



# BIMINI BAY MONTHLY

Your Neighborhood News

## Chili Cook-Off Winners!!

Welcome back Bimini Bay & Happy March!

We had 13 chili participants and a fantastic turnout for last month's Chili Cook-Off. The competition was fierce, but after tallying the votes, the following were our winners:

the grand prize, a chili pot trophy with their names engraved on it to keep until next year!



Aaron & Andy Schmidt celebrating the festivities!

**"Most Disgusting Appearance Chili"**—Gabe Schmidt's *Toilet Turbulence*

Everyone enjoyed listening to our live band while tasting the various chilis. A piñata for the kids and the awards ceremony capped off the night!



The Cactus Land Band

**Schmidt Brothers Homes, Inc.**

March 2008



## Bimini Bay Events

- March 1-16: TBBA's Parade of Homes
- March 17: St. Patrick's Day
- March 20: Spring begins
- March 23: Easter



**CHILI CHAMPS:** Darlene, Summer, David & Aubi

**"Best Overall Chili"**—Summer & Darlene Schmidt and Aubi Martinez's *Three Amigos Plethora of Chili* (inspired by David Heimbecker), who won

**"Most Unique Chili"**—J.R. Saffold's *Fishili Chili*

**"Hottest Yet Tasty Chili"**—David Robles' *Death by Chili*

**"Rookie of the Year Chili"**—Gina Robles' *White*

Congratulations to our winners and THANK YOU to all who participated!

## Apollo Beach's New Mall: SouthShore Commons!

Minutes from Bimini Bay, a brand-new outdoor mall and town center known as SouthShore Commons is springing up! The mall, located along Big Bend Road just west of I-75, will contain a million square feet of retail space including several major department stores, boutique retailers and "big box" stores. Also in the lineup is a 16-screen movie theatre, two hotels totaling 250 rooms, a fitness center, and 490,000 square feet of office space. Two lakes will greet visitors at the mall's entrance, and the town square—the heart of SouthShore Commons—will host year-round events and live concerts!



Equity Inc., a prominent Ohio-based commercial developer, is spearheading the project. With a Fall 2009 projected opening date, SouthShore Commons is aiming to become the premier shopping, dining and entertainment venue in Tampa Bay's SouthShore region and one of the largest outdoor malls in Central Florida! Visit their website at [www.southshore-commons.com](http://www.southshore-commons.com) for updates.

To:

**Bimini Bay Resident**



*"Bring the Islands Home"*

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**"DID YOU KNOW?"**

If you'd like to host an event at Bimini Bay's clubhouse, make sure to book the date in advance with Summer at [summer@schmidtbrothershomes.com](mailto:summer@schmidtbrothershomes.com)!



**SCHMIDT BROTHERS HOMES**

Together with his sons Aaron and Gabe, Andrew Schmidt founded Schmidt Brothers Homes 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 New Neighbors!

If you've been seeing new faces here in Bimini Bay that's because we have new residents!



Jordan Rhoads, Aaron Schmidt,  
David Robles & Dave Olinger

Please welcome Dave Olinger of 6410 Oyster Island Cove, Jordan Rhoads & Alyssa Bolognini of 526 Bimini Bay Blvd., and David & Renae Hein of 558 Bimini Bay Blvd. to the neighborhood.

We hope you enjoy your new neighbors!

## Cream Cheese Key Lime Pie

### Custard:

- 1 cup softened regular cream cheese
- 4 egg yolks
- 14 oz. can sweetened condensed milk
- 1/4 cup Key lime juice
- Whipped cream (optional)
- Sliced lime segments (optional)

### Crust:

- 1 sleeve graham crackers
- 1/4 cup granulated sugar
- 1/4 cup softened butter
- 1/2 cup nuts, chopped fine (optional)

Preheat oven to 300 degrees.

To make crust: Crush graham crackers until finely ground, then add sugar. Mix in softened butter until crumbs stick together. Press into bottom of 8" or 9" pie pan.

To make custard: With mixer, blend cream cheese until smooth. Add egg yolks one at a time. Slowly add condensed milk & then Key lime juice, and mix on lowest speed until well blended. Pour on top of crust.

Bake 35-45 minutes until set. Remove from oven and cool. Top with whipped cream and fresh lime segments. Makes one pie, 8 servings.

This recipe is courtesy of the Florida Culinary Institute in West Palm Beach.