David Pederson & Alan Karbel
Share A Love of Books and Each Other
Choose Wisely

We are not a team, but instead we are a group of independent agents who strongly believe in teamwork! In a sea of real estate agents, choosing the right agent can be daunting. Find out what sets us apart from the others by getting to know the personalities behind the name.

Put your trust in any one of us!

The name is First Weber… the service is First Class

If you need home coverage, I can help.
I live and work right here in our community. I know what the homes are like in the area. So I can offer advice you can trust to help you get the protection that fits your needs.

I’m ready to talk home insurance or need some advice about protecting all that’s important to you, call me today.

McCabe Agency
414-901-1106
SHOREWEST REALTORS®
North Shore Office
Shorewood, WI 53211
andrewmccabe@shorewest.com

Any content, resident submissions, guest columns, advertisements and advertorials are not necessarily endorsed by or represent the views of Best Version Media (BVM) or any municipality, homeowners associations, businesses or organizations that the publication serves. BVM is not responsible for the reliability, suitability or timeliness of any content submitted. All content submitted is done so at the sole discretion of the submitting party. © 2017 Best Version Media. All rights reserved.

DEAR RESIDENTS,

Growing up I found reading enjoyable, until I reached an age where I was reading so much for school, that I stopped reading anything for pleasure. This trend continued until my senior year of college, when I finally found the time to read a book just because I wanted to. For over a decade I have been in a book club that is a great group of almost twenty women. We have celebrated life together from marriages, babies, new houses, and sadly also had two members recently battle breast cancer. Our feature couple for this month, David Pederson and Alan Karbel, have celebrated life and a love of books together as well. Enjoy their story and curl up with a book, possibly even one that David Pederson has written!

Best Version Media®
‘Bringing People Together’

Publication Team

Editors: Christine Barkawitz and Kathy Durand
Contact: Christine Barkawitz at cbanholzer@bestversionmedia.com and Kathy Durand at kdurand@bestversionmedia.com, or Christa Banholzer at cmcbride@bestversionmedia.com

Advertising
Interested in advertising in any of the following Wisconsin communities? Appleton/Neenah, Bayside, Bay View, Brookfield, Cedarburg, Delafield, Kenosha, Mequon, Menomonee Falls, Milwaukee, Oak Creek, Oconomowoc, Oshkosh, Pewaukee, Racine, River Hills, Waukesha, Wausau, Wauwatosa, Whitefish Bay.

Contact Kathy Durand at (262) 716-4788, or kdurand@bestversionmedia.com, or Christa Banholzer at cmcbride@bestversionmedia.com

Feedback/ideas/submissions
Have feedback, ideas or submissions? We are always happy to hear from you! Deadlines for submissions are on the 20th of each month. We may also scan your thoughts, ideas and photos to Christa Barkawitz at cbanholzer@bestversionmedia.com

Important phone numbers

<table>
<thead>
<tr>
<th>November 20</th>
<th>January 20</th>
<th>March 20</th>
<th>May 20</th>
<th>July 20</th>
</tr>
</thead>
<tbody>
<tr>
<td>North Shore Fire Dept</td>
<td>(414) 962-6690</td>
<td>Police (non-emergency)</td>
<td>(414) 962-3830</td>
<td>Police Administration</td>
</tr>
<tr>
<td>(414) 962-6690</td>
<td>(414) 351-9900</td>
<td>(414) 357-0113</td>
<td>(414) 964-4380</td>
<td>(414) 963-3921</td>
</tr>
</tbody>
</table>

Contact us for more information about our advertising program.

Best Version Media®
‘Bringing People Together’

Kathy Durand at (262) 716-4788 or kdurand@bestversionmedia.com, or Christa Banholzer at cmcbride@bestversionmedia.com

Financial Advisor
Brady K. End, MBA
Thrivent Financial®
(414) 763-1018
brady.end@thrivent.com

Real Estate
Essam Elsafy
SHOREWEST REALTORS®
(414) 350-4611
nelsafy@shorewest.com

Bay Leaves
Delivered every month to homes in Whitefish Bay

Contact us for more information about our advertising program.

Best Version Media®
‘Bringing People Together’

Kathy Durand at (262) 716-4788 or kdurand@bestversionmedia.com, or Christa Banholzer at cmcbride@bestversionmedia.com

Expert Contributors:

To learn more about becoming an expert contributor, contact Kathy Durand at (262) 716-4788 or kdurand@bestversionmedia.com, or Christa Banholzer at cmcbride@bestversionmedia.com

Insurance
Andrew McCabe
Alstate® Insurance
(414) 961-1166
andrewmccabe@alstate.com

Insurance
Kathy Durand
(414) 716-4788
kdurand@bestversionmedia.com

Kathy Durand
Contact for more information about our advertising program.

Best Version Media®
‘Bringing People Together’

Kathy Durand at (262) 716-4788 or kdurand@bestversionmedia.com, or Christa Banholzer at cmcbride@bestversionmedia.com

Dear Residents,

Growing up I found reading enjoyable, until I reached an age where I was reading so much for school, that I stopped reading anything for pleasure. This trend continued until my senior year of college, when I finally found the time to read a book just because I wanted to. For over a decade I have been in a book club that is a great group of almost twenty women. We have celebrated life together from marriages, babies, new houses, and sadly also had two members recently battle breast cancer. Our feature couple for this month, David Pederson and Alan Karbel, have celebrated life and a love of books together as well. Enjoy their story and curl up with a book, possibly even one that David Pederson has written!

Cheers,
Christine McBride
Content Coordinator
cmcbride@bestversionmedia.com
**VILLAGE OF WHITEFISH BAY**

**To Subscribe to the Village Weekly Online Newsletter,** please send your e-mail address to Jenny Heyden, Communications Specialist, j.heyden@wfbvillage.org.

---

**BURNING REGULATIONS: Certain Types of Fire Pits are now Permitted**

Open burning is prohibited in the Village of Whitefish Bay. However, the use of certain outdoor “fire pits” for the burning of wood are now permitted. Specifically, such devices must be equipped with a metal hood and screen that completely encloses the area where wood is burned so as to prevent embers or sparks from exiting the device is allowed.

Additionally, such devices shall not be used on porches or decks or within ten (10) feet of a dwelling, garage or other accessory structure; such devices shall not be used between the hours of 11:00 pm and 8:00 am; and such devices shall be tended by a competent person at all times combustion is occurring.

---

**VILLAGE APPOINTS PAUL BOENING AS NEW VILLAGE MANAGER**

On March 13, the Village Board of Whitefish Bay unanimously voted to appoint Paul Boening to the position of Village Manager, which will take effect on May 1, 2017. Boening has been with the Village for three years and brings 18 years of municipal experience to the role. The current Village Manager, Steve Sheiffer, will be stepping down from the position on May 1.

Boening is looking forward to a smooth transition in Whitefish Bay. “Whitefish Bay is a vibrant Village that truly embodies the values and characteristics that define a community. I am honored that the Village Board has put their trust in me to serve as the next Village Manager. With the continued support of the Village Board, dedicated staff members, engaged citizens and hardworking business community, I am excited to be a part of a team effort that will strive to ensure that Whitefish Bay remains a great place to live, work and visit.”

---

**PROPERTY TAX INSTALLMENT DUE DATES & PAYMENT INFORMATION**

When is my Final Property Tax Installment due?
- If you pay your property taxes in installments, the final installment is due by Wednesday, May 31, 2017.

What if my payment is late?
- Interest & penalties of 1.5% per month will start to accrue on delinquent balances dating back to February 1, 2017, until the full amount of the tax bill is paid.

How Do I Make a Payment?
- **Preferred:**
  - By Mail
  - On the Village Website (user fees apply) www.wfbvillage.org
  - 24-Hour Night Depository (located in entrance of Village Hall)
  - In person – Business Hours are Monday through Friday, 8am – 4:30pm.

How Do I Obtain a Receipt?
- Use the Village website, www.wfbvillage.org
- Include a self-addressed stamped envelope with payment sent via mail or dropped in night depository. Receipts will not be sent if self-addressed stamped envelope is not included
- Receive receipt at time of payment in person

How do I use the Village website to make a payment?
- Go to the Village website www.wfbvillage.org.
- From main page, click Online Payments icon near bottom of page.
- Select “Pay Property Tax Bill.”
- Enter payment type, parcel number, name and address and amount of payment.
- Payments made via website are processed next business day (user fees apply)

---

**POLICE DEPARTMENT OFFERS FREE SERVICE VACATION WATCH: FREE SERVICE FROM WFB PD.**

Call 414-962-3830 to be placed on the Vacation Watch List.

If you are going on a vacation please call 462-3830 and ask to be placed on our vacation watch list to have the Police Dept. keep an eye on your residence while you are away. We also recommend doing the following:

1. Have the post office hold your mail.
2. Keep some lights and a radio on timers while you’re away
3. Most importantly have a trusted neighbor or relative watch your home while you’re away. Provide them with a way to contact you if they have a question or concerns during your absence.

**WHITEFISH BAY IS A SAFE COMMUNITY, TAKING THESE STEPS HELPS PROTECT YOUR PROPERTY AND WILL PROVIDE YOU WITH SOME PEACE OF MIND.**
Participation in regular physical activity has been shown to have benefits to both physical and emotional health. Per the Physical Activity Guidelines for Americans, adults need at least 150 minutes of moderate-intensity physical activity per week and should perform muscle-strengthening exercises on two or more days each week. According to the Centers for Disease Control and Prevention (CDC), the benefits of physical activity include the following:

- Control your weight: You gain weight when the calories you burn are less than the calories you eat or drink.
- Reduce the risk of cardiovascular disease: Heart disease and stroke are two of the leading causes of death in the United States.
- Reduce the risk of type 2 diabetes and metabolic syndrome: Metabolic syndrome is a condition in which you have some combination of too much fat around the waist, high blood pressure, low HDL cholesterol, high triglycerides, or high blood sugar.
- Reduce the risk of some cancers: Research shows that increasing physical activity can lower the risk for breast and colon cancer.
- Improve your mental health and mood: Regular physical activity can help keep your thinking, learning, and judgment skills sharp as you age.
- Improve your ability to do daily activities and prevent falls: Doing balance and muscle-strengthening activities each week along with moderate-intensity aerobic activity, like brisk walking, can help reduce your risk of falling. It can also strengthen bones and muscles. Exercise does not have to be a chore. Choose something that you enjoy doing. Visit https://www.choosemyplate.gov/physical-activity-tips for more tips.

**May 2017 clinic dates:**
- Immunizations (appointment required)
  - May 9th – 10:00-11:00am - Brown Deer
  - May 17th – 3:30-4:30pm - Brown Deer
  - May 11th 3:00-4:30pm - Shorewood
  - May 16th – 3:30-4:30pm – North Shore Library

- Adult Health (appointment required)
  - May 17th – 8:00-10:00am- Brown Deer
  - May 23rd – 8:00-10:00am- Shorewood

- Blood Pressure (no appointment needed)
  - May 24th 3:30-4:30pm- Shorewood
  - May 3rd-12:45-1:15pm- Lois and Tom Dolan Comm. Center in Brown Deer
  - May 16th – 1:30-2:30pm- Lydell Community Center in Whitefish Bay

Please call the North Shore Health Department for an appointment at 414-371-2980. For the most up-to-date information on upcoming clinics and screenings, visit the Clinics page of our website: http://www.nshhealthdept.org/Clinics.

**Weather-Tek**

8,000 sq. ft. dedicated to product displays
- 20 window, door & accessory product lines
- Largest brand selection in Wisconsin
- Financing & promotional offers available
- Schedule a Design Gallery visit today!

Use promotional code WT1750-2 to receive 7% OFF Weather-Tek’s best pricing.
Contact our Sales Consultants for details!
Enjoy the arts at the Whitefish Bay Public Library in May! We are excited to host the Wisconsin Poet Laureate Karla Huston on Wednesday, May 17 at 6:30pm. Karla is the author of *A Theory of Lipstick*, which received 2 awards including an Outstanding Achievement Award from the Wisconsin Library Association as well as a Pushcart Prize for the title poem from that collection. For her program at Whitefish Bay she’ll share some of her poetry. This is a great program for adults and older teens. Karla taught creative writing and literature at Neenah High School from 1994 to 2009 so she enjoys presenting to that age group. She currently serves on the board of Council for Wisconsin writers.

We’re also welcoming Ceci Broussard and the Ceci Broussard Dancers for a special dance storytime on Tuesday, May 2nd at 6:30pm. This is the fourth year the Ceci Broussard Dancers have shared their special talents with our library to celebrate National Dance Week, and we’re thrilled to have them back again. This is an all-ages event, and there is no registration required.

View the full calendar of events at the Library at wfblibrary.org.

---

**Cumberland School and Richards School**

Kindergarten Registration for 2017-18 in Progress

**Junior Kindergarten** 4 years old on or before September 1, 2017

**Senior Kindergarten** 5 years old on or before September 1, 2017

Please contact the school offices for more information:

Cumberland School (414) 963-3943
Richards School (414) 963-3951

Attention incoming K4 students (2017-18 school year). Cumberland and Richards will be hosting a visit for you and your child in May. Please check your school’s website calendar for details.

---

**Upcoming Music Events**

May 8 at 7:30 PM, Cumberland 4th grade strings concert

May 11 at 7:00 PM, Richards 4th grade strings concert

May 18 at 7:30 PM, Band-O-Rama

May 22 at 7:30 PM, MS choir concert

May 23 at 7:30 PM, HS choir concert

---

**Middle School Musical**

WFB Middle School Proudly Presents *Disney’s High School Musical Jr.*

May 5 at 7:30 PM

May 6 at 2:00 and 7:30 PM

May 7 at 2:00 PM

For ticket information visit: tinyurl.com/WFBMS-musical

---

**Alumni**

Are you a Whitefish Bay alumni? If you have good news to share we would love to hear from you! Please email: districtnews@wfbschools.com

---

**Upcoming Events**

For ticket information visit: tinyurl.com/WFBMS-musical

---

**PROTECTION WHILE YOU’RE ON THE ROAD.**

Your dreams deserve more than an insurance card tucked in your glove box. That’s why I go beyond a piece of paper to give you smart, customized coverage and a whole team of experts to push your dreams to the limit.

Let’s talk today.

---


---

**Wheelchair Accessible**

Contact: (414) 761-9500

---

**Serving the Northshore, Brookfield, and Franklin**

**Amanda LoCoco**

Agency Branch Manager

Richards School (414) 963-3951

Cumberland School (414) 963-3943

Please contact the school offices for more information:

Senior Kindergarten

5 years old on or before September 1, 2017

Kindergarten Registration for 2017-18

Richards School

Cumberland School

---

**Upcoming Music Events**

May 23 at 7:30 PM, HS choir concert

May 22 at 7:30 PM, MS choir concert

May 18 at 7:30 PM, Band-O-Rama

May 11 at 7:00 PM, Richards 4th grade strings concert

May 8 at 7:30 PM, Cumberland 4th grade strings concert

---

**Alumni**

Are you a Whitefish Bay alumni? If you have good news to share we would love to hear from you! Please email: districtnews@wfbschools.com

---

**Upcoming Events**

For ticket information visit: tinyurl.com/WFBMS-musical

---

**PROTECTION WHILE YOU’RE ON THE ROAD.**

Your dreams deserve more than an insurance card tucked in your glove box. That’s why I go beyond a piece of paper to give you smart, customized coverage and a whole team of experts to push your dreams to the limit.

Let’s talk today.

---


---

**Serving the Northshore, Brookfield, and Franklin**

**Amanda LoCoco**

Agency Branch Manager

Richards School (414) 963-3951

Cumberland School (414) 963-3943

Please contact the school offices for more information:

Senior Kindergarten

5 years old on or before September 1, 2017

Kindergarten Registration for 2017-18

Richards School

Cumberland School

---

**Upcoming Music Events**

May 23 at 7:30 PM, HS choir concert

May 22 at 7:30 PM, MS choir concert

May 18 at 7:30 PM, Band-O-Rama

May 11 at 7:00 PM, Richards 4th grade strings concert

May 8 at 7:30 PM, Cumberland 4th grade strings concert

---

**Alumni**

Are you a Whitefish Bay alumni? If you have good news to share we would love to hear from you! Please email: districtnews@wfbschools.com

---

**Upcoming Events**

For ticket information visit: tinyurl.com/WFBMS-musical

---

**PROTECTION WHILE YOU’RE ON THE ROAD.**

Your dreams deserve more than an insurance card tucked in your glove box. That’s why I go beyond a piece of paper to give you smart, customized coverage and a whole team of experts to push your dreams to the limit.

Let’s talk today.

---

Summer Means Swimming and Tennis in Bay!
By Carin Keland, Director of the Recreation and Community Education Department for the School District of Whitefish Bay

Tennis Anyone?
The summer Whitefish Bay Recreation Program offers youth (starting at age 4) thru adult lessons with Tennis Pro Phil Kelbe and staff. First session starts June 12th. Have a more advanced player? The Recreation Department also offers a youth league program, Jr SEPRC League, where players will competitive in meets against other local Recreation Departments. All players must be pre-registered and summer tennis lessons or fill quickly so don’t wait to sign up. Adults interested in league play should inquire with the WFB Adult Tennis Club at www.whitefishbay-tennisclub.com.

Whitefish Bay Garden Club will host its first Garden Walk: Quilts in the Garden, on Sunday, July 23, 2017, 12-4pm, rain or shine.
The walk will feature 10 Whitefish Bay gardens that are diverse in size and style, that promote environmentally healthy practices, and are pollinator friendly. Area quilt makers will provide quilts to enhance the beauty of the gardens. This garden will be featured on the walk. Watch Bay Leaves for future “sneak peeks” of featured gardens. Visit our website or Facebook page for more details and to purchase advance tickets.

www.whitefishbaygardenclub.com or www.facebook.com/whitefishbaygardenclub

Wishing your child to learn how to swim? Well you are in luck! Beginners to the more advanced swimmers looking to perfect their skills are encouraged to register. Lessons are certified by the Red Cross and take place in the two Whitefish Bay High School indoor pools. Private swim lessons are also available for swimmers ages 5 and older. Please note the pool closure from June 10- July 17.

Sunday-Saturday
July 17-Aug 20
1:00-3:45pm
Weekdays
After August 8th
1:00-3:00pm
Tuesday, Thursday, and Friday
Evenings
July 18-Aug 18
7:00-8:45pm
Students / Children ages 3-18 years of age $3.00
Adults $4.00
Seniors and Children 2 & Under FREE
Family Swim Pass $75.00 for 30 swims
*Swim passes are available at the WFB Recreation Department

Tours & Trips
Monday, May 1
Whitefish Bay Historic Walking Tour along Lake Drive with Jeff Aikin, Whitefish Bay historian and book author. Cost: $5.00. The tour will meet and begin in the Winkie’s parking lot at 1:00pm.

Luncheons and Entertainment Series
Wednesday, May 10 - Free Technology Class: Internet Browsers
Learn which browser is best for you! Presented by David Bartlett. Location: Lydell Community Center, Time: 1:00-2:30pm

UW-Extension Master Gardener’s Presentation
by Rodger Kocher and Ben Rucka Tuesday, May 16, includes lunch of chicken chardonnay, vegetable, salad, roll, dessert, milk and Starbucks coffee. Cost: $9.00

All programs require pre-registration, for additional program and registration information, contact Carolyn Noori, WFB Senior Program Supervisor at 963-3992 or email carolyn.noori@wfbschools.com.

CALL ME FOR A COMPLIMENTARY MARKET EVALUATION ON YOUR HOME

MILWAUKEE’S NORTH SHORE LEADER
Call Suzanne today! 414.870.7175 powersrealty.com
Save the Dates!
By Cindy Seaman

I Scream, You Scream, We All Scream For Ice Cream!

The 2017 Ice Cream Socials will take place Wednesday, June 14 and Wednesday, August 2 from 6:30-8:00 p.m. at Old Schoolhouse Park. Indulge in a free sundae or root beer float while enjoying live music from the Whitefish Bay Community Band.

Grant Money Available from the Whitefish Bay Civic Foundation

Have an idea for a project or event in Whitefish Bay that could benefit from grant money from the Civic Foundation? We are looking for new opportunities to support projects that will improve the quality of life for Whitefish Bay residents.

Grant applications can be found on the Whitefish Bay Civic Foundation website at wbccivicfoundation.org. Click the “Community Grants” link on the left hand side of the page. Additional considerations are noted in the website.
Enjoying Their First Year of Marriage

Alan Karbel & David Pederson

On a whim I submitted to a small publishing house. “After five years of sending in a query letter followed by a chapter sample to publishing houses that were either interested or passing, from each publisher I received a rejection letter, and I didn’t want to darken my mood. After a few hours I realized I was too scared to share it with others. Frankly it was a very similar feeling to when I came out in 1981 to friends and family that I was gay. Both are such a large part of what makes me who I am, but for years I was scared to share it with the world,” said David.

While not the writer that David is, Alan has always enjoyed books and reading. He taught reading skills and especially loves mysteries and historical novels. Having taught in the classroom at a couple of different schools for a number of years, he jumped at the chance to work in a school library when it came along. “It’s a perfect blend of my interests in books and technology,” he said. “I couldn’t ask for a more perfect job.” With his teaching background, love of history, and knowledge of library research, he’s been invaluable in helping David making sure his writing is as historically accurate as possible.

A majority of David’s books are written in Milwaukee, with some in the classroom at a couple of different schools for a number of years, he jumped at the chance to work in a school library when it came along. “It’s a perfect blend of my interests in books and technology,” he said. “I couldn’t ask for a more perfect job.”

While both enjoy reading, and David enjoys writing, their romance first began on the dance floor in 1994 when they were at a country dancing event. The pair danced to the song “My Favorite Things” playing during this past September in Milwaukee, with the couple also shares a passion for travel, both within the US and internationally. When David turned 50 the couple visited Hawaii, which was the last of the 50 states David had to visit. "I saved Hawaii for last because I wanted the 50th state I'd visited to be the 50th state of the union, in my 50th year of life so it would be 50, 50, 50! We had a wonderful time on that trip," said David. While David and Alan at times do miss the nightlife offered living off of Brady Street, they wouldn’t change the quieter and more community based lifestyle they now have in Whitefish Bay.

Story By Christine McBride | Photos by Boutique Photographer, Linda Smallpage

We'd like to thank Molly Judge for bringing you this month's cover story.
North Shore Fire and Rescue to Host Second Annual Summer Safety Camp for Fourth Graders

By Lieutenant Dan Tyk, North Shore Fire/Rescue, EMS Manager & Community Relations Officer

It has been a wild winter and early spring, but summer will be here before we know it. As you look at setting up your summer plans for your family, consider signing your child up for two days of fun, learning and adventure. We are pleased to offer students going into fourth grade during the 2017-18 school year, a two-day camp loaded with activities.

This year’s camp is being held Tuesday through Wednesday, July 11-12, 2017 from 8 a.m. to 4:30 p.m. each day at Parkway School (5910 N. Milwaukee River Parkway) in Glendale. Registration for this two day camp is just $40 and includes a t-shirt, lunch and snacks, adult leadership, supplies, activities and closing ceremony attendance. Camp is held rain or shine and includes activities like exotic animal interaction, self-defense and discipline tactics, stranger-danger, fire safety, very basic first-aid, bike and distracted walking safety activities and so much more! Fun interactive team-building games and activities like a water balloon toss are also included.

The camp culminates with a brief graduation ceremony and ice-cream social for participants and their families on the evening of July 12 from 7:30-9:30 pm.

Families are invited to stay for an outdoor movie on the lawn of the firehouse following the ceremony.

Space is limited! Registration is available only through our website, www.nsfire.org. No phone registrations accepted. Participants will receive an informational packet by June 30 with additional camp details.

For more information about other safety or health related topics, visit our website, www.nsfire.org, or call our Community Risk Reduction Bureau at (414) 357-0113.

Annual Awards Ceremony Recognizes Local Business Leaders

By Karen Mathu, Executive Director, Whitefish Bay Business Improvement District

The Whitefish Bay Business Improvement District (BID) honored local businesses and individuals at the recent Annual Meeting and awards event held at Fringe Home Furnishings and Design.

A total of three awards were bestowed. The Beautification Award was awarded to the RAMLAL Building, home to Bayshore Dental and Gerhard’s Kitchen and Bath Store. Dr. Mona Patel, owner of Bayshore Dental invested over a year of effort to completely transform the building situated adjacent to Consaul Commons in the heart of the Whitefish Bay Business Improvement District.

Jeff Commer, BID board president and owner of Swipeworks received a Commitment to the Community in recognition of his continuous energy and enthusiasm for all BID initiatives, from engaging in strategic planning discussions, meeting with village committees, to bringing fun and music to Silver Spring Drive’s cherished Sidewalk Sale-a-Bration. Jeff is an asset to the BID, whose members appreciate his commitment.

The New Business Award went to MOXIE Food + Drink, owned and operated by Anne Marie Arroyo and Tamela Greene. MOXIE Food + Drink has helped make the street a dining destination with the North Shore’s newest upscale-casual restaurant. The restaurant features inspired American comfort food and a full bar in a warm and welcoming atmosphere.

The festivities also recognized businesses in the district that opened in the past year, including Honeycomb Salon, Float Life, Gerhard’s Kitchen and Bath, The Navy Knot and Empower Yoga. For more information please visit www.shopwhitefishbay.com or http://www.facebook.com/ShopWFB.

The Whiz Kid Award went to Sensational Learning Center, co-owned by Jamie and DonnNeal. The center offers a comprehensive daily schedule for children and teens from preschool through high school.

The Small Business Award went to Cube 2 Classroom. Cubes 2 Classroom, owned and operated by Laura and Todd Wilczynski, offers a unique learning experience for children.

For more information about other safety or health related topics, visit our website, www.nsfire.org, or call our Community Risk Reduction Bureau at (414) 357-0113.
Throughout the month of May, the arrival of spring becomes more and more evident. As the weekends grow warmer and the flowers blossom fully, it is hard to ignore the blissful reminder that summer is around the corner. In the last weekend of May, before you fire up your grill, uncover the pool or rent a lake house, take a moment to envision the first signs of spring in the years that our country has faced loss, division and national mourning.

It was the first signs of a thaw after a bitter winter that prompted all of America to cut fresh flowers and mourn their fallen compatriots. Each year, the last Monday in May is dedicated to honoring America’s men and women who have died in armed service. Originally called Decoration Day, it was officially designated on May 5th, 1868 by General John Logan as a day to decorate the graves of the Union and Confederate soldiers who died in the Civil War. The day was first introduced and made most popular in the southern states. It has been said that when women went to decorate the Confederate graves, they noticed that the Union graves were yet bare. They placed flowers on the graves of the fallen Union soldiers as an act of healing and out of a desire to mourn for all of the country’s heroic soldiers.

In the midst of the new spring flowers—handmade and just-bloomed alike—be sure to note the minute of silence at 3pm local time. For the minute, we are to remain silent in solemn remembrance of all those who have died for our country. It is the hope, of course, that throughout the extended weekend of lighthearted fun, family events and reveling in the new light of spring, that we all take the time to voice our appreciation for our active and retired service men and women and mourn those who have made the ultimate sacrifice for our country. As Moina Michael promises, “Fear not that ye have died for naught; / We’ll teach the lesson that ye wrought / In Flanders Fields.”

The National Women’s History Museum, the image of the poppies “Between the crosses, row on row” became the central focus of Moina’s poem, “We Shall Keep the Faith.” In her poem, the red of the poppies “…seems to signal to the skies / That blood of heroes never dies.” Thus, the delicate poppy came to represent mourning in light of the hard facts of war. The red poppy movement caught on and spread throughout the country. Each year, artificial poppies are handmade by disabled veterans and sold for donations that support the needs of local veteran organizations.
BUSINESS FEATURE

Turning Your Dreams Into Reality: Seymour Custom Builders
A Small Business That Can Handle Your Big Jobs
By Melissa Magliocco

Established in 2005, Seymour Custom Builders, LLC has been providing custom home building, remodeling, and design build services for residential and commercial construction. Making all projects a “first-class operation” is a priority. “We consider ourselves a small business that can handle your big jobs.” From building spec homes, to residential remodeling and additions, commercial build outs, and tenant improvement (TI) work, Seymour Custom Builders can help you with your next project.

At Seymour Custom Builders, they make a commitment to each client to ensure quality work ethic both in the field and in the office. With top notch customer service, they take pride in communication, construction scheduling, and budgeting. “With our low overhead, we know that we can be very competitive on your next project.” What motivates them the most? It’s seeing a client’s dream turned into reality. “We strive to make you happy!”

Owner, Ryan J. Seymour started the business twelve years ago, as a one-man crew. His passion for construction started after starting the business, he hired his first employee and since then the company has grown to three employees. “They are greatly motivated, and I think this is because of starting his own company. Five years ago, Ryan and Heather have always been so supportive, pushing him to achieve his goals, especially when the company was just getting started. Ryan and Heather have three children, Landon (9), Layla (7), and Leanna (3). Outside of work, Ryan enjoys spending time with his family and cheering for his children in their various sports activities, including soccer, gymnastics, and baseball. He encourages them to try their best and work hard to achieve their dreams, for he knows that having goals and dreams are the foundation for success. Ryan wouldn’t be where he is today without such a dedicated and loving family behind him.

Whether you are looking for someone to help an aging parent a few hours a week, or need more comprehensive assistance, Home Instead can help. To you, it’s about making the right choice. To us, it’s personal.

Selling · Community · Buyers

www.scb7.com
414-339-7066

GUY NICOLET
414-339-7066

REPRESENTING

HOMES

36

HOMES SOLD

$441,827

SALES PRICE

($387,359 YR)

AVG

$1,300K

HIGHEST

PRICE

$194.84

LOWEST

PER SQ FT

($119.63 YR)

AVG PRICE

448

AVG DAYS ON MARKET

414-239-9612

Call for a free, no-obligation appointment

We’re by your side so your parents can stay at home.

BY MELISSA MAGLIOCCO

Yelp

BBB

Angies List

Facebook

Services include:
• Meal Preparation
• Medication Reminders
• Light Housekeeping
• Shopping and Errands
• Personal Care
• Dementia Care

Dr. Nathan S. Darling
www.darlingdental.com
414.247.1470

Dr. Lawerence T. Porter
www.darlingdental.com
414.247.1470

ACCEPETING NEW PATIENTS!!

We’re ready to help you achieve the smile you’ve always wanted.

CALL ME NOW!

414.247.1470

Dr. Lawerence T. Porter
www.darlingdental.com
414.247.1470

Dr. Nathan S. Darling
The Village of Whitefish Bay will be honored in May by the Milwaukee County Historical Society in recognition of the 125th anniversary of the Bay’s incorporation.

“The Milwaukee community is a richer place to live and work because of the work the Village of Whitefish Bay has done since 1892,” said Mame McCully, Executive Director of the County Historical Society.

“In honor of the Village’s significant anniversary, the Historical Society has designated the Village of Whitefish Bay to receive one of the Historical Society’s finest awards, the Anniversary Accolade, at our annual awards dinner on May 9,” McCully said.

Whitefish Bay became the first suburb in Whitefish Bay to incorporate. The primary motivation for incorporation was to allow residents to create their own school district. The first schoolhouse opened in 1893 at what is now Old Schoolhouse Park on Marlborough Drive across from the Whitefish Bay Library. The first school had 50 students and classes were taught by Alice Curtis.

To further honor the occasion, the Whitefish Bay Historic Preservation Commission has written a book that captures those older days. Historic Whitefish Bay, published by History Press, will come out later this year. Stories of public malfeasance, notorious sex scandals, washrel children of millionaires, stage and screen stars, and even a ghost story or two are recounted in the book. The book is a fundraiser for the Historic Preservation Commission to further preservation efforts in our community. It will be available at the Whitefish Bay Library and local retail outlets.

Submitted by Jeff Aikin, Chair, Whitefish Bay Historic Preservation Commission
A family-run painting business, serving North Shore since 1952.

Crain
painting contractors, inc.
414-352-7731
As clutter increases around your house, so do your stress levels. Being surrounded by so much stuff decreases our attention spans by telling our brain that there’s work to be done. It’s hard to come home from work and relax when you’re stepping over mismatched shoes, staring at dishes left in the sink or feeling distracted by messy kitchen counters. By ridding your house of clutter, you welcome newfound energy, focus and peace of mind. Don’t know where to start? Here are some pointers.

**Speed Clean**
Before going to bed each night, take 15 minutes to speed clean your house. Straighten your pillows, wipe down countertops, sweep the floor and start the dishwasher. You’ll wake up in the morning feeling at ease and ready to start the day on a productive note.

**Toy Storage**
Keep a large, decorative basket in the corner of your family room and store kids’ most frequently used toys inside it. Kids can access them easily and can put them away quickly when it’s time to clean up. Keep the rest of the toys in a designated area (like a toy closet) and rotate out the favorites that stay in the basket.

**Kids’ Cabinet**
Create a simple kids’ pantry by devoting two cabinets to snacks, cups, dishes and water bottles. It’s even more convenient to place each category of item in its own labeled bin. Kids can help themselves to after school snacks or pre-game water bottles in a cinch.

**Mini Home Office**
Even if you never work from home, having a small space devoted to your work items is a must. Instead of scrambling last minute to find your favorite pen, your laptop charger or your portfolio, keep it all in one spot. Devoting a file organizer, drawer or mud room cubby to your professional items is a major time (and sanity) saver.

**Designate and Donate**
Designate a spot for everything in your pantry, craft zone and kids’ rooms. Regularly go through each zone and donate unwanted or unused items. An easy way to both organize and donate clothes is to transition closets from season to season. Go through and move seasonal items to a separate bin during summer months and make a donation pile of unwanted or too-small clothes at the same time.

**Shop Smart**
Don’t go out and buy new versions of anything until you’re sure of what you already own at home. Though it may seem that having multiple of one tool or accessory might be useful, it’s those extra, unneeded items that end up taking up precious space in your drawers or on the counter.
The idea of eating flowers may seem silly or foreign. After all, you probably don’t see many flowers when shopping for produce. Bay leaves, for example, seem like a good choice, may not be palatable and can even be poisonous. For example, sweet-scented lily-of-the-valley, wisteria and hawthorn should not be eaten, along with sweet peas, azaleas, daffodils, daphne, foxglove, bleeding heart, rhododendrons, oleander, lupines, four o’clocks, calla lilies and castor beans. Do a bit of research if you’re unsure if a blossom is safe to eat, and be sure to avoid plants treated with herbicides or pesticides.

To help you select safe and appetizing flowers to beautify your dishes and inspire culinary creativity, try some of the recommendations from the National Gardening Association (NGA), eating flowers our ancestors used in cooking.

Like any food, flowers also provide a variety of flavors. Some—like lilac, honey-suckle and apple and plum blossoms—are sweet like honey or nectar. Calendula (pot marigold) and nasturtium lend a pinch of pepper flavor, while tuberous begonias, hibiscus and signet marigolds provide citrus notes. For blossoms of plants typically grown for their fruit, root or leaves, the flavors are similar. For example, squash blossoms are mild and taste similar to raw squash, and radish blossoms have a spicy flavor. Because our sense of taste and our sense of smell are so closely linked, you can usually determine a flower’s flavor from its scent.

Did you spend most of your life thinking that the best salad dressings came out of a bottle, like I did? It was not until I was in my mid-twenties that I had a really delectable dressing, asking what brand it was and got a blank stare from my hostess. The friend hosting dinner simply said, “It’s oil and vinegar.” I replied, “What brand?” She proceeded to explain that it was just extra virgin olive oil and balsamic vinegar, right out of their own bottles, with a little salt and pepper. I was shocked. When I got home, I tossed all the bottled dressings we had. From then on, I used her simple trick: olive oil, balsamic, salt and pepper. In the last ten years, it’s amazing how many times I have been asked the same question when having friends over for dinner at my home. It’s also amazing the look, the same one I probably gave my friend all those years back, that people give me when they realize how simple it is. When I started to think about it, I realized how many restaurants throughout my life always had cruets of oil and vinegar on the table. Even if you think about it, however, you would quickly order ranch or some premixed vinaigrette that I just assumed would be better. I regret missing out for so long!

Here’s hoping my epiphany may inspire you to try your own dressing the next time you serve a salad. We begin every dinner with a salad, even if it is just spinach with our simple dressing. In the last ten years, it’s amazing how many times I have been asked the same question when having friends over for dinner at my home. It’s also amazing the look, the same one I probably gave my friend all those years back, that people give me when they realize how simple it is. When I started to think about it, I realized how many restaurants throughout my life always had cruets of oil and vinegar on the table. Even if you think about it, however, you would quickly order ranch or some premixed vinaigrette that I just assumed would be better. I regret missing out for so long!

Here’s hoping my epiphany may inspire you to try your own dressing the next time you serve a salad. We begin every dinner with a salad, even if it is just spinach with our simple dressing. In the last ten years, it’s amazing how many times I have been asked the same question when having friends over for dinner at my home. It’s also amazing the look, the same one I probably gave my friend all those years back, that people give me when they realize how simple it is. When I started to think about it, I realized how many restaurants throughout my life always had cruets of oil and vinegar on the table. Even if you think about it, however, you would quickly order ranch or some premixed vinaigrette that I just assumed would be better. I regret missing out for so long!

Here’s hoping my epiphany may inspire you to try your own dressing the next time you serve a salad. We begin every dinner with a salad, even if it is just spinach with our simple dressing. In the last ten years, it’s amazing how many times I have been asked the same question when having friends over for dinner at my home. It’s also amazing the look, the same one I probably gave my friend all those years back, that people give me when they realize how simple it is. When I started to think about it, I realized how many restaurants throughout my life always had cruets of oil and vinegar on the table. Even if you think about it, however, you would quickly order ranch or some premixed vinaigrette that I just assumed would be better. I regret missing out for so long!

Here’s hoping my epiphany may inspire you to try your own dressing the next time you serve a salad. We begin every dinner with a salad, even if it is just spinach with our simple dressing. In the last ten years, it’s amazing how many times I have been asked the same question when having friends over for dinner at my home. It’s also amazing the look, the same one I probably gave my friend all those years back, that people give me when they realize how simple it is. When I started to think about it, I realized how many restaurants throughout my life always had cruets of oil and vinegar on the table. Even if you think about it, however, you would quickly order ranch or some premixed vinaigrette that I just assumed would be better. I regret missing out for so long!

Here’s hoping my epiphany may inspire you to try your own dressing the next time you serve a salad. We begin every dinner with a salad, even if it is just spinach with our simple dressing. In the last ten years, it’s amazing how many times I have been asked the same question when having friends over for dinner at my home. It’s also amazing the look, the same one I probably gave my friend all those years back, that people give me when they realize how simple it is. When I started to think about it, I realized how many restaurants throughout my life always had cruets of oil and vinegar on the table. Even if you think about it, however, you would quickly order ranch or some premixed vinaigrette that I just assumed would be better. I regret missing out for so long!

Here’s hoping my epiphany may inspire you to try your own dressing the next time you serve a salad. We begin every dinner with a salad, even if it is just spinach with our simple dressing. In the last ten years, it’s amazing how many times I have been asked the same question when having friends over for dinner at my home. It’s also amazing the look, the same one I probably gave my friend all those years back, that people give me when they realize how simple it is. When I started to think about it, I realized how many restaurants throughout my life always had cruets of oil and vinegar on the table. Even if you think about it, however, you would quickly order ranch or some premixed vinaigrette that I just assumed would be better. I regret missing out for so long!

Here’s hoping my epiphany may inspire you to try your own dressing the next time you serve a salad. We begin every dinner with a salad, even if it is just spinach with our simple dressing. In the last ten years, it’s amazing how many times I have been asked the same question when having friends over for dinner at my home. It’s also amazing the look, the same one I probably gave my friend all those years back, that people give me when they realize how simple it is. When I started to think about it, I realized how many restaurants throughout my life always had cruets of oil and vinegar on the table. Even if you think about it, however, you would quickly order ranch or some premixed vinaigrette that I just assumed would be better. I regret missing out for so long!
May 2017

Calendar of Events 2017

Wed., May 3, 10, 17, 24, 31
Eco Wednesday
@ Urban Ecology Center
Join in for nature-inspired recycled arts and crafts.
Time: 4-5:30pm
Cost: Free, donations appreciated
www.urbanecologycenter.org

Sat., May 6
OWW Opening Day
@ Old World Wisconsin
Come see everything Old World Wisconsin has to offer on its opening day for the summer! Girls Scouts, including adult scouts in uniform or wearing clothing with the Girl Scout emblem, are free opening weekend.
Time: 10am-5pm
Cost: $20-19
www.oldworldwisconsin.wisconsinhistory.org

Sun., May 7
Member Swap Day
@ Local Museums
Members of the museums below can use their membership card to receive reciprocal admission at other surrounding museums, including Betty Brinn Children’s Museum, Charles Allis Art Museum, Grohmann Museum, Milwaukee Art Museum, Pabst Mansion, Villa Terrace Art Museum.
Time: All day
Cost: Free for members
www.rpm.edu

Sun., May 7
Symphony Sunday
@ Pabst Theatre
The Classical Music for All Ages concert series makes classical music accessible to everyone, including single adults, couples, seniors, music students, families and children. Symphony Sundays are informal events that welcome newcomers and established symphony enthusiasts alike.
Time: 3pm
Cost: $8-14
www.festivalcitysymphony.org

Sun., May 7
Kettle Moraine Symphony: Classical
@ Holy Hill, Hubertus
Enjoy sacred music the way it was meant to be heard, in this magnificent basilica high above Washington County. The Kettle Moraine Symphony and Moraine Chorus join in presenting Mozart’s Mass in C minor – the “Great Mass” – composed in 1782-1783.
Time: 3pm
Cost: $5-18
www.kmsymphony.org

Sun., May 14
Milwaukee Mother’s Day 5K/10K
@ Veterans Park
Time: 9:30am
Cost: Early Bird $29.99 5K, $34.99 10K
Kid’s Dash Free
www.milwaukeemotherday5k.com

Sun., May 14
Grand Tour Day
@ Pabst Mansion
Celebrate lady of the house, Maria Pabst, with a tour of this unbelievable mansion!
Time: 12-4pm
Cost: $15/adult, $9/child, 6 and under free
www.pabstmansion.com

Sun., May 21
13th Annual Block Melanoma 5K Run & 2K Walk
@ Milwaukee County Zoo
The run is being held in memory of Gail Lynn Seefeldt, who lost her battle to melanoma in January of 2015. Funds will go to research trials at UW Carbone Cancer Center and MCHC. Registration includes a long sleeve SPF 1-shirt, parking and admission to the zoo.
Time: 8am
Cost: $40
info@melanomememorial.org

Welcome Mat.
414-877-3222 Landcrafterslandscaping.com

Does Moving Give You a Headache?

At lifeMoves our team helps you enjoy the transition, rather than being overwhelmed by it.

- Pre-move organization and decluttering services
- Full service unpacking, cleaning and move-in home organization
- Professional installation of artwork and other belongings
- Personalized move management services for a stress-free move.

Peggy Ann
Managing Member
262.501.2192

Abbey Molter AZ
Operations Manager
414.377.1415

LifeMoves
info@lifemovemanagers.com
Formerly Change of Address.

Bay Leaves will no longer be running any classified ads.

Bay Leaves / Village of Whitefish Bay

May 2017

Bay Leaves / Village of Whitefish Bay

May 2017