Helping to Pave the Way
in Historic Downtown Fort Pierce

Join the Celebration
see page 5
Main Street Needs You!

by Sue Dannahower

A little over nine years ago I moved back to Fort Pierce and I was looking for something to do that made a difference. I became a Main Street volunteer. I started working on the Reverse Raffle, Ghost Walk and writing for the Main Street Focus. I soon became hooked on Main Street and the things that Main Street stood for. Main Street was responsible for saving and restoring many of the buildings I fondly remember from my youth. So many exciting things had happened since I returned to Fort Pierce: the Sunrise Theatre opened, Main Street purchased and restored the Platts/Backus House, we’ve roasted good folks like Bob Benton and Bud Boudreaux, and so much more. It has been so rewarding to watch the organization grow over the years.

In December 2013, we launched the Historic Downtown Trolley Tours partnering with the City of Fort Pierce and Mayor Linda Hudson. The tours were sold out and introduced more than 300 folks to the rich history our city holds. Due to the popularity of the tours, we have plans to run the tours monthly throughout the tourist season, from October through March. I would like to thank our generous sponsors — the Law Firm of Edward Becht, Waste Management, Hill, Barth & King LLC, St. Lucie Battery & Tire, St. Lucie News Tribune, and the Fort Pierce Jazz & Blues Society for making the tours possible.

This month you won’t want to miss Main Street’s 26th Annual Meeting celebration on Wednesday, May 7, from 5:00 – 8:00 p.m. at the Platts/Backus House. We have a number of wonderful and exciting things taking place, including mini Historic Trolley tours (trolley tours are on a first-to-arrive basis), food tasting from downtown restaurants and fresh, local brew from Sailfish Brewery. This is a free event and the public is invited to join us in our celebration.

We love our volunteers. If you are looking for a way to get involved with your community please come find out what we are all about. We have a variety of volunteer opportunities for all ages! Do you enjoy writing? We need writers to highlight the people, businesses, and attractions of downtown Fort Pierce for our monthly newspaper, the Main Street Focus. Do you like to plan events? Main Street has over 30 events each year that are designed to bring people to downtown Fort Pierce or to raise money for projects that enhance the downtown area. Each of these events is planned by committees made up of community volunteers. Do you like to work at events? We have many events that need volunteers in order to operate. Our community events, like the monthly Friday Fest, Stars Over St. Lucie Fourth of July Celebration, Reverse Raffle, and the Seafood Festival are all run by volunteers. Without the valuable time they provide, these events would not be possible.

Members are another important part of our organization. There’s much to be done planning, designing, and implementing projects, and we can’t do it without you! Your personal involvement and membership commitment will help Main Street Fort Pierce accomplish goals, set new ones, and support downtown’s economic well-being, revitalization, and cultural vibrancy in the very heart and soul of our downtown community.

As we wrap up the 25th year celebration, Main Street Fort Pierce looks ahead to another 25 years of serving and preserving historic downtown Fort Pierce. The progress our organization has made has been incredible and Main Street Fort Pierce has been and continues to be an important contributor to the City of Fort Pierce. Come join us and be a part of the Main Street Fort Pierce team.
Dine, Shop and Enjoy Beautiful, Historic, Downtown Fort Pierce!

**FORT PIERCE RIVER WALK CENTER**
For information, please call 489-6473 or visit cityoffortpierce.com

600 North Indian River Drive, Fort Pierce; Classes include: Jazzercise, Zumba, Zumba Gold, Duplicate Bridge, Anusara Style Yoga, Ballroom Dancing, Belly Dancing, and Line Dancing.

**MANATEE OBSERVATION AND EDUCATION CENTER**
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**ST. LUCIE COUNTY REGIONAL HISTORY CENTER**
For information, please call 462-1795 or visit www.stlucieco.gov/history.

**ST. LUCIE COUNTY MARINE CENTER**
Please call 462-3474 for more information or visit www.stlucieco.gov/marine_center.

**A.E. BACKUS MUSEUM**
For information, please call 465-0630 or visit www.backusmuseum.com.

**HEATHCOTE BOTANICAL GARDENS**
For information, please call 464-4672 or visit www.heathcotebotanicalgardens.org

**TAI CHI CLASSES**
Tai Chi Classes: Every Tuesday 9 a.m. with Tai Chi instructor, Charlie Ottesen; $10 per person. Free beginners Spanish Class: Every Friday from 9:00 a.m. – 10:00 a.m.

**HERITAGE GARDENS**
For more information, please call 766-0021 or visit www.artmundo.org.

**SUNRISE THEATRE**
For information, please call 461-4775 or visit www.sunrisetheatre.com.

Saturday, May 4 – 8 p.m.; Tickets $65/$55; Boz Scaggs – The Memphis Tour.
Saturday, May 17 – 8 p.m.; Tickets $79/$69; An Evening with Bill Maher.

**SUNRISE THEATRE’S BLACK BOX PERFORMANCES**
For more information, please call 461-4775 or visit www.sunrisetheatre.com.

**FORT PIERCE JAZZ & BLUES SOCIETY**
For more information, please call 460-5299 or visit www.jazzsociety.org.

**FORT PIERCE POLICE ATHLETIC LEAGUE**
For more information, please call 370-0162, www.fortpiercepal.com

Volunteers needed for Ft. Pierce Police Athletic League. Persons interested in teaching the fundamentals of sports, mentoring and tutoring should contact Paul Pearson or Gabe Gonzales 772-466-0606.

**ACACIA ANIMAL CLINIC**
**Thomas Finch, VMD**
4798 South US 1, White City Del Rio Plaza
772-463-2447

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**Main Street Fort Pierce Annual Celebration**

Main Street Fort Pierce will be holding its Annual Celebration/Monday on Wednesday, May 7, from 5:30 p.m. to 8:00 p.m. This will conclude its 25th Anniversary year as a new year of promise begins. Businesses partners, sponsors, members and the general public are encouraged to join the celebration.

**Acacia Animal Clinic**

**Thomas Finch, VMD**

4798 South US 1, White City Del Rio Plaza
772-463-2447

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The evening will commence with happy hour and live entertainment, beer tasting by Sailfish Brewery, wine tasting by Horace Web of HSW Spirits, and food donated by numerous downtown restaurants.

Ongoing President Beth Williams and Mayor Linda Hudson will say a few words. The new officers and board of directors will be sworn in, I, as the incoming President, will make a special presentation.

Downtown Historic Trolley Tours will be given from 6:30 – 7:30 p.m. Tours will be conducted by Mayor Linda Hudson and myself. Participants of the tour will learn about Dr. Platts, “Beanie” Backus, Mr. Hill, the Ashley Gang, Mrs. Palmer, Tickie Tummy Hill and much more. Trolley tours are free and available on a first-come first-serve basis, from 6:30 to 7:30 p.m. Those interested should sign up upon arrival.

The celebration will be held at the Platts/Backus House located at 122 A.E. Backus Avenue in Historic Downtown Fort Pierce. For more information call Main Street at (772) 466-3880.
Each spring, Keep America Beautiful launches the Great American Cleanup. This campaign is the nation’s largest community-improvement program that harnesses the power of millions of volunteers to build and sustain vibrant communities.

On Saturday, May 17, the City of Fort Pierce, under the direction of the Public Works Department, will be participating in the Great American Cleanup and they need you! Paul Bertram, executive director of Keep Fort Pierce Beautiful, says, “It is extremely important to have our Fort Pierce residents come out and volunteer to Keep Fort Pierce Beautiful. We had 240 volunteers last year and we are looking to increase the number of volunteers this year.”

The Public Works Department is looking for individuals, schools, nonprofits, business, and civic organizations to participate in Great American Cleanup. Anyone interested in volunteering should call Paul Bertram at (772) 467-3000, or e-mail info@fppwd.com, or report to the Public Works compound at 52 Savannah Road at 7:45 am. All volunteers will be assigned one of three teams: landscape beautification, graffiti removal, or the litter campaign. Each volunteer will receive a free t-shirt, goody bag, and safety supplies (while supplies last).

Following the cleanup, all volunteers are invited back to the Public Works compound for a free lunch and exhibits. There will be many activities for the whole family, including: fun prizes, snow cones, cotton candy, bounce houses, K-9 and SWAT team demonstrations. The Solid Waste Department will be on hand with information, demonstrations, and answers to all of your recycle questions. Pierce the Pelican and McGruff the Crime Dog will make a special appearance at the event.

Great American Cleanup is a national campaign and is locally sponsored this year by Waste Management, Fort Pierce Utilities Authority and Walmart. For more information on the Great American Cleanup or how you can help, go to www.cityoffortpierce.com/PublicWorks/keepFPbeautiful.html.

If you can’t make it to the Great American Cleanup, you can still make a difference in our community. If you see litter, stop and pick it up; make improvements to your property or help your neighbor. This is our community and our responsibility. The City of Fort Pierce encourages all residents to join the Great American Cleanup and keep Fort Pierce beautiful.

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Each year, more than 1,200 affiliates and participating organizations engage volunteers to take action in their communities through programs that deliver positive and lasting results. In 2013, more than 4.5 million Great American Cleanup (GAC) volunteers/participants worked a collective 8.1 million hours to return nearly $175 million in measurable benefits in 21,000 communities across the country.

Great American Cleanup events transform public spaces into beautiful places through its volunteers’ actions to beautify parks, trails and recreation areas, clean shorelines and waterways, host recycling collections, pick up litter and debris, plant trees and flowers, build community gardens and conduct educational programs to inspire the next generation of environmental stewards.

The GAC volunteers produced exceptional results in 2013, including collecting 40 million pounds of litter and debris; cleaning or beautifying 3,000 miles of biking, hiking and nature trails; as well as cleaning and restoring 81,000 acres of parks and public lands, and cleaning or restoring 3,300 community recreation areas.

In addition to the important results from community cleanups, the 2013 GAC also produced outstanding recycling figures with more than 7.2 million scrap tires reclaimed for recycling; 93 million plastic (PET) bottles gathered to be recycled; and 8.8 million pounds of electronic waste collected.

Enhancing the natural beauty of our country is also a key component of the Great American Cleanup with 1.5 million flower bulbs planted, 87,000 trees planted; 2,100 beautification and community greening projects undertaken; and 1,200 edible community gardens planted or replanted. The collective community greening efforts create more vibrant communities, which leads to more robust local economies. Beauty is indeed a powerful force.
Give Your Children the Best Summer Ever
by participating in the Missoula Children’s Theatre Summer Camp at the Sunrise Theatre

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

Now is the time to register for the 7th Annual Missoula Children’s Summer Camp at the Sunrise Theatre. The Sunrise Theatre for the Performing Arts, in partnership with the Sunrise Foundation will host four separate, week-long children’s summer programs conducted by the Missoula Children’s Theatre (MCT) culminating in a professional performance starring your children. From 10 a.m. to 4 p.m. daily, the summer camp provides an exciting and memorable experience for children ages 6 to 18 to develop a love and appreciation of the arts.

A maximum of 64 students will be able to participate in each of the four programs and the cost is $100 per child, per week and includes professionally designed scenery and costumes. No advance preparation is necessary. Assistant Directors will also be cast to assist with the technical aspects of the production.

The 2014 Sunrise Theatre Summer Camp Schedule

King Arthur's Quest Workshop/Camp: June 9 to 13 — Children’s Performance on Friday, June 13 at 7:00 p.m. King Arthur, of legend and song, strode across Medieval England with courage and confidence, or did he? What if the troubles of his kingdom threatened to overwhelm him? Watch the damsels in distress sound the warning of trouble. Witness the Lady of the Lake as she produces the sword in the stone. Hide with the Camelotians when the ghost of Arthur’s father visits the castle along with a terrible dragon. Follow the original twist on this familiar story as it weaves its way through a landscape full of surprises!

Hansel & Gretel Workshop/Camp: July 7 to 11 — Children’s Performance on Friday, July 11 at 7:00 p.m. Times are tough for modern-day Hank and Gretchen, ‘til they find themselves deep in the wondrous Wildwood world of Hansel and Gretel. The Missoula Children’s Theatre proudly presents an original musical adaptation of the Brothers Grimm age-old tale of a journey, a secret and a grand adventure. Poor Hank and Gretchen! All of their friends, off to summer camp, have left them behind. Hank and Gretchen fall asleep and dream their way to times gone by. Now is the time to register for the 7th Annual Missoula Children’s Summer Camp at the Sunrise Theatre.

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Continued on page 10…
Aladdin Workshop/Camp: July 14 to 18 — Children’s Performance, Friday, July 18 at 7:00 p.m. For Aladdin it’s not easy to find a magic lamp but it’s even harder to get a date! It’s a swirling sandstorm of famous Arabian Tales from Ali Baba to Scheherazade and even Sinbad the Sailor as Aladdin journeys to find a magic lamp in a Cave of (not-so-great) Wonders. Full of memorable characters from lost Penguins to talking Palm Trees, this is an adventure worthy of 1001 laughs.

Treasure Island Workshop/Camp: August 11 to 15 — Children’s Performance, Friday, August 15 at 7:00 p.m. Shiver your timbers with Treasure Island, an original adaptation of Robert Louis Stevenson’s epic novel featuring young Jim Hawkins, a mischievous lad. Longing for adventure, Jim comes under the hypnotic spell of the legendary pirate, Long John Silver. While waiting tables in the family Inn, Jim finds a treasure map and, with the villainous Silver as his seeming mentor, sails uncharted seas with only the ragged map and a flock of gulls as guides. Once on the island, nights are sleepless as true colors are revealed in our hero’s quest for the proverbial happy ending.

To give a great summer gift to your child or for more information on the Missoula Children’s Theatre Summer Camp program, contact the Sunrise Theatre for the Performing Arts box office at 772-461-4775 or www.SunriseTheatre.com.

Two Cool Camps for a Hot Summer at the Manatee Center

by Lesley Vincent-Ryder, Manatee Center Education Coordinator

The Manatee Observation and Education Center is in the heart of Florida’s vacation waterway. The Indian River Lagoon and our unique estuary are vital to a healthy ecosystem and the local economy. Learning about our local environment is key to our children becoming better stewards and at the Manatee Center we make it fun! Children from 5 to 12 will enjoy hands-on activities, explore different habitats on our unique field trips, and learn why Florida outdoor fun is the best!

The Manatee Center is offering two, fun-filled, week-long day camps. Both camps are 9 a.m. to 4 p.m. and meet at MOEC. Each camper should bring sunscreen and a packed lunch that does not require refrigeration.

June 16 – 20: The Nature Seekers Camp for ages 5 to 9 combines the use of live animals, hands-on activities, outdoor adventures and exploration of our unique habitats. Discover wetlands, uplands and coastal ecosystems found in our own backyard. Field trips include Ft. Pierce Inlet State Park and Adams Ranch.

July 7 – 11: The Eco-Keepers Camp for ages 8 to 12 features exciting outdoor adventures including beachcombing, seineing, kayaking, and more. Discover plants and animals in our estuary as we learn how to protect and preserve our waters. Activities promote environmental awareness. Field trips include St. Lucie Marine Center, Savannas State Park, and Harbor Branch Discovery Center.

Pre-registration with payment is required. Camp prices are $160 per camper, per week, for members; and $175 per week, per camper, for nonmembers. (Sibling discounts are available.) Register and pay by May 1st and save $10 per week. Register at the Manatee Center, by phone at 772-466-1600 x3337, or online at www.manateecenter.com.
The 2014 Iron Chef Competition was just one of the many exciting events that took place at the Bev Smith Automotive Group Taste of the Sea/Sandy Shoes Seafood Festival. Seacoast National Bank was the Iron Chef Sponsor. Contestants included chefs from 121 Tapas on the Water, Cobb’s Landing, Lawnwood Regional Medical Center (catered by Sodexo Healthcare Services) and Slow Foods of the Gold & Treasure Coasts.

Anthony Westbury, columnist for Scripps Treasure Coast newspapers, was the Master of Ceremonies. (Anthony has been emceeing the Iron Chef since it began more than 15 years ago.) Our much-loved judges included Sydney Liebman, editor of Luminaries with Scripps Treasure Coast Newspapers, Tara Turner, Branch Manager/Vice President of Seacoast National Bank, and Jane Rowley, a celebrated caterer. Our secret ingredient donors were Pelican Seafood Company and Nelson’s Family Farms.

First Place winners are from 121 Tapas on the Water. The runners up were Chefs Christy Steinmeier and Patrick Pavlick from Cobb’s Landing. The chefs earned their wins by developing the secret ingredients (snapper and avocado) into culinary masterpieces.

121 Tapas on the Water is located at 121 Melody Lane in historic downtown Fort Pierce. They serve “tapas style” food in innovative ways for sharing, conversation, and play. (See 121 Tapas on the Water’s winning dishes on right.)

Thank you to our 2014 Iron Chef Competition sponsors: Bev Smith Automotive Group, Seacoast National Bank, Pelican Seafood Company and Nelson’s Family Farms.

Many thanks to all the volunteers who make this such a successful event – the Conservation Alliance, Flo Costello, Dan Dannahower, Mike Hinkle, Sheryl Paul, Seacoast National Bank employees, Ingrid and Jim VanHekken, Linda Wilson, and Janie Zezeck.

“Winning” Recipes

121 Well-Dressed Napoleon Bon App

Sautéed Snapper, Avocado and Mango wrapped in Prosciutto and topped with a Strawberry Sauce

Dust snapper in seasoned flour (salt and pepper). Sauté fish in extra virgin olive oil until opaque and remove from heat to finish. Place on single piece of prosciutto topped with slice of avocado and mango and roll up. Top with dressing.

Strawberry Dressing – Puree strawberries and mix lime juice, basil, salt and pepper. Top with strawberry basil vinaigrette made with lime juice, fresh pureed strawberries, basil, salt, pepper, and tablespoon of olive oil.

121 PAPPA’s Snapper

Snapper Encrusted in Crushed Almonds and Pink Peppercorns with Pineapple Mango Salsa and Papparadelle and Poached Asparagus in Basil Pesto

Pesto – Pan-roast pine nuts until lightly toasted. Crush lightly and mix with fresh chopped basil, grated Romano cheese, olive oil, salt and pepper.

Asparagus – Place chopped asparagus in boiling water, juice of one lemon and ½ cup of white wine until tender and shock in ice water to stop cooking and maintain color.

Pasta – Boil pasta until al dente in rain water, strain, and mix with asparagus. Toss with pesto.

Salsa – Peel and dice fresh mango, chop fresh pineapple and mix the two with chopped fresh cilantro, diced red onion, lime juice salt and pepper.

Fish – Coat one side of fish with nut mix. Sauté fish in extra virgin olive oil until opaque. Remove from heat to finish. To plate – Smaer sauce in middle of plate, pile pasta mix on one side, and lay fish on opposite side.

First Place winners, Chefs Kenny Stetser and Sigfredo Sisco from 121 Tapas on the Water.
Treasure Coast Youth Sailing Foundation News  
by Roy Whitehead

The 2014 summer sailing season is fast approaching and the Treasure Coast Youth Sailing Foundation is happy to report the addition of six 420 sailboats to its fleet. The 420 sailboats are larger, accommodating two students per boat, giving the Foundation the ability to offer lessons to older students through the age of eighteen. In the past the Foundation could only offer sailing lessons to young people ages seven to fourteen in the smaller Opti sailboats.

The Treasure Coast Youth Sailing Foundation purchased the six used 420 sailboats at significant savings, but the purchase created a need for storage. Recently given a pavilion at Jaycee Park for its expansion, the Foundation needs funding to modify it for storage. There is also need for another chase boat, and there is always need for donations to cover the cost of tuition grants given to children from disadvantaged homes.

The Foundation strives to keep its tuition fees as low as possible to encourage participation while still covering operational costs. As a result, little capital is accumulated to pay for significant expansions of the programs, such as the current one. Currently the Treasure Coast Youth Sailing Foundation has multiple ways the public can help.

Successful youth sailing camps are heavily dependent on volunteers. As the number of boats and students increases, volunteers become more important. The Foundation can use help on land and on the water. Experienced sailors are needed to help coach the kids, chase boats are always needed and welcomed, and volunteers can help on land, keeping the kids organized and helping get boats rigged and in the water. Those interested in volunteering to help the kids may call Lou Tomasovic at 772-879-1059 or contact him by e-mail at ltomasovic@comcast.net.

Another way to help the Treasure Coast Sailing Foundation is through donations. Membership in the Foundation is $50, a paver brick with name engraved on it is available for $150, an underprivileged child's tuition grant can be purchased for $250, and a sustaining membership is $500. Other levels of contribution are available ranging from purchase of a garage door, a sail with logo on it, purchase of a boat, etc. For more information, contact Linda Sampson, Fund Raising Chair, at 772-466-7626 or by e-mail at tlclin@tlcexperts.com. All donations are tax deductible.

Treasure Coast Youth Sailing Foundation Summer Camp Program 2014 Schedule

**Beginner Class**
- June 9 – 13
- July 28 – Aug 1
- June 16 – 20
- June 23 – 27

**Intermediate Class**
- July 7 – 11
- Jul 13 – 18
- July 21 – 25
- Aug 4 – 8

*class schedules subject to change

Registration fees: $210 for Opti Pram Classes (Ages 7 – 14); $225 for Collegiate 420 Classes (Ages 14 – 18). A $50 deposit is required with each registration application. Lunches are available for $25 per week. Classes will be held during the scheduled weeks from 8:30 a.m. to 4:30 p.m., Monday through Friday. For more information on the summer youth sailing classes please go to the website at treasurecoastyouthsailing.com/SailingPrograms.html, where you can download a student application and email it to info@treasurecoastyouthsailing.com. Information can also be obtained by calling Candace at 772-871-8330. The mailing address is: Treasure Coast Youth Sailing Foundation, PO Box 1783, Fort Pierce, FL 34954.
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SCIENCE
- Students work alongside scientists at The Smithsonian
- Water taxi brings students to science classes

TECHNOLOGY
- 1:1 iPad School

ARTS
- Partnerships with Art Mundo and Artist’s Studios downtown
- Students begin our Strings program in second grade

ATHLETICS
- Enjoy volleyball, soccer, basketball, golf, sailing, rowing, cross country, track, bowling, swimming, cheerleading, and much more
- Partnership with the Treasure Coast Sailing Association...students can enjoy sailing right outside our classrooms

TIRED OF CAFETERIA FOOD?
- St. Andrew’s Upper School students walk downtown to eat lunch at area restaurants

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admissions@stacacademy.org

Photos continued on page 18…
St. Lucie Village artist Francine Toirac captures the scenes of everyday life in photo-realistic paintings that transport the viewer to Cuba. Anita Prentice has arranged an exhibit of Francine’s work in the Underground at Art Mundo opening on Wednesday, May 14th and on exhibit through Monday, June 7th. (You can see paintings inspired by that last day of school in 2001 at the exhibit).

I can tell you a little bit about how this body of work began. It all started when Francine was a little girl and her brother and sisters grew up with stories told by their grandmother of life growing up in Cuba and of the family that still lived there. These stories were accompanied by black & white snapshots from a family photo album.

One picture in particular figures prominently in this story — a small snapshot of Francine’s grandmother’s sister, her husband and young family.

Fast forward past college, raising a family and a career as a teacher to 2001 and Francine’s first visit to Cuba. She traveled with her friend Carlos who spoke Spanish; which turned out to be a good thing.

They arrived in Havana on the last day of school — a day of celebration in Cuba with parades, costumes and music. Francine drank it all in with her eyes and her camera and that is when she started to fall in love with Cuba.

Francine studied art in college but didn’t really begin to paint until about ten years ago. Her work is so amazing you would have thought she was born with a brush in her hand. She grew up surrounded by her grandmother’s love of Cuba and began her own love affair with the light and the people on that first trip in 2001.

Viewers of this exhibit will experience a little bit of Cuba and understand why Talent + Love = The Unbelievable Art of Francine Toirac. Francine’s work is the stuff of everyday life in Cuba — 1950’s U.S. cars, graffiti strewn architecture, and one of my favorites — two saints, one someone’s grandmother and the other, Saint Barbara. (You can see all of these paintings at the exhibit).

The exhibit will open on Art Walk, Wednesday, May 14th from 5:00 p.m. – 8:00 p.m. and Francine will be there to talk Cuba and family and art.

Art Mundo is located in the Orange Avenue Studios, 111 Orange Avenue in Fort Pierce. The exhibit is in the Underground which will be open Monday to Friday from 1:00 p.m. to 5:00 p.m. daily and from 10:00 a.m. to 1:00 p.m. on Saturday. For more information e-mail artmundo@gmail.com or call 772-466-1010.
Spring has sprung and summer is on the way. It is time to clean out your closets, the garage, the appliance garage and the linen closet. We all have way too much stuff. Having enough stuff provides a sense of security. Too much stuff is an albatross. Stuff and clutter just weigh you down. Out with the old and in with the new. Let’s clear out the clutter, get organized and get a tax-deduction all at the same time.

5 Tips to Clear Clutter and Get a Tax-Deduction

☞ Ergonomics: It’s important before you start to organize to step back and take a look at the space. Think about how you need this space to flow. You don’t want to run back and forth to get all of the things you need to work on a project or fix something.

☞ Everything Has a Home: The key to maintaining home organization is to make sure that everything has a very specific home. Use organizing tools like drawer dividers and individual trays. My favorite tools are the modular drawer organizers because you can fit them together like a puzzle and they can make even the most awkward drawer an organizational dream.

☞ If You Don’t Use It Lose It: Keeping items that you might use someday is a waste of space. If you haven’t used it, wanted to use it but couldn’t find it or even thought about it in three years then you probably don’t need it. Get rid of it and open up some space in your home.

☞ Purge, Purge, and Purge Again: The key to organization is a saying I have become well known for which is: “Too much stuff in too small a space can never be organized.” In the same way the less you have, the less you have to keep up with. The first round of purging will be the easy round. This is the time to get rid of anything you no longer want or items that are broken. The next step is to group like items and then purge again. If you see that you have 10 spatulas or 10 screwdrivers and you look at them side-by-side, let go of duplicates.

☞ Donate Unused or Gently Used Items to the A.E. Backus Museum: The Backus Museum collects donations for its annual Treasure Sale all year long. We gratefully accept single items and entire estates. The Museum seeks all manner of housewares, linens, fashion accessories, jewelry, decorative objects, fine art, not-so-fine art, picture frames, Grandma’s china, Aunt Mavis’s hat collection, furniture, Uncle Bill’s fishing rods, tools, sporting goods, small boats, gizmos, and gadgets galore. Just remember, it is a Treasure Sale, not a trash sale. Please, no clothing, Tupperware without lids, glass trays left from broken microwaves, puzzles with missing pieces, obsolete technology, or broken items. Other than those limitations, from the ridiculous to the sublime, we’ll take it.

Contact the Backus Museum to arrange to drop off Treasure Sale donations or to make arrangements for the pickup of larger items. All donations to the Museum are tax-deductible. Donors will receive a certificate of donation to file with their taxes. The Museum is open Wednesday to Saturday, 10 a.m. to 4 p.m.; Sunday, 12:00 p.m. to 4 p.m.; and closed on Monday and Tuesday. For more information on the Treasure Sale contact the A.E. Backus Museum at 772-465-0630 or info@backus-museum.com.

The Art of Organizing
by Kathleen Fredrick

Spring has sprung and summer is on the way. It is time to clean out your closets, the garage, the appliance garage and the linen closet. We all have way too much stuff. Having enough stuff provides a sense of security. Too much stuff is an albatross. Stuff and clutter just weighs you down. Out with the old and in with the new. Let’s clear out the clutter, get organized and get a tax-deduction all at the same time.

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☞ Everything Has a Home: The key to maintaining home organization is to make sure that everything has a very specific home. Use organizing tools like drawer dividers and individual trays. My favorite tools are the modular drawer organizers because you can fit them together like a puzzle and they can make even the most awkward drawer an organizational dream.

☞ If You Don’t Use It Lose It: Keeping items that you might use someday is a waste of space. If you haven’t used it, wanted to use it but couldn’t find it or even thought about it in three years then you probably don’t need it. Get rid of it and open up some space in your home.

☞ Purge, Purge, and Purge Again: The key to organization is a saying I have become well known for which is: “Too much stuff in too small a space can never be organized.” In the same way the less you have, the less you have to keep up with. The first round of purging will be the easy round. This is the time to get rid of anything you no longer want or items that are broken. The next step is to group like items and then purge again. If you see that you have 10 spatulas or 10 screwdrivers and you look at them side-by-side, let go of duplicates.

☞ Donate Unused or Gently Used Items to the A.E. Backus Museum: The Backus Museum collects donations for its annual Treasure Sale all year long. We gratefully accept single items and entire estates. The Museum seeks all manner of housewares, linens, fashion accessories, jewelry, decorative objects, fine art, not-so-fine art, picture frames, Grandma’s china, Aunt Mavis’s hat collection, furniture, Uncle Bill’s fishing rods, tools, sporting goods, small boats, gizmos, and gadgets galore. Just remember, it is a Treasure Sale, not a trash sale. Please, no clothing, Tupperware without lids, glass trays left from broken microwaves, puzzles with missing pieces, obsolete technology, or broken items. Other than those limitations, from the ridiculous to the sublime, we’ll take it.

Contact the Backus Museum to arrange to drop off Treasure Sale donations or to make arrangements for the pickup of larger items. All donations to the Museum are tax-deductible. Donors will receive a certificate of donation to file with their taxes. The Museum is open Wednesday to Saturday, 10 a.m. to 4 p.m.; Sunday, 12:00 p.m. to 4 p.m.; and closed on Monday and Tuesday. For more information on the Treasure Sale contact the A.E. Backus Museum at 772-465-0630 or info@backus-museum.com.
April Showers Bring May Scholarships

by Wendy Dwyer

All throughout the months of April and May, Tuesday evenings in historic Downtown Fort Pierce are even more fun and filled with music. That’s because every Tuesday, we’ve been inviting students who are vying for one of the Fort Pierce Jazz and Blues Society scholarships to join with our professional musicians on stage at the Sunrise Black Box Theatre. Whether they’re trumpeters, trombonists, drummers, bass players, or vocalists, these talented young musicians have an opportunity to play with the pros, hone their skills, try their talents in front of a live (and very supportive) audience, and show us their stuff. It’s live music the likes of which you’ve never heard, and it’s an incredible opportunity for the students.

May brings scholarships for a whole bunch of deserving students. Tuesday, May 27th, is the big night all of us from Fort Pierce Jazz and Blues Society wait for all year long. It’s our Christmas, Easter, Hanukkah, and Kwanzaa all wrapped up in one supremely special evening, and we wouldn’t miss it for the world. We hope you’ll feel the same way and join us during all of the “auditions” each Tuesday leading up to the Scholarship Award Presentation Evening on Tuesday, May 27th, at 7 p.m. at the Sunrise Black Box Theatre.

As part of our mission, each year the Jazz Society awards merit scholarships to worthy area high school graduate musicians who have displayed high academic achievement, good citizenship, and promising musicianship. In addition to a $1,000 scholarship to help defray the costs of continuing education, the Jazz Society also bestows the gift of a year’s membership to the Fort Pierce Jazz and Blues Society on each scholarship award recipient. Every year, our scholarship winners prove to us what tremendous individuals they are, and without fail, each of them comes back to share his or her talents with the Fort Pierce Jazz and Blues Society during school breaks if they’re attending school outside of the area, or throughout the semester if they’re attending college locally. Students perform in our jams, share their talents through educational opportunities, attend master classes, mentor younger musicians, and donate their time and talents to the community the same way the professional musicians and contributing members of the Society modeled that spirit of community and musicianship to them. It’s a responsibility we don’t take lightly, and it’s why we work hard all year long.

Of course we love music, and all year long our members work hard 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 3rd Annual Summer Jazz Camp this summer.

The opportunities we have to share our talents and our time with the youth of the Treasure Coast are the real reason why our members work so tirelessly 365 days each year. It is our mission to help create a legacy and a new generation of musicians — the musicians who will provide the soundtrack of our lives when they play for weddings, concerts, funerals, parties, dances, sporting events, and virtually everywhere we are as we move throughout our lives. If you’re not a member already, I invite you to join today. Memberships do not cost a lot, but the benefits are both local and global, and the music is bountiful and filled with fun. We hope you’ll join us Tuesday, May 27th at the Black Box for Scholarship Award Night, and every week leading up to it. If you’d like to know exactly what’s on our calendar so you can start making your plans for the coming weeks, visit us at www.jazzsociety.org, or call our Jazz Hotline at 722-460-JAZZ (5299).
Fort Pierce Farmer’s Market: Kat’s Southern Twang

by Matt Hurley

When you think of barbecue sauce you may think of the many regional offerings named after their place of origin: Memphis, Tennessee; North Carolina; Kansas City; and Texas. Now you can add Fort Pierce to that list. The Downtown Fort Pierce Farmers Market is home for Kat’s Southern Twang, offering the best in Florida barbecue sauces and rubs.

Kat Green, from Jensen Beach, created Kat’s Southern Twang. Though she is known for her tasty barbecue sauces she also offers hot sauces, rubs, marinades, all manner of fresh picked vegetables, jams and hot pepper jellies, chutneys and more. Her jellies range from mild and sweet to jalapeño hot.

Kathy Green spent her life in the food and beverage industry where she enjoyed creating and preparing delicious food products for her many customers. Her background knowledge and her passion for cooking and creating allowed her to start her own business four years ago. Kat’s Southern Twang was an instant success. Kat has turned her love of cooking into a profitable business that continues to grow.

She enjoys the Downtown Fort Pierce Farmers Market because it allows her to meet with both existing and new customers. Not only does her products taste great, however, as Kat says, “I put love in every jar.” She grows her own peppers for her pepper jellies and cans them with pride.

Kat would like to share her recipe for her “Delicious Pulled Pork.” I find a Boston butt provides the best flavor for this recipe. Rub the Boston butt with Kat’s own Smokey Mountain Rub. Place the meat in a crockpot (without water) and cook several hours until the meat falls apart. Drain excess liquid and pull the pork apart and place back in crockpot with any of Kat’s barbecue sauces. My favorite is the Sassy Sauce or Sticky Rum Sauce. Kat’s Southern Twang has so much to offer — from her sauces and rubs to custom gift baskets and catering private parties and events. You can reach Kathy at southerntwang82@yahoo.com or find her at the Downtown Fort Pierce Farmer’s Market every Saturday morning.
Chic and Shore Things, the new place to shop for your seaside cottage in downtown Fort Pierce, is now offering ladies night monthly demonstrations to assist you with your home décor.

Becky Demanuel, the owner of Chic and Shore Things, is excited about the demonstrations. She says, “There will be demonstrations on making fresh floral/silk centerpieces and shell/coral embellished picture frames. I will have an evening where people can bring in a picture or ask a question regarding a design challenge they might have in their home.” Becky is hoping these demonstrations will generate group discussions among the guests. She believes that sharing suggestions, recommendations and their resolutions will help guests with similar challenges.

Each month the demonstrations will have a different theme. Becky plans on inviting other business owners, artists, and entrepreneurs to periodically setup a table at ladies night. This will let the attendees know the products they have available for purchase and to learn other ideas from the demonstrators. Most evenings will be free of charge and refreshments will be served. If the guest participates in making an item to take with them and Chic and Shore Things provides materials, there could be a nominal fee.

Thursday, May 15th is the next monthly demonstration. The topic for the month of May will be a lesson on shabby chic painting techniques. For more information on the ladies’ night go to the facebook page: www.facebook.com/chicandshorethings.

Chic and Shore Things is located at 205 North 2nd Street in Fort Pierce; phone 772-342-7505 or visit them on their website at www.chicandshorethings.com. Hours of operation are Tuesday through Friday 10:00 a.m. to 5:00 p.m. and Saturdays 10:00 a.m. to 4:00 p.m. Join their e-mail list to be informed of special evening openings and art classes.
Summer on the Water
by Dan Dannahower

Our beautiful spring weather has arrived. Many days this time of year offer smooth glassy conditions on the Indian River Lagoon and very tame conditions on the ocean. It’s a great time of year to get out on the water, unwind, and bring home a fresh seafood dinner. There’s always action to be had, it’s just a matter of doing a little checking around in order to be successful. Your local tackle shops and marinas are a great source of information and are always willing to help with advice on where to go and what’s biting.

Fishing in the lagoon this spring has been very good with catches of a variety of species being reported almost daily in the local press. Offshore action has been up and down with lots of weather days but recently has been on the uptick. Prospects for the next few months look promising and the weather is always a delight this time of year. Remember, offshore charters, party boats, and guided lagoon trips are all available locally for those who might want a day or two with a local pro.

For those who might want to step it up a notch and maybe even win a prize there are a number of summer fishing tournaments and events that are fun for both participants and observers. Many tournaments have a wide variety of participants and win or not, you’re sure to have a great time competing. If you’re interested you can get more information on any of these events from the friendly Fort Pierce Marina staff at 464-1245 or from our local bait and tackle shops.

Whether you want to participate and try your hand as an entrant or just come out and watch the amazing catches that come from our local waters the summer tournament schedule offers a little something for everyone. Come on out and experience the fun and camaraderie of our beautiful coastal resources have to offer. Good luck and good fishing!

Recipe Corner
by Sue Dannahower

Chili Relleno Casserole
This is such a great recipe. I now use fresh peppers, which I roast and peel. For a healthier version leave out the butter.

Chilies:
1 large can whole chilies, drained
2 pounds Monterey jack cheese
5 Eggs
1¼ cup milk
½ cup flour
½ teaspoon salt
Dash of pepper
4 cups cheddar cheese, grated

Sauce:
1 clove garlic, crushed
1 cup chicken broth
½ Stick butter (optional)
1 onion, chopped
1 teaspoon oregano
1 small can tomato puree
Salt and Pepper to taste

Cut Monterey Jack cheese into long strips (same number of strips as you have chilies). Stuff chilies with cheese strips. Lay stuffed chilies in a long baking pan. Combine eggs, milk, flour, salt, and pepper. Beat till smooth. Pour over chilies. Bake uncovered for 30 minutes at 350°.

Meanwhile, combine garlic and onions in sauce pan and sauté with butter until tender. Add chicken broth, oregano, salt, pepper, and puree to the vegetables. Simmer for 20 minutes.

Take chilies out of oven and top with sauce. Sprinkle grated cheddar cheese on top. Bake for 20 minutes at 350°. Serves 8.
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