You’re invited to Main Street Fort Pierce’s Annual Meeting at

MAIN STREET FORT PIERCE ANNUAL CELEBRATION AND BOARD MEETING see p5

SAILFISH BREWING COMPANY EXPANDING IN HISTORIC DOWNTOWN FORT PIERCE see p6
Main Street is celebrating an anniversary! Join us on Wednesday, May 10th from 5:00 to 8:00 p.m. for our 29th Annual Meeting & Celebration. The Sailfish Brewing Company is hosting the event in their new taproom located in Historic Downtown Fort Pierce on the corner of Avenue A and 2nd Street. There will be a special brew created for the celebration and other activities throughout the evening.

It’s hard to believe Main Street Fort Pierce has been serving the community for 29 years. Main Street is an integral part of historic downtown Fort Pierce. Some of our major accomplishments include restoring Old City Hall, the Sunrise Theatre, the Platts/Backus House and much more. It’s a great story of community partnerships, individual commitment, and a true love of our historic downtown.

Thanks to everyone who has been a part of this fantastic organization. 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.

Would you like to volunteer? We have many positions available both in the office and during our events. You can write for the Focus magazine, pour beer at Friday Fest, play a part in our living history tours, or volunteer for the August Reverse Raffle. Whatever it is you enjoy doing we can always use your help.

Remember, shop smart, shop local.

by Sue Dannahower

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

WEEKLY EVENTS

Tuesdays: Jazz Jam at the Sunrise Black Box Theatre — 7:00 – 10:00 p.m.; 772-462-1795

burgh, Thursdays: Jazz Jam at the Sunrise Black Box Theatre — 7:00 – 10:00 p.m.; 772-462-1795

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Main Street Fort Pierce, Inc. Invites Public to Celebrate the Start of its 29th Year

Main Street Fort Pierce would like to cordially invite our members, sponsors, volunteers, and the public to celebrate downtown Fort Pierce. On Wednesday, May 10, from 5 to 8 p.m., Main Street Fort Pierce will host our Annual Celebration and Board Meeting at the Sailfish Brewing Company at 130 N. 2nd Street, at the corner of 2nd Street and Avenue A in historic downtown Fort Pierce. Come down and join us as we kick off our 29th year as a Main Street organization. Check out the new Sailfish Brewing Company location and enjoy a tasting of a special beer made just for this occasion. Art Walk is the same night and time, so grab a map and take a stroll through the many new and exciting art galleries.

Main Street would like you to come and visit our local businesses. Many of the shops will be open for our annual celebration and some will have special treats to welcome you. If you are hungry during your stroll around town stop into one of the many restaurants we have to offer. Our Annual Board Celebration is a time to recognize and thank all of our volunteers, sponsors and members for their support. If you are not already a member, this is a great time to learn about Main Street Fort Pierce and what role it plays in our community. As a 501©3 nonprofit, Main Street Fort Pierce, Inc. relies on the support we receive through grants, sponsorships, events, and our members. With your support, Main Street has helped restore, rejuvenate, and rebuild our beautiful historic downtown since 1988.

Main Street hopes to see you at the Annual Meeting Celebration and we would like to thank the community for its continued support.

Join us on Wednesday, May 10, at 5:00 p.m. at the Sailfish Brewing Company for the 29th Annual Board Celebration of MSFP, then stay around for an Art Walk stroll, visit local shops and have a meal in our fine restaurants, Dine, shop, and play in historic downtown Fort Pierce!
Sailfish Brewing Company Growing in Fort Pierce

by Pam Gillette

Craft breweries have been around for hundreds of years, but today breweries are making a strong presence in the United States and their popularity continues to grow. Consumers are demanding a wide range of high-quality, full-flavored beers with unique twists, and the Sailfish Brewing Company is providing just what their customers ordered.

The Sailfish Brewing Company’s motto is “to make the best local beer possible,” said co-founder Nick Bischoff. “We wanted to take our time to understand the brewery business, and make sure we had the most inventive and creative product on the Treasure Coast.”

The Sailfish Brewing Company opened the first commercial brewery on the Treasure Coast in the 1904 historic Hill House in downtown Fort Pierce. The small location allowed the company to design and experiment with many different types and beer styles. Brewmasters Austin Wilcox and David Cavasinni are the key people responsible for providing new beers for the Sailfish collection while keeping some of their signature beers like the Sunrise City IPA and White Marlin.

Four years later, the Sailfish Brewing Company has outgrown their humble beginnings and have moved down the street to their larger location. The Sailfish Brewing Company is now located at 103 N. 2nd Street in Historic Downtown Fort Pierce at the corner of Second Street and Avenue A. The new brewery and taproom has a large tasting room, a 20-barrel system, and is now distributing their product from Orlando to the Keys. “The larger facility will allow us to increase production and distribution, while giving our customers a great place to come to and hang out,” said Bischoff.

On Tuesdays, the Sailfish Brewing Company will have yoga at 6 p.m. and Drum Circle at 7 p.m. Local live bands will be on hand to provide entertainment on Friday and Saturday. Sailfish Brewing Company has t-shirts, hats, beer glasses, and growlers for sale to promote our local brewery. Coming soon, they will start canning their beer so you can take your favorite Sailfish brew with you to the beach, boating or home.

The Sailfish Brewing Company has big plans for Fort Pierce. The hours of operation are Tuesday through Thursday 12 p.m. to 11 p.m., Friday 12 p.m. to 1 a.m., Saturday 10 a.m. to 1 a.m., and Sundays 12 p.m. to 8 p.m. – closed on Mondays.

Stop by and sample beers then stick around and enjoy a pint or two. The Sailfish Brewing Company continues to be the neighborhood place to go for the best locally brewed beer. For specials and upcoming events, like them on Facebook: www.facebook.com/SailfishBrewingCompany.

Art Show to Feature the Work of Robert McCall Jr. and His Late Father, Robert McCall Sr.

An art show featuring the photography of Robert McCall Jr. and the pottery of his late father, Robert McCall Sr., will be on display at the Main Street office (Platts/Backus House) on May 25th from 5:00 p.m. until 8:00 p.m. Select pieces from the show will be available for purchase.

Robert McCall Jr. was born and raised in Minneapolis, MN. He first came to Ft. Pierce in 1973 after his father was transferred as chief inspector at St. Lucie Nuclear Power Plant working through Kemper Ins. Co. He is a self-taught photographer and has been taking photos since the late 1960s. After enlisting in the military, McCall was an Army photographer stationed at Ft. MacArthur in San Pedro, CA. After the Army, he worked as a commercial photographer during the early to mid 1970s. He has devoted his talents to Fine Arts Photography since 1979. Robert is a traditionalist in the sense he still prints his photos using film and darkroom. “I develop my own film and do my own darkroom printing. All my photos are archival,” he states. He has had one-man shows at Green Mill, Hennepin Center for the Arts, Minneapolis, MN (1982); the Loretta Childs Art Gallery, St. Paul, MN (1984); the Enigma Gallery, Vero Beach, FL (1998); Dick Huss Gallery, St. Paul, MN (2003); Hudson Hospital & Clinic, Hudson, WI (2006) Stillwater Public Library, Stillwater, MN (2007) Grezzo Gallery, Northfield, MN (2008). His work was featured in the combined shows at the Frank Stone Gallery, Minneapolis, MN (2001), (2003) and at the Phipps Center for the Arts, Hudson, WI (2007). He has won awards for his photos at the Backus juried show and Art by the Sea at the Vero Beach Museum of Arts. Robert McCall Sr. was a part-time potters for about 10 years prior to taking an early retirement from Kemper in 1975. He became a full-time potter showing at art fairs throughout the State of Florida. He showed at the Backus Gallery from the 1970s until the late 1980s.
There is a Lot Going on at the Backus Museum

by Holly Theuns, Backus Museum, Outreach Director

“What Makes a Winning Entry?” – Panel Discussion, Q & A and Reception at the Museum on May 6th

Have you ever wondered what it meant when the Backus Museum held a show that was “juried”? Juried means that the artist or photographer enters their work in a competition and judges select by Kathleen Fredrick, the Executive Director, judge the work and select works that will be part of the show as well as prize winners. On average, 300 entries are received for each juried show and 100 +/- are actually included in the show. This panel discussion will help answer the burning question “What Makes a Winning Entry?” The panel will consist of: Kathleen Fredrick — how the judges are selected, the jurying process and why the museum holds these shows every year; Georgina (George) Love — presentation of both the front and the back of the work; Janie Hinkle — representing the sponsor of the photography show and framing expert; Michael Enns — the judge's perspective.

After the panel discussion there will be plenty of time for Q & A and a reception. The event will be held at the Backus Museum on Saturday, May 6th, from 3:00 p.m. to 5:00 p.m.

The cost is $10 per person, reduced to $5 per person for Museum members and all of the artists who entered this year's "Best of the Best" show, whether they were accepted or not. Reservations are required and you can sign up by calling the Museum at 772-465-0630 or emailing Outreach@BackusMuseum.com. The timing on this event is perfect for all of the museum's events this month, including "Best of the Best" Juried Art Show, Q & A and Reception at the Museum on May 6th

Wednesday, May 10th from 10:00 a.m. to 3:00 p.m. Entries will be accepted until 3:00 p.m. on Saturday, May 27th. Entries are accepted at the Backus Museum, 500 N. Indian River Dr., Wednesday through Saturday from 10:00 a.m. to 3:00 p.m. and Sunday from 12:00 p.m. to 5:00 p.m.

The entry fee is $25 per photograph. Photographers may enter as many photographs in as many categories as they like. Cash prizes will be awarded. The six categories are: Digital — great outdoors, (plants, wildlife and animals); Digital — great outdoor, (scenery, structures, boats, etc.); Digital — color still life / portrait; Digital — black & white, any subject; Manipulated Imagery — digital and film; Film — color and black & white, traditional raw photography, any subject.

To get detailed entry guidelines, a complete copy of the rules, and a show application, you can visit the Museum or the website at BackusMuseum.com.

This show is made possible by the generous sponsorship of Jiffy Photo & Frame and Nelson Family Farms. It opens to the public on Thursday, June 1st and will be on exhibit through Tuesday, June 30th. Please mark your calendar to come by the museum and see the show during the month of June.

"Go Wild About Bingo," It’s a “Big Game” at the Pelican Yacht Club June 17th

While you have your June calendar out, mark Friday, June 17th from 11:00 a.m. to 2:30 p.m. for lunch, five games of bingo, and a surprise wild card game — a fund raiser sponsored by the Backus Museum at the Pelican Yacht Club. 1120 Seaway Dr. in Fort Pierce. Cost is $35 and includes a “wild feast,” bingo with wonderful prizes, wacky door prizes and more! Kathleen Fredrick is the emcee and always wants you to look for goofy stuff in your purse — like a lighter (because no one smokes anymore), or a panty liner, or maybe a 100-calorie bag of nuts. Be advised, she probably won't look for any of these items because I tipped you off, but you never know! This event is always a scream — safari or jungle print attire is optional but appropriate. There will be prizes. Lots of prizes.

If you are looking for a fun friends' day out, reserved tables of eight are available. Advance prepaid reservations are required, and sorry, no refunds. You can make your reservations by calling the Museum at 772-465-0630 or emailing Director@BackusMuseum.com.

“Best of the Best” Juried Art Show

The “Best of the Best” juried art show will be on exhibit through Friday, May 19th. There were 276 entries received and 97 pieces of work juried into the show. A mixed media portrait by Dawn E. Miller titled “Miss L,” received the honor of being selected as this year’s Best In Show. The Director's Choice Award, selected by the museum's Executive Director Kathleen Fredrick, went to a collage and watercolor work by Rosemary Vandergregen called “Palm in a Storm.” First place in each of the four show categories were awarded as follows: Varied Technique — Rebecca Egan for “Florida Black Bear” in pastel; Watercolor — Judy Mercer for “Shell Shock”; Three Dimensional — Billy Hankins for “Basket Illusion” in turned wood; Oil/Acrylic — Frank Bukow for “A Congregation” in oil.

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Florida Main Street Communities on VISIT FLORIDA’s Florida Attractions Finder

by Nelson Mongiovì

VISIT FLORIDA recently announced a new initiative to showcase Florida Main Street communities. In partnership with the Florida Restaurant and Lodging Association (FRLA) and the Department of State’s Florida Main Street Program, VISIT FLORIDA has begun including these historic Florida communities on the Florida Attractions Finder—a popular online tool where visitors can personalize their Florida experience.

VISIT FLORIDA President & CEO Ken Lawson said, “Florida’s rich culture and historical offerings are some of the biggest reasons why we welcomed a record of nearly 113 million visitors last year. By connecting Florida Main Street communities with the Florida Attractions Finder, we are bridging two successful programs to benefit smaller communities across the state. This program is a great example of the innovative programs that VISIT FLORIDA is known for and another reason why fully funding the organization at $76 million is in Florida’s best interest.”

Florida Main Street aids historic retail districts across Florida in revitalizing their centers of activity and commerce by creating job opportunities, preserving the community’s historic resources, saving tax dollars, and ultimately building a positive image for the community.

Secretary of State Ken Detzner said, “We’re excited to partner with VISIT FLORIDA to provide unique, personalized cultural and historical tourism opportunities for travelers through the Florida Attractions Finder. Our Florida Main Street communities exemplify economic-based historic preservation that draws tourists into our small towns. We’re saving our downtowns so visitors can experience a piece of pure Florida.”

The Florida Attractions Finder is an online resource created by VISIT FLORIDA and TripTuner that includes theme parks, farms, wineries, historical districts, and now Main Streets. With 47 Main Streets in Florida, this new feature will give travelers the opportunity to identify an authentic local experience anywhere they vacation. With the ability for users to “dial-in” their personal preferences, the tool is geared to organically increase options for visitors planning their Florida getaway, as well as spotlight local small businesses throughout the state that might otherwise be overlooked. The user experience includes pictures and videos that provide the unique ability to get a feel for the area and its offerings.

President and CEO of the FRLA Carol Dover said, “This exciting new initiative highlights numerous experiences across the state for Florida’s Main Street communities. TripTuner is a unique tool that showcases many Florida’s hidden gems and allows travelers to enjoy local fare and flair. VISIT FLORIDA continues to lead its peers in revolutionizing destination marketing. We’re optimistic this partnership will stimulate additional tourist spending, which fuels Florida’s economy and promotes job creation throughout the hospitality industry.”

As part of this launch, VISIT FLORIDA has added an initial grouping of eight Main Streets to the Florida Attractions Finder and will continue to work with these communities to highlight additional Main Street throughout the spring and summer. VISIT FLORIDA will showcase the unique nature of each of these communities to create better reach to visitors coming to Florida. Click the names to view the profiles for the communities already listed on the Florida Attractions Finder which include: Ormond Beach; Delray Beach; Vilano Beach; Venice, Apalachicola, Stuart and New Port Richey.

To view a presentation VISIT FLORIDA hosted today for Florida Main Street program representatives to learn more about how they can get involved with the Florida Attractions Finder and other VISIT FLORIDA and FRLA programs, please contact attractionfinder@VISITFLORIDA.org.

About Florida Main Street: Florida Main Street is a program administered by the Division of Historical Resources under the Florida Department of State, which currently oversees 47 communities throughout the state. By implementing the National Main Street Center’s Four-Point Approach®, Florida Main Street encourages economic development within the context of historic preservation through the revitalization of downtowns—the community’s heart and soul. Since the program inception in 1985, the Florida Main Street programs have cumulatively created 25,984 jobs, 8,180 new businesses and produced $2.5 billion in reinvestment. Learn more at Flori-daMainStreet.com.

About the Florida Restaurant and Lodging Association: FRLA is Florida’s premier non-profit hospitality industry trade association. Our mission is to “Protect, Educate and Promote Florida’s $108 billion hospitality industry which represents 1.4 million employees—making it the state’s number one industry. We offer regulatory compliance and food-safety training workshops (RCS and SafeStaff®), industry-developed curricula building high-school programs (FRLAES); sponsor the only event in Florida exclusively serving the restaurant and foodservice industry (FRLB); offers September 10-12, 2017 in Orlando); and we safeguard the needs of the hospitality industry by providing legislative advocacy. We represent and serve more than 10,000 independent and household name members, suppliers, and theme parks. For more information, go to www.FRLA.org and find us on Twitter @FRLAHomes, Facebook and YouTube.
Exciting Summer Programs for Youth

Manatee Observation & Education Kids Summer Programs

June 26 to 30: Eco-Explorers Camp, Ages 8 – 12
Come learn all about the wild landscapes of Florida! Nature lovers will enjoy outdoor adventures, hands-on activities, live animal handling and exploration of Florida’s unique habitats. Discover the wetlands, uplands and aquatic ecosystems that are right in our own backyard. Features educational field trips and plenty of outdoor play.

July 10 to 14: Ocean Adventures Camp, Ages 8 – 12
For your future marine biologist! Ocean Adventures Camp explores all of Florida’s marine ecosystems and the animals that inhabit them. Campers will enjoy plenty of hands-on activities, in-water adventures, live animal encounters, crafts and more. Features educational field trips and plenty of outdoor play.

July 24 to 28: Wild Wonders Camp, Ages 6 – 9
Wild Wonders Camp combines creativity and exploration of Florida’s ecology for one unforgettable camp experience. Campers will enjoy outdoor adventures, hands-on activities and art projects, as well as educational field trips and plenty of outdoor play.

Price: $175 per camper; discounts available for sibling groups, members and early registration before April 30th. Additional information and releases may be required for some groups, members and early registration before April 30th. Adequate adult must accompany each student to the first day of class. Applicants must be able to swim and have their own life vest. Registration forms can be found on our website at ManateeEducationCenter.org. You can also pick up forms at the Manatee Center, or email Erin Lomax, Education Coordinator, for registration questions and information: Education@ManateeEducationCenter.org.

Treasure Coast Yacht Sailing Foundation Summer Sailing Program

The Treasure Coast Yacht Sailing Foundation announced the schedule for its 11th summer sailing season, starting June 5, 2017, at Jayce Park in Fort Pierce. One-week beginner- and advanced-sailing classes are offered for young people in two age groups: 8 to 13 and 14 to 18. A certified sailing instructor, with the help of qualified assistants, will provide instruction. Sailors 8 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: June 5 to 9, June 12 to 16, June 19 to 23, June 26 to 30, July 10 to 14, July 17 to 21, July 24 to 28, and July 31 to Aug. 4. Camp sessions are from 8:00 a.m. to 1:00 p.m. each day and are for children ages 8 to 15.

Activities include but are not limited to decorating cupcakes each day using various professional techniques. Participants will learn to decorate cupcakes using buttercream, fondant, and sugar paste techniques on cupcakes baked fresh by Cake Lady staff.

The Cake Lady is now located at 207 Orange Avenue in Fort Pierce. Camp sessions are $150 per week with all materials included and participants keep what they create each day. To register for Cupcake Camp or for more information call (772) 243-8128 or visit www.thecakeladysakes.com.

Sunrise Theatre’s 10th Annual Missoula Children’s Theatre Summer Camp Program

The Sunrise Theatre, in partnership with the Sunrise Theatre Foundation will host four separate, week-long children’s summer programs conducted by the Missoula Children’s Theatre (MCT). Give your children the best summer ever! Registration for summer camp begins on March 20 at 10 a.m. Each week-long camp culminates in a public performance, starring local children, complete with professionally-designed scenery and costumes.

Through the Sunrise Theatre, MCT, and the help of the Sunrise Theatre Foundation, media partners, corporate donors, volunteers and sponsors, our young children and teens will develop a love and appreciation of the arts — for life!

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 to 18. No advance preparation is necessary. Assistant Directors will also be cast to assist with the technical aspects of the production. Registration is currently underway. For more information contact the box office at 772-461-4775 or www.sunrisetheatre.com.

2017 Sunrise Theatre / MCT Summer Camps

Cinderella: Workshop/Camp – June 19 to 22; Children’s Performance, Friday, June 23 @ 7:00 p.m.

The Wiz of West: Workshop/Camp – June 26 to 29; Children’s Performance, Friday, June 30 @ 7:00 p.m.

Beauty Lou and The Country Beast: Workshop/Camp – July 24 to 28; Children’s Performance, Friday, July 29 @ 7:00 p.m.

Gulliver’s Travels: Workshop/Camp – July 31 to August 4; Children’s Performance, Friday, August 5 @ 7:00 p.m.

About Missoula Children’s Theatre (MCT), the nation’s largest touring children’s theatre, has been touring extensively for over 35 years. Missoula Children’s Theatre’s mission is to actively pursue its mission providing the necessary resources that showcase the love and appreciation of the arts — for life! The Sunrise Theatre, in partnership with the Sunrise Theatre Foundation, will host four separate, week-long children’s summer programs conducted by the Missoula Children’s Theatre (MCT). Give your children the best summer ever! Registration for summer camp begins on March 20 at 10 a.m. Each week-long camp culminates in a public performance, starring local children, complete with professionally-designed scenery and costumes.

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There is Nothing Quite Like an Irish Pub

by Holly Theuns

Did you know that we have an Irish Pub in Fort Pierce? Well, we do. It’s called O’Sullivan’s and you know it’s an Irish Pub because an Irishman runs it and they have the holy trinity on draft – Guinness, Harp and Smithwick’s. It’s on Avenue A/Marina Way and is a comfortable, warm, intimate venue with a bar made by the owner himself, a few tables, and some cushy leather furniture where the music is played at a level that allows for conversation. The pub serves bar snacks and there is also some alfresco seating. Gerald is an artist as well as a musician and both of those talents are front and center at the pub. The walls are covered with his artwork and he plays in the house band, which specializes in Irish music. He has started to develop the pub as a music venue by having other local groups take advantage of the opportunity to perform in a casual setting. The night I was there with a couple of my friends a young woman was playing an acoustic guitar and singing mainly original songs with a few ballads mixed in. She was wonderful. It turns out she had sailed into the Fort Pierce Marina, stopped by the night before, and Gerald invited her back to play. He also offers a take on the “paint party” called Paint & Sip @ The Pint Brush, an artist’s nook in the pub. He is a knowledgeable and engaging instructor and everyone leaves with their own take on his original art. My friends and I had a great time. It was the first time for one of them and she has already gone back again! Gerald has been drawing since he was seven years old and his father brought him home a drawing book from a business trip. He paid his way through art school by playing music. In grad school, in New Orleans, he played on Bourbon Street. His Masters in Fine Arts degree qualifies him to teach painting, drawing, 3D design, ceramics and print making and he has taught at Indian River State College and Palm Beach State College. O’Sullivan’s Irish Pub is located at 116 Avenue A (street signs now call it Marina Way), in historic downtown Fort Pierce. You can find the pub and The Pint Brush on Facebook. The phone number is 772-807-0107. They are open Thursday, Friday and Saturday nights but that could change, as it is becoming a very popular place. Stop in and meet Gerald and the team at O’Sullivan’s — you will be glad you did.

Florida Main Street Program of the Month for April was Quincy Main Street

“Quincy has one of the most charming, Main Streets in Florida,” said Florida Secretary of State, Ken Detzner. “Quincy’s commitment to the arts and its bi-yearly festivals bring the city together and set an example of community involvement for the rest of Florida.”

Quincy, Florida, could once claim to be the richest town in America per capita. Its fortunes were built around Coca-Cola, even though no one who founded the company lived in Quincy. The town's banker, Mr. Mark Welch Munroe, encouraged everyone in town to buy Coca-Cola shares after he saw people, even in the midst of the depression, shilling out a nickel or two for a Coke. These investments paid off, and one share, valued at $40 in 1919, is now worth millions of dollars. This wealth protected the town from economic loss and uncertainty and built quite a few mansions in Quincy. Many of these magnificent houses are now on the National Register of Historic Places and can be toured.

Quincy is the county seat of Gadsden County. After losing the town’s main agricultural industries, tobacco and tomatoes, Quincy has focused on its Main Street, businesses and arts community. The Quincy Main Street program is helping to retrofit building facades, improve streetscapes and purchase street furniture and planters to create a Main Street that feels historic but still relevant and unique. Quincy boasts a historic courthouse, commercial district and one of the few surviving courthouse squares in Florida.

Quincy Main Street puts on both Quincyfest and Quincy Porchfest, two community events that bring together the historic downtown Main Street areas and the surrounding historic residential areas. These events bring in local and regional artists, musicians, craftspeople and chefs to unite the community of Quincy, as well as bring in visitors to tour the historic town.

For more information about Quincy Main Street or the Florida Main Street programs visit http://www.quincymainstreet.org/ or floridamainstreet.com or facebook.com/FloridaMainStreet.
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Whimsy Fort Pierce

Jazz Week in Historic Downtown Fort Pierce

Bev Smith Automotive Group’s “Taste of the Sea” and “Sandy Shoes” Seafood Festival
Iron Chef 2017 Winners

The 2017 Iron Chef Competition was one of the many exciting competitions at the Bee Smith Automotive Group Taste of the Sea & Sandy Shoes Seafood Festival. SeaCoast Bank was proud to be the Iron Chef sponsor again for the seventh year. Contestants included chefs from Grannies Grill, Mervis Café, Sailfish Brewery, and Virginia College. Second place chefs were from Mervis Café with Virginia College taking the top prize.

Anthony Westbury, columnist for Treasure Coast Newspapers/TPalm.com, was the Master of Ceremonies. Anthony has been emceeing the Iron Chef since it began more than 18 years ago. Our judges were local foodie and mosaic artist Anita Prentice, culinary expert and caterer Jane Rowley and Larry Leet, a local real estate agent representing Bee Smith Automotive Group. Our secret ingredient donors were Pelican Seafood who donated fresh swordfish steaks, and Nelson’s Family Farms who donated endive and pantry items.

First Place winners, chefs Jay de la Haye and Cleveland Williams from Virginia College, earned the coveted title of “Top Chef.” Together, they created the winning dishes featuring the two secret ingredients. Jeanick de la Haye (goes by Jay) This father of two loves creating contemporary fusion dishes, looking for unusual or uncommon flavor and spice combinations. He decided to pursue a culinary career because of the creativity, the skill set and the confidence that it could impart. He is striving to be a role model and leave a legacy for his two sons.

Cleveland Williams, born in Florida, grew up cooking breakfast with his father. Though he wanted to be a cook when he was young, he followed different passions until recently. He has worked in the front of the house locally, but decided to attend Virginia College to pursue his passion for food and set himself up for success in a future culinary career.

Thanks to all of our sponsors, chefs, judges, volunteers and our emcee, Anthony Westbury.

Swordfish Reuben with Brussels Sprouts Slaw

For the Sandwich
4 1-inch thick swordfish steaks, bloodline removed and diced Water, as needed for poaching 1 Tablespoon pickling spice and 1 Tablespoon caraway seed, wrapped in cheesecloth Kosher salt, as needed 4 slices rye bread, toasted 1 cup sauerkraut, warmed 1/2 cup Thousand Island dressing 1/2 cup shredded Parmesan cheese

Heat enough water in a pan to come halfway up the swordfish, along with the spice bag. Bring to boil, season with salt and reduce to just below a simmer (pin bubbles should form on the bottom of the pan, but should not regularly be breaking the surface). Add swordfish and poach until cooked through, flipping halfway through, approximately 6 – 7 minutes per side.

Place rye toast on heatproof sheat pan. Top with poached swordfish, then sauerkraut and drizzle with dressing. Top with Parmesan cheese and place under broiler just until cheese melts and browns, approximately 1 – 2 minutes.

For the Slaw
8 large Brussels Sprouts, finely shredded 1 Granny Smith apple, juliennded 2 medium heirloom carrots, juliennded 1 cup curly endive, finely shredded 1 teaspoon sugar 2 tablespoons liquid from sauerkraut 1 tablespoon olive oil Kosher salt and freshly ground black pepper, to taste

Mix together sugar, sauerkraut liquid and oil. Season with salt and pepper. Toss with vegetables. Serve alongside sandwich.

Grouper and Crawfish Chowder

Place potatoes in a pan and cover with cold water. Bring water to simmer and cook potatoes until fork tender. Drain potatoes and return to pan to dry out. Mash potatoes and add 2 tablespoons of butter and 3/4-cup whipping cream. Set aside.

In separate pot, melt remaining stick of butter over medium heat. Add celery, onion and carrot and cook until onion is translucent. Add mushrooms and cook until water is released. Add endive and cook until wilted. Add wine and cook until pan is almost dry. Add flour and cook for 1 minute. Slowly add fish stock and bring to a simmer. Add crab and simmer until cooked through, approximately 10 – 15 minutes. Add peas and heat through. Add remaining 1/4-cup whipping cream and season with salt and pepper.

Divide swordfish mixture between four oven-proof bowls. Top with mashed potatoes, then with Parmesan cheese. Place under broiler just until cheese has browned, approximately 1 – 2 minutes. Serve immediately. Serve 4.

Swordfish Shepherd’s Pie

Place potatoes in pan and cover with cold water. Bring water to simmer and cook potatoes until fork tender. Drain potatoes and return to pan to dry out. Mash potatoes and add 2 tablespoons of butter and 3/4-cup whipping cream. Set aside.

In separate pot, melt remaining stick of butter over medium heat. Add celery, onion and carrot and cook until onion is translucent. Add mushrooms and cook until water is released. Add endive and cook until wilted. Add wine and cook until pan is almost dry. Add flour and cook for 1 minute. Slowly add fish stock and bring to a simmer. Add fish and simmer until cooked through, approximately 10 – 15 minutes. Add peas and heat through. Add remaining 1/4-cup whipping cream and season with salt and pepper.

Divide swordfish mixture between four oven-proof bowls. Top with mashed potatoes, then with Parmesan cheese. Place under broiler just until cheese has browned, approximately 1 – 2 minutes. Serve immediately. Serve 4.

And the Winning Chowder …

Place potatoes in pan and cover with cold water. Bring water to simmer and cook potatoes until fork tender. Drain potatoes and return to pan to dry out. Mash potatoes and add 2 tablespoons of butter and 3/4-cup whipping cream. Set aside.

In separate pot, melt remaining stick of butter over medium heat. Add celery, onion and carrot and cook until onion is translucent. Add mushrooms and cook until water is released. Add endive and cook until wilted. Add wine and cook until pan is almost dry. Add flour and cook for 1 minute. Slowly add fish stock and bring to a simmer. Add fish and simmer until cooked through, approximately 10 – 15 minutes. Add peas and heat through. Add remaining 1/4-cup whipping cream and season with salt and pepper.

Divide swordfish mixture between four oven-proof bowls. Top with mashed potatoes, then with Parmesan cheese. Place under broiler just until cheese has browned, approximately 1 – 2 minutes. Serve immediately. Serve 4.

Swordfish Reuben with Brussels Sprouts Slaw

For the Sandwich
4 1-inch thick swordfish steaks, bloodline removed and diced Water, as needed for poaching 1 Tablespoon pickling spice and 1 Tablespoon caraway seed, wrapped in cheesecloth Kosher salt, as needed 4 slices rye bread, toasted 1 cup sauerkraut, warmed 1/2 cup Thousand Island dressing 1/2 cup shredded Parmesan cheese

Place rye toast on heatproof sheat pan. Top with poached swordfish, then sauerkraut and drizzle with dressing. Top with Parmesan cheese and place under broiler just until cheese melts and browns, approximately 1 – 2 minutes.

For the Slaw
8 large Brussels Sprouts, finely shredded 1 Granny Smith apple, juliennded 2 medium heirloom carrots, juliennded 1 cup curly endive, finely shredded 1 teaspoon sugar 2 tablespoons liquid from sauerkraut 1 tablespoon olive oil Kosher salt and freshly ground black pepper, to taste

Mix together sugar, sauerkraut liquid and oil. Season with salt and pepper. Toss with vegetables. Serve alongside sandwich.

Swordfish Shepherd’s Pie

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And the Winning Chowder …

Grouper and Crawfish Chowder

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Love, JAZZ Community: Sunshine, Scholarships and Music!
by Don Bestor

Every Tuesday in April, the intimate setting of the Sunrise Black Box Theatre feels a little more intimate and electric than usual. That’s how regular patrons know it’s Scholarship Season. All through April, young musicians can be found warming up in the wings, giving themselves pep talks in the restroom mirrors, and fidgeting in the seats as the first hour of Tuesday evening jazz — the pro hour, fills the room with music and memories. While the pros play, student musicians from St. Lucie, Indian River and Martin Counties sit in the audience with family members, balancing their instruments in their laps and attempting to dry their sweaty palms before their names are called and their auditions begin. It’s an annual ritual presided over by Fort Pierce Jazz and Blues Society, and for many students in the area, these auditions mean a chance to attend college and pursue a passion and career in music.

For the past twenty-one years, Fort Pierce Jazz and Blues Society has been able to provide more than $30,000 in scholarship donation this year for yourself, for the memory of a loved one, or simply for the support of this truly American art form long into the future.

And if you happen to pass a quivering teenager sitting on a bench in front of the Black Box on a Tuesday evening, looking a little green around the gills, do him a favor. Pat him on the back, and give him a word of encouragement because he’s probably getting ready to audition for a scholarship that could change the direction of his life and help him realize a dream. And we all remember what it felt like to be young and standing on the threshold of a dream, don’t we?

Thank you for helping make a few of them come true for young and talented Treasure Coast musicians through your support, encouragement, and patronage of Fort Pierce Jazz and Blues Society. To learn more about how you can be involved, see our schedule, or get in touch with us, find us on Facebook or at www.jazzsociety.org.

Fat Daddy’s Italian Deli & Market

by Pam Gillette

“Taste the Love” at Fat Daddy’s Italian Deli and Market. With a touch of New York, homemade Italian cuisine and some local Florida favorites, Fat Daddy’s Italian Deli and Market is the place to go when you are looking for breakfast all day long, hot and cold specialty sandwiches, build-your-own salads, fully cooked pre-packaged delicacies, they have stocked the deli with favorite items from up north. The pasta dishes are made from scratch and the marinara sauce is made in house for traditional pasta entrees. The deli sells a variety of New York sauces including Fat Daddy’s, Rao’s and Michaels, along with a large variety of Pastosa ravioli and pasta. If you like sausage, Fat Daddy’s Italian Deli and Market has a selection of all beef hotdogs, sausage, cheddar brats and kielbasa from Brooklyn Bangers Company where the Sofen’s are part owners.

Fat Daddy’s Italian Deli and Market is all about quality and service. Catering to customers that are busy and on the move, they are ready to get you in and out quickly with homemade Italian food at reasonable prices. Everything in the deli is made to order. You can call ahead for easy pick up, come through their convenient drive-through, stop inside and browse the large array of gourmet foods, or have your items delivered through Chow Cab.

For their New York residents and visitors, or just curious locals, they have stocked the deli with favorite items from up north. The pasta dishes are made from scratch and the marinara sauce is made in house for traditional pasta entrees. The deli sells a variety of New York sauces including Fat Daddy’s, Rao’s and Michaels, along with a large variety of Pastosa ravioli and pasta. If you like sausage, Fat Daddy’s Italian Deli and Market has a selection of all beef hotdogs, sausage, cheddar brats and kielbasa from Brooklyn Bangers Company where the Sofen’s are part owners.

Fat Daddy’s Italian Deli and Market also carries some local Florida favorites — Florida Chips, Summerlin’s and Macy SMAK, along with award winning Mike’s Pies out of Tampa. As a retailer for Mike’s Pie they carry cheesecake, key lime, salt caramel and Reese’s peanut butter pies. Gluten-free and vegetarian products and dishes are also available, along with a complete build-your-own salad station.

Fat Daddy’s Italian Deli and Market wants to be your one-stop-shopping experience. If you are planning that special day on the beach, boar, or with friends, you can pick up breakfast, lunch and/or dinner, along with drinks — beer and wine, and ice for your coolers. Fat Daddy’s Italian Deli and Market can also cater your next office party, luncheon or they can provide sandwich platters for your employees or office meeting. Sign up to receive daily specials, special offers and coupons at www.faddaddydeli.com

Fat Daddy’s Italian Deli and Market is located at 1006 S. U.S. Highway 1 in Fort Pierce. The deli is opened seven days a week: Monday to Thursday, 7:30 a.m. to 7:00 p.m., Friday and Saturday, 7:30 a.m. to 8:00 p.m., and Sunday 7:30 a.m. to 6:00 p.m. Dine in, take out, and catering at Fat Daddy’s Italian Deli and Market — “Taste the Love.”
City of Fort Pierce Offering Grants to Improve Commercial Buildings in Target Areas

The City of Fort Pierce is pleased to announce the availability of grant funds to assist in the restoration, renovation, and repair of commercial facades in target areas within the City of Fort Pierce.

The Commercial Facade Improvement Grant Program aims to encourage private investment in the visual improvement of commercial storefronts while restoring the original character of historic buildings and providing a catalyst for others to improve the visual appearance of their privately owned buildings.

Storefront façade improvements can include, but are not limited to: painting, stucco, masonry, awnings and canopies, affixed signage, exterior lighting, commercial storefront replacement, parking lots and accessibility improvements.

The eligible target areas for the Commercial Façade Improvement Grant Program include commercially-zoned properties located along the Orange Avenue corridor, from U.S. 1 west through 25th Street; along the Avenue D corridor, from U.S. 1 west through 25th Street; and throughout the Lincoln Park neighborhood. Potential applicants should thoroughly read the grant guidance that lists types of ineligible properties located within these commercially zoned areas.

Grant funds are available as a 50% match, up to $5,000 and will be awarded on a ‘First Come – First Qualified – First Served’ basis until all funds are expended. There is approximately $50,000 available for this grant opportunity.

The City’s Communitywide Council (CWC), a group of citizen volunteers, will review all applications. Their recommendations for grant awards will be presented to the City Commission at a regularly scheduled meeting. Awards will be announced following the City Commission decisions.

City of Fort Pierce Offering Grants to Improve Commercial Buildings in Target Areas

The current Commercial Façade Grant Guidance and Application can be accessed online at the City’s website: http://cityoffortpierce.com/503/Open-Grant-Opportunities.

To request an application in English or Spanish, via email or mail, or to obtain more information about the CDBG Commercial Façade Grant opportunity, call 772-467-3169 or email ewoodruff@city-ftpierce.com. Paper applications can be picked up in the Planning Department located on the 2nd floor at Fort Pierce City Hall, 100 North U.S. Hwy. 1.

Cobbs Dining: The Ultimate South Florida Waterfront Dining Experience

by Betsi Hill

Cobbs Landing in Marina Square is a fixture on the Fort Pierce food scene. With a menu that has evolved over time, and reflects the changes in our growing town, it is anything but the “same old, same old.”

Their menu contains some of their tried-and-true selections but has evolved to offer interesting and tasty dishes such as their Rock Shrimp Po Boy, Brew House Chicken, and Caribbean Crab Cakes. And their craft cocktails — particularly their unique selection of mojitos — are fantastic!

Dine in an open-air tiki hut but overlooking the City Marina. Even on the hottest days, there is always a breeze to cool you off. Your four-legged friends are also welcome on their outside patio, and they’ll provide a refreshing dish of water for them.

Every Thursday is Burgers & Brews. Choose any of their delicious gourmet burgers and a pint of your choice. With over 25 craft brews on tap, there is a brew for everyone! Every Tuesday, Thursday, Friday, Saturday and Sunday there is live entertainment. To keep up with their entertainment and specials, check their calendar.

Ideally situated to catch the sunset, grab a cocktail, enjoy the sunset and stay for dinner. If you have not been to Cobbs Landing lately, stop in and visit soon!

Cobbs Landing is located at 200 North Indian River Drive in historic downtown Fort Pierce; 772-460.9014.

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Tech ByteS:  
Backing Up Your Computer

by Michael Lewis, Mike’s Downtown Computer Repair

There are many ways to backup your computer. The easiest way to ensure you have backed up everything is to use backup software such as Acronis, then back the entire computer up to an external hard drive. This ensures that nothing is missed when you backup. You should then store your backup drive in a fireproof safe or a safety deposit box to guarantee your data will be safe. Acronis comes free with Seagate and Western Digital Backup drives. A 500 GB External drive is usually sufficient for most users. You can also download a free 30-day trial at www.acronis.com.

Good luck and safe computing!

Mike’s Downtown Computer Repair is located at 209 Orange Ave. Suite E in Fort Pierce; phone (772) 448-8153, cell (772) 480-3427.

❖

10 Shopping Tips for Making the Downtown Fort Pierce Farmers’ Market Your Saturday Morning Tradition

The Downtown Fort Pierce Farmers’ Market is open year round and is a popular tourist and resident destination for thousands of visitors each Saturday morning. The Market greatly promotes local agricultural businesses, commerce, trade, and healthy shopping choices at its downtown Fort Pierce waterfront venue at Melody Lane on the Marina Square. The Market is open every Saturday from 8 a.m. until noon, rain or shine, and typically features 65 vendors. Below are 10 tips for an enjoyable Saturday morning tradition of shopping at the Market.

• Shop early for the best selections. The Market opens at 8 a.m.
• The most convenient Market parking and the most comfortable weather (especially during the upcoming summer months) are during early Saturday hours.
• Bring your own canvas shopping bags, reused paper or plastic bags. Or, purchase an affordable Farmers’ Market canvas bag from the Market Manager’s booth.
• Scout the Market and its 65 vendors before you make your purchases. Prices and selections may vary from vendor to vendor.
• Buy what’s in season for the best and freshest produce, seafood, plants and flowers. Selections at the Market change weekly throughout the year, so “buy seasonally.”
• Talk to the vendors. They are happy to answer your questions. Some may update you on current and upcoming selections; some may even take special orders.

❖

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www.acronis.com. Good luck and safe computing!

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❖
Luxembourg Salad

4 slices thick bacon, cut into 1 inch pieces
2 slices day-old bread, cut into 1 inch squares
3 cups torn salad greens
1/2 cup crumbled blue cheese
1 cup grape tomatoes, sliced in half

Dressing
2 cloves garlic, minced
1/4 cup balsamic vinegar
1 Tablespoon fresh lemon juice
1 teaspoon Dijon mustard
1/2 Tablespoons salad herbs – parsley, chives, tarragon and chervil
1/3 cup olive oil
Salt and Pepper to taste

Fry bacon crisp. Drain and re-save drippings. Sauté the bread cubes slowly in the drippings until browned. Remove and drain. To make dressing, combine all ingredients and mix well. To serve, combine salad greens, bacon, croutons, tomatoes and blue cheese. Add dressing and serve immediately.

Serves 4.

Orzo Salad

1/2 cups orzo, cooked in chicken broth & chilled
1 red pepper, diced
1 bunch scallions, sliced
1 cup grape tomatoes, halved
1/2 cup pine toasted nuts
4 roasted chicken breasts, diced
4 ounces Feta cheese, crumbled
1 small jar Kalamata olives, drained & sliced
1 small jar artichoke hearts

Italian Dressing
Mix together all ingredients. Serves 4.

Hearty Salads

Welcome to snook season! The trophy fish around all of Florida for inshore fishing is the Common Snook but there is nothing common about reeling in this fighter. Every angler wants to catch one of these hard fighting linesiders generally found around any structure with fast moving currents such as bridges, docks and jetties as well as the flats. They are one of Florida’s most targeted fish and for good reason - a great fight and great taste! From sashimi-style raw to deep-fried, blackened or grilled, nothing beats a fresh snook dinner.

Your best bet to land a snook will be live bait like mullet, pilchards, threadfin, and mackerel, hooked through the nose with a size three j-hook. Fishing the ledge of the Fort Pierce Inlet with 50-pound fluorocarbon and a 2 to 4-ounce weight, depending on the current, will increase your chances of a hit. Make sure your drag is tight because these clever fish are known to run and break the line on nearby structure. Once you get a hit, be prepared for an impressive fight and a photo-worthy fish! These heavily sought after linesiders can also be found and caught in dock lights along the Indian River with the above named baitfish or live shrimp.

Snook can be legally caught twice a year from February 1st through May 31st and again from September 1st through December 14th. They have to be a certain size: no less than 28 inches and no more than 32 inches, and only one per angler per day. Limits and regulations protect this magnificent species from overfishing. Your snook permit helps FWC with research and programs to ensure snook populations continue to thrive in our waters. For more information visit myfwc.com or any local bait and tackle shop. Until next time, keep pullin’ drag!
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