call Kim to reserve your spot!

941-637-1232 ext. 422

Concert & Cocktails with Street Preacher

Saturday, February 24, 2024

Doors Open at 6PM

Concert Begins at 7PM

Band leaders & writing machine pair Melissa Smith & Keith Allen have come together in an electric fusion having formed a band with all elements bringing you a sound that embodies the deeply rooted influences of Chris Cornell, David Gilmore, Zakk Wylde, Jimi Hendrix, Stevie Ray Vaughan, to The Allman Brothers, Bonnie Raitt, The Black Crowes, Lynyrd Skynyrd, Muddy Waters, Bobby Blue Bland, and The Rolling Stones.

"There's passion. There's a fire here. A whole lotta heart. You feel it."

COST: \$15

Keep an eye out, details on how to sign up will be sent out by email!



Golf Course Maintenance Update **A letter from your Superintendent!**

I hope that everyone enjoyed the holiday season and was able to spend it with family and friends. In the maintenance department, we have been gearing up for the golfing season. The ryegrass that we applied the week of Thanksgiving has established very well because of the rainfall we have been receiving. With the ryegrass established we are back to our regular mowing patterns.

During 2023, we received 51" of rainfall compared to 2022 when we received 73" of rain. During the month of December, we received over 5" of rainfall compared to 1.5" in 2022. The rainfall was much welcomed after the summer months of being way under our normal averages. This year's weather, as I am sure many of you are aware of, is calling for an "El Nino" weather pattern. What this means for our area is we should be receiving more than normal rainfall during the winter months with cooler temperatures. We have been keeping a close eye on the forecast because with the cooler, wetter weather also comes overcast cloudy skies, which is not ideal grass growing weather. Turfgrass needs sunlight to grow and when we are not getting it the plant will take longer to bounce back from wear and tear. During this time with reduced sunlight, the golf course will take longer to dry out after rain events. Last year we did not have to restrict golf carts to cart path only during the season, where this year we have already had to multiple times since we put the ryegrass down in November.

Please remember that when we make the golf course cart path only to please stay on the cart paths and off of the turfgrass the entire round. Another note is when we are not on cart path only is to please keep golf carts on the paths on all Par 3's, around the tee boxes and the greens. Other general golf course etiquette rules are to please remember to fill your divots with sand and repair ball marks on the greens. It is asked that you repair your ball mark, plus one more. If everyone could get in the habit of doing this, we can keep the greens rolling great for all to enjoy. With the number of rounds that we are forecasting for this season and the extra cart traffic that comes along with that, we are asking you to please follow these simple rules.

We have been working very hard to improve the golf course year after year and ask for your help in keeping the golf course in great shape!

Thank you,
Preston Stephenson

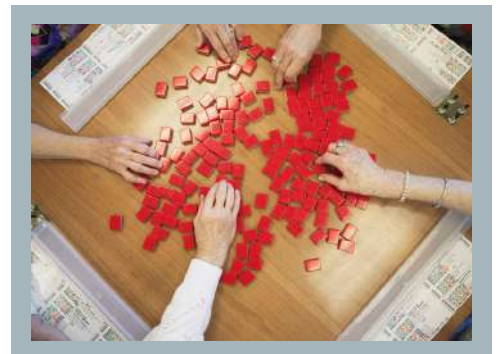


Interest Groups

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.





Great Books Enthusiasts of TCC

Book Selections & Dates:

Second Wednesday of
every other month at 3PM

UPCOMING:

March 13th

The Book Thief
by Markus Zusak

For more information
please call

Michelle Licata
941-916-9121

Book Club

February 28th

Wednesday at 3pm
Activity Room

Beekeeper of Aleppo
by Christy Lefteri

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



GET INVOLVED



CARD NIGHT

WED. FEBRUARY
7, 21, & 28
6:00PM

***Due to Valentine's Day there will be
NO CARDS on the February 14th!***



BINGO NIGHT

WED. FEBRUARY
7 & 21
6:30PM



MAHJONG

TUES. & FRI. FEBRUARY
TUES. 6, 13, 20, & 27
FRI. 2, 9, 16, & 23
11:00AM
Activity Room,
all materials included
Laura Feltore
941-661-1900



HAPPY HOUR EVERYDAY 3PM-6PM

1/2 PRICE WELL LIQUOR,
DRAFT BEER,
& HOUSE WINE



GALENTINE'S PAINTING WITH A TWIST THRUS. FEBRUARY 15TH 3PM-5PM

DETAILS FOR SIGN UP WILL
BE SENT OUT BY EMAIL!



GUITAR CLASS EVERY MONDAY 1PM-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



CASINO NIGHT SAT. FEBRUARY 3RD 5PM-10PM

Email or call Kim
khamm@twinislescc.org
941-637-1232 ext. 422



DINNER FOR TWO FRI. FEBRUARY 9TH 5PM-8PM

Call the restaurant to make
a reservation
941-637-1232 ext. 429



CANDLELIGHT VALENTINE'S DINNER & DANCE WED. FEBRUARY 14TH 5PM-9PM

Email or call Kim
khamm@twinislescc.org
941-637-1232 ext. 422



WINE TASTING & ENTERTAINMENT FRI. FEBRUARY 23RD 5PM-9PM

Email or call Kim
khamm@twinislescc.org
941-637-1232 ext. 422

GET INVOLVED

Twin Isles Women Social Club

Are you a newcomer seeking a club to join?

The Twin Isles Women Social Club consists of women who enjoy hosting events, meeting new people and contributing to local charities. To get involved, simply sign up for any of the listed events below and connect with new acquaintances! Comprehensive details about each event and where to sign up are provided via email.

For inquiries or suggestions, don't hesitate to contact the club's

President, Jayne Perkins, at 603-401-1607

Meet & Greet Luncheons

Arts & Crafts Classes

Cooking Classes

Book Club/Great Enthusiasts Book Club


Painting with a Twist

Skin Sanctuary Lunch & Learn

Games like Mahjong, Bridge, Pinochle, etc..

(Men are warmly invited to join the women participating in the games)

The Power of 100 Women



**Classic Cocktail
Showdown
The Sassy Apron
vs.
Don the Bartender**

**Friday, February 9, 2024
3PM-5PM
Activity Room
Sign Up at Hostess Stand in Hallway**



**Galentine's
Painting with a Twist**

*Uncork, Unwind, and Unleash Your Inner Artist!
Grab your girls and let the creativity flow!*

**Thursday, February 15, 2024
3PM-5PM
Activity Room
Sign Up will be sent out by email**

GET INVOLVED

Monday, March 11, 2024

Skin Sanctuary LUNCH & LEARN

10:30AM MEET & GREET

11:00AM Presentation

12:00PM Lunch

Grilled Chicken Honeycrisp Apple Salad

Dessert: Lemoncello Cake

\$25



FEATURING
OWNER & CLINICAL
AESTHETICIAN
DEBBIE FANTIN

Voted Best in Charlotte County #1 for 10 years!

Services:

Skin Care

Facials

Advance Corrective Skincare

Permanent Makeup: Lash & Brows

Holistic Skin Care

**Door
Prizes &
50/50!**

R.S.V.P. by Friday, March 8th

Sign up in the Restaurant

941-637-1232 ext. 429



A vibrant green poster for a Casino Night event. The background is dark green with gold confetti and casino-themed graphics including a roulette wheel, playing cards, dice, and a green and white striped ball. The Twin Isles Country Club logo is at the top center. The event title 'CASINO NIGHT' is prominently displayed in large red and white letters. Below the title, the date 'SATURDAY, FEBRUARY 3, 2024' is written in gold. A dark green rectangular box contains the menu details in white text, listing pasta, carving, fried rice, and dessert stations, along with the cost and event schedule. At the bottom, a green shield-shaped box with a brown border contains reservation information in white text.

**CASINO
NIGHT**

SATURDAY, FEBRUARY 3, 2024

PASTA STATION:
Penne Pasta with Marinara, Alfredo, or Pesto Cream
Toppings: Grilled Chicken, Ham, Broccoli, Black Olives

CARVING STATION:
Roasted Porkloin with Caramelized Onions & Apple Sauce
Roasted Garlic Mashed Potatoes

FRIED RICE STATION:
Rice, Vegetables, Ham, Baby Shrimp, Bean Sprouts, and Fried Wonton

ASSORTED DESSERT STATION

COST: \$25.95++

5pm Cocktails | 6pm Dinner | 7pm-10pm Casino

****Reservation Cancellation
Policy Applies****

**941-637-1232 ext. 420 or
aeairheart@popegolf.net**

Dinner For Two

FRIDAY, FEBRUARY 9TH

HOUSE SALAD OR CAESAR SALAD

ROASTED PORKLOIN
TOPPED WITH
MUSHROOM SAUCE,
SWISS CHEESE &
CRISPY PROSCIUTTO
DIPARMA

GRILLED SALMON
TOPPED WITH
SAUTEED BABY
SPINACH, LIGHT
LEMON SAUCE &
PICO DE GALLO

SKIRT STEAK WITH
SAUTEED ONION &
MUSHROOMS

GRILLED MAHI-MAHI
WITH LEMON BUERRE
BLANC

DESSERTS: CHERRY DELIGHT,
CHOCOLATE PUDDING OR TIRAMISU

COST: \$34.95++

DINNER 5PM-7PM
LIVE MUSIC BY THE
HILAIRE DUO 6PM-8PM

CALL THE RESTAURANT TO MAKE A RESERVATION
941-637-1232 EXT. 429

TWIN ISLES PRESENTS

FEBRUARY 14, 2024

Candlelight Valentine's Dinner & Dance

CHOICE OF STARTER

♥ Cup of Shrimp Corn Chowder ♥

♥ Beef Tenderloin Carpaccio with Arugula Salad, Capers & Shaved Parmesan ♥

CHOICE OF ENTREE

♥ 8oz. Filet Mignon ♥

with Jumbo Crab Meat, Light Lemon Sauce & Truffle Wine Demi-Glaze

♥ 8oz. Encrusted Parmesan Herbs Seabass ♥

with Light Rum Cream Sauce

All Entrees served with grilled vegetables and roasted fingerling potatoes.

♥ DESSERT ♥

Heart of Red Velvet Cake topped with Fresh Berries, Strawberry Sauce & Mint

Glass of Sparkling

ENTERTAINMENT BY

STATE OF FAITH DUO LORI & TONY

SPECIAL PRICING ON OUR FEATURED BOTTLES OF WINE
5PM COCKTAILS | 5:45PM DINNER | LIVE MUSIC 6PM-9PM
COST: \$50++

TO MAKE A RESERVATION PLEASE CONTACT KIMI
941-637-1232 EXT. 422 OR KHAMM@TWINISLESCC.ORG

Reservation Cancellation Policy Applies Please RSVP by Monday, February 12th



TWIN ISLES LADIES GOLF ASSOCIATION (TILGA)

TILGA is the 18-hole and 9-hole Ladies Golf Group which is open to all TICC Women Golf Members. TILGA plays year-round on Wednesday mornings at TICC. The 18-hole tee times typically begin at 9 AM and the 9-hole play starts after the 18-holers have teed off. Golfers of all levels are welcome. The Games and Tournament schedule is posted on the Pro Shop bulletin board and the weekly sign-up sheet is also posted there.

(Remember to sign up at least 48 hours in advance!) The Golf Pro assigns tee times for those who have signed up.

Annual dues are \$35. There is also a weekly event fee of \$5, with higher fees for some tournaments. The TILGA year runs from May 2023 through April 2024. You can join up anytime – contact Mary Wood or a board member.

Our first day of the regular season was October 11, 2023. Since then, we have had several events – Opening Day scramble and luncheon on October 25; President's Cup the end of November; the Holiday scramble and luncheon on December 13; and the Alligator Classic began January 3.

There are still a lot of events coming up – the Member-Member tournament the end of January; Skirts and Shirts on February 14; the Member-Guest tournament on March 6; and Gals and Pals on March 27. The Closing Day luncheon will be April 17, 2024.

It is not too late to join. If you are interested in joining TILGA, talk to any of the members, or contact one of the officers listed below. Being a part of TILGA is a great way to meet many TICC women golfers, play golf each week, improve your game, and maybe win some prizes!

For more information, please contact:

Debbie Folkedahl (President) 816-401-7999 or debrafolkedahl@gmail.com

Mary Wood (Treasurer/Membership) 941-416-0089 or mawood1@comcast.net

TILGA Ladies Choice Cocktail Party

**Tuesday, February 13th
4PM-6PM**

Poolside (weather permitting)

TILGA Shirts & Skirts

**Wednesday, February 14th
8:30AM SHOTGUN**

1:00PM LUNCH

Sign Up in the Pro Shop

LUNCH ONLY: \$20++

Chicken Caprese Salad

Dessert: Red Velvet Cake

UPCOMING: TILGA MEMBER-GUEST MARCH 5 & 6



2024 GOLF TOURNAMENT SCHEDULE

1/6	Monday	Members	Kingston Open	AM Shotgun Lunch**
1/13	Monday	Members	Kingston Open	AM Shotgun Lunch**
1/19	Friday	Members	Wine Between the States	AM Shotgun Lunch**
1/26	Wednesday	Members	Wine Between the States	AM Shotgun Lunch**
1/30	Sunday	Members	Wine Between the States	AM Shotgun Lunch**
2/14	Wednesday	TILGA	Shirts & Skirts	AM Shotgun Lunch**
2/18	Sunday	Members	Sweetheart Scramble	PM Shotgun Dinner**
3/6	Wednesday	TILGA	Member - Guest	AM Shotgun Lunch**
3/17	Sunday	Members	Irish Open	PM Shotgun Dinner**
3/23	Saturday	Outing	ARCHway Fundraiser	AM Shotgun Lunch
3/27	Wednesday	TILGA	Gals & Pals	PM Shotgun Dinner**
4/1	Monday	Club Championship - Championships Flights		AM Tee Times
4/3	Wednesday	Club Championship - ALL Flights		AM Tee Times
4/5	Friday	Club Championship - ALL Flights		AM Tee Times
4/5	Friday	Championship Awards Reception		Following Last Match

****CARTS ARE MANDATORY**

Sweetheart Scramble



SUNDAY, February 18th

12:30 PM Shotgun

5:00PM DINNER

Golf, Dinner & Prizes: \$51.50 All inclusive

Dinner ONLY: \$34.95++

Golf Scramble for Golf Members ONLY | Dinner open to ALL members

Caprese Tower Salad

with Mixed Greens, Balsamic Dressing & Olive Oil

8oz. Filet with Wild Mushroom Wine Demi-Glaze,

Grilled Vegetables, & Creamy Herb Risotto

Dessert: Cheesecake topped with Crumbled Oreo Caramel

Sauce and Whipped Cream



Peace River Senior Men's League Standings as of January 8, 2024

B 1

Burnt Store Marina Blue	15
Maple Leaf Surfing the Net	12
Isles Yacht Club Mariners	11
Twin Isles CC Eagles	8
YMCA Lightning	8
Emerald Point Flying Aces	6

B 5

LaCasa Bobcats	14
Maple Leaf Orange Crush	12
LaCasa Silver Foxes	12
Twin Isles CC Raptors	11
Riverwood Ravens	10
Isles Yacht Club Martinis	1

B 4

Twin Isles CC Buccaneers	15
PGICA Ospreys	15
LaCasa White Lighting	14
Isles Yacht Club Racqueteers	12
Seminole Lakes Greyhawks	10
Holiday Park Jaguars	6

B 75+

LaCasa Eagles	21
Riverwood Ospreys	18
Maple Leaf Seasoned Geezers	14
Seminole Lakes Senior Greyhawks	13
Twin Isles CC Specular Seniors	10
Lakeside Plantation DNR's	5





Raspberry Chocolate Valentine

INGREDIENTS

For the Syrup

- 12 oz raspberries, fresh or frozen thaw if using frozen
- ¼ cup sugar
- 2 Tbsp Raspberry Liqueur

For the Cocktail

- 3 oz half and half
- 2 oz vodka
- 2 oz raspberry syrup
- 1 oz white chocolate liqueur

For the Garnish

- Cake Decorating Sugars in a variety of colors

INSTRUCTIONS

To Make the Raspberry Syrup

1. Combine the fresh or frozen raspberries with the sugar in a medium saucepan. Simmer until the berries break down and the sugar has dissolved. Remove from heat; strain, and refrigerate until cool.
2. Add the Raspberry Liqueur and stir to combine.

To Make the Cocktail

1. Chill the glasses in the freezer for at least 5 minutes.
2. Rub the edge of the glass with white chocolate liqueur. Dip into either pink, red, or white crystals or a combination of all three.
3. Combine the half and half, white chocolate liqueur, vodka, and raspberry syrup in a cocktail shaker filled with ice. Shake until ice cold. Pour into chilled glasses and serve.



Baileys Red Velvet Shooters

INGREDIENTS:

- 3 ounces Bailey's Red Velvet
- 1.5 ounces Vanilla Vodka
- Whipped Cream
- Red sugar

INSTRUCTIONS:

1. Fill a shaker with ice and add Bailey's and vodka, shake well.
2. Strain the mixture equally into 2 tall shot glasses.
3. Top with whipped cream and red sugar.



No Bake Red Velvet Cheesecake

INGREDIENTS:

- 1 1/2 cups Oreo baking crumbs
- 5 tablespoons melted butter
- 900 grams cream cheese (about 32 ounces)
- 1 cup powdered sugar
- 2 teaspoons red food colouring paste
- 200 grams white chocolate melted (8 oz)
- 75 grams semi-sweet chocolate melted (3 oz)
- 1 cup whipped cream or whipped topping
- For decorating:
- whipped topping or whipped cream, and Oreo crumbs for garnish (optional)

INSTRUCTIONS:

1. Combine the Oreo baking crumbs and melted butter until moistened and crumbly.
2. Press the mixture into the bottom of a 9-inch springform pan and refrigerate to set.
3. Combine the cream cheese and powdered sugar in a large bowl, mixing with a hand mixer on medium speed (or in your stand mixer) until smooth.
4. Add the red food colouring paste and mix well until incorporated, scraping down the sides of the bowl to ensure everything is incorporated and the colour is distributed evenly.
5. Add the melted white and semi sweet chocolate in a steady stream while the mixer is running on low speed, until completely incorporated. Scrape down the sides of the bowl to be sure everything is incorporated.
6. Fold in the whipped cream or whipped topping by hand until the mixture is fluffy and creamy and there are no streaks of white in the batter.
7. Pour the cheesecake mixture into the prepared crust and smooth out the top with a rubber spatula or offset spatula.
8. Refrigerate to set for 6 hours or overnight, or set in the fridge for 2-3 hours and then in the freezer for 2-3 hours before serving. OR, set in the freezer only for 3-4 hours.

*For serving: Top with whipped cream or whipped topping and some Oreo crumbs for garnish (optional).



Smoked Paprika Chicken & Creamy Spinach

INGREDIENTS:

Creamed Spinach

- 1 cup heavy cream
- 5 cloves garlic minced
- 1 cup Parmesan cheese never frozen, freshly shredded
- 10 oz spinach
- 1 tablespoon lemon zest

Smoked Paprika Chicken

- 1.5 lb chicken thighs skinless, boneless
- 1 teaspoon smoked paprika
- salt and black pepper freshly ground, to taste
- 2 tablespoons olive oil
- 1 tablespoon butter
- 2 tablespoons fresh parsley chopped

INSTRUCTIONS:

How to Make Creamed Spinach

1. Add heavy cream and minced garlic to a large skillet and bring to a visible boil. Add shredded Parmesan cheese and stir. Reduce to low-medium heat and keep stirring until the cheese melts, for about 2 or 4 minutes.
1. Add fresh spinach, stir in the sauce on low-medium heat for a couple of minutes, just until the spinach starts to wilt and sinks into the sauce. You can remove from heat and cover to let spinach wilt, too. Season with salt and pepper, if needed.
2. Top with fresh lemon zest.

How to Make Smoked Paprika Chicken

1. Generously season the chicken thighs with salt, freshly ground black pepper, and smoked paprika. Prepare a different skillet than what you used to make creamed spinach. It's best to use a cast-iron skillet to make chicken.
2. Heat an empty cast-iron skillet over medium heat for 3 minutes. This allows the cast-iron skillet to heat through. Add 2 tablespoons of olive oil. Add chicken thighs. Cook the chicken on medium heat for 5 minutes, without moving it. This allows the chicken to sear.
3. Flip the chicken thighs over, reduce heat to low-medium, and cook for about 5 more minutes or longer until it's cooked through. The meat thermometer should register 165°F (74°C) in the thickest part of the chicken. Remove from heat.
4. Add 1 tablespoon of butter to the skillet and stir, off heat, to coat the chicken.
5. When serving, top the chicken with chopped fresh parsley and serve alongside the creamed spinach.

PAST EVENTS

Ritas & Fajitas



PAST EVENTS



Cooking Class
Chili Cook Off with
Holly Maier & Jayne Perkins
Cocktails by Dan Francese





ArtFest Fort Myers

1375 Jackson Street, Fort Myers, FL 33901

Opening Night, Friday, February 2, 2024, 6pm to 9 pm

Saturday, February 3, 2024, 10 am to 5 pm

Sunday, February 4, 2024, 10 am to 4 pm

FREE General Admission

Southwest Florida's Premiere Art Festival welcomes 200 artists to the streets of Downtown Fort Myers, directly on the riverfront. Artists from around the country and worldwide, showcasing a variety of art forms such as paintings, sculptures, glasswork, ceramics, and more. With various prices, there's something for every art lover and collector to enjoy. Along with fine artists the festival includes a dozen food vendors, stage performances, kids activities, outreach programs, and more!

The Edward Twins

Charlotte Harbor Conference Center
75 Taylor Street, Punta Gorda, FL, 33950

Monday, February 12, 2024, 7:30pm to 9:30pm

Tuesday, February 13, 2024, 7:30pm to 9:30pm

Tickets range from \$40-\$50++

Purchase Online



Twin brothers Anthony and Eddie Edwards are the country's premiere Celebrity Illusionists! Utilizing the latest Hollywood grade make up and prosthetics as well as the fashion designers of the stars themselves- the end result is a non-stop parade of stars on stage that are all at once AMAZING, FUNNY and ENTERTAINING. As one newspaper review noted "they bring such love and attention to recreating celebrities that in many ways it's better than watching the real thing!"



Turnstiles: Tribute to Billy Joel

Gulf Theater at the Military Heritage Museum

900 West Marion Avenue, Punta Gorda, FL, 33950

Friday, February 23, 2024

Shows available 3:00pm and 7:00pm

Tickets range from \$40-\$50++

Purchase Online

Tony Monaco is the leader and Billy Joel of "Turnstiles". As a young man, Tony became an inspired, lifelong fan of the Piano Man and he used that inspiration to grow as musician. As a result, Billy's style has been forever imprinted on his musical soul, much like that of Ray Charles and many others have been imprinted on that of Billy Joel. This is an incredible all live 7-piece band that has experience playing many large outdoor events and top venues. Expect all of the hits from Piano man to Uptown Girl and everything in between.

A LOOK AHEAD



Western Night
March 1st



Cooking Class
March 8th



Trivia Night
March 8th



Sips & Tips
March 15th



St. Patty's Day Extravaganza
Irish Open
March 17th



Century Celebration of
Mary Collins
March 22nd



Arts & Crafts Class
March 26th



Dinner & Entertainment
March 29th



