



BIMINI BAY MONTHLY

Your Neighborhood News

Autumn Happenings: An Event-Filled November

Happy Autumn, Bimini Bay!

It's hard to believe, but fall is in full swing! We hope you take advantage of this month's exciting events here in SouthShore.



A beautiful scrapbook for "Autumn"

At 6pm November 3rd, future resident Aubi Martinez is hosting a **Creative Memories "Open House" scrapbook event** at the Islamorada model home! She will be introducing fun & unique ideas for tradi-

tional paper scrapbooking as well as cutting-edge digital scrapbooks and custom framing. Prizes will be awarded to those who bring a friend! Call Aubi at (813) 944-9566 or visit her at www.mycmsite.com/aubimartinez for more info.

Election Day is this Tuesday, November 4th! We encourage you to make your voice heard and vote locally at the Apollo Beach Recreation Center, Apollo Beach Elementary, or Calvary Lutheran Church.

20,000 people are expected at the **Ruskin Seafood Festival** this Saturday & Sunday, Nov. 1-2 from 10am-5pm (Sat.) and until 4pm (Sun.!) This year's festival will include a variety of musical artists, the popular Boat Show & Fishing Expo

which will be doing a "live" TV broadcast, and kid-friendly entertainment such as clowns,



Delicious food at the Ruskin Seafood Festival

bounce houses, and Saturday's costume contest. You can also enjoy a wide array of delicious seafood while touring the Arts & Crafts exhibits and receiving free health screenings!

This event is at E.G. Simmons Park in Ruskin and costs \$5 for adults (kids 12 & under are free). For more info, visit www.ruskinseafoodfestival.org

Schmidt Brothers Homes, Inc.

November 2008



Bimini Bay Events

- Nov. 2—Daylight Savings Time ends
- Nov. 3—Bimini Bay HOA & Board meetings
- Nov. 3—Aubi's Scrapbook "Open House"
- Nov. 4—Election Day!
- Nov. 21—BB Church's Thanksgiving party: Joe Bennett, 7pm
- Nov. 27—Thanksgiving

Captain Aaron's Corner: Your Local Fishing Guide

"Sportsman of the Year!"

In recent months, Bimini Bay's Underwater Club has been hard at play! With 2008 drawing to a close, many resident fishermen & women are vying for BBUC's coveted **"Sportsman of the Year" award**. We hope you participate in

this year's challenge! There are only 2 months left to submit your fish entries, story & photo included, to Bill at fishsniper@aol.com. The current 2008 rankings are as follows:

1. Bill Van Deman—58 lb. Cobia
2. TA Martinez—48 lb. Cobia
3. Gabe Schmidt—40 lb. Cobia
4. Aaron Schmidt—32 lb. Permit
5. Aubi Martinez—28 lb. Barracuda
6. Marty Pureber—15.4 lb. Amberjack
7. David Robles—15.1 lb. Amberjack

If you enter the competition, please stay safe. Happy hunting!



Bill Van Deman with his #1-ranked 58 lb. Cobia

To:

Bimini Bay Resident

“DID YOU KNOW?”

This Monday, November 3rd at 6pm, there will be an **important HOA meeting** at Bimini Bay’s clubhouse, followed by a **Board of Directors meeting!**



“Bring the Islands Home”

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Together with 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!

Welcome to Bimini Bay!

Please welcome **AJ and Tammy Schmidt**, the new owners of 539 Bimini Bay Blvd., to the neighborhood!



AJ & Tammy Schmidt with their daughters Madeline and Lizzie

AJ and Tammy, cousins of Schmidt Brothers’ owners Aaron & Gabe Schmidt, have two beautiful daughters: 6-year old Madeline and 18-month old Lizzie. They relocated to Bimini Bay from Plant City.

We want to warmly welcome AJ, Tammy, and their family to the community!

Thanksgiving Tropical Stuffing

Ingredients:

- 16-oz. loaf of bread
- 15-oz. can pineapple chunks in juice (drained)
- 1 c. chopped celery
- 1 small onion, diced
- 8 oz. can sliced water chestnuts (drained)
- ½ c. coarsely ground macadamia nuts (toasted)
- ½ c. golden raisins
- 1 ½ tsp. sage
- 1 tsp. poultry seasoning
- ⅛ tsp. pepper
- ¼ tsp. salt
- 1 ½ tsp. cinnamon
- 2 c. poultry stock or broth

Cut bread into 1” cubes. Place in a large bowl. Add pineapple, celery, onion, water chestnuts, macadamia nuts and raisins. Set aside. In a small bowl, stir seasonings with stock. Pour stock evenly over dry

ingredients and mix until all dry ingredients are wet.

To stuff in a turkey: Fill main turkey cavity and neck cavity with stuffing. Bake remaining dressing in a dish as outlined below. If you prefer not to use as stuffing, use a larger oven pan or baking dish and follow the rest of the instructions below. You will need to adjust time and check for doneness if using a larger pan.

To bake in a pan: Preheat oven to 350 degrees. Butter a 15” x 10” baking dish. Transfer dressing to prepared dish. Cover with buttered foil and bake about 45 min. until heated through. Uncover and bake about 15 min. until top is golden brown. Serves 12-14.

This recipe is courtesy of Sonia Martinez (Hawaii Tribune-Herald).