

Twin  Isles
COUNTRY CLUB



JUNE 2024

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TWIN ISLES COUNTRY CLUB

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THINGS TO KNOW



Bingo: A little Reminder

As we transition into the summer season, it becomes **increasingly crucial to make reservations for BINGO in advance.** Reservations with fewer than 20 attendees for BINGO will regrettably be subject to cancellation. This holds significant importance for our BINGO Caller and facilitates efficient scheduling for our restaurant staff. Your cooperation in making timely reservations for BINGO is greatly appreciated!



Guitar Class Every Monday! 1pm-3pm

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!

Contact Larry Wicks to Join! 941-676-0657



Shred Day!

Shred Day was a huge success BSIA had over 150 people drive through the TICC parking lot And collected 3 tons of paper!!

Thank you Twin Isles Members for participating in BSIA Shred Day!



****A word from your Superintendent****

As the season is winding down, I hope that everyone enjoyed the golf course this winter. While we were in an El Nino weather pattern this year, we received more rainfall during the winter months and more overcast days than we have had since 2016. The rainfall this year from January through March totaled to 11", compared to last year at 2.35". This rainfall helped the ryegrass overseed establish very well this season and the golf course performed great throughout season.

We are now at the time when it is getting too hot for the ryegrass so we will start transitioning out of the overseed back to the Bermuda grass around the golf course. While it was a great season for the ryegrass due to the above average rainfall, this time of the year is hard for the Bermuda grass as the overseed has been limiting the amount of sunlight the Bermuda was receiving all winter. During this time, you will notice some thin areas around the course where the ryegrass is dying out and the Bermuda will start filling in. In April 2023 we received 5.75" of rain compared to this year at .25". This time of year, when we are not receiving rainfall the brackish water that we are irrigating with has sodium that will build up in the soils and cause negative effects on the bermudagrass. Once we start receiving steady rains the Bermuda will bounce back fairly quickly and start filling in.

The forecast for this summer is above average rainfall, so we are hoping that the forecast is correct as last year we were below average during the summer months. **The first aerification of the summer will be June 3-5. During this time the golf course will be closed to allow us to verticut and core aerate 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 to 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 be having 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 be having 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.**

During 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.

**Thank you,
Preston Stephenson**

THINGS TO KNOW

TWIN ISLES C C
RESTAURANT

SUMMER Hours

**CLOSED
JUNE 3-5**

LUNCH

Monday - Ltd Menu
Tuesday - Sunday

11AM to 3PM
11AM to 3PM

HAPPY HOUR

Tuesday - Saturday


3PM to 6PM

DINNER

Wednesday & Friday* 5PM to 7PM
(*Last Friday of each month)

above excludes events

STARTING JUNE



**TICC SIGNATURE
DRINK OF 2024**

**MASTER'S
MARTINI**

**BY DAN
FRANCESE**



- PEACH VODKA
- POMEGRANTE LIQUEUR
- LEMON & LIME JUICE



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
Activity Room

July 10th
Lessons in Chemistry
by Bonnie Garmus



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

Book Club



June 26th
Wednesday at 3pm
Activity Room

The Women
by Kristin Hannah

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



GET INVOLVED



CARD NIGHT
WED. JUNE
5, 12, 19 & 26
6:00PM



BINGO NIGHT
WED. JUNE
12 & 26
6:30PM



MAHJONG
TUES. & FRI. JUNE
TUES. 4, 11, 18 & 25
FRI. 7, 14, 21 & 28
11:00AM
Activity Room,
all materials included
Laura Felmore
941-661-1900



HAPPY HOUR
TUES-SAT
3PM-6PM
1/2 PRICE WELL LIQUOR,
DRAFT BEER,
& HOUSE WINE



**ARTS & CRAFTS
CLASSES**
STAY TUNED FOR
2024-2025
SCHEDULE!



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 Larry Wicks for more information at
941-676-0657



STIR-FRY NIGHT
WED. JUNE 19TH
5PM-7PM

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



**DINNER &
ENTERTAINMENT**
FRI. JUNE 28TH
5PM-8PM

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

GET INVOLVED

The Power of 100 Women

In our first year of inception as the Power of 100 Punta Gorda, the members have graciously donated a total of \$22,560 in our Spring & Fall Impact Meetings benefiting these six nonprofit organizations: Crossroads Academy, SW Florida Honor Flight, Yah Yah Backpack Kidz, Charlotte Harbor Environmental Center, Peace River Wildlife Center and ARCHway Institute for Mental Health and Addictive Disorders. Crossroads and CHEC earned the Impact awards where members of the group each wrote checks for \$100.

We had an average of 75 members our first year.

On May 2nd we had our Spring Impact Meeting benefitting the Virginia B Andes Volunteer Community Clinic, Habitat for Humanity and Hope Desoto, with Virginia B. Andes selected as the winner of the Impact Award. We are still in the process of collecting our donations, but that total for that evening will be above \$10,000.

Our membership has grown to 90 members!

Together, this group is helping to make an impact for those in need within our community. Should anyone want to join this special group of ladies, they can visit our website at: www.powerof100puntagorda.org and click on the membership page.





Stir-Fry NIGHT

CHEF ATTENDED STIR-FRY STATION
WEDNESDAY, JUNE 19TH 5PM-7PM

HOUSE SALAD BAR
CHINESE PEPPER STEAK
SEASAME SHRIMP
CHICKEN
WHITE RICE
SPRING ROLLS
FORTUNE COOKIES
COST:\$24.95++



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



DINNER & ENTERTAINMENT

with Kenny Giordano

To learn more about Kenny visit his website: www.kennygiordano.com

JUNE
28

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

Dinner Specials: (Regular Dinner Menu Also Available)

Surf & Turf \$32.95++

6oz. Filet topped with Maine Lobster Meat

Pan Seared Snapper \$26.95++

Pan Seared Yellowtail Snapper with Tropical Fruit Salsa

Shrimp Alfredo \$23.95++

Fettuccini Alfredo with Shrimp & Broccoli



All specials include NY Cheesecake topped with Oreo, Chocolate Sauce and Caramel



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



2024 GOLF TOURNAMENT SCHEDULE

5/10	Friday	ALL Members	Putting Contest	PM Happy Hour & Dinner
5/27	Monday	ALL Members	Memorial Day Scramble	PM Shotgun Lunch**
7/4	Thursday	ALL Members	Independence Day Scramble	AM Shotgun Lunch**
8/25	Sunday	Outing	Tarpon 2 Man	AM Shotgun Lunch
9/2	Monday	ALL Members	Labor Day Scramble	AM Shotgun Lunch**
10/20	Sunday	Members	Polish-Italian Open	PM Shotgun Dinner**
10/23	Wednesday	TILGA	Opening Day Scramble	AM Shotgun Lunch**
11/2	Saturday	Outing	Landsberg-Bennett	PM Shotgun Dinner
11/10	Sunday	Members	Turkey Trot Scramble	PM Shotgun Dinner**
11/27	Wednesday	TILGA	18-Hole President's Cup	AM Tee Times
11/29	Friday	TILGA	President's Cup	AM Tee Times
12/8	Sunday	Members	Holiday Scramble	PM Shotgun Dinner
12/11	Wednesday	TILGA	Christmas Scramble	AM Shotgun Lunch**

**** CARTS ARE MANDATORY**

**Upcoming:
Independence Day Scramble
Thursday, July 4th
8:30AM Shotgun
Lunch to follow**

**** OPEN TO ALL TICC MEMBERS ****





Twin Isles
COUNTRY CLUB

TENNIS

SUMMER MIXER SERIES

10:00AM-12:00PM

COST: \$10

LUNCH 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 FOOD AND DRINK. (MUST PURCHASE FOOD) AFTER YOU HAVE FINISHED BEATING THEM UP ON THE COURT, GO RUB IT IN IN THE GRILL ROOM!

WOMEN'S

~~WEDNESDAY 05/22~~
WEDNESDAY 06/26
WEDNESDAY 07/24
WEDNESDAY 08/21
WEDNESDAY 09/25

MEN'S

~~THURSDAY 05/23~~
THURSDAY 06/27
THURSDAY 07/25
THURSDAY 08/22
THURSDAY 09/26

To Sign up contact Bob at
941-467-4951 or
bobblazekovic@gmail.com





Grand Cabaret Royale

INGREDIENTS

- 1oz Hendricks Grand Cabaret
- 1oz Cranberry Juice
- .5oz Lime Juice
- .5oz Simple Syrup
- Sparkling Wine

INSTRUCTIONS

1. Add Hendricks Grand Cabaret, Cranberry Juice, Lime Juice & Simple syrup to shaker.
2. Shake with Ice
3. Pour into glass of your choice. (may need to add more ice)
4. Top with Sparkling Wine & Cucumber Garnish



Key Lime Mojito

INGREDIENTS:

- 1/4 c. crushed graham crackers
- 3 tbsp. simple syrup, plus more for glass
- 1/4 c. fresh mint leaves, plus more for serving
- 3 tbsp. fresh Key lime juice
- 4 oz. white rum
- 1 tbsp. heavy cream
- Key lime rounds, for serving

INSTRUCTIONS:

1. Place crackers on a plate. Pour simple syrup onto another plate. Dip rims of glasses into simple syrup, then into crackers.
2. In a cocktail shaker, muddle mint and lime juice. Fill shaker with ice and add rum, cream, and simple syrup. Vigorously shake until outside of shaker is very frosty, about 20 seconds.
3. Fill glasses with ice and strain mojito into prepared glasses.
4. Garnish with more mint and a Key lime round.



Crab Cakes by Laura Felmore

INGREDIENTS:

- 1 lb. Lump Crab Meat
- 7-8 Saltines, finely Crushed
- 1 egg, beaten well
- 2 tbsp. Mayonnaise
- 1 tbsp. English Dry Mustard Powder
- 1/2 tbsp. Lemon Juice
- Dash of Worcestershire Sauce
- 1 tbsp. Parsley
- Dash of Black Pepper

INSTRUCTIONS:

1. Mix all ingredients together, EXCEPT crabmeat and crackers.
2. Pour over crabmeat and mix well
3. Pour over crackers and mix well
4. Let sit for atleast 20 minutes.
5. Form into four cakes.
6. Fry in mixture of 1/2 butter and 1/2 olive oil (for golden brown color this is necessary)
7. A side dish of tatar sauce for dipping will go lovely with this dish, you can even add cajun seasoning to spice it up!



Caprese Sandwich

INGREDIENTS:

- **For the sandwich**
- 2 slices ciabatta bread
- (or focaccia or other artisan bread)
- 2 slices ripe tomato
- 2 slices fresh mozzarella cheese (1oz)
- 1 handful baby arugula
- 1 handful basil leaves
- 2 to 3 tablespoons pesto aioli

INGREDIENTS:

- **For the pesto aioli (makes 10 tbsp)**
- 1 medium garlic clove
- 1 cup loosely packed fresh basil
- ½ cup shredded Parmesan cheese
- ½ tablespoon fresh lemon juice
- ⅛ teaspoon kosher salt
- ½ cup high quality mayonnaise

INSTRUCTIONS:

1. Make the pesto aioli: In a food processor, blend the garlic until roughly chopped. Add the basil, Parmesan cheese, lemon juice, salt and mayonnaise. Blend until a smooth, creamy sauce forms. (Store leftovers refrigerated for 2 weeks.)
2. Season the tomato slices with a pinch of salt. On each slice of bread, slather the pesto aioli.
3. Build the sandwich by layering half the arugula and basil, the tomato slices, mozzarella slices, more arugula and basil, and then the aioli-slathered bread.
4. Enjoy immediately, or wrap and refrigerate until serving.

PAST EVENTS

End of Season
Luau with
Deb & The
Dynamics



PAST EVENTS

Kentucky Derby Party



OUT & ABOUT



Mark Normand- Ya Don't Say

Barbara B. Mann Performing Arts Hall
13350 Fsw Pkwy, Fort Myers, FL 33919

June 1st 8:00pm

Tickets start at \$35 and are available online.

Dubbed by Jerry Seinfeld as the "best young up and coming comic," Mark Normand is quickly becoming one of the most talked about touring comedians on the scene. Normand's recent one-hour Netflix special, SOUP TO NUTS, has been a staple in the streamers' Top Ten since its July 25th premiere. This follows Normand's self-released special, 2020's "Out to Lunch" which amassed over 12 million views on YouTube. He also starred on Netflix's Season 3 of The Stand Ups. Tickets start at \$35 and are available online.

White Collar Comedy Show

Center Arts Bonita Springs
10150 Bonita Beach Road, 34135
BONITA SPRINGS, FL 34135

June 13, 2024, 7:30 PM to 9:30 PM

Tickets: \$20 Regular Seating / \$30 Table Seating



A teacher, a doctor, and a lawyer walk into the Arts Bonita on June 13th, 2024! Join these three funny professionals for a hysterical night of stand-up comedy. Mike Rivera was named the Funniest Teacher in America. He's also a touring member of the Bored Teachers Tour. Vien "ComicDoc" Phommachanh is the #1 Ranked Laotian Ear, Nose, & Throat Doctor/Comedian in Florida. He has a DryBar Comedy Special being released in 2024. Mark Christopher is an old-school comic with a modern sensibility and a lawyer. He has performed all over the country in the biggest clubs alongside some of the top comics in the country. The three of them are teaming up, for a wonderful night of comedy as part of Venturino's Comedy Series! The show is hosted by Larry Venturino.



Summer Circus Spectacular

Historic Asolo Theatre at The Ringling
5401 Bay Shore Road, Sarasota, Florida

June 14-August 17, 2024

June 14 Grand Opening Night Tickets start at \$75

After opening night tickets drop to \$20

The Ringling present in collaboration with The Circus Arts Conservatory of Sarasota a fantastic jaw-dropping fun-filled show for the entire family. Performances are held at the Historic Asolo Theater June 14 – August 17, 2024. Show times are 11 a.m. and 2 p.m. Mondays through Fridays, and 2 p.m. and 5 p.m. on Saturdays. To complete the circus experience, Summer Circus Spectacular patrons can enjoy access to the Circus Museum on the day they attend a show for just an additional \$5 – an incredible value for a full day's entertainment. Tickets are \$20/adults, \$15/children 15 and under.

Call or visit website for Summer Circus Spectacular tickets and additional information.

A LOOK AHEAD



Independence Day Scramble
July 4th



Summer Pool Party
with DJ Victor
July 14th



Thanksgiving in July
July 17th



Bingo Nights
July 10th & 24th



Dinner & Entertainment
July 26th



Flatbread Special
July 31st



Twin  Isles
COUNTRY CLUB

