Volume 11, No. 11 June, 2016

Introducing MainStreetFortPierce.org • New Look! New Design by Treasure Coast Web Hosting & Design
With the beginning of June we usher in another wonderful Fort Pierce summer! Main Street Fort Pierce staff and volunteers are busy planning a fantastic July 4th celebration. It will be a downtown extravaganza that includes fireworks, entertainment and all of the festivities you’ve come to expect from one of Main Street’s public events. We hope you’ll plan on spending that red, white, and blue holiday with us in Historic Downtown Fort Pierce.

I am grateful for the number of volunteers and supporters that allow our organization to successfully present these fun, family-oriented festivals. Without our members, volunteers, donors, sponsors, vendors, and attendees, none of our efforts would bring the results you see downtown throughout the year.

Last month we kicked off our 28th year of being your local Main Street program. We celebrated the public and private partnerships that have been the foundation for so much progress in our historic downtown district and the knowledge that together we have made an incredible difference in our community. For those of you who are already members, I want to thank you for your continued support. For those of you who haven’t joined yet, I want to invite you to become a part of this great organization. Support our local businesses by shopping and dining locally.
Run or Walk to Help Kids During the Sailfish Beer Mile Fundraiser

The wait is almost over—finally the Sailfish Beer Mile is coming to downtown Fort Pierce, on June 10th beginning at 7 p.m. This one-mile run/walk is the only race in town that includes beer or root beer while you are running, and culminates in an after-party at Sailfish Brewing Company.

Here’s how it works: runners or walkers will drink a six-ounce pour of special light Sailfish Beer Mile beer, run a 1/4 mile, then drink another craft beer, then run a second 1/4 mile, drink another beer, run a third 1/4 mile, drink another beer and finish the race.

“Yes, you can walk instead of run! Yes, you can drink craft root beer! Yes, you can stop the race at any time and yes, you can Uber home from the after-party at Sailfish Brewing Company!” says organizer Sue Ellen Sanders, a longtime area runner, who came up with the idea patterned after the official Budweiser version of the run.

The Treasure Coast’s first ever Beer Mile is a fundraiser for Fort Pierce PALS Dancing With Our PALS Team Sanders and Dancing With Our PALS. Fort Pierce Police Department’s Athletic League (P.A.L.)

Beginning and ending outside the Sailfish Brewing Company on 2nd Street just north of Tickle Tummy Hill, (407 N. 2nd Street) this is probably going to be the most hilarious race you will ever run (or watch) in beautiful downtown Fort Pierce. Runners and walkers can register online at active.com/ sailfishbeermile or pick up a registration form at Sailfish or at the Main Street Fort Pierce offices.

There’s $35 pre-registration for the Sailfish Beer Mile, which includes four six-ounce pours of Beer Mile Beer, a bottle-opener medal, and race tee-shirt; or $35 pre-registration for the Root Beer Mile, which includes craft root beer by Sidedoor Brew and now includes the medal!

Race-day and day-before-race-day on site registration will take place at Sailfish Brewing Company from 3 to 9 p.m. on Thursday, June 9th and 3 to 6:30 p.m. on Friday, June 10th and will cost $40 for both races. Entrance to the sites party at Sailfish will be free for runners and a $5 donation for others, and will include live music and food truck food.

The free tee-shirt is guaranteed for all preregistered runners by June 5th and custom bottle opener medals for all finishers in Sailfish Beer Mile & Root Beer Mile. Awards will be given for Top Five Men and Women overall, Top Team, Most Team Members and Best Costume! For more information, e-mail: Tothemoon@bellsouth.net or contact Sue Ellen Sanders at 772-971-6868.
Main Street Fort Pierce – New Website

by Pam Gillette

As Main Street Fort Pierce begins its 28th year as a Main Street community, we are so proud of the things we have accomplished and we are excited about the future of Fort Pierce. Fast information is the key to today’s society. Websites and Facebook are the places where people go to find out what is going on in their communities.

On June 1, 2016, Main Street Fort Pierce will kick off a new look on our website. Our goal is provide a place for the public to go to find all information about Main Street Fort Pierce and the historic downtown area. We hope that the new site will be your one stop for events, restaurants, local shopping and much more.

John Schultz, owner of Treasure Coast Web Hosting & Design, is the creator of the new site. John has volunteered his time designing, maintaining, and hosting the Main Street Fort Pierce website (www.mainstreetfortpierce.org) for almost 20 years. John is excited about the new look and as we grow with the ever changing times, he hopes that our website will become more mobile friendly and will be easier to navigate.

The new site is designed to inform the public about Main Street Fort Pierce, what the organization does and will feature its upcoming events. As a public service there will be downtown dining and shopping pages.

The site also includes vacant properties for rent, a place to download event applications and a place to sign up to be a Main Street member. Visitors to the site will also now be able to read the newest edition of the Main Street Focus online or catch up on past issues you might have missed. It will also be more mobile friendly.

Check out our new website and we hope that you will enjoy our new look. Main Street Fort Pierce website: www.mainstreetfortpierce.org. Still want more information about Main Street Fort Pierce? You can like us on our Facebook page at https://www.facebook.com/main.pierce/ or e-mail (pamgillette@mainstreetfortpierce.org) or call the office (772-466-3880) to sign up to receive our e-mail blasts about upcoming events.

For more information on Treasure Coast Web Design call John Schultz at 772-878-8834. ❖

Meet Main Street Fort Pierce’s Web Designer, John Schultz

Born and raised in Nebraska, John decided to see the world after high school and joined the Navy in 1975. His first duty station was Key West, Florida. There he learned how to track Soviet submarines, which is what he did in Pearl Harbor for the following 3 years. He married, had two children and moved to his wife’s hometown in Berea, Kentucky. In Kentucky he spent four years at Berea College training to be an Industrial Arts teacher. John longed to return to Florida to live ever since his time in Key West so he sent resumes to every school district in Florida and landed a job with Osceola County Schools. He spent 12 years there but desperately wanted to get to the coast where he could fish as frequently as he wanted. It was this desire that brought John to Fort Pierce. He became addicted to fishing and even took a part-time job at Grand Slam Fishing center and Fancy Rods run by Susan Gillespie at the corner of Sea Drive and Second St., just to soak up all the knowledge he could of local fishing.

When John moved to Fort Pierce the Internet was in its infancy with AOL, Netscape and dialup modems. John was fascinated by this new medium and he quickly jumped on board with a new HP computer with Windows 98. There was no Facebook or twitter but there were message boards. He soon wanted to learn how to develop web pages and got help from the guys that were developing the Green Grouper and took several courses at IRCC. At the time he had an Internet worldwide magazine called “The Circle Hook” that was featured on the website Fish-n-net.com., long since gone from the web.

John was introduced to Main Street Fort Pierce through Andy Ingle, whose wife Nancy was on the Main Street board of directors. He then met with Doris Tillman and Linette Trabuly and offered to design Main Streets’ website. It was his first website away from fishing and he wanted it to be his best work. This partnership has continued for the past 18 years and John states his work is strictly voluntary because he believes in the mission of Main Street.

John has revised the Main Street website at least four or five times. Recently John updated the website again to make the site more mobile friendly since the Internet world is shifting away from desktop computers and moving to mobile devices.

Main Street Fort Pierce thanks John for his years of service and dedication. He keeps Main Street’s Internet presence updated and user friendly. ❖
The Cake Lady – Summer Camp

by Pam Gillette

The Cake Lady Custom Cakes is located in downtown Fort Pierce, at 207 Orange Avenue in Fort Pierce, where Staci Dunn produces over 65 favorite combinations of cupcakes and one-of-a-kind custom cakes. This is the 4th year that The Cake Lady Custom Cakes has provided the children cupcake camps, and Staci is pleased to offer five one-week summer camp classes for children ages 5 – 17.

All kids attending the summer camps will participate in activities that include, but are not limited to, decorating cupcakes each day using various professional techniques. The participants will learn to decorate cupcakes using buttercream, fondant and sugar paste techniques. The kids are also taught kitchen safety, the basics of cupcake decorating and special techniques for creating more elaborate cupcake designs.

The kids are able to keep everything they create and all the materials are included. Camp sessions are from 10:00 a.m. to 1:00 p.m. The cost of Cupcake Camp is $150 per week. Space is limited so sign up soon.

If you are not a child but have always wanted to learn how to make great cupcakes, you do not need to wait for a special events to have a cake party. You can book a cupcake decorating party any time of the year. The cost is reasonable and all materials are provided. Staci is happy to create that special party or gift’s night out for you. “I just want to make people happy,” Staci said. “I love seeing people’s faces when they first see their cakes and when they bite into a delicious, moist, flavorful cupcake.”

For more information on the summer camps or a private cake party call 772-242-8128 or visit the website at www.thecakeladysakes.com. The Cake Lady Custom Cakes is open 11 a.m. to 8 p.m. Tuesday through Friday, and 11 a.m. until the cupcakes are gone (usually about 2 p.m.) on Saturdays.

SUMMER CAMP SESSIONS
June 6–10, June 20–24, July 11–15
July 25–19, August 8–12

Personalized Bricks Make Unique Gifts

by Pam Gillette

Are you looking for a unique gift to give that special person in your life? Main Street Fort Pierce has that special gift for the person who has everything — a personalized brick engraved in the courtyard of the historic Platts/Backus House.

Personalized bricks make the perfect gift for virtually any occasion. Whether you are looking for a gift to give to a family member, business associates, memorial, or you want to commemorate an important life event, our quality laser engraved bricks make the perfect present. A custom engraved brick is a truly unique gift! Because the brick is made to order, it shows just how much you care and that you took the time to think about the recipient.

A personalized brick is $100 and the proceeds from the “Pave the Way” bricks campaign will go towards the maintenance of the Historic Platts/Backus House. For more information or to order a personalized brick call Main Street Fort Pierce at 772-466-3880.

A copy of the official registration and financial information may be obtained from the Division of Consumer Services by calling Toll-Free (800-435-7352) within the State. Registration does not imply endorsement, approval, or recommendation by the State. “CH26923”
It Will Be Worth the Wait

by Kathleen Fredrick

If good things are worth waiting for, the Backus Museum’s expansion is going to be great. Seven years ago the Museum finalized its plans for a significant expansion of exhibit space. It was awarded a generous $400,000 grant from the St. Lucie County Tourism Development Council and everything looked like a go. Enter the depths of the economic downturn and the brakes were put on the project. Fast forward a long, bumpy seven-year journey and the Museum is at long last poised to break ground on its expansion. The plans have been modified with an eye to sustainability, but they are nonetheless exciting.

On a global level, the future viability of museums demands a greater connection to the community, all the community. To remain relevant, museums all over the world seek to create engaging experiences that appeal to their longtime supporters and to cultivate supporters from millennials, “non-museum goers” and future generations. Museums must be demystified and democratized; reaching out to people and drawing them in rather than waiting for them to come in. The Museum is at long last poised to break ground on its expansion. The plans have been modified with an eye to sustainability, but they are nonetheless exciting.

In early June, the Museum received notification that it had been awarded a $300,000 capital improvement grant from the Florida Department of Humanities. The grant was an essential piece in the financial puzzle and allowed the project to move forward with confidence. Naturally, funds are still needed to complete the entire project’s wish list, but to date the physical structure and exterior improvements are fully funded. Slated to cost in excess of $1.1 million, the Museum currently has over $900,000 in hand. If you would like to help the Museum complete the vision of a multifaceted museum with integrated digital components and a vibrant public presence, please contact the Museum. All contributions are vital and greatly appreciated.

Twenty-first century African American outsider art movement. The influence of Backus’ artistic and humanitarian generosity catalyzed the Highwaymen phenomenon. Their stories are inextricably intertwined and both stories are the better for it. Perhaps the most exciting development is the creation of a permanent exhibit on the Florida Highwaymen. The absence of a museum quality Highwaymen exhibit is something the Treasure Coast has been sorely lacking. In addition to original Highwaymen paintings and narrative text panels, the Museum has developed a 20-minute documentary video exploring the link between Backus and the Highwaymen. It is not a mistake that Fort Pierce is the epicenter of the only mid-twentieth century African American outsider art movement. The influence of Backus’ artistic and humanitarian generosity catalyzed the Highwaymen phenomenon. Their stories are inextricably intertwined and both stories are the better for it.

If you have driven by the Museum recently you cannot fail to have noticed that the Sabal Sentinels sculpture, designed and created by local artist Pat Cochran and his hardworking crew, has sprouted from the ground. The concrete and aluminum palms, along with the large digital sign they support, has created a placemark for creativity and a significant downtown landmark. The $60,000 project required the collaborative talents and generosity of Fort Pierce City staff and officials, the St. Lucie County Tourism Development Council, visionary artists will receive a stipend to cover materials and each mural will be sealed with a UV acrylic sealant to protect it from the sun’s ravages. It is anticipated that the murals will be redone every three years so that the outdoor exhibition changes much like the indoor exhibitions. Individual murals may be sponsored by area patrons of the arts. Outdoor seating and free Wi-Fi will create a welcoming environment where everyone can enjoy the art, the stunning views of the re-sculpted and newly landscaped park grounds, and the Indian River. The Museum’s goal is to create a dynamic conversation between the community, the arts and the lagoon.

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The project includes a new 2,500 sq. ft. gallery, built along the entire length of the Museum’s north wall. It will house the growing Backus collection, much of which is currently in storage. The project will also create an exterior exhibition space, known as the Mural Plaza, featuring large panels painted by a variety of artists who will be selected by a community based committee of arts and civic leaders. Space will be reserved for entries from local students. All murals should depict something about nature and the outdoors, but are not limited in style or technique. Applications will soon be available for artists interested in participating.

The last thing the Museum wants are murals that are copies of Backus or Highwaymen paintings. If you want to see those, come inside. Designers hope for a wide variety of unique visions exploring different themes and styles, while paying homage to Florida’s often imperiled wild places and wildlife. Artists will receive a stipend to cover materials and each mural will be sealed with a UV acrylic sealant to protect it from the sun’s ravages. It is anticipated that the murals will be redone every three years so that the outdoor exhibition changes much like the indoor exhibitions. Individual murals may be sponsored by area patrons of the arts. Outdoor seating and free Wi-Fi will create a welcoming environment where everyone can enjoy the art, the stunning views of the re-sculpted and newly landscaped park grounds, and the Indian River. The Museum’s goal is to create a dynamic conversation between the community, the arts and the lagoon.

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artist Pat Cochran, landscape architect Lisa Nelson, engineer Bo Hutchison, Glo-Master Signs, the generosity and good humor of Rusty Norvell Concrete Pumping and the support of Museum patrons. The sculptural sign is just one example of the Museum’s commitment to bringing art outside for all the people.

To allow for expansion, the Museum will close for the summer on June 19th, and hopes to reopen post construction at the end of October. There is much to be done in order to take the Museum into the 21st Century. With the continued help of our supporters, we will spread the word to all comers that St. Lucie Country is where Florida art began.

Grounded in history yet rich in contemporary relevance, the A.E. Backus Museum & Gallery houses the nation’s largest exhibit of original paintings by Backus and an excellent exhibit of paintings by the Indian River School of artists and the Florida Highwaymen. In addition to the permanent collection, privately owned paintings by Backus and The Florida Highwaymen are available for purchase throughout the season; changing exhibits feature artists from across the country.

Visit the Backus Museum at 500 N. Indian River Drive in historic downtown Fort Pierce. Browse the Museum Store and choose from a selection of A.E. Backus reproductions, Backus inspired gifts, original works of art, creative accessories, and Florida genre books.


Admission is free to members of the Museum, $5.00 for the public. Children under 18 are free. Members of AARP, AAA, and Veterans with proper I.D receive a $2.00 discount. The first Sunday of the month is Family Day and admission is free. www.backusmuseum.com or email us at info@backusmuseum.com.

New high definition, flat-panel signage up in lights in a big way. Part of the Phase I renovation project, the new high definition, flat-panel signage is another sign of rejuvenation for historic downtown Fort Pierce.

Shade Tree Studio founder owner, Pat Cochran, fabricated the structure with the assistance of Neil Fowler and Landis McGowan, aided by a team that included engineers, electricians, an architect and heavy equipment operators who made light of the extensive task.

It all began when Kathleen Fredrick, Executive Director of the Museum met with Pat. “She wanted a sign that would draw attention and a greater audience,” said Cochran. Pat sketched a design and collaborated with Lisa Nelson, a local landscape architect involved in the project. With input from Fredrick, the project moved forward last summer.

Two sabal palms were donated from Cow Creek Ranch and hauled to Cochran’s foundry, Shade Tree Studio, in St. Lucie Village. These formed the supporting structure for the 4’ x 8’ dual digital screens, which will display messaging, artwork and short video clips. Concrete and rebar formed the base on site at the Museum as Cochran and Fowler got to work last August at the foundry, forming the supporting structure. Fowler crafted the giant fronds, cutting sheets of aluminum using a plasma cutter, and giving them a brushed finish that Fredrick wanted. Sealing the metal made it ready for McGowan who did the welding throughout the project.

The massive tops were placed next. “Jimmy Clark and Ron from Parsons Towing loaded the boot and palm fronds. I have never done anything that tall before,” Cochran added. Clark, Fowler and McGowan added the crowning touch.

Comments continue to flow on his Facebook page from passersby and admirers: “We saw the palms and Backus sign this morning Pat. What a magnificent piece! Your art makes Fort Pierce a very special place! So, so, GREAT!” … Sue Burritt At press time, the remaining work to be done is laser cutting the “A. E. Backus Museum” sign.
SBDC the Best Kept Secret on the Treasure Coast

The Small Business Development Center (SBDC) at Indian River State College (IRSC) provides a vast array of business and technical assistance to small and mid-sized businesses as well as startups. By supporting business growth, sustainability and enhancing the creation of new business entities, the SBDC at IRSC fosters local and regional economic development through job creation and retention.

As a result of the no cost, extensive, one-on-one, long-term professional business advising, low-cost training and other specialized services SBDC clients receive, the program remains one of the nation’s largest business assistance programs for both small and midsized companies throughout the United States.

The SBDC is made up of a unique collaboration of SBA federal funds, state and local governments, and private sector resources.

The SBDC provides services through professional business consultants who are experienced business professionals and most of whom have 20+ years of either management consulting or business ownership experience. This expertise allows our consultants to advise clients in such areas as: development of business plans; manufacturing assistance; financial packaging and lending assistance; exporting and importing support; disaster recovery assistance; government procurement and contracting aid; market research services; and healthcare information.

The SBDC serves all populations, including: minorities; women; veterans, including reservists, active duty, disabled personnel, and those returning from deployment; youth and encore entrepreneurs; as well as all business owners in both urban and rural areas. Based on client needs, local business trends and individual business requirements, the SBDC modifies their services to meet the evolving needs of the small business communities in which they are situated.

SBDC assistance is available virtually anywhere along the Treasure Coast. We have offices located on each of the IRSC campuses in St. Lucie, Martin, Indian River and Okeechobee counties. We also have consultants specializing in International Trade, Government Contracting, Disaster Preparedness and Growth Acceleration.

Our list of clients include varied industries such as: wholesale distribution, retail trade, international trade, local beauty salons, marine electronics, high tech software development, medical practices, environmental research & services, agriculture and many more. We specialize in working with Small and Midsized Enterprises (SME’s) helping them grow their business, create jobs in the community, streamline their operations and increase profitability.

In addition to providing consulting services, the SBDC works with SCORE, the Corporate and Community Training Institute (CCTI) and the Entrepreneur Development Institute at IRSC and many other local economic development organizations to provide a wide array of educational seminars, workshops and classes tailored for small and medium sized businesses. All of these courses can be found at our website at www.irscbiz.com.

For all your business and consulting needs, please contact our main office at 772-462-7651 to begin the process.

We have a lot to be proud of and to look forward to here in beautiful Fort Pierce. We love our city and we are eager to reach out to our residents and visitors in every way possible. There are great things happening in Fort Pierce, and we want you to be actively involved in what is taking place in our community. Engaging everyone in city government is a very important part of moving Fort Pierce forward.

The City of Fort Pierce also uses social media to notify the public of community events, city news and to share pictures. Please like and share our pages to help spread the word. Follow us on Facebook, Instagram and Twiter.

Our new website has some handy features to be sure our residents stay informed. You can subscribe to receive our news releases, calendar updates by going to www.cityoffortpierce.com and click “Stay Notified” to subscribe to any of the categories.

If you have any questions on how to stay connected with the City of Fort Pierce, please contact Shyanne Helms at 772.467.3034 or shelms@city-ftpierce.com.

We protect peacocks from motorists, concerned Facebook fans urged the city to place signs to protect them. These signs now signal the peacock neighborhood between U.S. # 1 and 10th Street, between Orange and Avenue C.
Restoring the Village of Lincoln Park — Volunteers Needed June 18

Please join the Restoring the Village Reclaiming Our Community Project! On Saturday, June 18th at 8:00 a.m. hundreds of people will join forces to beautify North 25th Street in Fort Pierce from Orange Avenue to Avenue Q. The City of Fort Pierce is asking the community to come help.

The day will begin on the banks of Moore’s Creek with a dedication ceremony by the City of Fort Pierce. A sign will be unveiled and erected that will read "Welcome to the Village of Lincoln Park. Home of Zora Neale Hurston and the Highwaymen." The goal on June 18th is to beautify every property in that area, whether it’s painting, landscaping, lot clearing, tree trimming, and/or whatever is needed. If you are in need of beautification to your home, interested in volunteering or making a donation to this project, please contact Olivia Watkins at oliviawatkins@yahoo.com.

Sponsors of this restoration project include: the Lighthouse Research and Conservation Alliance, Lincoln Park Mainstreet, Congressman Murphy, City of Fort Pierce Public Works Department, St. Lucie County Public Works Department, Fort Pierce Housing Authority, Fort Pierce Police Department, St. Lucie County Sheriff’s Office, Adams Ranch, Chris Fogal CPA, Tree trimmers USA, Jimmie Nettles, Tree trimmers, Sarah’s Memorial Chapel, Gary Roberts Nursery, Law Office of Gary Williams & Parenti, Wynne Building Corporation, Al Johnson's Jack Murry, City of Fort Pierce Public Works Department, St. Lucie County Towing, AABBT Treasurecoast.com, Castle Creek Advisory, Ocean Research and Conservation Alliance, Lincoln Park Mainstreet, Village Community Resource Center, Bill Knight Insurance Agency, local churches and organizations.

Restoring the Village Reclaiming Our Community Project is in need of additional volunteers to make this a success. Please join the movement and catch the spirit! ☑

SAVE THE DATE for July Friday Fest and Stars Over St. Lucie — 4th of July Celebration

Come out and join the City of Fort Pierce and Main Street Fort Pierce for a special Friday Fest and Stars Over St. Lucie, a 4th of July Celebration! On Friday, July 1, Main Street Fort Pierce will kick off the holiday weekend with a special Friday Fest. Come down to the longest running street festival on the Treasure Coast (27 years to be exact) to enjoy music, arts and crafts, food, fun, and fireworks at Fort Pierce City Marina Square.

The entertainment for Friday Fest will be held between Cobb’s and Tiki with the band Checkmate. Checkmate is a seasoned group of professionals who love playing classic rock and roll, blues and ‘80s music. They have been rocking together for years, enjoying their fans and playing beautiful music. Jeff Brown, from iHeart Media – WAVE 92.7 and OLDIES 103.7 will be at Friday Fest to entertain the crowd with Top 40 music.

Kids will be entertained with a bounce house and a cool blow up slide. Arts and crafts vendors will line up in front of the Indian River in Marina Square for your shopping experience. Friday Fest will have a wide variety of food vendor choices including BBQ, Caribbean, Latin, Seafood, Stir Fry, Americana, and various snack items. Stop by and support our vendors and sponsors, while checking out the newest line of vehicles from Dyer Chevrolet of Fort Pierce and Garber Buick/GMC of Fort Pierce.

Thanks to the generosity of local businesses: Budweiser, Bluewater Beach Grill, the City of Fort Pierce, Cobb’s Landin’, Fort Pierce Utilities Authority, Fort Pierce Yacht Club/Treasure Coast Youth Sailing, Garber Buick/GMC of Fort Pierce, the Law Firm of Hoskins, Turco, Lloyd & Lloyd, Ocean Chiropractic & Health Center, the Original Tiki Bar, and Waste Management – we are proud to have a mini fireworks show at Friday Fest as a preview for the 4th of July.

Monday, July 4, the festivities kick off at 5:00 p.m. rain or shine, with entertainment by DJ Jeff Brown from iHeart Media – WAVE 92.7 and OLDIES 103.7; dancers from Marsxie’s Dance Studio at 5:30 p.m.; Wonderama at 7:00 p.m.; a dazzling fireworks show at 9:00 p.m.; and finishing up with Wonderama returning to the stage until 11:00 pm.

Sponsored by the Original Tiki – Wonderama is a high energy, current top 40, and dance music party band from West Palm Beach. Wonderama chooses most of their playlist from the top of the Billboard Hot 100 list. The band was formed in 2012, with a goal to reach listeners that wanted to hear “today’s hit music” along with some classic party favorites mixed in. Common Ground Vineyard Church will be at Friday Fest and Stars Over St. Lucie to present historic demonstrations around the fountain area across the library. Pastor Todd and the gang will have a replica war cannon that they will shoot off at 6:00 p.m., 7:00 p.m., 8:00 p.m. and 9:00 p.m. just in time to begin the fantastic fireworks show.

You won’t want to miss a great holiday weekend filled with food, fun, friends, and fireworks at Fort Pierce City Marina Square in historic downtown Fort Pierce — July 1st is Friday Fest and don’t forget to visit our nationally acclaimed Farmer’s Market and Fort Pierce Jazz & Blues Society Craft Market on Saturday July 2nd as we build up to Monday and the 4th of July celebration.

Fort Pierce City Marina Square is located at Melody Lane and Avenue A in Fort Pierce. For more information, contact Main Street Fort Pierce at (772) 466-3880 or go to our website at www.mainstreetfortpierce.org.

Summer fun starts with fun summer fashion!

whimsy clothing accessories and boots

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“How Prices” versus “Rates”

Fort Pierce Utilities Authority has dropped its Price $9 since November.

Okay, let's stop there. Yes, I said, “price,” not “rates.” That's a conscious word choice, because “price” is more customer-intuitive than “rates.”

Don't believe me? Join me as I go grocery shopping. If your grocery store is laid out the same as mine, the first stop is the dairy section, where I pick up some milk. The price of milk reflects all of its inputs — the cost to feed and milk the cows, pasteurize the product, buy the containers, put the product in the containers, ship the containers to the grocer's distribution center, display it, and pay for the electricity to keep it chilled. It even reflects a small charge for product that has to be returned.

Let's bring this back to utilities and the price of our service. In the consumer world, the all-in cost of a good or service is called its price. Consumers don't really care about the disparate input costs. The distinctions between raising, feeding, and milking the cow, on the one hand, and packaging and transporting the product, on the other, are not meaningful. This is a bottom-line society — how much money will have to come out of my pocket if I want to buy milk?

But this can get tricky because utilities must communicate with two separate audiences — internal and external. Inside FPUA, the word, “rates” is often used as shorthand to reflect all of the cost inputs: operations, maintenance, fuel, infrastructure construction, procured energy, debt service, etc. But in conversations with our external customers, we often try to create a distinction between base rates and the costs to buy energy from a third party, which is a pass-through.

Bottom line: Utilities can get in trouble when we speak to external audiences using complex terms designed for internal audiences. So what's the bottom line between FPUA’s price per kWh compared to that large Wall Street owned utility? FPUA’s price per kWh is $0.01 cent more and getting cheaper every day.

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Love, JAZZ Community: A Cure for the Summertime Blues
by Don Bestor

The niece of a wealthy, old woman once asked psychiatrist Milton Erickson to pay a visit to check on her aunt’s mental state. The psychiatrist found the unsmiling aunt in her palatial home, which was dark and dismal, save for one room filled with beautiful African violet plants, a bright spot in an otherwise gloomy living space for a clearly depressed woman. Erickson suggested that the woman was being selfish, keeping her gift for growing gorgeous African violets all to herself, when she could gift others and brighten their lives with the beautiful flowers she had grown. Years later, Erickson found a newspaper article with the title, “African Violet Queen of Milwaukee Dies – Mourned by Thousands.” The woman had heeded Erickson’s advice and had chosen to share her breathtaking flowers with people all over Milwaukee, something which had helped her to meet many new friends, brighten the lives of others, and rid her of her own depression and feelings of worthlessness.

What does this have to do with Fort Pierce Jazz and Blues Society, you might ask? As it happens, summer is always a difficult time for us, since many of our members, volunteers, and the patrons who come out to enjoy live music and support the arts head to cooler climates for the steamy, summer months. And while we miss them and eagerly await their return with the changing of the leaf colors in autumn, we are no less committed to providing live music and supporting the arts for the thousands of individuals who call St. Lucie County home all year long. But in order to continue to provide the music you’ve come to love and expect all year long, we need a little help.

Though African violets would certainly be a welcome gift to anyone, what we’re really hoping for is a few volunteers who wouldn’t mind making coffee and putting out trays of snacks that we provide at our weekly Jazz Jams at the Sunrise Black Box Theatre in historic downtown Fort Pierce and bi-weekly at Port St. Lucie Botanical Gardens. It’s not a hard job, but it’s hard for the musicians to take it on. After all, imagine Mark Green trying to play the trumpet with fingers sticky from plating cookies, and while we love the Java Jive, even the multi-talented Scatman Jack can’t serve as emcee and make a decent pot of coffee. If you think you’ve got what it takes to help, and if you enjoy the refreshments at our weekly Jazz Jams, please consider volunteering to help make sure we can keep offering them throughout the year.

If making coffee isn’t your thing, that’s fine too. There are lots of ways to share your talents as a volunteer, and we have lots of opportunities to help. Making phone calls, helping with setup and break down, handing out programs, and spreading the word about the great, live music available right here at home are all great ways to ‘grow violets and get happy.’

And if you don’t have time to volunteer, we’d surely appreciate your support as a supporter or member, and we love it when you give the gift of membership to someone else, too, or support our scholarship programs, concerts, and performances throughout the year.

Mahatma Gandhi once said that the best way to find yourself is to lose yourself in the service of others. If you’re feeling a touch of the “Summertime Blues,” we’ve got the cure, and it’s as easy as a phone call today to 772-460-JAZZ (5299) or visit www.jazzsociety.org to learn more about how to turn that frown upside down, make new friends, feel better, enjoy some great, live music, and find yourself along the way. Isn’t it time to share some of your one-of-a-kind, gorgeous violets with others? ❖
Death of Sheriff Dan Carlton

One of St. Lucie County’s most shocking shootings took place the evening of May 22, 1915 when a gunfight erupted between Sheriff Dan Carlton and night Marshal Disney. The two of them argued, drew guns and the Sheriff 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.

Olives, the Healthy Fruit!

by Sue Dannahower

Olives have been a part of the human diet for thousands of years, way before the canning, grocery stores, and martinis came into play. However, a few decades ago, American knew only a few varieties—the canned pitted black olives and the pimento-stuffed green ones.

Olives are historically important: their cultivation dates back thousands of years ago, and they’re written into the Mediterranean culinary history. Olive trees are some of the oldest trees ever harvested by humans, a practice that dates back more than 8,000 years. Today, olives are grown both for their oil and their fruit.

The trees thrive in warm, subtropical zones, especially in sea air and rocky soil of Syria and Asia. Most of the domestic olives come from California—great wine regions and climates tend to be hospitable to olive trees. Olive trees are grown not from seeds, but rather from cut roots or branches buried in the soil and allowed to root, or grafted onto other trees.

The olive is technically a “drupe,” a fruit with a single large stone inside. Compared with other drupes—stone fruits like peaches and cherries—olives have a strikingly low sugar content and a sky-high oil content (12-30%), both of which vary depending on the time of harvest and the variety.

Olives are too bitter to be eaten right off the tree and must be cured to reduce their intrinsic bitterness. Processing methods vary with the olive variety, region where they are cultivated, and the desired taste, texture and color. Some olives are picked unripe, while others are allowed to fully ripen on the tree. The color of an olive is not necessarily related to its state of maturity. Many olives start off green and turn black when fully ripe. However, some olives start off green and remain green when fully ripe, while others start off black and remain black. In the United States olives are typically green in color, picked in an unripe state, lye-cured, and then exposed to air as a way of triggering oxidation and conversion to a black outer color. Water curing, brine curing, and lye curing are the most common treatment processes for olives, and each of these treatments can affect the color and composition of the olives.

Olive varieties get their distinctive qualities from their genetics, their region and climate, and how they were harvested and cured. The result is hundreds and hundreds of olives with unique personalities. Factor in marinating, seasoning, and stuffing the small fruits, and the result is an infinitely long olive menu—far too many to classify in a single article. But fear not! Here are some olive classics to know and savor.

Kalamatas are the king of Greek table olives. They are deep purple, with tight, snappy, shiny skin, and a pretty almond shape. They’re typically preserved in red wine vinegar, red wine, and/or olive oil for a distinctive rich, smoky, fruity flavor. This variety is a great candidate for tapenades or as the star in a Greek salad.

Castelvetrano olives are Italy’s most abundant snack olive. Bright green, they’re often referred to as dolce (sweet), and come from Castelvetrano, Sicily. They have a Kermit-green hue, meaty, buttery flesh, and a mild flavor. They are often served with goat cheese and a crisp white wine.

Nyon are petite, jet-black olives from the south of France are heart-stopping. First dry cured, then aged in brine, the plump, wrinkly olives are meaty, just-a-bit bitter, and packed with aromatic flavor. They’re especially delicious dressed with Provençal olive oil and fragrant herbs like rosemary and thyme.

Manzanilla are familiar, friendly, oval-shaped olive from Spain is brine-cured, with a crisp texture and a slightly smoky, almond-y flavor. They’re often stuffed with pimientos, or cracked and dressed with olive oil and fresh garlic. A spot-on hors d’oeuvre, especially when served with a crusty bread.
Downtown Fort Pierce Farmers’ Market – It’s a Saturday Morning Tradition!

by Eric Seibenick, Market Manager, Downtown Fort Pierce Farmer’s Market

There are so many vendors at the Downtown Fort Pierce Farmer’s Market that it’s hard to keep track of them all! For over 19 years a lot of them have returned every Saturday because they have the best of the Treasure Coast and the patrons keep coming back to get some of their favorites!

Al’s Family Farm is a year-round supplier of fresh citrus and orange juice. Located at the north end of Marina Square, you’ll always find the sweetest oranges and grapefruit, seasonal specialties like Ortaniques, Honeybells, and famous red grapefruit. Even Pumelos are available in their short season. If you want fresh homemade fudge or jams and jellies, head out to their Big Red Barn at the corner of Kings Highway and Angle Road.

River Rock Bath and Body, right in the heart of the Market on the center walk, is another of those year-round favorites. Priscilla and Jim create formulas for all the soaps, lotions and creams found at their booth and their on-line business. When Priscilla realized she had very sensitive skin, she started playing around with organic ingredients to develop products she could use without having reactions. Combining the finest essential oils with other natural and organic herbs, flowers and even vegetables, she has designed a line that the most discerning customer will come back for time after time.

Brenda’s Mix-a-lotta: Their hot, hot, hot sauces, chow chows, and relishes have been winning awards for years and calls Downtown Fort Pierce Farmers’ Market home. Right on the front walk in the center of the Market, Brenda has delivered the hottest of the hot for over 15 years. Savor the tastes of the Caribbean in her unusual blends.

Lola Tortola is a must for all the cooks out there looking for pantry staples or the rare herb or spice to make that perfect recipe. Cary searches for those natural and organic herbs and spices then makes them available to all home chefs looking for that perfect delicious taste sensation. She can relate their uses, which to combine with others, and how to store them. Find Lola Tortola right in the middle of the Market center sidewalk at the Fountain.

Even though a lot of our winter friends have returned home, our year-round Market keeps on going, every Saturday morning from 8 a.m. until 12 p.m., rain or shine. Relax along the seawall and watch the sea life in action. Lots of manatees and dolphins often are sightings. Stroll among the vendors to select breakfast, lunch or take home for dinner; the temptations are endless. Thinking about gardening? Check out the many plant growers with tropical exotics; then find out all of the how-to’s from the Master Gardeners and Heathcote Botanical Garden volunteers.

The Downtown Fort Pierce Farmers’ Market is the place to be on Saturday morning, from 8 a.m. to 12 p.m., rain or shine. Come visit and find your favorite. Make it your Saturday morning tradition!
Tech Byte:

Computer Backups

by Michael Lewis, Mike’s Downtown Computer Repair

You should make backups of your information as often as possible to prevent data loss. External Hard Drives and USB Thumb Drives are your best bet for ease of use and store-ability. Online storage is a viable solution although it is prone to theft through hacking and or online spoofing. Backups should be kept in a safe place away from the computer/s when not being used to backup. This ensures in the event of fire, theft, or natural disasters that your drive is not lost with the computer. You should never leave the backup device plugged in all the time, this puts wear and tear on the device and could cause the backup drive itself to fail prematurely. Not leaving it plugged in all the time can also prevent you from accidentally knocking it off your desk while it’s running. We suggest Western Digital and Seagate for External drives as they usually have 3-year warranties on their devices. External drives range from $69.99 to $199.99, average cost of recovering data from failed Hard Drive ranges from, $900-$3,000. We highly recommend backing up as often as possible. Peace of mind computing by having backups is a valuable state of mind. Good luck and safe computing.

Mike’s Downtown Computer Repair is located at 207 Orange Ave. Suite E in Fort Pierce; phone (772) 448-8153, cell (772) 480-3427.

Mike’s Downtown Computer Repair

Food Chopper

I know, you don’t need another kitchen gadget. Neither do I. However, this is one that I cannot live without. Easily chop onions, garlic, olives and more with this food chopper. You just press the soft knob to rotate the blades for even chopping. Mine is from the Pampered Chef but there are many manufactures of this product and prices vary from $12 to $60.

Food Chopper

by Sue Dannahower
**Grouper Season is Open**

_by Joe Payne_

Grouper live in reefs and usually stay under ledges or in holes. How many times have you felt that tug on your line and the grouper runs into his hole. Then your line pops from the reef. You always have to be ready for that tug and keep the grouper from going under the reef ledge or hole. Also heavy tackle is required. Use braided or fluorocarbon line which doesn’t stretch and is more abrasion resistant. You will also need a reel with heavy drag and a stiff rod to keep the grouper from going down under the reef. You can use lures, dead bait and live bait to catch grouper. You can troll deep diving plugs close to the reef. There is a large choice of live bait to choose from — pilchards, pinfish, grunts, mullet or blue runners. You can also use small dead bait or cut bait. If you are targeting large grouper, make sure your tackle is over rated. Using under-size swivels will snap and under-size hooks will straighten out. A three-way swivel rig works great in heavy reefs. The fishing line is tied to one eye. A second eye has a long leader line with a 8/0 to 11/0 short shank hook. The third eye is tied with a lighter test line with about eight inches of line with a heavy sinker.

Gag and black grouper size is over 24 inches and only one within the 3 grouper aggregate. Grouper season opens May 1 to December 31. Check myfwc.com for the recent changes.

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**Cheddar Olive Balls**

My good friend, Debbie Langley, made these for a party at her house. They were a hit. Very easy to make.

1 cup shredded Cheddar cheese (4 ounces)
1 stick butter, softened
1 cup Original Bisquick™ mix
50 jar (5 ounces) pimiento-stuffed olive

Heat oven to 400ºF. Stir together cheese and butter; stir in Bisquick mix until dough forms (work with hands if necessary). Pat olives completely dry on paper towel. Shape one teaspoon dough around each olive. Place about one inch apart on ungreased cookie sheet. Bake about 10 minutes or until light golden brown.

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**Sundried Tomato Tapenade**

This recipe is from Linda Ingram of Basket Cases catering in Martin County.

1 cup chopped sundried tomatoes packed in oil
3 tablespoons red pepper, finely chopped
6 ounces of feta cheese, crumbled
2 tablespoons dried basil
2 teaspoons balsamic vinegar
10 Kalamata olives, finely chopped
10 green olives, finely chopped
4 tablespoons capers, finely chopped

Mix all together & refrigerate. Garnish with fresh basil. Serve with pita chips or crostini.

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**Olive Dip**

This recipe is from Eddie Becht. We did a poker run on the water. He brought the olive dip to snack on. Yummy!

5 ounce jar green olives (with pimentos)
2 8 ounce packages cream cheese
Durkee Sauce to taste

In a food processor, blend the cream cheese and mayonnaise with the green olives and a few thin slices of onion (to taste) until smooth. Thin the mixture to your liking by adding some of the juice from the olive jar. You can also adjust the amount of green olives you include to your preference (start with 2/3 jar and add more as taste desires). Serve chilled with chips, crackers or vegetables.

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**Recipe Corner**

by Sue Dannahower

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**The Joy of Olives**

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**Offshore:** The Dolphin catching has been great from schools of peanuts to 20 lb. and larger, trolling with plugs, dead bait or live bait — it just didn’t matter they were hungry. Cobia and kingfish were found on the 90 ft. reef.

**Inshore:** Nice size snook, red fish and trout have been around the mangroves and in the flats. The lights at night have been producing slot snook. The snapper bite is on.

Summer break is here so hit the water! Be safe and always inspect your safety gear before heading out. Happy Fishing!
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