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US POSTAGE

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Main Street Focus 122 AE Backus Ave. Fort Pierce, FL 34950 Cash Prizes, 50/50 Winnings, Raffle Prizes and our celebrated "Improve Your Game" Bloody Mary/Screwdriver Bar

16th Annual

BIRDIES FOR BRACELETS

Golf Tournament

Gator Trace Golf & Country Club, Fort Pierce, FL

The Pilot Club of Fort Pierce and the St. Lucie County Sheriff's Office invite you to participate in the Annual Birdies for Bracelets Golf Tournament. Proceeds from this event will go to support local service projects and Alzheimer's Community Care's ID Locator Bracelet Service. This service provides ID Locator Tracking Bracelets for Alzheimer's patients so that if they wander away, they can be found quickly and safely by the Sheriff's Office.



Saturday, September 26, 2020 Registration at 7:30AM Shotgun Scramble at 8:30AM



For registration or more information, please contact Michelle at (772) 201-9497 or www.facebook.com/events/363565434494341

PRESIDENT'S MESSAGE

Stay Informed with MainStreetFortPierce.org

by Sue Dannahower



ast month *Main Street Fort Pierce*launched their new website. It contains beautiful photos of downtown Fort
Pierce, links to our partners and business
members, upcoming event information,
and much more. Tickets for events such as
October's *Ghost of Fort Pierce Past* walk-

ing tour will now be available online through our website, so we encourage you to visit and keep checking mainstreetfortpierce.org to keep informed.

If you have been in or driven by downtown Fort Pierce recently, you certainly noticed that the streets are adorned with *parklets* to help downtown restaurants and businesses expand their usable space. Businesses have embraced this concept all over the country and many of our local retailers and restaurants

have dressed up their *parklets* with seating, plants, merchandise and decorations to give shoppers and diners more space. The *parklets* took center stage during the *Christmas in July* event last month when shoppers took selfies in them in exchange for tickets to enter the downtown shopping spree raffle.

Main Street Fort Pierce continues our commitment to the downtown businesses and restaurants. We are promoting online shopping, posting hours of operation on our Facebook page and our website. At this time, we are planning to resume hosting our monthly and annual public events once it is deemed safe for the public and our volunteers to gather. We miss all of our supporters and hope to see you back at our events soon.

Please continue to support our wonderful downtown businesses by shopping and dining in beautiful *Historic Downtown*Fort Pierce.



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Mayor's Message Keeping You Safe Fort Pierce

by Linda Hudson, Mayor, City of Fort Pierce



Did you know that the primary role of municipal government is public safety? We keep you safe with our Fort Pierce Police Department, which is usually about one-third of the city's budget. The majority of the police budget goes for salaries and benefits, which include pension and health

insurance. Operational costs cover police cars, body cameras, uniforms, and other equipment. Our FPPD emphasizes community policing, officers interacting with the public in a positive manner, like *Courageous Kids* and *Front Porch Roll Call*.

We keep you safe: With our building department making sure that structures are safely built in our city; With monitoring and maintaining our roads, bridges and sidewalks; and, with best financial, employment and business licensing practices.

The **Fort Pierce Utilities Authority** (FPUA) keeps you safe by providing high-quality electric, water, wastewater and gas services to keep the lights and water on in your homes and businesses.

Our city remains committed to keeping all residents and visitors safe during pandemics, hurricanes and any other

kind of challenge we must face. St. Lucie County enacted requirement for face masks for most business employees who cannot practice social distancing, particularly those who serve food. Customers not required, but are encouraged, to wear masks.

We continue to hold regularly s c h e d u l e d c o m m i s s i o n meetings, with



The Fort Pierce Police Department and the U.S. Coast Guard participated in Operation Dry Water, to keep boaters safe over the 4th of July holiday. Safe boating includes life jackets for all on board, having safety equipment and a plan and not boating under the influence. Stay dry and safe.

social distancing and citizen input in person or via written communication. We continue to keep our citizens informed on COVID-19 developments.

Our city is experienced in preparing for, enduring, and recovering from hurricanes. We keep you informed and work with St. Lucie County to open shelters for all citizens, including special needs and pets. Our staff physically surveys all part of the city to make sure to minimize flying debris and other dangers. Law enforcement throughout the county are on duty 24/7 and are the first on the scene after winds subside to evaluate damage and ensure safety of the streets.

Personal responsibility in all things, but especially in emergencies like a pandemic or hurricane, is a hallmark of a civil society. Please take personal responsibility to complete the 2020 census. It's a quick, easy way to help Fort Pierce and all our residents for future.



WHY A REVERSE MORTGAGE?

- Eliminate monthly mortgage payments (You must pay taxes and insurance)
- Establish a line of credit that can grow over time
- Fund your home renovations, consolidate debts or keep the money for emergency

LEON GUS NICHOLS

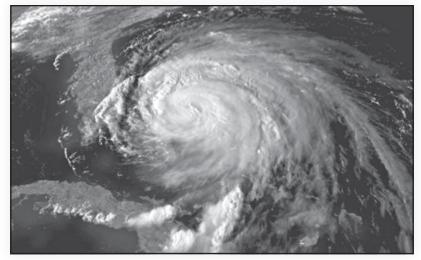
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"We highly recommend Leon for this type of mortgage!"

Are You Prepared?

by Jann Widmayer

We've all been consumed by the news surrounding the COVID-19 pandemic and how to protect ourselves and others against the risks of infection, but we should also give some attention and energy to preparing for a natural disaster. We are in the midst of the 2020



Hurricane season and NOAA (National Oceanic & Atmospheric Association) has predicted a very active season, with 13-19 named storms, 6-10 of which could be hurricanes, including 3-6 major hurricanes. In late July, tropical storm Hannah was the eighth named storm of the season! We are all familiar with the damage a hurricane, or even a strong fast-moving thunderstorm can cause. Because this hurricane season is like no other, your plans may differ due to the coronavirus pandemic. NOW is the best time to plan, prepare, and take the extra steps necessary to help you and your family stay safe during this unusual hurricane season.

EXAMINE YOUR RISK

Are you in an area that is prone to storm surge and storm tide? Are you in an area that could experience inland flooding from heavy rainfall? High winds, rip currents and tornadoes are also major hazards associated with hurricanes.

MAKE YOUR PLAN

Find out if you live in an evacuation zone. Develop an emergency plan that includes your evacuation route. Experts recommend preparing an alternate route as well. Share your plans with someone that is not in the path of the storm.

Plan your evacuation destination. Remember that hotels have new guidelines under COVID-19, so call ahead and, if needed, be sure they accept pets.

If you plan to evacuate to a shelter, update yourself on local public shelters. They may be different this year due to the pandemic. Know which shelters are for special needs or are pet friendly. Most areas require early registration for a special needs or petfriendly shelter.

If you plan to evacuate to another state, be sure

you know the COVID-19 guidelines for that state.

If you plan to stay with family or friends, confirm that they are still an available destination. Discuss how you will maintain social distancing and stay protected.

Make a plan for all of your pets. If you have to evacuate, never leave them behind.

PREPARE

Prepare a list of emergency numbers and post in a convenient location, such as on the refrigerator door.

Prepare your *Hurricane Emergency Supply Kit* now. Basics include enough food and water to last at least 3 days. Have a two-week supply of prescription medicines and medical supplies. Don't forget to pack food and supplies for your pets. Flashlights, battery operated radio, and extra batteries should be included in your kit, along with some cash. (Banks may be closed and ATMs will not work if there is a loss of power.)

If you are in an evacuation area, prepare a 'go kit' with personal items you cannot do without (including bedding). Additional recommended items this season include face masks, hand sanitizer, disposable gloves, disinfecting wipes and trash bags. If you have to evacuate, be sure to take your emergency supply kit along with your 'go bag'.

Prepare your home and yard. Do any needed maintenance on anything that might pose a problem or danger during a storm, such as tree trimming. Review insurance policies and photograph/catalog belongings. Gather financial, personal, household and medical information. Be sure ID's are up to date. Make copies and keep them in a secure location or a password protected digital space.

BEFORE A STORM

- **9** Fill your car's gas tank. Move your car into the garage or to another secure location.
- Review your emergency plan with your family.
- **6** Keep pets with you in your safe space.
- **9** Put up shutters and secure any outdoor objects that may pose a risk during high winds.
- ♠ Listen for emergency information and follow recommendations from local authorities. If you are told to evacuate, use roads that emergency workers recommend, others could be damaged or flooded. Never drive through flooded areas.
- **5** Know how to turn off your power should you see flooding, downed power lines, or if you have to leave your home.
- Fill clean water containers with tap water for drinking in case your water supply is compromised during the storm. Bathtubs, sinks and buckets can be filled with water for washing.
- **9** Be sure you keep cell phones and other devices fully charged in case of a power outage.

DURING A STORM

- **5** Keep your supply kit in a place you can easily access.
- **5** Listen to TV or radio for updates on the storm.



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9 Stay away from windows and doors. It is best to weather a storm in a room with no windows, or a closet.

AFTER THE STORM

- ♦ Listen to local officials for information and special instructions. Stay inside until authorities announce that it is safe to leave your home.
- **9** Be careful during clean-up. Wear protective clothing and work with a partner.
- ♠ NEVER go near downed power lines, they may still be energized. Keep your distance as standing water or ground around the lines could also be energized. Even underground lines can electrically standing charge water.
- Avoid wading in flood water, which can contain dangerous debris
- **9** Save phone calls for emergencies. Phone systems are often down or busy after a disaster. Use text messages or social media to communicate with family and friends.
- Document property damage with photographs. Contact your insurance company for assistance.
- Prevent carbon monoxide poisoning. Use generators, stoves, and grills outside and away from windows and doors.

Everyone saw the panic and problems caused when the pandemic became widespread and there was a shortage of certain items in the stores and online. There are also shortages when hurricanes are predicted to head our way. Don't wait for severe weather to be announced. Plan ahead and purchase your supplies now to avoid being caught short. The best way to stay safe during any emergency situation is to know your plan and prepare early.

The following sites are excellent resources to help guide you with preparation and help you stay informed: www.ready.gov/hurricanes; www.cdc.gov/disasters/hurricanes; www.weather.gov/safety/hurricane. Local websites: www.stlucieco.gov/departments-services/a-z/public-safety/disaster-preparedness (sign up for local alerts); www.fpua.com/company/stormcenter.aspx Weather/Alerts Apps: www.fema.gov/mobile-app; www.weather.com/apps; Storm Tracking: www.nhc.noaa.gov

City of Fort Pierce Offers Free COVID-19 Signs For Local Businesses

As part of continued recovery efforts from COVID-19 and to assist and support local businesses in our community, the City of Fort Pierce is providing free COVID-19 door signs that can be conveniently downloaded and printed at no cost in order to support St. Lucie County's latest Emergency Order, No. 20-049 of Facial Coverings.

The COVID-19 door signs were created to encourage patrons to safe practice social distancing while wearing a face covering when entering a facility. Furthermore, this City and County effort provides a simple tool to businesses that may not have the resources to accommodate their business with proper signage.

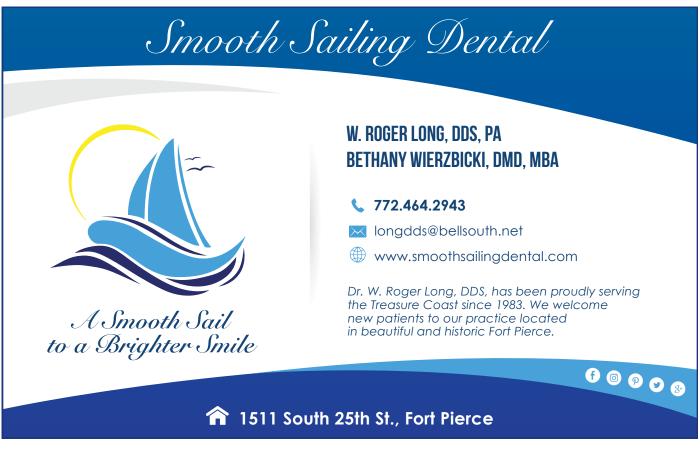
For the printable Face-mask flyer: cityoffortpierce.com/DocumentCenter/View/8945/Printable-Face-Mask-Flyer. For the printable Face-mask flyer: cityoffortpierce.com/DocumentCenter/View/8946/Printable-Social-Distance-Flyer.

The primary focus for the City of Fort Pierce is to provide a safe environment for all citizens. We are continuing to monitor the COVID-19 situation closely, and we are working with our community partners to ensure that the most current information is being effectively communicated. Furthermore, we are following

the guidelines of the CDC, and are strongly urging visitors of any city facility and our employees to wear a facemask and practice social distancing in order to help slow the spread of COVID-19.

To read more on the St. Lucie County's Facial Covering Ordinance, please visit: cityoffortpierce.com/documentcenter/view/8896. For the latest COVID-19 information, please visit: cityoffortpierce.com/856/COVID-19-Information.





Visit *The Galleria of Pierce Harbor* in Downtown Fort Pierce

by Dale S. van der Lugt

The Galleria of Pierce Harbor has much to offer these days. With anchor restaurants, The Fort Steakhouse and the Rooster in the Garden Ristorante, both reopened and rebranded,

there is more to offer than what you envision looking from the outside in.

A hip, lively atmosphere can be found in The Galleria with reimagined design and purpose. From the imported Italian tile in the Rooster in the Garden Ristorante to the fun squirt guns and face coverings used by the staff in The Fort Steakhouse, this chic, contemporary location is a downtown haven.

The ground floor is almost 100% food-

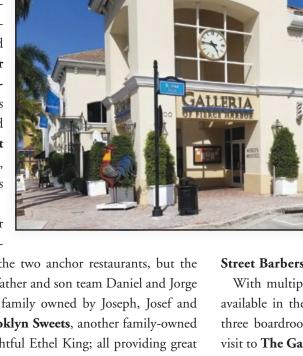
oriented, with not only the two anchor restaurants, but the Del•icious Deli, run by father and son team Daniel and Jorge Cedeno; JR Smoothies, family owned by Joseph, Josef and Jordane Russell; and Brooklyn Sweets, another family-owned business run by the delightful Ethel King; all providing great food choices and treats for their guests. Adding to the upbeat vibe of The Galleria is The Cabin Gentlemen's Store offering men's, and now women's too, clothing and accessories. The Cabin design has an urban appeal and can be accessed from a

sidewalk entrance also.

Upstairs, shoppers and guests stroll the galley, viewing art from local students and artists, rotated monthly with fresh new perspectives. There is a skincare establishment called The Blush Bar run by a passionate esthetician named Gladys Garcia, offering facials, including LED therapy treatments, and full-service brow treatments. And a barbershop where both men and women frequent the 2nd

Street Barbershop's star barber, Sandro Dos Santos.

With multiple offices occupied, there are still office spaces available in the upstairs of The Galleria of Pierce Harbor, three boardrooms, and concierge services extended. Make a visit to The Galleria of Pierce Harbor a destination next time you are in downtown Fort Pierce. �







Socially Distancing Out on the Water

by Diane Korby

For the Fort Pierce Yacht Club, these pandemic days since mid-March have caused cancellation of our social events at the Club, but our boating activities have been enhanced. What a better way to get out and have social distancing! We have had organized events over the past few months which keep us "open for business" as a yacht club including:

- ▲.Offshore sailboat races;
- .Organized and unorganized cruises to Herman's Bay and to Peck Lake;
- An "anchor off" as opposed to "raft up" to celebrate the summer solstice;
- Our 9th Annual Patriotic Boat Parade on July 4th; and
- July 5th, we began our 1st and 3rd Sunday "anchor offs" at Westly Island in the Inlet. These are held through September as a informal whoever-comes gathering. (Come by, look for the Club burgee, and say hi!)

Our *Patriotic Parade* on July 4th exceeded past years in attendance by club and non-club member boats. The secret that boating is the way to continue a semi-normal lifestyle is not lost on our non-member Fort Pierce residents: drive by any of the boat ramps and you are not likely to see empty parking spaces!

It is not only the racing/cruising/powering boaters that are out on the water. Members of FPYC kayak with **Lisa's Kayaks Adventure Club** the third Friday of the month. Leaving from either Fort Pierce Inlet State Park or North Causeway Island Park, we kayak in open waters, stop at spoil islands and kayak through mangroves for two hours, seeing many varieties of marine life, birds and flora. We enjoy each other's company while getting lots of fresh air and sunshine. Returning around noon, it is time for lunch at **Little Jim's**.

There is an overlap of membership between the **Fort Pierce Yacht Club** and the **Fort Pierce Sportfishing Club**. You can find these members roaming the offshore and inshore waters on a regular basis looking for "the catch of the day." Did you know that snook has a 27.61% catch rate in our waters? It is followed by Atlantic tarpon with a 20.9% catch rate; red drum 14.18% catch rate; spotted seatrout 6.72% catch rate; and red snapper 6.72% catch rate. The **Sportfish Club** meets at the **Fort Pierce Yacht Club** the 3rd Wednesday of the month.

Sailors are sailing, kayakers are kayaking, paddlers are paddling, fishermen are fishing and powerboaters are powering during our shut down — or is it less of a shut down and more of a re-emphasis on being out on the water, enjoying one of the key attributes of what Fort Pierce has to offer? Maybe this is a trend in town that will survive the pandemic! �









Nature is Good for You

by Holly Theuns, Heathcote Botanical Gardens

The work culture in Japan, one of the most demanding in the world, was so intense that in the 1970s they invented a word for death by overwork – karoshi. And if that's not enough, their physical location makes then vulnerable to earthquakes and tsunamis. In the 1980s, the term shinrin-yoko — or forest bathing started in Japan as a way to practice ecotherapy, or being in nature as healing to mind and body.

Nature allows the stressed parts of your brain to relax so you feel less anxious, sad or angry. Being in nature helps boost your natural immunity. A small study found that people who spent as little as 20 minutes in nature experienced a drop in stress hormones. A large study in 2016 found that that nearly 10% of people with high pressure could get it under control if they spent just 30 minutes or more in a park each week.

You don't have to go to Japan to experience ecotherapy. You can do it on your own property; or in one of the many incredible natural places that St. Lucie County has preserved (see www.stluciepreserves.com for details); or at **Heathcote Botanical Gardens**. Meditation is difficult when you try, and easy when you don't. A walk in nature can be excellent meditation or ecotherapy.

How to do it is easy and anyone of any age can benefit — just practice these simple skills:

See and Observe. Look for movement and frequently you will see butterflies, dragonflies or lizards. Look for color and you will notice flowers and the many shades of green and brown present in the garden, forest or park.

Hear and Listen. Nature isn't silent. You can hear bird songs or the hoot of an owl, the rustle of bamboo or the crunch of leaves. Gurgling water. The tinkling of a wind chime. A dog barking in the distance.

Smell. Trees, soil and flowers. Did you know there is a word for the smell of clean air and wet earth after a storm? It's petrichor. I know you have experienced it and now you know what it's called. Most essential oils are produced from natural things and aromatherapy has been studied and found to be serious medicine.

Touch. We can't hug each other right now but we can hug a tree. Try it and see if it makes you feel good. If it does, hug



another tree. Touch a tree's rough bark, take off your shoes and feel the grass or dirt beneath your feet. Touch the cool water in a stream or fountain.

Taste. Bring a picnic to the park or garden and enjoy your lunch or a snack al fresco. Even peanut butter and jelly tastes better outdoors! Be sure and clean up all of your trash. If you have a vegetable garden at home or participate in a community garden you can taste a tomato warm from the sun. That's part of nature too.

My prescription for everyone is to spend some time in nature. We all need it, now more than ever. Take a mask in case you run in to someone and practice social distancing — but get outdoors and notice the petrichor after the rain.

"For most of history, man has had to fight nature to survive. In this Century he is beginning to realize in order to survive, he must protect it."—Jacques-Yves Cousteau

Heathcote Botanical Gardens is a five-acre garden laid out as themed garden rooms, and home to the largest collection of tropical Bonsai on permanent display in the United States. The Gardens are open Monday through Friday from 10:00 a.m. to 4:00 p.m. and well-behaved leashed dogs are welcome. There is an admission charge: \$8 for adults, \$6 for seniors over 65, \$3 for children ages 6 to 12, children under 6 are free, as are members, Veterans with ID, and American Horticultural Society's Reciprocal Admissions Program (Members of McKee Botanical Garden and Port St. Lucie Botanical Gardens are free with their membership card). Heathcote Botanical Gardens is located at 210 Savannah Rd. in Fort Pierce. The website is www.heathcotebotanicalgardens.org and phone number is 772-464-4672.

Artists Seeking Artists by Laura Louise Tingo



Alyona Ushe

The timely appointment of arts business leader Alyona Ushe by the St. Lucie Cultural Alliance as its new executive director, is in concert with the publishing of its commissioned, economic impact study: *The Economic Contribution of Arts & Culture to St. Lucie County.* Also in synch is Ushe's 20-years' experience of growing cultural arts organization from conception to multi-

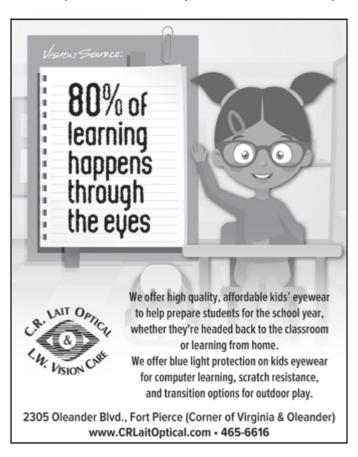
million dollar cultural institutions, which complements the report's illustration of arts and culture as an economic engine to the tune of \$24 million in revenue, and 250,000 patrons in 2018. To pummel the impact of the Cultural Alliance's influence, Ushe is committed to bringing together members of the creative community who embody the vibrant, dynamic history on the Treasure Coast.

Calling all artists: Ushe embarked quickly on a personal "treasure hunt" campaign to find artists eager to lend input and expertise on how to enhance St. Lucie's arts and cultural community.

"Artists and cultural organizations are the heartbeat of every community, and St Lucie County is rich in creative talent, yet many are flying under the radar. The Cultural Alliance is here to support the vision, ingenuity, and imagination of the County's creative forces, but we need to find them first," said Ushe. "I invite all members of our cultural economy to let me know how the Alliance can best serve their specific needs and what is missing in the county in general. Together, we will transform St. Lucie County into the premier place to live, work, visit, and create!"

Join the Movement: Since she started, Ushe has been doing just that - meeting with an array of cultural innovators, business, civic and community leaders, educators, and elected officials. Based on the information garnered, Alliance is now offering additional benefits and developing new initiatives based on shared ideas from these discussions. "With additional input from our stakeholders and as the organization gets stronger the Cultural Alliance will offer more services. But it will take a village and an army, and I invite and encourage everyone to get involved in growing our cultural economy."

To schedule a coffee chat with Alyona email her at dirctor@artstlucie.org. To learn more about the St. Lucie Cultural Alliance, call 772-462-2783; email:info@artstlucie.org, or visit www.artstlucie.org. ❖





The Downtown Boardroom — Your Business Meeting Integration Option

by Dale S. van der Lugt

The Downtown Boardroom, located in the Galleria of Pierce Harbor, offers multi-room conference bookings enabling collaboration between business associates while maintaining a private and safe environment for all. They understand that participation to flatten the curve is important

while continuing business transactions and keeping a focus on stabilizing our economy is vital.

While video chats and meetings are effective, professionals may need a quick turnaround on a contract signing, a notarization, or other time-sensitive documents. During this time of social distancing and up-tick of remote workplaces, it is more important than ever that business clients and associates feel

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safe in a meeting environment. The **Downtown Boardroom** is socially responsible, offering a safe space for business meeting integration.

Although their normal 12, 10, and 6 person boardrooms/ meeting rooms have adequate spacing for a group meeting, they also offer the ultimate

in social distancing with the opportunity for professionals to book multiple rooms, meet through Zoom or any video conferencing choice and pass documents from room to room for fast and efficient closings and contract signing.

Their staff cleans and sanitizes their rooms before and after bookings, with frequent disinfection of meeting surfaces and objects, following CDC recommendations to ensure prevention-hygiene is practiced. Their meeting rooms are well ventilated; however, they do recommend you wear a facial mask and practice social distancing when meeting with multiple people.

The **Downtown Boardroom** also offers a private office with computer and color printer/copier/scanner with a secure Wi-Fi network. They offer Concierge Services through the **Rooster** in the **Garden Ristorante**, which is downstairs from their meeting rooms where one can order coffee, a full lunch or dinner as well as order from their full bar and wine lists. There is convenient free parking in nearby surface lots and the public parking garage is right down the street. �



Manatee Center and Grace Education Bring OTJ Training to Campers

by Rachel Tennant, Manager

The Manatee Center Volunteer Program has partnered with Fort Pierce's Grace Education Summer Camp for a second year of on-the-job training and camp fun. Grace Education & Business Center, located at 712 North 7th Street in Fort Pierce, is a year-round academic program geared toward meeting the needs of this area's youth. Throughout the year, they assist with homework and mentor youth as they grow into successful individuals physically, academically, and socially.

Through this partnership, Grace Education summer campers register as official volunteers of the Manatee Center and run select Manatee Center exhibits for visitors. This includes caring for the critters (often the turtles, touch tank critters, and Diego the red rat snake) as well as answering questions for our visitors. In order to learn about their critters, the campers receive special skills training and guidance from the Manatee Center's Volunteer Coordinator up to twice per week. They also receive special Grace-Manatee Center information







packets with fun facts all about their assigned critters, manatees, and the Indian River Lagoon. At the end of the summer, campers are recognized in a special end-of-summer ceremony at *Grace Education* and provided with feedback on their work. Based on a merit system, they also receive gift cards to purchase clothing and school supplies for the upcoming school year.

COVID-19 closures have posed special obstacles this year, but have not kept us from partnering. Although the Manatee Center is closed to the public, Grace Education campers still come to the Manatee Center each Thursday for skills training and to set up living exhibit displays outdoors for passersby to view and ask questions about. They practice social distancing and wear protective face masks. They're also helping us maintain the Manatee Center Butterfly Garden, and sharing information about the lagoon from the Observation Tower. New this year, Grace Education campers who are in middle school, are also presenting what they've

learned about their assigned exhibits to the younger Manatee **Center** campers, aged 7 to 12 years.

This partnership is a special development for the Manatee **Center** Volunteer Program. The **Manatee Center** is proud to have such an active corps of volunteers, many of whom have volunteered with us for ten or more years. We are proud to now also be able to work alongside a local educational camp bringing the volunteer experience to our Fort Pierce youth while also teaching them all about the importance of a healthy lagoon.

To learn more, contact Manatee Center Volunteer Program Coordinator, Trish Parker, at Volunteer@ManateeEducation-Center.org. �

The *Manatee Center* August Events

Friday, August 14th at 12:00 p.m. Agama "Rainbow Lizards"

Agamas are an exotic invasive species in Florida, believed to have been released from the pet trade. Join UF/IFAS Extension Agent Ken Gioeli for this special virtual presentation all about the agama and ways that you can help track and stop the invasion. Log in to Facebook.com/ManateeCenter for this special Facebook LIVE presentation.







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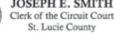
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Crabby's Dockside Adds New Dining and New Architecture to Downtown Fort Pierce

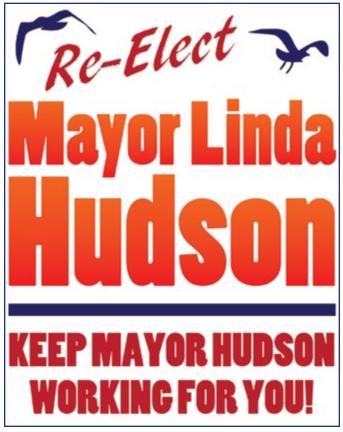
In the late 1800s, steamships laden with supplies, mail, and passengers would arrive at the end of the long dock; where, after less than 14 months of construction, **Crabby's Dockside** now resides. The new structure resembles these steamships that docked in the same vicinity and Crabby's has brought an exciting new dining experience since its opening on June 25th.

Beachside Hospitality Group, management company for nine other Florida Restaurant locations, was awarded the bid for proposal of a brand new two-story building which would be erected next to the Fort Pierce City Marina building. The building follows all of FEMA's hurricane and flood requirements throughout. CEO of Beachside Hospitality Group, Greg Powers, notes, "We're extremely excited to commence this beautiful partnership with the great people of Fort Pierce. Our partnership has consisted of working with

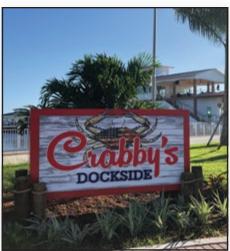
local businesses during the construction process, and our main goal will continue to be promoting the areas we work within." Guests of **Crabby's Dockside Fort Pierce** will also be able to enjoy a sweet treat from **Sweet Willy's Ice Cream Shoppe**, located within the first floor. Named after Powers' daughter, Sylvia, the nostalgic ice cream shop will offer 24 flavors of small-batched ice cream, sundaes, floats, and milkshakes.

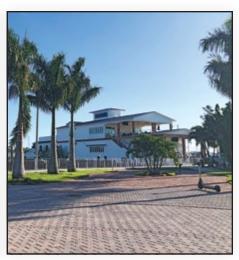
Upon beginning a three-day open interview process for the restaurant, the management team at **Crabby's Dockside**Fort Pierce hired nearly 50 employees on the spot. Sixty percent of the hired staff were unemployed prior to their job offer. "Moments like these are affirmations as to why we do the things we do," notes Chief Operating Officer Eddie Wright. "We're fully committed to helping this community, and it's already begun by being able to offer hope to nearly 30











people struggling right now. This year has been a whirlwind of emotions for so many, so it's a really wonderful feeling to know we're doing our best to bring hope and optimism in a time of such uncertainty."

Crabby's Dockside Fort Pierce offers a full lunch and dinner menu from 11 a.m. to 10 p.m., Sunday through Thursday, and 11 a.m. to 11 p.m. on Fridays and Saturdays. Live music can be heard almost every night. Guests are encouraged to visit Crabby's Dockside Fort Pierce's website and Facebook page for more information on musicians and scheduled times.

Beachside Hospitality Group currently oversees 10 Florida restaurant locations; Crabby Bill's St. Cloud, Crabby's Dockside Clearwater Beach, Crabby's Dockside Fort Pierce, Crabby's Bar & Grill Clearwater Beach, Crabby's Beachside Bites at Tropicana Field, Crabby's Oceanside Daytona Beach, Salty's Island Bar & Grille Clearwater Beach, The Salty Crab Bar & Grill Ft. Myers Beach, The Salty Crab Bar & Grill North Beach Clearwater Beach, and Sweet Willy's Ice Cream Shoppe. ❖





Home Again! Downtown Fort Pierce Farmers Market Returns to Marina Square

With the uncertainty of the times, one thing that can be counted on is the Saturday morning tradition — the **Downtown Fort Pierce**Farmers Market at Marina Square! Since 1997, through rain or shine, construction, relocations and pandemics, the Market has maintained its presence as a mainstay in historic downtown Fort Pierce.

Pledging to honor its safe practices, the **Downtown Fort Pierce Farmers Market** returned to Marina Square in late June. Since April, it had been operating at Lawnwood Recreation Complex, thanks to St. Lucie County and UF/IFAS Cooperative Extension. Obviously not ideal, it served the community of customers and vendors by providing a venue for sales of locally grown or made products. Fort Pierce city officials granted permits for the Market to return downtown when the Market Board proposed a "safe practice plan" that included all recommended safe practices for vendors and patrons.

At this time, vendors are required to wear masks and use gloves and hand sanitizer. Customers are strongly encouraged, but not required to wear masks. Cotton, reusable masks are available for free at the Manager's tent, as well as several vendors, thanks to St. Lucie County Public Health Department. Vendor tents are spaced apart, with lots of room for patrons to shop without crowding. The live bands have been placed on hold until it is deemed safe for leisurely listening.

Of course, without the music in the background, there's a lot more conversation going on between customers and vendors. This has provided a great time to educate the customers about the products and most vendors are excited to discuss how they grow or make their goods.

Usually at this time of summer there are far fewer vendors at the **Downtown Fort Pierce Farmers Market**, but this year is the exception. Most of our regular winter season vendors have stayed on and have been joined by a handful of new ones. We're welcoming several new vendors this month and plan to continue throughout the next few months. Small businesses welcome the opportunity to operate in the festive atmosphere of a farmer's market.

The **Downtown Fort Pierce Farmers Market** welcomes our community to enjoy the sunshine and fresh air at Marina Square. Wholesome goodness, great people, fabulous waterfront view, what more could you want? Join us every Saturday morning from 8 a.m. till noon at Marina Square in historic Fort Pierce. It's a Saturday morning tradition!

Check out our webpage www.fortpiercefarmersmarket.com, follow us on Facebook or instagram. �









Love, JAZZ community: Celebrating the New "Normal"

by Don Bestor

After the first half of 2020, it's pretty safe to say we could all use a little music to help get us out of an epic funk. Fortunately, the professional musicians who make up the *Fort Pierce Jazz and Blues Society* are as stir crazy as you and your family, so even though we're all practicing safe distancing in social situations, you can still enjoy live music, libations, delicious goodies from *Brooklyn Sweets*, and the super sweet sounds of your favorite jazz and blues while enjoying sunset on the beautiful Indian River at the beautiful Fort Pierce Yacht Club.

Fort Pierce Jazz and Blues Society is hosting Jazz Jams beginning at 7:00 p.m. sharp on alternate Tuesdays at the Fort Pierce Yacht Club with music from 7 to 9:30 p.m., August 11th and 25th, September 8th and 22nd, and October 13th and 27th. As part of a collaboration between Fort Pierce Jazz and Blues Society and the Fort Pierce Yacht Club, admission price will benefit Fort Pierce Jazz and Blues Society, which provides scholarships to talented, young musicians pursuing a career in music, master classes, support for other nonprofit organizations and charitable causes, and opportunities for live music (often at no charge) throughout the year in St. Lucie and surrounding counties. You can even enjoy some adult beverages while you savor the sweet, cool sound of live music after such a long time apart.



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If you decide to come, you can pay at the door \$10 per person (\$8 for members), or you can opt for a special membership rate giving you free or reduced-cost entrance into events. Either way, the downbeat is at 7:00 p.m.; social distancing guidelines are being strictly adhered to; and, you know you've been missing a chance to hear great live music performed by some of the industry's finest professionals.

Of course, *Fort Pierce Jazz and Blues Society* is also thrilled that the Saturday morning Jazz Market, which is held adjacent to the historic and award-winning farmer's market right by the water on Melody Lane. Social distancing is in place, and vendors and shoppers must wear masks, but fear not — in addition to all the wonderful and unique artisan goodies, gits, and geegaws, you'll find hand sanitizer at every booth and live music to enjoy as you stroll again almost as if life had gone back to some kind of normal.

If you'd like to learn more about Fort Pierce Jazz and Blues Society, want to know how to join (to get super discounts on upcoming events and activities), volunteer, or snag a copy of our schedule, call 772.460.JAZZ (5299), or visit us online at www.jazzsociety.org. •

TREASURES OF THE PAST

100 years ago this month as reported by the August 6, 1920 edition of The Miami News:

Pushing Work on New Hotel at Fort Pierce

Construction work on the 44-room addition to the New Fort Pierce hotel in coming right along, and the present indications are built only three years ago, will open the tourist season with almost doubled capacity.

The new addition is to be three stories in height, with 44 modernlyequipped rooms, giving it altogether considerably over a hundred rooms. A good-sized addition is also being constructed for office purposes. The new addition is of brick, as is the other portion of the building. Previous to the construction of New Fort Pierce hotel Fort Pierce was greatly handicapped because of the lack of adequate hotel facilities. Consequently, the people are quite delighted that the facilities are to be further enlarged.

With the opening of the inlet, beginning of work on the milliondollar North St. Lucie River drainage district, inauguration of a golf club, and several other substantial improvements, Fort Pierce bids fair to have quite an auspicious winter season.



75 years ago this month as reported by the August 3, 1945 edition of The Miami News:

Rep. Rogers Assures Support of Vet Aid: Congressman Speaks at Ft. Pierce Fete Held in Honor of Capt. Gulbranson

As a token of appreciation for his services to the community as commanding officer of the U.S. naval amphibious training base here, Capt. Clarence Gulbranson was presented the Veterans of Foreign Wars citizenship medal in ceremonies held at the Indian River USO auditorium before a large gathering of townspeople and service personnel.

The presentation was made by Congressman Dwight L. Rogers of Fort Lauderdale in behalf of the VFW post. Other speakers were Col. Dan McCarty, lately returned from the European theater, Evans Crary of Stuart, house speaker in the recent legislative session, and Capt. Gulbranson.

Rep. Rogers paid tribute to veterans and pledged his support of all measures designed to assure them employment and other needed benefits.

"The returning soldier wants the opportunity of making a living," he said. "I think this government is going to afford that opportunity. "I hope that when the United Nations council meets it will add one amendment to the charter – an amendment to provide that no nation shall go to war until its people shall have first voted to do so. We must love peace as fervently as we hate war, and such a provision undoubtedly would go a long way toward preserving peace."

Capt. Gulbranson, in accepting the award, thanked the entire community, and in particular its leaders, for affording whole – hearted co-operation with the navy since the base was established here two and a half years ago.

Col. McCarty in his first visit home since the navy came here, said though he has visited many places, and seen many things during tours





of duty at home and in the ETO, "I wouldn't trade an acre of sandy St. Lucie county for all of them."...

[Dan McCarty, born and raised in St. Lucie County, was elected governor of Florida in 1952. Prior to the war he was elected to the Florida House of Representatives and was the speaker of the house in 1941. He was awarded with several medals for his distinguished service during WWII.]

50 years ago this month as reported by the August 2, 1970 edition of The Miami Herald

St. Lucie County Bank announced this weekend that the downtown facilities will be enlarged...

...The new construction will extend the East Lobby and basement north to Orange Ave., and the main floor banking area will be "L" shaped, with entrances on both Second St., and on Orange Ave.

A balcony-type mezzanine will provide office space for the Trust Department and a director's room. The mezzanine will be built along the west side of the lobby.

A third floor will be built over the new and existing construction for future expansion...

25 years ago this month

Hurricaine Erin

Hurricane Erin made landfall over Vero Beach at 1:11 a.m. on Wednesday, August 2, 1995. The category 1 hurricane crossed the state and downgraded to a tropical storm. Once it passed in the Gulf of Mexico it re-strengthened to a Category 1 and then into a Category 2 hurricane when it made landfall for a 2nd time at Fort Walton Beach, FL.

FLOR!DA STOR!ES

Jacquelyn Modesitt Schindehette

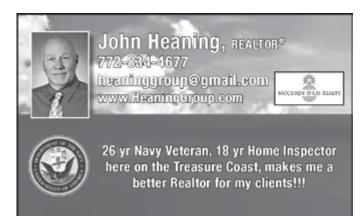
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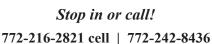
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A Time for New Ways

by Lisa Jill Allison. Lisa Jill Allison Art Gallery



Ifeel so very privileged to have a voice during this period of time. At the beginning of the quarantine I promised myself that I would do something of value each day. Yes, there was some binge movie watching, more snacks than usual and unkempt hair with unmade bed at times. I was, how-

ever, able to stick to my promise. Each day I wrote a poem, coupled it with a painting and posted on social media. It has been one of the most rewarding experiences of my life.

I have developed new friendships around the world, have had the honor of eliciting smiles, even laughs at times and assisted some in shedding long pent up tears. This is an honor I do not take lightly. My life has had some profound challenges. Sometimes it feels embarrassing, even too revealing to share innermost experiences and thoughts and yet I have felt, through this sharing, a powerful personal release and healing as well as a drawing of others who can relate and seek their own purging and growth.

It may seem almost trite to be addressing personal growth issues during a time of global crisis. Yet, what better time? As I rid myself of fears, angers, disappointments, heart breaks and self-depreciation I will have more internal room for attributes needed in greater measure during this period of time. Love, compassion, empathy, acceptance, sense of community, self-sacrificing and inclusion are the fuel that will keep the flame of

the human family ignited while we are surrounded by so much designed to extinguish that flame.

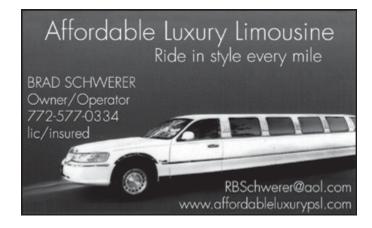
We each possess within us something that someone else needs to see and feel right now. Is it your sense of humor, to lighten a dark heart? Is it your physical strength to lend a much needed hand to haul something for a neighbor? How about a phone call or email to someone feeling alone and isolated? Perhaps ignore your unmade bed, the stack of dishes, the meal not quite as balanced as in the past and take a pause to reach out. The personal growth and rewards will most likely astound you and the ripple effect may be more far reaching that you ever imagined.

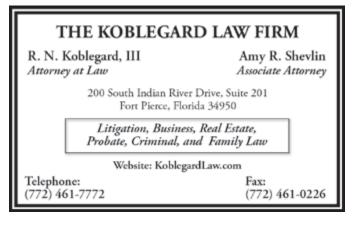
We are being forced into a time of "new ways." Let's gracefully add radiant facets to these new ways, drawing on our own unique attributes to help create a gem that strengthens us, buoys up our spirits and contributes to the global collective.

Within Me

I may seem tiny, incomplete
and awkward in my way
and yet I find I'm able to
contribute some each day
a word, a thought, intention sent
a binding of a soul
together working towards the day
when mankind's safe and whole.

—LJA





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Microsoft

Tips & Tricks

by Sue Dannahower

QUICK ACCESS TOOLBAR

The *Quick Access Toolbar* is a customizable toolbar that contains a set of commands that are independent of the tab on the ribbon that is currently displayed. You can add buttons that represent commands to the Quick Access Toolbar. The *Quick Access Toolbar* can be found in all Microsoft programs.



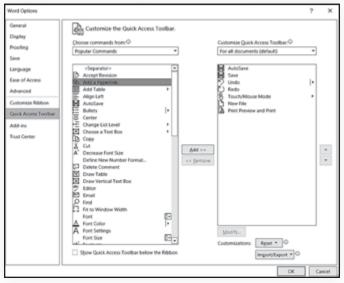
Click the Customize Drop Down: The Commands that are on the Quick Access Toolbar have a check next to them. Click to check, click again to uncheck.

In the bottom section of this menu click *More Commands...*

Here you can select a command from the left side and *Add* to the commands on the right side. Click OK when done.

Happy computing. *















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- Drive-thru window at 206 S. 6th Street is open Monday –Friday, 7:30 am-5 pm.
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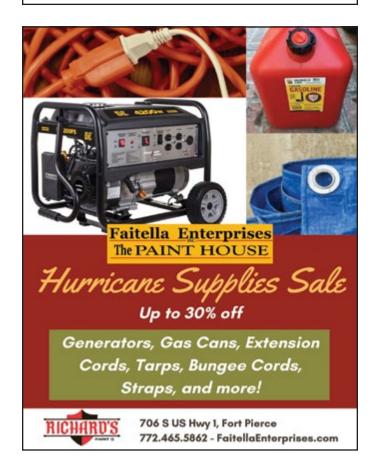
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Helping America's Entrepreneurs Get Back to Business

by Allen Gutierrez





ow more than ever before, Americans are turning to online learning. The trend is especially true as small businesses begin to reopen after states lift Coronavirus (COVID-19) restrictions in the weeks and months ahead. The U.S. Small Business Administration (SBA) offers free online courses that can help to guide you as you get back

to business. Our online courses, housed in the SBA Learning Center (sba.gov/learning-center), are tailored to specific subject areas and business stages. You can also supplement the knowledge you gain from these courses with other SBA resources - including virtual expert advice from SBA resource partners. Here are some of the online courses that you can leverage.

PLAN: For entrepreneurs in the initial business planning phase, the SBA Learning Center can walk you through the basics of mapping out your strategy. First, take our How to Write A Business Plan course and learn to compile a thorough business plan that will serve as a roadmap for your small business journey. Supplement those planning efforts with courses like Competitive Advantage and Market Research, which will give you the tools to validate or beef up your business plan. Then, learn how to fund your business idea with courses like Financing Options for Small Businesses and Finding and Attracting Investors. Take this unprecedented time at home to carefully consider what your future business will look like in the current and future economy.

LAUNCH: The SBA Learning Center also offers courses to help you get your business off the ground. If you're at this business stage, consider taking Marketing 101 and Social Media Marketing to learn how to effectively promote your business and connect with promising leads. Courses like Introduction to Pricing and Sales: A Guide for the Small Business Owner will also help prime your business for success by empowering you to develop effective pricing and sales strategies. Connect with SBA resource partners remotely via phone or video chat to confirm that you're on the right path and to get tailored, up-to-date advice on best practices for launching in the wake of COVID-19.

MANAGE: If you're past the initial hump of launching your business, the SBA offers courses that will help you efficiently oversee day-to-day operations. For business owners who are looking to hire their first employee or grow their staff, the SBA Learning Center includes a course on Employee Recruitment and Retention. You may also want to take Understanding Your Customer to validate or build on your current marketing strategy. Beyond the Learning Center, we encourage business owners looking for tips on how to manage your business during COVID-19 to refer to CDC guidelines for how to protect your workforce.

GROW: If you're looking to grow your business, take our course on the All Small Mentor-Protégé Program to find out if the program is a good fit for you. This program helps strong up-and-coming firms grow through mentor-provided business development assistance and helps them successfully compete for government contracts. Existing government contractors should review our guidance for federal contractors affected by COVID-19.

RECOVER: If you have been closed during COVID-19 and are thinking about reopening your business, the SBA and other federal agencies have online resources to help. This CDC tool outlines factors that business owners should take into consideration before reopening – such as whether your business is ready to establish employee health monitoring and implement recommended safety practices.

On top of taking health precautions, you will want to consider other aspects of your business that may be different when you reopen. For instance, you may need to rethink your supply chain. When your vendors and suppliers are local, and the disaster is widespread, you will all be in the same situation— struggling to recover. Put a disaster response plan in place to get key supplies from companies outside your area. You may also need to identify new ways to operate your business. For example, consider innovative options for your business space, like co-sharing space and resources with other businesses.

If you need help to offset the economic impact of COVID-19, check out these SBA programs:

Paycheck Protection Program (PPP): Available through June 30, the PPP is an SBA-backed loan that helps small businesses and non-profits continue to pay their employees and cover other essential bills during the COVID-19 outbreak. The PPP Flexibility Act passed this month, has extended the covered period for loan forgiveness to 24 weeks after the loan disbursement and lowered the amount of loan proceeds that must be used for payroll costs from 75% to 60%.

Economic Injury Disaster Loans (EIDL) and EIDL Advances: The EIDL and EIDL Advance loans – which became available again to all eligible applicants earlier this month - can be used to pay fixed debts, payroll, accounts payable, and other bills that can't be paid because of the disaster (and that aren't already covered by a PPP loan). Small businesses may also apply for an EIDL Advance that will provide up to \$10,000 (\$1,000 per employee) of emergency economic relief to businesses that are currently experiencing temporary difficulties, and these emergency grants do not have to be repaid.

Whatever your business stage, the SBA offers a variety of online tools and resources to help you take the next steps toward meeting your business goals.

As small businesses are dealing with the impact of COVID-19, the SBA and our resource partners will continue to be there, providing small businesses with expert advice on weathering this storm and returning to prosperity.

Allen Gutierrez is Associate Administrator of the Office of Entrepreneurial Development. As Associate Administrator of the Office of Entrepreneurial Development, Allen Gutierrez is dedicated to enhancing the nationwide network of offices, business executives, and mentors that support current and aspiring business owners as they start, grow, and compete in today's global market. This nationwide network includes the following Resource Partners: Women's Business Centers (WBCs), Small Business Development Centers (SBDCs), and SCORE. Most recently, Gutierrez served as the national executive director of The Latino Coalition (TLC). Under his leadership, the coalition grew to include 1.2 million Hispanic business owners and over 90 coalition partners, transforming TLC into one of the nation's largest and most effective Latino advocacy groups. Gutierrez previously served in the U.S. Small Business Administration from 2001 to 2006; during his tenure, he served as Senior Advisor to the Chief Operating Officer, as well as Senior Advisor to the Office of International Trade. As a member of the senior management team, Gutierrez served on the Executive Resource Board and executed the President's Management Agenda to create a more transparent and results-orientated agency. During his tenure in the Office of International Trade, Gutierrez served as the key representative for SBA during the CAFTA-DR negotiations, which was signed into law as the first free trade agreement between the United States and a group of smaller developing countries. Born in San Jose, Costa Rica, Gutierrez immigrated to California in 1974, where he achieved his dream of becoming the first member of his family to graduate from an accredited fouryear college. He earned his Bachelor of Arts in political science with a minor in business administration from the University of Southern California. *





Selecting Salmon

Salmon is by far the most popular fish in the United States. The average consumer knows little about the pretty pink fish sitting atop their dinner plate.

Chinook — The largest (and often most expensive), the king or chinook, is prized for its high fat content and buttery texture and is rich in omega-3s.

Sockeye — An oilier fish with deep red flesh, sockeye salmon is also high in heart-healthy omega-3s but has a stronger flavor and stands up well to grilling.

Coho Coho — Milder and often lighter in color.

Pink and Chum — These are smaller fish and most often used for canned or smoked salmon and are good budget choices.

Atlantic — The most common fish you will find at the market. It is a farmed species that has a rich, fatty taste.

There's a wide range of price, color and taste among the six species of salmon we commonly eat, so it depends on your budget, what's available and the recipe you have in mind.

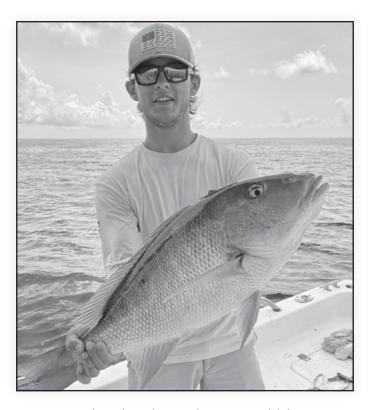


Hot Fishing!

by Captain Bo Samuel

Lexception. There's still a lot of bait in the area like threadfins and pilchards and that's good for offshore fishing. Anglers are consistently pulling in mahi, kingfish, sailfish, and cobia. Slow trolling live bait around weed lines will usually produce results. Sailfish and kingfish action can be found on reefs in 80-100 feet of water out of the Fort Pierce Inlet. Remember if you find a big school of bait you might also find kingfish nearby so get your line out quick and be ready for a hit.

The reefs are also very good for bottom fishing. Gray snapper (also known as mangroves), lanes, muttons, and yellowtails are all bottom feeders you can find offshore with these warmer summer waters. I use just enough weight to keep my bait on the bottom, against the current, with a 40-pound fluorocarbon leader and a size 5/0 hook. Snapper like to tap your bait a couple times but when you feel a solid pull, set the hook and reel. The minimum size limit for mangroves is 10" total length and for muttons it's 18" total length. Photo is Andrew Dunn from Morristown, New Jersey, with a perfect mutton. Way to be pullin' drag, Andrew!



August is also when the greatly anticipated lobster season opens. Many anglers are divers as well and Fort Pierce is known to attract significant numbers of divers hoping to catch their limit of "bugs". If you're not a diver, trade some scales for tails and enjoy a seafood feast! Complete rules and regulations plus great food and drinks can be found at Little Jim Bait & Tackle. Come check things out and if you want to stay cool this summer, *keep Pullin' Drag!*







Asian Foil Packet Salmon

Heart of Palm and Tomato Salad

This recipe is so simple and creates such a flavorful salmon dinner.

- 1 cup soy sauce
- 1/3 cup honey
- 1 tablespoon ginger, minced*
- 1 tablespoon garlic, minced*
- 2 tablespoons butter
- 1 tablespoon brown sugar
- 2 pounds salmon, skin on

Preheat oven to 350 degrees F. In a medium saucepan add soy sauce, honey, ginger, garlic, butter and brown sugar. Cook over low heat until incorporated.

Place a large sheet of heavy duty foil on a baking sheet. Place salmon onto prepared baking sheet and fold up all four sides of the foil. Spoon the sauce mixture over the salmon. Fold the sides of the foil over the salmon, covering completely and sealing the packet closed.

Place into oven and bake until cooked through, about 20–25 minutes. Serve immediately.

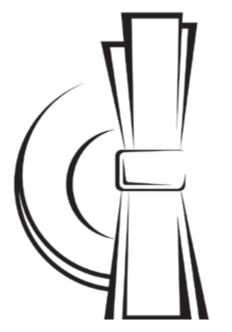
* I purchase ginger & garlic paste at Aldi.







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GATOR TRACE Golf & Country Club

Lunch: 11 a.m. to 2:30 p.m.

Monday to Saturday

Sunday Breakfast: 8 a.m. to 1 p.m.

464-7442 Clubhouse Open to the Public



4302 Gator Trace Dr., Ft. Pierce www.GatorTraceCountry Club.com







Become A Member



It Takes All of Us to Make Our **Historic Downtown Prosper and Grow!**

Benefactor Levels

Headline Sponsor (\$1,000) Patron Sponsor (\$500)

Community Levels

Friend Membership (\$25) Family Membership (\$50)

Corporate Levels

Small Business Membership (less than 10 employees) (\$100) Medium Business Membership (11-50 employees) (\$250) Large Business Membership (51 or more employees) (\$500)

FORT PIERCI

- Three Easy Ways to Join!

 Call Main Street Fort Pierce at (772) 466-3880

 Visit our Website at www.mainstreetfortpierce.org, click the membership link
- 3 Fill out the membership form and mail to:

Main Street Fort Pierce 122 A.E. Backus Ave. Fort Pierce, Florida 34950

Please Take a Minute to Join Today	Please	Take	a	Minute	to	Join	Tod	ay
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Complete the form below and join our growing group of committed members. By joining Main Street Fort Pierce, Inc., you are supporting the economic well being of the entire community.

Name:	Membership Level:
Company/Organization:	
Street Address:	
City / State / Zip:	
Phone:	Email:



Downtowns have the advantage of offering many spacious solutions for shopping and dining. In a partnership with the City of Fort Pierce, businesses were permitted to expand their physical space to the parking spot(s) in front of their location. **Parklet** programs have been

used in many Main Street downtowns and downtown districts to increase community vibrancy and pedestrian safety. Now the concept has an added functional purpose — to increase space for customers in the wake of COVID-19. The merchants and restaurants of downtown Fort Pierce are actively making adjustments to give their customers peace of mind while shopping or dining out.

