

-AROUND AND ABOUT-49th Street South

49TH ST SOUTH BUSINESS ASSOCIATION NEWSLETTER

WELCOME TO THE NOVEMBER ISSUE
OF THE AROUND AND ABOUT
NEWSLETTER. WITH OCTOBER COME
AND GONE WE ARE NOW GEARING
UP FOR THE HOLIDAYS.

In this month's issue, we shine the spotlight on our business members. We have also included a "Chef's Corner" with some delicious recipes for the upcoming holidays.

Be sure to check out our "Business Corner" for member specials and promotions.

Future newsletters will feature a safety tips column and local area crime update report.

IN THIS ISSUE OF AROUND AND ABOUT 49TH STREET SOUTH:

- Trolley Market Square Construction
- Saturday Morning Market New Vendor Spotlight
- 49th Street Cleanup
- Business Corner
- Chef's Corner
- Upcoming Events Heroes Weekend

Remember, this is your newsletter, so if there is anything you would like to include, we welcome your ideas and suggestions. We are passionate about developing our local area and appreciate your support!

> Jeri Reed, President 49th Street South Business Association

49th STREET CLEANUP

SATURDAY, OCTOBER 13TH

The 5th annual Mayor's 49th Street cleanup was a success attended by approximately 200 volunteers.

Thanks go out to all the volunteers, organizers and event sponsors, including McDonalds for the Sausage Egg and Biscuits, Sam's Club provided Muffins and bagels and cream cheese.

The Gulfport Lions were there to help serve and provided the coffee. Winn Dixie provided 8 dozen Donuts. 95% of the breakfast was donated. It was great to see so many volunteers participating.





ABOVE: LOCAL VOLUNTEERS WORKING TOGETHER



URBAN GYPSIES PERFORMING ON THE DAY OF THE CLEANUP

BUSINESS CORNER

SAM'S CLUB



At Sam's Club 4861, located at 1725
34th St N, St. Petersburg, they are
committed to being the membership
club you love the most. They are
focused on providing excellent fresh
food, incomparable Member's Mark
products and a curated assortment of
items at incredible values.

Sam's Club support their people by employing the best in class merchants and providing support for associates in the club. They also listen to members and associates to develop ways to use technology to make Sam's Club a better place to shop and a better place work.

GULFPORT STORAGE



Gulfport Storage has been a fixture in the community for over four decades. Located at 1909 49th St S, Gulfport, FL 33707, the property was purchased in January, 2016 by the current owner and has undergone extensive improvements to the property since.

Gulfport storage works to provide customers, and potential customers, with an enjoyable and safe environment in which to store their items.

Stop by and meet the friendly staff.
They are there to assist you with any questions you might have and hopefully earn your trust when storage becomes a necessity.

Mention this article and receive 25% off your first months rent.

GULFPORT LIONS CLUB



The Gulfport Lions Club is the oldest service organization in the community. The club is best known for its outstanding work with the South eastern Guide Dogs, Eye Glasses for those that cannot afford them, Helping with Cataract surgeries for individuals that cannot afford them and so much more.

The Club is famous for the Saturday Morning Pancake Breakfast, Shrimp Boils and Spaghetti dinners. South 49th Street Business Association is excited about our partnership on community projects that our group does and working together is a great way to make our community better.

The Club meets on the 2nd and 4th Tuesdays at 6pm and welcomes new prospective members to visit and check them out.

GULFPORT PHARMACY

Gulfport Pharmacy's mission is to improve patients' lives by delivering the best pharmacy services services possible. Their goal is to improve the quality of life for their patients by preparing customized prescriptions and offering personal attention.

They also deliver medications to your home if you have trouble getting out or need assistance with picking up medications.



Gulfport Pharmacy is located at 5004 Gulfport Blvd S., Gulfport.

South 49th Street is proud to have them as a member of our organization.

SAFETY TIRE AUTO



Safety Tire Auto is a locally owned family business. Located at 1833 49th St S, Gulfport, they are one of South 49th Street Business Association's oldest members

Safety Tire is dedicated to customer service and outstanding work ethics as they diagnose your auto problems and get you back on the road.

If you need a U-Haul then Safety Tire is the one to check out. Safety Tire has been a great partner of South 49th Street Business Association and look forward to many more years of working together.

STETSON LAW SCHOOL

What a wonderful neighbor and supporter of 49th street business association. The past 10 years Stetson Law school staff and students have been a strong supporter of our projects and we thank them for their support.



Stetson University College of Law is Florida's first law school

As Florida's first law school, Stetson has educated outstanding lawyers, judges and community leaders for more than a century.

I wanted to share a little history of the school and some pictures of their beautiful facility.

STETSON UNIVERSITY COLLEGE OF LAW

Stetson University College of Law, founded in 1900 and part of Stetson University, is Florida's first law school.

The law school occupies a historic 1920's resort hotel, the Rolyat Hotel, designed by Richard Kiehnel and located in Gulfport (moving to the city in 1954 from its original location in DeLand, Florida).

The College of Law is accredited by the American Bar Association and has been a member of the Association of American Law Schools since 1931.

The college also has a campus in Tampa, Florida which shares space with a working court, Florida's Second District Court of Appeal.

Stetson is ranked #1 in trial advocacy and #2 in legal writing by U.S. News & World Report, and is fully accredited by the American Bar Association and Association of American Law Schools.



Stetson University College of Law located at 1401 61st St S, Gulfport, FL 33707



EVENTS

HEROES WEEKEND NOVEMBER 10 - 11



SATURDAY, NOVEMBER 10, 2018 8 a.m. 7th Annual VetSports Beach Volleyball Gulfport Open

VetSports is a nationwide non-profit helping veterans achieve better physical, mental and emotional health through sports, physical activity and community involvement.

Whether you served in the military or serve on the volleyball court, join the City of Gulfport and the Tampa Bay Beach Bums for the VETSports Heroes Weekend.

SUNDAY, NOVEMBER 11, 2018 10 a.m. Casino Dock - Mooring Field Dedication

New Horizons Band of Gulfport Performance

11 a.m. VETERANS DAY PARADE Immediately Following Parade –

12 p.m. Volleyball

Opening Ceremonies

1 p.m. Gulfport Police vs. Gulfport Fire

COMMUNITY

CHRISTMAS TOY SHOW

It is that time of year again and time to think of the kids. The Gulfport Police Department has for 26 years collected toys for the kids making sure that no one is left out.

The Police Department will collect toys from now till Christmas. Donations can be dropped off at 2401 53rd Street South Gulfport Fl. It is not that hard to take the time and walk over to the toy area and just pick up a gift for a Girl or Boy. Here is an additional idea. Maybe you don't have time to shop; next time you are at the checkout pick up a gift card and drop that off and the Elves will do the shopping for you.

Remember no gift is too small a small gift brings a GREAT BIG SMILE on Christmas morning.



COMMUNITY

IN REMEMBRANCE OF OUR DEAR FRIEND: SHARON BUTLER GRAY

On 10/20/2018, the community came together not just in remembrance of the many buried at the historic Lincoln Cemetery located on 58th street in Gulfport FI, but to show their love for two very special women.

Vanessa Gray and Sharon Butler Gray have worked for many years and have spent a lot of time by themselves, to bring back respect to the many buried at the cemetery.

For the past month and a half Vanessa, the President of the Lincoln Cemetery Society, has been caring for her mother Sharon after a routine doctors visit revealed that Sharon had breast and liver cancer. In four short weeks she was gone.

We lost a love one who could never say no when someone needed help. On Saturday the 20th, Family and Friends gathered at the historic Casino to say goodbye and there was a lot of people there to do just that.

South 49th street will miss her a lot as our market manager and friend. She worked so hard every Saturday opening and closing the market and working throughout the week to manage it.



We will never be able to replace her and Gulfport truly lost an Angel. She will be missed.

EVENTS 2019

2019 MUSIC FESTIVAL

Looking ahead to 2019 save the date for November 2nd. We are currently inviting corporate and individuals to sponsor our annual music festival (formerly the Blues Festival).

The Music Festival will be a 10 hour music festival with 6 bands and a lot of food and gift vendors for the day and so much more.

I have been working on the sponsorship packages and will have them available soon. Prepare now for November 2nd 2019. It will be a super show with something for everyone.



To become a sponsor or find out more about sponsorship information, including sponsorship levels and benefits, contact me at jsrtraining@aol.com

Phil Reed

SATURDAY MORNING MARKET VENDOR SPOTLIGHT



Wine Me? is an American hand painted wine glass company known for its beautiful, stylish, and highly collectible pieces. Combining great style and unsurpassed quality, Wine Me? has gained a strong following amongst wine lovers around the country.

Florida based artist, Rebecca Suriano, officially established Wine Me in 2010 to serve a niche market at wine festivals and art shows nationwide. Inspired by nature, fashion, popculture, fine arts and above all, being unique,

winemecompany@gmail.com

TROLLEY MARKET SQUARE



TANGERINE GREENWAY - TROLLEY MARKET SQUARE CONSTRUCTION IS WELL UNDER WAY

PROJECT UPDATE

The construction on site for the Tangerine Greenway/Trolley Market Square is well and truly underway.

Phil Reed has been documenting progress of the construction. You can follow the progress updates on the SO49 Facebook page: https://www.facebook.com/SO49here/





CHEF'S CORNER



SUBMITTED BY ALY SURIANO

CROCK POT BUTTER NUT SQUASH SOUP

This is the perfect set it and forget it recipe for a busy fall weeknight.

Make it the morning, and dinner is practically ready for you when you get home.

INGREDIENTS

1 large butternut squash, peeled and cut into large cubes (about 8 cups)
1 large onion, chopped
1 carrot, peeled and chopped
3 cloves garlic, minced
4 sprigs thyme
1 sprig sage
3 c. low-sodium chicken (or vegetable) broth
Kosher salt, Freshly ground black pepper, Pinch of cayenne
Heavy cream, Freshly chopped parsley for garnish

DIRECTIONS

- 1. In a large slow cooker, combine butternut squash, onion, carrot, garlic, thyme, and sage. Pour in broth and season with salt, pepper, and a pinch of cayenne.
- 2. Cover and cook until squash is very tender, on low for 8 hours or on high for 4 hours. Remove herb sprigs and use an immersion blender to blend soup until smooth.
- 3. Stir in cream and garnish with parsley before serving.

CHEF'S CORNER



SUBMITTED BY PHIL REED

HOT WINGS

Making hot wings is not rocket science and to create the perfect chicken wing, it really is based on the taste of the maker

The way the wing is cooked is the key to a great wing. Everyone wants a cooked all the way thru wing and it takes 15 minutes to make sure they wing is done. The wing must be crunchy on the outside and moist on the inside. The sauce is simple but tasting is a must.

INGREDIENTS

Peanut oil
2.5 pounds of Wings
2 medium bottles Crystal hot sauce
2 sticks of Butter
¼ cup of Lemon juice
Ranch or blue cheese
Celery

DIRECTIONS

- 1. Melt the butter then mix the hot sauce and butter and lemon juice together.
- 2. Taste the liquid and should be mild in taste with a little twang to the taste. If the sauce is too hot then for taste add another ½ stick of butter. It will cut the hot taste till you are comfortable.
- 3. To coat the wing, place sauce in a bowl and toss in the wings till they are evenly coated.
- 4. Everyone enjoy!

CHEF'S CORNER



SUBMITTED BY PHIL REED

PECAN PIE

Make this perfectly delicious pecan pie this thanksgiving and holiday season.

VARIATION: to make a walnut pie coarsely chopped walnuts may be substituted for pecans.

INGREDIENTS

1 cup Karo® Light OR Dark Corn Syrup
3 eggs
1 cup sugar
2 tablespoons butter, melted
1 teaspoon pure vanilla extract
1-1/2 cups (6 ounces) pecans
1 (9-inch) unbaked OR frozen** deepdish pie crust

DIRECTIONS

 Preheat oven to 350°F.
 Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans. Pour filling into pie crust. 3. Bake on center rack of oven for 60 to 70 minutes (see tips for doneness, below). Cool for 2 hours on wire rack before serving. **To use prepared frozen pie crust: Place cookie sheet in oven and preheat oven as directed. Pour filling into frozen crust and bake on preheated cookie sheet.

reaches 200°F. Tap center surface of pie lightly - it should spring back when done. For easy clean up, spray pie pan with cooking spray before placing pie crust in pan. If pie crust is overbrowning, cover edges with foil. You can make more pies by just increasing the ingredients by the number of pies you need.

TROLLEY MARKET SQUARE SPONSORS



CONTACT

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