



BIMINI BAY MONTHLY

Your Neighborhood News

Bimini Bay Luau & "Crop for a Cure"

Welcome back, Bimini Bay! Summertime is upon us, and our community is gearing up for it!

This month, you may notice a wonderful addition to Bimini Bay's community pool: brand-

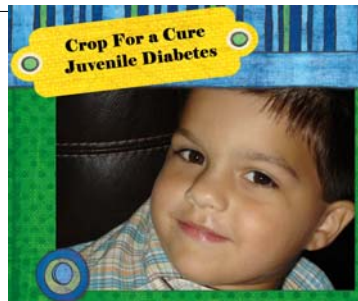


Bimini Bay's Clubhouse & Pool

new pool deck furniture! We hope you will take advantage of this and the warm summer months to relax by the pool, swim, and soak up the sun.

We also want to announce this month's 2nd Annual "Bimini Bay Luau!" This event was a smashing success last year, so we hope you'll join us again this June 28th from noon-5pm for live music from a Hawaiian DJ, a Hula dancer, and plenty of delicious island-style food & refreshments. Your family and friends are more than welcome to come out and celebrate with us, too!

Friday, June 20th from 6pm-midnight, Creative Memories consultant Sharla Austin is hosting "Crop For a Cure: Juvenile Diabetes" at Bimini Bay's clubhouse! 100% of the proceeds go to support young



Diabetic Joel Tomberlin

Joel Tomberlin, who suffers from it. The \$20 workshop fee includes dinner, a gift bag, & door prizes. RSVP to Sharla at queenocrop@tampabay.rr.com or (813) 741-2254. Thank you for your support!

Lastly, this month we're having "Bimini Bay Church" at our clubhouse Mondays at 7pm. We hope you can come and be blessed by our speakers!

Schmidt Brothers Homes, Inc.

June 2008



Bimini Bay Events

- June 2—BB Church: Joe Bennett
- June 9—BB Church: Tom Mull
- June 15—Father's Day
- June 16—BB Church: Joe Bennett
- June 20—"Crop For a Cure" & Summer starts!
- June 23—BB Church: Richard Mull
- June 28—Bimini Bay Luau!



Capt. Aaron's Corner: Your Local Fishing Guide "Close to Home"

Note: Check out your captain's airborne sailfish caught off St. Pete June 1st!

Summer's fishing season officially begins this month with warmer days & calmer seas. Plenty of bait is holding around Beer Can Island and the range markers in Tampa Bay. Stop at these spots first, then head to the deeper flats at high tide for trout & low tide for tailing redbfish.

Snook should also be very consistent in the canals. Bimini Bay future resident T.A. Martinez has consistently caught these linesiders up to 40" in our canal between the bridge & US 41. How's that for close to home! **Hotspot:** Flamingo Canal (shhhh...)!

Don't waste gas offshore this month; look no further than between here and the Sunshine Skyway! Schools of Spanish mackerel should be boiling the water around the Bahia Beach Reef all the way to Egmont Key and beyond. Tackle up with a 40 lb. mono leader and some spoons, and then scout for big schools of diving birds. If you don't see them, you can always troll along the channel with spoons up top and plugs down below for the occasional grouper. **Hot Spot:** Shipping channel.

This Month's Tip: Fresh bait is always better than artificials (and don't forget live shrimp)!

To:

Bimini Bay Resident

“DID YOU KNOW?”

If you'd like to be added to Bimini Bay Church's email list, please email [biminibaychurch@gmail.com!](mailto:biminibaychurch@gmail.com)



“Bring the Islands Home”

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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!

Announcements

We are excited to welcome Bill & Krystal Russell and their 3 young kids, new residents of 527 Bimini Bay Blvd., to our community!

The Bimini Bay Homeowners Association plans to establish “community enhancement” committees soon! With HOA board-approved budgets, volunteer residents & lot owners will head the following committees:

- Beautification Committee
- Social/ Events Committee

If you're interested, please contact Summer at summer@schmidtbrothershomes.com. We would love to have your active participation!

Lastly, Bimini Bay's “Survivor Challenge 2008” has been postponed until possibly the fall. We apologize for this sudden change of events and hope to update you soon!

Baked Lump Blue Crab Cakes

2 lbs. jumbo lump blue (or Dungeness) crabmeat
 1/2 c. mayo
 4 tsp. Old Bay Seasoning
 6 scallions, finely chopped
 3 T fresh basil leaves, chopped
 2 large eggs
 Salt & pepper
 3-6 T fine bread crumbs (to bind ingredients)
 Canola oil

Pick through crab meat to remove bits of cartridge or shell. If using blue crab, avoid breaking into pieces.

Mix together all ingredients except

bread crumbs & crab, then add it to the crab and mix gently with a fork or your fingers. Sprinkle bread crumbs over crab mixture & continue to mix. Divide & form mixture into 4 patties. The mixture is very delicate so handle carefully. Place on platter & refrigerate 30-60 min. Refrigeration helps ingredients bind together so they won't fall apart while cooking.

Preheat oven to 400 degrees.

Brush cakes with small amount of oil or apply a fine mist with a pump sprayer. Add cakes to hot cast iron pan or other heavy oven-proof skillet. Brown quickly on both sides, then add to hot oven to cook about 5 min.

Serve with cocktail sauce or flavored tartar sauce. Makes 12 crab cakes.

This recipe is courtesy of www.gourmetsleuth.com.