Thanksgiving is one of my favorite holidays. Since I’m a foodie, it tends to be a lot about what’s cooking. I love my Mom’s Pumpkin Mincemeat Pie, Aunt Barb’s Oyster Stuffing and my Parmesan Mushroom Stuffing. (See Recipe section for stuffing recipes.) With all the great smells that come from a holiday kitchen you can’t help but love this time of the year.

Mark your calendars for two exciting events that you will not want to miss.

On November 12th, we have our 6th Annual “Reflections of the Future” Art Show, spearheaded by mosaic artist Anita Prentice. Anita, along with Ginny Piech Street, Julie Lounibos, Leslie Stokes and George Rowe will display a variety of work to make for a wonderful holiday shopping opportunity.

December 10th we have the Colleen Nash Becht Shopping Experience & Raffle Drawing. This is another occasion to purchase those last minute holiday gift items. We will also draw the winning ticket for the original watercolor “Bucking Float” donated by Colleen Nash Becht.

Become a member or volunteer with Main Street Fort Pierce. Your personal involvement and membership commitment helps Main Street Fort Pierce accomplish goals, set new ones, and support downtown’s economic wellbeing, revitalization and cultural vibrancy in the very heart and soul of our downtown community. Last quarter (July – August 2015) we had 253 volunteers work over 680 hours. We couldn’t do this without the support of our volunteers.

Stroll our downtown shops, visit the Farmer’s Market, have lunch on the waterfront, stop in for a burger from 2nd Street Bistro or a tasty treat from the Cake Lady. Shop and dine locally in Beautiful Historic Downtown Fort Pierce!

❖

by Sue Dannahower

Enjoy Your Holiday, and So Much More in Downtown Fort Pierce

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❖

by Sue Dannahower
November 1, Sunday: The volunteers – The United States Army Field Band – 3 p.m.; Tickets are free; call 461-4775 for more information or visit sunrisetheatre.com.

November 6, Friday: Friday Fest – 5:30 to 9:00 p.m.; Live music by Out on Bail, Main Street Fort Pierce, 466-3880; mainstreetfortpierce.org.

November 2, Monday: The Cake Lady’s 1st Monday Girls’ Night Out — Learn cupcake decorating techniques. Materials included, as is wine and appetizers. Register in advance. $35 per person, all inclusive; 772-242-8128.

November 20, Friday: Coffee With the Mayor — 8:00 a.m. at Fort Pierce Yacht Club; sponsored by The Law Firm of Hoskins, Turco, Lloyd & Lloyd; Main Street Fort Pierce, 466-3880; mainstreetfortpierce.org.

November 20, Friday: Sammy Figueroa & Sally’s Tomato Presents the Music of Cal Tjader — 8 p.m.; Tickets are $25/person, $40/two, $10/students; call 461-4775 for more information or visit sunrisetheatre.com.

November 28, Saturday: Billy Gibbons & The BFG’s — 8 p.m.; Tickets are $65/55; call 461-4775 for more information or visit sunrisetheatre.com

November 11, Wednesday: Art Walk — 5 p.m. to 8 p.m., Art Mundo Open Studio at 111 Orange Avenue, 772-766-0021, artmundo.org; and The Art House at 108 N 2nd Street, 404-641-4875, thearthousefortpierce.com.

November 12, Thursday: Bike Night — 2nd Thursday of every month; Located at the Fort Pierce City Marina between Cobb’s Landing and the Original Tiki Bar; live music @ 6 p.m.; originaltikibar.com or 461-0880.

November 12, Thursday: Reflections of the Future — Artist Reception, 5 p.m. to 7 p.m., 466-5399; mainstreetfortpierce.org.

November 13, Friday: Reflections of the Future 3-Hour Last Chance Sale — 11 a.m. to 2 p.m.; Platts/Backus House, 122 A.E. Backus Avenue, 466-3880; mainstreetfortpierce.org.

November 20, Friday: The BFG’s — Billy Gibbons & The BFG’s; Main Street Fort Pierce, 466-3880; www.backusmuseum.com or 461-0880.

November 6, Friday: Boz Scaggs — November 6, Friday: 3 p.m.; $35 per person, all inclusive; 772-242-8128.

November 20, Sunday: Sunset Service — 5:30 p.m.; Church of the Cross, 122 A.E. Backus Avenue, 466-3880; www.cityoffortpierce.com.

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Sammy Figueroa: BlueBird Educational Foundation’s Featured Artist

by Debra Magrann

BlueBird Educational Foundation welcomes renowned percussionist and Grammy Nominee Sammy Figueroa in concert on Friday November 20, 8:00 p.m., at the Sunrise Black Box Theatre, 117 S. Second Street in historic, downtown Fort Pierce. Figueroa will present Sally’s Tomato: A Tribute to the Music of Cal Tjader. His band’s name, Sally’s Tomato, is taken from a song Tjader wrote for the 1960s BLM, Breakfast at Tiffany’s. Figueroa continues the legacy of Tjader’s innovative music.

Cal Tjader, a sideman in the 1950s, combined the celestial sound of the vibraphone with intricate swinging rhythms of mambo and salsa. He recorded nearly 80 albums and set the stage for what is now called “cool” or “acid” jazz. In his tribute, Figueroa, who was heavily influenced by Tjader, will perform classics such as The Continental, Soul Sauce, Alonso, Cuban Fantasy, and Mambo Mamba. For those who know Cal Tjader’s music or those who just love to dance, this show is the ticket!

“When I first heard Cal Tjader, I was only fifteen years old,” said Figueroa. “I saw him on TV. I didn’t know who he was but the music was incredible. It changed my life. He brought a cool sound to Latin music, creating what they now call ‘acid jazz’.”

He brought in superstar percussionists like Mongo Santamaria, Willie Bobo and my idol Bill Fitch. He also had Clave Fischer who was one of the most notable arrangers ever.”

An original member of the Brecker Brothers jazz-fusion band, Sammy Figueroa has long been known as a global giant of jazz. He has recorded and performed with countless artists from Miles Davis to Mariach Carey, has appeared with the original Saturday Night Live Band and is known for his ability to play percussion in any genre. He successfully made the transition from sought-after sideman to solo artist and his latest releases have received Grammy nominations for Best Latin Jazz Album.

Fulfilling their mission of deepening music appreciation and expanding cultural horizons, BlueBird Educational Foundation has arranged a master class the morning of the show involving the study of Afro-Cuban and Latin Jazz conducted by Figueroa for the Lincoln Park Academy jazz band. Under the direction of Jason Albert, the LPA jazz ensemble students will perform an ounce as the opening act for the show. Come out to support these students and the influence that music makes in young people’s lives through quality education and public performance.

Tickets are $25 per person, $40 for two and $10 for students with ID. For ticket information, contact the Sunrise Theatre box office at (772) 461-4775 or go to www.sunrisetheatre.com. BlueBird Educational Foundation is a 501(c)-nonprofit. Since its founding in 2008, BBEF’s mission is to bring the best in blues, jazz, and classical acts to the Treasure Coast while offering local students opportunities for master classes with visiting artists, as well as scholarships and instruments to help them reach their artistic goals, enhancing their exposure to the best in American music. Visit BBEF at bluebirdfoundation.com.

St. Lucie County Celebrates the 450th Anniversary of its Naming and History with a Week of Celebration & Activities

by T.A. Wyner

It was 450 years ago that Pedro de Aviles Menendez first named the area Santa Lueca (the Spanish spelling), on the Feast Day of Santa Lucea, December 13, 1565. Old Spanish maps identify Santa Lueca between Vero Beach and Stuart.

Local historian Lucille Rieley Rights speculates (in her book, A Portrait of St. Lucie County, Florida) that Menendez’s motivation to accept the king’s contract to return and settle La Florida, was the hope of finding his son, Juan, lost in a hurricane. It was that hopeful search that brought him to our area.

Robyn Gioia’s book, America’s REAL First Thanksgiving notes such feasts were customary for Spanish Catholics. Locally, foods recorded in the logs of Menendez’s ships in addition to traditional foods of Native Floridians of the time are prepared on the Feast of Santa Lucia. The Spanish introduced pigs to La Florida, so our feast this year will include a pig roast, as well as cocido, the traditional Spanish stew of pork, chicken and garbanzo beans. Traditional Native “Floridian” foods of the era including turkey, maize (corn) and pumpkin will complete the menu.

The native pumpkin is known as the “Seminole” pumpkin. However, illustrations by the French artist, LeMoyne, document it was growing in Florida in the 1500s, long before the Seminole “tribe” was formed. The Native pumpkin has been on the endangered food list. But local farmers are helping preserve it by saving and sharing seeds with gardeners worldwide.

Although our county is the only municipality that embraces the name St. Lucie, our area went through numerous name and boundary changes. In 1810, our area was called East Florida; renamed St. Johns County in 1821, St. Johns split into several counties in 1840 and our area became Mosquito County. Mosquito County then split into two new counties, with this area again named St. Lucie, until border changes in 1880 renamed it Brevard County.

In 1905, St. Lucie County was finally established, originally including what became Okeechobee County in 1917 and Indian River and Martin counties in 1925.

This year’s Feast of Santa Lucia spans a week. Main Street Fort Pierce will acknowledge the anniversary during the Christmas parade on Sunday, December 6th. On Saturday, December 12th, at the Fort Pierce Inlet State Park, and Slow Food will host an event to showcase the area’s cultural diversity with costume, dance, food, language and music.

On Sunday, December 13th, the Feast Day of Santa Lucia, the county’s Sunshine (incubator) Kitchen and Slow Food will host the anniversary celebration with a feast of foods noted above. For more information, contact T. A. Wyner 561-756-3600 and visit St. Lucie County’s Regional History Center operated by expert historians.
Well known artist, Colleen Nash Becht, has graciously donated an original watercolor to Main Street Fort Pierce. The watercolor, *Bucking Float*, was named by her father, Phil Nash and is valued at $4,800. Raffle tickets are on sale now for $10 each or three (3) for $25. Tickets can be purchased by calling Main Street Fort Pierce at (772) 466-3880.

**Artist Bio:** Colleen Nash Becht’s obsession is to take an ordinary moment and turn it into something eternal and sublime with the risk and challenge of working the fluidity of water colors! Colleen’s watercolors are intricate and detailed, often hyper-realistic as they capture the beauty of sunlight and shadows. Her subject matter varies from anything and everything coastal, including tropical flora and fauna. Her latest obsession, wooden dinghies found floating in the waters from the Bahamas to California. Recently, Colleen has been busy completing commissioned work for private collectors.

Colleen’s work has gained national and international recognition and can be found in private collections worldwide. Her watercolors adorn many local and not-so-local galleries; local restaurants including *12A Buoy*, *Cobb’s Landing*, *Fort Pierce Inlet Beach Bar & Grill*, and *Sailfish Brewery*; as well as numerous offices and retail establishments.

Colleen was born in the Chicago area, but has spent most of her life in Fort Pierce. She graduated from John Carroll High School and attended the Fine Art School of East Carolina University. Colleen is married to Local Attorney and Fort Pierce City Commissioner, Edward “Eddie” Becht and has three children, Brian, Allie and Drake.

The drawing will be held on Thursday, December 10, during the Christmas Holiday Shopping Party featuring unique items created by Colleen. There will be something for everyone: prints, framed originals, miniatures, coasters, cutting boards, t-shirts and much more.

Please join us for a unique shopping experience at the Platts/Backus House located at 122 A.E. Backus Avenue in Historic Downtown Fort Pierce from 5:30 to 7:30 p.m. The drawing will take place at 7:00 p.m. Call Main Street Fort Pierce for more information.
The Rebirth of the Sunrise Theatre
by Joanne Blandford

When the Sunrise Theatre’s curtain rose on January 14, 2006, for the first performance after its renovation, the board members of the Main Street Fort Pierce, St. Lucie Preservation Association, and Sunrise Theatre all felt a tremendous sense of accomplishment. The road to opening night was long and filled with many challenges but the cultural and economic benefits gained from the renovation of the Sunrise Theatre were viewed as assets with great potential. They once served as residential communities, and local jobs. As a whole, these factors result in increased tax revenue for improvements and projects.

In 1995, the City of Fort Pierce hosted a public charrette that led to the City’s Master Plan for development. One of the requests from the 1995 charrette was for increased cultural activities. With public support for the Sunrise project, Main Street Fort Pierce began to formulate a plan to restore the downtown theatre. The Main Street Fort Pierce board first sought the advice and resources of the National Trust for Historic Places and League of Historic American Theatres to determine if the Sunrise Theatre was a viable project. After months of review, several experts it was agreed that in order to properly restore the building, the entire building would need to be purchased. In 1999, St. Lucie Preservation bought the storefront, parking lot, and second-floor offices of the Sunrise Theatre building.

A team of architects was hired to prepare the architectural and structural changes that were needed to take the building back to its original 1923 design. Sunrise Theatre, Inc. was then formed with separate Board of Directors to fundraise and oversee the operations of the Theatre after its restoration. Together Main Street Fort Pierce and Sunrise Theatre, Inc. raised over $2,000,000 in private donations for the Sunrise Theatre’s restoration. After the private donations and state grants were obtained, multiple grants that resulted in federal grant dollars to restore the Sunrise Theatre were approved. Doris Tillman, wrote multiple grants that resulted in over $3,000,000 in state and federal grant dollars to restore the Sunrise Theatre.

In 1997, St. Lucie Preservation (a sister corporation of Main Street Fort Pierce) bought the auditorium portion only from its original owners, the Koblegard family. After consulting with several experts it was agreed that in order to properly restore the building, the entire building would need to be purchased. In 1999, St. Lucie Preservation bought the storefront, parking lot, and second-floor offices of the Sunrise Theatre building. A team of architects was hired to prepare the architectural and structural changes that were needed to take the auditorium back to its original 1923 design. Sunrise Theatre, Inc. was then formed with separate Board of Directors to fundraise and oversee the operations of the Theatre after its restoration. Together Main Street Fort Pierce and Sunrise Theatre, Inc. raised over $2,000,000 in private donations for the Theatre’s restoration. After the private donations and state grants were obtained, the local governments were approached to help contribute to the completion of the project. Once finished, the Sunrise Theatre became an asset of the City of Fort Pierce and the public surrounding area would support it. The next step was to seek out and write state grants to assess the architecture, purchase the building, and begin historic restoration. Main Street Fort Pierce’s Manager, Doris Tillman, wrote multiple grants that resulted in over $3,000,000 in state and federal grant dollars to restore the Sunrise Theatre.

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The Sunrise Theatre is now a success story and is used as an example for other communities throughout the country.
The Clock Shop Celebrates 35 Years
by Sue Dannahower

The Clock Shop is celebrating 35 years serving the Treasure Coast. The establishment, located in downtown Fort Pierce, is owned by Mel Liebman. Mel has been keeping family heirlooms ticking for over 35 years.

Mel is a third-generation clock maker who got his start as a young boy working for his father at the Liebman Clock Company in Miami. “My father was a true craftsman,” Mel states proudly.

“There’s no way you’ll make it in Fort Pierce,” Mel was told when he opened the shop in 1980. “Well, 35 years later, I’m still here and loving it,” he says proudly. The business started out slow; the first five years in business he drove to his father’s store in Miami to pick up and drop off repair work. His first store was located at 219 Avenue A in downtown Fort Pierce. In 1987 he moved to the historic PP Cobb Building where he is currently located.

Mel works on all types of clocks from mantles to cuckoos to Grandfathers. Repairs make up about 90 percent of the business. The shop also sells an assortment of clocks. “There’s no way you’ll make it in Fort Pierce,” Mel was told when he opened the shop in 1980. “Well, 35 years later, I’m still here and loving it,” he says proudly. The business started out slow; the first five years in business he drove to his father’s store in Miami to pick up and drop off repair work. His first store was located at 219 Avenue A in downtown Fort Pierce. In 1987 he moved to the historic PP Cobb Building where he is currently located.

With the end of Daylight Savings Time clocks will get more attention than usual as they “fall back.” Remember to set your clocks back 1 hour on Sunday, November 1st, as the sunrise and sunset will be 1 hour earlier.

The Clock Shop is located at 100 Avenue A in the historic PP Cobb Building in Fort Pierce, and can be reached at (772) 465-2768.

121 Tapas – A Unique Dining Experience
by “Captain Mike” – Michael R. Howard

If you’re like me, you’ve missed dining at Tapas on Melody Lane. If so, you’ll be happy to know a new one recently opened in the same location. New owners Jason Alfonso and Hallie Thomas opened 121 Tapas recently and like fine wine, it just keeps getting better. Their menu is eclectic. Primarily a contemporary cuisine, they offer splashes of Spanish and Italian, a great Tapas selection and enjoy surprising their patrons with unique menu items to keep it vibrant. As a Level 2 Sommelier, Hallie enjoys keeping the wine list adventurous, with a healthy selection of wines difficult, if not impossible, to find locally. As Jason explained, “If you can buy a wine locally, why carry it here? We try to provide quality wines that are unique, hard to find but excellent quality.”

Jason and Hallie seem well poised and groomed to make 121 Tapas a great success and a one-of-a-kind dining experience in Fort Pierce. Both grew up in the business and worked their way up through every position. They learned their trade well having washed dishes, bussed tables, served, cooked, bar tended, managed and studied this very challenging industry and one they’ve both come to love and enjoy.

Alfonso, a Vero Beach native, actually met Hallie while working at the Dune restaurant in Nantucket. His adventure here? We try to provide quality wines that are unique, hard to find but excellent quality.”

Alfonso, a Vero Beach native, actually met Hallie while working at the Dune restaurant in Nantucket. His adventure there, talk a little wine with Sommelier Hallie too. You’ll be pleasantly surprised by some of her unique wines and by the new technology and processes popping up out there in this exciting part of the dining experience. Bon appetit.

Friday evening specials are especially nice with live music starring at 6 p.m. After a hearty round of Tapas samples, sit outside in the nice fall Florida weather, sip a glass of Hallie’s rare wine, enjoy the Motown or New Orleans Jazz-themed music, catch an occasional rising moon out over the River and then take a nice stroll along the waterfront park, through the Friday Fest vendors and finally, check out the new fishing pier. If you like a standing-room-only experience, visit next time Bobby (from Bobby and the Blisters) plays at 121 Tapas.

My wife and I thoroughly enjoyed the dining experience at 121 Tapas. The food, spirits, dessert, music and friendly, attentive service were outstanding. It’s a comfortable and convenient location with a warm, family-like atmosphere. While there, talk a little wine with Sommelier Hallie too. You’ll be pleasantly surprised by some of her unique wines and by the new technology and processes popping up out there in this exciting part of the dining experience. Bon appetit.

121 Tapas is located at 121 Melody Lane in Fort Pierce; phone 772-781-0943; info@121melody.com; www.121melody.com.

New Open for Lunch — Hours: Tuesday to Saturday, 11 a.m. to 10 p.m.; Sunday, 10 a.m. to 3 p.m.; Monday, closed.

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Bobby and the Blisters) plays at 121 Tapas.

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Home is Where the Art Is Kicks Off with Graham and Rita Stikelether

by Holly Theuns, Executive Director, Art Mundo

Home is Where the Art Is, a series of fundraising events that Art Mundo holds almost every month during season. Local art collectors and friends of Art Mundo host an event in their home and Art Mundo is the beneficiary of the ticket sales. We have been doing this for a couple of years and each event is different — menu, artwork and the stories the host tells of how their collection came to be. The evenings are always a fun night out, a way to benefit a local non-profit and get to see an art collection you might not otherwise have a chance to see.

We are kicking off this season’s Home Is Where the Art Is series at the south beach home of Graham and Rita Stikelether on Saturday, November 21st, from 4:00 p.m. to 8:00 p.m. Tickets are $60 per person and include hors d’oeuvre buffet, a signature cocktail, beer and wine. Advance reservations are required and tickets are limited, so book now to be sure to be on the list for this Home Is Where the Art Is season kick-off event.

The Stikelether’s have one of the best views I have ever seen on the island from their penthouse home — panoramic to the jetty on one side and Thumb Point, Harbor Isle, and the bridge on the other. Graham and Rita are active supporters of the arts and the community. Much of their art has come home with them from charity auctions. Their collection includes work by the famed grandmother and grandfather clock maker Omer Noelke and a darling set of teddy bears — each made by Jeanette Gregory from the fur of a different retired fur coat. They are looking forward to sharing the stories behind how they have built their collection over the years.

I don’t have the entire season’s schedule ready to share yet but I do know that I will be hosting a Home Is Where the Art Is at my newly renovated historic 2nd Street home in March of 2016.

I am sharing some photos of friends enjoying themselves at previous years Home Is Where the Art Is events. Book your reservations now and join the fun at www.artmundo.org.

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Linda [Preston Ottenschot] Wilson

by Pam Gillette

A bright and shining star, Linda Wilson, age 71, passed away peacefully on September 9, after a valiant fight with breast cancer. Linda was a friend of Main Street Fort Pierce and she will always be remembered for her sunny disposition, love of life and positive attitude.

Linda was born on April 18, 1944 in Homer, New York to Robert Preston and Betty McBurney Preston. She moved to Fort Pierce in 1976. She worked as a bookkeeper in various businesses throughout her career including the citrus and building material industries.

After retirement, Linda volunteered with Main Street Fort Pierce. Linda was the keeper of the files in the office as well as a supporter of all of the events. When able Linda helped at Friday Fest, the Reverse Raffle and the Annual Board Meetings. Linda was also a volunteer usher at the Sunrise Theatre and helped at Heathcote Botanical Gardens. She loved hanging out with good friends, traveling, quilting and volunteering.

During the last couple of years, Linda greatly enjoyed helping out at the Varsity Sport Shop. Kristina Gibbons, owner of Varsity Sport Shop, said “Linda was one of those people that you wanted to have around you. She was my cheerleader when I bought the shop and well, sometimes you come across people that you want to make sure they stay in your life no matter what, she was one of them. She was optimistic, head strong and knew just what I needed even when I wasn’t quite sure I knew what I needed myself. I will miss her so much.”

Linda loved spending time with her family and spoke about her son, daughter and grandchildren often and with pride. She is survived by her two children: her son Mark Ottenschot and his wife Janette and daughter Kim Ottenschot and fiancé Bob, five grandchildren: Trevor, Jade, Mya, Tad, and Ty; Sisters: Pat Harvey and husband Jack of Cortland NY, Marty Alger and husband Dick of Cortland, NY, brothers Chuck Preston and wife Doris, Bob Preston and wife Robin of Indiana, and Bill Preston and wife Diane of California. She is predeceased by Cindy Oustad.

Thank you Linda for sharing your love of life and positive attitude with us and you will be missed by all of us here at Main Street Fort Pierce.
“Reflections of the Future” is a unique art show for the next generation. The exhibits will blend painted mosaics, whimsical pottery and complex, yet bold artwork in a variety of mediums. Local artists Anita Prentice, Ginny Peach Street, Julie Loundibos, George Rowe and Leslie Stokes combine their unique talents for a two-day Art Exhibit where the world of art shows us the “Reflections of the Future.”

The Artist Reception will be held at the Platts/Backus House, 122 A.E. Backus Avenue, on Saturday, November 12, from 5:00 p.m. to 7:00 p.m. If you can’t attend the Thursday Reception you have one final opportunity at the Last Chance Sale show at the Platts/Backus House. “Reflections of the Future” is always a wonderful surprise and magnificent show. Anita fully intends to paint the town.

Ginny Peach Street grew up in Indiana and earned a BFA in studio art with an emphasis in printmaking at Murray State University in Kentucky. She has lived in the South for most of her life. She is an employee at the Backus Museum of Giverny. She has been juried into the Backus Gallery of Fine Art and the St Lucie County Fair, Backus House and the Backus Gallery. She has a working studio located in Fort Pierce, Florida where she paints in acrylics. She is pleased with the arrangement. While paper has been Ginny’s go-to medium, she enjoys breaking away to explore other materials. Currently this is clay. The tactile nature of clay immediately engages her senses and involves her creatively. “One can’t be passive when one’s hands are deep in mud!” She also enjoys collaboration as it nurtures a strong creative environment and builds lasting alliances in the art community.

Julie Loundibos is a native Floridian who has always had an eye and a heart for art. She is primarily a self-taught artist, but has also gleaned many skills and techniques from local workshops and sharing energy with a myriad of talented artist friends. She has a passion for the bold colors and designs found in the local tropical fauna and flora. Julie paints a wide variety of subjects in both acrylic and oil mediums. Most of her paintings evolve with minimal planning, which she finds fun and creative, and enjoys the process. Julie hopes that her paintings invite others in the same joy and fun that went into creating them. Her focus for this show will be on creating “slices,” if you will, of tropical life here in Fort Pierce, both fauna and flora. The canvases she has chosen are long with short ends, creating a thin slice of whatever she portrays. Don’t be surprised to see some of her recurring favorite subjects, such as mangroves, fish and oysters as well as some other surprises in this tiny canvas format.

George Rowe has lived and worked in St. Lucie County for most of his life. He is an employee of the St. Lucie County school system as well as an artist. As a native Floridian and painter, he has spent much of his life absorbed in the portrayal of scenes, including; landscapes, seascapes, and recognizable buildings of the Fort Pierce area and South Florida. The influences of his work in part came from time spent as a youth learning painting skills from Jack Roberts (a former Beanie Backus student) and figure drawing classes at the University of South Florida. Currently he also spends time in the studio sketching and painting. George’s primary medium is oil paint with brush and palette knife, while not represented here he also produces works in gauche, water color, and pencil.

Julie Loundibos, George Rowe and Leslie Stokes combine their unique talents for our “Reflections of the Future.” Working with the City of Fort Pierce and St. Lucie County, Anita created 150 mosaic benches, each a distinctive representation of the diversity of people, wildlife, landscape and history of the area she loves. These benches can be seen as far north as A1A on North Hutchinson Island to south Martin County. She has created grave markers of several former Highwaymen and portraits of the writer Zora Neale Hurston. Historic Immo- nokee Estate is among the private and public places that have been her “canvas” for mosaic murals. For six years Anita has invited well-known artists as well as emerging artists to show at the Platts/Backus House. “Reflections of the Future” is always a wonderful surprise and magnificent show. Anita fully intends to paint the town.

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The St. Lucie County Chamber of Commerce and TD Bank announced the winners of the 31st Annual Business & Industry Awards at its gala ceremony held at the Treasure Coast Lexus dealership this past September. BlueBird Educational Foundation was nominated by the Chamber’s committee and members of the public as a leading nonprofit and earned a semi-finalist designation. Accepting the award was founder and President, Darryl Bey. “The honor of this award shows appreciation for our achievements,” said Bey.

BBEF’s mission is to bring the best in blues, jazz, and classical performers to the Treasure Coast while offering local students opportunities for master classes with visiting artists, as well as scholarships and instruments to help them reach their artistic goals, enhancing their exposure to the best in American music.

This honor is given to a variety of businesses and partnerships in retail, manufacturing, tourism, nonprofit and other countywide services that exemplify the community spirit and volunteerism that build the quality of life and economic well-being for everyone in St. Lucie County.

With 170 nominations, more than 360 guests attended the event where over a dozen professional services were honored as finalists, including St. Andrews Episcopal Academy, in the Educational category.

Judging criteria was not limited to Chamber participation, but was based on community involvement, economic impact, and environmental stewardship.

The Unified Chamber of St. Lucie County is an organization of business owners working together to help grow their business through advocacy, education and exposure.

Electricity came to Fort Pierce on Thanksgiving Day, 1912. The original generator was a small unit driven by a steam engine and a boiler which used wood fuel. In the early years, the generator ran from 5 to 11 p.m., plus two mornings each week so “ladies” could do their ironing. In 1914, the City Council instructed Public Works to keep the street lights burning all night. A blackout occurred one evening in 1922 when a wad of Hyacinths floated down Moore’s Creek, blocking water intakes at the Power Plant. The HD King Power Plant, decommissioned in 2008, was located at Indian River Drive and Backus Avenue (aka Avenue C.).

Electricity Comes to Fort Pierce

by Sue Dannahower
Way back in early October, I started seeing Christmas decorations in every store. Seeing Dancing Santa and singing Christmas trees got me thinking about how sometimes we’re in such a hurry to get to the next big thing that maybe we don’t take the time to stop and enjoy what’s going on around us right now. Maybe that’s why I love being the one who gets to share the good news about Watersides Blues, which is coming up November 15th in historic downtown Fort Pierce. Every year, Fort Pierce Jazz and Blues Society hosts a free blues concert on the waterfront at Melody Lane in beautiful downtown Fort Pierce as a way of showing our gratitude to the community which supports our efforts and enjoys our music all throughout the rest of the year. We bring a phenomenally talented group or musician down, set up all the equipment, and do our best to please Mother Nature, who always smiles down on our efforts to share great music and gratitude with the community.

All we ask of you is that you bring your own lawn chairs and leave the bottles and cans at home. We’ll have delicious food and refreshing beverages available throughout the afternoon of music we lovingly refer to as Watersides Blues, which will begin at 1 p.m. and go until 5 p.m. We’ll start off with a little bit of jazz, then we’ll take a left turn and bring you a little blues. And this year, we have a really special musical treat with Dave Scott and the Reckless Shots lighting up the stage starting at 3 p.m. with high-caliber, blues-rock and rhythm-and-blues that will make it impossible for you to stay in your seat. You’ll remember Dave Scott because of his searing guitar and vocals during his tenure with the late, great David Shelley & Bluestone, who packed the house for Fort Pierce Jazz and Blues every time they played. It’s an afternoon of music, fun, and friendship, and it’s one way we can thank you for supporting our efforts throughout the rest of the year. Every time you come to a Tuesday evening Jazz Jam at the Sunrise Black Box or spend a Wednesday night at the Port St. Lucie Botanical Gardens and listen to great music at a great price, you help us provide thousands of dollars in scholarships for talented young musicians who are destined to be the stars of tomorrow. And we’re grateful for that. We’re grateful that you helped us make last year’s Jazz Week festivities in Downtown Fort Pierce the best yet, and we’re already planning for next year’s 25th Birthday Celebration to be even bigger and better.

We’re thankful every Saturday morning when we bump into you browsing around the Saturday Morning Jazz Market, finding one-of-a-kind treasures for yourself or for gifts. We’re also grateful for your gift to us of enthusiasm, applause, and your continued support as members, patrons, volunteers, or simply happy audience members. It’s because of that support from the community that we’re able to continue to offer Master Classes, school programs, one-to-one teaching experiences for students, and musical support to other organizations in St. Lucie County who ask for our help to add some love and great music to their own events throughout the year.

Okay, so maybe the Christmas decorations came out in October, and maybe I’ll get over seeing a life-sized blowup Santa peeking out of the outhouse as I walk through the local big box store, but I know that I’ll never forget to take the chance to say thank you —on behalf of all of us at Fort Pierce Jazz and Blues Society, for the love and support you share with us all year long. We’ll keep the music coming, and we’re grateful knowing that you’ll be there cheering us on, enjoying every beat, and sharing the love with us regardless of the season.

If you’d like to learn more about Fort Pierce Jazz and Blues Society, or if you’d like to share the gift of membership with someone to show your own gratitude during this season of thanks, please visit us at www.jazzsociety.org, or call us today at 772-460-JAZZ. ❖
Keepers Crabcake — Baltimore in Every Bite, Hon

by Eric Seibenick, Market Manager Downtown Fort Pierce Farmer’s Market

The business began back in 2011, but the recipe dates back generations. Keepers Crabcake, now at the Downtown Fort Pierce Farmers’ Market every Saturday, has a decade’s-long culinary history. Matt and Michael Jean grew up crabbing in the Chesapeake Bay, then met in high school where she learned to make crab cakes from Matt’s mother and grandmother. Michael recreated the recipes and taught Matt the secret to the “perfect crabcake.”

Keepers Crabcake goes by the Crabcake Rules:

Rule #1—only use the highest quality, all-jumbo lump crabmeat. This highlights the sweetness and delicacy of each handcrafted crabcake.

Rule #2—Old Bay.

Rule #3—Keep it simple. No incorporation of other ingredients for flavor or texture, or other methods of cooking. Stick to the classic and serve the best crab cake.

Keepers Crabcake showcases the crabmeat instead of masking it. Available on its own or as a sandwich, these crab cakes are broiled to order, and served with freshly-made cole slaw, another secret family recipe. Each sandwich is served with a bag of UTZ crab chips to round out the meal.

At the Downtown Fort Pierce Farmers’ Market, the dynamic mix of vendors and visitors creates an energetic vibe, and the live music, different every week, creates a micro-concert atmosphere. No wonder the Market has been voted #1 in Florida, again! Working close to the seawall at the market makes Michael a little nostalgic for Annapolis, but Matt and Michael and their three boys now call Fort Pierce home.

Find the taste of Baltimore in every bite, hon! Come to the Downtown Fort Pierce Farmers’ Market at Marina Square every Saturday, rain or shine. See why Keepers Crabcake is part of the Saturday morning tradition!

FPUA Voted The Best Place to Work in St. Lucie County

The Certificate of Achievement for Excellence in Financial Reporting has been awarded to Fort Pierce Utilities Authority by the Government Finance Officers Association of the United States and Canada (GFOA) for its comprehensive annual financial report (CAFR). The Certificate of Achievement is the highest form of recognition in the area of governmental accounting and financial reporting, and its attainment represents a significant accomplishment by a government and its management.

An Award of Financial Reporting Achievement has been awarded to the individual(s), department or agency designated by the government as primarily responsible for preparing the award-winning CAFR.

AWARD#1 Presented to:
Nina B. Hurtubise, Director of Financial Services

AWARD#2 Presented to:
Department of Finance, Fort Pierce Utilities Authority
Think back to the worst holiday gift you ever received. I know it is painful, but you can handle it. What was it that made it simply the worst? For me, the worst was the year that my mother-in-law gave me a Clapper and a two-pack of Plug-in Room Fresheners. I gave her a cashmere sweater. While the Clapper cannot quite compare to Ralphie’s pink bunny costume, I was disappointed. A trip through the CVS and my dear mother-in-law was done. For once in my life, I was speechless (some of you may find that hard to believe.) I was not expecting a diamond pendant but a little of effort would have gone a long way. Trust me, I am not that hard to buy for; but Plug-In Room Fresheners? Please.

Gift buying is not nearly as tough as people make it out to be. It all depends upon where you shop. Let us be clear, people do not want a Chia Pet or a Clapper for Christmas. I realize that they are heavily advertised during the holidays, but no one wants one. People want to feel that you picked a gift just for them. If you want to be considered an excellent gift giver, you are in luck. Unique is the Backus Museum’s middle name and our personal shoppers; Marilyn, Carol, Sue, George, Kathleen and Corinne are there to assist you.

Each year we put together an astonishing exhibit of artwork with gift-giving in mind. You may select from handcrafted sterling silver and semi-precious stone jewelry, pottery, fused glass, hand-turned wood, custom crafted silk handbags, oil paintings, original photography, mosaic beadwork, plus all the fabulous Museum Store items. Prices start at about $25 for a one-of-a-kind gift —just a bit more than a Clapper. No matter what you select from the Backus Museum, it will surely be a lot better than a Chia Pet or the department stores holiday perfume gift set. By the way, who actually wears scented powder and sparkly body gel?

Continued on page 26 …
Fit at Every Age
by Kristen Barchers

Getting and staying fit can be a challenge at any age, and if you are an older adult, the fitness scene can be intimidating and seem to be dominated by a younger crowd. But the research is in and staying active and physically fit is a key component in healthy aging. A fitness program called Silver Sneakers may be your answer to a healthy lifestyle. Silver Sneakers is a fitness program designed for adults age 65 and older. The program has several options, which include perks like:

❖ Use of all basic gym amenities at participating gyms
❖ Group classes designed specifically for older adults and led by certified instructors
❖ Guidance from a Program Advisor
❖ Social activities geared toward older adults
❖ Health education seminars and events
❖ Fitness classes in your neighborhood at places like recreation centers, older-adult living communities, local parks, etc.

Professional guidance through all available options makes getting started in and navigating the program simple. With the convenience and broad range of classes offered, it’s easy to find an activity you’ll enjoy. Perhaps most importantly, the program can expose you to a community of like-minded older adults.

Research shows that adherence to a fitness program is increased when you are accountable to a group and/or have a friend to exercise with. Additionally, increasing your social circle in and of itself can increase health and wellbeing. Silver Sneakers is covered by many Medicare plans and, if you are part of a Medicare Advantage or Medicare Supplement Health plan, you may already have a membership.

Fort Pierce has several participating gyms, including Anytime Fitness.

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The addition of roasted vegetables are a healthy alternative for a great Thanksgiving dinner. Bon Appetit!

Roasting Fresh Vegetables
by Sue Dannahower

The addition of roasted vegetables are a healthy alternative for a great Thanksgiving dinner. Bon Appetit!
Any Day on the Water is a Great Day
by Joe Payne

The extended rainy days, hurricanes off the coast, higher high tide levels and super moon has passed. Hopefully in between those bad days, you were able to make it a good day of fishing.

The silver and finger mullet are everywhere in large schools. With the mullet schools you can expect lots of big fish to be feeding on them. Try fishing with spoons, plugs or live bait outside the schools of mullet. Snook, redfish, trout and other species tend to hang outside those schools for dinner.

If you can get out on the flats before the wind kicks up, try using a top water jig while the water is still. Then change it up with DOAs, CAL heads or live bait. Catching snook in the slot size is challenging, but the reward is a successful fishing day and dinner on the table. Redfish are in the flats but they can also be found in deeper running water. Try fishing the inlet with an outgoing tide along the islands. Using a sinker (enough weight to bring your bait down but not enough to make it stationary) 3 – 4 foot leader line. Hook on a live shrimp and let it swim with the current. Using live mullet along the jetty rocks and just outside the inlet from the jetty has been proven successful.

Offshore days will be getting a little rougher, but the fish are still biting. Big bull dolphin and schoolies are still being caught in deeper water. Look for slick top water, scattered weed, pods, weed lines or floating debris. The bait and dolphin are hanging around these areas. After trolling around with no hits sometimes stopping and pitching a spoon, feather or live bait out and let it sink. The dolphin may bite your plug or follow it up to shallower water. But he ready with rods with cut bait. Chum the area and drive the boat in a circle to keep you in the area of the fish, and stay on top of the chum line you created.

Your victorious day of fishing is sometimes a lot of luck. But you have to be prepared and continue to learn new fishing techniques. So hit the water! You can check at www.myfwc.com for all the regulations.

Recipe Corner
by Sue Dannabower

Thanksgiving is All About the “Stuffing”

Oyster Stuffing
This Thanksgiving favorite is from Barbara Ridge.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tr>
<td>2 pints oysters</td>
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<tr>
<td>⅓ cup liquid</td>
<td></td>
</tr>
<tr>
<td>⅓ cup heavy cream</td>
<td></td>
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<tr>
<td>1½ teaspoons Worcestershire sauce</td>
<td></td>
</tr>
<tr>
<td>¼ cup celery, chopped</td>
<td></td>
</tr>
<tr>
<td>salt &amp; pepper to taste</td>
<td></td>
</tr>
<tr>
<td>⅔ cup butter, melted</td>
<td></td>
</tr>
<tr>
<td>3 cups cracker crumbs</td>
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Heat oven to 350 degrees. Grease a shallow baking dish.
Put ½ of the oysters in the bottom of the dish. Sprinkle with half of the celery. Top with remaining oysters and celery.
Mix reserved oyster liquid, cream, Worcestershire, salt and pepper. Pour over oysters. Top with breadcrumbs and drizzle with butter. Bake 40 – 45 minutes. Serves 10.

Mushroom & Parmesan Stuffing
This is my favorite stuffing. The recipe comes from America’s Test Kitchen cookbook.

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tr>
<td>½ pound bacon, sliced into ½-inch pieces</td>
<td></td>
</tr>
<tr>
<td>1 stick butter</td>
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In a heavy saucepan sauté bacon till crisp. Add butter, onion, celery and mushrooms, sauté on low until tender. Add poultry seasoning. Set aside while you mix the other ingredients.

In a large bowl mix bread cubes and Parmesan. Add bacon mushroom mixture and egg. In chicken broth and mix. Add half & half to desired consistency.

Place stuffing into a greased pan and bake at 350 degrees for 45 minutes. Serves 10 – 12.
30 MAIN STREET FOCUS NOVEMBER 2015

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  1 Lunch Special & a Drink for $12.00
  2 Lunch Specials for $19.00
* With Salad or Caesar Dressing & Hamburger Sandwich

$6.99 Specials *
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2Deep-Fried Prawns over Plain Pasta
Still $4.95 – 2 Slices & Can of Soda

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Monday: $5 Margarita
Tuesday: At 7pm all draft beers are $1 a mug!
The price will increase 50¢ every half hour.
Wednesday: IN THE BIZ 1-10. Discounts for all Restaurant & Bar employees.
Thursday: Ladies Night: 7-close, groups of 3 or more ladies will enjoy 20% off their check.
Friday: Fish fry all day, 30% off select bottles of wine.
Saturday: 2 for 1 Beer night all day.
Sunday: Enjoy Live Music 1-4. Bloody Mary’s or glass of Sangria $5.

2nd Street Bistro

2nd Street Bistro