



Wiggins Bay Foundation Newsletter

April 2025

Free Community Concert—The Earworms

Sunday, April 6—4:00pm—6:00pm

Tarpon Cove Yacht & Racquet Club Parking Lot



The fabric of the Wiggins Bay Community is woven with a variety of talented individuals and our April 6th concert will feature one of those residents. The Earworms are the popular musical duo, Doug Judge and Rick Perdue. Doug, originally hailing from Indianapolis, IN, is a resident of Cove Towers. Doug's musical partner is Rick Perdue, from Charleston, WV, and together they will bring their years of experience to Wiggins Bay on Sunday, April 6. Expect a great mix of music and a great time.

- **Bring your own chairs and beverages.**
- **NO GLASS CONTAINERS!**
- **TCY&R will have beverages available for sale.**
- **Parking will be limited, please leave the parking spaces for those in need.**
- **Consider having someone from your group drop off you and the chairs and walk back.**

If you love live music and the opportunity to bring residents together, consider joining the neighbors who have become sponsors of this event. Contact our PM, Mike Dean, any WBF board member or Kathleen Wilhelm, the Villas resident who had the vision for this event.

If this gathering is a success we hope to make it an annual event and treat you to more of the talented professionals within our community.

Thanks to John Sexton and the Tarpon Cove Yacht & Racquet for their support.

Suspended



The March 27 BF Annual Meeting was suspended as we did not receive enough proxies to achieve a quorum. We also failed to provide an adequate sound feed to those who joined us on Zoom. For this we apologize. Officers and committees did report and the minutes will be posted shortly. To provide enough time to fulfill the posting and mailing requirements, we will re-open the annual meeting on Thursday, April 24 at 10:30am. If you have not yet done so, please submit a proxy. They will be mailed this week.

The Wiggins Bay Foundation board of directors continues to negotiate with **Summit Broadband** on behalf of our residents. Until the TiVo video service and internet signal is stabilized we have halted the conversions. The deadline for conversions has been extended until our seasonal residents will be back on property. We are also seeking clarification on the portability of the TiVo box to northern homes as that feature was part of our decision to go with this package. We recommend you take your TiVo box with you and note your Summit account numbers and passwords in the event we resolve the issue prior to your return.



Recycling—Making A Difference

To ensure your recyclables, have a chance at becoming new products, it's important that only the right items make their way into your recycling.



Recycle clean and dry bottles, cans, paper and cardboard. Break down cardboard boxes to keep them from getting stuck in your container. Plastic bags can shut down an entire recycling plant, so **DON'T** toss loose plastic bags into your recycling bin and **NEVER** bag your recyclable. Empty loose recyclable items into the bin.

Publix and Walmart both take plastic bags to recycle.

What about pizza boxes? Empty, dry and reasonably clean pizza boxes are recyclable but put grease and food-stained pizza boxes in the regular trash.

The North Collier Recycling Center on Goodlet Road is a convenient location to ensure we keep items out of the landfill. Batteries, Styrofoam, Metal, Paint, Electronics, Sharps, American Flags and more can be dropped off there. They will also take your paper for shredding.

Visit colliercountyfl.gov to learn more.

Tarpon Cove Yacht & Racquet Club has a FRESH look!

TCY&R brought Jacky's Fresh Produce to Wiggins Bay this year and it's been a big hit. This amazing fresh produce is offered at great prices because she gets the produce direct from local farms. In addition to their farm fresh Friday's, the Club expands to a full market once a month with craftsman, coffee, bagels and fabulous shrimp. John Sexton, TCY&R, General Manager, intends to continue this offering for the 2025/2026 season.



8 Great Reasons to Walk More

Barbara Stepko, AARP

- Add years to your life
- Bolster your brain
- Trim those extra inches
- Save your vision
- Get a good night's sleep
- Chill out more easily
- Ward off depression
- Keep yourself moving for the long term

Wiggins Bay Distances*

Horse Creek from Wiggins Bay Drive and back = .56

Wiggins Bay Drive from Gate along Villas back to gate = .55

Bay Club from Wiggins Bay Drive around Porte cochere and back = .25

*approximate

Happy walking!



Nature Spotlight—FL State Tree

Nothing says Florida like a palm tree, so it's fitting that the state tree is sabal palm. Oddly enough though, the sabal palm is not a true tree, and as a palm, is more closely related to grasses.



The sabal palm, also known as the cabbage palm, was designated the state tree in 1953 and occurs on the Florida state seal. There were years of debate before the sabal palm was selected as the state tree. Other trees up for consideration were the royal palm, slash pine, and longleaf pine.

Early Floridians had a variety of uses for the sabal palm. The bud of the tree is edible and is known as “heart of palm” and swamp cabbage, the trunk and fronds were used to build shelter, and various fibrous parts were used to make cordage.

Cabbage palm (*Sabal palmetto*) is native to Florida, grows throughout the state, and continues to grow north along the coast to North Carolina. It happens to also be the state tree of South Carolina. Cabbage palm is found growing in pine woodlands, hammocks, and on riverbanks. These

plants are fairly tolerant of salt spray on foliage but are intolerant of salt in the root zone.

Cabbage palms have curved, fan-shaped palm leaves with blades that are 3 to 4 feet long and petioles (leafstalks) that are 3 to 6 feet long. A full, round canopy forms atop a trunk that is 10 to 16 inches in diameter and grows to 40 feet tall. Branched inflorescences are produced in late spring and usually grow beyond the leaves, containing thousands of tiny, creamy-white, fragrant flowers that attract bees. Black fruits are produced in late summer and are consumed by wildlife. The immature leaves—sometimes called the “heart”—are edible and have a cabbage-like flavor. *

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*In Florida, harvesting hearts of palm from the state tree, is now illegal due to conservation laws, as harvesting the bud kills the entire tree. There are efforts to promote sustainable harvesting practices for hearts of palm, with some studies suggesting that certain palm species can be grown and harvested sustainably.