Making History in Fort Pierce

See story on p6
Presented at Coffee With the Mayor

Volunteer of the Month

Claude Berardi, Vice President of the Fort Pierce Jazz & Blues Society, accepting the Volunteer of the Month award on behalf of Rae Tucci, with Mayor Hudson. Rae Tucci, a unique and amazing woman who doesn’t even play an instrument, is one of the most important members of the Fort Pierce Jazz and Blues Society, and indeed, the live music scene in St. Lucie County. There is no finer or more loyal friend of Fort Pierce. Call Main Street Fort Pierce for more information at 772-466-3890.

Friday, April 19, at 8:00 a.m.
at Fort Pierce Yacht Club
700 N. Indian River Drive

Sponsored by

Bluebird Educational Foundation

Investing in Historic Downtown Fort Pierce

The Bev Smith Automotive Group’s Sandy Shoes Seafood & Brew Festival last month was a big success. I hope you had the opportunity to join us. There was something for everyone: food, contests, crafts, a kid zone and much more. Main Street would like to extend a very special thanks to Bev Smith Automotive Group and their continued commitment to our community.

In May, Main Street Fort Pierce will be starting its 31st year as a Main Street organization. Using the 4-Point Main Street Approach© created by the National Trust, our organization has helped downtown Fort Pierce thrive again. Downtown Fort Pierce has history, character, and a charm that cannot be duplicated in newer developments. Throughout the years, Main Street Fort Pierce stepped up, raised funds, and restored the historic structures that spurned further redevelopment; we developed reoccurring events that attracted people and business owners to the downtown area; we invested in design and façade improvement projects to make downtown more attractive; and we developed connections between entrepreneurs, government, property owners, commercial businesses and other stakeholders to strengthen the economic vitality of downtown Fort Pierce. Today, the results of years of projects, events, meetings, public and private investment, and more is evident in the renewed vibrancy of downtown.

I encourage you to become involved in helping Main Street continue the progress and ensuring that downtown Fort Pierce and its stock of historic buildings remains a public gathering place and an economic generator for the years to come. By joining Main Street Fort Pierce as a member, you are supporting a 501C3 nonprofit that has been and continues to be dedicated to preserving, promoting and protecting our historic downtown. Check out our membership levels in this edition of the Focus and join our team today!

Would you like to volunteer? We have many positions available both in the office and/or at our events. You can write for the Focus magazine, help us organize in the office, pour beer during Friday Fest or volunteer for the August Reverse Raffle and/or another one of our many committees. We have something for everybody.

Please support our local economy by shopping and dining in historic downtown Fort Pierce!
Calendar

Dine, Shop and Enjoy Beautiful, Historic, Downtown Fort Pierce!

MONTHLY EVENTS

April 2, Tuesday: ALLIGATORS IN FLORIDA CULTURE. Presented by Jeff Klinkenberg — 2 p.m.; free to public at A.E. Backus Museum & Gallery; call 772-466-3880 or 772-485-0630 or visit www.backusmuseum.com to register.

April 5, Friday: FRIDAY FEST — 5:30 to 9:00 p.m. at Marina Square & Melody Lane; Live music by Flat Natural Band; Main Street Fort Pierce, 466-3880; www.mainstreetfortpierce.org.

April 6, Saturday: SATURDAY STORIES AT THE MANATEE CENTER — 10:30 a.m.; Toddlers – 1st grade story plus arts & crafts; Main Street Fort Pierce, 466-3880; www.ManateeEducationCenter.org.

April 12, Friday: LUNCH & LEARN presents “Container Gardening” — 12 p.m.; (see Manatee Center article), www.ManateeEducationCenter.org.

April 14, Sunday: ST. ANDREW’S EPISCOPAL ACADEMY FAMILY DAY — 12:30 to 4:00 p.m.; in lieu of entry fee, bring jar of peanut butter & jelly for Mustard Seed’s Summer Feeding Program; kid’s games, food, crafts, raffles, and more; 461-7689, tlbkey@stacadeemy.org.

April 19, Friday: COFFEE WITH THE MAYOR — 8:00 a.m. at Fort Pierce Yacht Club; sponsored by Bluebird Educational Foundation; Main Street Fort Pierce, 466-3880; www.mainstreetfortpierce.org.

April 20, Saturday: MAIN STREET FORT PIERCE GOLF TOURNAMENT — at Gator Trace Golf & Country Club; 7:30 a.m. registration & continental breakfast; 8:30 a.m. shotgun start; $80 per player or $300 per team; Main Street Fort Pierce, 466-3880; www.mainstreetfortpierce.org.

April 27, Saturday: 47TH ANNUAL ST. ANDREW’S EPISCOPAL ACADEMY CLAYS FOR A CAUSE — Quail Creek Plantation in Okeechobee; 461-7689, tlbkey@stacadeemy.org.

WEWKLY EVENTS

Wednesdays: Wednesdays Green Market & Food Co-Op — rain or shine 12:00 to 6:00 p.m.; Downtown Marina Square; 971-8480.

A.E. Backus Museum

St. Andrews Episcopal Academy Upcoming Events

April 12, Friday: A.E. Backus Museum 772-465-0630 • www.backusmuseum.com. The museum will host the following events:

April 19, Saturday: Bud Adams Gallery of Historical Photographs 772-462-1795 2nd Floor of P.P. Cobb Building Open Fridays and Saturdays 8:00 a.m. – 2:00 p.m.

April 19, Saturday: Fort Pierce Yacht Club 772-466-3880; www.mainstreetfortpierce.org.

April 27, Saturday: Fort Pierce Jazz & Blues Society 772-460-5299 • www.jazzsociety.org.

April 27, Saturday: Downtown Fort Pierce Library 772-465-2787 • www.stlucie.fl.us.

LIVE MUSIC DOWNTOWN

www.alhingstreasurecoast.com

Saillish Brewing Company

Facebook/Saillish Brewing Company

Pierced Cider

Facebook @piercedceiver

The Original Tiki Bar

www.tikibarandrestaurant.com

Cobs Landing

www.cobs-landing.com

SUNSET THEATRE & SUNRISE BLACK BOX

772-461-4775 • www.sunsettheatre.com

SEE BACK COVER FOR UPCOMING SHOWS

Tuesdays: Jazz Jam at the Sunset Black Box Theatre — 7:00 to 10:00 p.m.; 460-5299; www.jazzsociety.org.

SUNDAY DOWNTOWN CHURCH SERVICES

Common Ground Vineyard Church — 8:30 a.m. & 10:30 a.m.; 490-6414, www.commongroundvineyard.com.


St. Andrews Episcopal Church (founded 1893) 772-465-0630 • www.backusmuseum.com. The church will host the following events:

April 27, Saturday: Annual Golf Tournament

Main Street Fort Pierce’s Annual Golf Tournament

April 20, 2019. Participation is $80 per person or $300 per team. The cost is $80 per player or $300 per team. Your entry fee will include a continental breakfast, a round of golf, lunch, a goody bag and raffle prizes. Main Street will have a putting contest, and for a small donation you get three chances to putt your ball through a special layout for a great prize. Sponsorship opportunities are still available and tee signs will be set up around the course. Advertise your business by becoming a tee sponsor. Call the Main Street Fort Pierce office at 466-3880 to sign up your team, get a tee sign or to become a sponsor for the tournament. The sponsor of the tournament as of printing is Southern Eagle Distributing.

St. Andrew’s Episcopal Academy Upcoming Events

St. Andrew’s is all about fun during the month of April! The academy will launch Family Day, a free community event, on April 14th from 12:30 to 4:00 p.m. In lieu of an entry fee, they ask that people bring jars of peanut butter and jelly to support Mustard Seed’s Summer Feeding Program for children in need. Then get ready to have an extraordinary day with kids sports, food & drink, arts & crafts, an obstacle course challenge, bounce house, vendor stalls, a tug of war, raffles & prizes and much more. The silent auction is not to be missed with some outstanding collectibles like a signed Tom Brady football, a signed Steven Tyler guitar, a Dwayne Wade signed jersey, and a Michael Jordan signed basketball with more to come. This event will be at St. Andrew’s Episcopal Academy at 320 S. Indian River Drive in Fort Pierce.

Next up will be St. Andrew’s 4th Annual Clays for a Cause at the spectacular Quail Creek Plantation in Okeechobee. Whether you are a novice, an experienced shooter or even a non-shooter, there will be plenty to enjoy. There will be kids’ activities, so bring the whole family to enjoy lunch, amazing raffle items and prizes galore. Sponsorships are available to showcase your business.

For more information, contact Rhonda Blakely, Director of Development & Public Relations, at 772-461-7689 or e-mail her at tlbkey@stacadeemy.org. Be sure to visit the academy’s Facebook page and click on events!
A Fort Pierce News-Tribune article from Tuesday, May 10, 1921 read, “The Atlantic and the Indian River are joined! The wedding ceremony took place Sunday evening about 8 o’clock when the high tide washed through the small remaining barrier of sand and swept dories, barges, boats and all before it.

The opening of the Fort Pierce inlet offered a wealth of opportunity to the growing city of Fort Pierce and the surrounding community. To celebrate the completion of this significant advancement, a plethora of activities were planned throughout the day on Thursday, May 12, 1921. Businesses and homes were decorated with bunting; boat rides were given for spectators to inspect the inlet; band performances dotted the morning and afternoon; a barbecue dinner was prepared; a celebratory baseball game commenced with West Palm Beach rivals; and a carnival and street dance wrapped up the festivities that evening. The highlight of the celebration; however, took place at 9:30 that morning when onlookers gathered to catch a glimpse of 23-year-old Madeline Davis parachute rivals; and a carnival and street dance wrapped up the festivities.

Madeline was born in Kansas around 1898 and lived in Nebraska for a while with her family. They were a farming family and Madeline worked hard from a young age helping her ailing father seed the fields. Later they owned a bookstore in Nebraska where they obtained an unbroken horse as payment for a debt. She was determined to train the horse to ride in order to herd the hotel’s two cows from the field each day. She was thrown three times before the horse allowed her to successfully ride it. This bravery and will to succeed were character traits that would follow her throughout her short life.

The family came to Florida by covered wagon in 1915 after selling the hotel in Nebraska. Their destination was Boca Raton, Florida where they obtained an unbroken horse for payment of a debt. She was determined to train the horse to ride in order to herd the hotel’s two cows from the field each day. She was thrown three times before the horse allowed her to successfully ride it. This bravery and will to succeed were character traits that would follow her throughout her short life.

The Davis family settled in Fort Pierce two years later. The 1920 census lists the family as living in downtown Fort Pierce and she was employed as a cook. Her mother, Olive, made pies for the Old Dixie Cafeteria and earned the nickname “Pie Davis.” Albert continued in carpentry work. During the summers, Madeline would leave Fort Pierce and travel with the carnival performing all over the country. It would seem that her stunts were progressing, from parachuting from balloons to airplanes, and in those days stunt jumpers did not wear chutes until moments before the jump.

We packed it into a canvas bag about the size of a five-gallon washtub and fastened it way out of the wing,” he said [brother, Montra Davis]. “We folded the canvas — it wasn’t silk — back and forth until we got to the ropes. Then we used newspapers to layer the ropes so they wouldn’t tangle when the jump was made. Off she would go to pick up before the crowd could swarm over her. Madeline would be killed in October that year, while attempting a new stunt. She was auditioning to become a performer in Ruth Law’s Flying Circus.

According to newspaper reports… “It had to fly back and forth for about five times to get enough altitude,” Montra Davis said. “Then she jumped. We could see the newspapers flying all over as the chute spilled out and long before we could see the parachute itself.”

Montra drifted down, waving to the crowd and trying to guide the parachute to a careful landing. “It was marvelous coming down but a lot faster than she expected,” Davis said.

Madeline landed in a field near Second Street in downtown Fort Pierce, where she was met by her family and a man named Bill Creed, who had brought his Model T sedan to pick her up before the crowd could swarm over her.

When she was almost 20, while the family was in Indianapolis during World War I. It was around this time that she saw the stunt again at a carnival and approached the person in charge to inquire if she could get a job performing stunts. They told her she was not strong enough.

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Madeline would be killed in October that year, while attempting a new stunt. She was auditioning to become a performer in Ruth Law’s Flying Circus. Newspapers from all over the country ran the story of her untimely death. The following is his account as reported by Joe Crankshaw:

The plane rambled away from Cobb’s Dock, raced across the Indian River and lifted off at 9 a.m.

Continued on page 10 …
Discover the Florida Landscape Through the Eyes of Photographer Clyde Butcher and Painter A.E. Backus

This spring, the A.E. Backus Museum will explore the kindred spirits of the land through the works of two masters of painting and photography in the exhibition Backus & Butcher and the Florida Landscape, on view March 9 to April 28. The opening reception will be held on Friday, March 15, from 6:00 to 8:00 p.m., and the Museum will offer an opportunity to meet photographer Clyde Butcher at a special book signing event on Saturday, March 30 from 1:00 to 3:00 p.m. For more information, please visit www.BackusMuseum.com.

While a generation apart, these two artists share a reverent vision of the iconic majesty of the swamps, shores, glades, and savannas of the state they call home. A.E. Backus [1906–1990] with brush, oil, and canvas, portrayed the natural wonder of our landscape in beloved paintings that evoke a timeless quality. America’s heir to Ansel Adams, Clyde Butcher [b. 1941] has perfected the large-format black-and-white explorations of an earlier era, training his practiced and expert eye to capture the exquisite splendor in the wilds that still surround us.

The Backus Museum is working directly with the photographer to assemble thirteen of his greatest Florida images to complement the masterpieces of Backus, many on loan from private collections. All are breathtaking and will be on display through the spring and Earth Day.

While these artists traveled two distinct creative paths, they shared one abiding passion: a great love for the rich variety of landscapes of our incredible state. Backus & Butcher and the Florida Landscape is sponsored by Dean, Mead, Minton & Zwemer Attorneys at Law and Misty & Michael Minton. The exhibition is organized by the A.E. Backus Museum & Gallery.

About the A.E. Backus Museum & Gallery. With a recently added, multi-million-dollar expansion, the A.E. Backus Museum & Gallery houses the nation’s largest public presentation of artwork by Florida’s preeminent painter, A.E. “Bean” Backus (1906-1990), and is home to the state’s only permanent Easter Sunrise

7 a.m. at the River on Melody Lane
9:30 a.m. in the Beautiful Sanctuary at 7th & Orange Ave.

First United Methodist Church
uMatter2GodAndUs.com • 772-464-0440

Continued on page 12 …
Here’s to the Incredible Egg!

by Brit Anderson

Rather than write about the Easter holiday as a spiritual or religious tradition I thought I would focus on The Egg. Why it is associated with this holiday? What other meanings does The Egg have and, in some cases, still have in history? Since the beginning of time, The Egg has been associated with new life, spring, and of renewal. Even the origins of the word “Easter” itself (derived from the Norsemans’ “Eostur, Eastar, Ostara and Ostarr” and the pagan goddess Eostre), revolve around the equinox itself (derived from the Norseman’s “Eostur, Eastar, Ostara” and Ostar” itself (derived from the Norseman’s “Eostur, Eastar, Ostara and Ostarr” and the pagan goddess Eostre), revolve around the

The first written mention of the Easter Egg was some 500 years ago, although an African tribe which had become Christian much earlier had a tradition of coloring eggs. There is a legend among Eastern Christianity that Mary Magdalene brought eggs to the tomb of Christ and when she saw the risen Christ, the eggs turned bright red. Another version of this legend has Mary greeting the Emperor of Rome telling him “Christ is risen.” The Emperor replied “Christ has no more risen than that egg is red” at which point the egg he was pointing at turned blood red. The tradition of red eggs at Easter is still practiced in Greece and parts of then Mesopotamia. Passover includes eggs baked in loaves of bread. The Greeks also placed eggs in their iconostasis (a place to keep icons) to ward off evil.

The most enduring connection of The Egg to Easter is probably the more basic. As winter wanes, so does one’s food supply. The larder becomes bare and it’s time to “pull in one’s belt” so to speak. Therefore, the celebration of Lent is a way to justify food scarcity. Originally, meat, eggs and dairy were prohibited during the Lenten fast. But chickens still lay eggs. So why not boil, preserve them, and celebrate with them the resurrection of Christ, the renewal of life with the equinox, and the coming of spring and a new season of growth. So, The Egg comes into its own glory and splendor.

Over the years, we have decorated them, colored them, hung them from trees and bushes, made marzipan and chocolate eggs, made sculptured eggs and bejeweled them as in Fabergé eggs and, of course, plastic eggs. In addition, we’ve made baskets not only to gather them but to be filled with candy eggs, chocolate eggs, and other items. We have egg-rolling contests, egg hunts, egg tapping or egg jarping, and egg dances, also called hop-egg, and egg plays. We are an inventive species. We have also included “bunnies” (for their reputation for breeding) and baby chicks (the beloved colored, marshmallow “peeps”).

As a point of information, one refers to a peep of chickens the same as one would a flock of birds or a gaggle of geese.

This may be far more information than you have ever wanted to get down to the here and now. How do we, in Fort Pierce, celebrate the resurrection, the renewal of life, the equinox, Easter and the coming of spring … and The Egg? Initially Yours, located at 129 N. 2nd Street has a variety of Easter baskets that can be monogrammed and filled with all the eggs of any type, peeps and jelly beans, etc. Art Connection, located in the Arcade Building at 101 N U.S. 1, Suite 124, shows the work of 30 local artists. They have some delightful, whimsical small Easter baskets and lovely painted flowers. The works displayed change frequently, so it’s always a good place to stop by.

Chic & Shore Things on 205 North Second Street has the perfect Easter decorations and conversation pieces to liven your home for visiting family and friends. Check out their ad in this month’s Focus for 15% off a regular-priced item. Then there is Brooklyn Sweets located in the Galleria at 102 S. 2nd Streets, Suite 102, for all things chocolate, eggs, bunnies, you name it. Finally, the perfect after church, run/walk or just the way to celebrate a fine Easter Sunday morning brunch is Rooster in The Garden located at 100 S. 2nd Street. Here you can enjoy The Egg in its finest form, any way you like it. What a way to celebrate The Egg! Reservations are suggested, so call ahead at 772-882-9786. Sunday brunch is served from 9:30 a.m. to 2:30 p.m. from Monday through Saturday. They are open from 11 a.m. to closing.

As always wishing you fair winds and following seas.

MADELINE DAVIS … continued from page 7

down to automobile speed flew close to the earth over the motorists several times.

By this time it was late afternoon and the day was becoming dark, but Miss Davis insisted on going through with the test. The crowd held its breath as the two machines shot down the wide boulevard for the final trip, the automobile with its passengers a good distance in advance of the airplane. Miss Law bent over the wheel to hold the car in the center of the road. Miss Davis, her face determined and hands clenched on the side of the car, waited. Behind them roared the airplane, first speeding up to a short distance behind the automobile, and then slowing so that it was going only a little faster. Slowly the dangling rope ladder, its name and the year of her death are inaccurate on her headstone.

AS always wishing you fair winds and following seas.
...continued from page 12

Yes, Fish Swim on 2nd Street
by Holly Theuns

There is a bare spot on 2nd Street between Avenue B and the start of Edgartown along A.E. Backus Avenue, and Main Street Fort Pierce’s Design Team was charged with doing something about it. The first problem was the temporary nature of the design — that stretch is going to be developed soon, so nothing permanent was appropriate. The other problems were the lack of electricity for special lighting, like the rest of downtown, or water access for decorated potted plants similar to those in the Peacock Arts District. What does that leave? Why fish on the fence — of course!

The city-approved idea of wooden fish painted and attached to the chain link fence on that bare spot is the simple elegant solution. Some of the fish will be swimming upstream, towards Edgartown, and some of the fish will be swimming downstream, towards downtown. The fish won’t block the river view we got when Hurricane Matthew blew away the black construction material on the fence. A true win-win solution.

This is a community grass roots project. If you would like to help cut out fish, paint fish, or donate a couple of bucks for supplies, or if you would like to join the design committee to help develop this and other projects in downtown, please contact Michelle Cavalcanti at Main Street, Michelle@mainstreetfortpierce.org or 772-466-3880.

Watch for the fish on the fence coming soon along 2nd Street brought to the community by the Design Committee of Main Street Fort Pierce.
New Director of the Treasure Coast Youth Sailing Foundation Hopes to Expand Programming and the Passion for Sailing

by Joanne Blandford

Training the next generation to sail was a goal of the Fort Pierce Yacht Club almost from its inception in 1980. Dedicated volunteers laid the groundwork to what would become the 501©3 nonprofit, the Treasure Coast Youth Sailing Foundation (TCYSF). Shortly after, the board of TCYSF began a rigorous fundraising effort to purchase the equipment and buildings needed for the project. It was decided that the most suitable location for training would be off the shore of Jaycee Park on South Hutchinson Island. In July 2004, the Fort Pierce City Commission agreed to provide a site for the program at Jaycee Park and has been very supportive of the endeavor from the beginning. The destructive twin hurricanes in the fall of 2004 delayed the project, but by the summer of 2007, the Foundation had boats, a boathouse, and a certified instructor. That summer’s training program quickly filled to capacity and continued to do so in the years that followed. Today the facilities at Jaycee Park are known as the Fort Pierce Sailing Center and the TCYSF has added to the fleet later to provide sailing instruction for students from 14 to 18 years old. Today the facilities at Jaycee Park are known as the Fort Pierce Sailing Center and the TCYSF has added to the fleet later to provide sailing instruction for students from 14 to 18 years old. Today the facilities at Jaycee Park are known as the Fort Pierce Sailing Center.

In December of 2018 and his vision for its future is an exciting prospect for this waterfront community. Will and his wife, Carol, are adventure seekers at heart. From sailing the warm seas of the Caribbean to skiing down the side of a snow-packed mountain, this couple and their family have done it. William owned a construction business for 40 years in New England. He has been racing sailboats competitively since he was a very young boy. Some of his achievements include winning the 2001 Mumm World Championship at Hilton Head; the 53 North Americans race in 1987, 1988, and 1998; and the Block Island Race Week in Newport, RI. He and his family have sailed in seas all over the world in destinations such as the Mediterranean, Australia, the Caribbean, and Europe.

After moving to the Florida Keys, Will became the Assistant Program Director for the Mark Sorensen Youth Sailing Program at the Upper Keys Sailing Club for three years. During his time there, the program expanded to 60+ children. After Hurricane Irma, Will and Carol decided not to reinvest in the Keys and chose instead to move to this area after attending a sailing event here. Will and his wife, Carol, are adventure seekers at heart. From sailing the warm seas of the Caribbean to skiing down the side of a snow-packed mountain, this couple and their family have done it. William owned a construction business for 40 years in New England. He has been racing sailboats competitively since he was a very young boy. Some of his achievements include winning the 2001 Mumm World Championship at Hilton Head; the 53 North Americans race in 1987, 1988, and 1998; and the Block Island Race Week in Newport, RI. He and his family have sailed in seas all over the world in destinations such as the Mediterranean, Australia, the Caribbean, and Europe.

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“SoCo Socials”
2ND ANNUAL
4/20 EVENT
Co-hosted by Southern Comfort’s MMJ & DPC Clinics

April 20, 2019
River Walk Center
600 N Indian River Drive, Fort Pierce, FL

A FREE community event to showcase Businesses and Organizations which promote ‘Health, Wellness, and Community.’

Following the nationally acclaimed Farmer’s Market downtown, the day will continue with

- Local Vendors
- Artists
- Music
- Food
- Raffle
- Veteran
- And More For Prizes
- Giveaways
- Everyone!

Southern Comfort Health

Direct Primary Care
For more details contact: (772) 218-7262
events@socommjclinic.com

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It’s Almost Summer Camp Time at the Manatee Center

by April Frederick, MOEC Education Coordinator

Warmer temperatures turn our thoughts to summer and the arrival of long, lazy days, cicadas singing in the trees, mosquitoes humming in our ears, afternoon thunderstorms and … summer camp!

Camp can be a great way for children to get outdoors, make new friends and connect with nature. Summer camp gives kids a chance to participate in activities for which there is little time during the long school year. In fact, many adults fondly recall their own days at summer camp. Swimming, snorkeling, hiking and kayaking are summer camp staples that help build skills and create memories.

The Manatee Center’s summer camps get kids out to explore the natural beauty that makes the Treasure Coast so special. Camp sizes are small; no more than 25 students per week so that counselors can get to know each camper personally. The low camper-to-counselor ratio gives kids the chance to learn new things and test new skills with safety and encouragement.

Field trips are the heart of the Manatee Center’s full-day camps, making each day a different adventure. Campers will visit different natural areas and environmental education centers in St. Lucie, Martin and Indian River counties where they will experience Florida’s unique natural wonders.

Hands-on activities like seining in the Indian River Lagoon or dip-netting in a freshwater marsh engage the imagination and reinforce learning. Exciting exploits such as kayaking, hiking and snorkeling help students see their own connections to nature and develop new life skills all while having fun.

Four weeks of summer camp are open for registration now.

**Wild Wonders Half-Day Camp** — Ages 6 to 8
June 17 to June 21, 9:00 a.m. to 1:00 p.m. The cost is $90.

This camp is perfect for younger nature lovers. Each day will include live animal encounters, nature games and outdoor activities, and arts and crafts projects.

**Eco-Explorers** — Ages 9 to 12, June 24 to June 28 9:00 a.m. to 4:00 p.m. The cost is $175.

Great for kids who want to know how nature works and what we can do to protect it. This camp will feature hands-on, feet-wet, sun-shine field trips around the Treasure Coast where students will learn about some of Florida’s fragile ecosystems and the creatures that call them home.

**Ocean Adventures** — Age 9 – 12
July 15 to July 19, 9:00 a.m. to 4:00 p.m. The cost is $175.

This camp is just right for the future marine biologist. Discover Florida’s amazing marine ecosystems, and the organisms that live there, with exciting hands-on, in-water activities and field trips.

**Wild Discovery** — Ages 9 to 12, July 29 to August 2 9:00 a.m. to 4:00 p.m. The cost is $175.

Perfect for nature lovers and kids who enjoy the outdoors. A new adventure in a different ecosystem awaits each day of this amazing camp. Hands-on activities will immerse campers in exploring the wetlands, uplands and aquatic systems of the Treasure Coast.

Summer camp registration forms can be found at the Manatee Center website, www.ManateeEducationCenter.org. A $10 discount is available for those who register before May 1st. A sibling registration discount of $10 may be applied to one camper per family and can be combined with the early registration discount if received before May 1st.

This year, the Manatee Center is also offering a counselor-in-training program. This program is available for students ages 13 to 15 who are interested in becoming a camp counselor. The CIT program is a fun and friendly opportunity for youth to develop skills and summer camp responsibilities as assistants to counselors while also participating in camp activities. The cost for this program is $140 and space is limited to only a few CITs per camp week. Please contact April Frederick at Education@ManateeEducationCenter.org for more information and registration applications.

High school students ages 16 and up who are interested in being a camp counselor should contact April Frederick. Camp counselors can earn volunteer hours for Bright Futures and other scholarship programs as well as gaining valuable experience.

A summer of fun, learning and adventure is just around the corner. We hope to see you at the Manatee Observation & Education Center this year!

❖

The Manatee Center April Events

Season Hours: October 1st through May 31st we are open 10 a.m. to 5 p.m., Tuesday through Saturday, and 12 p.m. to 4 p.m. on Sundays.

**Saturday, April 6th at 10:30 a.m.**
Saturday Stories at the Manatee Center

We have a new story hour the first Saturday of each month. Ideal for toddlers to first grade, with an arts and crafts project after the story. Bring your friends and come on down! Brought to you by the St. Lucie K-8 Future Business Leaders of America Club. Free with admission.

**Friday, April 12th at 12 p.m.**
Container Gardens

Lunch & Learn — Join us for a free presentation at the Manatee Center hosted by Kate Rotindo, St. Lucie County IFAS Extension Agent. You’ll learn about all the ways that healthy vegetables and beautiful flowers can be grown in the smallest of spaces with a container garden. Bring your lunch and bring a friend. Free event.

**Recurring Programs**

**Tuesdays, 1:30 p.m. — Fish-Tastic Fish Feeding — come meet the fishes in the Center**

**Wednesdays, 1:30 p.m. — Tide Pool Touch Tank — touch and hold tide pool critters.**

**Thursdays, 1:30 p.m. — Meet the MOEC Reptiles — and witness Diego the corn snake eating.**

**Fridays, 1:30 p.m. — Seahorse Snack Time — watch the MOEC seahorses eat and play.**

**Saturdays, 1:30 p.m. — Fish-Tastic Fish Feeding — come meet the fishes in the Center.**
Spring into the Market!

The Downtown Fort Pierce Farmers’ Market is buzzing with springtime activities. Local farmers are harvesting the bounty of late winter crops — all delicious and nutritious vegetables and fruits grown right here on the Treasure Coast. Taste the difference in local and fresh compared to imported and maybe not so fresh — it’s amazing!

The jam and jelly makers are busy turning all those wonderful veggies and fruits into scrumptious delights. Kat’s Southern Twang and Brenda’s Mix-a-Lotta Sauces make good use of berries, tomatoes, peppers, peaches, and so many other tasty ingredients produced locally. Of course Buzz On In, Gravell Apiary, is busy year-round harvesting honey from groves, farms and woodlands, and PJ Honey Ranch scouts the land for exotic honeys from all over the country.

Look for the locally-produced vegetables and fruits in our area. The Downtown Fort Pierce Farmers’ Market prides itself on securing the best of the local farmers for our patrons. Ace High Farms squeezes orange and grapefruit from their own groves. Al’s Family Farms makes sure their juices are from Florida fruit. Aunt Zorada Farms and Al’s Family Farms makes sure their juices are from Florida fruit. Aunt Zorada Farms and Al’s Family Farms guarantees the freshest fish, their own groves.

The Downtown Fort Pierce Farmers’ Market is home to Macy’s Smoked Fish who makes the best smoked fish dips in the area from fresh and local fish. Anytime Seafood brings the freshest frozen wild shrimp from the East Coast of the southeastern U.S. Ask either of these vendors for recipe suggestions — they know their seafood!

Many of the food vendors shop the Market for the freshest ingredients for their dishes cooked to order. Just ask them and they’ll let you know where they source their products.

Spring always brings the best weather. The Downtown Fort Pierce Farmers’ Market is delighted to share the chamber of commerce temperatures, sunshine and cool breezes with visitors and locals. Easter is just around the corner, a little later this year, but spring-time weather is still in the forecast and there’s sure to be more of this glorious Florida sunshine for weeks to come.

Take time from your busy schedule to visit the Downtown Fort Pierce Farmers’ Market. Enjoy the outdoor venue at the Fort Pierce City Marina, shop and stroll, eat and visit with friends. Find us on the web at www.fortpiercefarmersmarket.com and follow us on facebook and twitter. Open every Saturday from 8 until 12, rain or shine, it’s a Saturday Morning Tradition! ♦

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Love, JAZZ Community: Sow Skills and Confidence at Any Age Through Jazz Camp

Every one of us has a dream. For some, that dream involves standing in the warm glow of a spotlight, sharing the beautiful sounds of sweet music with others. For the past few years, the professional musicians involved with Fort Pierce Jazz and Blues Society have helped scores of music lovers of all ages realize a dream and gain musicianship, confidence and performance skills through their professionally-facilitated Jazz Camps for students ages 13 to 90.

Most summer camps involve arts and crafts and maybe swimming, but as you can imagine, Jazz Camp is decidedly different and unique. Students young and old come to the camp from 10 to 2 daily and jump right into the music, having a chance to play with the professionals and learning how to improvise, change keys on the fly, and how to scat like a natural, all while having a great time and learning from musicians who have played with the likes of Duke Ellington, Bob Hope, Sammy Davis Junior, Mel Tormé, Johnny Mathis, Styx, Journey, and many big stars.

Led by the incomparable Mark Green, these camps are open to ‘kids’ of all ages and abilities and run June 10 to 14 and June 17 to 21. Participants can come to one or both weeks, which culminate with a public performance at the Sunrise Black Box Theatre on Friday, June 28th backed by the pros. Because of the tremendous talent and participation of the participants, a third, advanced Jazz Camp week is slated for June 24 to 28. The advanced week will delve into the finer points of instrumental jazz and blues performance. Led by the legendary Larry Brown, the Advanced Instrumental Jazz Camp will feature Brown on piano, David Mundy on bass, Claudio Berardi on drums, and Gene Mel Tormé, Johnny Mathis, Styx, Journey, and many big stars.

Bruno on saxophone. That means your young musician — or you — could have a chance to learn from and perform with some of the country’s most accomplished musicians.

An Advanced Brass and Horn Ensemble will be led this year by Thad Wilson. Wilson, a trumpeter whose love for music and performance propelled him all over the East Coast, created the Thad Wilson Jazz Orchestra, which was housed at the world-famous jazz haunt, One Step Down. Wilson also taught at the Levine School of Music and George Washington University and performed nationally as Donnie in Ella, a theatrical work based on the life of Ella Fitzgerald.

It’s a once-in-a-lifetime opportunity to learn and live out your lifelong dream — and it’s surprisingly affordable, too. The first two weeks of Jazz Camp, which are slated for June 10th through the 14th and June 17th through the 21st, run $155 per week or $290 for both weeks. The Advanced Jazz Camp, June 24 to 28th is $240. If you want to do just one week of Jazz Camp and follow up with a week of Advanced Jazz Camp, the pair will run you just $375. If you’d like to be a star — or at least learn to perform like one, call today to save your space for this year’s Jazz Camps at the Sunrise Black Box Theatre and the Fort Pierce Jazz and Blues Society’s Jazz Shack on the River. Call (772) 460-JAZZ (5299), or register online at www.jazz-society.org. ♦
You have that business idea. You think it could really work and you think you want to try. So, what’s next? What are the first steps to take? Sure, the obvious is that you develop your business plan. But how does that really happen in practice? How do you develop that initial plan? Let’s look at some of the steps you should take.

Keep in mind that these steps are not sequential. In the real world, with a real new business, you are going to take several actions in rapid order, enmeshed one with the other, almost at the same time. Think of them as simultaneous, not sequential.

Start the planning

From the moment you have the idea, you are developing the plan. It starts with just bullet points and some preliminary forecasts, and you fill in details — the rest of this post, for example — as you make progress. Your business plan is never done. You are revising it regularly from now through launch, through emergencies, growth, and stability. If your business plan is done, your business is done.

Is there really a market?

I can’t imagine how one can come up with a business idea without having thought about the market. Is there really a market for it? Do people want what I intend to sell? Enough people? At a price high enough to allow you to cover costs and expenses and sustain the business? You must be prepared to abandon your business plan if there isn’t a big enough market. In the real world, many entrepreneurs already know that market before the idea hits them. They might be working in a similar business and going out on their own. They might have an offshoot of an existing business, some new variation based on what they already know. Much of what you read about this topic implies it’s not a plan that comes out of thin air without market research, but the truth is, you have to know your market. You might already. Many new businesses start with the first few customers or clients.

Constant ongoing review

You may hit a crossroads, or key decision point. Sometimes the sad truth is that there isn’t a big enough market. In the real world, you never have enough data to really know, for sure until you do it. But you are always asking, always testing, even after launch.

And, all the time, as you develop a plan, that question continues. Is there a market? You live with it.

Recruit the team

As you develop the idea you have to think about what kind of a team it will take. Successful businesses take production, marketing, sales, and administration. Your business might take research, prototyping, manufacturing, website development, or whatever; all of these require a team. Successful business takes production, marketing, sales, and administration. So you must be prepared to abandon your business plan if there isn’t a big enough market. In the real world, many entrepreneurs already know that market before the idea hits them.

As you do this, watch for signs that it is time to abandon your plan along the way.

Do the legal

The legal details depend on what your idea is, where you are, and who you are. A consulting business might start without any legal expense, using just the consultant’s real name and social security number on invoices. Most businesses will require at least initial steps to establish a legal business entity, bank account, and tax ID numbers. Sometimes licenses are important, and often you need a website domain name. Think through this early on and put it into your plan. Revise it in your plan as you move towards launch and discover more details.

Muster the money

As you develop the idea you naturally flesh out your lists of what you need to spend on expenses, people, assets, development, and so on. You can refer to this blog. With early estimates of starting costs and operational cash flow you develop an idea of how much money this business will take.

That early idea becomes a part of your early business plan, with the details reflecting the money requirements and resources. Some businesses can get going with just the entrepreneur’s money, others require more funding from loans, friends and family, or formal investors such as angel investors, or even venture capital. Every business is different, so you make a plan for financing based on your early estimates. Then you start taking the initial steps, and revise as the real world reveals itself to you. Sometimes entrepreneurs start thinking they’ll get outside investors, and end up having to revise plans, compromise, narrow their focus, and make do with less than the ideal.

It’s a journey — Constant review and revision

In the real world, the moving forward, discovering and overcoming problems, meeting milestones, and reviewing and revising the plan never stops. From the moment after you settle in on that idea, you are always planning.

Keep this final thought in mind: Every day is another question. Do you continue, or do you drop it? Have the courage to admit it to yourself if you realize it isn’t going to work; or the perseverance to stick with it, and get through the hard parts.

About the Author: Tim Berry, Guest Blogger. Founder and Chairman of Palo Alto Software and bplans.com, on twitter as Timberry, blogging to stick with it, and get through the hard parts.

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As with the big market question above, you continue to ask and answer the people question as you develop the business. And, along the way, you develop your plan. Your first team members help you figure out who else you need. The team and personnel plan become part of your business plan, which you will revise as you go along.

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It’s a journey — Constant review and revision
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Do You Need a Green Card?
Yoga is a daily practice used to tune our mind, bodies and hearts so that we feel our best. When an instrument is in tune it sounds beautiful and yet the same instrument when out of tune will sound awful. In yoga, we breathe in and out though the nose, and this nostril breathing will relax and calm the nervous system. From a relaxed place we generally feel better and are in a good place to stretch our muscles and move into yoga postures.

The decision to begin taking care of ourselves is where we start to create a healing practice for whatever ails us. Finding where to begin with a daily yoga practice can be easier when we create space and time for ourselves on a personal level. As much as one can enjoy a vacation, the preparation leading up to it and the return afterwards can seem like extra effort; often taking away from the relaxation of the trip. However, making time for ourselves on a daily basis is the key to health and the decision to do so is where we start.

We can choose to run around out of tune or take the time to tune ourselves and everyone around us (including ourselves) will appreciate how much better we sound!
Fishing Report: Dolphin Days

by Captain Bo Samuel, Pullin Drag Charters

April is the time for offshore fishing, specifically targeting dolphin. The common dolphinfish, also called dorado or mahi mahi, are frequently found offshore this time of year as the waters become warmer. These bright greenish-blue fish with yellow on their sides are fast swimmers known for their battling ability. Recreational and commercial anglers enjoy catching this aggressive-eating, acrobatic fish for the challenge and for the table. Some anglers say it’s one of the best tasting fish in the ocean.

Trolling ballyhoo with skirts is your best choice, but dolphin will also bite artificial lures, feathers, jigs, and live bait. Any structures, buoys, or floating objects are great places to find dolphin. Have a pitch rod ready and keep a close eye on weed lines since they like to eat small fish hiding there. Since dolphin are a schooling fish, if one is caught be ready for more as the rest of the school will stay close by. Chumming with cut bait near a school will greatly increase your chances to hook more fish. Once you have one hooked, hold on, listen to the drag scream, and be prepared to gaff. Now the only thing left is how to cook it up once back on land. If you need a hand with that, The Original Tiki Bar and Restaurant or 12A Buoy will be happy to help.

Regulations and fishing license requirements can be found at your local bait and tackle shop or myfwc.com. Mahi Mahi is so nice, they named it twice! It’s also nice to keep Pullin Drag!

Fresh Ways with Strawberries

Strawberry Cake

My friend, Valerie Krupa, brought this wonderful cake to a party. It’s better than Strawberry Shortcake and so moist.

Cake
1 package white cake mix (regular size)
1 package (3 ounces) strawberry gelatin
3 tablespoons sugar
3 tablespoons all-purpose flour
1 cup water
1/2 cup canola oil
2 large eggs, room temperature
1 cup finely chopped strawberries

Preheat oven to 350°. Grease and flour a bundt pan. In a large bowl, combine cake mix, gelatin, sugar and flour. Add water, oil and eggs; beat on low speed 30 seconds. Beat on medium 2 minutes. Fold in chopped strawberries. Transfer to prepared bundt pan. Bake until a toothpick inserted in center comes out clean, 35–40 minutes. Cool on a wire rack. Serve warm.

Glaze
2 tablespoons butter, softened
1 1/4 cup confectioners’ sugar
1 1/2 cups finely chopped strawberries (fresh or frozen)

Beat butter and confectioners’ sugar, then mix in strawberries. Poke holes in the top of the cake. Pour glaze over top and drizzle on the sides. Refrigerate a couple of hours before serving. Serve with fresh whipped cream.

Fruit Salsa

1 cup finely chopped strawberries
2/3 cup finely chopped mandarin oranges (drained)
2 large kiwifruit, peeled and finely chopped
1 8 oz. can crushed pineapple (drained)
1/2 cup finely chopped yellow peppers
1 teaspoon lime or lemon juice
6 flour tortillas
butter/Pam

Mix together salsa ingredients and cover and chill for 6 hours. Heat oven to 350°. Spread tortillas with butter/Pam and cinnamon & sugar. Bake until browned. Cool and cut into 8 wedges each. Serve alongside the salsa. Makes 3 cups.

Recipe Corner

by Sue Dannahower

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