



July 2024

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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
Steve Baisch ext. 427

TENNIS PROFESSIONAL
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ADMIN & EVENT RESERVATIONS
Kim Hamm ext. 422
khamm@twinislesc.org

RESTAURANT
ext. 429

PRO SHOP
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VICE PRESIDENT | OPERATIONS
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LIAISON'S CONTACT INFORMATION

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GOLF LIAISON'S:
TILGA- Debra Folkedahl
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THINGS TO KNOW

Welcome New Members!



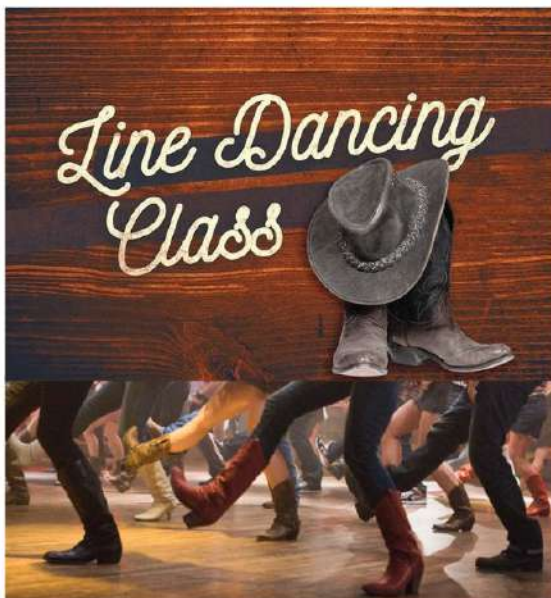
SOCIAL

- Steve & Alyce Rhodes



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!



Line Dancing Class **Tuesday, July 16th** **3pm-5pm**

"Get ready to groove! Our line dancing class is the perfect way to have fun, stay fit, and meet amazing people. No partner or experience needed – just bring your energy and let's dance! Sign up now and step into a world of rhythm and excitement!"

Class Instructor: Connie

Cost: Accepts Donations

Sign up at the Hostess Stand in the Twin Isles Hallway

Contact Ashley if you have any questions

941-637-1232 ext. 420

THINGS TO KNOW

GOLF COURSE CLOSED

JULY 8 - 11

The golf course will be closed July 8 through 11
(Monday through Thursday) for golf course maintenance.

During this time, our team will be aerifying the greens and
applying a turf treatment that will help ensure the ability to
continue the course looking great year after year under rigorous
use, changing weather conditions and natural pests.

Below is the schedule for all other areas at the club.

Golf Shop

7/8 & 7/9 open 7AM to 10AM

7/10 & 7/11 - closed

Administration & Restaurant

7/8 - 7/11 closed

Peggy Miller in Administration is available by email at
officemgr@twinislesc.org

ALL AREAS OPEN FRIDAY, JULY 12

We cannot stress it enough that no one is permitted on the golf
course during this time.

Thank you,
Management

TWIN ISLES COUNTRY CLUB

THINGS TO KNOW

TWIN ISLES C C RESTAURANT

SUMMER Hours

**CLOSED
JULY 8-11**

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

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:

3pm at
3959 San Rocco Drive
Unit # 411

July 10th

Lessons in Chemistry
by Bonnie Garmus



For more information
please call

Michelle Licata
941-916-9121
630-917-1713

Book Club



July 24th

Wednesday at 3pm

Activity Room

The Phoenix Crown

by Janie Chang

& Kate Quinn

Sign Up at the podium!

For additional information

email Nancy Svehla

nlsvehla924@comcast.net



GET INVOLVED



CARD NIGHT
WED. JULY
3, 17, 24 & 31
6:00PM



BINGO NIGHT
WED. JULY
24
6:30PM



MAHJONG
TUES. & FRI. JULY
TUES. 2, 16, 23 & 30
FRI. 5, 12, 19 & 26
11:00AM
**Activity Room,
all materials included**
Laura Feltore
941-661-1900



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



LINE DANCING
CLASS
TUES. JULY 16TH
3PM-5PM
COST: DONATIONS
ACCEPTED



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



SUMMER POOL PARTY
WITH DJ VICTOR
SUN. JULY 14TH
12PM-4PM

Call Kim to make a reservation
941-637-1232 ext. 422 or
khamm@twinislesc.org



THANKSGIVING IN JULY
WITH ENTERTAINMENT
FRI. JULY 26TH
5PM-8PM

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



FLATBREAD SPECIALS
WED. JULY 31ST
5PM-7PM

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

SUNDAY, 14TH JULY 12PM-4PM

SUMMER pool Party

WITH  VICTOR!

ALA CART MENU:

GRILLED CHICKEN BLT \$13.99

TICC BURGER \$14.99

COCONUT SHRIMP \$14.99

CHEF SALAD \$14.99

FRIED COD FISH SANDWICH \$12.99

EACH ORDER SERVED WITH A CHOCOLATE CHIP COOKIE

**50/50 DRAWING
3 TICKETS FOR \$5!**

TO SIGN UP PLEASE CONTACT KIM HAMM AT
941-637-1232 EXT. 422 OR [KHAMM@TWINISLESCC.ORG](mailto:khamm@twinislesc.org)
R.S.V.P. BY THURSDAY, JULY 11TH

**B.Y.O.F.
Bring Your Own
Pool Floatie!**

**B.Y.O.F.
Bring Your Own
Pool Floatie!**



Twin Isles
COUNTRY CLUB

Thanksgiving in July

FRIDAY, JULY 26TH 5PM-7PM

BAKED SPIRAL HAM - \$21.95++
with pineapple glaze, roasted sweet potato or garlic mashed potato, and green beans

ROASTED TURKEY BREAST - \$22.95++
with giblet gravy, garlic mashed potato, and green beans

THANKSGIVING SPECIALS SERVED WITH PECAN PIE

DINNER MENU AVAILABLE
LIVE MUSIC BY BREK MILO 6PM-8PM

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



A menu graphic for Flatbread Specials. The background is a light brown paper texture with large, stylized orange letters spelling 'FLATBREAD' in an arch at the top. Below this, the Twin Isles Country Club logo is centered. The word 'Specials' is written in large, bold, black letters. Below 'Specials', the date and time 'Wednesday, July 31st 5pm-7pm' are written in orange. There are three items listed, each with a circular image of the flatbread to its left. The items are: Capricciosa Flatbread \$14.99, Meat Lover's Flatbread \$15.99, and Seafood Flatbread \$16.99. Each item has a description of its ingredients. At the bottom, there is a section for the dinner menu with contact information. The entire graphic is set against a background of a light brown brick wall.

FLATBREAD

Twin Isles
COUNTRY CLUB

Specials

Wednesday, July 31st 5pm-7pm

Capricciosa Flatbread \$14.99
diced ham, black olives, artichokes, sliced tomato, fresh mozzarella and parmesan cheese

Meat Lover's Flatbread \$15.99
ham, sausage, meatballs, pepperoni, garlic and fresh mozzarella

Seafood Flatbread \$16.99
lobster, shrimp, diced tomato, basil, fresh mozzarella, parmesan cheese and olive oil

Dinner Menu Available
Please 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	AM 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**

Independence Day Golf Scramble

Thursday, July 4th

8:30AM Shotgun

Lunch to follow

****OPEN TO ALL TICC MEMBERS WITH A HANDICAP****

LUNCH & PRIZES: \$35 inclusive

LUNCH ONLY: \$22.95++

House Salad Bar, Hamburgers, Grilled Chicken,
Penne Alfredo with Baby Shrimp & Broccoli,
Grilled Vegetables, French Fries,
& Sweet Potato Fries
Dessert: Assorted Cookies



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





Peacefull River Men's Summer League Standings as of June 7, 2024

	Matches Won	Games Won	Games Played	Power Ranking	Played	Scheduled
PG YMCA	3	38	60	0.633	2	12
Twin Isles C.C.	3	26	52	0.500	2	12
Heritage Landing	2	24	25	0.960	1	12
Isles Yacht Club	2	31	61	0.508	2	12
Emerald Pointe R.C.	0	21	76	0.276	3	12

*** Power Ranking is Games Won / Games played**

Tennis Fun Facts & Tips

FACT:

Tennis is believed to have originated in the monastic cloisters in northern France in the 12th century. Interestingly, the ball was then struck with palm of the hand. At that time it was named "jeu de paume" (game of the palm). Rackets came into use during the 16th century.

TIP: Choosing Quality Tennis Equipment

Choosing quality tennis equipment is a major decision for any beginner player. The right racket and stringing will determine the success of your game, As a beginner, it can be difficult to know what is best and how much you should spend. So it's important to take some time to think about what you need before making a purchase. Here are some things to consider:

- 1.It's important that your first shoes are not too big or too small
- 2.Your racquet should be one that will suit your skill level.
- 3.Tennis racquets come in all shapes and sizes so finding one that fits your own personal style of play is key!
- 4.You want to be able to find the right racket that you are comfortable with, but also have a good grip and weight distribution.
- 5.You don't have to spend tons of money on equipment, you can settle on quality shoes or racquets at affordable prices.



Red, White & Blue Margarita

INGREDIENTS

RED LAYER:

- ½ oz Tequila
- ½ Triple Sec
- ½ oz Grenadine
- 1 oz Sweet and Sour Mix
- 1 cup Ice

WHITE LAYER:

- ½ oz Tequila
- ½ oz Grand Marnier
- 1 oz Coconut mix
- 1 cup Ice

BLUE LAYER:

- 1 oz Blue Curacao Liqueur
- 1 oz Sweet and sour mix
- 1 cup Ice

GARNISH:

- cake sprinkles Red white and blue
- Simple syrup

INSTRUCTIONS

1. Dip your glass in simple syrup and then into either the cake sprinkles. Set to the side.
2. Red Layer:
In a blender add the tequila, triple sec, red Grenadine, sweet and sour mix, and ice. Blend on low speed until well combined and smooth. Pour the red mixture into the glass and place in the freezer. Freeze until the next layer is made.
3. White Layer:
In a blender add the tequila, grand Marnier, coconut mix, and ice. Blend on low speed until well combined and smooth. Pour the white layer on top of the red layer.
4. Blue Layer:
In a blender add the blue curacao, sweet and sour mix, and ice. Blend on low speed until well combined and smooth. Pour the blue layer on top of the white layer. Garnish and enjoy



Sweet Tea Smash

INGREDIENTS:

- 2 lemon wedges
- 4 mint leaves
- 1 ounce George Dickel No. 12 Tennessee whiskey
- 1 teaspoon Strega
- 1 ounce unsweetened iced tea
- 1 teaspoon cane syrup
- Garnish: mint sprig

INSTRUCTIONS:

1. In a shaker, muddle the lemon wedges and mint leaves.
2. Add the whiskey, Strega, iced tea and cane syrup with ice, and shake until well-chilled.
3. Strain into a Collins glass filled with fresh ice and garnish with a sprig of mint.



Grilled Scallop Skewers with Orange Butter Sauce

INGREDIENTS:

- ¼ cup olive oil
- 25 large scallops
- chopped fresh cilantro
- wooden or metal skewers

SEASONING:

- 2 tsp. orange zest
- 2 tsp. ground cumin
- 1 tbsp. honey
- 1 tbsp. fresh orange juice
- kosher salt and ground black pepper

SAUCE:

- 1 stick unsalted butter
- 1 tsp. orange zest
- 1 tsp. ground cumin
- 1 tsp. honey
- kosher salt
- ground black pepper

INSTRUCTIONS:

1. To start, if you're using bamboo skewers, you'll want to soak them in warm water beforehand.
2. In a mixing bowl, whisk together your seasoning ingredients. Add your scallops to the bowl and toss gently to coat. Set aside while the grill is preheating.
3. Mix together your sauce ingredients and set aside until you're ready to use.
4. When your scallops and skewers are ready, thread 4–5 scallops onto each skewer.
5. When you're at temp, put cooking oil on a folded paper towel. Grab the oiled paper towel with long-handled tongs and oil the grate thoroughly.
6. Place your skewers on the grill and cook for about 3–4 minutes on each side, until they reach an internal temperature of 145°F.
7. Place your skewers on a plate and drizzle the melted cumin-orange butter over top of them. Garnish with fresh cilantro and serve immediately.



Caramel Topped Ice Cream Dessert

INGREDIENTS:

CRUST:

- 2 cups (about 16) finely crushed shortbread cookies
- ¼ cup cashews, finely chopped
- 1/3 cup butter, melted

ICE CREAM:

- 1 half-gallon vanilla ice cream, softened

FUDGE LAYER:

- 1 cup semi-sweet chocolate chips
- 1 1/2 cups powdered sugar
- 1/2 cup butter
- 2 (5-ounce) cans evaporated milk
- 1 teaspoon vanilla extract

TOPPING:

- 1 cup pretzel sticks, coarsely crushed
- 1/2 cup cashews, coarsely chopped
- 1 (12-ounce) jar caramel ice cream topping, warmed

INSTRUCTIONS:

1. Combine all crust ingredients in bowl; mix well. Press onto bottom of ungreased 13x9-inch baking pan. Freeze 10 minutes.
2. Spread ice cream over crust. Cover; freeze 1–2 hours or until set.
3. Meanwhile, combine all fudge layer ingredients except vanilla in 2-quart saucepan. Cook over medium heat, stirring constantly, 7–9 minutes or until mixture comes to a boil. Reduce heat to medium-low. Cook, stirring occasionally, 5 minutes or until slightly thickened. Remove from heat; stir in vanilla. Cool completely.
4. Pour cooled fudge layer mixture over frozen ice cream. Freeze 4 hours or overnight until set.
5. Combine pretzel sticks and cashews in bowl; set aside.
6. Let dessert stand at room temperature 10–15 minutes before serving. Cut into servings; top each serving with about 1 tablespoon pretzel mixture. Drizzle each with about 1 tablespoon caramel topping.

PAST EVENTS

A LOOK BACK ON 23-24 SEASON





Fishermen's Village 4th of July Celebration & Fireworks Display

Fishermen's Village Punta Gorda

1200 W. Retta Esplanade Punta Gorda Florida 33950

Thursday, July 4, 2024

12:00pm-9:00pm

FREE Admission

Celebrate our nation's independence at Fishermen's Village! Freedom Swim: (start is in Charlotte Harbor (Sunseeker area) at the west side of the southbound US41 bridge). Live Music at our Dry Beach 12-9 pm! Gigantic Fireworks Display begins at 9 pm. Best viewing area is from the Dry Beach.

Visani Italian Steakhouse and Comedy Theater presents Tony Rock

Visani Italian Steakhouse and Comedy Theater

2400 Kings Highway, Port Charlotte, FL 33980

July 11th, 12th, & 13th

Price: Tickets start at \$25

Purchase Tickets Online



Comedian, actor, and producer Tony Rock was born laughing, and it was quickly apparent that his big brother, megastar comedian Chris Rock, wasn't going to be the only funny man in the family. He may be best known for playing Uncle Ryan on *Everybody Hates Chris* (2008-2009) but he's got plenty of other television appearances under his belt, including as the ringleader on HBO's weekly stand-up comedy series *All Def Comedy*. He was also featured on the Platinum Comedy Tour with Mike Epps, the Festival of Laughs with comedienne Sommore, and his own Tony Rock Live Club Tour. Tony Rock is a Special Event and a 20% Automatic Server Gratuity will be added to each check at the end of the night.

Note: our comedy shows are 18 and older with a parent/guardian, and 23 and older without.

\$15 minimum per person policy: can include any combination of nearly 100 choices of food or drink items. A surcharge of the difference will be added to each individual's check if the \$15 minimum is not met.

Local Ladies Social Network, Inc. / LLSN Events

SWFL's Largest Indoor Summer Arts & Crafts Show

Saturday & Sunday July 27th & 28th

10AM-3PM

Charlotte Harbor Event & Conference Center

75 Taylor St. Punta Gorda FL.

Interested vendors please email Christy Dunn at: LLSN@comcast.net or visit our website at: www.ilsnevents.com
2 Day Event-Vendors can choose 1 or 2 days.

Charlotte Harbor Event Center Summer Arts & Crafts Show

Charlotte Harbor Event And Conference Center

75 Taylor St, Punta Gorda, FL 33950

July 27-28

10am-3pm

FREE Admission & FREE Parking

Join us Saturday & Sunday, July 27th & 28th 2024 from 10AM-3PM at the Charlotte Harbor Event Center in Punta Gorda.

Over 120 vendors featuring a huge variety of very talented artists, crafters, artisans and more!

FREE Public admission & FREE parking.

This is a 2 day event. Vendors will vary each day. Food is available for purchase at the cafe.

Interested vendors please email Christy Dunn at LLSN@comcast.net or for more information please visit www.ilsnevents.com.

A LOOK AHEAD



*International Beer Day &
Chili Cook OFF!*
August 2nd



*Charlotte Tarpon
Fundraising Golf Scramble*
August 25th



Bingo Nights
August 7th & 21st



Dinner & Entertainment
August 30th



