



BIMINI BAY MONTHLY

Your Neighborhood News

The Parade of Homes & April's Boat Show!

Welcome back Bimini Bay and Happy April. What an exciting & productive month it's been!

During the three weekends of the Parade of Homes, we had a turnout of nearly 100 people!



The Islamorada

On top of the high traffic volume, our brand-new Islamorada model received *fantastic* feedback from the judges! Our award-winning ribbon was for "Excellent Design, Layout & Usage of Space." Feel free to swing by & see for yourself!



Islamorada interior

On Saturday April 19th from 11 a.m. to 6 p.m., we're hosting our grand spring event "The Bimini Bay Boat Show & Backyard BBQ", which will be open to the public. The event—held at the Islamorada model and in Grenada Island Ave.'s cul-de-sac—will feature a wide array of boats from Alafia Marine, a bounce house from Bouncers Inc. of Tampa, and mouth-watering food on the grill!

World-famous Maui Wowi Hawaiian Coffees & Smoothies



will provide us with delicious drinks, and locally-owned Blue Water Brothers, the exclusive



North American distributors of Orca aquatic products, will be showcasing their top-of-the-line diving and spearfishing equipment at the boat show.

We hope you will join us in celebrating the festivities!

Schmidt Brothers Homes, Inc.

April 2008



Bimini Bay Events

- April 19—Boat Show & Backyard BBQ
- April 24—Parade of Homes Awards Banquet

New Bowling Arena: The Alley at SouthShore!



There are so many exciting changes taking place here in the Apollo Beach & SouthShore area! We want to be the first to let you know some of what's happening right here in our backyard.

As of last month, a brand-new upscale bowling alley complex and family fun center opened just east of I-75. The Alley at SouthShore features 32 bowling lanes, 2 restaurants and bars, an ice cream parlor, pool tables and around 100 games for your enjoyment! They even have a private bowling area complete with its own bartender and server available by reservation for interested parties. Cosmic bowling is on Friday and Saturday nights from midnight to 2:30 a.m.

The Alley is located at 10221 Big Bend Road in Riverview. For more information, you can reach them at (813) 672-8353.

To:

Bimini Bay Resident



"Bring the Islands Home"

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"DID YOU KNOW?"

As a Bimini Bay resident, you are eligible for special discounted rates at Anytime Fitness in Apollo Beach!

Contact 813.641.7171 for details



SCHMIDT BROTHERS HOMES

Together with his sons Aaron and Gabe, Andrew Schmidt founded Schmidt Brothers Homes, Inc. in 2002. Schmidt Brothers exists to build high-quality custom homes and communities with excellence, integrity, and superior customer service to the glory of God.

If you ever have a question, concern or suggestion, please do not hesitate to contact us. We are here to serve you and are continuously striving to make Bimini Bay the *best* place to live!

Meet Your Newest Neighbors!

We have a lot of new residents here in Bimini Bay!

Please welcome Chris & Cindy Morgan of 531 Bimini Bay Blvd., Jordy & Allyson Cassedy of 540 Bimini Bay Blvd., Howard & Lauren Herbert of 544 Bimini Bay Blvd., and Tom Burke & Astrid Silva of 6407 Oyster Island Cove to the neighborhood! All four families moved into Bimini Bay in the last two weeks.



Jordy & Allyson



Astrid & Tom

We really hope you enjoy your new neighbors!

Piña Colada Cake

- 1 box Pillsbury Deluxe White Cake Mix
- 1 box Swiss Chalet White Chocolate Mousse
- 1 Quart Heavy Cream
- ½ Cup Myers Dark Rum
- 8 oz Crushed Pineapple (drained)
- ½ Cup Toasted Coconut

Bake cake as directed in two 9" x 12" rounds. Cool. Slice off rounded top level with baking pan and cut each cake into 2 layers (4 cake layers in total). Make Mousse according to the directions.

Assembly: Generously brush each layer of the cake with

Meyers Dark Rum. Spread the mousse mix evenly ¼" thick on the first layer. Sprinkle with some of the pineapple. Top with next cake layer and again, spread with mousse then pineapple. Continue with each layer. The layers of the cake and mousse should be the same height. Coat the sides and top with the mousse mix. Sprinkle toasted coconut over the finished cake.

To Serve: Cut into 8 pieces and serve at room temperature.

This recipe is courtesy of the Tommy Bahama® website at www.tommybahama.com.