



Hello January

New Year, New Chapter
2025

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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
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

THINGS TO KNOW

Welcome New Members!

SOCIAL

- Bicknell, Bick
- Walker, Norine
- Sauer, Denny & CJ
- Byrne, Ned & Belinda
- Timm, Jeff & Mary
- Hewett, Geoff & Kathy



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@twinislesc.org**



New Hours of Operation!

As of January 1, 2025

Lunch: Everyday 11am-3pm

Happy Hour: Mon-Sat 3pm-6pm

Dinner: Tuesday, Wednesday & Friday 5pm-8pm



Sunday Brunch

Sunday, January 5th & 19th 8AM-2PM

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

reservations@twinislesc.org



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 January 22nd

Wednesday at 3pm
Activity Room

Murder in Eagle
Cove by
Greg Kitzmiller



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



For sign up or
any additional information
please email Nancy Svehla
nlsvehla924@comcast.net





CARD NIGHT
WED. JANUARY
8, 15, 22 & 29
6:00PM



BINGO NIGHT
WED. JANUARY
8 & 22
6:30PM



MAHJONG
TUES. & FRI. JANUARY
TUES. 7, 14, 21 & 28
FRI. 3, 10, 17, 24 & 31
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. JANUARY 21ST
3PM-5PM
COST: DONATIONS
ACCEPTED



CHARCUTERIE
WORKSHOP
TUES. JANUARY 14TH
3PM-5PM
COST: \$41 CASH
MIN. 10PPL - MAX. 30PPL



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



TOUR OF ITALY WINE
TASTING
FRI. JANUARY 10TH
5PM-6PM

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



ITALIAN PASTA BAR
FRI. JANUARY 10TH
5PM-8PM

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



MUSIC BINGO
FRI. JANUARY 24TH
5PM-9PM

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

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

PAINTING WITH A TWIST

FASHION SHOW

GAMES LIKE MAHJONG, BRIDGE, PINOCLE, ETC..

(MEN ARE WARMLY INVITED TO JOIN THE WOMEN PARTICIPATING IN THE GAMES)

THE POWER OF 100 WOMEN

Charcuterie Workshop

Tuesday, January 14th
Activity Room
3pm-5pm



Learn to cut and decorate cheese, craft a kiwi flower, and master Charcuterie arrangement—all to take home and enjoy!

Sign Up by January 9th! Min. 10 ppl - Max. 30 ppl

COST: \$41 Member Charge

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

Cooking Class

Sassy Apron Cooking & Cocktails Class
Friday, January 3rd 3pm-4pm
Activity Room



Serving up a fun way to entertain BBQ Style. Layered BBQ Parfait's served with a smoky concoction to create all sorts of fun in your tummy!

\$15 cash per person upon arrival

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

GET INVOLVED



Sips & Tips

Tuesday, January 7th 4pm-5pm

Buckets and Suds (Bunkers)
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@twinislesc.org to sign up!



Line Dancing Class

Tuesday, January 21st 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!

INSTRUCTOR: Connie

LOCATION: Twin Isles Dance Floor

COST: DONATIONS ACCEPTED

Class Limit: 12 people

Sign Up at the Hostess Stand in Twin Isles Hallway



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



3 stations with 2 wines and
1 appetizer at each!

Northern Italy

Central Italy

Southern Italy

Tour of Italy Wine Tasting

FRIDAY, JANUARY 10TH

5PM-6PM TASTING

& FOOD STATIONS

Cost: \$25++

TO SIGN UP EMAIL OR CALL:
RESERVATIONS@TWINISLESCC.ORG



Caesar Salad

Garlic Bread

Chef Attended Pasta Bar with
choices of assorted pasta, proteins,
sauces & toppings

Dessert: Assorted Cannolis

Italian Pasta Bar

FRIDAY, JANUARY 10TH

5PM-8PM

CHEF ATTENDED

MAKE YOUR OWN PASTA BAR!

LIVE MUSIC BY

6PM-8PM

Cost: \$32++

TO SIGN UP EMAIL OR CALL:
RESERVATIONS@TWINISLESCC.ORG

Twin Isles
COUNTRY CLUB

MUSIC BINGO

Hosted by Jay Rigdon & Rig Entertainment

<p>Friday January 24th</p> <p>5pm Cocktails 5:45pm Dinner 6:30pm Game</p>	<p>MENU</p> <p>Choice of: Grilled Mediterranean Chicken or Swordfish, Vegetable Rice Pilaf, Sauteed Broccolini & Roasted Corn Chowder Dessert: Berries & Cream Tarts</p>
	<p>EAT • PLAY • WIN PRIZES</p>  <p>GAME & DINNER \$28++</p>

TO MAKE A RESERVATION:
reservations@twinislesc.org
3-Day Cancellation Policy Applies



2024-2025 GOLF TOURNAMENT SCHEDULE

12/11	Wednesday	TILGA	Christmas Scramble	AM Shotgun Lunch**
12/15	Sunday	Members	Holiday Scramble	PM Shotgun Dinner
1/12	Sunday	Members	Hoedown Golf Scramble	PM shotgun Dinner
1/22	Wednesday	TILGA	Member-Member	AM Tee Times
1/23	Thursday	TILGA	Member-Member	AM Shotgun Lunch**
2/12	Wednesday	TILGA	Skirts & Shirts	AM Shotgun Lunch**
2/16	Sunday	Members	Sweetheart Scramble	PM Shotgun Dinner**
3/5	Wednesday	TILGA	Member-Guest	AM Shotgun Lunch**
3/16	Sunday	Members	Al Boynton's Irish Open	AM Shotgun Dinner**
3/22	Saturday	Outing	ARCHway Fundraiser	AM Shotgun Lunch
3/26	Wednesday	TILGA	Gals & Pals	PM Shotgun Dinner
3/31	Monday	Club Championship - Championship Flights		AM Tee Times

****CARTS ARE MANDATORY**

Hoedown Golf Scramble

Sunday, January 12th

**12:30PM Shotgun
Dinner to follow**

Dust off your flannels—it's time to tee up for the Hoedown Golf Scramble!

**Dinner & Prizes: \$45 all-inclusive
Dinner Only: \$30++**



Menu

House Salad, Smoked St Louis Ribs, Carolina
BBQ Pulled Pork, Baked Mac & Cheese, Baked
Beans, Sweet Corn & Corn Bread
Dessert: Banana Puddin



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 annual Member/Member event is scheduled for January 22nd and 23rd. Our theme for the event is Luau on The Links! Find your member/member partner and watch for the signup sheet in the pro-shop in early January. Upcoming in February is our Skirts & Shirts Event stay tuned for more information!

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) 832-381-6567 or mawood1@comcast.net

TILGA Member/Member Luau on the Links!

Wednesday, December 11th

8:30AM Shotgun

Lunch & Meeting to follow

LUNCH: \$20++

Menu

Pineapple Pulled Pork

Coconut Rice Pilaf

Hawaiian Coleslaw

Dessert: Pineapple Upside Down Cake



Peace River Senior Men's League Final Standings as of December 10, 2024

B2

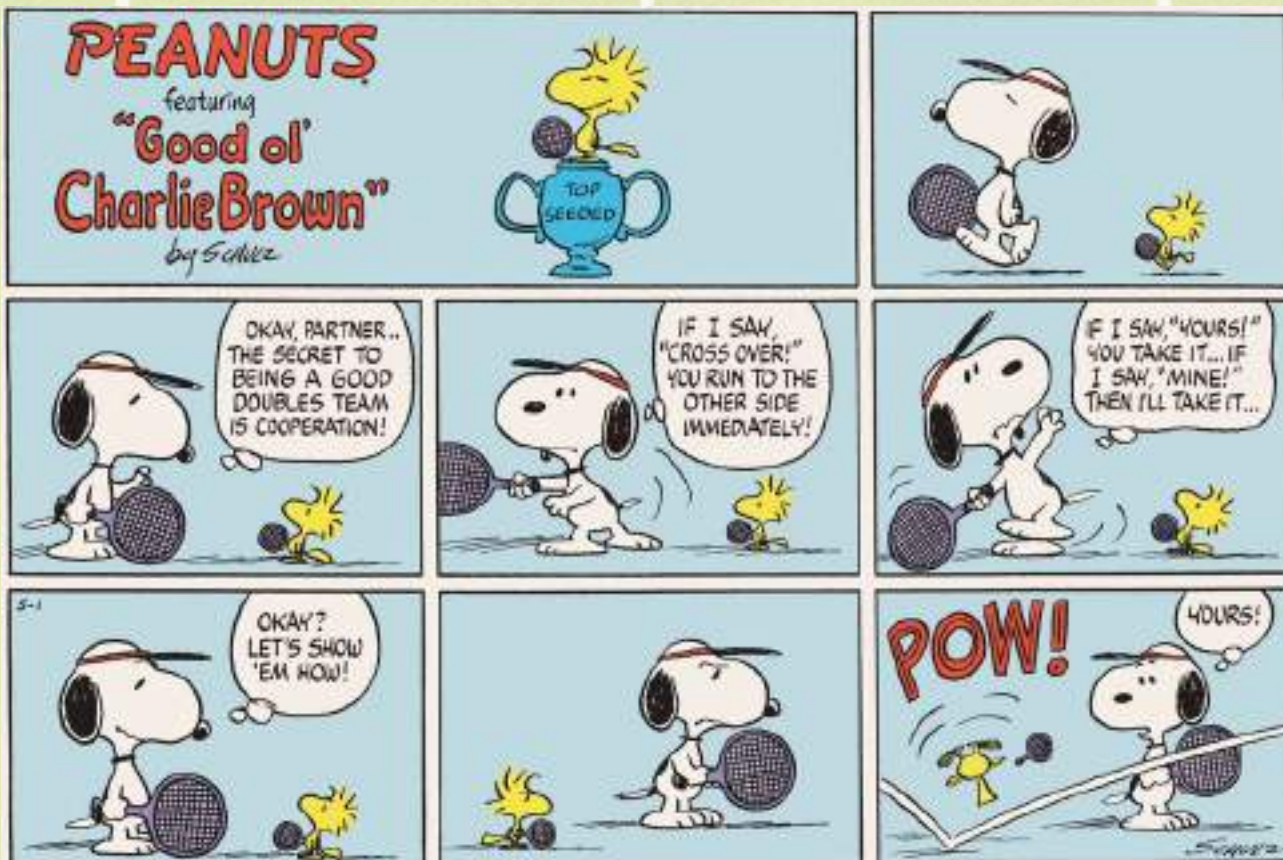
	Points Won	Matches
YMCA Lighting	11	4/16
Maple Leaf Hawks	9	4/16
Twin Isles CC Eagles	5	4/16
Burnt Store Marina Red Barons	3	4/16
Isles Yacht Club Fighting Ibis	2	4/16

B4

	Points Won	Matches
Seminole Lakes Greyhawks	12	5/20
Isles Yacht Club Racqueteers	11	5/20
Maple Leaf Menace	8	5/20
LaCasa Bobcats	7	5/20
Twin Isles CC Buccaneers	4	5/20
Emerald Pointe Drop Shots	3	5/20

B75+

	Points Won	Matches
Maple Leaf Seasoned Geezers	13	5/21
Burnt Store Marina Green Hornets	12	5/21
Lakeside Plantation DNR's	2	5/21
Twin Isles CC Specular Seniors	2	5/21





Blood Orange Ginger Cranberry Mojitos

INGREDIENTS:

- 1 cup fresh lightly packed mint leaves
- 2 limes, sliced in wedges
- 8 ounces white rum
- Blood Orange Soda (San Pellegrino makes a great one)
- 1 cup unsweetened pure cranberry juice
- ice cubes
- mint leaves, lime wedges and fresh blueberries for garnish
- Ginger Simple Syrup,
- 1 knob of peeled raw ginger, about 2" long
- ½ cup water
- ½ cup sugar
- **Sugar Rim:**
- lime wedge
- brown sugar
- Garnish: fresh mint, cranberries and slivers of candied ginger

INSTRUCTIONS:

1. For the Ginger simple syrup:

2. In a small pan, combine the ginger, sugar and water and bring to a simmer, stirring until the sugar is dissolved, about 2 minutes. Then set aside to chill. You can make this ahead of time.

3. For the Sugar rim:

4. Rub the rims of the glasses with a lime wedge and then gently coat them in brown sugar. Let them dry as you get together the ingredients for the drinks.

5. To make the Mojitos:

6. In the bottom of four heavy highball glasses, divide the mint and lime wedges evenly between the four glasses, 2 tablespoons simple syrup to each glass and use a muddler to smash them all together and release the mint oil and lime juice.

7. Add ice cubes, rum and blood orange soda to fill the glass most of the way. Put a floater of cranberry juice on the top (a couple tablespoons) You could serve as is (I love the look of the floater and the two different colors) or stir them together.

8. Garnish with fresh mint, cranberries and candied ginger.



Toronja Splash

INGREDIENTS

- Citrus salt
- 2 oz. grapefruit juice
- ½ oz. lime juice
- ¾ oz. agave nectar
- 1 ½ oz. tequila reposado (100% agave)
- 6 oz. [Dos Equis® Lager Especial](#)
- 3 large ice cubes
- Grapefruit slice

INSTRUCTIONS

1. Add citrus salt to rim of the glass and add ice.

2. Pour remaining ingredients excluding beer into glass and stir.

3. Top with Dos Equis® Lager. Garnish with grapefruit slice!



Thai Chicken Meatball Khao Soi

INGREDIENTS:

- 1 pound ground chicken
- 2 green onions, finely, chopped, plus more for serving
- 1 inch fresh ginger, grated
- 1 clove garlic, minced or grated
- black pepper
- 2 tablespoons extra-virgin olive oil
- 4 baby bok choy or 1 bunch kale, chopped
- 1/4 cup Thai red curry paste
- 2 (14-ounce) cans full-fat coconut milk
- 3 cups low-sodium chicken broth
- 3 tablespoons fish sauce (or low sodium soy sauce)
- 1 tablespoon honey
- 1/4 cup each fresh cilantro and Thai or regular basil, chopped, plus more for serving
- 8 ounces egg or rice noodles
- sliced limes and thinly sliced shallots, for serving
- chili oil, for serving

INSTRUCTIONS:

1. Add the chicken, green onions, ginger, garlic, and a pinch of pepper to a bowl. Mix until just combined. Coat your hands with a bit of oil, and roll the meat into tablespoon-size balls (will make 15-20 meatballs).
2. Heat a large pot over medium-high heat and add 2 tablespoons oil. When the oil shimmers, add the meatballs and sear until crisp, about 4-5 minutes, turning them 2-3 times. Toss in the bok choy and cook 2 minutes more, until just charred on the edges. Transfer everything to a plate.
3. To the same pot, add the remaining 1 tablespoon oil, and the curry paste. Cook until fragrant, about 2 minutes. Stir in the coconut milk, chicken broth, fish sauce, and honey. Slide the meatballs and bok choy back into the soup. Simmer over medium heat until the meatballs are cooked through, 5-8 minutes. Stir in the herbs.
4. Meanwhile, cook noodles according to package directions.
5. Divide the noodles between bowls and ladle the soup over. Top each bowl as desired with basil, green onions, shallots, lime juice, and chili oil.



Banana Baked Oatmeal

INGREDIENTS:

- 2 cups rolled oats
- 1/2 cup pecan pieces (optional)
- 1 teaspoon baking powder
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon allspice
- 1/2 teaspoon kosher salt
- 3/4 cup mashed banana or 2 very ripe bananas
- 1 3/4 cups milk of choice (dairy, almond or oat)
- 1/4 cup pure maple syrup
- 1 tablespoon pure vanilla extract
- For serving: Banana slices, almond butter or peanut butter

INSTRUCTIONS:

1. Preheat the oven to 375 degrees Fahrenheit. *
2. Grease an 8 x 8" or 9 x 9" pan with coconut oil or a neutral oil. In a medium bowl, mix together the rolled oats, pecan pieces, baking powder, cinnamon, allspice, and kosher salt.
3. Dump the dries into the prepared pan.
4. Mash the bananas. In the same bowl, whisk together the bananas, milk, maple syrup, and vanilla. Drizzle the milk mixture over the oats. Stir lightly with a fork to make everything gets evenly incorporated.
5. Bake 40 to 45 minutes until the top is nicely golden and the oat mixture has set. Remove from the oven and allow to cool for at least 10 minutes (or more for the texture to fully set).
6. Before serving, spread the top with almond butter or peanut butter (or a combination) and top with banana slices. Store leftovers refrigerated for up to 1 week: reheat in a 300-degree oven or microwave until warm.

PAST EVENTS

Tree Lighting Member Holiday Party



PAST EVENTS

Sips & Tips!

Sip: White Christmas Margarita Tip: Chipping & Pitching



Wine & Spirits Extravaganza





Bee Gees Now - Punta Gorda

Charlotte Performing Arts Center
701 Carmalita Street
Punta Gorda, FL 33950

Jan 10, 2025 from 7:00 PM to 9:00 PM

Tickets range from \$25-\$59

Purchase Online

Close your eyes and you'll swear the real Gibb Brothers were performing...open your eyes and experience the illusion that they're standing in front of you!

This national touring Bee Gees Tribute Band puts on an incredible, touching, and artistic show. Don't miss it!

Annual Charlotte County Boat Show

2333 El Jobean Road, Port Charlotte, FL 33948

January 9, 2025 - January 12, 2025
Recurring Daily
Prices to be announced



The Annual Charlotte County Boat Show is back at the Charlotte County Fairgrounds in 2025!

The premier boat show in Charlotte County features hundreds of boats from all the major dealers, plus loads of marine accessories and services. Boats are spread outdoors throughout the fairgrounds with accessory booths inside the exhibition hall. Visit the new Be in the Know Zone, where you can get lots of valuable boating info and learn fishing tips and tricks from local fishing' expert, Fishing' Frank. More details for the 2025 show are coming soon.



Dwight Icenhower and The Blue Suede Review

Visani Italian Steakhouse and Comedy Theater
2400 Kings Hwy, Port Charlotte, FL 33980

Tue - Jan 28, 2025 - 7:30pm EST

Purchase Tickets on their website

Dwight Icenhower is a Five Time World Champion Elvis Presley Tribute Artist. Dwight is considered to be one of the best Elvis Tribute Artists in the world today. He has mastered the 50's, 60's, and 70's eras of Elvis' career, and has won a myriad of national Elvis awards. Dwight Icenhower is recognized not only for his great personality on and off stage, but also for his amazing voice that has sometimes even been mistaken for Elvis Presley himself! He has performed with many of the original musicians who have worked with Elvis including: The Jordanaires, The Stamps Quartet, The Sweet Inspirations, Joe Gerchio, DJ Fontana and Duke Bardwell (just to name a few).

A LOOK AHEAD



Casino Night
February 1st



Trivia Night
February 7th



Sips & Tips
February 11th



*Valentine's Day
Dinner & Dance*
February 14th



*Sweetheart
Golf Scramble*
February 16th



Line Dancing Class
February 18th



The Kollections
February 21st



Napa Reds Wine Tasting
February 28th



