



March
2024

In This Issue

3 THINGS TO KNOW

New Members	3
Trivia Night	
Blood Drive / Shred Day	
A reminder from Management	4

5 GET INVOLVED

Clubs & Interest Groups	5
Book Clubs	6
Social Events	7
TI Women Social Club	8
Sassy Apron Cooking Class	
Looking For Bridge Players	
Skin Sanctuary Lunch & Learn	9
Western Night	10
St. Patrick's Day & Irish Open	11
Century Celebration of Mary Collins	12
Easter Brunch	13

14 GOLF

TILGA LETTER &	14
Member-Guest Luncheon	
2024 Golf Schedule &	15
Irish Open	

16 TENNIS

Men's Tennis League Standings	16
Women's Doubles Tennis	
Standings	

17 CULINARY

Cocktails	17
Recipes	18

19 PAST EVENTS

Casino Night	19
Valentine's Dinner & Dance	20
Cooking Class	

21 OUT & ABOUT

Events in & around town	21
-------------------------	----

22 A LOOK AHEAD

Save the Date for	22
Upcoming Events	



17



18



22

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

THINGS TO KNOW



New Members

GOLF

- Chris & Linda Lacy
- Mark & Wendy Blanchette
- Cliff & Robyn Sadowsky
- Jeffrey & Mary Timm
- William & Maureen Robey



Trivia Night

Friday, March 8, 2024

Dinner: \$18++

Trivia Entry Fee: \$5 CASH

Chips & Salsa/ Chicken Quesadilla

Cookies & Brownies

Happy Hour 5PM

Dinner 6PM

Trivia Begins 6:30PM

Please call Kim to sign up!

941-637-1232 ext. 422



Upcoming: Big Red Bus-Blood Drive

Wednesday April 3, 2024

11am-4pm

In Parking Lot

Fun Fact: The average human heart pumps 2000 gallons a day!

***Appointments are encouraged please visit
oneblood.org/donate-now***



Upcoming: Shred Day!

Saturday, April 20, 2024

9am-12pm

In Parking Lot

THINGS TO KNOW

NON-MEMBERS EVENTS / DINNERS/ CLUBS / GOLF

SOCIAL CLUBS – Are for members only. Non-members cannot participate in any member clubs. Clubs include, but not limited to: Cards, Bingo, Mah Jong, Bridge, Guitar, Book Club, etc. Access to these club activities is a perk of being a member of Twin Isles.

EVENTS – Members who make event reservations and fail to appear without cancellation of reservations by 9AM three (3) days in advance of event will be charged the cost of event on their member account.

EVENT GUEST LIMITATION – Guests are permitted to attend events or dinners a maximum of six (6) times in a calendar year. Guest cannot exceed participating more than one event or dinner each month. Guests must be accompanied by a member.

GOLF GUEST LIMITATION – Guests are permitted to play golf with a member a maximum of six (6) times in a calendar year. Anything above 6 times, guests will be charged public rates. Guests must be accompanied by a member.

Guests cannot rotate among members in order to attend golf, dinner or events more than 6 times each calendar year.

NON-MEMBER EVENTS – Non-members may use our facility to hold their own event at the club by paying appropriate costs. A signed contract must be in place with all charges settled night of event.

*Club management reserves the right to change policy without notice

****MEMBER GOLF CHECK-IN****

In an effort to be more efficient in our billing process we ask that all members please check in with the golf shop staff on each day of play. When you check in, please be sure to tell them if you are riding or walking.

Billing accuracy is of the utmost importance to us, and our members, so we appreciate your help in this matter. If you have any questions or concerns, please contact Steve Baisch or Peggy Miller.

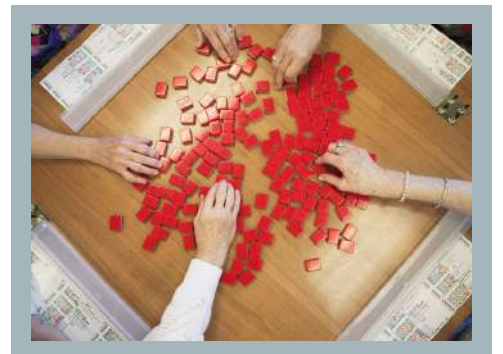
Thank you, Management

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



Great Books Enthusiasts of TCC

Book Selections & Dates:

Second Wednesday of
every other month at 3PM

March 13th

The Book Thief
by Markus Zusak

For more information
please call

Michelle Licata
941-916-9121

Book Club

March 27th

Wednesday at 3pm
Activity Room

The Covenant of Water
by Abraham Verghese

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



GET INVOLVED



CARD NIGHT
WED. MARCH
6, 13, 20 & 27
6:00PM



BINGO NIGHT
WED. MARCH
6 & 20
6:30PM



MAHJONG
TUES. & FRI. MARCH
TUES. 5, 12, 19 & 26
FRI. 1, 8, 15, 22 & 29
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



ARTS & CRAFTS CLASS
TUES. MARCH 26TH
3PM-5PM
RESIN SERVING TRAYS
BY BISQUE IT **COST: \$50**
SIGN UP AT HOSTESS STAND



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



WESTERN NIGHT
FRI. MARCH 1ST
5PM-9PM

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



TRIVIA NIGHT
FRI. MARCH 8TH
5PM-9PM

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



ST. PATRICK'S DAY
EXTRAVAGANZA!
SUN. MARCH 17TH
5PM-9PM

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



EASTER BRUNCH
SUN. MARCH 31ST
11AM-2PM

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

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



Cooking Class

*Fan favorite New England Clam Chowder
prepared by Michelle Rhees*

Rueben Soup prepared by the Sassy Apron

*The Sassy Bartender Dan Francese will be
whipping up a creative St Patrick's Day
cocktail!*

Friday, March 8, 2024
3PM-5PM
Activity Room
Sign Up at Hostess Stand in Hallway



Looking for Bridge Players!

*Attention all card enthusiasts!
Gather your wits, shuffle the
deck, and let's deal out some
unforgettable moments
together. Whether you're a
seasoned pro or a curious
newcomer, Bridge awaits your
skillful play!*

All members are welcome!

**For More Information
Please Contact
Dani Piacenza
847-651-8515**

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



GET INVOLVED

WESTERN NIGHT

FRIDAY, MARCH 1ST 5PM-9PM



ENTERTAINMENT BY ESCAPE



MENU: \$25++

COWBOY CAVIAR SALAD BAR

MEATLOAF WITH GRAVY

CHICKEN KABOBS

ROASTED GARLIC PARMESAN POTATOES

SEASONAL VEGETABLES

HOMEMADE CORN BREAD

DESSERT: BOURBON PINEAPPLE BREAD PUDDING

**INCLUDES A
COMPLIMENTARY SHOT!**

WESTERN ATTIRE WELCOMED

**RESERVATION POLICY APPLIES
CALL OR EMAIL KIM TO SIGN UP**

941-637-1232 EXT. 422 OR KHAMM@TWINISLESCC.ORG

TWIN ISLES PRESENTS
St. Patrick's Day Extravaganza!

SUNDAY MARCH **17TH**

IRISH OPEN

12:30PM SHOTGUN
5:00PM DINNER

**GOLF & DINNER:
\$53.50 ALL INCLUSIVE
SIGN UP IN PRO SHOP**

DINNER & DANCE

5:30PM COCKTAILS
6:30PM DINNER

**DINNER & DANCE:
\$34.95++
SIGN UP WITH KIM**

TICC Salad
Braised Corned Beef Brisket
Beer Battered Cod
Beer Braised Cabbage
Baby Carrots
Red Bliss Potatoes with Parsley & Garlic Butter
Dessert: Cheesecake with Kiwi, Green Grapes & Kiwi Sauce

ENTERTAINMENT
featuring
DJ VICTOR
5pm-9pm

The poster has a dark green background with large, stylized green leaves and two large yellow coins. At the top, the Twin Isles Country Club logo is on the left and the title 'GET INVOLVED' is on the right. The main title 'St. Patrick's Day Extravaganza!' is in a yellow, cursive font, flanked by two Irish flags. Below this, the date 'SUNDAY MARCH 17TH' is displayed, with '17TH' in a large, bold, yellow font. The event is split into two columns. The left column is for the 'IRISH OPEN', featuring a golf flag icon and details about shotgun start, dinner, and pricing. The right column is for 'DINNER & DANCE', featuring a leprechaun icon and details about cocktails, dinner, and pricing. A central vertical yellow beam of light separates the two columns. Below the pricing, a list of food items is provided, including a TICC Salad, braised corned beef, beer battered cod, beer braised cabbage, baby carrots, red bliss potatoes, and a dessert. At the bottom, the entertainment section features 'DJ VICTOR' from 5pm to 9pm. The bottom of the poster is decorated with two leprechauns holding shamrocks and a large, overflowing glass of beer.



Century Celebration of Mary Collins

Join Us in Celebrating the **100th** Birthday of Mary Collins!
Friday, March 22nd at 4pm

Enjoy complimentary hors d'oeuvres as we raise a toast to an extraordinary woman!

Happy Hour & Dinner will be available to purchase.
Entertainment to follow!

R.S.V.P. by Wednesday, March 20th

Please call Kim to make a Dinner Reservation!

941-637-1232 ext. 422



Twin Isles
COUNTRY CLUB

Easter Brunch

Sunday, March 31st 11AM-2PM

HOUSE SALAD BAR
EGGS BENEDICT
BACON & SAUSAGE
BREAKFAST POTATOES
OMELET STATION
WAFFLE STATION
ASSORTED DANISHES & MUFFINS
FRESH FRUIT
JUMBO SHRIMP COCKTAIL
SUSHI DISPLAY
CARVED PRIME RIB
POTATOES GRATIN & SEASONAL VEGETABLES
ASSORTED DESSERTS

\$34.95++

For Reservations,
please call the restaurant.
941-637-1232 ext. 429
3-Day Cancellation Policy Applies



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 Member-Guest *TALK BIRDIE TO ME*

**Tuesday, March 5th
Cocktail Party & Taco Bar
5PM - 7PM**

GOLF & LUNCHEON

**Wednesday, March 6th
8:30AM SHOTGUN (BEST BALL)
1:00PM LUNCH**

Chicken Cobb Salad

Dessert: Cherry Delight

Sign Up in the Pro Shop

\$80pp Includes:

golf, guest cart fees, prizes, lunch and taco bar





2024 GOLF TOURNAMENT SCHEDULE

1/6	Monday	TILGA	Member - Guest	AM Shotgun Lunch**
1/13	Monday	TILGA	Member - Guest	AM Shotgun Lunch**
1/19	Friday	Members	Wine & Dine on the States	AM Shotgun Lunch**
1/26	Wednesday	TILGA	Member - Guest	AM Shotgun Lunch**
1/30	Wednesday	TILGA	Member - Guest	AM Shotgun Lunch**
2/3	Monday	TILGA	Member - Guest	AM Shotgun Lunch**
2/10	Monday	TILGA	Member - Guest	AM Shotgun Lunch**
2/17	Monday	TILGA	Member - Guest	AM Shotgun Lunch**
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**

Irish Open



SUNDAY, March 17th

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

TICC Salad

Braised Corned Beef Brisket, Beer Battered Cod,

Beer Braised Cabbage, Baby Carrots,

Red Bliss Potatoes with Parsley & Garlic Butter

Dessert: Cheesecake with Kiwi, Green Grapes & Kiwi Sauce



Peace River Senior Men's League Standings as of February 9, 2024

B 1

Burnt Store Marina Blue	30
Isles Yacht Club Mariners	20
Maple Leaf Surfing the Net	19
Emerald Point Flying Aces	18
YMCA Lightning	13
Twin Isles CC Eagles	11

B 5

LaCasa Bobcats	30
LaCasa Silver Foxes	26
Maple Leaf Orange Crush	20
Twin Isles CC Raptors	18
Riverwood Ravens	16
Isles Yacht Club Martinis	4

B 4

PGICA Ospreys	25
Twin Isles CC Buccaneers	22
Seminole Lakes Greyhawks	20
LaCasa White Lighting	20
Isles Yacht Club Racqueteers	19
Holiday Park Jaguars	11

B 75+

Riverwood Ospreys	27
LaCasa Eagles	24
Maple Leaf Seasoned Geezers	20
Seminole Lakes Senior Greyhawks	20
Twin Isles CC Specular Seniors	15
Lakeside Plantation DNR's	8

TICC Womens TENNIS DOUBLE STANDINGS

50 + LEAGUE TEAMS	POINTS	WEEKS	02/02	1/26	1/19	1/12	1/5
VIVANTE "WISE ACES"	21	12/20	2	2	2	1	3
TWIN ISLES "DOUBLE TROUBLE"	21	12/20	1	3	1	1	0
HERON CREEK "NET ASSETS"	19	12/20	1	3	2	2	2
PG YMCA "RAQUETTES II"	17	12/20	2	1	1	1	2
BURNT STORE "GREEN FLASH"	17	12/20	3	0	2	2	1
HAROLD AVE "NETWORKS"	13	12/20	0	0	1	2	1





Elder Greene Blues

INGREDIENTS

- 2 ounces cucumber-basil-infused vodka*
- 1/2 ounce Grand Marnier
- 1/2 ounce basil syrup**
- 1/2 ounce lime juice, freshly squeezed
- Garnish: lemon wheel
- Garnish: cracked peppercorns

INSTRUCTIONS

1. Add the infused vodka, Grand Marnier, basil syrup and lime juice into a shaker with ice and shake until well-chilled.
2. Strain into a rocks glass over fresh ice.
3. Garnish with a lemon wheel and a few cracked peppercorns.

***Cucumber-basil-infused vodka:** In a vacuum-sealable bag, add 1 liter of vodka, 1/3 of a cucumber (sliced), 10 basil leaves, 5 Fresno peppers (or sweet peppers if you don't want the heat) and 2 thyme sprigs. Seal the bag and place it into a sous vide bath for 2 hours at 130 degrees Fahrenheit. Let cool, then strain the solids.

****Basil syrup:** In a second vacuum-sealable bag, add 2 cups white granulated sugar and 2 cups very hot water. Shake to dissolve the sugar, then add 25 basil leaves. Seal the bag and place it into the same sous vide bath as the vodka, for 2 hours at 130 degrees Fahrenheit. Let cool, then strain the solids. Add an additional 15 basil leaves, chill for about 2 hours in the refrigerator, then strain the solids.



The Shamrock Sour

INGREDIENTS:

- 2 tablespoons lime juice
- ½ tablespoon lemon juice
- ¼ cup simple syrup
- 2 ounces Irish Whiskey
- 1 drop green food coloring
- 1 lime wedge for garnish

INSTRUCTIONS:

1. Combine ingredients, shake well; strain over ice.



March Madness Monster Sliders

INGREDIENTS:

- 1 lb. ground prime sourced bison or beef
- Pinch of ground black pepper
- 4 tablespoons avocado oil
- 6 ounces aged cheddar cheese, sliced
- 12 mini pretzel rolls
- Leafy lettuce
- Tomatoes, sliced
- Red onion, sliced and grilled
- 2 cups heavy cream
- 3 cloves garlic, minced
- 2 sprigs fresh rosemary
- 1 tablespoon sweet paprika

INSTRUCTIONS:

1. Preheat a grill or grill pan to 400 degrees.
2. In a saucepan, combine heavy cream, garlic, rosemary, and paprika. Bring to a boil then simmer until reduced by half. Remove from heat and set aside.
3. Divide meat into 12 mounds, sprinkle with pepper then gently shape into burgers. Drizzle burgers with oil then place on preheated grill. Slice red onion, drizzle with oil then place next to burgers on the grill. Cook for 3 minutes then turn burgers and onions over with tongs.
4. Place 1/2 ounce of aged cheddar on top of each burger then place buns, face down, on an open section of the grill to toast slightly, for about 2 minutes. Remove buns from grill and place on a platter.
5. Top each bottom with a small spoonful of the sauce then place a leaf of lettuce and slices of tomato.
6. Top with a burger, cheese side up, followed by some grilled onion then crown with more sauce, if desired and the top of a pretzel bun. Serves 12, 35 minutes.



Guinness Irish Stew

INGREDIENTS:

- 2 1/2 Tbsp olive oil
- 2 1/2 lbs boneless beef chuck salt and black pepper, to season beef
- 4 cloves garlic, minced
- 2 yellow onions, chopped
- 7 slices bacon, chopped
- 3 1/2 Tbsp all purpose flour
- 14.9 oz can Guinness Draught beer
- 5 Tbsp tomato paste
- 3 cups chicken stock
- 4 carrots, peeled and cut into 1/2-1" slices
- 2 celery stalks, cut into 1" pieces
- 1 parsnip, peeled and cut into 1/2" pieces (optional)
- 2 bay leaves
- 1 tsp dried thyme (or use 3-4 sprigs fresh thyme)
- 1/4 cup brewed coffee
- 3 dried prunes, chopped – optional – (this is to mitigate any possible bitterness from the Guinness or coffee)
- 8 baby Yukon gold potatoes, cut in half or quarters

INSTRUCTIONS:

1. Use a sharp knife to slice beef chuck into 1 1/2-2" pieces. Pat beef with a paper towel to dry, then season liberally with salt and black pepper. Heat olive oil in a heavy bottomed pot (I love to use my dutch oven) over HIGH heat.
2. Add beef, in a single layer, to the pot and brown on all sides. Be careful, as the oil may spatter. Remove browned beef to a plate, then repeat with remaining beef.
3. Lower heat to MED, then add chopped onions and garlic. Season with salt, and cook until softened, about 3-4 minutes. Add bacon pieces and cook until browned. Add flour and stir to combine well. Let floured mixture cook 1 minute to remove any raw flour taste.
4. Pour in Guinness beer and stir well to combine and loosen any browned bits from the bottom of the pot. Add tomato paste, chicken stock, carrots, celery, parsnip, bay leaves, thyme and coffee.
5. Return beef to the pot and stir. If needed, add enough water so that the beef and veggies are nearly fully covered.
6. Bring to a bubble, then reduce heat to LOW or so that it's simmering, cover, and simmer for 2 hours.
7. Remove lid, add potatoes and chopped prunes, stir, then simmer UNcovered another 30-40 minutes, until sauce has thickened to a loose gravy consistency, beef is incredibly tender and potatoes are fork tender.
8. If needed, skim residual fat off the surface. Taste, and adjust salt and pepper as needed. Remove bay leaves and serve.

PAST EVENTS



PAST EVENTS



Cooking Class

Cocktail Showdown
Sassy Apron VS.
Don the Bartender VS.
Dan the Coneisseur



Rotary Club of
Punta Gorda



**Taste of Punta
Gorda™**



March 3, 2024



Iron Chef Sponsor

Annual Taste of Punta Gorda and Beyond

120 Laishley Ct, Punta Gorda, FL 33950
Laishley Park

March 3rd
11:00am – 5:00pm
Cost: \$5.00 per person

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.

Annual Babcock Ranch Art Show

Babcock Ranch
42850 Crescent Loop, Punta Gorda, FL 33982

March 9th & 10th 10:00am – 5:00pm
Cost: Free



Browse amazing art by local and national artists during the fifth annual Babcock Ranch Art Show. The free, juried show features more than 50 exhibitors and works in watercolor, oil, acrylic, sculpture, photography, metal, jewelry, ceramics, wood and fiber.



Peace River National Art Festival

Laishley Park
120 Laishley Ct, Punta Gorda, FL, 33950

March 16th & 17th 10:00am – 4:00pm
Cost: \$5.00 per person

This two-day event draws over 8,000 visitors and features more than 60 nationally-recognized artists representing various mediums including art glass, fiber arts, jewelry, leather goods, metalwork, oil paintings, photography, pottery, stone sculptures and watercolor. Live music, art demonstrations and an array of food and beverages complement the art show for an immersive cultural experience.

A LOOK AHEAD



Tour of Italy Wine Tasting
April 5th



Dinner & Entertainment
April 12th



*Sips & Tips followed by
Music Bingo*
April 19th



End of Season Golf Scramble
April 21st



End of Season Pool Bash
April 26th

