SeaSmith Automotive Group’s
Taste of the Sea & Sandy Shoes
Seafood
festival
March 23, 2013
10am-10pm
Veteran’s Memorial Park
600 N. Indian River Dr. Ft. Pierce
FREE admission
FREE parking
Downtown at the City and County Parking garage
Presented by
Above Average Entertainment
& Main Street Ft. Pierce
Main Street Fort Pierce Invites You to Be a Part of Something Special

by Beth Williams

It’s a big month for Main Street Fort Pierce with our annual Sandy Shoes & Taste of the Sea Seafood Festival scheduled for Saturday, March 23rd. This family-friendly event is a favorite for locals and visitors with lots of great food, music, crafts, and special activities for all ages. It’s also a lot of work for MSFP staff and volunteers who have been preparing for weeks to ensure another fantastic reason for thousands of people to venture down to our historic district.

Whether it’s Sandy Shoes, Friday Fest, or one of the many other free public events offered up by MSFP, our volunteers and sponsors are key to producing the kind of experience that keeps them coming back to our downtown area. We literally could not do it without them. Over the last 24 years, thousands of people have been a part of our efforts to revitalize the historic district, create public events that enhance our ability to draw people to the area, and make Main Street Fort Pierce the “Great American Main Street” organization it is today.

Volunteering with MSFP can take many forms and we are always in need of your talents and enthusiasm to continue doing our work on behalf of the community. Today I want to challenge you to consider joining our forces if you haven’t already done so.

Do you have a passion for photography? Well, if you do and you like attending MSFP events, consider volunteering to help us capture history in the making by taking photos for our website, Focus, and Facebook page. And speaking of social media, we could use help in keeping our outreach efforts up to date. Do you have time on a weekly basis to post updates? Do you enjoy writing? We can always use contributing writers for our monthly Focus magazine. How about spending a couple of hours a week in the office with Pam and Doris helping with mailings to members or delivering the Focus to various local distribution sites once a month? And we can never have enough hands go up to volunteer at one of our events.

If you have a passion for our community, a little extra time to share with a great organization, and you like to have fun, give us a call today. Your volunteer efforts will be appreciated and will help us continue to make a positive difference for our community.
March 1, Friday: Friday Fest — Music & Entertainment by Uproot Hootenanny & Rodeo Irish Step Dancers; 9:30 p.m. to 9:00 p.m.; Main Street Fort Pierce; 486-3880, www.mainstreetfortpierce.com.


March 13, Wednesday: Art Wednesday at Art Bank — Art Mundo Open Studio; 8:00 a.m. to 1:00 p.m.; Antiques, art, authors, Treasures in the Town — March 23, Saturday: Treasures in the Town; 8:00 a.m. – 1:00 p.m.; Downtown Fort Pierce, Marina Square on Melody Lane; Market Manager: 940-1145.

March 15, Friday: Coffee with the Mayor — 8:00 a.m.; Historic City Hall; February Sponsor: Fort Pierce Bike Night — 6:00 to 9:30 p.m.; 2nd Street, Downtown Fort Pierce; Rinelli’s Yellowtail Restaurant, 466-5474.

March 20, Wednesday: 12th Annual Taste of St. Lucie — 5:30 p.m. to 9:00 p.m.; Main Street Fort Pierce, Downtown Fort Pierce, 561-756-3600.

March 22 to 29, Saturday — Fort Pierce Jazz & Blues Festival — See story on page 9 for complete schedule of events; 460-5299, www.artmundo.org.

March 23, Saturday: Bever Smith Automotive Group’s Sons of the Soil & Sandy Shoes Festival — 10:00 a.m. – 10:00 p.m. at Veteran’s Memorial Park; 600 North Indian River Drive; www.minitroutonation.com or www.tasteofstlucie.wix.com/seafood-festival.

March 27, Saturday: Treasures in the Town — Downtown Fort Pierce; 8:00 a.m. – 1:00 p.m.; Antiques, art, authors, music, historic walking tours and more; Treasure Coast Art Association, 332-3176, www.treasurestraw.com.

March 30, Sunday: 5th Annual Hooked on Music Festival — Marina Square; 3:00 p.m. – 11:00 p.m.; The Original Tiki Bar & Restaurant, 772-461-0880, www.hookedonmusic.com.

**CalendAAR**

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

### Wednesdays:
- Fort Pierce Green Market & Food CoOp — 2:00 p.m. to 6:00 p.m.; Marine Square, Downtown Fort Pierce, 561-756-3600.
- Art Mundo Open Studio — 5:00 p.m. to 8:00 p.m.; The ArtBank at 111 Orange Avenue; Artmundo.org@gmail.com, 766-0021, www.artmundo.org.

### Thursdays:
- Fort Pierce Bike Night — 6:00 to 9:30 p.m.; 2nd Street, Downtown Fort Pierce; Rinelli’s Yellowtail Restaurant, 466-5474.

### Fridays:
- Fort Pierce Green Market & Food CoOp — 2:00 p.m. to 6:00 p.m.; Marine Square, Downtown Fort Pierce, 561-756-3600.
- Art Mundo Open Studio — 5:00 p.m. to 8:00 p.m.; The ArtBank at 111 Orange Avenue; Artmundo.org@gmail.com, 766-0021, www.artmundo.org.

### Saturdays:
- Fort Pierce Farmers Market — 8:00 a.m. to Noon; Marina Square on Melody Lane; Market Manager: 940-1145.

### Sundays:
- The Original Tiki Bar & Restaurant — 3:00 p.m. – 11:00 p.m.; Festival — March 30, Saturday: The Original Tiki Bar & Restaurant; 772-461-0880, www.hookedonmusic.org.

### Fort Pierce River Walk Center
For information, please call 489-6473 or visit cityoffortpierce.com.

### Downtown Fort Pierce Library
For information, please call 468-2787 or visit www.st-lucie.lib.fl.us.

### Sunrise Theatre
For information, please call 461-4775 or visit www.sunrisetheatre.com.

### Sunrise Theatre’s Black Box Performances
For information, please call 461-4775 or visit www.sunrisetheatre.com.

### Backus Museum
For information, please call 465-0530 or visit www.backusmuseum.com.

**The 2nd Annual Fort Pierce Oyster Festival**

The 2nd Annual Fort Pierce Oyster Festival will take place along the Riverwalk in downtown Fort Pierce, on Saturday, April 6. Festival attendees will be able to enjoy delicious oysters, and contribute to a better ecosystem as shells will be gathered for oyster reef restoration projects. This family-friendly festival will feature music, arts and crafts, educational exhibits, marine items, food and more.

“We are very pleased to present the 2nd Annual,” says Andy Brady, President of Sea-Life Habitat Improvement Project, Inc. (SHIP) and the event benefactor. “Our Inaugural event this past April far exceeded our expectations with more than 6,500 people coming out to support the oyster reef restoration projects and to celebrate our most precious asset, the Indian River Lagoon.”

“We learned so much from our first event and the 2nd Annual promises to be bigger, better and have a much larger variety of oysters dishes,” explained Brady. “We received great reviews on the inaugural event from the community, but the one thing that everyone craved was more oyster dishes. So, although we shooked and served more than 10,000 oysters on the half shell, this year we will add a couple of professional chefs to the event and will also be serving grilled oysters, Oysters Rockefeller and fried oysters, just to name a few of this year’s additions.”

This event is being produced by Sea-Life Habitat Improvement Project, Inc., with the support of the City of Ft. Pierce, Ft. Pierce City Marina, Ft. Pierce Yacht Club, Ft. Pierce Authentic Tours, Manatee Observation & Education Center and the Sunrise Theatre. Sponsors, vendors and volunteers are needed. For more information contact April Price (772) 285-1646 or go to our web site at www.FtPierceOysterFest.com.

**Sea-Life Habitat Improvement Project, Inc., is a 501(c) 3 public charity and is dedicated to sinking a large Navy-type ship for an Artificial Reef and the enhancement to our artificial reef systems on the Treasure Coast of Florida.”**
New to the competition are Captain Jack’s Sandbar and Slow Food, Gold & Treasure Coast. Opening their establishment later this month Captain Jack’s Sandbar will feature Chicago style food, Chicago thin crust and live entertainment seven days a week. Slow Food, Gold & Treasure Coast Chapter, is a nonprofit organization that advocates for food and farming policy that is good for the public, good for the planet, and good for farmers and workers to build healthy communities through connections to local food.

Pelican Seafood Company (735 North US #1) will supply the seafood secret ingredient and Nelson’s Family Farm (899 West Midway Road) will supply the fruit and/or vegetable secret ingredient and fresh pantry. Returning Master of Ceremonies is Anthony Westbury from Scripps Treasure Coast Newspapers. Judges include Terri Sloan-Bartz from Seacoast National Bank, Janette Champagne, the Culinary Teacher at Treasure Coast High School and a culinary expert from Bev Smith Automotive Group. Join us Saturday, March 23 at 11:15 a.m. for the best Iron Chef Competition around! The festivities will be the Riverwalk Center at 600 North Indian River Drive in downtown Fort Pierce. It promises to be the best cooking completion this year!
Squeezing every drop of delicious music out of a note is what they do best at Fort Pierce Jazz & Blues Society; so it’s no small wonder that, like a burgeoning giant, the nonprofit Fort Pierce Jazz & Blues Society has grown to present its first of what will become an annual event, the Fort Pierce Jazz & Blues Festival. This seminal event is in addition to the often sold out, weekly Jazz Jams at the Sunrise Theatre’s Black Box Theatre and the Jazz Jams at the Port St. Lucie Botanical Gardens. Society Board Members and President Don Bestor Jr. have promised eight straight days of marvelous, mind-blowing jazz and blues performances, March 22nd through March 29th.

FRIDAY, MARCH 22 — A special preview night begins Friday, March 22nd at Art Mundo Studios, 111 Orange Ave, Ft. Pierce, called “Support the Arts, Enjoy the Grape,” featuring a live painting-in-progress exhibition, jazz, snacks and cocktails from 7 to 9 p.m. A $20 donation is requested at the door. For more information, contact Studio Director, Ms. Holly Theuns at 772-776-0021.

SATURDAY, MARCH 23 — The Jazz & Blues Society will present live jazz at 10 a.m. at the annual Sandy Shoes Festival on the waterfront at Veterans Memorial Park.

SUNDAY, MARCH 24 — Features the popular Waterside Blues Concert Series, 1-5 p.m. on the waterfront at Marina Square featuring the “infamous and hilarious Party Dogs” and The Fort Pierce Jazz & Blues Society’s Jazz Ensemble. Music, food, refreshments and Arts and Crafts vendors all will be there. Admission is free. Bring your chairs and enjoy the show.

The heart of the Jazz & Blues Festival is a series of five, free, mid-day concerts, Monday through Friday, March 25th through 29th, from 11 a.m. to 2 p.m. on the waterfront across from the Main Library. These lunchtime showcases will present a vast array of unforgettable, world-class jazz and blues artists. Brown bag lunches and beverages will be available. Here is the line-up of performers:

MONDAY, MARCH 25 — The Ft. Pierce Jazz Ensemble featuring saxophonist Gene Bruno, with vocalists Mia Batalini and Ben DiGeorge.

TUESDAY, MARCH 26 — The James McCreavey Band: Jazz Guitarist McCreavey returns with his world-class ensemble to thrill Treasure Coast jazz lovers, once again.

WEDNESDAY, MARCH 27 — David Shelley & Bluestone: an eclectic fusion of blues, rock and world rhythms. Hard driving grooves, soulful guitar and vocals are the heart of their sound.

THURSDAY, MARCH 28 — Phil Fest: voted “Best Jazz Artist” at the Bay Area Music Awards, Phil promises to serve up an appetizing afternoon of Brazilian Jazz from his newest CD.

FRIDAY, MARCH 29 — Scott Klarman and Sound of Vision artfully blends contemporary jazz with multi-cultural urban funk and Latin rhythms featuring Scott Klarman, Valerio Cantori and Orlando Machado.

FRIDAY, MARCH 29 — The Festival’s finale, a celebration of America’s original art forms, Jazz and Blues, will be a grand show Friday evening March 29th, in the Sunrise Theatre Black Box, featuring the infectious Doc Grober and the Mudcats. The VIP Meet-and-Greet Cocktail Hour at 6:30 p.m. followed by the 7:30 p.m. show is $35. The 7:30 p.m. show only is $29. Tickets are available at the Sunrise Theatre Box Office at 461-4775 or www.sunrisetheatre.com.

The Fort Pierce Jazz & Blues Society’s mission is to present jazz and blues to the area by making these two American musical art forms available on a regular basis in order to foster greater appreciation and understanding. The Society hosts year-round live events, many of which are free to the public, maintains an active and free Master’s Class program for area schools and offers merit scholarships to qualified local high school seniors. The Society will also be hosting its 2nd Annual Summer Jazz Camp during the last two weeks in June. For more information, contact the Jazz Hotline at 722-460-JAZZ (5299).
Entertainment Abounds at the 5th Annual Hooked on Music Festival

by Gene Hull, Fort Pierce Jazz and Blues Society Board Member

What do music, arts and crafts, food galore, kids’ area, wild animals, skateboarders, cocktails, VIP tent and free have in common? They are all a part of the 5th Annual Hooked on Music Festival. The popular music festival will take place on Saturday, March 30th from 3 p.m. to 11:00 p.m. in downtown Fort Pierce at the Marina Square and is organized by The Original Tiki Bar & Restaurant.

Tiki’s mission is to bring to downtown Fort Pierce the biggest and best Hooked on Music Festival ever! It will be an all day, family-fun, free event. Two stages will encompass the City Marina Square, with talented musicians from Florida performing non-stop during the festival. The following bands provide an array of music: Out On Bail, Resinated, Fresh Catch, Mosha Project, Burnin Smyrans, and Tom Jackson. There will be local cuisine, as well as, arts and crafts. In addition to these activities there will be a kids’ area which will include face painting, petting zoo and other kid-friendly activities. More highlights will be a Busch Wildlife exhibit as well as a police K9 demonstration.

Major sponsors, the musicians and other officials will be welcomed into the VIP Tent, which will include a VIP seating area for enjoying the music, beer, cocktails, food and Fort Pierce based DJ duo Ants Don’t Sleep, who will be rockin’ the after party until 1 a.m. VIP tickets are available for purchase for $25 at Original Tiki Bar & Restaurant. (772) 461-0880 or purchase online at www.hookedonmusic.org. You may also sign up to be a vendor by contacting Tiki for a vendor agreement.

A portion of proceeds raised through food & drink sales that day will go to the Fort Pierce Sunrise Kiwanis Club for their dedication in giving back to the community, most importantly to local schools. So, bring your dancing shoes and join the best city on the Indian River for the biggest Hooked on Music Festival ever!

Downtown Fort Pierce & Big Brothers Big Sisters to Host 13th Annual Taste of St. Lucie

Big Brothers Big Sisters presents the 13th Annual Taste of St. Lucie event brought to you by Lexus. The event will be held Wednesday, March 20th in historic downtown Fort Pierce. With live music, dancing, and a deejay on-site, you cannot go wrong. Imagine being able to sample over 40 of your all-time favorite restaurants, caterers, food vendors in one fabulous, sunset venue at one tiny price? Ticket prices are so low it works out to less than $1 per restaurant to sample their best and most famed fare. It’s just $40 per person and $70 a couple and that includes beer, wine or water all night long. And if that’s not enough, it’s all happening to benefit Big Brothers Big Sisters, one of the area’s premier mentoring programs.

The proceeds from the event benefit Big Brothers Big Sisters mentoring programs right here in our own community. Being a Big Brother or Big Sister is one of the most enjoyable things you’ll ever do. Not to mention, one of the most fulfilling. You have the opportunity to help shape a child’s future for the better by empowering them to achieve. And the best part is, it’s actually a lot of fun. You and your Little can share the kinds of activities you already like to do.

Play sports together. Go on a hike. Read books. Eat a pizza with extra anchovies. Or just give some advice and inspiration. Whatever it is you enjoy, odds are you’ll enjoy them even more with your Little — and you’ll be making a life-changing impact.

Volunteering just a few hours a month with a child can start something amazing. So why not apply to be a Big today. There are kids out there ready to get started. Are you?

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Unique Food, Entertainment, and Fun at Okeechobee’s Annual Speckled Perch Festival

The 48th Annual Speckled Perch Festival kicks off on Saturday, March 9th at 10:00 a.m. and runs through Sunday, March 10th at 3:00 p.m. in Okeechobee. This annual festival celebrates the fishing industry in Okeechobee and promises a heap of delicious fried goodies!

Our Speckled Perch Parade on Saturday at 11:00 a.m. sets the stage for the remainder of the weekend — come and watch as we introduce our newly crowned Speckled Perch Queens, Kings and their courts to the public. Spend the day strolling through our beautiful Flagler Parks on Highway 70, right in the middle of the city. Enjoy a big helping of barbecue, swamp cabbage, fried pumpkin bread, fried green tomatoes, fritters, ox tail, or jerk chicken and top it all off with an ice cream, churro or fair favorite, funnel cake. If you can’t eat it all, take home a quart of strawberries or a jug of fresh squeezed orange juice. Treat the kids to a bucket of raw materials to sort through at the gem mine, get their faces painted, create a work of art out of plaster, or make a special project with the staff at Home Depot.

Our favorite River Trader will be on-site and you will also find your favorite Guy Harvey items, Seminole arts and crafts, hand crafted jewelry, sunglasses, along with over 100 booths of fascinating items, including a book fair by the Okeechobee County Media Specialists.

See performances by our local talent, including the Chobee Steelers and Xplosion! Once you have seen the city, enjoy the rodeo on Saturday or Sunday at the Agri-Civic Center before you head on home! For additional information call (863) 357-6246 or visit www.okeechobeemainstreet.com.

I hope everyone is having a great winter season in Fort Pierce. There are many events coming to downtown over the next few months. As you travel to these events, please secure your home so it doesn’t become burglarized. Here are a few tips to help you out:

- Make your home look occupied and make it difficult to break in.
- Lock all outside doors and windows before you leave the house or go to bed. Even if it is for a short time, lock your doors.
- Leave lights on when you go out. If you are going to be away for a length of time, connect some lamps to automatic timers to turn them on in the evening and off during the day.
- Keep your garage door closed and locked.
- Don’t allow daily deliveries of mail, newspapers or flyers to build up while you are away. Arrange with the Post Office to hold your mail or arrange for a friend or neighbor to get them regularly.
- Arrange for your lawn to be mowed if you are going away for an extended time.

Check your locks on doors and windows and replace them with secure devices as necessary. Pushbutton locks on doorknobs are easy for burglars to open. Install deadbolt locks on all your outside doors. Sliding glass doors are vulnerable. Special locks are available for better security. Other windows may need better locks. Check with a locksmith or hardware store for alternatives.

- Don’t Tempt a Thief

- Lawn mowers, blowers, barbecues and bicycles are best stored out of sight.
- Always lock your garden sheds and garages.
- Use curtains on garage and basement windows.
- Never leave notes on your door such as “Gone shopping.”

- Locks ... Get the Best

- No lock, regardless of its quality, can be truly effective. Key-in dead bolt locks provide minimum security. Ask a locksmith for advice on your situation.
- Change locks immediately if your keys are lost or stolen.
- When moving into a new home, have all locks changed.
- When you attend Friday Fest next month, please stop by and see me. I am always working the event. 772-467-6967, office.

Police Tips

by Master Officer James Cazene, Crime Prevention Specialist, Ft. Pierce Police Department

Check your locks on doors and windows and replace them with secure devices as necessary.

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Fort Pierce Citizens Academy Begins March 14

The City of Fort Pierce is offering its first Citizens Academy to city residents beginning March 14. The Citizens Academy is a free, hands-on, interactive public information program that familiarizes residents with city services and a clearer understanding of municipal government. Graduates of the Academy will be prepared to take a positive role in the future of their neighborhoods and the city overall through government/citizen interaction.

Session topics include:
- Organization of Local Government/History
- Police Department
- Planning, Building, Urban Redevelopment
- Finance, Administrative Services, Communications
- Public Works, Solid Waste, Animal Control
- Sunrise Theatre, City Marina, Indian Hills Golf Course, Volunteering
- Graduation at May 6 City Commission Meeting

The program consists of seven (7), three-hour evening, 6 – 9 p.m. sessions from March 14 to April 18, culminating with graduation at the May 6 City Commission meeting. The program is limited to 20 city residents aged 17 or older. Enrollment is first-come, first-serve with an application deadline of February 25. The Academy is a 7-week commitment and participants that miss more than one class will not graduate.

The first meeting will be held in the City Commission Chambers at City Hall, 100 N. US Hwy. 1. Those with any questions should contact Brittany Athey at 772.467.3034 or www.cityoffortpierce.com to obtain an application.

Mayor’s Message
Learn “All About Fort Pierce” in Citizens Academy

by Mayor Linda Hudson

Do you want city government to make sense? Maybe you’d like to give back to the community. The city is always looking for citizens who are willing to serve on boards and committees. If you think you would like to give your time to help your community, or you’d like to know more about how government works, we have the perfect opportunity for you to do both.

“All About Fort Pierce” is a seven-week, interactive civic and public information program intended to provide citizens an opportunity to learn more about City of Fort Pierce government. Three-hour weekly classes begin March 14, with graduation on May 6 at the City Commission meeting. Classes will be from 6 p.m. to 9 p.m.

Graduates will be prepared to take a positive role in the future of their neighborhoods and the city. This free course is open to City of Fort Pierce residents, age 17 or older. Registration is on a first-come, first-served basis and class size is limited to 20 residents. Course sessions include city policing, public works, and other city functions, as well as sessions on city enterprise funds, such as the Sunrise Theater, golf course, marina and solid waste.

The City of Fort Pierce is always looking for citizens to participate on the many boards and committees that help advise the commission. Boards include Planning, Board of Adjustment and Examiners, Historic Preservation, Code Enforcement, Tree Board, Keep Fort Pierce Beautiful, Communitywide Council, and Sunrise Theater Advisory Board, to name a few.

Informed citizens who are willing to serve can improve city government. This is a chance to learn and to contribute. “All About Fort Pierce” is a good place to start.

To apply, go to www.cityoffortpierce.com to complete an application. For more information call Brittany Athey at 467-3034.
Exciting event.

Sandy Shoes Festival and the Seafood Festival are excited to combine the Budweiser Main Stage with the Fort Pierce Jazz and Blues Society and ends with country musician Warren Silvers. Each year the music at the festival changes, but one thing has remained the same; Budweiser will be the Main Stage Sponsor for seafood festival.

Competition

Back by popular demand to the festival are the Iron Chef Competition, the Chowder Cup Competition, the Citrus Squeeze Off, and the Little Miss/Mr. Taste of the Sea.

Iron Chef Competition

SeaCoast National Bank is the sponsor of the 2013 Iron Chef Competition. Contributing sponsors include Nelson’s Family Farms and PELICAN SEAFOOD. Originated by the popular Food Network show, four local restaurants will compete for the right to be called the top restaurant in St. Lucie County for a year. Invited local chefs will be given the same ingredients and time to prepare memorable dishes for the judges.

The Iron Chef Competition will begin at 11:00 a.m.

Since 1926, SeaCoast has been your bank, your neighbor and your friend. These unprecedented times have been challenging to say the least. There is probably not a single reader who was completely unaffected by the recent economic environment. Seacoast is no exception.

Music

The music for the Bev Smith Automotive Group’s Taste of the Sea & Sandy Shoes Seafood Festival is better than ever this year. The music begins on the Budweiser Main Stage with the Fort Pierce Jazz and Blues Society and ends with country musician Warren Silvers. Each year the music at the festival changes, but one thing has remained the same; Budweiser will be the Main Stage Sponsor for seafood festival.

However, a few things are different at Southern Eagle Distributing for 2013. Philip A. Busch, son to Peter W. Busch has become President of Southern Eagle Distributing (SED). Over the past 28 years, Peter Busch and his amazing staff have built what is now the Treasure Coast’s leading beverage distributor. Hard work, dedication and community involvement are the key to becoming what SED is today.

When asked about his community relationships, Philip said, “We should all try to do what is best for our community in which we live. It is important to foster, grow and give back to the very people who help our business survive.” Philip has made it very clear to carry on the very heritage his father and the Anheuser-Busch family has created. “My father and I will have a similar journey at SED and I can’t wait for the next 28 years. I have always wanted this and it’s here. I want to make my family and children proud.”

Southern Eagle works hard to encourage responsible drinking among those of age and supports programs in the community such as Tow to Go, Alert Cab and Underage Drinking school programs. Southern Eagle Distributing — a true community leader.

Presented by Above Average Entertainment & Main Street Fort Pierce

Bev Smith Automotive Group Taste of the Sea & Sandy Shoes Seafood Festival

Bev Smith Toyota and Kia has long enjoyed the good reputation of quality vehicles and excellent service along the Treasure Coast. With three award-winning locations and a staff of over 200 employees, you can expect red carpet treatment from the moment you enter the showrooms of either Bev Smith Toyota or Bev Smith Kia.

They have a five-star hotel appearance and a friendly staff to greet you, and nearby lounges let service customers relax while waiting for their car to be serviced by experienced, certified technicians at competitive rates. Special amenities for those that like the comforts of home, such as a continental breakfast or a light lunch, large screen plasma, WiFi and plush chairs are for your convenience and pleasure.

A shuttle service is also available Monday – Saturday. Do you need a van or truck for that special weekend? They have a large fleet of cars at your disposal for rental at competitive rates.

Budweiser Main Stage Music Schedule

Music for the festival is as follows:

- Iron Chef Competition
- Chowder Cup Competition
- Citrus Squeeze Off
- Little Miss/Mr. Taste of the Sea

Continued on page 18…
But with the commitment of their talented associates and the support of the community, Seacoast National Bank stands before you today as one of the last community banks left, proud and strong. They are one of the largest publicly traded community banks headquartered in Florida. If you bank with Seacoast, they thank you for your business. If you don’t, they invite you to give them a try. They have money to lend at extremely competitive rates for your personal and business needs. For Seacoast, it’s not just business, it’s personal; because they live here, too. Please visit SeacoastNational.com or stop by one of our offices and say hello to a more human way to bank.

Chowder Cup Competition

The Chowder Cup Competition is sponsored by The Original Tiki Bar, Cobb’s Landing and Bluewater Beach Grill. This competition is open to restaurants, private and home chefs all competing for the title of Chowder Cup Champion. Join the fun and excitement as talented chefs compete for the glory of the BEST CLAM CHOWDER! More than just a culinary competition, the fun event has featured participants dressed as scuba divers, mermaids, and even as a Clam Fairy. The competition features two divisions: Individual and Professional and visitors may pay $1-$3 to sample the clammy concoctions. Get here early for your taste and vote for your favorite! For more information please contact the Chowder Committee: 772-985-2083.

The Original Tiki Bar, Cobb’s Landing & the Bluewater Beach Grill is St. Lucie County’s Dining Trifecta. The Original Tiki Bar is located at the Fort Pierce City Marina in Historic Downtown Fort Pierce. The restaurant has been serving locals and tourists great food and drinks with a spectacular river view since 1998. The Tiki Bar is one of the most popular restaurants in town due to its relaxed atmosphere, live music and of course wonderful food and beverages. Cobb’s Landing reflects the historical significance of the site which used to be the loading pier for the early inhabitants in Fort Pierce. With a resort-casual theme, Cobb’s Landing offers Angus Beef along with some of the best seafood on the east coast. Cobb’s Landing also offers private banquet facilities overlooking the city marina. Bluewater Beach Grill sports a surfing theme that goes hand in hand with the ambiance of Fort Pierce. Many long time Fort Pierce residence enjoy the sport and can be seen surfing at the Jery.

Waste Management is the sponsor of this year’s Citrus Squeeze Off. The Citrus Squeeze Off is a tradition dating back to the beginning of Sandy Shoes Festivals. This is an exciting competition, and due to our citrus industry, brings some St. Lucie County history to the festival. Pat Alley will be on hand to emcee the competition as local businesses, schools, and community leaders squeeze grapefruits for the top prize — Community Bragging Rights. The Squeeze Off begins at 1:00 p.m. and FPuA will be back to defend their title.

The Waste Management team is excited about its new partnership with the City of Fort Pierce. Beginning this spring, the city has partnered to dispose of solid waste at the Okeechobee Landfill. Meanwhile, Waste Management is building a new transfer station on Selvitz Road.

Waste Management’s Squeeze-Off sponsorship highlights the recent opening of the Okeechobee Organics Recycling Facility at the Okeechobee Landfill — the first comprehensive organics recycling center in South Florida. The eight-acre facility processes pre-consumer food waste from Publix stores — including produce, bakery and floral items — with yard waste to produce organic compost products. Grapefruit peels discarded during the Squeeze-Off may end up as fertilizer for a Florida ranch later this year!
Children from infants to age twelve are asked to use their imagination and dress the part. This is NOT a beauty contest. Kids will be judged on questions answered or pictures drawn, and dressing up is part of the fun. There will be three age groups and one overall winner; however, all of the participants will receive something for entering. There is no fee to enter the contest, so sign up the kids and start being creative. This could be a whole lot of family fun!

Deadline for entering is March 18, 2013. The number of participants is limited so interested parties should send in applications as soon as possible. Applications can be downloaded online at www.tasteofthesea2012.wix.com/seafoodfestival or by calling the Main Street Office at 772-466-3880. Last year’s winners were Alex Golden & Ivy Golden.

**Kids’ Zone**

Ocean Chiropractic and Health Center is the sponsor of the Kids’ Zone. Kids will enjoy a variety of games, activities and alawnmower train. All in Fun will have a 22’-high dual-lane slide and bounce house. The kids will enjoy a Giant Sand Box, Coloring Wall, Face Painting, Macaroni Kid activity area and Blackbeard’s Pirate.

At Ocean Chiropractic and Wellness Center you will receive the best care through the use of modern chiropractic techniques and state of the art technology including the latest in neurological relief treatments for the symptoms of fibromyalgia, MS, migraine headaches, the pain associated with failed surgeries and much more. Ocean Chiropractic also offers treatment for auto accidents, slip and falls and worker’s compensation accidents. In addition, Ocean Chiropractic and Health Center also offers school, sport, employment and DOT physicals as well as weight loss and weight management. Ask us how you can lose weight and stay healthy through our natural weight loss and fat burning system. Did you know that most health insurance covers chiropractic, massage therapy and physical rehabilitation? Dr. Bradley Deiner, DC and the staff at Ocean Chiropractic and Health Center have a genuine concern for your well-being and health! Call them today and they can schedule a free consultation for your chiropractic

and weight loss needs. Most insurance are accepted. Dr. Bradley Deiner, DC Fort Pierce Chiropractor | Ocean Chiropractic and Health Center | 772-460-9000 | 805 Virginia Avenue, Suite #10 Fort Pierce, FL 34982.

**Media Sponsors**

St. Lucie News Tribune is a Main Street annual sponsor and has been the print media sponsor for Sandy Shoes since the festival returned in 2003. The St. Lucie News Tribune is almost as old as the city it serves; the Tribune’s origins date back to 1903 and has continued to serve the community to this day. The St. Lucie News Tribune has always been supportive of the community it serves and has been a strong supporter of Main Street Fort Pierce. Through sponsorship and editorial coverage the St. Lucie News Tribune continues to be a huge part of the history and a presence at the Sandy Shoes Festival.

St. Lucie News Tribune offers the latest news in St. Lucie County delivered daily to your door. You can find out the latest news in politics, sports, lifestyle, community events, government developments, and more. The St. Lucie News Tribune is full of features that are meaningful to St. Lucie County residents. The news is collected and written by St. Lucie residents and always offers the local perspective that St. Lucie County residents can identify with. Find out everything you need to know about St. Lucie County in the St. Lucie News Tribune.

Clear Channel Media and Entertainments - WAVE 92.7 and OLDIES 103.7 is our radio sponsor for the Taste of the Sea & Sandy Shoes Seafood Festival. WAVE 92.7 and Oldies 103.7 are committed to being strong community partners. The mission of Clear Channel Communities™ is to galvanize radio to educate and inspire local residents to make a difference within their own communities. WAVE 92.7 supports many larger and small groups by: providing media inventory in the form of radio and digital PSAs; championing the missions of various non-profit groups; supporting local events like walk-a-thons, fundraising events, and supply drives; taking action in communities facing disasters; advocating for various national and local issues; engaging local officials and decision makers through Local Advisory Boards; and taking on countless initiatives throughout the year that affect cities across the country. Main Street Fort Pierce is proud of our continued partnership with Clear Channel Media and Entertainments — WAVE 92.7 and OLDIES 103.7.

Goldstein, Schmitt and Wade has been a sponsor of the Taste of the Sea & Sandy Shoes Seafood Festival for several years. Please be sure to stop by our booth to visit with Jennifer Maier who will be offering great giveaways. The attorneys at Goldstein, Schmitt and Wade are personal injury attorneys whose slogan “Working Hard for the Injured” expressed their commitment to get their clients on the road to recovery in the best manner possible. If you or a loved one has been injured, please call us at 1-877-4-TheHurt for a free consultation.

**Continued on page 22…**
Are you looking for the perfect place to stop in the morning on your way to work to grab a coffee and a fresh bagel or a different way to experience your lunch? If so, stop by the newest place in Historic Downtown Fort Pierce — The Bagel Girls. In February 2013, The Bagel Girls moved their business from Port St. Lucie and since then they have been welcomed in downtown Fort Pierce with its hometown hospitality. The girls love the family-friendly, warm atmosphere and beautiful location that downtown Fort Pierce has to offer. They are amazed at how pleasant and happy the people have been since their opening and are glad to be part of the community.

The Bagel Girls can make everything on a bagel. From a variety of breakfast options to daily lunch specials, everything on the menu is made fresh daily and only the best quality ingredients are used. The Bagel Girls shop local, buying fresh produce and products from our downtown farmer’s markets (Wednesdays & Saturdays), Nelson’s Family Farms and Natalie’s Orchid Island Juice.

The Bagel Girls have a variety of choices to choose from including their two specialty items: the Open Face Nova – a center cut Nova Salmon, capers, tomato & scallopion cream cheese on your choice of bagel — or the always Friday Special, Eggplant Friday. All sandwiches are served with your choice of their spectacular fried potatoes with onions or chips and sweet coleslaw. For your kids they have a French Toast bagel.

The Bagel Girls are happy for you to come in, eat, read, work, and relax. They have a wireless hot spot available for use while you are there. The Bagel Girls offer catering options for your breakfast meetings or parties.

The Bagel Girls are located at 208 N. Second Street in Historic Downtown Fort Pierce. Phone 772-577-6045; Hours Monday through Friday from 7:00 a.m. to 2:00 p.m., Saturday from 8:00 a.m. to 1:00 p.m. Check out their daily special by liking The Bagel Girls on Facebook!
Our job is making sure that waste no longer goes to waste.
Find out more at ThinkGreen.com


These are just a few of the innovations we’re delivering for customers and communities alike. We live in a world where things can no longer go to waste. That’s why Waste Management is working to ensure that we get the most from our existing resources. It’s good for business and the environment.

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Frank Lloyd Wright (1867 – 1959) was an American architect, interior designer, writer and educator, who designed more than 1,000 structures and lived to see 500 works completed. Wright believed in designing structures which were in harmony with humanity and its environment, a philosophy he called organic architecture. This philosophy was best exemplified by his iconic 1935 design for Fallingwater (see photo), which has been called “the best all-time work of American architecture.” The A.E. Backus Museum of Art is pleased to present Frank Lloyd Wright: Architecture of the Interior, on exhibit March 15 to May 8; an exhibition organized in cooperation with the Frank Lloyd Wright Foundation, Scottsdale, AZ.

Wright believed that “any building should be complete, including all within itself. Instead of many things, one thing.” It is the first principle of any growth that the thing grown be no mere aggregation …” Wright is recognized around the world for his innovative style and modern design concepts. This exhibition explores the comprehensive design of Wright’s houses, often considered his greatest architectural accomplishment.

During Wright’s seven-decade-long career, the lifestyle of the American family changed dramatically; the formality of the Victorian period ebbed, and society adopted an informal, consumer-based lifestyle. Wright was determined to design a house that reflected the uniquely American way of living as it evolved.

Rejecting the styles of the past, Wright used a vocabulary of abstraction and geometry based on forms found in nature; the photographs are evidence of the realization of those ideas. Selected Wright furnishings from private collections and from the collection of Florida Southern College, whose campus Wright designed, will also be included in the exhibition. Florida Southern boasts the world’s largest collection of Frank Lloyd Wright structures.

Mark Tlachac, curator of Florida Southern’s Wright Collection, will speak on the architect’s life and work as well as his obsession for the design within a home and the concepts behind the design of the buildings themselves. The lecture will be held on Saturday, March 16th at 11:00 a.m. A museum-sponsored trip to Lakeland for a guided tour, conducted by Mark Tlachac, of the campus of Florida Southern and lunch at the historic Terrace Grille, is being planned for Saturday, April 6th. Contact the Museum for more information.

The Museum is open Wednesday – Saturday 10:00 a.m. – 4 p.m., Sunday 12 p.m. – 4 p.m., closed on Monday and Tuesday. Admission to the exhibition is free to Museum members and $5.00 for non-members. A. E. Backus Museum, 500 N. Indian River Drive, Fort Pierce, FL 772-465-0630. Visit us on the web at backusmuseum.com.

A Trail to Success — The Crumb Trail
by Keith Lustig

Who doesn’t know the story of Hansel and Gretel? Stephanie Cutler’s story is not too different. It all started with a trail of crumbs on her plate left by one of her homemade Banana Crumb Muffins. It dawned on her that if you follow the crumbs you will find the bakery … and so she did.

Stephanie is a part-time baker for a larger company, but still finds the time and inspiration to bake for others and share her wares at the Downtown Fort Pierce Farmer’s Market. The Crumb Trail makes a fine addition to the quality and variety of the Saturday morning tradition that operates at Marina Square from 8 a.m. to noon, rain or shine, since 1997.

Seeking more peace of mind and a healthier lifestyle, Stephanie decided to become a vegan. This is reflected in her baked goods. All of the products are made without eggs, dairy, or animal products. Customers are surprised how delicious her baked goods taste without butter! Sharing her passion for baking and getting people to try something new, brings her great joy. “You don’t have to be a vegan to enjoy great-tasting baked goods,” she says.

It is the atmosphere and people that keep her coming back to the Downtown Fort Pierce Farmer’s Market every Saturday. Follow “The Crumb Trail” next Saturday morning and meet Stephanie Cutler — she is a vendor worth visiting.
Fishing in March – Expect the Unexpected
by Dan Dannahower

The Ides of March; a pivotal weather month for our neck of the woods. Usually we see a number of blustery days, a few end of winter fronts pushing through and some nice days mixed in between. We begin the transition to spring which brings a multitude of beautiful days with light winds, pleasant temperatures and great fishing conditions. March can be a fickle month but even if she shows us her “weather attitude” you can be sure good things are soon to come.

Every month of the year on the Treasure Coast offers some good fishing opportunities of one sort or another. Thus far this winter has been typical. The cold fronts from up north have been rolling through on a regular basis. Conditions on both offshore waters and in the Indian River Lagoon go from nice to choppy to downright rotten and back to nice again. Constant change is the name of the game and requires keeping a good eye on the weather.

Through February the fishing reports have also been fairly typical for this time of year. Tarpon and redfish can be caught on the flats in the lagoon. The bite comes and goes a bit with the passage of fronts and resultant temperature, pressure and chop conditions. D.O.A. shrimp lures or live shrimp on popping corks work well and seem to produce the most action. When temps are cooler try deeper holes and along ledges where fish tend to gather to avoid the cooler water of the shallows. When water temps are warm the grass flats and sandbars in shallower water will hold fish. The snook bite has been decent around structure such as docks, bridges and pilings around the turning basin and inlet.

Offshore action has also been up and down. Be sure to get a good weather briefing and know your capabilities before heading out to the deep blue. We can still have some very rough sea conditions for the next month or two.

Our local tackle shops are your best bet for expert advice on what’s biting, where to go and how to rig up for the species you’d like to pursue. We also are blessed with a number of offshore and inshore professional charter captains who can put you on the fish and help you improve your own fishing skill and techniques. Check with your tackle shop or one of our local marinas to set a date with one of these local pros for a great day on the water.

Good luck and good fishing!

Correction: Last month we mentioned the Captain Lew as a party boat fishing out of the Fort Pierce Marina. Several readers pointed out that the Captain Lew has not been there for quite some time and we apologize for the error. There are other party boats available from the Fort Pierce Marina.

Recipe Corner
by Sue Dannahower

Asian Pork Tenderloin

My good friend Ingrid VanHekken brought this heavenly tenderloin to a party. It is melt in your mouth tender and oh so yummy!

2 to 1½ pound pork tenderloins
½ cup of Kikkoman Soy Sauce
½ cup light brown sugar
2 tablespoons Olive Oil
6 garlic, finely chopped
1 bunch green onions, finely chopped

Trim the pork tenderloin of any excess fat and silver skin. In a saucepan mix together Soy Sauce, brown sugar and oil. Heat and stir until the sugar melts, then add the garlic and onion. Cook 2-3 minutes. Remove from heat and let cool.

Place tenderloin in a large baggie. Pour marinade over pork and seal baggie. Marinade for 6 hours.

Remove the tenderloin from the bag and allow to sit at room temperature for 30 minutes. Heat grill to medium high. Brush the grill with vegetable oil. Remove the tenderloins from the bag and place in the center of grate. Discard marinade & bag. Cover and cook for 12 to 15 minutes, turning every 1½ to 2 minutes, until the tenderloins reaches an internal temperature of 140 degrees.

How to Tent with Foil
Tenting with foil is the best way to keep roasted or grilled meat warm while it rests after cooking — and while you attend to any last-minute kitchen tasks before the meal is served. While resting, the internal temperature of the meat will continue to rise up to five degrees. Tenting meat with foil and letting it rest allows the meat to finish cooking without becoming overcooked and dry.

To tent meat with foil, drape a big sheet of foil over the cooked meat, folding the foil slightly so it’s tent-like, and let it sit loosely over the meat. Make sure the meat is covered, but don’t wrap it tightly in the foil, and don’t crimp the edges—you don’t want that deliciously browned and crispy outside to steam.

Remove the tenderloins from the grill and tent with aluminum foil. Rest for 10 minutes. Remove to a cutting board and slice.

Note: You could also cook in the oven, 350 degrees for 30-40 minutes or until internal temperature is 140 degrees. Serves 6 – 8.

Spring is in the Air
at FLOWER PATCH TLC INC
Jimena on March 30 from 5 to 7 pm. Spring Fashion Show & Easter Parade at the Mansatee Center on a Beautiful Downtown Fort Pierce 101 South U.S. Federal Highway; Fort Pierce 772-466-5140 • 772-949-1766
Fowers@tenderloinscenter@gmail.com • FlowerPatchFloralsales@gmail.com
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Kodo is a professional taiko drumming troupe. Based on Sado Island, Japan, they have had a role in popularizing taiko drumming, both in Japan and abroad.

Kodo
Thurs, March 7 at 7pm

A Tribute to Pavarotti
Sunday, March 10 at 3pm

Get the Led Out: The American Led Zeppelin
Thursday, March 14 at 7pm

An Evening With Itzhak Perlman
Sunday, March 17 at 7pm

Pat Benatar and Neil Giraldo
Sunday, March 24 at 7pm

For a complete listing of all shows confirmed to date, or for membership information, visit our website

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