



DECEMBER 2025





HO! HO! HO!



NEWSLETTER



THINGS TO KNOW

BINGO Sunday Brunch Hours of Operation

GET INVOLVED

Clubs & Interest Groups	4
Book Club	5
Social Events	6

BINGO 7

TREE LIGHTING &	8
MEMBER HOLIDAY PARTY	

COOKING WITH HOLLY 9

GOLF

Holiday Golf Scramble 10

YOGA 11

CHRISTMAS CROSSWORD 12 ANSWER KEY 13

CULINARY

Cocktail & Dessert 14

OUT & ABOUT

Events In & Around Town

A LOOK AHEAD

Upcoming Events 16







TWIN ISLES COUNTRY CLUB

MAIN NUMBER 941-637-1232

3

OFFICE MANAGERPeggy Miller ext. 421

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

15

VICE PRESIDENT I OPERATIONS

Ryan Henderson 941-444-6600 ext. 731 rhenderson@popegolf.net

LIAISON'S CONTACT INFORMATION

TENNIS LIAISON'S:

Jeannie Schmidt jeannielushschmidt@hotmail.com Richard Wagar rwagar@comcast.com

GOLF LIAISON'S:

TILGA- Mary Wood mawoodl@comcast.net 832-381-6567



THINGS TO KNOW



Wednesday * December 3 * 6:30PM



* Summer is in full swing, and with many of our members enjoying extended vacations, we kindly ask that **BINGO reservations be made** in advance—no later than the day before the event.

To ensure a fun and smoothly run experience, we require a minimum of 20 attendees. Reservations with fewer than 20 participants will unfortunately need to be canceled. This allows us to plan effectively for our BINGO caller and restaurant staff.

Thank you for your understanding and continued cooperation. We appreciate you helping us keep BINGO lively and well-organized!



Sunday Brunch

NO BRUNCH IN DECEMBER



Hours of Operation

Lunch Service

• Monday through Sunday | 11:00 AM - 3:00 PM

Happy Hour

Monday through Sunday | 3:00 PM - 6:00 PM

Dinner

• Wednesday & Friday | 5:00 PM - 7:00 PM

Admin Office

• Monday through Friday | 7:00 AM - 3:00 PM



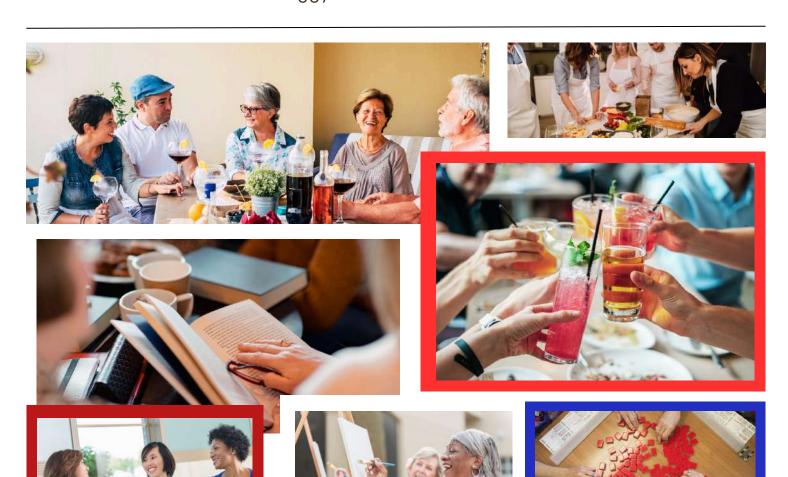
GET INVOLVED

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.

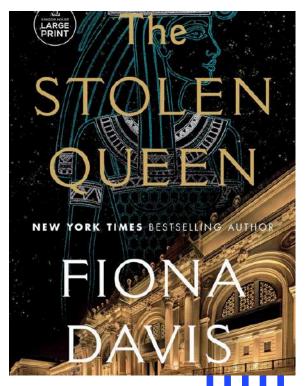
Meet fellow members with similar interests by creating or joining an *Interest Group*, such as a card club, a walking group, a Mahjong club, or perhaps a cocktail of the month club, options are endless.

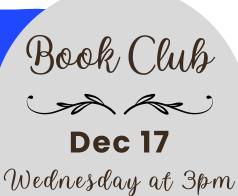
Any member wishing to develop an interest group or club should contact Peggy Miller to receive information.





GET INVOLVED





Activity Room

The Stolen Queen by Fiona Davis







SOCIAL EVENTS



CARDS

EVERY WEDNESDAY 6:00PM



BINGO

WEDNESDAY DEC 3 6:30PM



MAHJONG

EVERY TUES. & FRI. 11:00AM

Activity Room, all materials included Laura Felmore 941-661-1900



BRIDGE

EVERY MONDAY 11:30AM

PINOCHLE

EVERY THURSDAY



HAPPY HOUR 3PM-6PM

1/2 PRICE WELL LIQUOR, DRAFT BEER, & HOUSE WINE



GUITAR JAM SESSION EVERY MONDAY 12:30PM-2:30PM

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



JOIN US FOR DINNER!

WEDNESDAY'S 5PM - 7PM PUB MENU

FRIDAY'S
5PM - 7PM
PUB MENU + SPECIALS

To make a reservation please email us at reservations@twinislescc.org

or call the restaurant at 941-637-1232, ext. 429



EVENTS





les MEMBER HOLIDAY PARTY







EVENTS









2025 GOLF TOURNAMENT SCHEDULE

5/26	Menday	ALL MEMBERS	Momorial Day Soramble	-AM Chetgun Lunch**
7 /4	Triday	ALL MEMBERS	Independence Day Scramble	AM Shotgan Lanch**
8/24	Sunday	Outing	Tarpon 2 Man	AM Shotgun Lunch
0/1	-Monday	ALL MEMBERS	Labor Day Corambio	AM Shotgun Lunch**
1 0/19	3unday	Members	Polish Italian Open	PM Shotgun Dinner
1 0/22	Wednesday	TILOA	Opening Day Scramble	AM Shotgan Lanch**
1 1/9	Sunday	Members	Turkey Trot Scramble	PM Shotgun Dinner**
1 1/19	Wednesday	TILGA	18 Hole President's Cup	AM Tee Times
11/21	Friday	THGA	President's Cup	AM Too Times
12/7	Sunday	Members	Holiday Scramble	PM Shotgun Dinner
12/10	Wednesday	TILGA	Christmas Scramble	AM Shotgun Lunch**

**CARTS ARE MANDATORY



Holiday Scramble



BUFFET

Sunday, December 7
Shotgun 12:30PM

GOLF MEMBERS ONLY!

Golf, Prizes & Dinner \$45.00 all inclusive
Dinner Only: \$29.95 ++

Sign up in the Pro Shop to join the golf game!

Sust coming for dinner?

Just coming for ainner? Dinner open to all Members. Sign up in the restaurant! **House Salad Bar**

Carved Roast Turkey
Gravy
Cranberry Glazed Salmon
Roasted Squash
Yukon Gold Mashed Potato

Christmas Cookies Brownies





Find your balance and inner peace! Join TICC 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! Yoga mats will be provided or you can bring your own.

Class Schedule:





LOCATION: Twin Isles Dance Floor COST: \$15 per person per class

charged to member account Class Limit: 12 people

SIGN UP:

at Hostess Stand in Twin Isles Hallway



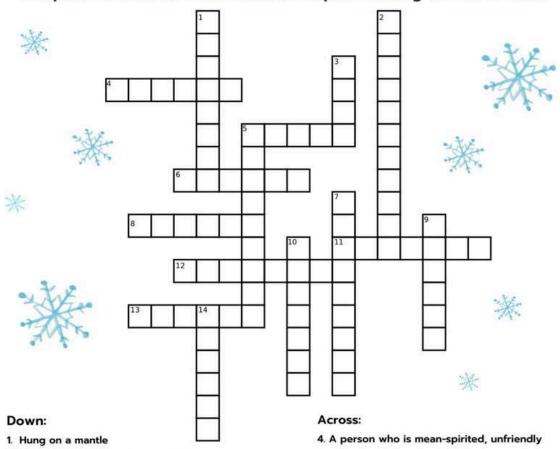
941-637-1232 ext. 420



CHRISTMAS FUN!



Complete the words in the crossword puzzle using the clues below



- 2. A cake made with molasses and ginger
- 3. A black or dark brown rock
- 5. A hard candy with red and white stripes (2 words)
- 7. Location of Santa's workshop (2 words)
- 9. Santa's primary mode of transportation
- 10. Cheerful and celebratory
- 14. Left out for Rudolph

- 5. A joyful song
- A Christmas drink made from beaten eggs, cream, spices, and often alcohol
- 8. A snowman who comes to life with the help of a magic hat
- 11. Has a legendary red nose
- 12. Makes a Christmas tree more attractive
- 13. A formation when dripping water freezes

No peeking! Answers on next page



ANSWER KEY TO PUZZLE







CULINARY





Peppermint Martini

Ingredients

- ·2 ounces peppermint vodka
- ·1.5 ounces coffee liqueur
- ·½ ounce milk
- ·0.25 ounce simple syrup for rimming
- ·Crushed candy canes for rimming

INSTRUCTIONS:

PREPARE THE GLASS BY POURING SIMPLE SYRUP ONTO A SMALL PLATE.

DIP THE RIM OF THE MARTINI GLASS INTO THE SYRUP, THEN INTO THE CRUSHED CANDY CANES TO LIGHTLY COAT THE RIM

FILL A COCKTAIL SHAKER TWO-THIRDS FULL WITH ICE. ADD THE PEPPERMINT VODKA, COFFEE LIQUEUR, AND MILK. SHAKE THE MIXTURE WELL UNTIL IT'S THOROUGHLY CHILLED AND BLENDED.

STRAIN THE COCKTAIL INTO THE PREPARED MARTINI GLASS.

SERVE IMMEDIATELY FOR A FESTIVE, MINTY TREAT.



Peppermint Oreo Truffles

INGREDIENTS

- ·39 Oreo cookies (don't remove the cream center!)
- ·8-ounce brick full-fat cream cheese, at room temperature
- ·1 teaspoon peppermint extract (use less for a milder peppermint flavor)
- ·1 and 1/2 teaspoons espresso powder
- ·8 ounces semi-sweet chocolate, roughly chopped
- ·2 teaspoons coconut oil or canola oil

INSTRUCTIONS

- ·Line a large baking sheet with parchment paper or a non-stick baking mat and set aside.
- ·Place the Oreo cookies in the body of a blender OR in the body of a food processor and pulse until the cookies are finely ground. Add in the cream cheese, peppermint extract, and espresso powder, and pulse until the mixture is completely smooth.
- ·Scoop the mixture into 1" balls (using a cookie scoop helps here). Place the cookie balls on the prepared pan and transfer the sheet to the freezer. Freeze for at least 1 hour and up to 24 hours (covered). Once the truffles have sufficiently chilled, make the chocolate coating!
- •Combine the chopped chocolate and oil in a medium-sized microwave-safe bowl. Microwave on low heat, for 30-second increments, stirring in between each, until chocolate is completely melted and can be whisked smooth. Be sure to keep an eye, as burning chocolate is easy to do!
- ·Quickly dunk each truffle into the melted chocolate and use a fork to move it around so it's evenly coated. Use a fork to remove, allowing any excess chocolate to drip back in the bowl. Place back on the prepared baking sheet and immediately sprinkle with the crushed candy canes. Repeat with all of the remaining truffles.
- Refrigerate before serving. Store the truffles in an airtight container in the fridge for up to 2 weeks.



OUT & ABOUT

A Dolly Parton Christmas featuring Karen Hester



Gulf Theater at Military Heritage MuseumPunta Gorda
Friday, December 5^{th,}
3pm and 7 pm

What better way to kick off the holiday season than with Karen Hester's portrayal of Dolly Parton in "A Dolly Jolly Christmas!" Experience the Christmas songs as well as the hits that made Dolly a musical icon! Karen, as Dolly reached national acclaim in 2021 on E! Network's Clash of the Cover Bands. She not only won her country week showdown, but Karen was also crowned the number one tribute in the country by winning the entire competition. Come and see why and usher in the Christmas season in style! Tickets \$52.

NYE Celebration E Annual Fireworks Display

Fisherman's Village

December 31st 6 pm – 12:30 am



Ring in the New Year Fishermen's Village style! This family-friendly event runs from 6 pm to midnight on December 31st and will keep you entertained throughout the night. Hundreds join the celebration and keep the dance floor at Center Court 'groovin' until the clock strikes midnight!



A LOOK AHEAD



Y0GÅ **Jan 8, 15, 22, 29**



Bingo Night
Jan 7 & 21



Cooking with Holly January 9



Arbor Day Golf Scramble January 11



TOLGA Member-Member January 22





