Summertime in Fort Pierce

“It’s a smile, it’s a kiss, it’s a sip of wine...
... it’s summertime!”
- Kenny Chesney

In summer, the song sings itself.
- William Carlos Williams

Oh, bring again my heart’s content,
Thou Spirit of the Summertime!
- William Allingham

This bud of love, by summer’s ripening breath,
May prove a beauteous flower when next we meet.
- William Shakespeare, Romeo & Juliet
Main Street Thrives Under Leadership of Outgoing President, Beth Williams

by Sue Dannahower

As a new arrival to the community in 1999, Beth Williams was introduced to Main Street Fort Pierce by her friend Ginger King, a life-long resident and member of the Board of Directors. Both Ginger and Beth worked for local hospitals at the time and MSFP was (and still is) recognized as a key organization worthy of support by area businesses and residents. Within a year of moving to Fort Pierce, Beth joined the board and in 2009 was elected Board President.

“I fell in love with Main Street and the people involved in the organization,” said Beth. “At the time I became involved, the push was on to renovate the Sunrise Theatre and you couldn’t walk down 2nd Street without Doris Tillman crossing your path to ask for support. It was obvious that the staff and volunteers associated with MSFP truly had the community’s best interest at heart and were passionate about making a positive difference in the city.”

Throughout her years as President, Beth has focused on encouraging membership growth and support. She worked to remind members of the community of the positive impact MSFP’s many free public events have had on the downtown district. “Whether it’s our monthly Friday Fest, the annual Sandy Shoes Festival, or the unique Plein Air event, all of the programs MSFP organizes are aimed at bringing people downtown for a positive experience and reminding them of what a jewel our historic district is. It’s been good for the city, for residents and visitors, and I believe for our region to have a quality organization like MSFP focused on promoting the wonderful uniqueness of Fort Pierce.”

While Beth’s tenure as President came to an end at the 2014 Annual Meeting, her commitment to Main Street remains strong. “I’ll continue to serve on the board and support the Main Street Fort Pierce mission,” said Beth. “It’s been very exciting to be a part of the efforts that have made our city a better place to live. I’ve been fortunate to be on the board as we renovated the Platts/Backus House and moved our office into that historical landmark. I was part of the contingency that attended the national convention to accept the Great American Main Street Award earned because of the years of work that so many volunteers have put into improving the city’s historic district. It’s been fun and very rewarding. I’m grateful to have had the opportunity to serve.”
Dine, Shop and Enjoy Beautiful, Historic, Downtown Fort Pierce!

**June 6, Friday:** Friday Fest — 5:30 to 9:00 p.m.; Music & Entertainment by Dukes of Doc Wop; Main Street Fort Pierce, 466-3880, www.mainstreetfortpierce.org.

**June 7, Saturday:** World Ocean Day — 10 a.m. to 3 p.m.; St. Lucie County Aquarium, Smithsonian Marine Station at Fort Pierce. Enjoy learning stations, crafts, face painting, seining demonstrations in the Indian River Lagoon; 465-3271, www.sms.si.edu/smee/.

**June 7, Saturday:** 2nd Annual Treasure Coast Loinfish Safari — 9:30 to 9:00 p.m.; Sponsored by Ft. Pierce City Marina, Team Frapper and Marine Cleanup Initiative, www.treasurecoastloinfishsafari.com.

**June 11, Wednesday:** Art Walk at Art Bank — Art Mundo Open Studio, 5 p.m. to 8 p.m.; The ArtBank at 111 Orange Avenue; Artmundo.org@gmail.com, 766-0021, www.artmundo.org.

**July 4, Friday:** Stars Over St. Lucie 4th of July Celebration — Fort Pierce City Marina Square, 3 to 11 p.m.; Entertainment by Category 5 & the Storm Horns bringing their rockin’ blues, R&B, and swing sounds to the stage at 3:00, followed by the top 40 hits of The People Upstairs at 7:00 p.m. Jeff Brown from Clear Channel Media and Entertainment will be on hand to entertain the crowd in between the bands.

**Stars Over St. Lucie is a family event. All in Fun Inc. has teamed up with Main Street Fort Pierce to provide children’s activities throughout the event. The children’s activities include a giant slide and a bounce house, or have your face painted by Masquerade Expressions. Arts & crafts vendors will line up in front of the Indian River in Marina Square for a shopping experience. Make sure you bring your appetite as we will have a wide variety of food choices including Greek, Caribbean, BBQ, Latin, Seafood, American, and various snack items. At 9:30 p.m. the skies above the Indian River will light up with a dazzling fireworks display provided by the City of Fort Pierce. Admission to Stars Over St. Lucie is free and there is always plenty of music, food, Bud Light, fireworks, and activities for all ages! Free parking is available in the City Parking garage.**

**Double the fun!** Due to the 4th of July falling on the First Friday of the month, Main Street Fort Pierce will have Friday Fest on Friday, July 11, featuring the OPM Band.
The City of Fort Pierce Commission has made great strides toward making it easy for citizens and the press to find and use information about city government business. It wasn’t that long ago that finding out what was happening in city government meant you had to attend meetings and read the newspaper. Because of space constraints, the news coverage would be limited to one or two issues. You could also visit city hall and request to read, and perhaps copy (for a fee) minutes and agenda materials.

Today, you can watch the meeting live on television’s city government channel, Comcast 27, AT&T U-Verse Channel 99 or via computer. If you miss the live broadcast, the meetings are rerun on Channel 27. They are also archived and available 24/7 on the city’s website. The archives are indexed so that if you only want to watch the discussion on one item, it’s easy to click specific agenda items of interest and skip the rest.

More recently, commission agendas are available online, along with all the backup materials. Now, citizens have access to the same complete information that commissioners receive on every agenda item. These documents can be accessed and printed at home, or not printed and read on screen to save paper, ink and the environment. No longer does a citizen have to pay for copies of agenda documents. Even better, the documents stay online, are archived, and can be accessed any time in the future and are fully searchable. You can also watch the videotaped agenda item, and access the written documents at the same time for handy and complete understanding of the particular topic.

Yes, the City of Fort Pierce has gone “paperless” and we are now in the 21st Century electronic age. This accomplishment is due to our forward-thinking and efficient staff, particularly in the offices of the city clerk and information services. The on-line availability of information will eventually extend to all Boards and Committees of the City.

When I first began attending budget and commission meetings, I made countless trips to the clerk’s office, requested and paid for copies, and have probably spent several thousand dollars over the years just trying to be an informed citizen. Those were the old days. Today, if you don’t know what’s going on in government, it isn’t anybody’s fault but your own, because it’s effortless, painless and convenient. Most of all, it’s open and the sun is shining on your local government. For more information, go to http://www.cityoffortpierce.com/, click on “Agenda and Minutes” in the upper left hand corner on the home page, and be prepared to have local government open up before your eyes. Just in case you need a reminder, you can also click on “Subscribe” and you’ll receive notices of when agendas and backup materials are available.

Mayor’s Message

by Linda Hudson, City of Fort Pierce Mayor

Fort Pierce – Open Government Front & Center

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The City of Fort Pierce held a ribbon cutting ceremony to celebrate the grand opening of the Keep Fort Pierce Beautiful Community Garden on Tuesday, April 23. Mayor Linda Hudson, Commissioner Tom Perona, and Parks and Grounds Manager Paul Bertram joined many citizens and representatives from local churches, businesses, nonprofits and St. Lucie County to recognize the official opening of the beautiful half-acre garden. The community garden is located along Moore’s Creek Linear Park at 424 North 9th Street.

The garden features 24 family garden plots and 4 community plots, a gardening tool shed as well, and is designed to grow fruits, vegetables and flowers. Commissioner Perona said, “It’s not about growing plants, it’s about growing a community.” He is hopeful that the growth of community gardens will continue throughout neighborhoods in Fort Pierce.

The project gained overwhelming support after a citizen came forward with a request that the City create a community garden for citizen use. The City of Fort Pierce joined forces with Keep Fort Pierce Beautiful and area citizens to plan and implement the project. CDBG funds were used to cover the costs of fencing, a storage shed, signage, a well, irrigation, and supplies. Waste Management donated soil for the garden plots. Boy Scout Troop 405 constructed raised beds, a pavilion, a picnic table, sidewalks, and assisted in the project’s overall construction. The garden is even equipped with gardening supplies for plot owners thanks to a $3,000 contribution from St. Lucie County.

According to a recent study conducted by New York University School of Law, opening a community garden has a significant positive impact on residential properties, higher quality gardens having the greatest positive impact. The study also showed that opening a community garden can also be associated with other changes in neighborhoods, such as increasing rates of homeownership, and may even serve as catalysts for economic redevelopment of the community.

Citizens interested in having a free plot at the community garden can access online applications at cityoffortpierce.com. Paper applications are available at City Hall in the City Manager’s Office. Applications can be mailed to Keep Fort Pierce Beautiful at PO. Box 1480, Fort Pierce, FL 34954, faxed to (772) 489-3194 or e-mailed to fpgarden@city-ftpierce.com. For questions regarding Fort Pierce’s Community Garden, please contact Paul Bertram at (772) 467-3821.
Bluebird Educational Productions Changes Name to Reflect its Mission

BlueBird Educational Productions was founded in 2009 with the mission to enrich the quality of life of the residents, youth, and visitors to Fort Pierce and St. Lucie County through music. BlueBird sponsors and/or promotes quality musical performances, provides musical education and scholarships for local youth from kindergarten through college, provides demonstrations, lectures and master-classes in schools with students and in various other venues for the general public, and broadens the cultural arts (music) exposure of the residents of Fort Pierce and St. Lucie County.

In January, the board of directors thought it appropriate to change our name to BlueBird Educational Foundation as “foundation” more adequately describes our mission.

In keeping with its mission BlueBird Educational Foundation has several programs that assist local students in their educational pursuits. The current program, Recycling in the Key of E, is a program whereby local residents are asked to donate instruments they or their children have played and are no longer using. Usually these instruments are sitting in the basement, attic, or closet collecting dust and could be put to good use by a needy student who wants to play but cannot afford to rent or purchase a musical instrument. Since the beginning of this program, BlueBird has donated over 100 instruments to St. Lucie County music students.

Other programs that we offer are Computers for Kids, Blues in the Schools Program, Jazz Appreciation Month Celebration, and instructional music workshops, master-classes, and demonstrations.

BlueBird Educational Foundation also offers musical educational opportunities outside of the school environment by exposing students to national touring artists through workshops and master-classes and then having the students perform as opening acts for these professional groups. Two such opportunities were presented to the Port St. Lucie High School Jazz Band last year with national touring artists BK Jackson and the Indian River State Jazz Band; Lincoln Park Academy and Forest Grove Middle School in 2012 with the Christian Tambure Quintet featuring Dominick Faranacci. Opening for well-known musical entertainers in front of a live audience bolsters kids’ self-esteem and exposes them to a unique musical environment in the real world.

Even though the name has changed, BlueBird Educational Foundation continues to provide opportunities for talented musicians, as well as, promote quality performance in St. Lucie County. For more information, please visit www.bluebirdshows.com.
Fort Pierce News, September 12, 1902: BIG FIRE IN FORT PIERCE

The large building built by Reuben Carlton, Jr., was totally destroyed by fire last Saturday morning about 2 o’clock. The downstairs was used for a saloon and the upstairs for a dance hall. The fire was well under way when first discovered and it was utterly impossible for a person to venture into the building, consequently nothing was saved. It took strong efforts to save the building north, owned by Dr. L. Alderman and occupied by Robert Johnston, who keeps a fine bakery and restaurant. All of Johnston’s furniture was carried out and about fifty of our citizens worked heroically, forming a bucket brigade. The East Coast railroad was carried out and about fifty of our citizens worked heroically, forming a bucket brigade. The East Coast railroad was carried out and about fifty of our citizens worked heroically, forming a bucket brigade.

FORT PIERCE

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The Buckhorn Saloon

The Buckhorn Saloon was entertainment for the town. They advertised as being “one of the nearest and best furnished saloons on the East Coast.” They carried the best brands of wines, liquors, beers, and cigars. Local gentlemen would meet here after a hard day working the land. Inside the Buckhorn stood a beautiful mahogany bar with a large mirrored back that was popular at that time. The Carlton brothers kept the bar clean and polished. The Buckhorn was a woman’s oasis for many years.

The Buckhorn Saloon Exterior:

The Buckhorn Saloon Exterior: Note the signage: “The Buckhorn/Carlton Brothers” on the building. If you look a little closer you see a smaller wooden sign, nailed to a tree that says, “WWBH Carlton.” The window advertises “Ales, Wines & Liquors” and a “Color Bar.” You can see the unpainted walls of cinder block behind an ornate wooden bar with stacked glasses on marble tops, bottles, linens, and a cork puller. A closer inspection of the cork-top liquor bottles has the provedal X’s on them and one has the drug store Rx mark on it. When prohibition was passed you had to have a doctor’s prescription for alcohol. TheXs above the windows and doors show solid concrete much like they are now, 110 years later. The ceiling has an impressive “crown” feature that appears to be concrete molded around the ceiling of the first floor. There is a little confusion in the history books relating to who is in the interior photographs but the man in the cowboy hat and long tie is W.W. Carlton. His brother, Ruben, has on a cowboy hat also but with a bow tie, and the bartender in the apron and bow tie is unidentified. There is one more mystery man in the photograph. If you look at the left corner of the photograph you see a profile of what appears to be the photographer (could this be Harry Hill?) and the small flash from the chemical to produce the light needed to capture that moment in time for us.

The Buckhorn’s only competition was Goss Tucker’s Tarpon Saloon around the corner on Depot Drive. Tucker kept a menagerie of bear, deer, polecats, and other animals behind his saloon. The Tarpon Saloon was frequented by hunters and the Indians; in contrast, the Buckhorn Saloon was upscale and frequented by the town’s most important folks.

The Fort Pierce News later merged in 1905 and became the St. Lucie County Tribune.

The Buckhorn Saloon Interior: Shows unpainted walls of cinder block behind an ornate wooden bar with stacked glasses on marble tops, bottles, linens, and a cork puller. A closer inspection of the cork-top liquor bottles has the provedal X’s on them and one has the drug store Rx mark on it. When prohibition was passed you had to have a doctor’s prescription for alcohol. TheXs above the windows and doors show solid concrete much like they are now, 110 years later. The ceiling has an impressive “crown” feature that appears to be concrete molded around the ceiling of the first floor. There is a little confusion in the history books relating to who is in the interior photographs but the man in the cowboy hat and long tie is W.W. Carlton. His brother, Ruben, has on a cowboy hat also but with a bow tie, and the bartender in the apron and bow tie is unidentified. There is one more mystery man in the photograph. If you look at the left corner of the photograph you see a profile of what appears to be the photographer (could this be Harry Hill?) and the small flash from the chemical to produce the light needed to capture that moment in time for us.

The Fort Pierce News, August 23, 1897: CAPTURE OF A BIG TARPO.

On the evening of July 19th, Mr. G. S. Tucker, son of Capt. Billy Tucker, of Fort Pierce, caught and landed a tarpon 7 ft. 2 in. long. The silver giant was caught in the cut from the inlet to Indian River, which our third senator, M. S. Quay, got the government to deepen. This is the second catch of Mr. Tucker in the past five days, both being fine fish. The larger one has been handsomely mounted for Capt. Tucker, and placed as an ornament in his tarpon saloon at Fort Pierce. In August of 1906, before Federal Prohibition in 1920, citizens of St. Lucie County voted that no intoxicating liquor should be sold within the county limits — Fort Pierce became a dry town. The local saloons could not dispense liquor unless prescribed by a doctor.

Years later some of the prominent townsfolk were concerned about illegal liquor sales in liquor dens called “blind tigers.” The merchants bought in Night Marshal D. J. Disney to help resolve illegal sales. However, the local folks didn’t care much for Disney. One of St. Lucie County’s most shocking shootouts took place the evening of May 22, 1915, when a gunfight erupted between Sheriff Dan Carlton and Marshal Disney. The two of them argued, drew guns and the Sherriff was fatally wounded. For years the blood stain remained on the sidewalk. Headlines in the Fort Pierce News screamed “Lawmen’s gun battle shattered town’s peace.” Sheriff Carlton was the first member of what is now known as the St. Lucie County Sheriff’s Office to be killed in the line of duty.

The building is currently owned by K & K Inc. It was remodeled sometime in the mid 1900s and is now home to Rosslow’s Woman’s Clothing Store and Sentiments Gift Store. Rosslow’s has been in this location for 64 years and Sentiment will be celebrating its 5th year in August.
For little more than twenty years, computers have revolutionized every aspect of our lives. They are used for business, hobbies, social networking, communication, financial management, etc. For the most part, computers simplify whatever application they are used for; however, when they do jam up, the results can be epic. Photos lost, data erased, and viruses wreaking havoc, are just a few of the negative aspects of owning a computer. This is where Mike Lewis, of Mike’s Downtown Computer Repair, comes to the rescue.

Mike’s Downtown Computer Repair opened shop in downtown Fort Pierce in January of this year. The business specializes in data recovery, data migrations to different devices, upgrades, rebuilds, OS upgrades, and many other services needed in this digital age. Mike’s Downtown Computer Repair also specializes in taking the technical approach so decisions can be made easier.

For more than 15 years Mike Lewis has been providing computer repair services to clients all around the Treasure Coast. He recently moved his business into downtown Fort Pierce because of its central location and the atmosphere surrounding the beautiful downtown area. Mike’s Downtown Computer Repair is located at 207 Orange Avenue, Suite E and is open Monday to Friday, 9 a.m. to 6 p.m., and on Saturdays, 11 a.m. to 4 p.m. Emergency after-hours service is also available.

Mike’s Downtown Computer Repair can be reached at (772) 448-8153 or by cell phone at (772) 480-3427.

It’s been a year since The Cake Lady Custom Cakes opened its doors on Orange Avenue, in beautiful downtown Fort Pierce. April 1st marked the 1st anniversary of the opening of this local cupcake café and custom cake shop.

The Cake Lady, announced the opening of her shop at last year’s Taste of St. Lucie, and at this year’s event, 1,000 cupcakes flew off the table and event attendees eagerly waited in line for more.

The Taste of St. Lucie is just one of many events The Cake Lady has participated in. Donating generously to a variety of local charities and fundraisers, such as the Manatee Center, Hospice and River Kids, among others, The Cake Lady has become a great asset to the downtown business community and to the Treasure Coast.

Just six months after opening, The Cake Lady Custom Cakes was voted Reader’s Choice in the Hometown News for Fort Pierce and all of North Martin County, including Jensen Beach, Palm City, and Stuart. With the help of her dedicated staff, the shop has created close to 500 custom cakes in its first year in business and has created beautiful wedding cakes for brides from as far away as Alaska and filled cupcake orders from London fans.

Since opening her doors, The Cake Lady has added some fun-filled activities to the services she offers. Cupcake and cake lovers can have birthday parties, ladies can attend “Girl’s Nights Out” on the 1st of every month, and children ages 5 – 17, can attend “Cupcake Camp” in the summer, spring break, and Christmas break.

The shop is now offering beginning cake decorating and advanced cake decorating classes taught by Staci Dunn, the owner of The Cake Lady Custom Cakes. Visiting teachers such as Susan Carberry, a Food Network Challenge Grand Champion, who is visiting Staci from California, will also teach various decorating courses.

Adding new flavor combinations every week, The Cake Lady has over 65 fantastic flavors to choose from. She also now offers beautiful petit fours, chocolate confections, fruit bouquets, chocolate lollipops, custom cookies, and chocolate-covered everything!

With new customers coming in every day, and with Kinsey, AJ, and her family by her side, The Cake Lady says, “life is as sweet as a cupcake.”

For more information on “Girl’s Night Out,” “Cupcake Camp,” classes, or any of the services offered by The Cake Lady, please call (772) 242-8128 or visit their website at www.thecakeladybakes.com. Store hours are Tuesday through Friday, 11 to 8 p.m., Saturday 11 to 2 p.m., closed Sundays and Mondays. “Like” them on Facebook to find out flavors of the day and their calendar of events.
WE LOVE OUR VOLUNTEERS
Fort Pierce Farmer’s Market: Variety is the Spice of Life

by Uncle Herb (AKA Matt Hurley)

Okay, enough of the herb humor.

For more than 3,500 years, history has recorded that herbs have been used for scents, foods, flavorings, medicines, and disinfectants. Today, herbs are grown throughout the world and used by every culture for medicinal purposes, food seasoning and for aroma therapy. Our climate here in Florida is ideally suited for growing herbs and the Downtown Fort Pierce Farmer's Market is pleased to introduce Chris Andrews, owner of Rainmaker Nurseries. Chris offers a large selection of freshly grown potted herbs for sale every Saturday at the market.

Chris Andrews, founder of Rainmaker Nurseries has found the fun of turning a love and passion for plants into a successful business. The Downtown Fort Pierce Farmer's Market has proven to be critical in growing his business and he looks forward to attending each week. His customers return each week and he looks forward to meeting new customers.

Chris began his career in high school working for a Boca Raton nursery and in 1986 was accepted to an internship at the National Tropical Botanical Garden in Kauai, Hawaii. He returned to Florida where he has continued his nursery endeavors. He saw a market for his locally grown herbs using organic methods. Chris enjoys talking with his customers and he delivers herbs that cater to his customer’s requests. As the interest of cooking with fresh products has grown, so has his business. Some of his most popular herbs offered are basil, rosemary, thyme, cilantro, dill and parsley. Herbs are best used in recipes if picked fresh.

Basil has many uses in the kitchen, but perhaps one of the best uses is in making fresh basil pesto. I find this recipe works quite well providing you use a superior olive oil.

### Uncle Herb’s Basil Pesto

2 cups fresh basil leaves, well packed
4 large cloves fresh garlic
3/4 cup pine nuts, toasted
3/4 tsp. sea salt
1/2 tsp. freshly ground pepper
3/4 cup Parmigiano-Reggiano, freshly grated
1/2 cup extra virgin olive oil

Process until fully incorporated and smooth.

The sea salt is the table salt grain size — not kosher size. Freshly grated Parmigiano-Reggiano — there is really no substitute in my opinion for the real thing. Chris also recommends making a fresh lemon-thyme chicken served with rosemary-parsley potatoes. However you choose to cook with herbs always remember, fresh is best!

Growing herbs at home to guarantee freshness is both easy and fun. Fresh herbs are packed with flavor and are filled with antioxidants, vitamins and minerals. Always remember, herbs don’t like to get their feet wet. They thrive in full sun and love growing in well-drained containers with fertile soil and a mid-range PH of about 6.5. Many people don’t think of herbs as being pretty, but many have beautiful flowers such as lavender. Butterflies also love herbs and are attracted to curly parsley.

As my grandmother once told her neighbor, “don’t be a nutmeg. It isn’t about treating your life gingerly but rather it’s about peppering your life with fresh ingredients and herbs.” What better selections of herbs to choose from than from Rainmakers Nurseries at the Downtown Fort Pierce Farmer’s Market?
One Day to Give
by Wendy Dwyer

Tuesday, May 27th was Christmas in May for members of the Fort Pierce Jazz and Blues Society and for the state of cultural enrichment in our community. There was no need to hang a stocking or put up lights to celebrate, either; the only thing that mattered was to show up at the Sunrise Black Box, on Second Street in historic, downtown Fort Pierce to celebrate as the Fort Pierce Jazz and Blues Society honored all the students who are pursuing their musical dreams with this year’s Fort Pierce Jazz and Blues Society scholarships. The fun began at 7 p.m. with what else, some terrific music and a whole lot of merriment. And, while we won’t tell you the names of this year’s scholarship winners until next month’s Main Street Focus, we will tell you that it was a fantastic evening and a wonderful opportunity to celebrate talent — young and old in our community.

As part of its mission each year the Jazz Society awards merit scholarships to worthy area high school graduate musicians who have displayed high academic achievement, good citizenship, and promising musicianship. In addition to a whopping $1,000 scholarship to help defray the costs of continuing education, the Jazz Society also bestows the gift of a year’s membership to the Fort Pierce Jazz and Blues Society on each scholarship award recipient. It’s the Society’s way to help support the next generation of musical entertainment, education, and cultural enrichment. After all, a society is only as creative and productive as its arts community, and the Society wants to ensure a creative and culturally rich future for the Treasure Coast and beyond.

Scholarships are provided thanks to the ambitious schedule of performances and activities presented by the Fort Pierce Jazz and Blues Society and by the proceeds from coordinating Fort Pierce’s weekly Jazz Market, held every Saturday morning in conjunction with the Fort Pierce Farmer’s Market. In addition to scholarships, the group also offers master classes, community education and cultural enrichment opportunities, and plenty of chances to dance, tap your toes, and enjoy all kind of music, but most especially jazz and blues. And though the warmer weather usually signals a slowing down of life on the Treasure Coast, our Jazz Market runs all summer long, every Saturday morning, helping to raise funds to provide scholarships for next year’s crop of talented, young musicians and to offer you great music right here in your backyard all year long. If you’d like to know exactly what’s on the jazz calendar so you can start making your plans for the coming weeks, visit us at www.jazzsociety.org, or call the Society’s Jazz Hotline at 722-460-JAZZ (5299).
Sailfish Brewing Company Celebrates One Year in Historic Downtown

by Pam Gillette

On Saturday, April 6, 2013, the Sailfish Brewing Company opened its doors at 407 N. 2nd Street, in the 1904 historic Hill House at the entrance of Edgartown. One year later, the business is thriving and the Sailfish Brewing Company is the neighborhood place to go for the best locally brewed beer. Al Beltran, general manager, says “the Hill House location is the heart and soul of the company and the Sailfish Brewing Company appreciates the support of the local community for making their first year the best.”

The Sailfish Brewing Company was started by three friends in a garage and is the only local commercial brewery on the Treasure Coast. Considered a brewpub, which is a tasting room that brews beer on the premises, patrons can stop by the brewery to learn about beer and sample the local creations, similar to a winery and wine tastings.

The Sailfish Brewing Company’s motto is to make the best local beer possible. The brewery creates many different types and styles of beer while providing different tastes for everyone’s different palettes. The Sailfish Brewing Company rotates the beers adding new and fun beers to their collection while keeping some of the signature beers like the Sunrise City IPA always at the brewery. Kevin Storm is the head brew master and he wants you to come try some of brewery’s new favorites: White Marlin, Triggerfish Porter, Lionfish and Maui Wheat.

The Sailfish Brewing Company has started the “Mug Club.” To become a member of this exclusive club, the cost is $50 a year. As a member of the “Mug Club” you will receive a 20-ounce mug with your name engraved on the mug. On your visit to the Sailfish Brewing Company you will receive a 20-ounce pour for the price of 16 ounces. Club members will get emails announcing ½ price beer specials and small batch “Growlers” are exclusive to club members only. There will also be special private “Mug Club” member parties.

The Sailfish Brewing Company celebrated their anniversary in April, 2014, with a party at the brewery to thank all of their supporters. The company plans on continuing the party with live music monthly and making the brewery a summer destination for all.

The Sailfish Brewing Company is a family-friendly business located at 407 N. 2nd Street in Historic Edgartown. The hours of operation are Tuesday through Friday 4 p.m. to 11 p.m. and Saturday 12 p.m. to 11 p.m. Local live bands will be on hand to provide entertainment on Friday and Saturday. Stop by and sample beers then stick around and enjoy a pint or two. Check out their specials and upcoming events on Facebook: www.facebook.com/SailfishBrewingCompany.

Main Street Fort Pierce was once again in attendance at the National Main Street Conference in Detroit, Michigan. Doris Tillman, Pam Gillette, and Dave and Barbara Miller were among those in attendance. Main Street Fort Pierce was the winner of the 2011 Great American Main Street Award, and ushered in 25 years of service to the community in May, 2013.
Now is the Time to Renew or Become a New Sunrise Theatre Member

by Anne Satterlee, Sunrise Theatre Director of Public Relations & Development

With summer upon us, it’s time for you to renew your Sunrise Theatre membership or become a member today so you can get the “Best Seats” in the house for the 2014–2015 season! Enjoy the Sunrise Theatre’s intimate venue, offering the best entertainment on the Treasure Coast and the benefits of membership at the Sunrise. Featuring national touring Broadway shows, musical and comedy acts, ballet and opera companies with full orchestras, country stars and classic rock icons, the Sunrise is synonymous for entertainment in downtown Fort Pierce.

Like all performing arts theatres, ticket sale revenues cover less than one-half of our operating costs. Dramatic budget cutbacks this year have placed the theatre in a position that jeopardizes our ability to offer outstanding entertainment, greater diversity and expansion of education and outreach, minority and other programs. With your help and support, by renewing or becoming a member, the Sunrise Theatre can continue to bring you quality entertainment, experiences and services, while at the same time giving much needed vitality to our historic downtown. That’s why your membership is truly vital to our mission and financial well-being.

Beginning our 9th season, the Fort Pierce city-owned and operated, member supported, volunteer-assisted organization, with over 1,250 members and 200+ volunteers continues to grow every season. The Sunrise Theatre serves over 85,000 patrons and guests annually through its programs and directly benefits the economic impact and quality of life in St. Lucie County by attracting visitors from other cities, counties and states.

Your tax-deductible membership contribution makes you eligible for a variety of benefits at the Sunrise Theatre. So what are you waiting for? Go to www.sunrisetheatre.com and see what your membership at the Sunrise Theatre will afford you and sign up today. You will be glad you did!
Even though we might not have the same severe seasonal changes that some states have, Floridians still need to be prepared for the summer. The heat and humidity can cause many health challenges as well as emotionally being prepared to squeeze into that bathing suit. Here are ways to keep hydrated, cool, and feel and look trimmer.

• Some people think that taking diuretics help them look trimmer but they can be dangerous, especially used during hot weather.

• In nature there are many fruits and veggies that can help you lose weight, remove excess water weight and keep you feeling cool.

• Begin and end each day with two teaspoons of raw unfiltered apple cider vinegar diluted in a large glass of water.

• Add a squeeze of fresh lemon to each glass of water. Try to have a minimum of half your body weight in ounces — remember most people that are holding onto water are dehydrated.

• Take a weekly salt bath (please use a high quality salt). Try to spend at least 20 minutes. You can also add natural essential oils. Be careful with citrus, as it can be irritating. Taking this bath is great to induce a relaxing sleep. If you do not have a bathtub, soaking your feet can help as well.

• Have a nightly cup of dandelion tea. Yogi teas makes a wonderful detox tea that would work great to remove excess water naturally.

• Substitute one of your meals for a veggie smoothie. My favorite for summer is ½ cucumber, 1 celery stalk, ½ Granny Smith apple, sprigs of mint and 1 peeled lemon blended with a cup of ice. It’s perfect to take on a summer outing so you don’t feel bloated.

• My favorite trick when I feel hot and tired is cutting slim pieces of tofu (yes I said tofu) and placing them on the back of the neck. Cold tofu absorbs the heat and feels refreshing. Ice packs can be harsh.

Healthy Tips for Summer Survival
by Joanne Augusto, Owner Nutrition World
June Fishing Update
by Dan Dannahower

The weather continues to be a primary factor for Treasure Coast fishermen, especially for those who want to venture offshore. As of this writing we’re still in the cycle of fronts pushing through from the north bringing with them windy, choppy conditions. Ocean conditions and wave heights are constantly changing, demanding a careful check before venturing outside.

There are nice days mixed with the bad and the action has been reasonably good on both top water and bottom fishing. Mixed catches of cobia, wahoo, kingfish, and some sailfish have been reported over the last month or so. Bottom fishermen are reporting a good grouper bite on the deeper reefs and the snapper action is picking up, typical for this time of year. Closer in, there are still schools of bluefish and mackerel around the inshore reefs.

Fishing the lagoon has been good with a variety of species being reported every week. Trout fishing on the flats has picked up with a number of nice catches on live shrimp and soft plastic baits. A few redfish are being taken, mostly to our north but they are very spooky of any boat noise. Sheephead are abundant near any structure like pilings and bridges. Snook are on and off in the turning basin and a few grouper are still being caught in the turning basin and inlet. Jacks and ladyfish are still to be found just about anywhere you might fish.

Seems there’s something for just about every type of fisherman thanks to the great diversity of our Indian River Lagoon right here on our front doorstep. Remember you need a license to fish from a boat and many species have bag limits and/or size limits. By the time this goes to press we should be getting into what many consider the nicest weather of the year with lots of glassy days on the river and flat seas to encourage you to get out and “wet a line”.

Good luck and good fishing.

Recipe Corner
by Sue Dannahower

I got this recipe from a coworker when I worked at the St. Lucie Nuclear II Power Plant. This is his Romanian Mom’s recipe.

Stuffed Cabbage

Mix onion, ground chuck & pork (uncooked), rice and Italian seasoning. Stuff cabbage leaves each with about ½ cup of the chuck mixture. Mix tomato paste with water. Pour sour croutue in the bottom of a crock pot. Place stuffed cabbages on top. Pour tomato paste mixture and can of tomatoes on top. Cook on low setting of the crock pot for 8 hours or more. Serves 6.

Stuffing:
1 onion, chopped and browned
3/4 pound ground chuck
1/4 pound ground pork
2 teaspoons Italian seasoning
Handful of white uncooked rice (can substitute brown rice)
1 head cabbage
1 bag sauerkraut
1 can tomato paste
2 cups water
1 can of tomatoes

Cut out core of cabbage. Boil, remove outer leaves when they soften. You will need about 8 leaves.

Local fisherman (and lure maker) Tom Lewis with a nice snook he landed in the Indian River Lagoon.
Sunrise Theatre
FREE
Summer Time Movies
Sponsored By Humana

JUNE 8
As Good As It Gets

JUNE 22
Gran Torino

JULY 6
Saving Private Ryan

JULY 20
E.T.

AUGUST 3
The Bucket List

AUGUST 17
Cocoon

SUNDAY @ 3PM • CONCESSIONS AVAILABLE
117 S. Second Street Historic Downtown Fort Pierce
(772) 461.4775 SunriseTheatre.com