This month, *Main Street Fort Pierce* begins its **27th year** as a Main Street organization. Thank you to all of our sponsors, members, volunteers, businesses and supporters!

With your support we continue to make an impact on **Historic Downtown Fort Pierce**.

See p3, p5
Join Us in Celebrating 27 Years of Main Street in Fort Pierce

by Sue Dannahower

This month Main Street Fort Pierce begins its 27th year as a Main Street organization. Thank you to all of our sponsors, members, volunteers, businesses and supporters! With your support we continue to make an impact on Historic Downtown Fort Pierce.

Most of you know that Main Street Fort Pierce hosts the monthly Friday Fests, the Bev Smith Automotive Group Taste of the Sea & Sandy Shoes Seafood Festival, the Sights and Sounds Christmas Parade & Festival, and many other special events throughout the year; but did you know that Main Street is part of a National organization that operates on four points: Organization, Promotion, Design, and Economic Restructuring?

Here are some of the things that we as a Main Street organization, have accomplished in our 26 years:

Organization — Main Street Fort Pierce partners with numerous community entities, including the City of Fort Pierce, the Police Department, Public Works Department, Edgartown neighborhood watch, ArtMundo, the Fort Pierce Yacht Club, the Fort Pierce Jazz & Blues Society, the Sunrise Theatre, downtown businesses and our many sponsors. Using a volunteer program we are all working together with one goal — to make downtown Fort Pierce a thriving community.

Promote — By hosting events, such as Friday Fest, 4th of July, the Sights and Sounds Christmas Parade & Festival and the Bev Smith Automotive Group Taste of the Sea & Sandy Shoes Seafood Festival, Main Street Fort Pierce strives to bring visitors into the downtown area. In 2011, Main Street Fort Pierce won the Great American Main Street Award, which promoted Main Street Fort Pierce and our city on a national level.

Design — In late 1998, Main Street Fort Pierce, with the help of community leaders and volunteers, created a Master Plan for downtown Fort Pierce. Over the past 26 years, along with the City of Fort Pierce and our community, we have created an inviting waterfront community.

Economic Restructuring — Main Street Fort Pierce has played an intricate part in the restoration of Historic City Hall, the Sunrise Theatre which brings approximately 50,000 annually to our city, the Manatee Center, Tickle Tummy Hill and our most recent project, the Platts/Backus House. Main Street Fort Pierce worked with the City of Fort Pierce, businesses and other investors to create marketing studies to promote downtown and recruit new businesses.

As you can see, Main Street Fort Pierce does make a difference in our community. But we can’t do this alone — WE NEED YOU! I encourage you to become involved in downtown Fort Pierce by joining Main Street as a member and/or volunteering. If you are interested in becoming part of this great organization, call me at the Main Street Fort Pierce office (772) 466-3880 or stop by the Platts/Backus House for our annual meeting on May 6th at 5:00 p.m. and I will find a place for you!
May 1, Friday: Friday Fest — 5:30 to 9:00 p.m., Music & Entertainment by Category 5 & the Storm Horns; Corona to present Mariachi Estrellas de Mexico; Main Street Fort Pierce, 466-3880, www.mainstreetfortpierce.org.

May 4, Monday: The Cake Lady’s 1st Monday Girls Night Out — Learn cake decorating techniques. All materials included; wine and appetizers. Please register in advance. $35 per person, all inclusive. The Cake Lady Custom Cakes, 207 Orange Avenue, 772-242-8128.

May 6, Wednesday: Annual Board Meeting & Celebration — Wednesday, May 6th at the Platts/Backus House, 122 A.E. Backus Avenue, Fort Pierce, 5:00 p.m. to 7:30 p.m.; Open to the public; 466-3880, www.mainstreetfortpierce.org.

May 13, Wednesday: Art Walk at Art Mundo Open Studio — 5 p.m. to 8 p.m., The Art Walk at 111 Orange Avenue; artmundo@artmundo.org; 772-466-1010, www.artmundo.org.

May 14, Thursday: Bike Night — 2nd Thursday of every month; Located at the Fort Pierce City Marina between Cobb’s Landing and the Original Tiki Bar; Live music; originaltkibar.com or 461-0880.

May 15, Friday: Coffee With the Mayor — 8:00 a.m. at Fort Pierce Yacht Club, 700 Indian River Dr; Sponsored by Hands of St. Lucie County; 466-3880, www.mainstreetfortpierce.org.

Weekly Events

Tuesdays: Weight Watchers Meetings — 5:30 p.m. at Anytime Fitness; 461-2348.

Wednesdays: Art Mundo Open Studio — 2nd Wednesday of each month is Art Walk 5 p.m. to 8 p.m.; new gallery shows open each month. All other Wednesdays Open Studio — 5 p.m. to 8 p.m.; Bring project and work with the group; 111 Orange Avenue, Downtown Fort Pierce; artmundo@artmundo.org; 772-466-1010, www.mainstreetfortpierce.org.

Wednesdays: Wednesday Green Market — Rain or Shine 12:00 – 6:00 p.m., Downtown Marina Square; 971-9480.

Saturdays: The Jazz Market — 8:00 a.m. to 1:00 p.m., north side of the Downtown Fort Pierce Library; Jazz & Blues Society, 460-5299, www.jazzsociety.org.

Saturday: “FIVE PICKS” Farmer’s Market — 8:00 a.m. to Noon; Marina Square on Melody Lane; Market Manager, 540-1145.

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

500 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
For information, please call 486-1600, ex. 3333 or visit www.manateecenter.com.

DOWNTOWN FORT PIERCE LIBRARY
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ST. LUCIE COUNTY REGIONAL HISTORY CENTER
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ST. LUCIE COUNTY LIBRARIES
Please call 462-3474 for more info or visit www.sflucieco.gov/marine_center.

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

HEALTHCOTE BOTANICAL GARDENS
For information, please call 464-6872 or visit www.healthcotebotanicalgardens.org

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.

SUNRISE THEATRE
For information, please call 481-4775 or visit www.sunrisetheatre.com.

May 16, Saturday: McCartney Mania — A Concert Tribute to the Music of Paul McCartney with the Comedy of Special guest artists FourTwo; 7:00 p.m.; a fundraiser for Family Meals, Inc., Tickets $40 advance, $45 door.

SUNRISE THEATRE’S BLACK BOX PERFORMANCES
For information, please call 481-4775 or visit www.sunrisetheatre.com.

Saturday, 5/9/15 @ 8:30 p.m. Comedy Corner Presents: Frankie Paul/Shannon Hot Tickets $15.

Tuesday, 5/26/15 @ Fort Pierce Jazz & Blues Society’s Annual Music Scholarship Presentation; For more information visit www.jazzsociety.org or call (772) 460-JAZZ.

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

Every Tuesday — Jazz Jam at the Sunrise Black Box Theatre, 7:00 to 10:00 p.m.

Every Saturday — Jazz Market in Downtown Fort Pierce (Arts & Crafts), 8 a.m. to 1 p.m.

FORT PIERCE POLICE ATHLETIC LEAGUE
Volunteers needed, 772-466-0606.

ART MUNDO
For more information, call 772-466-1010 or e-mail artmundo@artmundo.org; visit www.artmundo.org.

Main Street Fort Pierce Annual Celebration & Meeting

by Sue Dannabower

Main Street Fort Pierce will hold its Annual Celebration & Meeting on Wednesday, May 6, from 5:00 p.m. to 7:30 p.m. May 2015 marks the beginning of our 27th year as a Main Street organization and we encouraged our business partners, sponsors, members and the general public to join us to help celebrate our New Year.

The evening will commence at 5:00 p.m. with live entertainment by the Fort Pierce Jazz & Blues Society. There will be a beer tasting by Sailfish Brewery, wine tasting by Horace Webb of HSW Spirits and light appetizers donated by local Fort Pierce restaurants. Palm Health and Wellness, Art Mundo and Discount Pharmacy will also be there to promote their businesses.

This is a great time to join Main Street as a new member or just stop by to celebrate with us. As President of Main Street Fort Pierce, I welcome all to come hear Mayor Linda Hudson speak and meet the Main Street board of directors responsible for many of the wonderful public events and positive changes in downtown Fort Pierce during a very short, outdoor meeting.

When you arrive at the Platts/Backus house make sure you get a raffle ticket for a Friday Fest basket and then sign up for a mini Fort Pierce downtown trolley tour. The trolley tours are free, available on a first-come basis and will be conducted at 6:30, 6:50 and 7:10 p.m. Tours will be narrated by Fort Pierce Mayor, Linda Hudson and myself. During your tour you will learn about Dr. Platts, “Beans” Backus, Mt. Hill, the Ashley Gang, Mrs. Palmer, Tickle Tammy Hill and much more.

The celebration will be held at the Platts/Backus House located at 122 A.E. Backus Avenue in Historic Downtown Fort Pierce on May 6, 2015 from 5:00 to 7:30 p.m. The celebration is open to the public and everyone is encouraged to attend. For more information call Main Street (772) 466-3880.

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Fied Fee (1888-1939) • Frank Fee (1913-1983)
2015 Iron Chef Winners – and Their Winning Recipes

by Sue Dannahower

The 2015 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 Bank was proud to be the Iron Chef Sponsor again for the 5th year.

Contestants included chefs Marcus Jones and Jeff Groth from 2nd Street Bistro; chefs Christy Steinmeier and Patrick Pavlick from Cobb’s Landing; and chefs Steven Reischak and Lisa Spagnuolo of Pot Belli Deli.

Anthony Westbury, columnist for Treasure Coast Newspapers/TCPalm.com, was the Master of Ceremonies. Anthony has been emceeing the Iron Chef since it began more than 16 years ago. Our judges were Terri Sloan-Bartz, the Retail Regional Manager for the Central Region of Seacoast Bank, local foodie and mosaic artist Anita Prentice, and Larry Leet, a local real estate agent representing Bev Smith Automotive Group.

Our secret ingredient donors were Harbor Branch/FAU who donated lionfish, and Nelson’s Family Farms who donated fennel.

First Place winners, chefs Marcus Jones and Jeff Groth from 2nd Street Bistro, earned the coveted title of “Top Chef” by developing the secret ingredients (lionfish and fennel) into culinary masterpieces. Chef Marcus started in the restaurant business in 1986 at the Makoto’s Japanese Steak House in Melbourne, Florida. When he decided to make Hospitality his full time career he signed up for the A.C.F. (American Culinary Federation) three-year apprenticeship program and became a C.W.C. (A.C.F. Certified Working Chef). Chef Marcus has worked as a Sous Chef and Executive Chef for various Florida restaurants as well as Volunteer Culinary Educator at Brevard Community College.

During his apprenticeship, Chef Marcus taught the art of Food Sculpture and Garde Manager. He worked at Woodrow Wilson Center in Virginia (2004–2008) as the Assistant Director of Nutrition/Executive until he decided to come back home to Florida where he discovered 2nd Street Bistro. Jeff Groth has many years of restaurant experience from Minnesota to South Florida and is currently the General Manager of 2nd Street Bistro.

“Thank you” to our 2015 Iron Chef Competition sponsors: Bev Smith Automotive Group, Seacoast Bank, Harbor Branch/FAU and Nelson’s Family Farms.

Many thanks to all the volunteers who make this such a successful event — Bill Clarizio, event co-chair; Flo Costello, Sheryl Paul, Janie and Craig Zezeck, Judy Macomber, Ingrid and Jim VanHekken, Linda Wilson, Sharry and Sierra Furgerson, Connor Hazellette, Aaron Brown and the Sea-coast Bank employees. Special thanks to our chefs, judges and Anthony Westbury.

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2nd Street Bistro’s Winning Recipes

Vanilla Bean Vinaigrette

1 cup sugar
2 vanilla beans, scraped
¾ cup rice wine vinegar
¼ cup champagne vinegar
1 medium shallot
2 cups olive oil
2.25 ounces vanilla extract
Salt and pepper

Mix well. Makes approximately 3 cups.

Sweet Potato Crusted Lionfish

1 shredded sweet potato
1 egg wash (1 egg beaten, ¼ cup milk)
Seasoned flour (1 cup flour, salt & pepper)
1 pound white fish (such as groups, snapper or lionfish)
Olive oil for sautéing

Slice fish into 1” thick fillets. In sauté pan, heat olive oil to medium heat. Dredge fish in seasoned flour then egg wash and coat with sweet potato shreds. Sauté on medium heat 2 – 3 minutes and turn and cook for another 2 – 3 minutes.

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Photography by Val KruPa
Register now for the 8th 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 – 18 to develop a love and appreciation of the arts … for life!

A maximum of 64 students will be able to participate in each of the four programs and the cost is $125 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.

2015 Sunrise Theatre Summer Camp Schedule

Peter and Wendy Workshop/Camp — June 15 to 19 with Children’s Performance on Friday, June 19 at 7:00 p.m.

Shiver me timbers! When Captain Hook sends his right-hand man Smee on a quest to capture Peter Pan, it’s seemingly business as usual … at first. Little does Hook realize what fantastic adventures await him and his pirate posse in their search for the elusive Peter Pan. Mistaken identities, ever-morphing clouds, a classy crocodile, some very lost boys, and a fickle shadow all add to the mayhem. Wait until you see what happens.

Sleeping Beauty Workshop/Camp — July 13 to 17 with Children’s Performance on Friday, July 17 at 7:00 p.m.

A new princess is born, and from far and wide the people of the kingdom gather to celebrate. One simple mistake is made — an invitation is misplaced — and the wrath of the vicious Scarella falls upon the poor infant in the form of the sleeping beauty. Waking up in a strange place, discovering a handsome young prince, and finding love in the most unlikely of places are just the beginning of her epic fairy tale adventure.

Your Child Becomes Part of the Show with Missoula Children’s Theatre

Submitted by Anne Satterlee, Public Relations & Development Director, Sunrise Theatre
Through the Eye of the Camera

by Kathleen Fredrick, Executive Director of the A.E. Backus Museum of Art

If the explosion of smartphone cameras and their wealth of digital photographs is any indication, we are all photographers at heart. The A.E. Backus Museum’s final exhibition of season, Through the Eye of the Camera on exhibit May 7 to July 18, 2015, features the photography of seasoned pros and rank amateurs. Three judges, each of whom is an expert photographer, selected the 115 images on exhibit from hundreds entered. The judges, Pat Rice, Paul Millete and Steven Martine certainly had their work cut out for them. Whittling down the entries from well over 200 down to just over 100 is a near-Herculean feat with many tough decisions made. Nevertheless, that is the nature of a competition.

Photography is an egotistical art form. With a good eye, good luck and some decent equipment, even a total amateur can capture a winning image. Whether you ever enter a competition or not, you still have the prize of capturing a single moment in a compelling way. Digital photography has opened up the world of photography to many more people. Last year, a photograph taken with an iPhone won a First Prize in the photography competition. That was unimaginable just a few years ago.

The world of photography has changed dramatically in the past decade or so. Technology has taken the art form by storm and there is no turning back. Fifteen years ago, there was no digital category in the photography competition. In fact, digital cameras were really just catching on. Back then, digital photography was not considered “real photography.” If it was not on film, it was not valid. Today, the competition has five different digital categories and only one film category.

Jiffy Photo and Frame has sponsored Through the Eye of the Camera from the very beginning. Jiffy’s owners, Mike and Janie Hinkle, stock an outstanding selection of photographic equipment for old school diehards still using film and for those innovative technophiles who have pitched their film cameras and embraced the digital age. If it has to do with camera equipment, photo printing or artful framing, Jiffy can take care of it with friendly service and professional expertise. Without their continued support, the competition would not have evolved into the significant exhibition it has become.

A new sponsor has also come on board this year. We are excited to welcome Oculina Bank as a partnering sponsor for the photography exhibition. Oculina has added a new twist by adding a Calendar Competition. Interested photographers were able to opt in for a chance at having their photograph included in a Florida-themed calendar being created by Oculina for their clients. While the winning photographers did not receive prize money, they have bragging rights and the satisfaction of knowing that their image is a truly exceptional representation of Florida’s unique lifestyle. Additionally, they will receive copies of the completed 2016 calendar as a “thank you” from Oculina Bank.

THEATRE … continued from page 9

of a spell. Destined to sleep, five hundred years pass, and Sleeping Beauty wakes to find herself in a Rock ’n Roll dream! Also featured in this production are the King and the Queen, Spot, the Fairies, the Palace Attendants, and the Caterpillars. Sleeping Beauty — a Rock ’n Roll Fable for the ages. This is definitely no sleeper!

The Little Mermaid Workshop/Camp — July 20 to 24 with Children’s Performance, Friday, July 24 @ 7:00 p.m. Deep in the salty waters of the Sassafras Sea, there lived a Little Mermaid. Her name was Celia. She lived for music. In fact, it was said that she had the loveliest scales in all of the deep. Celia and her three sisters were allowed one visit to the World Above, each on their sixteenth birthday, to learn the secrets of life on dry land. Their discoveries included ferocious dragons, advancing armies and, of course, a handsome and resourceful Prince Charming. In a new version of the age-old tale, lots of music, plot surprises, and humor await the audience.

Red Riding Hood Workshop/Camp — August 3 to 7 with Children’s Performance, Friday, August 7 @ 7:00 p.m. Life is no picnic when you stray from the trail! Over the river and through the woods to Grandmother’s house she goes. Red Riding Hood, not so little anymore, and her pre- teen pals try to stay on the straight and narrow. The Big Bad Wolf, who is not so bad after all, and a friendly neighborhood forest Ranger urge our heroes to stay true to the path, for in the Shadows lurk diversions and a sinister surprise or two. A pack of woefully nasty young wolves and a handsome Woodsman, too good to be true, are a must for our story along with grandma’s big teeth.

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.
The Treasure of Our Treasure Coast — The 1715 Spanish Plate Fleet Disaster

by “Captain Mike” Michael R. Howard

Spanish Treasure — glittering gold doubloons, Pieces of Eight, silver and jewels. The sight of it and the dream of finding it on sunken wrecks or stumbling across a shiny gold object while strolling the beach mesmerizes us. The lure of sunken treasure fascinates us and few places get us closer to it than here along our Treasure Coast. But here’s another treasure with a compelling story — Chinese Porcelain. These fragile objects were found along with gold and silver recovered from the many Spanish ships along our coast. Early treasure hunters discovered rare 17th Century Kang-hsi Period Chinese porcelain, completely undamaged, encased in original clay packing, the shipping method of that age.

How did it arrive here? That’s the beginning of a compelling story.

Veracruz was a main collection port for New World gold destined for Spain and where much of the 1715 treasure fleet originated. It was also the collection point for rare oriental treasures, like Chinese porcelain. This porcelain was shipped with gold and silver recovered from the Veracruz fleet. There they loaded treasure which had accumulated over the years when it couldn’t be shipped to Spain.

Once loaded, the two fleets rendezvoused in Havana and prepare for a combined sailing to Spain. Unfortunately, the Veracruz fleet encountered a two-year delay there. Upon reaching Havana, the combined fleet sailed for Spain on July 24, 1715, well into hurricane season. Their fate sealed, the fleet set a course for a tragic rendezvous with a violent hurricane and our Treasure Coast on July 31, 1715. Their tragic legacy was assured.

Their tragic legacy was assured.

For years, Europe and Spain were at war in what’s known as the War of the Spanish Succession. Until the beginning of that war, and for the previous 200 years, Spain had conducted annual Treasure Fleet sailings to bring back the wealth from the New World (Mexico, Central and South America). These sailings stopped during those war years but New World wealth accumulated at its departure ports. Central and South American treasure collected in Cartagena and Panama, while treasure from Mexico and the Orient collected in Veracruz. When the war ended, Spain resumed their annual sailings in 1712. As customary, the fleet separated once arriving off America. One fleet headed to Cartagena and Panama, the other to Veracruz. There they loaded treasure which had accumulated over the years when it couldn’t be shipped to Spain.

Once loaded, the two fleets rendezvoused in Havana and prepare for a combined sailing to Spain. Unfortunately, the Veracruz fleet encountered a two-year delay there. Upon reaching Havana, the combined fleet finally sailed for Spain on July 24, 1715, well into hurricane season. Their fate sealed, the fleet set a course for a tragic rendezvous with a violent hurricane and our Treasure Coast on July 31, 1715. Their tragic legacy was assured.

There were two ships in that Treasure Fleet headed to Spain. Eleven were lost. Oddly, the lone survivor was the Grifon, a French ship forced to join the fleet. Two gallant men commanded the combined fleet, Don Antonio de Echavera and Don Juan Esteban de Ulibarri. Both perished on their respective flagships. Although there is no universal agreement, it is reasonably accepted that the names of those lost Spanish ships are as follows:

- Nuestra Senora de la Regla
- Santo Cristo de San Roman
- Santissima Trinidad y Nuestra Senora de la Concepcion
- Nuestra Senora de las Nieves
- Fragatilla
- Nuestra Senora del Carmen
- Nuestra Senora del Rosario
- Senor San Miguel
- Nuestra Senora de la Concepcion
- San Miguel La Holandesia
- El Cierzo “La Galeria” (Reference "The 1715 Fleet Society" Director Mr. Ben Costello) (Reference "Ship Wrecks & Their Coins: Vol. III, The 1715 Spanish Treasure Fleet" by Ernie Richards)

It is also believed that the locations of at least six, possibly seven, of these ships have been discovered. However, they never revealed their final resting site easily and they were uncovered only to the most determined treasure hunters.

Once found, it is even more difficult to convince a wreck to give up her precious treasures.

Given that only about half of the ships of this combined fleet have been found, it’s reasonable to assume there are more out there waiting to be discovered and a lot more treasure to recover. Treasure hunters are still out there, searching and dreaming, and have been for decades. We’ll tell you about some of these colorful characters and their amazing treasure hunting exploits in our June issue. To find more on regional events planned to Commemorate the 300 Year Anniversary of the 1715 Spanish Treasure Fleet, check the following websites: 1715 Fleet Society, Sebastian River Area Chamber of Commerce, Indian River Public Library.
Cobb’s Landing Wins Best Chowder and People’s Choice Awards

by Donna Burke

Cobb’s Landing has entered the Iron Chef competition for the past eight years and the Treasure Coast Chowder Cup competition for the past five years at the Bev Smith’s Automotive Group Taste of the Sea & Sandy Shoes Seafood Festivals. Cobb’s Landing Chef, Christy Steinmeier, has won this year’s 2015 “Best Chowder” and the People’s Choice award for Treasure Coast Chowder cup the past two consecutive years. Chef Christy Steinmeier was born and raised in Chicago and attended culinary school in Scottsdale, Arizona. Chef Christy has been a chef for 25 years working in kitchens in Texas, Chicago, Michigan, and Florida. She owned her own restaurant while in Michigan and moved to Florida nine years ago in 2008. Chef Christy has been the Executive Chef at Cobb’s Landing for almost seven years now and is respected and admired by all of Cobb’s Landing’s staff and management as well as the staff and management at our sister restaurants, the Original Tiki Bar and Restaurant and the Bluewater Beach Grill. Cobb’s Landing was renovated and opened in January of 2006. Located on the waterfront in beautiful downtown Ft. Pierce, it boasts a casual and tropical atmosphere. Come relax on our patio overlooking the Marina or have a refreshing drink at our bar, which features our own Pineapple Mojito and 25 craft beers on tap. Cobb’s Landing is open 11:00 a.m. to 10:00 p.m., 7 days a week for lunch and dinner with live music every weekend. There are beautiful banquet facilities great for private meetings, reunions, parties, receptions, and showers which are able to accommodate anywhere from 10 to 80 guests. We feature fresh local seafood & Angus Beef as well as daily lunch and dinner specials. So stop by and check out the hottest waterfront restaurant in Ft. Pierce, and see for yourself the wonderful view, relaxed atmosphere, superb service, and great food.

Award-Winning Chowder Recipe

Lobster, Rock Shrimp & Andouille Sausage Chowder

2 pounds small-diced smoked bacon
2 pounds butter
2 pounds small-diced Andouille sausage
4 bunches small-diced celery
8 cups small-diced yellow onions
3 pounds grated carrots
3 cups flour
12 quarts heavy cream
4 quarts lobster bisque
1 pound seafood base
8 ears fresh corn, shucked
5 pounds rock shrimp, rough chopped
5 pounds langostinos, rough chopped
20 pounds fresh or canned cooked, diced potatoes
3 tablespoons Old Bay seasoning
3 tablespoons salt and pepper mix
1 tablespoon blackening seasoning
1 tablespoon hot sauce
½ minced fresh thyme
2 cups sherry wine
3 bay leaves

In a large stockpot cook the bacon until golden brown. Add the butter and melt. Sauté sausage, celery, onions, and carrots until translucent. Stir in flour. Add all the rest of the ingredients and bring to a boil, let simmer for 5 to 10 minutes, and then check the seasoning.
On March 21, Bev Smith's Automotive Group, Main Street Fort Pierce and Above Average Entertainment presented the Taste of the Sea & Sandy Shoes Seafood Festival. The festival brought the community a day of competitions, new cars, great music and the Ultimate Seafood Celebration.

We are happy to announce the winners of the festival competitions:

**Iron Chef Competition** — sponsored by Seacoast Bank
- First Place: 2nd Street Bistro
- Second Place: Cobb's Landing/Tiki Bar
- Third Place: Pot Belli Deli

**Grapefruit Squeeze Off** — sponsored by Waste Management
- Winning Team: Team FP-UA (Estela, Kyle and Gary). Seventh Year in a Row!
- Second Place Team: Sailfish Brewery (Austin, Sturgis & Al)
- Third Place Team: Seacoast Bank (Jeff, Sara, Derrick)

**Chowder Cup** — sponsored by The Original Tiki Bar
- First Place: Cobb's Landing
- Second Place: Uncle Robbie's Family Kitchen
- People's Choice Award: Cobb's Landing

**Lil' Miss and Mister**
- Girls, age 0 to 3: Lorelei Klein
- Girls, age 4 to 8: Ivy Golden
- Girls, age 9 to 12: Roselyn Crandall
- Boys, age 0 to 3: Zaiden Finn
- Boys, age 4 to 8: Rowan Crandall
- Boys, age 9 to 12: Alex Golden

We are proud to have Bev Smith's Automotive Group as the title sponsor of the Seafood Festival for the 5th year in a row. Toyota, Kia and Scion were at the festival with their newest line of vehicles and their support of the festival is greatly appreciated.

Along with Bev Smith's Automotive Group, we are pleased to have wonderful yearly sponsors, Budweiser, iHeart Media, and St. Lucie News Tribune/TCPalm.com. With their continued support of our events, we were able to bring you quality entertainment and a great festival.

**Title Sponsor:** Bev Smith Automotive Group
**Stage Sponsors:** Budweiser & Fresh from Florida
**Presenting Sponsors:** iHeart Media WAVE 92.7 and OLDIES 103.7, All Pro Audio Services, Cobb's Landing/The Original Tiki Bar/Bluewater Beach Grill, Ocean Chiropractic & Health Center, Seacoast Bank, St. Lucie News Tribune/TCPalm.com, Waste Management
**Supporting Sponsors:** All In Fun, Inc., Applebee's of Fort Pierce, Coca-Cola Bottling Company, Fort Pierce Jazz & Blues Society, Fort Pierce Pilot Club, Indian River Magazine, Macaroni Kid, Nelson Family Farms, Physician's Immediate Care, Reliable Poly-Johns, Sign Edge, Inc., Treasure Coast Parenting, Varsity Sports Shop
The Treasure Coast Youth Sailing Foundation has announced the schedule for its 2015 summer sailing classes at Jaycee Park, in Fort Pierce. One-week classes for young people from the ages of 7 through 18 will commence on June 8, with the final classes scheduled for August 3 through 7.

Since its inception, the Foundation budgets to provide free tuition and lunch grants for roughly 10% of students registering for its summer program. With an average enrollment of 80 to 100 children, this year approximately ten grants will be available for qualified applicants. Generous donors who wish to sponsor a particular child fund many of these grants, but often a donation is made merely specifying that it be used as funding for a deserving child’s tuition. This program is intended to give children who might otherwise never have the chance — an opportunity to spend time on the water and learn to sail. The cost for one week’s tuition and lunches is $250. It is a rewarding experience to see how quickly these kids master sailing skills and how much they enjoy the experience.

The stated goal of the Foundation is, “...to instill self-discipline, self-confidence and the spirit of teamwork in our students while teaching them to sail — helping shape the minds and bodies of tomorrow’s leaders.” It is the belief of the Foundation’s leaders that encouraging those attributes in young people is equally as important, if not more so, than teaching them to sail.

In addition to the summer classes, the Treasure Coast Youth Sailing Foundation also offers advanced sailing instruction in a year-round program. Currently, these classes meet the first three Sunday afternoons each month at Jaycee Park.

Information about the sailing classes and tuition grants, as well as registration and application/registration forms, can be found on the Foundation’s web site at: www.treasurecoastyouthsailing.com, or by calling 772-333-6531 or 772-465-7720. The Treasure Coast Youth Sailing Foundation, Inc. is a 501(c)(3) tax-exempt public charity.
Love, JAZZ Community: Fort Pierce Jazz and Blues Society: Applause! Applause!

by Wendy Dwyer

May is the month members and supporters of the Fort Pierce Jazz and Blues Society wait for all year long. On Tuesday, May 26th, the Sunrise Black Box Theatre—which is usually abuzz with happy chatter and thrumming with the sounds of cool jazz — will be abuzz with anticipation and excitement. Among the crowd of music lovers that night will be a number of students from St. Lucie, Martin, and Indian River County, all of whom have been working hard, rehearsing, practicing, and hoping to hear their names called as recipients of the Fort Pierce Jazz and Blues Society’s annual music scholarships.

Receiving a $1,000 scholarship from the Fort Pierce Jazz and Blues Society is just the beginning. In addition to the financial assistance, which for some students means the difference between being able to attend college courses or not, winning a Fort Pierce Jazz and Blues Society scholarship also provides each winner with a free membership to the organization. Beyond that, members of the Society, most of whom are current or retired professional musicians themselves, act as mentors and role models for the young, talented student musicians, providing guidance, advice, and musical and professional tips that are truly priceless. The young performers are also given opportunities to hone their skills by performing with the pros during the Society’s regular jazz jams throughout the year.

Winning a scholarship from the Fort Pierce Jazz and Blues Society is a life-changing moment for many student musicians. For some, it’s the first time they feel they’re being taken seriously as a musician, and that feeling is invigorating, inspiring, and indescribably good. Ask any audience member, and they’ll surely tell you that sitting in the audience on Scholarship Night feels almost as good. Whether they’re supporting students they’ve never met but who is receiving a scholarship they sponsored or helped fund, the entire room is filled with an electric combination of celebration, promise, hope, and music. If you’re lucky enough to arrive early on May 26th, maybe you can join the celebration, too.

If you’re a parent or grandparent, or if you’re looking for a way to support a young musician in a different way, the Fort Pierce Jazz and Blues Society is looking for scholarship sponsors for its fourth annual Summer Jazz Camp. The two-week day camp experience is open to musicians, ages 13 – 90 (although the society says they’ll consider those over 91, also), and culminates with a live performance at the Sunrise Theatre Black Box. If you’d like to play with the pros or sponsor an area child, the cost is just $215 for two weeks of style, standards, jam protocol, theory, improvisation, and more. You don’t have to play like a pro to attend this band camp; you just have to love music and want to learn.

Finally, whether you were a player, a dancer, a bystander, or a lurker at the recent Jazz Week 2015, you know how awesome it was every day for seven straight days. All of us at Fort Pierce Jazz and Blues Society want to be sure to acknowledge the incredible dedication of our volunteers, who carried equipment, set up stages, waited out rainstorms, and helped make Jazz Week 2015 the best one ever. This year’s Jazz Week truly did “knock our socks off,” and we’re already planning for next year to be even better. Thank you for loving jazz and blues enough to warrant a week of live community concerts and performances! If you’d like to learn more about our scholarship program, Summer Jazz Camp, or how to support the Fort Pierce Jazz and Blues Society, please visit www.jazzsociety.org, or call 772-460-JAZZ.
Did Jack Roberts Touch Your Life?

Come see his art at Main Street on May 14th and write in his Memory Book

by Holly Theus, Executive Director, Art Mundo

There are those people who everyone knows and likes and Jack Roberts is one of those people. Through his work as a St. Lucie County Schools Administrator beginning in 1972, as an art teacher, bible teacher, artist, art historian and student of local history, he touched many lives. As a videographer for Channel 13, Roberts pioneered the idea of bringing what was happening in art in the classrooms into the students’ homes. His two series, Art is Everywhere and Feed the Starving Artist, featured local art happenings.

Roberts’ friend of thirty years, Anita Prentice, is curating “Jack Roberts — A Retrospective.” The two-day exhibit is at Main Street Fort Pierce’s Backus House, located at 122 A.E. Backus Ave. in Fort Pierce. The show will open Thursday, May 14th from 5:00 p.m. to 7:00 p.m. Works by Roberts, spanning over 40 years, showcase his many talents. He worked in a variety of mediums — oil, acrylic, pencil, pen and ink, and his most recent creations in crayon encaustic, — and his style encompasses abstract as well as representational art. Art will be on exhibit as well as for sale. The show will only be at the Backus House through Friday, May 15th from 10:00 a.m. to 1:00 p.m.

When Roberts was in fifth grade at White City School, “Beanie” Backus came to visit. A wonderful opportunity arose as the young student then took sketching lessons from the master at his home on Saturdays. That early relationship with a very generous teacher made a strong impression on Roberts and he credits Backus as his inspiration to build a career teaching art to children. To this day, you’ll find him sketching landscapes, often with his nephew, local artist George Rowe. Ann Sealy shares her memory: “I’ll always remember sitting with you at the Florida Art Education Association (FAEA) conference while you sketched Florida habitats while listening to the speaker.”

Roberts sees art as an integral part of life, and one of his major contributions to education in St. Lucie County was as the school administrator who implemented Discipline Based Art Education (DBAE) into the district’s curriculum from 1990 – 2001. DBAE advocates teaching the arts as an obligation to the development of a well-rounded individual. The elements of art are the stuff of everyday life and integrate easily with the teaching of science, math, history and social studies. He developed a series of summer art institutes to teach the principles of DBAE to area teachers that ended up positively impacting many lives.

“Did it help you?” Graham-Divan was asked about the DBAE institutes. “It helped me immensely,” she replied. “Jack helped me make it through the first few years. Graham-Divan says, “Jack took a special interest in me as well as everyone else. He has that way of making everyone feel special. He encourages and supports and does not discourage easily. I truly feel fortunate to be able to call him my friend. “Eileen DiTullio shared: “Jack was there for me from the beginning of my career as an art teacher. He was a mentor, supervisor and most importantly, a friend. Thank you Jack for giving me the opportunity to become a better teacher and the gift of friendship and guidance through the years.”

Ann Sinnott sums it up: “Whether he was standing behind the camera, in front of an easel, or sitting at his desk, Jack has produced invaluable lessons and lasting impressions in promoting pride in our heritage and love for our humanity. Jack has generously, yet humbly and quietly, enhanced this community through his creative educational, artistic, and cultural contributions. As an artist, historian, educator, and writer, Jack has been blessed with gifts of creativity which he continues to share with others. Yet it is the friendship and kindness of such a gentle man as Jack that has been his most generous gift.”

“Jack Roberts — A Retrospective” will be on exhibit Thursday, May 14th from 5:00 p.m. to 7:00 p.m. and Friday, May 15th from 10:00 a.m. to 1:00 p.m. The opening on May 14th will include refreshments. For additional information on this show or Main Street Fort Pierce please visit their website at mainstreetfortpierce.org or call 772-466-3880.
If you have been on Orange Avenue lately, the first few blocks west of US Route 1, then you know what I am talking about. If you haven’t seen the lovely art-filled windows yet — let me fill you in.

There are a few temporarily empty commercial buildings in and around downtown Fort Pierce, many with windows on the street front. Art Mundo teamed up with the property owners and filled those spaces with art by area artists, creating beautifully lit-at-night, automobile- and pedestrian-friendly streetscapes.

The first windows in this series are across the street from the First United Methodist Church, located at 616 Orange Avenue. Church member Kathy Krueger said she feels the windows help beautify the entire neighborhood. Krueger said “Each time I turn onto Orange Avenue from 7th at night I feel an electricity. I must be lost! I am in another city!” Art in the windows on Orange Avenue enlivens the neighborhood.

I have asked folks to join me on the sidewalk outside the church to enjoy the art and have encouraged others to drive by at night. This has allowed folks to dream of what can be! Thank you Art Mundo!”

We have received nothing but positive feedback on the windows — and lots of it. The four Art Mundo artists who have work in the windows on Orange Avenue, Lisa Jill Allison, Mary Bennett, Doug Macon and Anita Prentice, also have additional work on display in their studios at 111 Orange Avenue. To the folks who have asked when the new gallery will be opening, I say Art Mundo has no plans at the moment to move but why don’t you picture your business on this heavily traveled thoroughfare — that building is available.

The windows not only light the street at night and help to beautify the neighborhood, they also provide marketing for Art Mundo, a 501c3 on a tight budget as well as garner additional exposure for some of the area’s many talented artists. Kathleen Fredrick, Executive Director of the A.E. Backus Museum, said “Anytime that artwork can be utilized to enhance the community is a winning situation.

Continued on page 26 …
Taco Dive Serves Up a Casual Atmosphere and Fresh Ingredients

by Sue Dannahower

A few months ago I had an opportunity to check out a new restaurant in downtown Fort Pierce called Taco Dive. I was impressed by the trendy décor utilizing reclaimed items: mattress springs form a focal point for lighting, wooden pallets line the wall, and vintage wooden doors were repurposed into bar tops. Very unique and cozy.

The food came out in a timely manner and was very fresh. I had the Steak Taco — marinated tenderloin, shredded cabbage, tomatoes, radish, queso fresca crumbles drizzled with a cilantro sauce; and, the Cilantro Chicken Taco — fire roasted chicken blended with a perfect combination of herbs and spices, topped with shredded lettuce, cheese, tomato, queso fresca and a special sauce. My friend selected the Blackened Mahi and the Cajun Shrimp Tacos.

We shared several sides: Guacamole with Jalapenos, Queso with fresh chips and Smothered Tots. Who doesn’t love tater tots smothered with queso (cheese) and jalapenos? Yummy! The salsa was tasty, and contained only fresh ingredients.

There is a wonderful assortment of craft beer selections, including one from Fort Pierce’s own Sailfish Brewing Company. Taco Dive’s proximity to Sailfish brewery make it a win-win for foodies and craft beer enthusiasts.

The Taco Dive is located at 208 North Second Street in Historic Downtown Fort Pierce. They are open Monday thru Thursday: 11 a.m. – 9 p.m., Friday & Saturday: 11 a.m. – 10 p.m., and are closed on Sundays (during the summer months). The Sailfish Brewing Company is located at 407 North Second Street, just 2 blocks north of the Taco Dive.

Angels & Cowgirls Southern Boutique

by Pam Gillette

Lisa Cerniglia and Ginna Stillwell are a mother and daughter team combining their unique styles and lifestyles together to bring you a southern boutique with an angelic charm. Angels & Cowgirls Southern Boutique opened in downtown Fort Pierce on Friday, March 20. The shop is located at 205 Orange Avenue and has a large variety of clothing, boots, concealed purses and awesome accessories to fit the angels or cowgirls in your family.

Lisa and Ginna are from Stuart, but when a friend recommended downtown Fort Pierce they came and were instantly drawn into the small town feel and southern hospitality that selection, forcing downtown Fort Pierce to offer. Ginna says, “Everyone has been so supportive and sweet since we moved in and we are so excited to be here carrying different items and something for everyone.”

The store windows displaying artwork are an asset to downtown and artists receive exposure and recognition for their talent and creativity. The street is enhanced by vivid imagery for more to come around town!

Art Mundo is a center for creative expression located at 111 Orange Avenue in Historic Downtown Fort Pierce. The Center is open Tuesday through Friday from 1:00 pm to 5:00 pm, Wednesday nights until 8:00 pm and Saturday from 10:00 am to 2:00 pm. We are closed on Sunday and Monday. Please visit our website www.armundofoundation.org to find out about upcoming shows, calls to artists, classes, special events and opportunities to volunteer. Our phone number is 772-466-1010.

Forty working artists share the refurbished bank headquarters building with us. Come and see the artists at work and visit the Loft third floor galleries.
**TECH BYTES: Using Browser Add-ons/Extensions**

*by Michael Lewis, Mike’s Downtown Computer Repair*

Most modern web browsers have separate programs available to customize them to run certain software or to block certain items from showing up. These can be very handy for controlling unwanted pop-ups and/or advertisements. One of my favorite extensions for Google Chrome is AdBlock. It blocks webpage advertisements by blocking the item from loading on the webpage. This leads to faster overall page loading time as there is less information to fetch and load. There are also parental control plugins available to monitor and control what your kid’s do on the computer. The best place to learn more about these incredibly handy little programs is by searching the Internet. Be sure to include what browser you are using as each browser is different. Internet Explorer uses Add-ons. While Google Chrome uses Extensions. Good luck and safe computing!

**Crotons-R-Us at the Market**

*by Eric Seibenick*

**Crotons-R-Us** is a real homegrown nursery in White City and is certified by the Florida Department of Agriculture! After growing crotons as a hobby for 25 years, **Crotons-R-Us** was established in 2014 and promotes these uniquely beautiful plants at the **Downtown Fort Pierce Farmers’ Market** at Marina Square every Saturday. David King is a true local — fifth generation, born and raised in Fort Pierce. After commercial fishing for 30 years, then owning several restaurants, he decided to focus on his favorite hobby — raising crotons. Found all over the world, the leaves and flowers of crotons are never a solid color. They feature colors such as pink, yellow to orange and purple against a glossy green background. The leaves may mimic oak leaves, or be large and broad, or narrow, twisted or curling. There are more than 750 species found in Hawaii, Sri Lanka, Costa Rica, Thailand, Indonesia and other tropical countries. **Crotons-R-Us** has sought out over 250 varieties and uses them for air layering as well as growing hybrids from seeds. David’s enthusiasm is contagious when he talks about his passion — starting out with a single cutting from a local plant and still searching for more exotics from all over the world. **Crotons-R-Us** showcases these colorful and unusual plants every Saturday at the **Downtown Fort Pierce Farmers’ Market**. David invites his customers to see his healthy and multi-colored crotons at the Market or at his White City nursery. King of Siam from Thailand, Johannis from Costa Rica, Eburnum from Australia, and Picasso Paintbrush from Malaysia are just a few of his favorites. Stop by **Crotons-R-Us** at the **Downtown Fort Pierce Farmers’ Market** at Marina Square every Saturday to “talk croton” and buy one of these amazing plants.
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