



November
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
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. This will be listed on every event flyer that it applies to.

**For any reservations, please use
reservations@twinislescc.org**



Sunday Brunch

Sunday, November 10th & 24th 8AM-3PM

*Join us for a delightful Sunday brunch!
Delicious surprises await!*

reservations@twinislescc.org



Twin Isles Hours of Operation

LUNCH: Everyday 11AM-3PM

HAPPY HOUR: Everyday 3PM-6PM

DINNER: Wednesdays & Fridays 5PM-7PM

BEVERAGE CART: Tuesday-Sunday

Starting on Saturday November 2nd

ABOVE EXCLUDES SPECIAL EVENTS

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.





Book Club

**November
20th**

Wednesday at 3pm
Activity Room

Demon
Copperhead
by Barbara
Kingsolver



Unlock new
worlds, one
page at a time!
Join a book
club today!

For sign up or
any additional information
please email Rita Volk
ritavolk@icloud.com



GET INVOLVED



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



BINGO NIGHT
WED. NOVEMBER
13 & 27
6:30PM



MAHJONG
TUES. & FRI. NOVEMBER
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



LINE DANCING
CLASS
TUES. NOVEMBER 12TH
3PM-5PM
COST: DONATIONS
ACCEPTED



ARTS & CRAFTS
CLASS:
LOVE/LUCK SIGN
TUES. NOVEMBER 19TH
3PM-5PM
COST: \$25 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



DANCING THROUGH
THE DECADES
WELCOME BACK PARTY
FRI. NOVEMBER 1ST
5PM-9PM

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



TRIVIA
FRI. NOVEMBER 8TH
5PM-9PM

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



CHAMPAGNE
CAMPAIGN
FRI. NOVEMBER 15TH
5PM-8PM

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



DINNER WITH LIVE MUSIC
BY JOE SAX
FRI. NOVEMBER 22ND
5PM-8PM

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

GET INVOLVED



Sips & Tips

BACK BY POPULAR DEMAND!

Tuesday, November 5th 4pm-5pm

Martinis on the Moss (Putting)
Fun golf instruction in a social atmosphere
\$25 per person inclusive includes
2 cocktails & appetizers
substitutions limited to beer, wine or well liquor.
May purchase additional beverages.
OPEN TO ALL MEMBERS!

Email reservations@twinislescc.org to sign up!



Cooking Class is Back!

Sassy Apron Cooking & Cocktails Class

Friday, November 8th 3pm-4pm

Activity Room

We are going to showcase a fun way to
travel to your next party destination!
During this class attendees will have the
opportunity to win a fun party pack idea!

**Sign Up at the Hostess Stand in the
Twin Isles Hallway!**



CPR Training Class

Wednesday, November 13th 9AM-NOON

Get certification in
First Aid, CPR & AED
in just one day!

ACTIVITY ROOM

Hosted by Visiting Angels

Email reservations@twinislescc.org to sign up!



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

Twin Isles
COUNTRY CLUB

DANCING THROUGH THE DECADES *Welcome Back Party*

Friday, November 1st
 5pm-9pm
 POOLSIDE
 \$35++

MENU
Salad Bar, Shrimp Cocktail, Sushi,
Pesto Caprese Focaccia, Fruit & Cheese
Display, Prosciutto Candied Pears, Goat
Cheese Tarts, Tuna Nachos, Artichoke Dip,
Meatball Pomodoro, Crab Cakes, Chicken
Enchiladas & Korean Street Noodles
Ice Cream Sundae Bar

**Live Music by
Tropical Avenue**

3Day Cancellation Policy Applies
reservations@twinislesc.org

GET INVOLVED



FRIDAY, NOVEMBER 8TH

5PM-8PM

5PM HAPPY HOUR

6PM DINNER

6:30PM GAME BEGINS

Cost: \$18++

TO SIGN UP EMAIL OR CALL:

RESERVATIONS@TWINISLESCC.ORG

941-637-1232 EXT. 422

Dinner: Chips, Salsa & Guacamole

Tinga de Pollo Tostada

Tomato & Chipotle Pulled Chicken,
Shredded Lettuce, Pico de Gallo, Lime
Sour Cream Drizzle, Carmelized Lemon
on Cruncy Flour Tortilla

Dessert: Assorted Cookies



FRIDAY, NOVEMBER 15TH

5PM - 7PM

CHAMPAGNE & SPARKLING

TASTING & GRAZING

Cost: \$60++

TO SIGN UP EMAIL OR CALL:

RESERVATIONS@TWINISLESCC.ORG

941-637-1232 EXT. 422

Dinner: Artisan Cheese Display,
Ceviche, Caprese Salad,
Pineapple Jerk Chicken,
Crab Stuffed Sole

Chef Attended Sushi Station

Dessert: Chocolate Fountain

GET INVOLVED

Thanksgiving Buffet

THURSDAY, NOVEMBER 28TH

11AM-2PM \$36++

SWEET POTATO BISQUE
HOUSE SALAD BAR
CHEESE & FRUIT DISPLAY
CUCUMBER SALAD
BAKED BRIE & WALNUT
SALMON ROCKEFELLER
HONEY CURED HAM
ROASTED TURKEY BREAST WITH
GIBLET GRAVY
GREEN BEAN CASSEROLE
CANDIED BABY CARROTS
MASHED POTATOES
MARSHMALLOW ROASTED
SWEET POTATOES
TRADITIONAL STUFFING
APPLE CRANBERRY STUFFING
ASSORTED SAUCES
ASSORTED DESSERTS

3 Day Cancellation Policy Applies
Reservations Required by November 25th
reservations@twinislescc.org
941-637-1232



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**
11/20	Wednesday	TILGA	18-Hole President's Cup	AM Tee Times
11/22	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**

Turkey Trot Scramble

Sunday, November 17th
12:30PM Shotgun
Dinner to follow

Dinner & Prizes: \$37 all-inclusive
Dinner Only: \$24++

Menu: Family Style

House Salad, Challah Bread, Sliced Turkey Breast, Stuffing, Green Bean Casserole, Cranberry Sauce & Gravy Boat
Dessert: Pumpkin Pie



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.

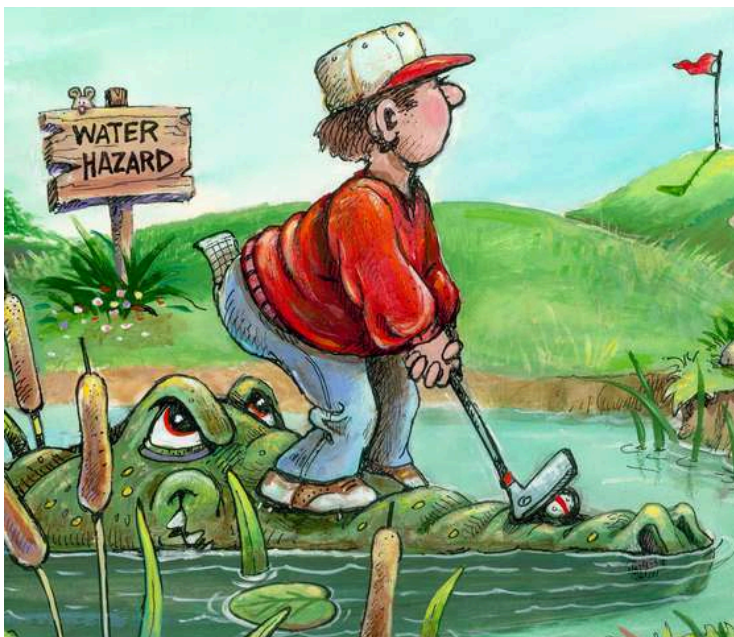
The TILGA year runs from May to April and includes both a summer season (May to Mid-October) and a regular season (Mid-October – April). The cost to participate in TILGA for the 2024-2025 year is \$45 and includes both the summer and regular seasons. You can join any time during the year.

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. Also mark your calendars for our holiday scramble on December 11!

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



Upcoming:
Holiday Luncheon

**Wednesday,
December 11th
8:30AM Shotgun
Lunch & Meeting
to follow**

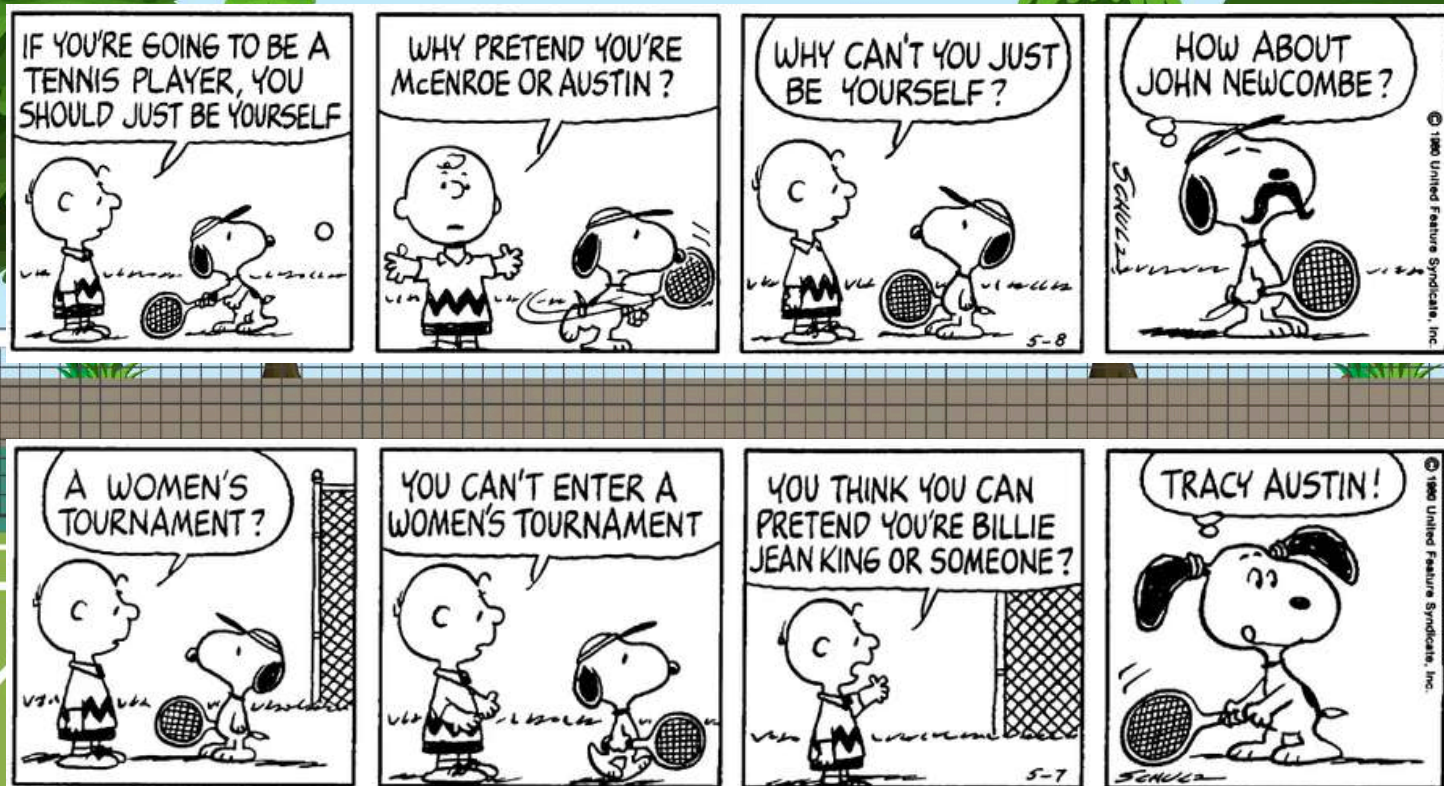


Peace River Men's Summer League Final Standings as of September 19, 2024

Winter League starts November 4th!

	Matches Won	Games Won	Games Played	Power Ranking	Played	Scheduled
Heritage Landing	23	209	252	0.829	12	12
Isles Yacht Club	13	182	345	0.528	12	12
PG YMCA	11	183	365	0.501	12	12
Twin Isles C.C.	8	157	398	0.394	12	12
Emerald Pointe	5	132	311	0.424	12	12

* Power Ranking is Games Won / Games played





Whisky Aperol Hot Toddy

INGREDIENTS:

- 100ml whisky
- 60ml Aperol
- 2 tsp clear honey
- Orange slices to garnish
- 4 cinnamon sticks

***INTERESTING FACT:** "Whisky" refers to whiskies from Scotland, Japan, and Canada. "Whiskey" refers to whiskeys made in the US and Ireland.

INSTRUCTIONS:

1. Combine the whisky, Aperol and honey in a heatproof jug and pour in 300ml just-boiled water, stirring.
2. Divide among 4 glasses or mugs, add an orange slice and cinnamon stick to each and serve hot.

Perfect for hanging out by the fire!



Apple Cider Margarita

INGREDIENTS

Sugar Rim:

- 2 Tbsp. turbinado sugar
- 1 tsp. apple pie spice
- 2 Tbsp. maple syrup

Margarita:

- 2 oz. apple cider
- 1 oz. silver tequila
- 1/2 oz. orange juice
- 1/2 oz. orange liqueur
- Splash of soda water
- 2 to 3 slices sweet red apple, such as Red Delicious or Gala, for garnish

INSTRUCTIONS

1. **For the sugar rim:** In a shallow dish, combine the turbinado sugar with the apple pie spice. Put the maple syrup in a separate shallow dish. Dip the rim of a glass in the maple syrup, then into the spiced sugar, turning to coat; set aside.
2. **For the margarita:** To the base of a cocktail shaker or mason jar, add the apple cider, tequila, orange juice, and orange liqueur. Add ice, secure the lid, and shake until very cold. Fill the rimmed glass with ice and pour in the shaken cocktail. Top with a splash of soda. Garnish the drink with the apple slices.



Cilantro Pesto Pasta with Roasted Pumpkin & Honey

INGREDIENTS:

For the honey roasted pumpkin:

- 3-4 cups cubed pumpkin
- 1 tablespoon olive oil
- 1 tablespoon honey
- ½ teaspoon chili powder
- 1/4 teaspoon garlic powder
- ¼ teaspoon cayenne pepper
- Freshly ground salt and pepper

For the pasta:

- 10 ounces cavatappi pasta (or pasta of choice)

To garnish:

- 1-2 tablespoons honey
- Roasted pumpkin seeds (pepitas)
- ½ teaspoon red chili flakes (add ¼ teaspoon more if you like it a little more spicy!)
- Freshly ground salt and pepper

For the pesto:

- 1 heaping handful cilantro (about 1 small bunch cilantro)
- 2 cups spinach
- 1/2 cup roasted pistachios (unsalted is best)
- 2 tablespoons roasted pumpkin seeds (pepitas)
- 1 small garlic clove
- 2-3 tablespoons olive oil
- 2 tablespoons water to thin the pesto
- 1 tablespoon fresh lime juice (from ½ lime)
- 1/4 teaspoon salt, plus more to taste
- Freshly ground black pepper

INSTRUCTIONS:

1. Preheat the oven to 375 degrees F. Line a large baking sheet with parchment paper.
2. Place pumpkin cubes on the prepared pan. Drizzle with olive oil and sprinkle with honey, chilli powder, garlic powder, cayenne pepper and salt and pepper. Use tongs or clean hands to toss the pumpkin with the spices and honey so that it's evenly coated. Roast for 30-35 minutes or until pumpkin cubes are fork tender, flipping halfway through to ensure even cooking.
3. While the pumpkin is roasting, you can make the pesto: add the spinach, cilantro, pistachios, pepitas, garlic, olive oil, water, lime juice, salt and pepper to a food processor and process until smooth, scraping down the sides and processing again, as necessary.
4. Next cook your pasta according to the directions on the package. When done, drain and add to a large bowl and stir in the pesto so that all the noodles are coated. Finally add in the roasted pumpkin. Drizzle with honey and garnish with roasted pepitas and red chili flakes. Taste and add salt and pepper as necessary. Give it a small toss again and then enjoy. This recipe is fabulous with grilled chicken or bacon tossed in, or with salmon. Serves 4 as a main or 6 as a side. Enjoy!



Cherry Jam, Turkey & Spicy Cheddar Grilled Cheese Sandwich

INGREDIENTS:

- 2 slices of good-quality bread (love a good thick seedy bread or sourdough!)
- 1 tablespoon softened butter
- 2-3 ounces sliced roasted turkey (turkey leftovers are perfect!)
- 1 tablespoon grainy dijon mustard
- 2 ounces spicy sharp cheddar cheese, sliced (such as a habanero cheddar)*
- ¼ cup arugula
- 2 tablespoons cherry jam

INSTRUCTIONS:

1. Generously butter one side of each slice of bread. Flip the bread over so the butter is facing down. Top one slice of the bread with dijon mustard, then add on spicy cheddar (or cheddar + pickled jalapenos), turkey and arugula. Spread cherry jam on the other side of the remaining slice of bread then place on top of the other ingredients (butter side up) to make a sandwich.
2. Place a skillet or griddle over medium heat. Add in sandwich and grill until it's lightly browned, then flip over and continue to grill until the cheese is nice and melted. This should take 2-4 minutes per side. Sometimes I find that covering the pan for a few minutes helps to melt the cheese a bit easier. Serves 1.

PAST EVENTS

Scotchtober!





Sarasota International Chalk Festival

Burns Square

400-543 S. Pineapple Avenue, Sarasota, FL

November 8-10th 10-7:00pm

Ticket prices vary, purchase online

The Chalk Festival is a three-day "Museum in Motion" where artists from around the world create oversized masterpieces using the road surface as a canvas, interactive 3D illusions and this year the incorporation of flower carpet masters' artists who use natural flowers... thousands of them! The Sarasota Int'l Chalk Festival, a jubilation of art and culture, is recognized for hosting the world's largest gathering of Internationally renowned pavement artists. Founded in 2007, the festival invites artists to travel to Sarasota County to create masterpieces in chalk. The artist hail from 30+ countries, the furthest being Australia and Japan.

U.S. Air Force Airmen of Note Fall Tour

Charlotte Harbor

75 Taylor Street, Punta Gorda, FL 33950

November 13, 2024

Doors open at 6:30 pm

FREE



The USAF Airmen of Note is the Premier Jazz Ensemble of the United States Air Force. This is a free concert! Tickets can be picked up in person at the Charlotte Harbor Event & Conference Center beginning October 1, between 9 am and 5 pm, until all tickets are distributed. Don't miss this chance to experience this amazing group, live and in person!

AT THE CHARLOTTE COUNTY FAIRGROUNDS

FRI NOV-15, 2024
GATES OPEN AT 1:00

FEATURING:

SAT NOV-16, 2024
GATES OPEN AT 1:00

COLE SWINDELL

BRANTLEY GILBERT

Field of Dreamz Country Classic Music Festival

2333 El Jobean Road, Port Charlotte, FL 33948

November 15th – 16th

Gates Open at 1pm

Tickets price vary

Purchase online

Get ready for two amazing days of country music with Nashville Super Stars as the Field of Dreamz Country Classic Music Festival roars back to the Charlotte County Fairgrounds! Friday's headliner is the incredible Cole Swindell and the unforgettable line up on Saturday features Brantley Gilbert. Other acts include Jon Langston, Andy Pursell Band, Taylor Holder, Hudson Westbrook, Diamond Dixie, Kyle Dills Band, Tailgate Revival, Country Wide, and DJ Dank Williams. If you like country music, you're going to love both nights of this show!

A LOOK AHEAD



*Arts & Crafts Class:
Christmas Sea Glass*
December 2nd



Wine & Spirits Extravaganza
December 4th



Cooking Class
December 6th



Line Dancing Class
December 10th



*Tree Lighting
Member Holiday Party*
December 13th



Holiday Scramble
December 15th



Sips & Tips
December 17th



Member Egg Nog Party
December 24th



New Year's Eve Party
December 31st



