Happy Anniversary
Main Street Fort Pierce!
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2016 – 2017 Main Street Fort Pierce Inc., Officers, Board of Directors
For our members and supporters who have been part of the effort from day one, I’m sure it’s hard to believe that May starts Main Street Fort Pierce’s 27th year of serving the community. Time may fly but the progress that this organization has had such an integral role in for the last quarter century will be around for generations to come.

Main Street Fort Pierce’s fingerprints are all over the signs of success we see in the heart of our city today. Some of our major accomplishments include fundraising and restoring the Old City Hall building, the Sunrise Theatre, the Platts/Backus House, the Manatee Center and much more. It’s a great story of community partnerships, individual commitment, and a true love of our historic district that translated into the kind of hard work and dedication required to turn a city’s future around.

Main Street Fort Pierce hosts over 30 events every year with most being free to the public. These include our monthly Friday Fest, Coffee with the Mayor, the Stars Over St. Lucie 4th of July Celebration and the annual Sights and Sounds Christmas Festival and Parade. In addition, we have published the Main Street Focus for over 11 years informing thousands each month to the news and happenings in downtown Fort Pierce.

Thank you to everyone who has been a part of this fantastic organization for the past 28 years! Your support is the foundation of every success achieved on behalf of our community. If you are not a member, I hope you’ll join today! Just complete the membership form provided in the Focus, or give us a call. We’d love to welcome you to the team.
**The 2nd Annual Waterfest is Coming!**

In May 2015, the **Treasure Coast Youth Sailing Foundation** and Lisa's Kayaks, hosted the first **Waterfest** event at Jaycee Park in Fort Pierce. Its purpose was to give area residents an opportunity to sample and enjoy various water related activities.

The **2nd Annual Waterfest** is scheduled for Sunday, May 15, also at Jaycee Park. Those attending will have an opportunity to try sailing, kayaking, canoeing, sailboating and other activities — all **FREE!** Hours are 10:00 a.m. to 4:00 p.m.

There is no charge for admission or for trying out the various types of watercraft. Sponsors of the event hope this will encourage more and better use of the beautiful waters of Fort Pierce. Equipment and helpful volunteers will be provided by the **Treasure Coast Youth Sailing Foundation and Lisa’s Kayaks**.

Relaxing jazz music will be provided by the **Fort Pierce Jazz Society** from 12:30 to 2:30 p.m. Snacks and beverage service will also be available, so bring your beach chairs and come out to enjoy a spring day at the park. You can sit on the beach and watch small sailboats, kayaks and canoes coming and going from the park’s beautiful beach while enjoying the music. You might get the urge to try out one of the watercraft.

Hosts of the event are the **Treasure Coast Youth Sailing Foundation and Lisa’s Kayaks**, providers of the watercraft, and the **Fort Pierce Jazz Society**, which is providing musical entertainment. Supporting sponsors are the City of Fort Pierce, which is providing the site, and the **Fort Pierce Yacht Club**, which is providing volunteers and food and beverage service. For more information, call 772-453-4966 or 410-533-0442. You can also visit websites treasurecoastyouthsailing.com, getoutanddosomething.com, or ftpierceyachtclub.homestead.com.
Who is Main Street Fort Pierce?

by Sue Dannahower

Main Street Fort Pierce, Inc. is a comprehensive revitalization program designed to encourage economic development in combination with historic preservation. Established in 1988, Main Street Fort Pierce, Inc. (a not-for-profit corporation) is a local, public-private partnership funded by memberships, fund-raising projects and city government.

Main Street Fort Pierce, Inc. brings development, activities, recognition and an improved economy to the historic downtown area through a variety of methods. The organization coordinates downtown improvements, creates a positive image to attract customers and investors, reignites community pride, enhances the visual quality of the downtown environment, and attracts strategic additions to the economic mix.

OUR ACCOMPLISHMENTS

Restored the Platts/Backus House. The Platts/Backus house was built in 1895 by Dr. Clyde Platts, first physician to practice in Fort Pierce. In 1960, local artist A.E. Backus purchased the house and lived there until his death in 1990. Main Street Fort Pierce purchased the house in 2005 and restored the structure with grants and loans. The renovations were completed in 2007 and the building now serves as the office of Main Street Fort Pierce.

Sunrise Theatre. The Sunrise Theatre was as built as a vaudeville theatre in 1923. In the 1940s the theatre was converted to a silent movie theatre and ultimately a full feature motion picture theatre. Main Street purchased the building and began renovation in 1997. The project received over $2.7 million in state grants, $8 million in government funds, and over $2 million in private donations. The theatre reopened in January 2006 and continues to draw big names like Willie Nelson, Tony Bennett, the Beach Boys and more. The City of Fort Pierce now owns and operates the theatre.

Historic City Hall. This is the original Fort Pierce City Hall which was built in 1925 and used until 1983. In 1995 the building was renovated by Main Street Fort Pierce / St. Lucie Preservation. The project was funded with grants through the Bureau of Historic Preservation and matching funds totaling over $480,000. The City of Fort Pierce owns and operates the building.

Manatee Observation and Education Center. Main Street managed the Florida Inland Navigation District for the City of Fort Pierce and raised $150,000 in private donations. The value of this project was over $350,000. The Center is operated by the Fort Pierce Utilities Authority and sees over 75,000 visitors per year.

St. Lucie County Library. Main Street worked with St. Lucie County to achieve a library grant for the construction of a $2,500,000 library in downtown Fort Pierce. The library reopened in January 1999 with state-of-the-art technology. This is a result of the Master Plan implemented by Main Street.

Downtown Murals. Main Street organized the St. Lucie Mutual Society to create murals in historic downtown Fort Pierce.

Other Accomplishments. Sponsored a charrette in 1995 for a “Master Plan” for Historic Downtown Fort Pierce; obtained state Main Street grant for 15 matching facade projects amounting to over $10,000; worked with the City of Fort Pierce to obtain a grant for the restoration of the North Second Street historic bridge known as “Tickle Tummy Hill” from Department of Transportation valued at $150,000.

Main Street Fort Pierce Annual Celebration & Meeting

by Sue Dannahower

Main Street Fort Pierce will be holding their Annual Celebration & Meeting on Wednesday, May 4, from 5:00 p.m. to 7:30 p.m. May 2016 marks the beginning of the 28th year as a Main Street organization. Business partners, sponsors, members and the general public are encouraged to join us to celebrate.

The evening will commence with happy hour. There will be live entertainment, beer tasting by Sailfish Brewery, wine tasting by Horace of HSWS Spirits and light appetizers donated by local Fort Pierce restaurants.

President Sue Dannahower and Mayor Linda Hudson will be sworn in during a very short, outdoor meeting.

Short Downtown Historic Trolley Tour, narrated by Fort Pierce Mayor, Linda Hudson, and Main Street Fort Pierce Board President, Sue Dannahower, will be conducted at 6:45 p.m. and 7:00 p.m. During your tour you will learn about Dr. Platts, “Beanie” Backus, Mr. Hill, the Ashley Gang, Mrs. Palmer, Tickle Tummy Hill and much more. When you arrive make sure you sign up. Trolley tours are free and available on a first-come basis.

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 (772) 466-3880.

2016 Calendar of Events

May 4 – Annual Meeting/Celebration
May 6 – Friday Fest
May 20 – Coffee with the Mayor
June 3 – Friday Fest
July 1 – Friday Fest
July 4 – Stars Over St. Lucie Fireworks
August 5 – Friday Fest
August 20 – Reverse Raffle
September 2 – Friday Fest
September 16 – Coffee with the Mayor
October 1 – Main Street Golf Tournament
October 7 – Coffee with the Mayor
October 26 – Historic Ghost Walk
November 4 – Friday Fest
November 10 – Reflections Art Show
November 18 – Coffee with the Mayor
December 2 – Friday Fest
December 4 – Sights & Sounds on Second
December 16 – Coffee with the Mayor
2016 Iron Chef Winners ... and Their Recipes

by Sue Dannahower

The 2016 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 6th year. Contestants included chefs Joel Rucker and Greg Bates from Taco Dive; chefs Erik Wile and Brian Snyder from Keith & Freddie’s; chefs Jose Bonnin and John Bauer from Grannies Grill; and chefs Lonnie Conran and Corey Morris of Virginia College.

Anthony Westbury, columnist for Treasure Coast Newspapers/TCPalm.com, was the Master of Ceremonies. Anthony has been emceeing the Iron Chef Competition since it began more than 15 years ago. Our judges were George Metcalfe, Sr. Vice President, Community Banking Director 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 Pelican Seafood, who donated snowy Grouper, and Nelson’s Family Farms, who donated spinach and pantry items.

First Place winners, chefs Joel Rucker and Greg Bates from Taco Dive, earned the coveted title of “Top Chef.” Together, they created the winning dishes featuring two secret ingredients, snowy grouper and spinach. Joel can be seen daily at Taco Dive as he is part of the management team who directs the kitchen. Joel is responsible for many of the delicacies that are enjoyed by the patrons of “The Dive.” Joel is a lifetime resident of Fort Pierce and knows just about everyone who walks through the door. Visit Taco Dive at 208 North Second Street in Historic Downtown Fort Pierce. After enjoying an unbelievably delicious meal, show your appreciation by ringing the bell on your way out! You will be thanked by all of the staff!

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Wilted Spinach Snowy Grouper Ceviche Tostado

The appetizer that was created by Joel and Greg was a wilted spinach snowy grouper ceviche tostado.

8 ounces snowy grouper, cut
Juice of two limes and one lemon
½ red onion, diced
½ yellow onion, diced
1 each green, red and yellow pepper, diced
1 teaspoon rice wine vinegar
Salt to taste

Mix above ceviche together and refrigerate. To wilt spinach – take 6 ounces of spinach and the juice of one lime. Wilt spinach in lime juice in skillet over medium heat.

Cut four 3-inch corn tostadas. Fry in hot oil until golden brown. Place the spinach on tostado, top with two ounces of ceviche. Garnish with scallions. There was also a drizzle of the house made Cilantro Dive Sauce that is used exclusively at Taco Dive (some things have to be kept a secret!)

The appetizer was paired with a crisp Pinot Grigio. Makes 4 appetizer servings.

Cajun Snowy Grouper

The entree that was presented to the judges was Cajun snowy grouper served over spinach, baby mixed greens, asparagus, pico, apple slaw and an apple vinaigrette.

4 6-ounce portions of snowy grouper
8 tablespoons Cajun seasoning
6 asparagus spears, sautéed in one clove of garlic and oil.
12 ounces spinach
12 ounces mixed baby greens
¼ cucumber, cut match stick style
6 sliced mushrooms

Mix above ingredients and toss in apple vinaigrette dressing.

Dressing

2 tablespoons apple cider vinegar
2 tablespoons sugar
¼ cup apple juice
Whisk in 1/2 cup canola oil.

Apple Slaw

½ each green and red apple, cut match stick style
¼ cucumber (no seeds), cut match stick style
Pico
1 tomato, diced
¼ of diced red and yellow peppers
¼ diced red onion
2 tablespoons chopped cilantro
Juice of one lime
Pinch of salt

Place grouper on salad mixed with vinaigrette, top with apple slaw, two asparagus spears and pico. A drizzle of Taco Dive’s lemon aioli completed this dish. The entree was paired with Sunrise City IPA from Sailfish Brewery. Makes 4 entrée servings.
Downtown Fort Pierce Summer Camps

Are you looking for a place for your kids to attend a camp this summer? Downtown Fort Pierce offers an array of choices for your children, including acting, art, nature and sailing.

Sunrise Theatre Summer Camps

For the 10th year, the Sunrise Theatre and the Sunrise Theatre Foundation will host the Missoula Children’s Theatre summer programs. Performances include The Princess & The Pea, The Jungle Book and The Frog Prince — all original adaptations of the classic fairy tales. A maximum of 64 students will be able to participate in each of the programs. The cost for each week-long program is $125 per child and is for children ages 6 – 18. No advance preparation is necessary. Assistant Directors will also be cast to assist with the technical aspects of the production.

- **The Princess & The Pea Camp:** June 20 – 24
  Performance: Friday, June 24, 7:00 p.m.
  Envision a kingdom of snow where the residents are Wind, Blizzard, Icecle and Snow, ruled by the Storm King and the Snow Queen. Add to that a Prince looking for a proper Princess to share the throne. This ain’t your grandmother’s Princess and The Pea. Your child will be cast to play the part of the Pea. Friday, June 24, 7:00 p.m.

- **The Jungle Book Camp:** July 18 – 22
  Performance: Friday, July 22, 7:00 p.m.
  Ever been abandoned in the jungle, adopted by wolves, taught by a bear, befriended by a panther and chased by a tiger? In the Missoula Children’s Theatre musical adaptation of The Jungle Book, Mowgli the man-cub has all these adventures and more.

- **The Frog Prince Camp:** July 25-29
  Performance: Friday, July 29, 7:00 p.m.
  Deep in the royal swamp, a lonely Frog retrieves a ball for Princess Prim in exchange for friendship and comfort. The spoiled princess doesn’t want to live up to her part of the bargain, and puts her royal Knights on alert. Our hero becomes a Prince and realizes that friendships are made, not bought.

  There’s a need in the community for children’s camps and Sunrise Theatre is the perfect venue. If you have a teenager or student with aspirations to direct or produce, this is the perfect summer camp for him/her! Registration for the 2016 Missoula Children’s Theatre programs will begin on March 21, 2016. For more information, contact the box office at 772-461-4775

Art Mundo Summer Camps

Art Mundo will be holding Summer Art Bash for three separate weeks of opportunities to get your children involved in art projects this summer. Each week will include a menu of fun art classes for your budding artist to pick and choose from. Every day offers a different line up. The two-hour class sessions will include activities like painting, drawing, collage, papier-mâché, wood burning and much more.

- **Summer Art Bash** is geared to kids ages 6 to 12 during the weeks of June 13 – 17, July 11 – 15, and August 1 – 5. Sign-ups begin at our website, www.artmundo.org, on May 2nd. You may also call the office with questions at 772-466-1010.

Manatee Observation & Education Center

The Manatee Observation & Education Center will be holding three weeks of their popular nature-themed summer camps this year. From fishing workshops to geocaching hikes, kids will be immersed in outdoor adventure and educational activities so fun they won’t realize how much knowledge they’re truly gaining! All camps run from 9 a.m. to 4 p.m. with two snacks and unlimited drinks served each day.

- **Wild Wonders Camp** – June 20 – 24, ages 8 – 12
  Conservationists in the making! This nature-lovers camp 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 backyard! Field trips to local parks and nature centers.

- **Mermaids & Manatees Camp** – July 11 – 15, ages 6 – 9
  Calling all creative nature-lovers! This whimsical camp will bring out your imagination while exploring nature with the use of live animals, hands-on activities, outdoor adventures and innovative crafts. Field trips to local parks and nature centers.

- **Eco Investigations Camp** – July 25 – 29, ages 12 – 15
  Learn basic ecological concepts as we investigate our local habitats from the Indian River Lagoon to Florida Scrub! This camp features exciting outdoors adventures, including beachcombing, seinning, hiking, kayaking, and more. Activities promote environmental awareness. Field trips to local parks and nature centers.

  Register at 772-466-1600 X 3337 or education@mamteccenter.com – www.manateecenter.com.

  Weekly rates: $175 or $160 for members – Camps are 9 a.m. to 4 p.m. daily.

Treasure Coast Youth Sailing Foundation

Let’s go sailing! The Treasure Coast Youth Sailing Foundation announced the schedule for its tenth summer sailing season, starting June 6, at Jaycee Park in Fort Pierce. One-week beginner and advanced sailing classes are offered for young people seven through eighteen years of age.

Instruction will be provided by a certified sailing instructor with the help of qualified assistants. Sailors 7 to 14 years are given instruction in Oppi prams with one student per boat. Sailors from the age of 14 through 18 receive instruction in larger 420 sailboats, which accommodate two students per boat. All boats are provided by the foundation.

Eight one-week classes are offered. Hours are 8:30 a.m. to 4:30 p.m. weekdays. Oppi classes are limited to 10 students, and 420 classes are limited to 12, but students may apply for multiple classes. A responsible adult must accompany each student to the first day of class. Applicants must be able to swim and have their own life vest.

Cost for a one-week class is $225, and lunches may be added for $25. A limited number of free tuitions are available for qualifying students. Applications for class reservations and financial aid are available on the foundation’s website, www.TreasureCoastYouthSailing.com, with instructions for completing and returning them to the foundation’s registrar. Those wishing to have an application mailed to them may call 772-480-0654.

The Treasure Coast Youth Sailing Foundation is a 501(c) (3) non-profit public charity sponsored by the Fort Pierce Yacht Club and the City of Fort Pierce. Tuition fees and donations by individuals and businesses on the Treasure Coast support the organization. All donations are tax deductible.

For information, call 772-480-0654 or 772-465-7720, or go to www.TreasureCoastYouthSailing.com.
Fort Pierce Mayor Awards Neighborhood Gems

City of Fort Pierce Mayor Linda Hudson announced the winners of the Mayor’s Neighborhood Gems Award on Friday, April 15, at the monthly Coffee with the Mayor.

The Keep Fort Pierce Beautiful Committee, City of Fort Pierce Code Enforcement Department and Mayor Hudson have partnered together to recognize residential improvements. The award is intended to build neighborhood and/or community pride through recognizing a gem in a neighborhood. A gem can be yard and/or outdoor improvements that show pride of place. Recognizing Neighborhood Gems is meant to encourage others to improve the attractiveness and cleanliness of their homes, which could lead to safer, cleaner neighborhoods and a sense of community that would improve the quality of life throughout the City of Fort Pierce.

Winners included Mr. and Mrs. Mojica, Mr. and Mrs. Brown, Mr. and Mrs. Garcia, and Mr. Schneider at 3025 Sunrise Blvd. Winners received a sign for their yard, an enlarged photograph of their Neighborhood Gem and an energy-saving kit from Fort Pierce Utilities Authority.

Mr. and Mrs. Mojica, 702 El Rancho Dr.
Mr. and Mrs. Brown, 721 Quincy Ave.
Mr. and Mrs. Garcia, 503 Holly Ave.

The Job is Not Finished!
Vote to Keep Mayor Linda Hudson Putting the City’s “House in Order!”

Let’s make Fort Pierce SAFE for ALL residents and visitors, with:

✓ Increased community policing
✓ Reduced needless business regulation
✓ Improved streets and parking
✓ Safe, clean parks and beaches

Want to get involved?
www.reelectmayorhudson.com
(772) 940-6802

Paid for by Re-Elect Mayor Linda Hudson, Mayor, Fort Pierce, Run-Pearson
In 2013, more than 4.5 million Great American Cleanup 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.

Great American Cleanup 2016
by Pam Gillette

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 14, 2016, from 8 a.m. to 12 p.m., 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 email info@fppwd.com.

This year’s event will take place at PAL Park located at 903 S. 21st Street in Fort Pierce. All volunteers will be assigned one of four teams: graffiti removal, a painting project at Jetty Park, a painting project at the Lincoln Theatre and landscape beautification at the Fort Pierce Police Department which will be part of the Arbor Day Celebration. Each volunteer will receive a free T-shirt, goody bag and safety supplies (while supplies last).

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City Rolls Out Public Art Beautification Program

by Debra Magrann

People are feeling the flow of new energy that is revitalizing Fort Pierce. Multiple upgrades are transforming our beautiful downtown area. An eclectic, entrepreneurial spirit is spurring momentum in the cottage and boutique businesses that are dotting Southeast Second Street and lining the Orange Avenue West corridor.

The influence of art and art-related activities is being brought to the forefront via an anti-graffiti measure called the “U-B Beautiful” project, or utility box beautification, giving local artists the opportunity to turn an electrical utility box into an eye-popping, head-turning, Kodak moment kind of attraction.

The idea for such a novel plan germinated through the Keep Fort Pierce Beautiful committee and is funded by Fort Pierce Utilities Authority in partnership with the City of Fort Pierce.

Keep Fort Pierce Beautiful’s mandate to keep the city clean, green and beautiful means all hands on deck. Their programs support neighborhood beautification efforts, litter prevention, waste reduction and recycling as a team – residents, businesses, builders and manufacturers. These programs foster community pride and cooperation in volunteer programs that restore, maintain and enhance the beauty of our city.

FPUA Customer Service & Communications Manager, Jason Hoffman, kicked the paint box idea around a bit and did some initial research. As the plan developed from inception to action, it was suggested that the first box be a signature piece with a high-profile location.

The premiere work is located east of the roundabout at Avenue A on Indian River Drive, south of the gazebo at Marina Square. The 5-paneled switch box tells a visual history of Fort Pierce in a vibrant, picture postcard style crafted by Treasure Coast muralist, Brenda Leigh. Her painterly style is admired daily by drivers and pedestrians and the crowds who attend Friday Fests and Saturday markets.

As the project unfolded, Leigh was gratified by the numerous passers-by who took the time to admire her work and thank her for making the switch box such a dazzling tribute. The original design was a collaboration between Leigh and Debra Magrann, a graphic designer who studied advertising design at the Art Institute of Fort Lauderdale.

The artists’ focus was to honor the four-fold themes of the city’s history and industries that developed with the pioneers: the Adams’ Ranch and cattle industry; the iconic pineapple – a symbol of welcome and hospitality representing the plantations and agricultural industry; the importance of the health of the Indian River Coastal Lagoon and recreational fishing and boating that encourages tourism. The box is wrapped with images of orange blossom branches – indicative of the citrus industry.

Look for the box projects and their artist/designers cropping up soon in a neighborhood near you. Artists will be selected through a call and request for proposal. Local businesses are welcome to sponsor a box. Your donation will cover the cost of paint, artist’s stipend and additional support for the Manatee Center. For information about sponsorship opportunities, please contact Jason Hoffman at 772.466.1600.

The Great American Clean-Up and Arbor Day will be Saturday May 14, 2016. A continental breakfast will be available compliments of Waste Management with a lunch supplied by FPUA. Volunteers can contact the Public Works Department at 772.467.3000.

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A New Approach to Small Business Energy Efficiency

by Jason Hoffman, Customer Service & Communications Manager. Fort Pierce Utilities Authority

Energy efficiency advocates often look for where the highest efficiency gains can be achieved for the lowest amount of cost and effort. In looking at commercial energy efficiency, that mindset leads to a focus on large commercial and industrial buildings. While those customers certainly do have the potential for great gains, small buildings are also vitally important to our economy and to our efforts to become more efficient with energy usage.

The challenge with small businesses is that they have a unique set of barriers to implementing energy efficiency. Barriers include:

◆ Time – Small business owners are often so busy running their business that they don’t have time to learn about and take action on energy efficiency opportunities.

◆ Knowledge – Even if small business owners did have the time needed to take action, many of them don’t know that the opportunity even exists, let alone understand how it can help them.

◆ Trust – Small business owners are constantly being approached by people who are trying to sell them something, leading them to be justly skeptical of anyone who walks through their door who isn’t a customer.

If we want to achieve the kind of energy efficiency gains that are possible in the small business sector, we need an approach that addresses these unique barriers. Contact us at 466-1600 to speak with an energy advisor. We can help!

Winning Chowder for the 2016 “Chowder Cup Competition”

by Sue Dannahower

This winning recipe is from David Baxter from Island Catering in Vero Beach, Florida. The Chowder Cup Competition was a competition at the Taste of the Seafood and Sandy Shoes Festival. He beat out 13 other entries for the coveted title of 2016 Chowder Cup Winner.

**SHRIMP CHOWDER**

- 12 Shrimp, shells & heads on
- ¼ pound bacon, chopped
- 1 small yellow onion, chopped
- 3 stalks celery, chopped
- 1 pound baking potatoes, peeled and chopped
- 1 teaspoon thyme
- 2 tablespoons flour
- 1 pint heavy cream
- 1 quart water
- ½ stick sweet butter
- salt & pepper to taste

Peel shrimp, chop and set aside. Reserve heads and shells. Brown bacon in a three-quart pot. Add onion and celery to the bacon, sauté for two minutes. Sprinkle flour in the pan. Stir constantly until the mixture becomes thick, about 2 minutes. Remove from burner and let cool.

In a two-quart pot, sauté the reserved shells and heads in butter until they are pink. Add one quart of water and simmer 20 minutes. Strain the heads and shells from the shrimp-infused water.

Return bacon-vegetable mixture to the heat and stir in shrimp-water. Stir until combined. Add cream, potatoes and thyme. Cook until potatoes are soft. Add shrimp and cook three minutes. Add salt & pepper to taste.
Jazz Camp for Kids of All Ages

by Don Bestor

Last year, a group of kids decided not to sleep in during their summer vacations. Instead, they rose by 9:00 a.m. (plenty early for teens), and made their way down Indian River Drive to the home office of the Fort Pierce Jazz and Blues Society for a summer day camp unlike any other. There, they spend four hours every day for one or two weeks learning tips from professional musicians, working one-to-one with the same players who have played back up for Sammy Davis, Jr., Mel Tor- mé, Johnny Mathis, Sting, Styx, Aretha Franklin and hundreds of other superstars and super talents.

An offering created by Fort Pierce Jazz and Blues Society and run by members who are all professional musicians, educators, and dedicated volunteers, the great thing about Summer Jazz Camp is that it’s not just for kids. Last year’s Jazz Campers ranged in age from 13 to 70, and it was the most successful and enjoyable camp for producers and participants alike.

The ‘kids’ at Fort Pierce Jazz and Blues Society’s Summer Jazz Camp learn timing tips, how to improvise on the fly, how to cover when someone misses an entrance or starts in the wrong key, and how to be a professional musician and performer. The kinds of lessons campers learn from the pros are the ones that turn an ordinary young musician into a true talent and help ignite a fire for performing and making music that may last a lifetime.

For the kids involved in the annual one or two-week long Jazz Camp, it’s a chance to learn from the pros, practice and perfect the musical skills they’re starting to learn in their regular instrumental lessons and music classes at school, and a chance to interact with others who also love exploring music. Because the camp also attracts senior citizens and grown ups who want to also learn from the pros, practice and perfect musical and instrumental skills, and interact with others who also love exploring music, Jazz Camp is a win-win for everyone – and a whole lot of fun. At the end of the second week of camp, all participants are encouraged to join the pros on stage at the Sunrise Black Box Theatre for a very special version of Fort Pierce Jazz and Blues Society’s weekly Jazz Jams at the Black Box. Each camper has a chance to play with the pros and take to the spotlight – usually for a solo or riff that often ends with the crowd on its feet in enthusiastic applause.

Regardless of age or ability, the ‘kids’ from camp always walk away with a heightened sense of appreciation for the talent, time, and practice that goes into becoming a professional musician, and often the camp serves as an inspiration to practice more, experiment more, and become more confident both on-stage and off. It also helps to create lifelong memories for everyone involved. “My wife gave me a week of Jazz Camp last year as a gift for our wedding anniversary,” said Dan Hafner, one of the oldest “kids” in last year’s Jazz Camp. “I learned so much and had so much fun during the first week that I went back for the second and enjoyed it just as much. It was great to interact with the professional musicians, and I loved hearing the progress made by the talented young musicians who are just getting started. I’m planning to go back again this year!”

The first week of this year’s Jazz Camp will begin Monday, June 20th at 10 a.m. at the Jazz Society’s offices just off Indian River Drive north of Midway Road. Each day’s session runs from 10 a.m. to 2 p.m., and campers bring their own bag lunch every day except Fridays, when lunch is provided. The second week of camp will be held June 27th through July 1st, and campers can sign up for one or both weeks of camp. The cost is $120 for a week, or $215 for both weeks. This year, a special Short Advanced Week will be held the week of July 4th, but you’ll want to check in for more details.

If you think your child, grandchild, or even you might enjoy a week of daily lessons and activities taught by professional musicians with an emphasis on style and improvisation while learning jazz standards, jam session protocol, jazz theory and more, please call today to register while there’s still space available. You can call 772-460-JAZZ (5299) for more details or to sign up. ❖
Paws Required Grooming Salon
by Pam Gillette

Sometimes the stars align just right, you meet new people, see the perfect place and you just know they are the right fit for what you have been dreaming of all your life. That is how Catherine Bartron felt when she met Alicia Marie Mann and Joey Willis and found the space at 210 A N. Second Street in historic downtown Fort Pierce. Paws Required Grooming Salon opened on February 29, 2016, leap day, as the three friends leaped into opening the salon and fulfilling their passion to provide the best and most thorough dog grooming services available. Catherine is the owner and featured groomer of Paws Required Grooming Salon. Alicia is office manager, receptionist and welcoming greeter. Joey is the handyman, bather, dog walker and groomer-in-training. Together they want to provide your pet with a fun, loving, cage-free and stress-free environment, to which your furry friend will look forward to returning.

Paws Required Grooming Salon offers “full grooms,” including: bath/shampoo, blueberry facial, blow out, nail trimming and file. Precision cut or “mini grooms” include: bath/shampoo, blow out, nail trimming and file, tidy face, feet and sanitary areas. They also offer these services separately. All breeds and sizes of dogs are welcome. If you are interested in a service call the shop for pricing as your price will vary on the pet size and services wanted. All pets need to be up to date on their shots.

Paws Required Grooming Salon also offers services for birds including: trim nails, beaks and fight wings. The shop is selling all natural doggie treats and will have special doggie bags for sale during the holidays. Doggie daycare and feline services are in the future and walk-ins are welcome.

Paws Required Grooming Salon is your one-stop grooming shop in Historic Downtown Fort Pierce at 210 A N. 2nd Street. The salon is opened Monday – Saturday 9:00 a.m. to close and they are closed on Sundays. Call today for an appointment at 772-353-1457 or email them at pawsrequired@gmail.com or check out their website at www.pawsrequired.com.

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Paws Required Grooming Salon

Fort Pierce Saloons & Speakeasies
by Sue Dannahower

In the late 1890s, there were two saloons. The Tarpon Saloon, by the railroad tracks, was the first saloon built in Fort Pierce. There were a menagerie of bear, deer, polecats, a manatee calf, and other animals on the walls. Hunting folks and the Indians frequented the saloon. The Carlton brothers ran the Buckhorn Saloon on 2nd Street. It was upscale, had top shelf liquor and was frequented by the town’s most important people.

In 1906, the church-going citizens of St. Lucie County voted that no intoxicating liquor should be sold within the county limits. Fort Pierce became a dry town. This lead to illegal liquor sales in establishments called “speakeasies” or “blind tiger” dens. One of these dens was located above what is now Varsity Sports on 2nd Street.
It's a Saturday Morning Tradition!

The Downtown Fort Pierce Farmers’ Market is a Saturday morning tradition! For the last 19 years, folks have been gathering at the waterfront every Saturday morning to stock up for the week. Starting at the tiny grassy park back in 1997, the Market has grown to cover all of Marina Square on Melody Lane right at water’s edge. We’ve grown to become a favorite of our local residents and visitors, by land or by sea, now with our fabulous new Fort Pierce Marina. The Market has something for everyone.

Local growers and producers find a fabulous venue for their products. Patrons find a tantalizing array of choices: eat now or take home for later? Breakfast ranges from crepes to burritos, fruit smoothies, green drinks, coffee or tea, bakery specialties and everything in between. Hungry visitors can enjoy eggs and potatoes, Mexican burrito, French crepe, Jamaican jerk chicken, Greek gyro, vegan or vegetarian muffins or green pie, bakery fresh artisanal bread or croissant, fresh squeezed orange juice and juice drinks made to order. Visit any one of the delicious prepared food vendors for an amazing treat!

Then decide what to take home for lunch or dinner! Again, the choices are fantastic. Sauces, jellies, pickles, all those baked goods, meats, cheeses. If you don’t want to cook, grab one of the prepared meals. If you just want the ingredients to cook one of your favorite recipes you can find it all at the Market — spices, fresh produce, meat and poultry, seafood, cheese, eggs, coffee and teas, and lots of specialty items. One-stop shopping!

Fresh produce locally grown, some organic, showcases the Florida growing season, typically October through May — just the opposite of our northern neighbors. Check out new varieties of vegetables not always found at local supermarkets, and certainly fresh since they’re right off the farm. Get to know your farmers — they’re hard-working folks, just like you and your neighbors.

Hand-crafted soaps and lotions, created by local artisans for specific skin conditions, and using locally grown ingredients, are also found at the Market.

Need to landscape or beautify your home? What about an herb garden? Plants of all kinds are available at the Market. Orchids, bromeliads, exotic tropicals, dish gardens, indoor and outdoor, you name it, it’s at the Market just waiting for a new home. Vendors are happy to share all the know-how with you.

Enjoy dancing to live music? We’ve got a different local band each week. Regulars include Collins & Company, Big Coque, Alita and the Boys, Live Bait, and other great local talent. A great Saturday morning awaits you along the beautiful Indian River Lagoon. The Downtown Fort Pierce Farmers’ Market at Marina Square has been voted #1 in Florida and #5 in the nation! Join us this Saturday, 8 a.m. – noon, rain or shine, and make us your Saturday morning tradition! ❖
Tech Bytes:
Calendar Programs

by Michael Lewis, Mike’s Downtown Computer Repair

Need to keep track of an important meeting or event? Computer calendars allow seamless synchronization of appointments across multiple devices. Google, Microsoft, and Apple all have their own calendars, which are usually associated with the users login/email address. The great thing about these digital calendars is that they remind you of your appointment on all devices that you have set your account up on. Have a smart TV? Chances are you can add a calendar app to it and get reminders right on your TV. If you have a smart phone, setup the calendar and never miss an appointment again. You can find help on calendars by Googling calendars and the name of your email provider. If you do not like to Google, you can always call me. Good luck and safe computing.

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

National Physical Fitness Month

by Kristen Barchers

Regular physical activity is good for everyone’s health, and people of all ages and body types can be physically active. May is National Physical Fitness and Sports Month and is a great time to spread the word about the benefits of getting active.

Here are just a few benefits of physical activity:

Children and adolescents – Physical activity can improve muscular fitness and bone and heart health.

Adults – Physical activity can lower risk for heart disease, type 2 diabetes, and some types of cancer.

Older adults – Physical activity can lower the risk of falls and improve cognitive functioning (like learning and judgment skills).

Communities, health professionals, and families can work together to create opportunities for everyone to get more physical activity. Make a difference: spread the word about fun ways to get moving!

How can National Physical Fitness and Sports Month make a difference? We can use this month to raise awareness about the benefits of physical activity. Here are just a few ideas:

Encourage families to make small changes, like taking a walk after dinner or going for a bike ride.

Motivate teachers and administrators to make physical activity a part of every student’s day.

Identify youth leaders in the community who can talk to their peers about the importance of being active.

Purchasing Tomatoes

Go local if possible. Tomatoes don’t become more flavorful and develop adequate flavor unless allowed to ripen on the vine. They will change color and soften, but the sugar, acid, and aroma compounds are locked in once the fruit is taken off the vine. So, choose vine-ripened tomatoes, preferably locally grown, because the less the tomatoes have to travel, the more likely they were picked ripe. Seek out locally grown tomatoes whenever possible. They may not be as “pretty” as store bought, but beauty, of course, is only skin deep.

Since fresh tomatoes are summer fare and off-season tomatoes are rarely flavorful, substitute good-quality canned Italian plum tomatoes in cooked dishes. Cook for ten minutes to reduce the liquid and enhance the taste.

Storing Tomatoes

NEVER refrigerate fresh tomatoes! Cold temperatures make the flesh of a tomato pulpy and destroys the flavor. Always store tomatoes at room temperature stem-end down. This prevents air from entering and moisture from exiting its scar, prolonging shelf life.
**Recipe Corner**

by Sue Dannahower

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### Salsa Verde

Everyone loves this green salsa. I serve this at all of my parties.

- ½ cup tomatillos, husked & diced
- 1 ounce diced jalapenos (canned)
- 4 scallions, thinly sliced
- ½ cup fresh cilantro, coarsely chopped
- 4 Tablespoons olive oil
- 2 Tablespoons red wine vinegar
- 1 Tablespoon lime juice
- Salt to taste

Mix all ingredients together. Pour into bowl and serve with Tortilla chips, or cover and refrigerate for up to 3 days.

Serve with chips. Makes 1 cup.

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### Guadalajara Salsa

We had this salsa in a Mexican restaurant in Colorado. The waiter shared the recipe with me.

- 1 14-ounce can petite diced tomatoes, chopped very fine
- 1 11 ounce can tomato juice
- 1 4-ounce can green chilies, chopped
- 4 Tablespoons red onion, minced
- 6 Tablespoons cilantro, minced
- 2 Tablespoons lime juice
- 1 Tablespoon jalapenos, chopped
- 1 teaspoon paprika
- ½ teaspoon ground cumin
- ½ teaspoon each salt, pepper and cayenne

In small bowl, mix all salsa ingredients and refrigerate for 2 hours. Serve with Tortilla chips. Makes 2 cups.

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### Duke’s Salsa


Blanch the remaining 1 pound of tomatoes, take the skins off and dice. Add to the cooled salsa and season to taste with Lawry’s Seasoning Garlic Salt with Parsley. Makes 8 cups.

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### Dolphin Fishing

by Joe Payne

Dolphin are caught during the winter time in deeper waters off the coast of Florida. However, quite soon we will be catching them in closer to shore. Dolphin are a great fish to catch for sport and truly are great to eat. A big bull can be very exciting to reel in or being surrounded by a school of dolphin with everyone on the boat with lines in the water hooked up and reeling in. The daily limit is 10 fish per person or 60 fish per vessel (whichever is less.) The minimum size is 20 inches at the fork. Fish regulated by “fork length” are measured from the tip of the jaw or tip of the snout with closed mouth to the center of the tail. Florida state record is 81 pounds caught near Lantana.

Time to hunt down some Dolphin, and find where they are feeding. Look for weed lines, rip currents and reefs. Look for any floating debris. It’s a big ocean but every once in a while you get lucky enough to find something floating with bait around and the Dolphin are nearby.

Everyone has their favorite bait or way to catch Dolphin. It may be slow trolling or drifting with live bait, trolling hallyhoo or lures. Adding skirts which are pink, blue and white, green and yellow or any other combos can attract the Dolphin. The exciting part is watching a Dolphin strike at your bait, leap in the air and dance on top of the water. Then you reel in your Dolphin close to the boat to see if any others are following. If there are any, it’s time to get the spotters out with some cut bait.

*Happy Fishing!* ♠

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