



October
2024

In This Issue

3 THINGS TO KNOW

Welcome New Members	3
Event Reservations	
Sunday Brunch	
Yoga Classes	

4 GET INVOLVED

Clubs & Interest Groups	4
Book Clubs	5
Social Events	6
Oktoberfest	7
Scotchtober & Name That Tune	8
Halloween Cupcake Workshop by Food Network Star Janette Dulaney	9

10 GOLF

2024 Golf Schedule	10
Polish-Italian Open	
TILGA Letter &	11
Opening Day Luncheon	

12 TENNIS

Men's Tennis Standings	12
Tennis Fun Facts & Tips	

13 CULINARY

Cocktails	13
Recipes	14

15 MENU HIGHLIGHTS

Chef David's	15
Menu Highlights	

16 OUT & ABOUT

Events in & around town	16
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17 A LOOK AHEAD

Save the Date for Upcoming Events	17
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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@twinislesc.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
jeannelushschmidt@hotmail.com
Richard Wagar
rwagar@comcast.com

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



Welcome New Members!

GOLF

- Everett Ellis



Event Reservations

REMINDER: *3-Day Cancellation Policy*
Members who make event reservations and fail to appear without cancellation by 3 days in advanced will be charged the cost of event to their member account. Will be listed on every event flyer that it applies to.

**For reservations, please use
reservations@twinislesc.org**



Sunday Brunch

Sunday, October 13th 8AM-3PM

Join us for a delightful Sunday brunch! Delicious surprises await—stay tuned for the menu reveal!

reservations@twinislesc.org



Yoga Classes by
The Yoga Sanctuary
Every Thursday at 9AM

"Find your balance and inner peace! Join our yoga classes to rejuvenate your mind, body, and soul. Perfect for all levels, our classes offer a sanctuary of relaxation and wellness. Great for enhancing your golf and tennis game! Get ready to start your journey to tranquility!"

INSTRUCTOR: The Yoga Sanctuary

LOCATION: Twin Isles Dance Floor

COST: \$15 per person per class

Charged to member account

Class Limit: 12 people

Sign Up at the Hostess Stand in Twin Isles Hallway

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 TICC

UPCOMING:

Book Selections & Dates:

Activity Room

at 3pm

November 13th

Ordinary Grace by
William Kent Krueger



For more information
please call

Michelle Licata
941-916-9121



Book Club

October 23rd

Wednesday at 3pm
Activity Room

**The Stranger
in the Mirror by
Liv Constantine**

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



GET INVOLVED



CARD NIGHT
WED. OCTOBER
2, 9, 16, 23 & 30
6:00PM



BINGO NIGHT
WED. OCTOBER
2, 16 & 30
6:30PM



MAHJONG
TUES. & FRI. OCTOBER
TUES. 1, 8, 15, 22 & 29
FRI. 4, 11, 18 & 25
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. OCTOBER 15TH
3PM-5PM
COST: DONATIONS
ACCEPTED



**WORKSHOP:
SKULL SUCCELENT
CUPCAKES**
TUES. OCTOBER 29TH
3PM-5PM
COST: \$35 PER PERSON



**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 Richard Miller for more information at 412-720-5981



**OKTOBERFEST
FRI. OCTOBER 11TH
5PM-9PM**

To make a reservation
Please email:
reservations@twinislesc.org



**SCOTCHTOBER TASTING
ENTERTAINMENT BY
POP ROX
FRI. OCTOBER 18TH
5PM-9PM**

To make a reservation
Please email:
reservations@twinislesc.org



**NAME THAT TUNE
FRI. OCTOBER 25TH
5PM-9M**

To make a reservation
Please email:
reservations@twinislesc.org

Oktoberfest

FRIDAY, OCTOBER 11th 5PM-9PM

MENU

Bavarian Pretzels with Assorted Sauces
Grilled Endive Salad
Sauerbraten
Wiener Schnitzel
Spaetzle
German Pecan Fudge Bars

Dinner & Entertainment: \$35++

Food | Beer | Music

Authentic Oktoberfest Entertainment
by Tahja & Catalin

5pm Cocktail Hour & Games
6pm Dinner
7pm-9pm Entertainment

reservations@twinislesc.org
3-Day Cancellation Policy Applies

GET INVOLVED



Tasting: Meat & Cheese, Prosciutto Melone, Beer Braut, Chocolate Mousse

Entree: Braised Lamb Shank, Mashed Potatoes, Grilled Belgian Endive & Lamb Demi Glace

Dessert: Chocolate Mousse

Scotchtober Tasting & Dinner

FRIDAY, OCTOBER 18TH

5PM-8PM

5PM TASTING

6PM DINNER

6PM-8PM LIVE MUSIC BY POP ROX

Cost: \$55++

TO SIGN UP EMAIL OR CALL:
RESERVATIONS@TWINISLESCC.ORG
941-637-1232 EXT. 422



Choice of: Chicken Piccata **or** Salmon Cream de Lox with Orzo Pasta, Sauteed Broccoli & Cauliflower

Dessert: Cookies & Brownies

Name That Tune

FRIDAY, OCTOBER 25TH

5PM COCKTAILS

5:45PM DINNER

6:30PM GAME BEGINS

Dinner & Game: \$28++

TO SIGN UP EMAIL OR CALL:
RESERVATIONS@TWINISLESCC.ORG
941-637-1232 EXT. 422

TWIN ISLES PRESENTS

HALLOWEEN CUPCAKE WORKSHOP

Meet National Award-Winning Cake Sculptor, Food Network Star, most recently seen on this past season's Food Network Show Halloween Wars AND recent recipient of the Rising Star USA Award by the International American Cake Awards- Janette Dulaney with Soul by Janette Dulaney.

What you will learn:

Janette will be **HERE** teaching **YOU** how to decorate (3) Halloween themed- Succulent Skull Cupcakes. All materials will be provided. This is a **FUN** class you won't want to miss! R.S.V.P. by Wednesday, October 23rd! Class Min. 12-Class Max. 30

JANETTE
DULANEY
FOOD NETWORK STAR



SOUL
by Janette Dulaney

Tuesday, October 29th
3PM-5PM
Activity Room
\$35/person



FOR REGISTRATION AND INFORMATION PLEASE EMAIL RESERVATIONS@TWINISLESCC.ORG
SIGN UP SHEET LOCATED AT HOSTESS STAND IN TWIN ISLES HALLWAY



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**
10/23	Wednesday	TILGA	Opening Day Scramble	AM Shotgun Lunch**
10/27	Sunday	Members	Polish-Italian Open	PM Shotgun Dinner**
11/2	Saturday	Outing	Landsberg-Bennett	PM Shotgun Dinner
11/17	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
12/11	Wednesday	TILGA	Christmas Scramble	AM Shotgun Lunch**
12/15	Sunday	Members	Holiday Scramble	PM Shotgun Dinner

****CARTS ARE MANDATORY**

Polish-Italian Open

**Sunday, October 27th
12:30PM Shotgun
Dinner to follow**

**Dinner & Prizes: \$41.20 all-inclusive
Dinner Only: \$26.95++**

Menu:

Polish Wedding Soup, Pan Seared Perogies,
Grilled Zucchini & Squash,
Italian Sausage Saccottini Pasta Purses with
Cossack Cream Sauce
Dessert: Pistachio Cannoli



TWIN ISLES LADIES GOLF ASSOCIATION (TILGA)

Twin Isles Country Club has a ladies golf association (TILGA) which is open to all TICC women golf members. Golfers of all levels are welcome and encouraged to join this fun group of ladies. There are both 18-hole and 9-hole groups and play is on Wednesday mornings throughout the year. The 18 "holers" typically tee off around 9am and the 9 "holers" tee off immediately following the last 18-hole group. The Golf Pro pairs golfers and assigns tee times based on who has signed up to play each week. Weekly signup sheets are posted on the pro-shop bulletin board.

The TILGA year runs from May to April and includes both a summer season (May to Mid-October) and a regular season (Mid-October – April). The cost to participate in TILGA for the 2024-2025 year is \$45 and includes both the summer and regular seasons. You can join any time during the year.

Our regular season opener is scheduled on October 23, 2024. This will be a scramble event followed by a short meeting and luncheon. Watch the bulletin board in the pro shop for further details and the signup sheet.

If you are interested in learning more about 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 of the TICC women golfers, to play golf each week, to improve your game, to see new and old friends, to have fun and maybe win some prizes!

For more information, please contact:

Agnes O'Connor (President) 262-442-8311 or adoconnor@sbcglobal.net

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



Opening Day Luncheon Witches on a Stick

Wednesday, October 23rd
8:30AM Shotgun
Lunch & Meeting to follow
Lunch Only: \$20++

Menu:

Butternut Squash Quiche, Fall Vegetable Hash, Parsnip Puree & Candied Dates
Dessert: Thumbprint Cookie



Peace River Men's Summer League Standings as of September 5, 2024

	Matches Won	Games Won	Games Played	Power Ranking	Played	Scheduled
Heritage Landing	19	173	216	0.801	10	12
PG YMCA	10	168	305	0.551	10	12
Isles Yacht Club	11	173	321	0.539	11	12
Twin Isles C.C.	7	136	362	0.376	11	12
Emerald Pointe	5	132	311	0.424	11	12

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

Tennis Fun Facts & Tips

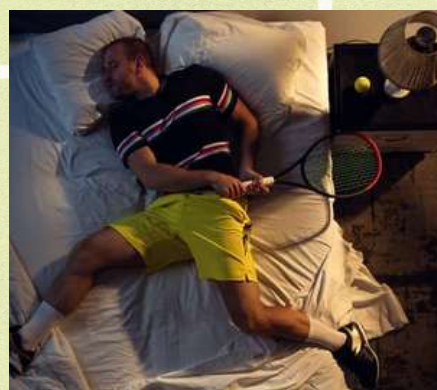


FACT:

In 2007, the prize money for Wimbledon winners became equal for men and women. 1968 was the first ever Wimbledon to offer prize money. In 2022, the US Open offered \$2,600,000 to the winner (Novak Djokovic) the biggest prize value to date!

TIP: Get Enough Rest

Getting the right amount of rest is going to allow the body to stay as sharp and healthy as possible on the tennis court. It's important to train, but equally important to give the body some downtime to not be too stressed out. Getting a good amount of sleep the day before a match can particularly make a difference.





The Jack-O-Lantern

INGREDIENTS:

- 2 oz D'USSÉ VSOP cognac
- 0.5 oz Grand Marnier
- 1.5 oz fresh orange juice
- 0.5 oz ginger ale
- Cinnamon

INSTRUCTIONS:

1. Optional: Rim a rocks glass with festive orange sprinkles.
2. Place all the ingredients into a cocktail shaker and shake with ice.
3. Strain into your glass over fresh ice, and garnish with a dash of cinnamon.



Autumn Harvest Rum Punch

INGREDIENTS

- 8 cups apple cider
- 1 12 ounce can frozen orange juice concentrate
- 2 cups cranberry juice
- 1 cup pear juice/nectar
- 2 cups spiced rum
- 1/2 bottle sparkling white wine
- Sliced oranges apples, and pears
- Frozen cranberries
- Cinnamon sticks

INSTRUCTIONS

1. Add all ingredients to large pitcher except sparkling wine.
 2. Refrigerate for at least 1 hour before serving.
 3. Add sparkling wine to pitcher right before serving.
- **Make this a mocktail easily by leaving out the spiced rum and swapping the sparkling wine with ginger ale or lemon lime soda.**



Perfect Pumpkin Muffins

INGREDIENTS:

- cooking spray
- 1 (15 ounce) can pumpkin puree
- $\frac{3}{4}$ cup melted butter
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{4}$ cup water
- 2 eggs
- 1 teaspoon vanilla extract
- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup white sugar
- 2 teaspoons pumpkin pie spice
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon baking powder

INSTRUCTIONS:

1. Preheat the oven to 350 degrees F (175 degrees C). Grease 14 muffin cups or line with paper liners sprayed with cooking spray.
2. Mix pumpkin puree, butter, brown sugar, water, eggs, and vanilla extract together in a large bowl.
3. Mix flour, white sugar, pumpkin spice, salt, baking soda, cinnamon, and baking powder together in a separate bowl. Pour into pumpkin mixture and mix until fully incorporated.
4. Spoon batter into the prepared muffin cups, filling each $\frac{3}{4}$ full.
5. Bake in the preheated oven until muffins are slightly browned on top and spring back easily when pressed, 25 to 30 minutes. Yield 14 servings.



Cheeseburger Tater Tot Casserole

INGREDIENTS:

FOR THE BOTTOM LAYER:

- 2 tablespoons butter
- $\frac{1}{2}$ large onion, diced
- 1 pound 90% lean ground beef
- 2 cloves garlic, minced
- 2 tablespoons taco seasoning
- 3 tablespoons tomato paste
- 1 tablespoon cornstarch
- 1 cup half and half
- $\frac{1}{2}$ cup tomato sauce
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon red pepper flakes

FOR THE TOP LAYER:

- 1 $\frac{1}{2}$ cups mexican blend shredded cheese
- 32 oz frozen tater tots
- sour cream, for garnish
- wild cherry tomatoes, for garnish
- green onions, for garnish

INSTRUCTIONS:

1. Preheat oven to 400°F.
2. In a large skillet over medium heat, heat butter and onion until onion is translucent, about 3 minutes.
3. Turn heat to medium high and add in ground beef, garlic, and taco seasoning, stirring occasionally to break up the beef. Cook until lightly browned and no longer pink.
4. Turn heat back to medium and stir in tomato paste and cornstarch until fully mixed in. Add in half and half, tomato sauce, salt, and red pepper flakes. Cook for 5-10 minutes, until sauce has thickened and begins to bubble and pull away from the sides of the skillet.
5. Remove from heat and top with cheese. Arrange frozen tater tots in concentric circles around the skillet.
6. Bake for 25-30 minutes, until taters are golden brown and cheese is fully melted.
7. Top with sour cream, cherry tomatoes, and green onions, and serve immediately!

MENU HIGHLIGHTS

We're thrilled to welcome Chef David to our team! Get ready to savor his culinary creations—check out some of his standout menu highlights below!

Rigatoni Vongole



Chicken Cordon Bleu



*New England
Baked Cod*



Fried Mozzarella



Caprese Burrata





Sarasota Craft Festival

Downtown Main Street
1 Central Ave, Sarasota, FL 34236

Saturday October 5th 10-5pm

Sunday October 6th 10-5pm

Free Admission

The show will be located in the heart of Downtown Sarasota in 5 Points Park, on Central and First Street. Sarasota is well known for its famous white sandy beaches, friendly locals and visitors and inviting architecture. A variety of jewelry, pottery, ceramics, photography, painting, clothing and much more – all handmade in America – will be on display, ranging from \$15 to \$3,000. An expansive Green Market with plants, orchids, exotic flora, handmade soaps, gourmet spices and freshly popped kettle corn further compliments the weekend, blending nature with nurture.

Venice Home Show

Venice Community Center
326 Nokomis Ave S, Venice, FL 34285
Saturday, October 5th 10-5pm
Sunday October 6th 10-4pm
FREE admission



It's the Venice Home Show complete with everything for in and around your home. Builders, contractors and much more plus cooking seminars all weekend. View and interact with the industry's hottest home improvement products of the year. This Home Show features exhibitors with fabulous ideas for updating and improving your living space Free admission. Sat: 10 a.m. – 5 p.m., Sun: 10 a.m. – 4 p.m. Venice Community Center, 326 Nokomis Ave S, Venice. Free admission



Music Under the Stars

Calusa Nature Center & Planetarium
3450 Ortiz Ave, Fort Myers, FL 33905

Thursday, October 17th

7:00-9:00pm

Tickets range from \$18-\$20

Purchase online

Calusa Nature Center and Planetarium is excited to partner with the ACMA in hosting live music under the stars IN the Planetarium. The ACMA is a Fort Myers based not for profit promoting local and touring musicians who perform original songs. Be prepared to enjoy an evening of professional quality acoustic Americana music. Our first collaborative concert will be Thursday Oct. 17th featuring popular local and touring musician's singer songwriters Brian Smalley, Bill Metts, and Roy Schneider sharing their songs, stories, and amazing guitar skills.

A LOOK AHEAD



*Welcome Back Pool Party
with Tropical Avenue
November 1st*



*Trivia
November 8th*



*TICC Open House with
Deb & The Dynamics
November 9th*

*Champagne Campaign
November 15th*

*Turkey Trot Scramble
November 17th*



*Dinner & Entertainment
with Joe Sax
November 22nd*

*Thanksgiving Buffet
November 24th*



