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GUIDE**

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## Best Practices When Choosing Your Property Management Company

Picking a professional property management company for your vacation home can prove to be advantageous, if you choose the right one. Owning property in 30A/ South Walton is a huge investment and choosing the right managing partner should be your first priority. With a variety of property management firms in the area, finding the perfect partnership can be time consuming - and you know the saying "time is money!" But, it is very important that you take the time to choose your management company wisely to avoid headaches down the road.

If you are a new owner looking for property management and don't know where to start, or if you're not sure your current company is meeting your expectations, there are some key business practices and services you need to look for in a property manager to determine if it will be the right match.

**-Experience:** At Sandcastle Escapes, founder and President Taylor Williams has over 17 years of experience and says there are several good property managers in the area. "Laws and regulations are constantly changing so you want to pick a property manager that is plugged into the local real estate market and is on top of the rules affecting the community and property owners in South Walton."

**-Owner Relations:** Clear and frequent communication are key to building strong relationships between owner and managing partner. Sandcastle Escapes' owners are periodically updated via electronic communication on their rental activity, maintenance evaluations, and monthly statements, all of which are also available at any time through an online owners' portal. "We pride ourselves in providing the same concierge-style and personalized approach to our property management as we do with our guests," says Audrey Price, Director of Sandcastle Escapes.

**-Maintenance and Housekeeping:** A major benefit to hiring a management company is having another set eyes looking out for your property. An efficient maintenance team will advise and perform preventative services to your property, as a result reducing direct costs to you, the owner. Equally, a clean and well stocked property is critical to the presentation and function of your rental.

**-Technology Friendly:** When searching for a property manage-

ment company in the South Walton- 30A area make sure you check their websites thoroughly and pay attention to how they advertise. Marketing is important, so if they are not advertising with pictures or are not technology friendly find another company - there is no excuse for that in this day and age!

**-Effective Accounting:** An up-to-date company should supply owners with monthly reports available electronically, as well as provide an automated direct payment option. In order to improve efficiency and best practices, at Sandcastle Escapes, we've streamlined our paper waste by converting all in-house work orders, schedules and owner's billing to electronic documents. Owners can readily and securely access the online site where they can review billing statements, reservation reports, and important notices.

When you select a property management company make sure to watch out for additional fees. You should not have to pay a penny more for services that should be included in your rental agreement.

### *Beware of these property management Don'ts:*

- Don't pay for marketing, it is the management company's responsibility to procure bookings.
- Don't pay for photo shoots. Professional photos of your home are the responsibility of the management company in order to properly market the property.
- Don't pay heavy up-front cost for property set up.
- Don't work with a company without a referral program in place for owner referred bookings.
- Don't pay a set "call out" or "service fee for maintenance to be performed on every item requiring attention.
- Don't pay for monthly/per booking replenishment cost for toiletries.
- Don't participate in management programs that do not allow on-line bookings. Online bookings are the number one source of rental income.

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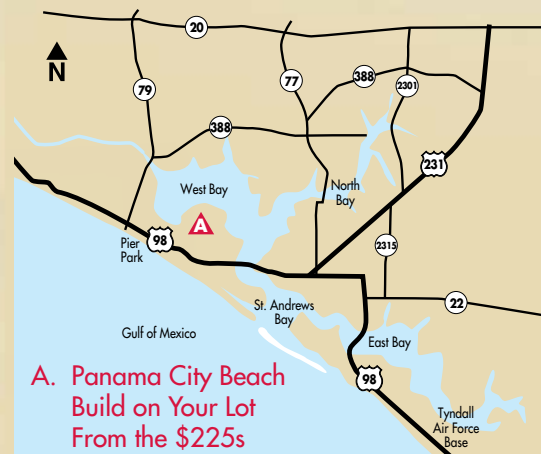
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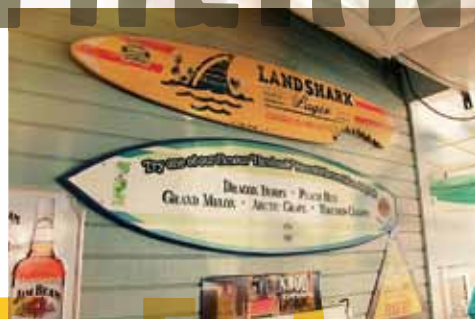


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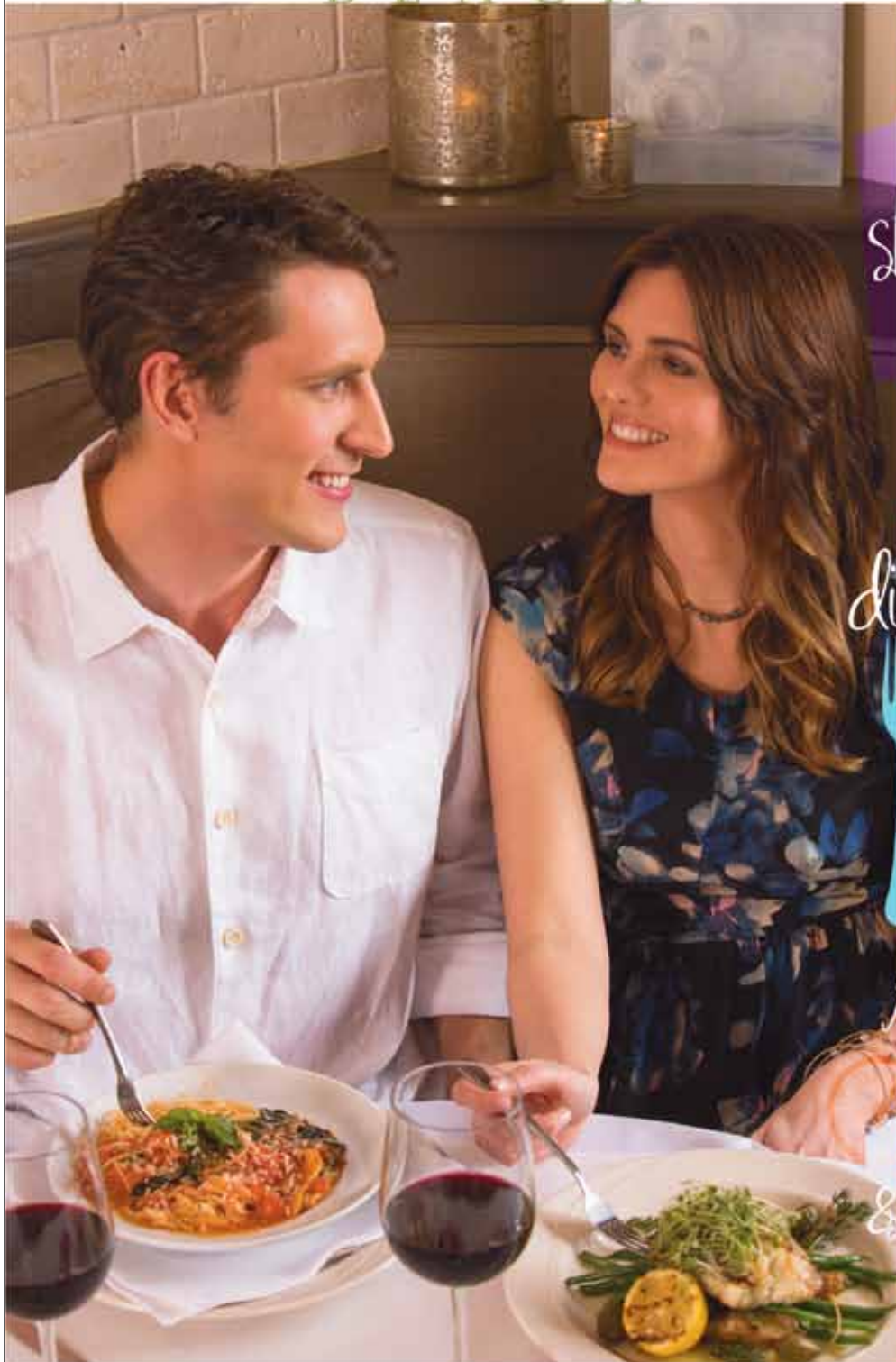
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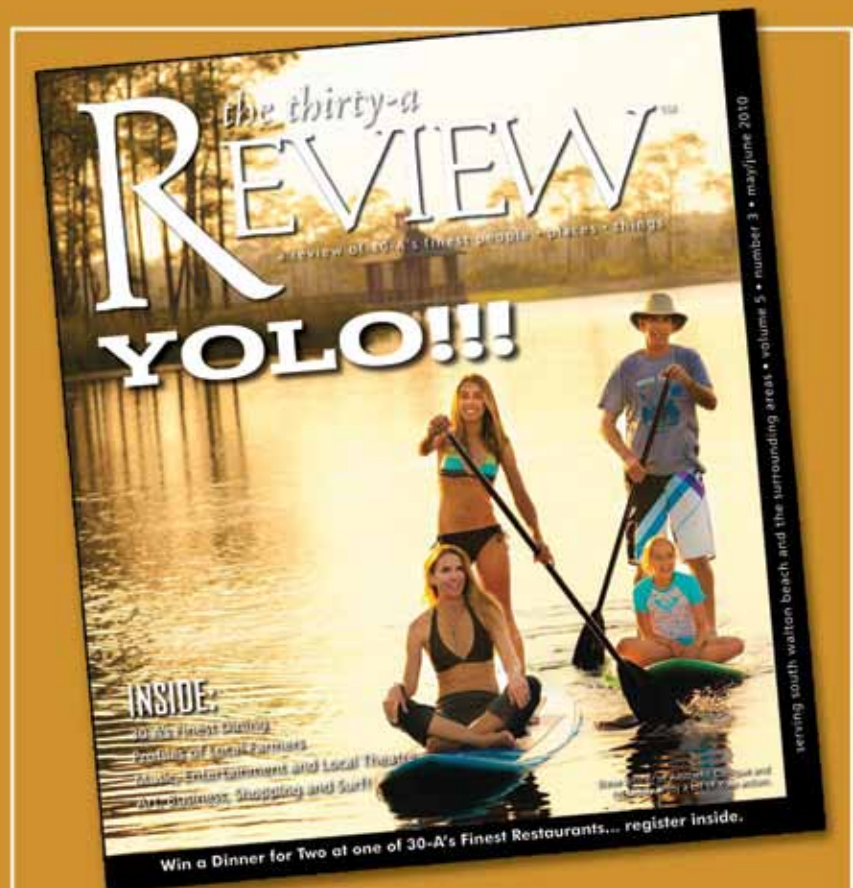


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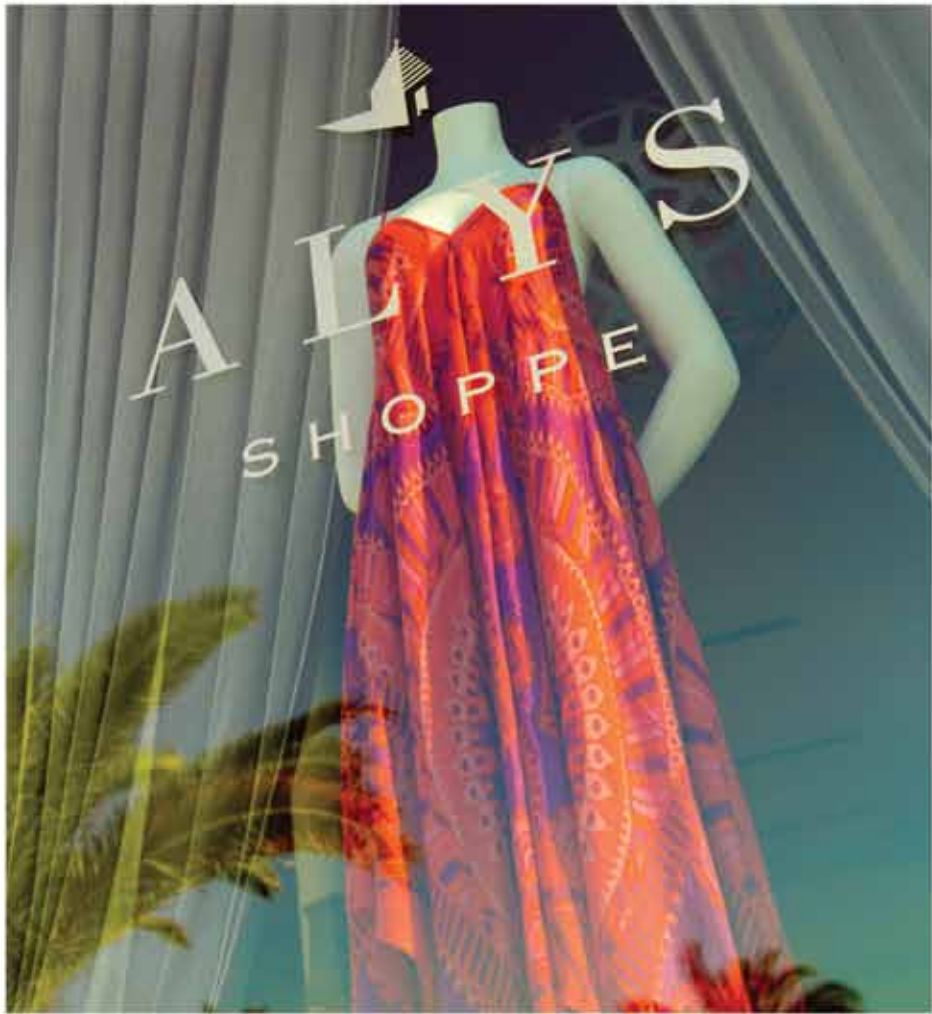
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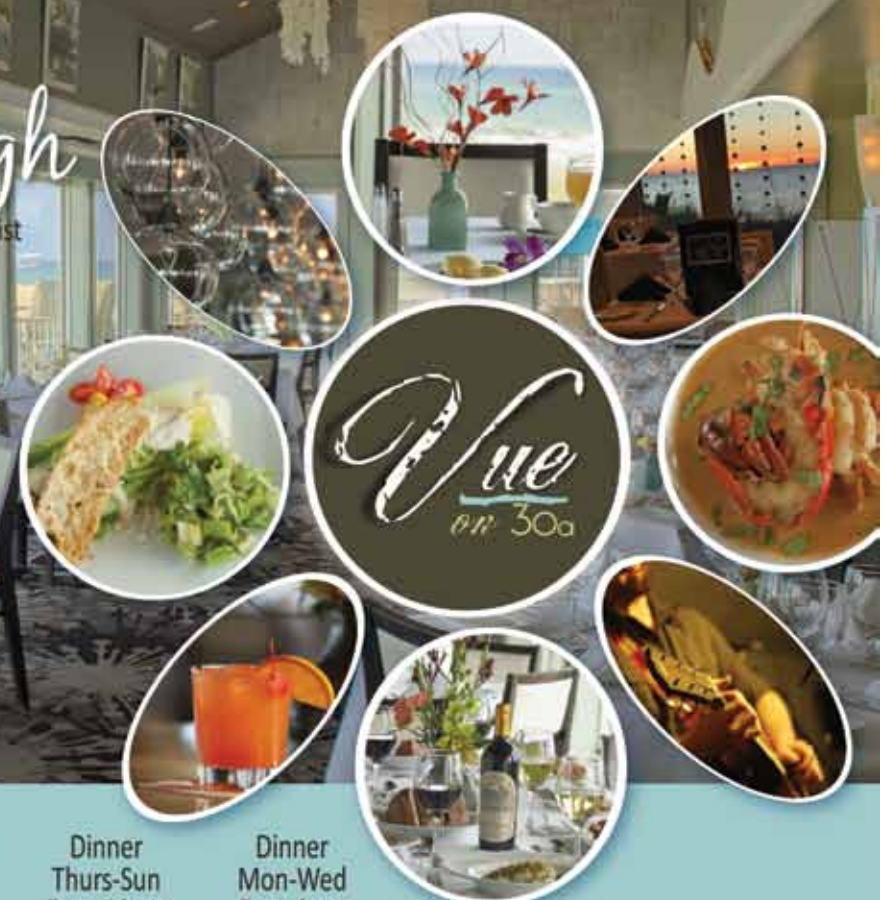
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## 30A EATS

The food lover's inside guide to the freshest fare along the Gulf Coast.



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# letter from the publisher

## THE MAGIC



It's that time again. Time to revel and celebrate in the glorious delicacies of goodies scattered up and down our delicious highway.

2014 brings an unprecedented amount of restaurants and fine dining on 30-A. It's like a beach microwave exploded with an array of passionate chefs and restaurateurs, and they all landed here for us to enjoy.

The pages that follow are packed full of the restaurants, chefs, and farmers that make 30-A one of the top culinary regions in the south. The diversity, sustainability, and creativity found in our 30-A kitchens keeps visitors and locals alike coming back for more.

Whether it's a burrito, a pizza slice, or a four-course meal, it's going to be delicious. We hope you enjoy reading about it as much as you do tasting it. It's our pleasure to bring you profiles of these hard-working culinary artists that not only fill our tummies with goodness but also our hearts and souls with the memories of dining with family and friends.

So turn the page and hear your stomach growl. And then get to tasting. After all, there are only 365 days in the year and there sure are a lot of menu items left to try.

We wish you the happiest of New Years and love to you and all of your families.

Cheers,

Miles K. Neiman

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## about the cover

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# dining



# 723 Whiskey Bravo Bistro and Bar

BY JULIE HERRON CARSON



In a short time, the popular 723 Whiskey Bravo Bistro and Bar has become a 30-A landmark where singles, couples, families, and friends gather on the rooftop deck, at the bar, on the patio, or inside the spacious restaurant to enjoy fresh coastal cuisine in a casual atmosphere. While the name comes from owners Skip and Victoria Moore's 7/23 wedding anniversary date and their favorite letters from the aviation alphabet, in my mind "Bravo" is what their patrons are surely saying about the eatery, which has quickly become a must-visit destination for local and visitors alike.

The restaurant opened to rave reviews in the spring of 2012; and less than a year after its debut, the Moores had the unexpected opportunity to add George Barnes, one of the area's long-time culinary professionals, to Whiskey Bravo's executive staff as Director of Operations. Barnes relates, "The warm welcome I received from Whiskey Bravo patrons and the enthusiastic community support has only grown stronger as we continued to focus on serving the freshest food, creating a diverse menu, and offering our guests the finest dining experience."

723 Whiskey Bravo is located at 3031 Scenic Highway 30-A, just steps away from where Seaside meets Seagrove Beach in the New Shops of Old Seagrove. Chef's specials, signature drinks, and a children's menu are available to please visitors of all ages and tastes. Taking into account special dining needs of its patrons, Whiskey Bravo offers several gluten-free and vegetarian options, and sources fresh ingredients from local growers like Mac Farms and Dragonfly Fields. The staff is knowledgeable and friendly, providing exceptional attention to detail and attentive service.

The menu changes four times each year so the chef can create delicious dishes that take advantage of the local seafood, produce, and meats at their peak of flavor and freshness. Favorites from the evening menu include hand cut steaks, local grouper, snapper, and whole grilled fish, paired with something from the restaurant's extensive wine list. For lunch wraps, sandwiches, and salads like the Tortilla Chicken Salad are popular. And guests are always encouraged to save room for the decadent homemade desserts.

"We're thrilled to say 723 Whiskey Bravo continues to exceed our expectations. It's become the perfect spot to enjoy great food and drink, mingle with old friends, meet new friends and enjoy the beautiful Gulf views," says Victoria Moore.

Within the dramatic building's 4,200 square-foot interior are bistro, full-service bar, and intimate spaces for private dining. The Victoria Lounge and Pilot Lounge are ideal for groups holding special celebrations. Outside, guests can enjoy a spectacular Gulf view along with full food and bar service on the expansive rooftop deck, and street-level outdoor seating. Heaters and fire pits make cool evenings cozy and comfortable, while colorful umbrellas shade diners from the hot summer sun. The roof features a bar area with big-screen TVs and one of 30-A's most ideal locations to watch the evening's sunset.

Downstairs, the bar is a lively gathering spot, especially on game days. The mahogany bar was handcrafted by a local millwork company and modeled after a Chris Craft boat. The large TVs above that bar broadcast live sports events, ensuring friendly rivalries among local sports fans. In addition to the spacious restaurant, Whiskey Bravo features a romantic Wine Room, decorated with candlelit tables and a custom-made wine station.

Outside of the restaurant, the Moores have married their love of aviation and interest in bettering their community by supporting Angel Flight, a non-profit organization that arranges free air transport for people who need to travel to receive lifesaving medical treatment, but lack the means to do so. Both Victoria and Skip Moore fly patients to medical facilities on their Cirrus SR22, and host fund-raising events at 723 Whiskey Bravo. Victoria serves on the organization's board, and this year was recognized for her service with the 2013 HALO Award, honoring her for her outstanding philanthropic work and selfless service to others.

***723 Whiskey Bravo Bistro & Bar is located at 3031 Scenic Highway 30A in Seagrove Beach. In keeping with the eatery's casual vibe, the restaurant does not take reservations. For more information, call (850) 213-0015, or visit [www.723WhiskeyBravo.com](http://www.723WhiskeyBravo.com). You can also find 723 Whiskey Bravo on Facebook at [www.facebook.com/723WhiskeyBravo](http://www.facebook.com/723WhiskeyBravo).***

# Angelina's Pizzeria & Pasta: It's A Family Affair!

BY SUSAN BENTON

Growing up in New Jersey, Brian Ethridge was an inquisitive young man who lived near a pizzeria and decided he wanted to learn how to make fresh authentic hand-tossed pizza for his own consumption. As fate would have it, Ethridge moved to Palm Beach, Florida, where he met Jan from East Hampton Long Island, who was a recent graduate of Johnson & Wales at Providence.

In a little over a year, the two married settling in Jacksonville, Florida, and had a daughter. The Ethridges had been discussing raising their daughter in a smaller town, and the possibility of opening an Italian restaurant and putting their culinary skills to the test, when fate stepped in again. They came across an article about New Urbanism and the town of Seaside in *Architectural Digest Magazine*. The article sparked their interest so they came to South Walton for a visit, fell in love with Seagrove, and bought a lot for their Italian restaurant, making their dream a reality.

The Ethridges decided to call the eatery Angelina's after Jan's grandmother. They planned to use all of the family recipes that Jan had acquired over the years along with Brian's techniques making hand-tossed pizza. Jan's parents, now retired, decided to move as well so that the family could work in the restaurant and spend time together. Jan's father, a former dentist (now deceased), worked as a bartender a few days a week, filling Angelina's with laughter.

It's now nearly two decades later and on February 3, 2013 Angelina's celebrated nineteen years in the restaurant business. Jan and Brian continue to burst with pride as the owners of a successful 30-A Italian eatery, and now as the parents of a talented college student. You can find the quaint little white house nestled in the heart of Seagrove, just ½ mile east of Seaside on County Road 30-A. Jan says, "We built Angelina's to fit in to what was here at the time and there were mostly cottages. We did not want anything pretentious, just an Italian family-owned joint." Seating is available in the front bar area or on the attached side sun porch.

Named one of 30-A's 2012 "Hot Spots for an Affordable Meal" and "Hot Spots for Italian Cuisine", Angelina's makes all of their sauces, pizza dough, meatballs, and salad dressings (like the gorgonzola) in-house and from scratch, using family recipes.

There is no time for slacking at Angelina's, where the ever popular and hearty

Brian Ethridge says, "Hands down the Chicken Piccata is the best seller! It is a delicious dish that contains marinated chicken breast that is sautéed in olive oil; finished with butter, lemon, and capers; and served with fettucini in a tomato cream sauce." Other favorites on the menu include the Fettucini Alfredo with Gulf Shrimp nestled in a bed of



Lasagna is made each day stacked high with meat and cheeses then baked. Fresh basil is purchased to create the herbaceous blend of basil pesto also blended each day. City Grocery in Ft. Walton Beach supplies the restaurant's local produce.

Leslie Dubuisson has worked with the Ethridges for fifteen years, starting out as a prep cook. Within three years she was promoted to kitchen manager and chef, creating the freshest cuisine each morning and running the lines at lunch. When I met with her, she was making one of the most requested and delicious menu items, Angelina's Pepperoni Pizza.

creamy white sauce, and the variety of hand-tossed pizzas made to order. Brian says, "We have been hand-tossing pizzas longer than anyone else in the area!"

Angelina's Pizzeria & Pasta serves up comfort-style food at a fair price, but that is not their only goal. Jan says, "I want people to know we are a

family-run restaurant serving family meals, and I want people to feel that they are like family to us!"

**Angelina's Pizzeria & Pasta will put together large orders to go. They are located ½ mile East of Seaside at 4005 East County Road 30-A, Seagrove Beach, Florida, 32459. They can be reached by phone at (850) 231-2500. Hours of operation are Sunday through Thursday 11am - 9:30pm, and Friday and Saturday 11am - 10pm.**



# Another Broken Egg Not Your Typical Cafe

BY LAUREN GALL

If you are looking for a mouth-watering breakfast, a delightfully delicious brunch, or a savory lunch...look no further! Another Broken Egg Café offers all of the above...and then some.

Winning the “Best Breakfast on the Emerald Coast” for 13 years in a row, the café draws large crowds of locals

Another Broken Egg Café boasts six locations throughout the beautiful Emerald Coast region, including Pensacola, Destin, Sandestin – On the Bay, Sandestin – Village of Baytowne Wharf, Grayton Beach, and Panama City Beach. Close to the beaches and communities they serve, the café locations offer great appeal, as well as

And if you really want an authentic Another Broken Egg Café dish, try the Southern Crabstack, which consists of a jumbo lump crab cake, stacked on a stuffing-like grit cake.” Green also remarks that Another Broken Egg Café’s coffee is a proprietary Rain Forest Alliance blend packaged under their very own Barista Reserve label.



Cinnamon Roll French Toast



Southern Crab Stack

and tourists daily. Another Broken Egg Café is the epitome of egg excellence. But if you think this is just about traditional breakfast, think again. The café features brunch and lunch items sure to tantalize!

After moving to Mandeville, Louisiana in 1992, President and Founder Ron Green discovered that as a breakfast lover there was a definite lack of quality restaurants for the early day sector in the region. “I felt that if I could create a snappy name and an innovative menu with unique and upscale dishes, guests would come. I also felt that a great price point coupled with a vacation atmosphere in an old home setting would be unusual enough for guests to want to visit, always keeping in mind that service was paramount as well,” shares Green.

The original Broken Egg opened in November 1996. Following its success the first Another Broken Egg Café opened August 1998 in Destin, Florida. “The name came from one of our guests when she asked, ‘Will you please open another Broken Egg in New Orleans,’” says Green. “Seventeen years later, we’ll have over thirty locations open by the end of 2013, taken deposits on another fifty locations with expectations to double that inventory within the next year, and we have recently announced international expansion.”



Eggs Benedict

an exceptional dining experience to local residents and visitors to the region.

When asked about some of the café’s signature dishes, Green responds proudly, “Our ‘healthy side’ is speaking loud and clear now. In the last year, our Skinny Omelette; with herbed egg whites, blanched asparagus, roasted red peppers, roasted garlic cloves, green onions and goat cheese; has taken over one of our top spots. The Granola, Fruit and Quinoa has been a huge hit as well, composed of house made honey roasted granola, blueberry quinoa, strawberries, blueberries, toasted coconut crusted bananas; served with coconut milk and a vanilla yogurt drizzle.

Though I must say that my personal favorite is the Skinny Omelette, you can never go wrong with the “egg-straordinary” Eggs Benedict...pure poached egg perfection sitting atop the traditional English muffin, grilled breakfast ham, green onions and some of the most delicious hollandaise sauce that I have ever tasted. And while Another Broken Egg Café may have mastered egg excellence, the menu goes much further in what the café has to offer. Try the Bella-Wich, a truly delicious sandwich comprised of roasted portabella mushrooms,

red peppers, white onion, fresh spinach, feta cheese and roasted garlic aioli.

When asked about what separates Another Broken Egg Café from other eateries in this area, Green responds, “We’ve spent a tremendous amount of time developing six special benedicts... creating dishes with crab, shrimp, and crawfish. We also have some very unique burgers with roasted red peppers, caramelized onions, bacon, and fresh basil. With our corporate chefs, we’ve developed cutting edge items that will continue to set us apart from your typical breakfast, brunch, and lunch cafe, focusing on the health conscious side.”

*To learn more about Another Broken Egg Café, visit [www.anotherbrokeneegg.com](http://www.anotherbrokeneegg.com) or call one of the six locations throughout the Emerald Coast. You can also find them on Facebook.com/AnotherBrokenEgg.*

*Lauren Gall is the owner of l. gall & company, a full service public relations, marketing and event planning firm serving the Emerald Coast and beyond; as well as a Partner in barber & gall promotions, an event planning, fundraising, and corporate branding company serving local, national and international clients. She is also a freelance writer for various publications throughout the Southeast U.S.*

# Aqua Coastal Sushi

BY SUSAN BENTON

Three years ago Kevin and Kim Neel opened La Crema Tapas and Chocolate in Rosemary Beach to rave reviews. Kevin says, “It taught us that creative food in a cool atmosphere can transform you. We decided we wanted to do it again, but this time with a focus on sushi.”

for certification, is now the Executive Chef at Aqua Coastal Sushi. Chef Kim is a first generation Korean who expresses himself through his food. He is enjoying the calm environment that Aqua Coastal Sushi offers and says, “It just feels right.”

noticed a restaurant using dry ice over a dish. I decided to suspend the Chocolate Sushi Roll in a bowl containing dry ice. When hot water is poured gently into the bowl it creates a cloud and a wonderful aroma.”

The restaurant serves beer, wine, sake, and specialty sake drinks. A sake sommelier came from Boca Raton to create the sake menu and pair fine sakes with the dishes served at Aqua Coastal Sushi. The Asian Pear Mojito and the Aqua Tini (containing Blue Curacao and Dreamy Cloud Sake) have been in high demand.

A refrigerated case with display containing cold drinks and sushi to go is located within the restaurant. This is a wonderful feature that is perfect for hungry beach goers, busy locals, and tourists passing by.

Aqua Coastal Sushi is an Asian restaurant with the feel of a modern Parisian bistro. Stunningly decorated with a minimalist approach, the deep grays, creamy whites, and ambient lighting make the space cozy and comfortable.

The restaurant seats forty inside on a beautiful banquette along a primary wall, at the bar, or the hand crafted tables. More than forty can also be seated on the outside terrace, showcasing strikingly handcrafted French doors that will remain open as the weather permits, allowing for gentle breezes to float through the area.

Kevin says, “One of the coolest and unplanned features is the exterior sign. I wanted the name AQUA to be cut from stainless, with a soft blue light projecting from behind. When completed, the light from behind the sign projects the blue lettering onto the street, so you can’t miss us!”

***Aqua Coastal Sushi is located at #5 Main Street in Rosemary Beach, Florida, 32461. They are open for lunch and dinner from 11am-10pm, and stay open till 11pm on Friday and Saturday. Winter hours are 11am-9pm. They do not take reservations, and can be reached by phone at (850) 764-2872. For more information please visit their website at [aqua coastalsushi.com](http://aqua coastalsushi.com).***



Chocolate Sushi Heaven



Mango Lobster Roll



Hot Rock Trio



Hot Rock Trio - Sashimi Tuna

With sushi on their minds, and knowing there was a lack of Asian cuisine at the east end of 30-A, they looked for a space close to La Crema and found it literally across the way at #5 Main Street.

Their idea was to open a chic, eclectic, urban style restaurant, which wife Kim would decorate. The couple decided on the name Aqua Coastal Sushi. Kevin says, “When I think of sushi I think of cool temperatures, and aqua blue came to mind. Wanting to be unique, we decided to infuse coastal flavors as well.”

The owner of the space reviewed more than fourteen business proposals before ultimately selecting the Neels’ business plan in September of 2012. Kevin says, “I was ready! I wanted Aqua Coastal Sushi open by Christmas so we could work out the kinks before the season started, and we hired Architect Leo Casas to make our plan a reality. He did an amazing job!”

Kevin was on a mission to locate the best and most creative sushi chef, and found him in Sandestin. Steve Kim, who trained under a master sushi chef in Arizona



Spicy Beef Roll



Hot Rock Trio - Sliced Kobe Beef

and the Crazy Red Dragon Roll filled with smoked eel, fresh crab, avocado, and sriracha. Kevin says, “It is spicy and delicious!”

Another unique menu item is the Chocolate Sushi Roll containing a creamy ganache and toasted coconut, which plays off their sister restaurant La Crema Tapas and Chocolate. Kevin says, “While visiting Barcelona, I

The most popular menu items are the Hot Rock, which is a 600-degree River Rock brought to the table for the searing of Waygu Beef;

stainless, with a soft blue light projecting from behind. When completed, the light from behind the sign projects the blue lettering onto the street, so you can’t miss us!”

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# Barefoot BBQ

BY TAYLOR ARNOLD

Located in the heart of Seaside is a stick-to-your-ribs kind of restaurant, and the best part is you don't even have to wear shoes to order your meal. Just ask James Murphy and his wife Jenny, owners of Barefoot Barbecue in Santa Rosa Beach. "It's the 'no shirt, no shoes, no problem' vibe here," he says. "We want guests to feel welcome, and to come sun drenched from the beach, barefoot and sandy for great Southern, Caribbean, Texas fusion barbecue."

Murphy, as the locals call him, has plenty of experience in this arena. In fact, he and Jenny spent 12 years living in St. Thomas where they ran a barbecue restaurant called SIBS, famous for ribs. "I definitely feel like the Caribbean influenced my cooking," he says. "It's a little spicier and fruitier, and I always work with fresh products."

After just one visit to Grayton Beach, the Murphys were ready to call 30-A home, and it wasn't long before they opened Barefoot Barbecue in Seaside's Airstream District. "We recognized the need for a reasonably priced, large portion restaurant," Murphy says. "Ultimately, the recipes came from a melting pot of Caribbean, Southern and Texas barbecue influences."

The result is a silver food truck that attracts visitors and locals alike. "Here in this part of the South, pork rules by 60 percent," Murphy says. "However, when Texas comes to town, we can barely keep the brisket on the shelves. Our ribs are an everyday specialty." For this reason, he has a selection of barbecue sauce to suit every taste. His menu

the end. The garlic-buttered Texas toast pork sandwich is the number one dish."

It is Murphy's selections of sides, however, that really showcase his barbecue fusion. "Two of the popular side dishes, pineapple cole slaw and potato salad, are close friend's family recipes," he says. The menu also offers some Quick Bites, including a turkey leg, a bucket of ribs, and sausage on a stick. And guests who want to take

organic. There is no cutting corners. Our smokers are very modern, but we use old school cook tables: 24-hour pork, 9-hour brisket, 5-hour ribs, 4 and a half hour chicken, and 3-hour turkey legs."

If you ask Murphy what inspires him after all these years, he is quick to name some of his favorite chefs. "When I first got serious about creating a barbecue restaurant, I looked to several of the barbecue 'greats,' including Mike



Barefoot Barbecue



includes traditional tomato, vinegar, and mustard-based sauces as well as a spicy variety.

The menu at Barefoot Barbecue also includes traditional favorites like pulled pork and beef brisket sandwiches, as well as signature items like barbecue nachos and tuna dip. "We are really proud of our sushi-grade, two hour, pecan wood smoked tuna dip," Murphy says. "The barbecue nachos are one of our biggest sellers, but tradition wins in

Barefoot Barbecue to go can ask for a picnic package that includes either a full or half pound of pork, chicken, ribs, or brisket.

When it comes to his philosophy on barbecue, Murphy's rule is simple. "We believe if you start with a good product, you end with a good product," he says. "All of our meats are hormone-free, steroid-free, and antibiotic-free; and the produce is fresh, local and



James Murphy

Mills and Ray Lampe," he says. "I also follow Bobby Flay, Anthony Bourdain, and Wolfgang Puck...I've read all their books. But if you gave me the chance to sit down and have a beer with any chef, hands down, Guy Fiere would be my first choice."

The best part of his job, however, is serving his famous beachside barbecue to happy guests day after day. "It is great meeting new people everyday, yet getting to see familiar faces year after year," he says. "We have built a good following on 30-A based on repeat

visitors to the area and super supportive locals. We couldn't and wouldn't be where we are today without the best of both of these worlds."

***Barefoot Barbecue is located at 2235 East County Highway in Santa Rosa Beach. For more information, call (850) 534-0313 or visit [www.facebook.com/barefootbbq](http://www.facebook.com/barefootbbq).***

# Bud & Alley's Celebrating 29 Years of Good Food, Good People and Good Times in Seaside, Florida

BY SUSAN BENTON

For decades, the Florida Panhandle has been known for its extraordinary white sand beaches, its Emerald green Gulf waters, and since the early 80's, Seaside; a model town that introduced thoughtful urban planning, not only to the South Walton community, but to the nation. Located in the forefront at the heart of the new urbanism community along the Gulf of Mexico's edge is Bud & Alley's restaurant, embarking on its 29th anniversary.

Owner Dave Rauschkolb, a pioneer and continually active participant in the community-building phase of Seaside and Scenic 30-A says, "We supported each other when in need, and that was smart business." With those thoughts, Rauschkolb helped found the Merchants of Seaside, where businesses with a common thread came together helping each other grow, and says, "There is something to say about a business community that acts as cheerleaders for its neighboring businesses."

Today, Seaside and Scenic 30-A are known for their growing number of quality eateries, with Rauschkolb helping to set the bar of culinary standards high.

Rauschkolb says, "It is a rare opportunity, honor and privilege to be in a position on the ground floor of a budding community. There were only five restaurants in the area when we first opened and from the beginning we made a conscious decision to create amazing, locally sourced food in an unpretentious setting. So many great restaurants have followed over the years and really made this area a culinary destination to behold."

Through the years Bud & Alley's has become a beloved place for family and friends to come together, share a great meal, and catch a sunset while ringing the iconic bell as it dips below the horizon. As South Walton's longest established restaurant it goes without saying that the people who work at Bud & Alley's make it special. Rauschkolb says, "A restaurant is not a one-man operation and I often get more credit than I deserve. I am privileged to have an amazing staff of wonderful, talented people working with me. We have very low turnover and high staff loyalty. Many have been with us a very long time, like server Paul Ferguson (14 years), server Tommy O'Drain (14 years), server Brent Sheffield (11 years), bartender Mo Mosley (14 years), manager Grant Hill (11 years), and sous-chef Derek Porter (15 years)."

General Manager Kirk Williams does an outstanding job keeping the restaurant on course, while Chef Dave

Bishop is at the kitchen's helm sharing his talent and creating spectacular dishes in the comfortable, casual fine dining atmosphere. Both oversee the operations of sister restaurants Taco Bar and Pizza Bar as well. Though the menu changes seasonally, the most popular dishes remain the baked whole fish with capers and lemon, barbeque shrimp with andouille



Crab cakes

sausage, and the plump, moist jumbo lump crab cakes. It is no wonder that Bud & Alley's has garnered numerous awards, including Florida Trend Magazine's Golden Spoon Hall of Fame Award, an honor reserved for only 30 Florida restaurants.

What's Bud & Alley's secret of success? Rauschkolb says, "It is all about serving a consistent high quality of food, showcased in the finest location for a restaurant I know of anywhere, with genuine, attentive and caring service. It is the DNA of Bud & Alley's." The motto from the day Bud & Alley's opened has been "Good Food, Good People, Good Times", and 29 years later it still rings true.

Shrimp with andouille sausage



*Bud & Alley's is located in Seaside, Florida at 2236 East Highway 30-A. For more information call (850) 231-5900, or email [info@budandalleys.com](mailto:info@budandalleys.com). Visit their website [www.budandalleys.com](http://www.budandalleys.com) to make reservations, or to view the live webcam of Seaside beach and Bud & Alley's Rooftop Deck. Diners can choose to eat in the restaurant's main level dining room or porch area, the Gulf-side herb garden courtyard or gazebo, or on the open air Rooftop Deck.*

*Lunch is available from 11:30 am to 3 pm daily; dinner is served 5:30 pm to 10 pm. The Rooftop Deck is open from 11:30 am into the late night. In winter months closing times may vary.*

*Susan Benton is the owner of 30AEATS.com where she shares her passion for food and travel, and her commitment to promoting local farmers, fishermen, chefs, artisans and restaurants along the Gulf Coast.*

# Bud & Alley's Pizza Bar: Your Next Great Meal

BY SUSAN BENTON

Local restaurateur Dave Rauschkolb has a passion for food and life. In 2007, as the owner of the iconic Bud & Alley's restaurant, located in the heart of Seaside, Florida, he decided to mix things up a bit. He took a trip with local architect Leo Casas south of the border and to San Diego, in search of the most authentic Mexican cuisine. Rauschkolb returned home and opened a traditional Mexican taqueria to rave reviews. It was aptly named Bud & Alley's Taco Bar, situated literally next to his primary restaurant.

room is warm and cozy, filled with design touches by Rauschkolb's wife Carol (of Carol Murphy Design), such as the antique pizza peels perfectly arranged on the wall.

Manager Joe Beane says, "Many customers rave about the tomato red recycled chairs made from plastic coke bottles." The crisp and modern bar area, located in the front of the eatery, allows for a journey of the senses, as diners can watch made-from-scratch pizza dough fly high the air, hand-tossed and lovingly topped with fresh local ingredients, before a quick bake in the wood-fired

cheeses, and flour from Italy, to deliver the most authentic taste. Though the choice was difficult, we decided on the Margherita and Salami Napoli Pizze, to which Manager Beane replies, "This is by far my favorite, but you can't go wrong with any of them!" Layered with Felino Salami, local honey, red pepper flakes, and fresh mozzarella, it was spicy, sweet and sublime.

Bud & Alley's Pizza Bar features an incredible selection of authentic Italian inspired menu items that still stay true to Rauschkolb's culinary commitment to serving fresh local fare. The offerings include a wide array of antipasti dishes, seasonal vegetables, artisan cheeses and cured meats, fresh salads, local seafood, hearty pasta dishes, and special pastas prepared for children. There is great comfort in knowing that Rauschkolb offers honest food, simply prepared with care, in a beautiful setting, served with an abundance of warm Southern hospitality.



The wood-burning oven is the centerpiece of the Pizza Bar's open kitchen. The menu offers hearty pasta dishes, artisan cheeses and sliced meats, seafood, the freshest salads and seasonal vegetables, and a variety of authentic Napoli-style pizzas.

In 2009 the urge for a different cuisine struck again, but this time Rauschkolb found himself hungry for Italian. Rauschkolb and Casas teamed up and headed to Rome, Italy (where Casas studied architecture), with wives Carol and Tara. It was fortunate that the Casas, fluent in Italian, made the trip as the couples then traveled to Naples and the Isle of Ischia off the coast of Naples, talking with locals and gathering menu ideas along the way. Rauschkolb says, "We discovered a wonderful café overlooking the Mediterranean Sea that inspired the design for what would become Bud & Alley's Pizza Bar."

Nestled in the Gulf dunes on the western edge of Seaside, Bud & Alley's Pizza bar has splendid Gulf breezes from the outdoor shaded terrace with comfortable sofa seating, while the courtyard patio offers large farm tables for traditional Italian family-style dining and is a wonderful spot for people watching. The indoor dining

oven stoked with Southern oak. Rauschkolb says, "It only takes 60 seconds to cook one of our Napoli-style, thin crust, hand-tossed pizzas in the 750-degree wood fired oven."

Friend Lynn Nesmith (local writer, author, and Rauschkolb's publicist), met me for lunch on a dreary and cool beach afternoon. Prior to arrival, I was thinking about again ordering the scrumptious mussels I had enjoyed on my last visit; but we opted instead for a bowl of comforting lentil soup that warmed us quickly as we savored each hearty bite. Next up we sampled the Eggplant, Tomato and Goat Cheese Gratin served in a ramekin; the bright flavors and creamy mellow layers complemented each other well.

As is always the case with well-made Neapolitan pies, the ingredients make the difference. Bud & Alley's Pizza Bar uses fresh local produce, along with imported meats,



*Bud & Alley's Pizza Bar is located on the western edge of Seaside at 2236 East County Hwy 30-A. Hours of operation are 11am to 10pm, seven days a week. Winter months may vary. They can be reached by phone at (850) 231-3113, or you can visit their website at [www.budandalley.com](http://www.budandalley.com).*



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# Bud & Alley's Taco Bar

BY SUSAN BENTON

**N**estled along the beautiful beaches of South Walton on 30-A lies the town of Seaside and some of the region's most delectable eateries. In the heart of them all is Bud & Alley's Taco Bar, owned by Dave Rauschkolb, a forward-thinking restaurateur.

After the long term success of his primary restaurant Bud & Alley's, and a strong desire for more casual dining options in Seaside, Rauschkolb set out to fulfill his passion for bringing authentic Mexican fare to 30-A as he remembers, in 2007 "It was non-existent." He did not have to look far for a location. He found it literally at his back door as the space north of Bud & Alley's became available to lease, and as luck would have it, the space was attached to the primary restaurant's auxiliary kitchen.

Rauschkolb turned to friend and Seaside architect Leo Casas, a native of San Diego, for help with the restaurant design, and opinions on creating the most authentic Mexican taqueria menu. The pair planned a trip south of the border to the Casas family home in California, and made sure to stop at all of Casas family's favorite haunts, hang-outs, and dives. Together the dynamic duo researched and taste-tested the best tacos and Mexican fare at over thirty-five different taquerias, developing the layout and plan for Bud & Alley's Taco Bar.

The hard work paid off, and upon return, with a swift knock of a wall, proper permitting, and an incredible authentic menu in place, Rauschkolb says, "The spot worked. It took eight days to open, and it was success immediately!"

The design of Bud & Alley's Taco Bar is ultra-casual, colorful, and playful. The menu is true Mexican comfort food, with all items fresh, never frozen, and made in-house from scratch daily. Rauschkolb says, "The chips in many Mexican restaurants are not made fresh daily, and they are commercial grade chips from places like Cisco. We make everything fresh every day."

A few of Rauschkolb's favorite menu items include the Baja inspired fish tacos made with seasonal local fish, the house-made chorizo sausage tacos, the satisfyingly delicious breakfast burrito, and the tortilla soup, which he says, "Is simply awesome!" Patrons of Bud & Alley's Taco Bar are offered a complimentary salsa bar with the freshest of ingredients to customize their order, such as cilan-



Knock the sand off your feet and enjoy a Baja-style fish taco or home-made guacamole with an ice-cold cerveza either inside the cozy bar or at festive outdoor tables.



tro and wedges of lime. Rauschkolb says, "We actually have three types of salsa. The first salsa comes with our chips. The complimentary selections on the salsa bar are the tomatillo salsa and the Roja, or hot, selection. If you run out of salsa you can always get a free refill."

My daughter and I enjoyed the satisfying quesadilla of the day, the local shrimp tacos, and the house-made guacamole on a recent dining experience. An enormous hit with many patrons is the thirst-quenching sangria, the signature margaritas, and the impressive line-up of over fifty tequila varieties to savor. A Kids Menu is available and all food items at Bud & Alley's Taco Bar cost fewer than ten dollars, which

is fantastic for those families that don't want to break the bank while on vacation, and for those that just want to kick off their sandy shoes and wash down a spicy taco with a cold cerveza.

Rauschkolb says, "This has been a long-time dream of mine, and it would not have happened without the help of a bunch of amazing friends, and of course the alignment of the planets."

***Bud & Alley's Taco Bar is located directly north of Bud & Alley's restaurant at 2236 East County Road 30-A in Seaside, Florida. You can reach them by phone at (850) 231-4781, and by email at info@budandalleys.com. Hours of operation are Monday through Sunday from 11:00 a.m. to 9:30 p.m.***





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# Café Thirty-A

BY NEVILLE CARSON

It's hard not to love a place with an 18-item martini menu, so I didn't even try to play hard to get with Café Thirty-A. I just gave in and fell head over heels for the place. Café Thirty-A inspires that kind of affection in a lot of people—that's why it has thrived as a culinary landmark of the Scenic Highway by the sea.

There really are 18 martinis here. My Tanqueray martini (gin, vermouth, queen olives) was smooth as silk, poured from the shaker at our table, with a coating of tiny ice chips floating on the surface. My wife, Julie, had a Cosmo with the perfect sweet and tart balance that makes this drink so refreshing. We could have gotten adventurous with something like The Strawberry & Basil Tini – Stoli Strasberi Vodka, St. Germain, splash of grapefruit, and basil—or been purists with The Dutch Ketel, which is Ketel One Vodka, Capelberry, and nothing else. A beautiful wine list and an excellent selection of beers were also at our disposal.

The atmosphere at Café Thirty-A is designed to relax you without putting you to sleep. Giant fabric umbrellas soften the lights affixed to the open ceiling and the walls are painted a soft gray that's soothing in the low illumination. This mellow theme is offset by lively touches, such as large watercolors of fanciful fish adorning the walls and hammered metal chargers with fish-adorned rims on the tables. And speaking of the tables, the white tablecloths are protected by white restaurant paper, which is a relief if you're eating with a child (or a messy dining writer).

Having played in the sun most of the day we were a hungry group, so the opener of truly hot, fresh, crusty bread with olive oil was received with universal praise. We hastened to order: Son Nicholas chose Grits and Sauteed Jumbo Lump Crabmeat; Julie a Margherita Pizza with a Pan-Seared Split Lobster Tail alongside; and I, Sesame Crusted Rare Yellowfin Tuna with a side of broccoli.

The grits Nicholas ordered are made with cream and butter and do not touch water. Combined with the succulent crabmeat, they are a treat to rival any entrée in the place, (which is saying something).

Julie's lobster tail was buttery and sweet while still retaining a hint of its salty was a work of art. It was a thin-crust affair, crisp from an 800-degree wood-fired oven. Generous toppings,



Martini



Pan Seared Diver Scallops



Roasted Beet Salad

including mozzarella cheese, heirloom tomatoes, roasted garlic, fresh basil, calamata olives, fennel, and capers made this an extraordinary pie. She took part of it home with us and the next morning pronounced it delicious even eaten stone cold out of the box.

The Yellowfin Tuna I ordered is one of Café Thirty-A's signature dishes, and well it should be. Served rare and enveloped in sesame seeds, this pan-seared delight was firm and flavorful. Keeping it company on the plate were edamame; peppers; and green, salmon-pink, and brown swirls of wasabi and oil. I ordered broccoli as well. It came lightly buttered and hot, and was pleasantly crunchy.

Our entrees devoured, it was on to dessert: Crème Brulee for Julie and Banana Beignets, another signature

dish, for me. Julie's classic dessert was in perfect form: crunchy brown on top with a hint of burnt caramel over smooth, tasty custard. As for the beignets, they didn't stay on the plate long. The chunks of banana, fried in beignet batter, were piping hot and dusted with confectioner's sugar. Bananas should grow on trees like this! On the side was macadamia nut ice cream fit for a king. The Café actually makes its own macadamia nut brittle and crushes it to go in the ice cream.

If you've never visited Café Thirty-A, do yourself a favor and make reservations. If you have been before, it's time to come back—the menu changes a little every day, so there's always something new to try.

**Café Thirty-A, located at 3899 East Scenic Highway 30A in Seagrove Beach, is open seven days a week, serving dinner only starting at 5 p.m. For more information, call (850) 231-2166 or surf to [www.cafethirtya.com](http://www.cafethirtya.com).**



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# Caliza Restaurant Poolside Dining and Much More at Alys Beach

BY LAUREN GALL



What makes a restaurant special? Perhaps it's the cuisine or the atmosphere...or possibly an exquisite combination of both to create the perfect dining experience. Caliza Restaurant at Alys Beach is a prime example of a restaurant striking the perfect balance between elegant and inviting surroundings and exceptional food to match.

Located in Alys Beach, one of the 15 beautiful beach communities in the Beaches of South Walton, Caliza Restaurant, under the direction of Chef de Cuisine Kevin Korman, offers a menu selection that is anything but ordinary. The restaurant is located poolside and near the gorgeous white sand beach as well, which offers visitors and locals a feeling as if they are on vacation...relaxing near the water and enjoying tasty cuisine.

Chef Kevin Korman began his career at 20 years of age, when he attended the Baltimore International College in Maryland. Korman was chosen as one of the top seven students in his class for an honors internship program at the school's hotel in County Cavan, Ireland. He trained and mentored under Certified Master Chef Rudy Speckhamp CMC (one of only 65 Master Chefs in the United States) for 4 years. During his time with the restaurant (Rudy's 2900), he worked with 15 other Certified Master Chefs. Upon leaving Rudy's, Chef Korman tailored his path to gain maximum experience in a wide variety of culinary fields. Korman worked



in restaurants, hotels, catering companies, retail, and culinary instruction before making his way back to the restaurant world and his true passion with fine dining. He has also worked for numerous celebrities and politicians, including but not limited to former President Bush and Vice President Cheney. Chef Korman joined the Caliza team in March of 2011 as Sous Chef, and was quickly promoted to Chef de Cuisine.

As for Caliza's ever-evolving menu, it reflects the water, local grown produce, and savory southern flavors; and it is based on availability and season. You can start your dining experience with such appetizing creations as Prince Edward Island Mussels, Jumbo Lump Crab Cake in a Maryland Crab Stew, or Fennel Crusted Meatball with Caponata and Gnocchi, just to name a few. For all of you pasta lovers, you might want to consider the Capellini Al Pomodoro or the Southern Orecchiette, served with pasta that is hand-cut and made in house.

Seafood lovers should get ready to feel the love as well when you can dine on such dishes as Sumac Marinated Shrimp, Black Squash, and Red Snapper with a Crab and Green Curry Risotto to die for! Diners can also select from beef and poultry dishes...can you really pass up the Lamb Loin in a Mushroom Crust, or Filet of Beef served with your choice of exceptional sides, such as Haricots Verts, Creamy Grits, or Grilled Asparagus? And if that isn't impressive enough, try one of Chef Korman's amazing desserts, such as the Dark Chocolate and Peanut Butter Pudding Cake or the Crème Brûlée Trio of pumpkin, apple cider, and maple bourbon served with Madeleins...a local favorite! Caliza Restaurant also offers

a great wine selection, along with some exceptional specialty drinks and tasty libations.

Equally as impressive is the amazing architecture and environment at Caliza and Alys Beach. The Caliza dining experience is simply one of a kind and truly offers something for everyone... in a beautiful setting.

*For more information about Caliza Restaurant and Alys Beach, visit [www.calizarerestaurant.com](http://www.calizarerestaurant.com) or call (850) 213-5700 to make reservations. Also, visit [www.alysbeach.com](http://www.alysbeach.com) and click on Caliza Restaurant or call, toll free, (866) 732-1760. Finally, be sure to arrive early so you can relax and*

*enjoy Caliza Restaurant's Happy Hour from 5:30 pm until 6:30 pm in the Bar and Lounge.*

*\*\*\* Caliza Restaurant is closed during winter but will re-open March 2014 for dining service. Catering is offered year round. For more information regarding catering services, please call (850) 213-5700.*

# Chanticleer Bakery & Eatery: Food To Crow About

BY SUSAN BENTON



Chicken Salad Sandwich & Southern Summer Salad



Fresh & Spicy Southwest Salad



Open Faced Veggie Sandwich w/ Baby Carrots



Club Sandwich with Tomato Bisque

Honey Oatmeal Bread, which is still a big seller. I made this particular bread, as I'm diabetic and was looking for a white bread substitute for sandwiches. During tomato season, I have to have a sandwich!" The Beer Bread is also quite popular. He selects different beers for robust flavors, making each loaf unique.

With the bread business booming it was no longer practical to bake at home, so Joseph

and Suzanne leased a commercial kitchen catering space where they were allowed to bake at night. Within a short period of time the couple's far-fetched dream became reality when they purchased a building in the Shops of Grayton to expand. Suzanne, a fan of the Canterbury Tales, was inspired from their French travels and liked the name Chanticleer, which became the name for the bakery.

During this period, daughter Emily and husband Sandro, both longing to own their own restaurant, were working at a non-profit youth camp, Emily as a director and Sandro as Kitchen Manager; when they lost their jobs due to economic issues with the camp. Their unfortunate layoffs came at the perfect time; with Sandro's 20 years of restaurant management experience, Emily says, "We decided to go for it!"

Emily and Sandro teamed with Joseph and Suzanne and created Chanticleer Bakery & Eatery. Emily says, "The locals have really embraced us. We have enjoyed getting to know them."

The team at Chanticleer Bakery & Eatery is ingredient driven and uses as much local product as possible. They shop at the Seaside Farmers Market and are adamant about getting the best quality possible. Though not classically trained, Joseph says, "We are not scared to try new recipes. If I taste something I like, I try to recreate it. I experiment all of the time! I have worked over a year on my Whole Wheat Sunflower Flaxseed Bread. The seeds are all the way through, not just on top."

Offering breads, pies, custom cakes, and tarts in the bakery, one of the signature menu items in the eatery is the Chanticleer Grilled Cheese on Rosemary Sage Bread. Using preservative free bacon, fresh made bruschetta, and the triple threat of mozzarella, provolone, and cheddar; this sandwich hits a home run. Sandro's Chicken Salad Sandwich, also popular, is packed with marinated cooked and shredded chicken combined with apples and served on Honey Oatmeal Bread. The Southern Summer Salad, also in demand, is filled with oranges, apples, blueberries, strawberries, Gorgonzola, and candied pecans served on a bed of fresh mixed greens.

With plans for expansion and the incorporation of a diverse dinner menu offering beer and wine selections, Emily says, "Everything fell into place and so far it has been a great journey."

***Chanticleer Bakery & Eatery is located at 55 Clayton Lane in Santa Rosa Beach, Florida. Hours are Monday and Saturday 11 a.m. to 3 p.m., and Wednesday through Saturday 5 p.m. to 8 p.m. For more information call (850) 213-9065 or visit their website at [www.sowalbakery.com](http://www.sowalbakery.com).***

Chanticleer Bakery & Eatery has quickly made a name for themselves in the South Walton community. Husband and wife team Suzanne Wilson and Joseph Arnold unexpectedly joined forces with their daughter and son-in-law, Emily and Sandro Wever, opening a bountiful bakery and café in the Shops of Grayton.

Their story began when Joseph and his wife Suzanne traveled across Europe in 2003. French markets and Parisian bakeries offering fresh produce, baguettes, and pastries gave the couple inspiration for a better way of life. It was not until a return trip in 2007 that they decided to commit to making healthy changes, with Joseph claiming, "We needed that wake up call. We returned home and started eating fresh foods, gardening and baking."

As time passed, Suzanne felt like the couple might one day have their own bakery but Joseph thought it to be far-fetched. They began selling their delectable bread creations and produce at The Seaside Farmers Market in 2009. Joseph says, "Customers went crazy over the

# CK's Feed & Supply: Lasso Your Inner Weekend Chef

BY SUSAN BENTON

There's a new kid in town: CK's Feed & Supply, that is. Recently opened in Rosemary Beach to rave reviews, owner Nikki Nickerson wanted a place that would capture the spirit of her sister restaurant, Cowgirl Kitchen, yet feed the soul of the weekend chef. Nickerson says, "I love to cook and entertain friends. We take turns having dinner parties at each other's houses trying new foods and wine. I know many others do the same, and CK's Feed & Supply is here to help." Offering everything from an array of foods and spreads to the



Cookware



Handcrafted wooden utensils



Feed & Supply caps



Honey

finest Italian cookware, there is something for every one.

Nickerson is well known in the area as an award-winning real estate agent with Keller Williams Realty, and also as the owner of the Cowgirl Kitchen Market in Seagrove, with a flagship location in Rosemary Beach. Since their opening in 2003, I have frequented Cowgirl Kitchen markets, and personally relied on the take out casseroles when juggling two kids, their schoolwork, plus sporting activities, and can vouch for the market's offerings' deliciousness and crowd-pleasing results. Prepared breakfast sausage balls

location, and the addition of CK's Feed & Supply allowed us to focus and expand our take out offerings."

Some of the offerings available at the CK's Feed & Supply-Rosemary and Cowgirl Kitchen-Seagrove include the house made grab and go dips and spreads, such as

Artichoke Green Chili Dip, Smoked Tuna Dip, Chicken Salad, Texas Caviar; and a wonderful assortment of soft specialty cheeses and boutique charcuterie from Creminelli and Olli purveyors. All perfect items for a party or a picnic at the beach. Nickerson says, "We have sample tastings and will have chef cooking demonstrations."

Name brand products line the shelves dripping with creative ideas for the home cook, like Il Mulino Pasta sauces from New York, award-winning Cypress Grove and Cowgirl Creamery cheeses, and Olli Salumeria. Nickerson says, "You have got to see the Jan Barboglio handmade glassware, Casafina dishes, Be-home olive wood bowls and serving ware, the European cutting boards, and Mepra Italian cookware. They are all amazing!"

My eyes lit up when Nickerson started talking about Cowboy Bacon—a specialty hormone-free bacon from Penderson Farms in New York. Local purveyors are also represented, like Southern Craft Creamery in Bonifay, supplying the sumptuous ice cream that is available in the cooler. Gluten free pizzas, bagels, and breads from Udi are on hand, as Nickerson says, "Our customers asked and we provided."

To make those exquisite meals even more complete, over seventy-five fine wine labels are carried at CK's Feed & Supply, with favorites like Orin Swift, Silver Oak, Pahlmeyer, Merry Edwards; and my ultimate, Bandol; to name a few. Popular craft beers include but are not limited to Grayton Beer, Goose Island, and Southern Tier.

CK's Feed & Supply speaks to the weekend chef at the beach: The one who wants to drop their bags and head straight to sunset with champagne in hand, not having to worry about provisions. Nickerson says, "We have the Half & Half, cinnamon rolls, and everything else a visitor needs! The goal is simple: to make people happy with our restaurants and retail store experience."

CK's Feed & Supply is very focused on their food, sourcing local vendors and improving menus along with the customer's experience. Nickerson says, "We think food and entertaining is the thread of life--the basis for the precious time we spend with family and friends. Nurture the life you love."

***CK's Feed & Supply is located at 31 Main Street in Rosemary Beach Florida off County Highway 30-A. Hours of operation are 10 a.m. to 6 p.m., and they can be reached by phone at (850) 598-0908. For more information, visit their website at [www.cowgirlkitchen.com](http://www.cowgirlkitchen.com).***



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# Where Beach Meets West

## Cowgirl Kitchen Market in Seagrove

BY LAUREN GALL

Nikki Nickerson knows a thing or two about real estate. After all, not only is she a restaurateur, but also an accomplished real estate professional throughout the Emerald Coast. So when the Seagrove Beach property, formerly occupied by the Wheelhouse Restaurant, opened up for new businesses, Nickerson seized the opportunity. As a real estate agent, Nickerson helped the owners purchase the commercial property for the new “Shops of Old Seagrove” that includes five cottages and the Wheelhouse on 1.2 acres. “It is a fantastic location, close to Seaside with great views and proximity to the beach. The Cowgirl Kitchen Market is one of the anchor merchants located in the cottage on the corner of 30-A and Gardenia,” says Nickerson. The property eventually became home to a 4,200 square foot restaurant named 723 Whiskey Bravo, which occupies the actual footprint of the former Wheelhouse restaurant.

Passionate about the region and a long-time enthusiast of real estate and good food, Nikki Nickerson first combined her two loves into the successful Cowgirl Kitchen located in Rosemary Beach. Nickerson, who was born in Galveston, Texas, was transplanted to Atlanta in the eighties with her family. Her love for the water, good food, and wine brought her here years ago and she got down to work. “My core business has been in real estate for the last ten years, but the restaurant business has a different energy and vibe to it,” says Nickerson. “The two businesses are a great complement and extension of what I love to do, which is bringing people together.”

Cowgirl Kitchen Rosemary Beach is a dining restaurant that has been open for eight years. In June 2011, Nickerson



Nikki Nickerson

opened Cowgirl Market in Seagrove Beach, a gourmet specialty market that features many of the Cowgirl signature breakfast and lunch items. The market quickly gained a loyal following for its own identity and unique menu items. Its popularity sparked Nickerson to

homemade kickin’ pimento cheese and praline bacon on a southern biscuit,” says Nickerson. “For lunch, at both locations, our number one sandwich is the turkey BLT with Avocado on 7 -grain bread. It is just plain good!” The take-out favorite at both places is the Pulled Pork Enchiladas with Red Chili Sauce. “We have the same people over time that order it in large quantities to take



Texas Caviar

open the CK Feed & Supply retail shop, located just across the street from the Rosemary Beach restaurant. The link between all locations is the commitment to the idea of “beach meets west”, which means, Nickerson says, “it’s unpretentious and casual... just the thing after a day in the sun & sand.”

The Cowgirl Kitchen Market is a hotspot for locals, tourists, vacationers, and foodies alike craving such items as delicious breakfast tacos & biscuits, specialty sandwiches, salads, and soups; along with take-home casseroles and entrees packed with healthy, yummy ingredients. “We also offer a varied selection of gourmet and specialty foods from boutique purveyors around the country. Each product is personally vetted... we carry foods that we love and want to share with our friends and family,” says Nickerson. For breakfast at the market, the dish known as The Heartache is very popular. “It’s our

it back to their beach house for family dinner. We make all of our pulled pork in house with a 24-hour saltwater brine and delicious house-made rub. Then it’s cooked slowly for 6 hours,” says Nickerson.

Cowgirl Kitchen is the kind of place where the whole family can eat, three times a day if desired, without breaking the bank. An added element at both the Market and Feed & Supply is the selection of gourmet products and wines that foodies love. “We strive to carry products that are not available anywhere else in the area, so we are constantly on a journey of discovery in that regard... always looking for new products that taste amazing and are made from the best ingredients,” explains Nickerson.

**For more information about Cowgirl Kitchen Market in Seagrove, visit [www.cowgirlkitchen.com/market](http://www.cowgirlkitchen.com/market) or call (850) 231-1120. The Market is located at 3005 E. Co. Hwy 30A, Santa Rosa Beach, FL and is open for breakfast from 7:30 am until 11 am and lunch from 11 am until close, daily.**



# CRUSH Wine Bar & Cafe

BY LAUREN GALL

In April 2010, I traveled the 17 miles from my house to Seaside to visit a relatively new wine bar named CRUSH. Needless to say, I fell in love then and I still have a crush well over a year later. In fact, the cleverly named restaurant and wine bar has made such an impression with me and the community that it has become a popular gathering spot for locals and friends having a few drinks after work, or even families enjoying dinner, all thanks to the experience of Jim Altamura and Harbor Restaurant Group.

Whether a resident or visitor, you may already be familiar with other of the Group's popular and well-established ventures in the area, such as Marina Café. With nearly 37 years in the business and a personal passion for wine, Altamura researches and personally selects all of the wine that is served at CRUSH and all of the group's restaurants. He says most of the select wines that are offered at CRUSH are completely different from those offered at the others. "I have found that what is frequently served at my other restaurants is a little different from what is requested at CRUSH, due to area and patron preference. However, at CRUSH, we offer a list of one hundred wines and twenty-four of those are offered by the glass," says Altamura.

If you think the wine selection is unique, then you are catching on to a calculated trend for the wine bar and café. When asked about the small plate concept at CRUSH, Altamura chuckles and responds, "Well, first of all, the kitchen is a little small. But most of all, the idea originates from my travels in Spain and the tapas concept. There are already great full-service restaurants in Seaside. So we wanted to offer something a little different at CRUSH... more of a blend of appetizer, tapa, bistro, and pacific-rim style food, all in one." CRUSH brings something different to the Seaside square, offering creative cuisine,



Photo by Mia McCorkle

including those clever small plates; all complemented by an extensive California and international wine selection, as well as microbrews.

If neither the wine selection nor the unique style of cuisine have peaked your interest, here are a few more

reasons to visit the wine bar. CRUSH also extends a casual yet beach chic setting to enjoy that exquisite glass of wine or plate of creative sushi. They are very pet friendly, so you can bring your furry companions if you need a quick lunch bite between beach times or if you want to relax and unwind without thinking of any family members left behind. The outdoor terrace is a great place to sip, sun, gather, and dine, all while enjoying the fresh ocean breeze. Try the pulled pork quesadilla, with root beer-fig BBQ pork, provolone cheese, cilantro lime cream, and mango salsa. Your server will help you perfectly pair any dish with a wine that will leave you thirsting for more. The covered outdoor sidewalk dining reminiscent of a European café also afforded CRUSH Wine Bar & Cafe to be selected as the "Best Outdoor dining" venue by VisitSouth.com. With complimentary wine tastings and daily happy hour specials, CRUSH is the place to see and be seen on 30-A.

So, if you're looking for a new crush, make your way to the beautiful town on 30-A known as Seaside. Go to 25 Central Square, where CRUSH Wine Bar and Café is located, and request an outdoor table. Order a glass of wine, and sample the sushi; or order the Fall Harvest Salad with baby spinach, apples, bing cherries, and candied walnuts tossed with balsamic vinaigrette and bleu cheese crumbles. Enjoy the friendly service and tasty cuisine, all while the ocean breeze blows through your hair.

Just as you must crush the grape to make the wine, you must visit CRUSH to truly appreciate and make your Seaside experience complete.

**For more information about CRUSH, call (850) 468-0730, or visit [www.crush30a.com](http://www.crush30a.com). Don't miss the daily Happy Hour half-price wine, beer, and sushi from 4-6pm.**

# Edward's Fine Food and Wine

BY SUSAN BENTON



Salad Nicoise



Chef Edward



Steak Frites

Edward's Fine Food and Wine is a neighborhood restaurant that invites patrons to taste the sensational coastal flavors of its local seasonally inspired menu. This casual but sophisticated restaurant is located in the heart of the idyllic town of Rosemary Beach, Florida on 30-A, and offers seating inside their gorgeous dining room or outside in their private courtyard.

The courtyard is full of charm and boasts an herb garden, stunning fountain, an area for live music, and a central focus on the chef's bar. The beautiful interiors were thoughtfully designed with a mix of old world and modern, comfortable banquette seating, soothing color tones, and an attention to local artwork.

Executive Chef Edward Reese is a graduate of Johnson and Wales Culinary School in Charleston, South Carolina; a career he pursued after graduating from Ft. Walton Beach High School. He went on to work at the (former) Elephant Walk in Sandestin and was promoted to Executive Chef. Reese then moved to Birmingham, Alabama, and worked with famed Chef Frank Stitt, of the award-winning Bottega, and Highlands Bar and Grill restaurants.

Chef Reese longed to return to the Gulf Coast where his family was located and dreamed of one day opening his own restaurant. That dream became a reality January, 2012, when Chef Reese took over the space in Rosemary Beach and opened the doors to Edward's Fine Food and Wine just two months later.

Chef Reese says, "It all fell together, and truly is a dream come true for me. I want to pinch myself sometimes! People are loving the food, and I think it is due to the fresh and simple preparations."

Reese sources the restaurant's produce, including the tomatoes from Mac Farms in Point Washington and hydroponic lettuce from Cottondale Hydroponic. Fresh Gulf snapper, grouper, oysters, and clams are from Destin Ice and Water Street Seafood in Apalachicola. "I serve a fresh local product done right!" says Chef Reese.

The sous chef at Edward's Fine Food and Wine is John Wagner from the former Summer House Restaurant in Ft. Walton Beach. "We have the cream of the crop for staff, who came to us and wanted to work here. Wagner is excellent. I worked for him when I was in high school. Between us we have over sixty years of experience behind the counter!" Chef Reese says.

*I serve a fresh local product done right!*

The top selling dishes at Edwards are the grouper grilled simply with lemon, olive oil, and fresh herbs; and the Steak Frites - a grilled hanger steak with crispy potato frites. I tasted the crabcakes, which were exceptional, packed with fresh lump crab and just a small amount of panko breadcrumbs as a binder. The Baked Apalachicola oysters were succulent and one of my favorite menu items. Chef Reese says, "I am not about heavy sauces on my dishes. Whatever is fresh is on the plate."

Erin, Chef Reese's wife, says, "He wakes up in the morning inspired by what he will cook that day." Currently, his most inspired dish is the Pan Roasted Red Snapper with Shrimp and Butter Pea Dill Succotash, and Lemon Herb

Aioli. Chef Reese's dinner specials are served on Thursday nights and include hits like his Fish & Grits, which is fresh local Snapper served with Alabama sourced ground grits.

A distinctive well-selected wine list offering a wide palette is available by the glass and bottle. Though a children's menu is not provided, younger patrons will find favorites like mac & cheese, grilled cheese, and tomato soup on the menu.

Chef Reese says, "Business has already exceeded our projections for what we thought we would do the entire year. We are a local couple, and our six children are working with us. It was meant to be and could not have come together any better!"

*Edward's Fine Food and Wine is located at 66 Main Street in Rosemary Beach, Florida, and offers cooking classes in the fall and winter. They cater offsite, and offer private chef services and private parties at the restaurant. They do not take reservations, and can be reached by phone at (850) 231-0550, or by email at [info@edwards.30a.com](mailto:info@edwards.30a.com). Dinner is served Tuesday through Sunday from 5 pm to 11pm, and they are closed on Monday. In the summer, Edward's is open seven days a week.*

# Fish Out of Water: The Ultimate in Gulf Front Dining

BY SAM MOORE

**D**ining waterside comes at a premium in South Walton, and much more so if it is fine dining. However, WaterColor's premiere flagship fine dining restaurant, Fish Out of Water, can take you there.

Take the stairs or elevator to the second-floor restaurant and expect to be wowed. The décor is old Hollywood and visually intriguing as you make your way through to the Sunset deck, which owns an unparalleled view of the emerald blue Gulf waters, white sand, and nature.

Of course, if you prefer dining in (possibly in one of the half-moon crescent booths), this is offered too. It's all up to the diner. Either way, expect to be wowed by the ambiance and view. After all, Fish out of Water is an award-winning 4-diamond restaurant.

On the menu, expect to find Gulf grouper adorned with blistered tomatoes and accompanied by corn pudding; Florida hopper shrimp with herb risotto and mushrooms; heritage pork chop, beluga lentils, and local collards; red snapper with local vegetables; wood grilled beef tenderloin in red wine jus; hanger steak with olive tapenade; bricked Amish chicken in preserved lemon garlic; and whole roasted fish with Meyer lemon relish.

"We only use domestic U.S. caught fish, lobster, and diver scallops in our recipes, according to season," says Chef de Cuisine Lawrence Klang.

After the entrée is done, the desserts are another wow, with items such as curd filled crepe; Plant City strawberry 'shortcake'; strawberry ice cream and whipped crème fraiche; local Meyer lemon pudding; lemon thyme gelato and huckleberry coulis; pastry crème and chocolate sauce; onyx chocolate molten cake; or caramel ice cream and coffee streusel.

The problem here might be in trying to make a decision.

A private dining room is available, lined with bottles from the restaurant's collection of wines. In addition to the restaurant and Sunset deck, in the lounge area specialty cocktails and wines are offered in a casually chic atmosphere. On the Sunset deck, enjoy an unparalleled sunset view nightly from 5:30-6:30 pm tuesday-Saturday with happy hour specials and a special appetizer menu.



Snapper



Fantastic deck overlooking the Gulf

We only use domestic U.S. caught fish, lobster, and diver scallops in our recipes, according to season..)

In addition, Fish Out of Water is now serving breakfast, which also can be enjoyed while overlooking the Gulf. Try Shane's Shrimp and Grits, or a classic Quiche Lorraine, omelets, French toast, granola and fruit, from \$3 to \$15. No reservations are required and the dress is casual attire.

**Breakfast hours are from 8 - 11 am and daily dinner hours are Tuesday - Thursday 5-9 pm and Friday-Saturday from 5-10 pm. Fish Out of Water will be closed during the month of January. For dining reservations call (850) 534-5050 or email [concierge@watercolorresort.com](mailto:concierge@watercolorresort.com).**

# George's at Alys Beach

BY NEVILLE CARSON

The first things you notice upon entering George's at Alys Beach are the frogs. There is an intriguing set of frog-themed paraphernalia you can acquire. Significantly, there are great t-shirts with the restaurant's signature frog logo and "Misbehave/Behave" printed on them, a reference to the fact that George's offers spa-inspired food for the health conscious (the behavers)

California, picking up new food ideas all along the way; and Executive Chef Gregg Smith. The Hartleys bring back their food inspirations and work through them with Chef Gregg, who puts serious thought into what will work in George's kitchen and with the local, organic, sustainably grown products they try as much as possible to use. Once they have decided on a direction, Chef

the salad is dressed with tangy Asian vinaigrette dressing, which sets off the flavors of the large lumps of crabmeat and slices of avocado that are generously apportioned throughout the dish.

Once Nick saw the Seafood Basket on the misbehave menu, that was all she wrote. This treasure trove is loaded with fried oysters, fried shrimp, hushpuppies, and

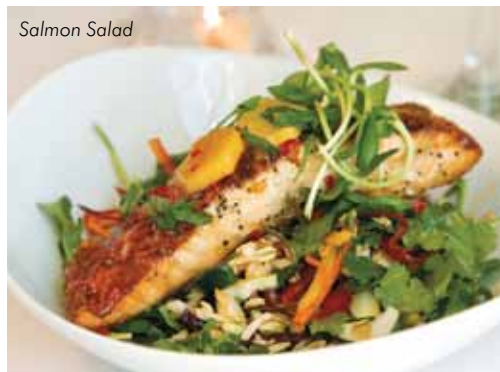
French fries, and comes with a choice of coleslaw or potato salad. If you prefer, you can get the seafood wood-grilled instead of fried. Everything on this plate was fresh and delicious. I had to do some tough negotiating to get a few bites, but it was worth it.

The Wild Salmon BLT Wrap, from the behave side of the menu of course, was Julie's choice. Wise decision! Wood-grilled salmon and applewood smoked bacon is one of the finest duos to come along since Rodgers and Hammerstein. The fresh, rich salmon combines with the smoky bacon in this packed wrap for an entrée that's entirely satisfying without being the least bit heavy. The greens, tomato, and guacamole in the dish make a perfect background for the leading flavors.

As for me, I just had to try the Fried Oyster Tacos, a new item on the George's menu. The oysters were wonderful but, not to take away from them, it was the slaw that made the dish. It wasn't just any slaw—it was jalapeno slaw, and it gave a terrific zest to the meal. As if that weren't enough, playing counterpoint to the zing of the slaw was the tang of pickled red onions that are also included. I thoroughly enjoyed this dish, along with my side of chili-hot beans, served atop a bed of greens.

George's does a superb job of providing the three ingredients of a great dining experience—setting, service, and food. The result is, regardless of what you order here, you're going to leave hoppy. Enjoy!

***George and Ann Hartley also own LaCocina Mexican Grill and Bar, and the Seagrove Village MarketCafe. George's at Alys Beach is located just off Scenic Highway 30A at 30 Castle Harbour Drive, Alys Beach. The restaurant is closed until March 1, 2014. When open, lunch is served at 11 a.m.—3 p.m. and dinner 5—9 p.m., Monday—Saturday (closed Sunday). To-go orders are available. For more information, call (850) 641-0017, or surf to [www.georgesatalysbeach.com](http://www.georgesatalysbeach.com).***



George and Ann Hartley



Executive Chef Gregg Smith

and more indulgent fare for those of us who prefer to misbehave a bit when we dine. At George's, the big idea is to serve a wide variety of culinary tastes.

The variety and high quality of the food at George's at Alys Beach is the product of three great culinary talents: co-owners Ann and George Hartley, who spend part of their time traveling to places like France, Morocco, and

Gregg creates the dishes himself, carefully crafting each one.

I arrived with wife Julie, son Nick, and Elisa Smith of the South Walton Tourist Development Council on a sparkling Friday afternoon. At the suggestion of our server Kelly, (super provider of service and advice), we decided to try the green ginger tea. Let me urge you to do likewise. It's an iced drink, light green in color with a subtle, spicy flavor that's eminently refreshing. I can honestly say I've never had anything quite like it. After tasting Julie's, I set aside my beer so I could have a glass. There's no higher praise than that!

Elisa decided to have the Sesame Crab and Avocado Salad. This is the house's featured salad and it lives on the behave side of the menu. Made with organic greens,



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# Great Southern Cafe

BY DEBBIE MCCHESENEY

Once upon a time, we inhabited the tables and bar of a little restaurant called the Rose Café with the pink-lighted-rose sign hanging over the steps. Over time, the building became home to several different bars and restaurants; and now, the sign of the Great Southern Café adorns the portico of 83 Central Square. As a Seaside resident, I have watched, experienced, and tasted as our little local café has transformed into my favorite restaurant yet. Just wait until you try the grits.

Jim Shirley brought tangible beach energy to the location while creating a superb Southern menu. There is covered outdoor seating on a wooden porch next to a full bar, as well as indoor dining in a maze of small cozy rooms throughout the interior. My husband and I often forfeit our regular beach sunset in favor of our choice happy hour on 30-A: a \$5 dozen of oysters from 4-6 PM. We sit at the outside bar, chatting with fellow locals and vacationers and catching up with the bartenders while drinking our favorite beverages: a Bloody Mary for me, and a Heineken for George.

A self-proclaimed Bloody Mary connoisseur (a Maryland native who knows her seafood and coastal cocktails), I can say there is no better on 30-A. The homemade mix is topped with pickled garnishes that make for some fine salty snacking while sipping. If you're into sweet, my oldest daughter swears by the pina colodas as the "best she's ever had." The Bloody Marys are just one small but delicious example of the unique care given to each and every item on the menu, cocktails included.

When you mention Great Southern Café, it is hard to find someone who doesn't immediately rave about the Grits à Ya Ya. Yet, the soul rolls made of chicken and collared greens in a crisp wrap with peach chutney, horseradish cream, and Creole mustard, give the famous shrimp and grits a run for their money. The West Indies crab martini served up in a large martini glass is not to be believed. Lump crabmeat spills over the rim of the chilled glass and pairs nicely with the fried green tomatoes with remoulade sauce for a perfect light dinner. A special perk... from the outside seating you can hear the live music emanating from the Seaside amphitheater.

Balsamic Grilled Salmon Salad



Famous Homemade Bloody Mary



homemade desserts, including key lime pie and cheesecake.

As co-owner Jim Shirley says, "I brought my tastes for international cuisines home and began to mix local foods- fresh produce from local farms and fresh fish from the Gulf- and Southern cooking with flavors from around the world." As the son of a Navy pilot, Shirley traveled the world and brought back a little taste of everywhere to Seaside to create an out-of-this-world dining experience in a little beach town café.

By now, it may have occurred to you that I have done quite a bit of eating at the Great Southern Café; this is true. It is a must stop for any local or visitor to 30-A. Hurry up, grab a seat, feel the vibe of a great beach bar; taste the salty Apalachicola oysters, bite into the best burger in town, or savor the local seafood. All of your favorite foods are there; shouldn't you be too?

Great Southern is also perfectly located for breakfast before a morning of shopping the Seaside boutiques and art galleries. My recommendation for breakfast is start with a steaming hot cup of local coffee and an order of New Orleans beignets if you don't mind a little powdered sugar on the tip of your nose. The vanilla pancakes and the fried green tomato benedict also top my list of favorites. Just a short walk up from the beach and you can grab a fantastic burger for lunch. There's a plethora of sides available to you: everything from scallion mashed potatoes to fried okra, black-eyed peas to smoked Gouda cheese grits (not to pick favorites...).

There are great wines and an array of specialty beers to complement your meal, or fair trade 100% Ceylon iced tea. And to make for an even merrier world, there are

Grits à Ya Ya



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# Havana Beach Bar & Grill

BY SUSAN BENTON

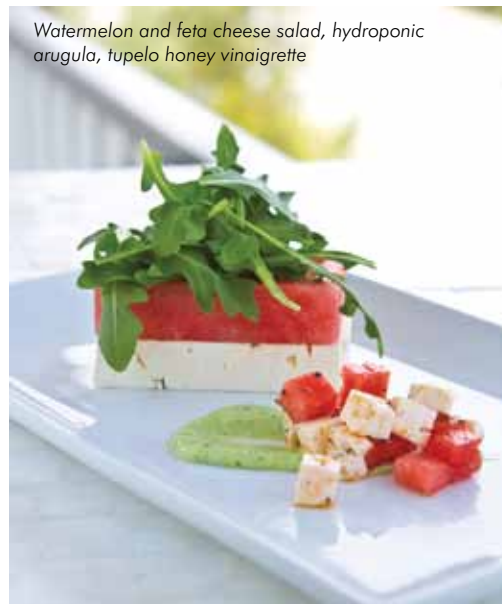
On a warm and balmy summer afternoon I was greeted by Executive Chef Michael Guerra on the sidewalk in front of The Pearl at Rosemary Beach, a prominent boutique hotel with 55 luxury rooms centrally located within the idyllic town. Shelby Schuler, Director of Sales, opened the gorgeous hardwood front doors welcoming me with a smile, as I became overwhelmed with the beauty of the lobby and artwork adorning the walls by local artist Tommy Crow. Classic in style and wonderfully intimate, The Pearl allows for spectacular views of the Gulf of Mexico which we took in as we headed to The Veranda, an open-aired traditional dining space. It also includes a casual cocktail area featuring plush seating allowing patrons to relax in seaside splendor.

The Pearl's Director of Restaurants, Sara Reese, treated us to a tasting of sparkling and non sparkling water choices as we sat at "Table 63", a roundtable named for the hotel's Main Street address. With room for six guests, it is the perfect location to take in the impeccable sprawling greens and water view. The Pearl's flagship restaurant, Havana Beach Bar & Grill offers a feeling and look of an old French Brasserie, of which Chef Guerra says, "I want people to be proud to be here." Chef Guerra, formerly from the award-winning Montage in Utah Deer Valley, is leading the culinary program and is passionate about exploring new ways to develop dishes that define what it means to live and cook on the Southern Gulf. A fusion of flavors from the Creole back country, Mexican fishing villages, and the soul of Cuba will come alive in menu selections such as Classic Corn Chowder with blue crab, house-cured bacon, and Creole vegetables; Shrimp N' Grits with local Florida shrimp, crisp spicy ham, and Adluh Stone Ground Grits from South Carolina; and the Delmonico Steak, a center cut rib-eye served with house-made Havana steak sauce and sides. Chef Guerra says, "Inspired by the cuisine of my father, who was born and raised in Naples, I had the hotel owners put in a brick oven at the rooftop bar to create my own authentic pizza."

Ingredient driven, Chef Guerra's cuisine features fresh local and regional artisan products from Ocheesee Creamery, Twin Oaks Farms, Camp Flowers Honey, and Sexton's Seafood Market. He says, "Along the coastline that follows the Gulf of Mexico, you will find inspired cuisine reflecting the local purveyors, growers, and fishermen available to the region. Highlighting their



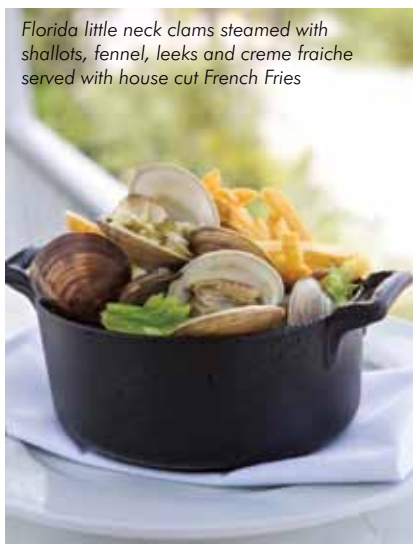
Crispy duck leg, Cuban black beans and frisée salad



Watermelon and feta cheese salad, hydroponic arugula, tupelo honey vinaigrette



Artisan marshmallow flight paired with rum



Florida little neck clams steamed with shallots, fennel, leeks and creme fraiche served with house cut French Fries



Chef Michael Guerra

individuality is what inspires me and the menu for Havana Beach." Complementing the Southern coastal cuisine is a beverage menu carefully crafted by Reese that honors the spirits traditional to the coastal region.

The Pearl is proud to be serving Fresh Water, one of the purest sources of water known, which is forced through an in-house filtration system leaving a zero carbon footprint. Schuler says, "We are capping our own bottles. The Pearl is one of only three hotels worldwide that does this, and is the only hotel in Florida with the Fresh Water label." The in-house water source will be incorporated into future spa treatments, and will also be used in the fresh made pizza dough, fresh mozzarella, and for the blanched vegetables served at The Pearl.

I had the pleasure of meeting the artist and photographer behind the old photo of El Floridita, a 195-year-old historic fish restaurant and cocktail bar in Havana, Cuba, which hangs by The Pearl's mahogany hand carved bar. Crow says, "This one is modeled after the original where Ernest Hemingway was known to hang out." Crow traveled to Cuba and shot video that The Pearl plans to show on screens in the restaurant space while his spectacular image photography adds to ambiance of the décor. With a 1500 bottle wine cellar, hand plastered ceilings with fauna design, an upgraded sound system including studio quality speakers, and a Yamaha player piano taking center stage, Schuler quickly points out, "It is amazing but we are not trying to be hip and cool, we plan to remain classic. It is about being unique and creating the ultimate guest experience."

**Havana Beach Bar & Grill is located at 63 Main Street Rosemary Beach, and is open Monday through Friday for breakfast, 7:00 am to 11:00 am; lunch, 11:00 am to 3:00 pm; and dinner, 5:00 pm to 10:00 pm. On Saturday and Sunday, brunch is available 7:00 am to 3:00 pm, and dinner is 5:00 pm to 10:00 pm. The Havana Beach Bar is open until midnight, nightly. For more information or to make a reservation please visit [www.thepearlrb.com](http://www.thepearlrb.com) or call (850) 588-2881.**



# JC Seafood House: Like Dining With Old Friends

BY SUSAN BENTON



Fried asparagus appetizer



Shrimp and grouper topped with crabmeat



Pudding dessert

Just off 30-A, in a strip mall deep in Seagrove, you will find JC Seafood House and owners Junior and Hai Pho. JC Seafood House may be new to Seagrove, but the owners, also brothers, have been a big part of the local dining community for more than twenty-five years.

I sat down with Junior in the dining room of JC Seafood House, and he shared with me that Hai was his mentor, teaching him everything he knew about kitchen skills and how to cook.

Hai Pho immigrated to America from Vietnam in 1979 and trained as a chef in Baton Rouge, Louisiana, focusing on French cuisine. He honed his culinary skills at restaurants such as Mike Andersons, a favorite of mine while I was attending LSU.

In 1982, Hai sent for his brother Junior to join him. Junior escaped Vietnam, and awaited clearance in Thailand before coming to America that same year. Later in 1982 Hai moved to Destin, accepting the Executive Chef position at Beachside Café, and Junior followed in 1986.

Together the brothers made the move to the Ocean Club at Tops'1 in 1989, where Hai became Executive Chef, but later turned the reins over to Junior so that he could open his own restaurant, Nena's, in 1994. Junior remained with the Ocean Club for twenty years until opening JC Seafood House; both brothers became popular with the local crowds for their Cajun and Creole cuisine. Hai was hired as Executive Chef of Old Florida Fish House in Seagrove when it opened in 2004, and most recently was involved with Harbor Docks in Destin.

In February 2012, this all changed when Hai and Junior decided to join forces to open a family business together; and JC Seafood House emerged.

The name of the restaurant was decided by using the initials of Junior's children, Jackie and Christie. Junior says, "This is the first time I've owned

my own restaurant!" The brothers hope that locals (like myself) will remember how delicious Nena's was, and spread the word to try JC Seafood House.

The restaurant, which once housed the former Yanni's and Gravel Road, has been renovated and restored with new kitchen equipment. The décor is warm with dark earth tones of burgundy, brown, and beige, and a large bar sits at the front of the restaurant where patrons can dine and watch the brothers at work creating dishes. The dining room has ample seating, as does the covered patio located at the front entrance, where meals can be enjoyed on a beautiful day.

The cuisine at JC Seafood House has heavy Louisiana influences, with fresh soups made daily, such as corn & crab bisque and gumbo. I sampled both, which were seasoned perfectly and quite delicious.

I also tasted the JC grouper, sautéed and topped with crabmeat, shrimp, and their house sauce, while my daughter dined on the grilled grouper sandwich that came with fries. Both were flavorful and satisfying. The brothers order fresh beef that they grind on-site for their burgers, and use boudin and andouille sausage from Louisiana in many of their preparations.

The menu is well rounded with appetizers, such as escargot and calamari; entrée selections such as steak, seafood, pasta, and salads; and a children's menu. Junior told me that the grouper Almandine is the most popular item, as is the fresh catch of the day. Take-out is also available.

Junior and Hai Pho have been dedicated to serving patrons along the Emerald Coast for countless years, and have contributed to the success of so many other restaurateurs. Dining with them is like dining with old friends.

**JC Seafood House is located at 4935 East County Road 30-A. Lunch hours are 11 a.m. to 2 p.m., and dinner is served from 5p.m. to 10 p.m. For more information call (850) 231-0193.**



Loan Pho

# La Cocina Mexican Grill and Bar: Tex-Mex with a Coastal Twist

BY SUSAN BENTON

Many tourists and locals have made the pilgrimage to the corner of Highway 395 and 30-A to taste the famed Grouper Sandwich from the iconic Seagrove Village MarketCafe. If you haven't, you need to. It was named by Garden & Gun Magazine as one of the "100 Southern Foods You Absolutely Positively Must Try Before You Die" by John T. Edge.

Owners Ann and George Hartley are well known throughout the area for their restaurants, vibrant personalities, and their community service oriented family.

When asked what inspired them to branch out to open the popular Seacrest restaurant, La Cocina Mexican Grill and Bar, Ann says, "Back in the day, the off season along 30-A was a ghost town. We invited all of the locals to Mexican night at the market. I would cook signature recipes and George would pass around his special sangria."

With huge success and a demand by the locals for more, Ann and George tossed around the idea of opening a third restaurant that would focus on Coastal Tex-Mex fare.

Having lived in Texas for many years, the couple knew the cuisine all too well, and George says, "We would eat it at least three times a week! It was part of our regular diet!"

They looked high and low for a location and found the perfect spot nestled in the Shops of Seacrest Beach on 30-A. Within two weeks, Ann actually rented a U-Haul from New Orleans and drove down to San Miguel, Mexico, where she knew she would find the most authentic furnishings for their Mexican restaurant. Packed to the gills, her son drove the U-Haul back to Florida and within a few short days the items furnished the space beautifully; and La Cocina Mexican Grill and Bar opened its doors for business.

Today, Ben Lillard is the head chef of this successful eatery where two of the famed "Mexican Night" recipes are showcased on the menu: Senora Ann's Fish Tacos, and George's Famous Sangria. Senora Ann's Tacos have been such a big hit they are now on all three of the Hartley restaurants' menus.

Chef Lillard began as a sous chef at another Hartley restaurant, George's at Alys Beach, and climbed his way up the ladder in the Hartley Restaurant Group. He now works closely with George and Ann revamping the menu creating seasonally fresh and authentic dishes. Since reopening for the season in March 2013,



Shrimp Diablo



The Blue Margarita Tall Glass



customers are raving about the changes and clamoring for the Chili Relleno: a grilled Poblano pepper stuffed with sweet and spicy beef, then topped with Mexican crema and pomegranate seeds. Other favorites are the LaCo's Taco Burger, Pulled Pork Torta, and the decadent Chocolate Nachos.

Now in its third year, the top sellers remain the Lobster Quesadilla, Chicken and Steak Fajitas, and of course the hand crafted Margaritas.

George says, "It's easy for a restaurant to open a can of refried beans and jar of salsa, but we make everything in house. We chop our own onions and cilantro, paying attention to every detail. It is what sets us apart from other Mexican restaurants!"

The passion behind the food for George and Ann comes not only from life in Texas, but from their travels as well. One of their favorite places is the beautiful mountain town of San Miguel, Mexico. Always trying new dishes and ingredients for ideas to bring home, they strive to incorporate the finest products in their food and only use succulent fresh fish and shrimp that the Gulf Coast is famous for.

Ann says, "That is how we came up with the slogan Tex-Mex with a Coastal Twist!"

With sales at La Cocina the best they have ever been, Ann says, "I feel like we are really blossoming! With so many choices on 30-A for dining, customers are choosing us, so we owe it to our patrons to deliver top notch well executed cuisine with great service." The Hartleys continued by praising their staff, saying, "We have the most wonderful team of managers, servers, and kitchen crew. We have to thank them for helping to make La Cocina the flourishing restaurant it is today."

**La Cocina is located at 10343 East Scenic Highway 30A, #116, Seacrest, Florida. They can be reached by phone at (850) 231-4021, or visit their website at [www.lacocina30a.com](http://www.lacocina30a.com). La Cocina does offer gluten-free and vegetarian menu options.**



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# La Crema Tapas and Chocolate

BY DEBBIE MCCHESENEY

My husband and I were seated at a sidewalk table not 20 steps from the cobblestone street in a beautiful courtyard under a slight crescent moon.



Various delicacies at La Crema



The menu reads: “**Tapas-** Small plates meant to be shared among friends”



How fitting that Kim and Kevin Neel met while waiting tables at the Macaroni Grill in Tampa; and how fortunate for those of us along 30-A that Kevin decided to hang up his banker’s tie, leave it in Atlanta, and move to Rosemary Beach. Then, while watching “Spain on the Road Again” one lazy Saturday morning, the Neels decided they just had to go to Spain. That trip to Barcelona not only changed their lives but the flavor and vibe along Main Street, Rosemary Beach with their new tapas restaurant, La Crema.

La crema means “the cream”. Kevin says, “It is the perfect name for us: the outside of the courtyard building is cream stucco, the interior is decorated in a old European cream-colored style, the frothy chocolate has cream, and we are a tow-headed cream colored family, including our dog, Louie.”

My husband and I were seated at a sidewalk table not 20 steps from the cobblestone street in a beautiful courtyard under a slight crescent moon. The candles flickered on every bistro table as conversation buzzed throughout the restaurant, all coming together making you feel like you are on the streets of Spain. And this was before the food arrived.

Ham wrapped figs, stuffed with goat cheese and topped with a drizzle of honey, right along side a plate of mushrooms stuffed with lobster in a delicate cream sauce; these are among the many savory small plates offered up under the star-filled sky. I knew right away we had stumbled on to someplace special. La Crema uses all

fresh, organic produce and local products. Their coffee, my personal favorite, is from Amavida. Kevin serves only Spanish wines, remaining loyal to the restaurant’s short but sweet Spanish heritage.

Appetites whetted, we wasted no time digging into the crispy Spanish eggplant, which tasted like the best French toast in the world; and the croquettes, which were stuffed with a creamy blend of ham and cheese. The croquettes alone could make for a wholesome meal. Soon our delightful waitress, Abbie (from Rome), brought us small plates of the seafood paella, country paella, and rosemary shrimp in basil cream. As if we were still hungry, my husband just had to try the lamb lollipops. Giving into temptation was rewarded this one time. We lingered over a glass of Protocolo Blanco and considered what chocolate we would choose from the long list of sweets. The staff seemed to step to Spanish time as well; no rushing, just welcomed suggestions.

The setting is reminiscent of a small European fishing village, complete with children playing in the streets,

bikers balancing glasses of wine while they navigate the cobblestones, and people strolling by with looks of envy as they spot our plates. Kevin tips his hat to Kim for the cool, clean décor which is both rustic and chic.

As the menu also reads: “**Chocolate-** A powerful elixir known to improve the mind, body and spirit”, we managed to make room for the delectable chocolate crème brulee, while our table neighbors raved over the white chocolate molten cake.

La Crema has it all... great atmosphere, delicious food with interesting and unusual ingredients, and a Spanish wine list to match. My taste buds were whirling with the unique blend of flavors and my mind was resting somewhere in a Barcelona café as my husband drove toward home on 30A.

**La Crema is located at 38 Main Street, Rosemary Beach, FL 32461, phone: (850) 624-TAPA (8272). No reservations.**



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# La Playa – Morris Family Brings Caribbean Flavors to Gulf Place

BY SUSAN BENTON

Executive Chef Patrick Morris has a passion for food and his country. After studying hotel and restaurant management at Auburn University, he went on to graduate from the Culinary Institute in West Palm Beach, Florida. Morris found work at many notable eateries

years in the Army serving our country as an infantryman in Iraq and Afghanistan. This hometown hero even reenlisted twice. Morris says, “I made some great friends and lost some too. We worked together every day on a mission that most people just don’t understand, in a

what we have at Café Tango, and wanted to work with spirits. My dad lived in the Caribbean and we wanted to bring those flavors here. It is a great location, and I’m looking forward to the future.” With a vision and team spirit, the Morris family set out to make the necessary changes for the restaurant’s timely opening for spring break. Patrick says, “The restaurant brought me home. It is the first time in six years that I have been able to see my family for more than a week at a time. I am so fortunate to be working with my brother and my dad.”

Seeking the best staff to help him in the kitchen, Morris made the call to Chef Shane Cheshire, a friend and former co-worker. He brought Cheshire and his wife to 30-A and enticed the Chef with delicious food and wine, asking him to join his team. Morris says, “He is valuable and knowledgeable. We are lucky to have him!” Cheshire chimes in, “I have been here for over a month now and love it. You can’t beat the beautiful Gulf view!”

While Morris favors smoking meats, barbeque, and working with fresh local seafood, Cheshire enjoys fusion cooking, blending flavors of classical French with that of the Caribbean. The Morris family is also proud to showcase quality local ingredients like Amavida coffee and artisan breads baked daily at Crust for their sandwiches. Harbor Docks is providing the seafood.

La Playa’s Crispy Fried Oyster Cabrales is already in demand. The Crawfish Tostone Napoleon is a decadent appetizer layered with Andouille sausage, goat cheese, and fried plantains, topped with red pepper and pineapple coulis. I highly recommend the succulent Chile Seared Diver Scallops served on a bed of creamy stone ground Manchego grits in a spiced rum butter jalapeno reduction. Morris says, “You have to try the Cuban sandwich and French fries. We braise our pork belly and hand cut our fries. Both are amazing!”

Lunch and dinner specials are offered along with a children’s menu, and live music is showcased inside and on the patio Thursday through Sunday. Morris says, “We serve sophisticated food in a casual atmosphere at a reasonable price.” Patrick Morris’s father Joe walked in, putting his hand on Patrick’s shoulder and says, “I have the finest chefs on 30-A.”

**La Playa is located at 37 Towne Place Loop at Gulf Place on the corner of County Highway 30-A and 395. They are open seven days a week from 11:00 am to 11:00 pm. For more information call (850) 660-1618.**



Tequila cured Atlantic salmon appetizer



LaPlaya at Gulf Place



Fried Oyster Cabrales



Crawfish Tostone Napoleon

such as the waterfront Sunset Grill on Hilton Head, a reservation only space similar to that of his families’ sister restaurant Café Tango on 30-A; and with The Buckhead Life Group, working at the popular Nava and successful Blue Point locations in Atlanta. Morris says, “I learned a lot about high end cuisine and volume. They did it right and it was a great place to get training.”

Morris’s grandfather, an Army airborne infantryman, was inspirational in his upbringing and got his thoughts leaning toward the military at an early age. After much deliberation and a surprise to many, Morris says, “I walked into the Army recruiting office and asked for the infantry and the front line.” Morris spent the last six

country that did not want us there. I am proud of my men. They are the heroes.”

Patrick’s father Joe Morris, owner of beloved local favorite Café Tango, and brother Andrew, Operations Manager, had other ideas for Patrick when deciding to open La Playa, which means ‘the beach’ in Spanish. Andrew, also an Auburn graduate, says, “The opportunity came to us and we were looking for more seating than

# Local Catch Has Southern Cuisine With A Coastal Twist

BY SUSAN BENTON

There is a new restaurant in town at a familiar location. Local Catch Bar & Grill has opened where the former Ballyhoo and Salty Dog once resided in Blue Mountain Beach.

The restaurant has undergone minor renovations and updating; providing an open concept for dining, with a see-thru bar and a comfortable atmosphere for patrons to linger. On the day that I was visiting, regulars were enjoying drinks and food while seated inside and outside on the patio.

Owners Chef Adam Yellin and Jimmy Hasser have given new life to the old rustic structure, striving to make a place for all, (but mainly locals) to feel welcome. Hasser says, "This is a local restaurant, with local employees, serving local seafood and produce, with local art on the walls, where local musicians play." Every Sunday Yellin and Hasser plan to have live music from 3-7 p.m., changing the bands each week to include those like Hotel Oscar, Cadillac Willy, and Heritage.

Hasser, Yellin, and their PR girl Friday, Whitney Rowan, met at Alabama while in college. After graduation, they went their separate ways, but fate brought them all back together, just in time for Yellin and Hasser to purchase Local Catch.

Most might remember Hasser from his work at The Fish House on 30-A. Along with being a co-owner of Local Catch, he runs the front of the house, purchasing, and managing the wine and beer list.

PR girl Friday Rowan handles public relations for Local Catch and owns RowCo, her public relations and marketing firm, which concentrates on restaurants.

Yellin graduated in restaurant management, but after a stint in San Diego managing World Famous, he caught the bug and was moved to become a chef. He then traveled to Austin, TX, where he graduated with honors from Le Cordon Bleu. Chef Yellin came back to Santa Rosa Beach to complete his externship at Restaurant Fire and The Fish House, finally accepting a position with Commander's Palace in New Orleans.

Yellin and Hasser continued to communicate, often discussing their dream of restaurant ownership. When the opportunity finally arose, they seized it.

Yellin says, "I make everything in house and from scratch." His sauces are so spectacular; customers are already asking him to bottle them for sale. The vinegar-based white sauce is always in demand.

The most popular items on the menu are the tacos. The Caribbean Shrimp Taco contains luscious grilled coconut rum marinated shrimp. It is served with cabbage,

pineapple salsa, the coveted white sauce, and is wrapped in a flour tortilla. Chef Yellin prefers using flour tortillas, as he believes corn tortillas overpower the flavor of the food. The Fish Taco is served with fresh local grouper, and the Pork Taco with house-braised shredded pork.



Chef Adam Yellin and Jimmy Hasser



Grilled grouper over salsa with homemade tortilla chips

My excitement peaked when I found Local Catch used Leidenheimer bread from New Orleans to make their po-boys. Living in NOLA for many years, I grew quite fond of this most favored baked good. Chef Yellin's newest po-boy on the menu is called The Debris, which is served open face and smothered with gravy.

On the afternoon that I stopped by, Yellin suggested that I try the crab cakes. I am usually leery as I do not like much filler; but his were plump, juicy, and packed full of

lump crabmeat. The crab tumbled from inside the cake as I slid my fork through to take my first bite. Spicy and delectable, it was pure enjoyment.

The catch of the day landed in front of me with Chef Yellin saying, "You have to try this!" Without the need to twist my arm, I dove into the succulent Yellow Edge Grouper, pan seared to perfection, and topped with Yellin's made-from-scratch NOLA BBQ Sauce. Sides included creamy stone-ground cheese grits and crisp green beans with a hint of herbs from their on-site garden.



Crab cakes



Grouper with grits

**Local Catch has quickly become one of my favorite local establishments. They are located at 3711 West County Highway 30-A in Blue Mountain Beach. Hours of operation are Monday through Sunday 11 a.m. to 12 a.m., and they can be reached by phone at (850) 622-2202. They also have a second location at 2321 University Blvd. in Tuscaloosa, AL. The phone number there is (205) 331-4496 and email is localcatchtown@gmail.com.**

# Louis Louis

BY LAUREN GALL

I can honestly say that it might be the best Key Lime Pie that we have ever tasted. Overall, the dinner was honestly delightful. We left smiling and stuffed.)



Crab Cakes

On the corner of Highway 98 and Mussett Bayou Road, in Santa Rosa Beach, there is a magical spot marked with fleur de lis and a bright gold and red sign that reads “Louis Louis.” The restaurant, named after the father-son duo that own and manage the restaurant, is a fun mix of eclectic atmosphere, really good food, and great service. (However, you probably already expected this if you knew the owners’ other hot spot in Grayton Beach, Picolo’s Restaurant, and The Red Bar.)



Father and son Louis Petit and Louis Petit

I went in for my culinary adventure around 5:30 pm (the restaurant opens at 5 pm) on a Tuesday night, and was pleasantly surprised to be seated almost immediately. After all, it is summer in Walton County and our restaurants are always busy here during this time. My husband and I were extremely excited to dine here, as we are already huge Red Bar fans. The expectations were set high...and, not unexpectedly, Louis Louis delivered!

The very first thing we noted, after being seated, was that the restaurant just emits a vibe of coolness. We ordered our beverages and began talking about what each of us would order for our meal. While I have to admit that the menu is not very large, don’t let that fool you. Each of the selections packs a powerful punch, and there really is something for everyone (even the kids).

When asked about the most requested item on the menu, Philippe Petit (Louis’s other son who also works

at the restaurant, making it truly a family affair) quickly answers, “The fresh fishes, sautéed and grilled, are popular, but of course, the crab cakes!” So for me that evening it was the crab cakes. For my husband, it was a cup of gumbo to start and the also frequently requested Panne Chicken for his entrée.

When my husband’s gumbo starter arrived, I could not help but ask to taste it. The gumbo was a scrumptious mix of seafood heaven and my husband had to fight me to get the spoon back. Soon after the entrees arrived. My crab cakes, served with an amazing beurre blanc sauce, sent my taste buds spinning with delight. My husband dove right into his Panne chicken, while also raving about the dressing, yes the house dressing, on his salad. After eating until our hearts, and stomachs,



were content, we both requested to-go boxes, but couldn’t resist at least ordering a dessert for us to “try” and “share”. We settled on the Key Lime Pie, a staple here in the state of Florida, and...wow! I can honestly say that it might be the best Key Lime Pie that we have ever tasted. Overall, the dinner was honestly delightful. We left smiling and stuffed.

So, you might ask, “What could be better than an awesome atmosphere, excellent service, and a dream culinary experience?” If you arrive between 5 pm and 7 pm, it’s happy hour!

**For more information about Louis Louis, call (850) 267-1500 or visit [www.louislouis.net](http://www.louislouis.net). The restaurant is open daily from 5 – 10 p.m. and accepts cash or check only. There is an ATM on site.**



# The Meltdown on 30A

BY ANNE W. SCHULTZ



paired with melted cheese softness startles taste buds with contrasting textures. To take the chill off, add a side like Roasted Tomato Soup for a heartier meal. This is not the watered down Campbell's soup version you might remember, but a thick blend of chunky bits of tomatoes and onions with a tangy zip to it. "The Roasted Tomato Soup is a rustic Italian soup using local produce tomatoes roasted in olive oil and thickened with bread," Shirley explains. Beer and wine is available, along with soft drinks, pink lemonade, and free trade coffee. In another nod to 'green' practices, the soup is served in eco-product cups made from renewable plant materials.

The sidewalk café ambiance stimulates conviviality, where running into old friends and chatting with complete strangers enriches the casual dining experience. What a blessing to eat outdoors in Florida

A cold snap in our mild coastal weather offers locals and visitors a sampling of seasonal pleasures without the misery of snow and ice. Idyllic weather to curl up by a fire and read, slip on fleece for strolling quiet beaches or forest trails, and treat yourself to comfort foods. Chilly weather triggers an instantaneous craving for these standbys of youth. We reach for them like we do for a blanket on a cold winter night to warm our hearts with fond memories of family, fun, and simple pleasures. Grilled cheese, an all-time favorite is found at Seaside, Florida, housed in an Airstream trailer along Scenic 30A. So when you "gotta have a grilled cheese", look for the shiny metal trailer next to the post office in Seaside, FL, line up, and order one.

"When an opportunity came to occupy a trailer, I already had the perfect fit," says Jim Shirley, chef and owner of the Great Southern Café located nearby on Seaside's Central Square. "Something my partner Kelli and I always do for fun is whip up grilled cheese sandwiches at home. We experiment with different breads and cheeses, and try a variety of fillers. Both grandmothers--one in Louisiana and one in Georgia--used cast iron skillets and inserted slivers of ham."

Shirley applies the same creative innovation to his extensive menu; offering an assortment of gourmet

“Something my partner Kelli and I always do for fun is whip up grilled cheese sandwiches at home. We experiment with different breads and cheeses, and try a variety of fillers.”

versions along with the classic American cheese and a daily chef's special. Aiming to please all ages, servers add special touches like cutting off the crust for the Little Meltdowns. For more sophisticated palates, indulge in two favorites: the 3 Cheese with gouda, cheddar, and gruyere; or the Smokin Turkey made with jack cheese, smoked turkey, bacon, avocado, and Albuquerque sauce. Another tasty choice is the Brie and Bacon on Cranberry Walnut Bread.

Whatever you order, childhood expectations are exceeded when you bite into gooey rich cheese oozing between thick slices of Texas toast grilled to golden-brown crispiness in a sandwich press. A crunchy crust

sunshine while most of the country shivers in snow and ice. The word is out. Shirley says children are part of that, "Most of the children running around Seaside wear our t-shirts that read: I had a meltdown on 30-A."

One couple shares how they heard about the spot. "Our neighbors in Sandestin say this is the best sandwich in God's creation." Can't beat that for a recommendation!

*The Meltdown is located in Seaside, FL at 2235 E. Scenic Highway 30A. It opens at 10:00 am until closing at 9:00 pm. Visit [www.meltdownon30a.com](http://www.meltdownon30a.com) to learn more.*

# Old Florida Fish House

BY JESSICA BADOUR

The tin-roofed walkway to the Old Florida Fish House feels like it's leading you to something surprising and unexpected; and, chances are, it is.

Old Florida Fish House owner Cary Shahid is one of the pioneers of the region – his father built some of the first hotels in Destin – and Shahid prides himself on the history of not only the restaurant, but also its unique location encircled by protected state forest. Surrounded by panoramic views reminiscent of the panhandle's frontier days, patrons can enjoy catching a sunset over Eastern Lake, one of South Walton's rare coastal dune lakes, that borders the restaurant and reflects the adjacent dark pines and golden marsh grasses.

Walking inside, the freshly renovated restaurant has lightened its color scheme with brighter colors to reflect the warmth of 30-A. Moving throughout the interior, other new additions include the sushi bar's sparkling granite top and a resurfaced bar that flows right into an enlarged dance floor, where diners can cut a rug to live music after dinner. Its Old Florida theme is still prevalent in the memories framed along the walls, decorated with nautical maps, old boats, and family photos from the 1950s. The fishing scenes capture men on a charter boat proudly displaying trophy catches, while alongside is a photo of a little boy struggling to hold up fish bigger than he is.

As the previous owner of the acclaimed Ocean Club for more than two decades, Shahid is an authority on providing top-notch quality food. The menu offers classic, fresh Gulf Coast fare with an extensive sushi list of unique and delicious combinations. Diners can sample local surf favorites such as sautéed grouper with crab and shrimp, or fresh Gulf shrimp atop cheesy grits spiced with a jerk seasoning; and of course there are crab cakes, fried

oysters, and fried shrimp (po'boy style if you wish) served with hushpuppies and French fries. On the turf side, patrons can enjoy filet mignon, center cuts of rib eye, and tournadoes of beef (two four-ounce beef medallions with

lump crab and a smooth homemade beurre blanc sauce).

The Fish House has become known as a family-friendly environment; a 12-and-under children's menu along with small plates provides plenty of affordable options for the whole family to enjoy. On any given night, families are seated at tables scattered around the rooms of the restaurant, taking in views of the cherished dune lake in several separate rooms – lending to a more intimate dining experience. Regardless of whether your dining ensemble is a two-top or an extended family of 18, the restaurant can seamlessly seat all group sizes. A remodeled game room not only features a fresh coat of paint on the walls, but all the new games to keep the kids interested and entertained.

After wrapping up a delicious meal with a sweet treat off the dessert menu, patrons can then head into the bar area to listen (and dance) to the fabulous five-piece band that encompasses Emerald Gold. The local band plays jiving Motown tunes, classic rock, and covers other popular tracks from the 1970s and 1980s. As Northwest Florida continues to offer residents and visitors an abundance of Mother Nature, places like the Old Florida Fish House offer some fun and adventure during a night out on the town, where you can enjoy great food and good company coupled with toe-tapping live music.

*Old Florida Fish House is located on Eastern Lake in Seagrave Beach and is open daily at 5 pm, with live music on Fridays (additional nights of music are offered during peak season). For*

*more information, call (850) 534-3045, visit [www.theoldfloridafishhouse.com](http://www.theoldfloridafishhouse.com) or find them on Facebook.*



TNT Roll & Spider Roll

# Pandora's of Grayton Beach

BY SUSAN BENTON



Oak grilled filet with jumbo lump crab and bernaise sauce.



Grilled tuna with heirloom tomato, bacon wrapped shrimp and carolina corn relish.



when she was decommissioned. Amazingly enough, the cutter Pandora was rescued by the Montalto family and has since rested at the original Pandora's Steak House in Fort Walton Beach.

Pandora's Steak House has been rated a four-star restaurant by the Northwest Florida Daily News and has been honored with The Wine Spectator's Award of Excellence since 1998. Brandon Montalto oversees the Grayton Beach location, which opened in 1996. It is well known for being one of the greatest music venues on 30-A and having the best Prime Rib special in town. Montalto says, "Our steaks and seafood are grilled over an open wood burning pit using only pure oak, which gives the very distinct flavor that we are famous for. The Prime Rib au

Jus is very popular. It is slow roasted, and served with fresh baked bread, French onion soup, house salad and baked potato for only \$14.95."

Other popular menu items include the fresh catch of the day (often snapper or grouper), seasonal soft-shell crab, succulent jumbo shrimp in herbed garlic butter, and the Bacon Wrapped Seared Scallops served on a bed of stone ground grits with roasted red pepper cream sauce. Other favorites include the specialty cut steaks, like the Pandora Special Cut Delmonico (from the heart of the rib); Fried Eggplant with crawfish sauce, and the Sautéed Shrimp with Seared Scallops served over fresh penne pasta in a light cream sauce. An extensive specialty cocktail and martini menu will get you started while viewing the amazing menu selections.

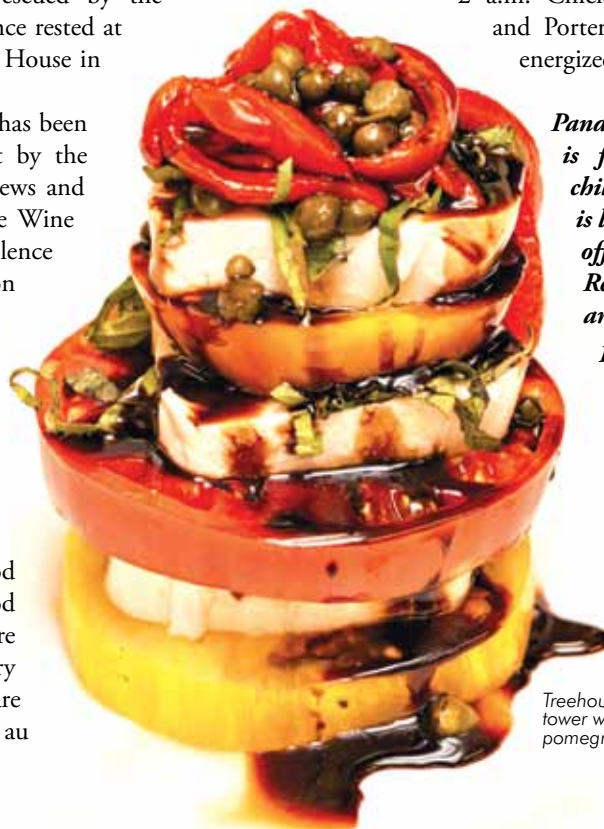
Save room for dessert as you will not want to leave without trying the delectable Deep Fried Strawberries covered in powdered sugar, so dreamy and decadent.

Pandora's is the perfect location for those in search of early dining, as they also offer daily specials from 5 p.m. to 6:30 p.m., Tuesday through Friday.

With a patio bar that is a favorite of locals and tourists alike, some of the live music showcased each evening includes Hotel Oscar, Forrest Williams, and Cadillac Willy.

Pandora's of Grayton Beach late night also impresses, as they are the only restaurant on 30-A serving late night quality food that begins at 10 p.m and goes until 2 a.m. Chicken wings, wood-fired pizza and Porterhouse Sliders will keep you energized as you dance the night away.

***Pandora's of Grayton Beach is family friendly, offering a children's menu. The restaurant is located at 63 Defuniak Street off County Highway 30-A. Restaurant hours of operation are from 5:00 p.m. till 10:00 p.m. Tuesday through Sunday. Private banquet facilities are available for parties ranging from 20 to 100 people. Call (850) 231-4102 or visit their website [www.pandorasgraytonbeach.com](http://www.pandorasgraytonbeach.com) for more information.***



Treehouse Farms heirloom tomato tower with roasted papper capers and pomegranite balsalmic reduction.

**P**andora's Steak House, with locations along the Emerald Coast at Grayton Beach and Fort Walton Beach, has been serving locals and visitors alike since 1978. It is proud to be the Emerald Coast's oldest family owned and operated Steak House specializing in only the finest USDA choice heavy western beef and the freshest local seafood.

The restaurant's name came from the cutter Pandora (of Greek mythology), built for the Coast Guard by Manitowoc Shipbuilding Corporation in Manitowoc, Wisconsin, and launched June 30, 1934. She continued patrol and rescue duties in Gulf coastal waters until 1959,

# The Perfect Pig

BY SUSAN BENTON

Vickie and Jeff Miller are no strangers to the restaurant industry. They have spent the last thirty years in the food business as either a franchisee or franchisor, with names such as Pizza Hut, Denny's, and Lee's Chicken under their belts.

Last summer the couple decided to take on the trendy food truck business, but by law found they needed a commissary: a place to store and prepare food. Complying, they opened The Perfect Pig food truck, restaurant, and commissary at The Market Shops of Sandestin.

Their dream continued to evolve; and while Jeff Miller was getting his hair cut one day, he noticed a sign on a former restaurant next to the salon that read "For Lease".

Changing direction, a new idea began to mature. Vickie and Jeff snapped up the lease space quickly, adding their daughter and business partner Shelby along with the former site's chef Jose (whom locals praised). The final product was born when The Perfect Pig Gourmet Market took shape in Seagrove Beach in fall 2012.

The Perfect Pig Gourmet Market became a family friendly space serving great food all day at an affordable price. The food truck was leased to another foodie adventurer and the Pig became more perfect when, as Vickie says, "We added some fresh paint, our own touches, and lined the walls with gourmet foods along with tabletop and gift items, to allow our dining and other customers to purchase the quality items found in the preparations of our restaurant's menu."

The cozy and welcoming environment seats forty inside, and has a beautiful patio outdoors where patrons



Cobb salad with fresh avocado

can take in the 30-A scenery and people-watch, while lingering over a succulent meal.

The main focus of the menu is on sandwiches and salads with a twist, along with the award winning barbeque prepared by the restaurant's three-time world champion pit master. Vickie says, "We are not trying to re-invent the wheel but we are serving delicious food to our customers and want to meet their needs.



Bacon wrapped smoked chicken sandwich



Grilled cheese with pesto and tomato

We carry foods we love and would like to share with our family and friends."

The Perfect Pig carries the famed whole Nueske's spiral sliced hams for hungry locals and tourists, a choice of the Market's own maple bacon flavored or Amavida coffee. Vickie says, "I wish I had a whole ham in my condo when vacationing with my three kids back in the day. It is perfect on biscuits, sandwiches for beach picnics, and to toss in pasta at dinner!"

Vickie is especially proud of the Nueske's Whole Pork Belly sliced onsite into thick cuts of bacon, covered in brown sugar and black pepper, and served for breakfast. Another popular morning menu item is the 3-egg omelet that includes any or all of the following: tomatoes, mushrooms, peppers, onions, spinach, bacon, ham, gruyere, parmesan, mozzarella, cheddar, and feta cheese. When the lunch bell rings, head over to the Perfect Pig for the incredible bacon-wrapped boneless smoked chicken served with locally crafted white sauce. Vicki says, "It is so good, it melts in your mouth!"



Additional menu items in demand are the authentic house made tortilla soup served with cornbread, and the grilled cheese sandwich made from fresh mozzarella, tomato, and pesto. Customers may want to add avocado or bacon before it is covered in parmesan cheese and grilled to deliciousness. Vickie says, "Everyone loves it!" Evenings at The Perfect Pig turn to fine wines, appetizers, and entrees, such as pan seared and roasted pork tenderloin medallions over creamy gruyere and chive grits with blackberry pinot noir sauce; a 24-hour marinated lamp chop; Caprese pasta with sundried tomato, pesto, and fresh basil; and the smoked chicken sliders on brioche. You won't want to miss out on the chocolate covered bacon offered for dessert; as Vickie says, "We are the Perfect Pig of course!"

**The Perfect Pig Gourmet Market is located at 4281 County Highway 30A in Seagrove Beach, Florida, 32459. The Market is open 7 days a week from 8 am to 9 pm, with ½ price dinner entrees between 4-6 pm. More information can be found on The Perfect Pig's Facebook page, on their website at [theperfectpig30a.com](http://theperfectpig30a.com), and by calling (850) 213-0701.**



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*"I rely on the freshest ingredients that I can get and I prepare them simply to let the natural flavors come through. I want the dishes we serve to be the most flavorful that you have ever enjoyed."*  
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# 30A Local

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# Pickles Gets a Face Lift:

*Featuring a Farm to Table Menu with the Best Tasting Hamburgers, French Fries, and Milkshakes*

BY SUSAN BENTON

In the heart of the picturesque town of Seaside, Florida, just steps from the beach where new urbanism was founded, you will find the vivacious couple Heavenly and Bill Dawson, who know a thing or two about good food. They are the local owners of several Seaside establishments, such as Dawson's Yogurt and Fudge Works, Heavenly (Gelato and hand-folded ice cream), Wild Bill's Beach Dogs, and The Shrimp Shack.

Among their array of eateries is also our family favorite, Pickles Burger and Shake, which is a classically designed space that sits in one of the first buildings built in Seaside. Over twenty years ago, Bill approached Town founder Robert Davis about a concept of a hot dog and beer stand, and Pickles was created.

Though in 1993 it had only a closet sized forty-eight square feet of space, it has expanded over the years; and today Pickles boasts a new look, new menu, new sign, and close to six hundred spacious square feet. The eatery offers seating inside and outside on their dining deck that is surrounded by a vibrant living wall of ivy. Runners have been hired to deliver guests their orders tableside.

At Pickles it doesn't matter if you're wearing a wet bathing suit or a business suit; the walk-up window is where all place their orders before nestling into a favorite spot to wait on a sumptuous gourmet delivery. In the summer when the warmer weather hits, the Pickles Mister System activates and a gentle mist fills the dining area, cooling patrons and those meandering by.

All of the Dawsons' establishments strive to bring the freshest, highest quality, and local ingredients to their customers, and Pickles is no exception. Farmer Paul from the Seaside Farmers Market supplies all of their produce and the owners recently created what they feel is the best burger in the world. Heavenly says, "We are farm to table!"

Heavenly was set on serving the finest quality grass-fed burger and hand-cut fries. She was also on a mission to create the perfect milk shake. Together, the husband and wife team began their market research to find the best ingredients, which are essential to good food.



Old fashioned soda bins



Customers line up for ordering



Bill & Heavenly Dawson greet the girls at the front ordering window



Back patio seating area



For more than three years they searched until they found Will Harris of White Oak Pastures, a 146-year-old family farm located in Bluffton, Georgia, just a few hours from Seaside. White Oak Pastures is the largest USDA Certified Organic farm in Georgia and received the Governors Award for Environmental Stewardship in 2011.

Harris met with the Dawsons at his farm to teach them first-hand the special effort put into raising and processing his cattle. A later trip was made with the Pickles employees so they too could learn about the quality of the beef and chicken and the humane way they are raised and processed. Will and Heavenly perfected the special ground meat mixture for the eatery's beef patties, which she seasons at Pickles with a special seasoning, her own unique blend.

Heavenly then looked to her Atlanta roots to find the best burger buns and landed on Masada Bakery, a thirty-year-old artisanal bakery serving only certified organic whole grain breads. Masada now ships brioche buns to Pickles daily.

Last, Heavenly searched for the perfect mixture of butterfat for her ice cream used to make the rich, creamy milkshakes. She says, "We flavor all of the ice cream ourselves." The milkshakes are decadent and topped with rich whipped cream, special sauce, and a cherry. Guido Trevelini of G. S. Gelato developed the ice cream especially for them.

Other menu items at Pickles include their world-famous fried pickles, chili-cheese dogs, BLT, Club, and Philly Cheese Steak sandwiches, and the new Harris Ranch abattoir ground chicken burger. Heavenly says, "I like my chicken burger with Monterey Jack and pickled okra! You have to try it to understand the great taste of this unique chicken sandwich."

Breakfast items include Secret Recipe French toast, breakfast sandwiches, and the popular "Hangover Omelet", filled with sausage, bacon, fresh vegetables, cheese, and served with home fries. Mimosas and Bloody Marys are often ordered.

The Dawsons, their professional kitchen staff, and management team put an extensive amount of time, hard work, thought, and dedication into creating the best eatery menu and burger on the beach. Bill Dawson measures his success by the comments from customers: "The feedback has been overwhelmingly positive!"

***Pickles Burger and Shake is located at 2236 Scenic Highway 30-A in Seaside, Florida. For more information call (850) 231-5686. Pickles is open seven days a week from 9 a.m. to 9 p.m. Breakfast hours are from 9 to 11 a.m. weekdays and 8 to 11 a.m. on the weekends.***

# Pizza by the Sea

BY ANNE SCHULTZ

Who wants to cook dinner on a lovely summer evening when there are beaches to stroll, sunsets to gawk, and free concerts to attend up and down 30-A? On the other hand, who wants to spend a fortune at an expensive restaurant with children in tow? Pizza by the Sea covers all the bases. New owners Jason and Kristi Beer understand. They faced the same dilemma as tourists on summer vacations here with their two children before moving down from Indiana over a year ago. They purchased the same delightful restaurant they discovered as a solution to their vacation dilemma.

When my husband and I join the Beer family for dinner at the restaurant, their children--Alex age 12 and Caroline nine--stretch out their hands to shake ours when we are introduced and I think, what adorable polite children. Right away it feels like a family affair as we gather at teak-topped tables clustered on the outdoor patio, each shaded with a green and white striped umbrella. "We love to hang out with local families, like when they drop by after soccer practice. We provide hoola hoops and a play area so kids can play outdoors. Inside we keep a basket of toys and books," Kristi adds. No wonder they were voted best kid-friendly restaurant around.

Jason operated a pizza restaurant along with other businesses before moving here, so he knows a thing or two about good pizza and customer needs. "We bake ours on a hot stone to achieve a thin crispy crust and use the highest quality ingredients for our toppings," Jason explains.

"We use only organic chicken and we order fresh produce from a local provider," Kristi comments. "We try and make sure we think of everyone's needs, so no one is left out because of diet restrictions or food allergies. For people with wheat allergies we offer gluten-free pizza, and soy cheese for those with allergies related to dairy products. We have a customer who drives all the way from Sandestin with both allergies who loves our pizzas. We recently added Yum pizza bowls for folks counting calories and carbohydrates. They are big bowls of pizza goodies without the crust, and we love them ourselves," she adds.

My husband and I forsake our usual pepperoni standby and try two of the house favorites: the Kickin' Chicken and



Jason and Kristi Beer pictured with their children



Alex and Caroline

the White Veggie. Toppings on the chicken include grilled chicken, feta cheese, bacon, and red onions with basil pesto. The veggie is loaded with spinach, tomatoes, mushrooms, feta cheese, and flavored with extra virgin olive oil. Yum is all we can say. We can't wait to come back and sample more like the new Chicken Bacon Ranch; a combo of grilled chicken, bacon, green peppers, red onions, and premium Ranch dressing; or choose from the delicious-sounding salad offerings, or Stromboli from the Sandwiches & Such selections. "People working in the shopping center, along with other locals, really love our affordable lunches starting at \$4.99," says Kristi. Yum is such a common customer

response that the word is printed in big letters on a jeep kept outdoors as an eye-catching ad.

The playful atmosphere continues inside where pizza plates decorated by children are displayed on walls, as well as whimsical quotes from customers like, "If I had to choose a last meal, this would be it." Lights are strung across the ceiling and tables are polka-dotted in bold turquoise circles. Friendly staff rushes around serving and taking orders. "I can't rave enough about my staff," says Jason. "They care about the quality as much as we do." So take that beach walk and enjoy the reasons you came here, then join the crowds who are doing the same at Pizza by the Sea.

***Pizza by the Sea is located beside Publix Grocery Store on Hwy 395 in WaterColor, Florida. In October 2013, they opened a second location in Gulf Place above Resort Quest, overlooking the Artist Colony and Amphitheater. Both locations have the same hours and menu.***

***Pizza by the Sea is open for lunch and dinner daily from 11:00 a.m. Call (850) 231-3030, or visit [www.pizzabythesea.com](http://www.pizzabythesea.com) on Facebook and Twitter.***

# Raw & Juicy

BY SUSAN BENTON

30-A is known for great restaurants serving an array of wonderful handcrafted seafood, steaks, and Southern specialties, but if looking for fresh, light, raw, vegetarian, or vegan selections, in the past those delicious offerings have been slim.

Lately however, many local food establishments have felt the need to update their menus as customer demands have grown to include gluten-free selections with an emphasis on healthier choices.

Jenifer Kuntz of Raw & Juicy knows a thing or two about the search for tasty raw food selections, as when she moved to 30-A over nine years ago, she made it her mission to source out the best but could find little.

took an interest in and learned professionally in college. She says, “In searching for whole foods and in trying to find my place in the South and on 30-A, I felt like a cat trying to get out of a bag!”

On a whim she decided to look for an Airstream to possibly open shop, and began searching on Craigslist, locating one in Mariana. Her hopes were high, but she was let down to find on arrival it was sold. Before arriving back to 30-A, the owner called with good news that the deal had fallen through. “The sale falling through was kismet! The next

to set up shop. She recalls, “The community didn’t completely understand what I was serving or have much reason to stop, as there was nothing there other than me. I needed to give them another reason to come to the juice bar, and I wanted to support their journey towards health and wellness.”

Beginning the Seaside Farmers Market seemed like the next logical step for Kuntz who called upon the Davises for the green light. From three vendors in

2008 to just five years later, the market is abundant with local and regional vendors alongside Raw & Juicy. Kuntz says, “We have a gathering spot other than church and school for neighbors to visit and hang out. People can buy almost everything they need to live off of until the following week.”

With a daily chalkboard menu filled with delectable green juices, smoothies, and live whole food options, some of the most popular items at Raw & Juicy have been the Granola Bowl: raw, vegan, and gluten-free, filled with seasonal fruit and almond milk; and the Special Veggie Sandwich: gluten-free bread, made in house with flax seeds, parsley, and packed with raw mustard, macadamia cheese spread, and organic veggies. Kuntz says, “It is really special. We make everything by hand on the sandwich, and it is super yummy!” The Costa Rican Bowl is great for those on the run or needing to get back to the beach, and is filled with brown rice, black beans, salsa, avocado, and a squeeze of lime. “It is so nourishing and satisfying.”

After 20 years of juicing and working with raw ingredients, Kuntz says, “I feel gifted. Working with raw food comes easy to me. Digestion is the seed of health. At Raw & Juicy we make everything from scratch and everything is delicious.”

*Jenifer Kuntz is a raw food chef from Matthew Kenney Academy and an Ayurvedic Consultant from Maharishi University. Raw & Juicy is located at 2255 East County Highway 30-A in Seaside, Florida with a new location, Raw & Juicy Organic To-Go in Seacrest Beach at the Peddlers Pavilion. They can be reached by phone at (850) 231-0043. For more information visit their website at [www.rawandjuicylife.com](http://www.rawandjuicylife.com).*



Almond Milk



Juice Cleanse



Kale Salad and Sunnies



Stuffed Avocado and Onion Bread



Jenifer Kuntz



Macaroon Display



Raw Yogurt Parfait and strawberries



Kale Salad

Her journey began on her way to Manhattan from Boulder, Colorado. Kuntz, a dancer and event promoter by trade, decided to make a visit to South Walton to visit her mother, but due to weather conditions from Hurricane Ivan in 2004, she found she was unable to depart, and decided to stay...indefinitely.

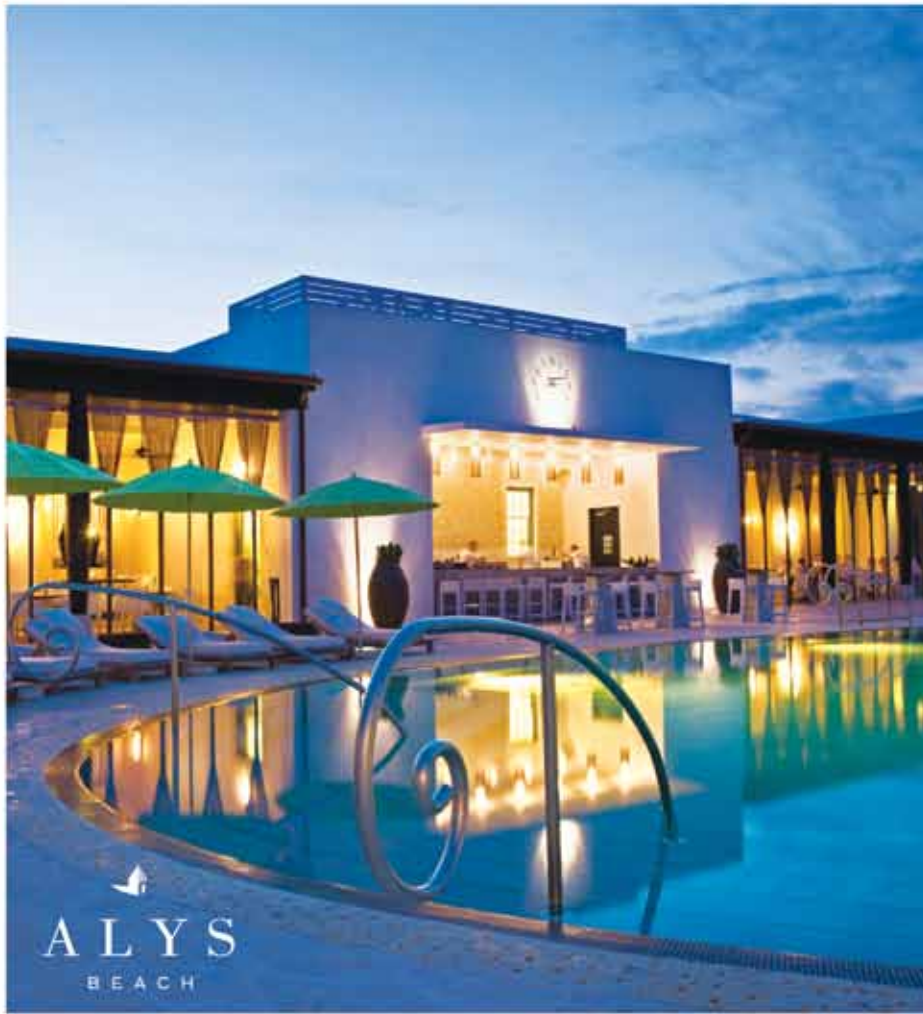
Kuntz took a position with a local restaurant, found her niche in yoga, and continued juicing--something she

up shop serving fresh whole foods cultivating wellness in the community, and in 2008 the journey began. “I had to retro fit the trailer, find equipment, and get organic distributors, something difficult to do in the South.”

Kuntz spent months looking for a place to locate the trailer along 30-A with no luck. Enter the Davises in Seaside. Jenifer sat down with Daryl Davis to discuss the idea of a juice bar. After the meeting, she was invited

thing I knew my local friends were begging me to open a food truck. I was uncertain as it was not my specialty, but with my event and production background, I felt I could do it.” The plan was to set





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# The Red Bar: Leave Your Troubles Behind

BY SUSAN BENTON

Dining at the beach can be quite an adventure, and South Walton restaurants each have their own unique character. After living in the area for nearly two decades, one of the eateries that I can always count on for great drinks, good food, and a good time is The Red Bar in Grayton Beach.

With an eclectic mix of locals, tourists, musicians, artists and yuppies, The Red Bar offers something for everyone and all feel welcome. Often called Northwest Florida's own Key West, Grayton Beach and The Red Bar represent the quintessential laid-back lifestyle that many folks are drawn to.

Though the formal name of this funky eatery is Pico's-The Red Bar, Belgian-born and culinary trained Oliver Petit's beloved establishment is well known worldwide as simply, The Red Bar. He says, "I wanted to create a place that felt good, where everyone could leave their troubles as they entered the door."

Situated beside one of the most pristine beaches in the world, this iconic bar and eatery was once Grayton General Store, which supplied the community with groceries, bait, beer, and served as the social hall complete with jukebox for dancing on Saturday night. The décor is wildly charming with Christmas lights strung across the ceiling that also showcases several European antique chandeliers and a disco ball. Album covers and foreign film posters cover every inch of the interior walls and ceiling as well.

With a limited chalkboard menu and the fresh catch changing daily, you can't go wrong choosing any of the dishes highlighted. You also won't leave hungry, as the portions are quite generous. My favorites include the ever-popular pan-seared chicken that is pan-seared and topped with a lemon beurre blanc sauce and capers, then served atop an infamous mound of house-made mashed potatoes; and the legendary crab cakes packed with lump crab and claw meat. The baked eggplant stuffed with shrimp and scallops is another customer favorite, as is the penne pasta with crawfish and shrimp in a tomato-based sauce.

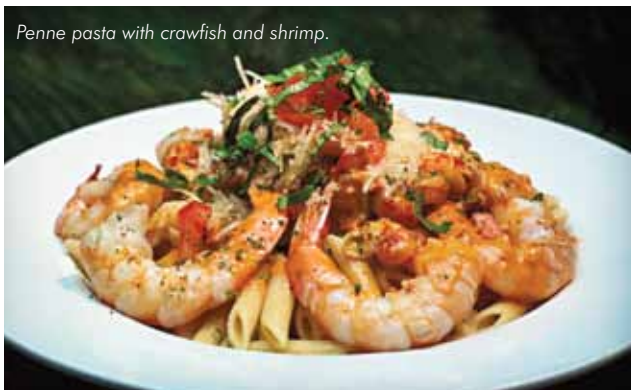
The Red Bar offers a variety of luscious desserts that will satisfy any sweet tooth, like moist bread pudding, gooey chocolate brownie, and Petit's personal favorite, key lime pie. Don't even think about leaving without trying the incredible and soul satisfying Apple Dumpling—a whole apple baked in a dumpling, served piping hot with a caramel glaze,

they will join the musicians onstage, like Sam Bush, Sheryl Crow, and Willie Nelson have done.

Sunday Brunch is the perfect time to sit back and unwind with family and friends while sipping on one of the best Bloody Marys in the Panhandle; spicy and



Pan seared chicken with capers and mashed potatoes.



Penne pasta with crawfish and shrimp.



refreshing, it is almost a meal within itself.

Plan to arrive early for dinner or brunch to get the best seats at this psychedelic beach shack, as crowds can be seen lining up by the magnificent hand-painted front door prior to opening. In spring and summer expect a wait. The off-season is the perfect time to visit The Red Bar as the area is far less crowded, and you can linger on one of the velvet sofas, soaking in the festivities and entertainment.

Plan on bringing cash as credit cards are not accepted, and they do not take reservations, but an onsite ATM is available.

**The Red Bar is located at 70 Hotz Avenue in Santa Rosa Beach, Florida, 32459. They can be reached by phone at (850) 231-1008 or you can view the website: [www.theredbar.com](http://www.theredbar.com). Hours of operation are Wednesday thru Sunday Lunch 11 am-3 pm, Dinner 5 pm-10 pm, Bar 11 am-11 pm (12 pm Saturday and Sunday). They are open Thanksgiving week, but not Thanksgiving Day, and are closed on Christmas Eve and Christmas Day. March through Labor Day, The Red Bar is open seven days a week.**

vanilla ice cream, chocolate drizzle, and whipped cream. It is pure heaven!

Cocktails at The Red Bar flow like water and when the dinner crowd winds down the vibe changes to that of one filled with music and energy. The Red Bar Jazz Band plays each evening, but Sundays are special at this local hot spot. Then popular groups like Dread Clampitt are showcased, and celebrities such as Eli Manning, Jim Carrey, and Sean Payton are often spotted. Many times

# Seagar's- A Fresh Look For An Old Favorite

BY SUSAN BENTON

Since its launch in 1998, Seagar's Prime Steaks & Seafood has been one of the area's most sophisticated fine dining restaurants, well known for their prime cuts of beef, stellar service, and live music. Designed to be a classic New York steakhouse, many loyal customers could not see much room for improvement, but the Hilton Sandestin Beach Golf Resort & Spa thought otherwise and decided a one million dollar renovation was in order for a 15th year anniversary gift.

Though each winter most local restaurants close for preventative maintenance, for the first time in many years Seagar's closed for the entire month of January 2013 to complete the major facelift, bringing in new furniture and dishes, right down to the flatware; and a new restaurant menu.

Transforming both its décor and culinary selections, Seagar's was ready for diners to experience their superb quality creative cuisine in their new aesthetically pleasing space. Gary Brielmayer, General Manager for the Hilton Sandestin, says, "Though Seagar's has kept that steakhouse feel, they have added some new and modern elements to the décor."

Executive Chef Dan Vargo, who joined the culinary team in May 2012, led the way with menu changes that continue to emphasize prime cuts of beef but now has a focus on succulent seafood choices. Vargo says, "A main goal was to improve upon the restaurant's seafood selections. All of the fish, with the exception of sole and halibut, comes from our local waters." The duo of tartare with red snapper with orange and basil, and tuna with lemon and chive is a sought after appetizer, while one of the most popular seafood additions has been the pan roasted halibut. Vargo says, "The feedback on the halibut has been great. It is a superior product!" Also receiving a wonderful reception from customers is the offering of custom cut steak selections with 6, 8, 10, and 12-ounce portions. Vargo says, "In the past only a 10-ounce filet mignon was offered, and it was either too big or too small. Diners choosing their own portion size is a big win for us."

Vargo is sourcing Berkshire Pork from Cox Southern Family Farms and is especially pleased with his slow cooked pork belly, saying, "It is honey-brined for 24 hours, has a crisp sear, and is moist, tender, and incredibly delicious!"



Chef Dan Vargo



Caprese Salad



Pork Belly BLT



Seared Scamp

Recently, Seagar's launched a new in-house bread program that has been very successful. Bread is baked fresh daily in the Seagar's kitchen. Vargo says, "The new bread program is fresh and exciting. It allows us to control the quality of the product we are serving and our guests are really enjoying the results."

Another exciting element that the tech-savvy Seagar's team has incorporated is a new and innovative iPad menu that eases diners through the more than 600 labels of fine wine offered. Other fresh additions include the completely updated interiors with sumptuous fabrics and added space given around the tables and seating areas, making way for the opportunity for classic tableside presentations. Opulent hand carved wood

doors, along with two water features and a fire pit, make arrival to the restaurant one of grandeur. Soft coastal color hues coat the walls along with the adornment of new artwork, updated lighting, and mahogany flooring added for warmth. A beautifully designed glass encased semi-private dining room, surrounded by a 250-bottle wall of wine, is now available. The lounge with plush seating, live piano music, and a gorgeous new fireplace makes an oasis for relaxation.

*Seagar's is located at 4000 Sandestin Boulevard South in the Hilton Sandestin Beach Golf Resort & Spa in Miramar Beach, Florida. The restaurant's main dining room is open from 6 p.m. to 10 p.m. Tuesday through Saturday and the lounge from 6p.m. till 11 p.m. The restaurant will reopen Sunday and Monday beginning Memorial Day weekend. Walk-ins are welcome, but reservations are highly recommended. For more information call (850) 622-1500*

# The Shrimp Shack

BY SUSAN BENTON

What could be a better way to say I love you than to open a soulful seafood eatery as a couple on Valentine's Day? Heavenly and Bill Dawson did just that to rave reviews on February 14, 2009 and by July 2011 were named one of America's Best Seafood Shacks by *Travel + Leisure Magazine*.

The quaint yet humble eatery sits atop one of the most magnificent spots in Seaside, Florida, nestled among the sea oats and rolling Gulf dunes. A rear screened door leads to a

They sourced their bread from Masada Bakery; a thirty-year-old artisanal bakery serving only certified organic whole grain breads, which also supplies the buns daily for their sibling restaurants, Pickles Burgers & Shakes and Wild Bill's Beach Dogs; and called on Paul Johnson, the main purveyor for their restaurant's fresh local produce.

The Shrimp Shack's plump juicy oysters are brought in from Apalachicola, and are served ice-cold and raw, steamed, or baked. A couple of menu favorites include The Shack Style, baked with onions and Colby jack cheese, while the Rutherford's (Bill's middle name) are baked with spinach, onion,

corn on the cob. The succulent crustaceans have a sweet taste similar to that of lobster.

Speaking of lobster, The Shrimp Shack offers one of the best warm water lobster rolls that I have ever had the pleasure of eating. Moist and succulent chunks of perfectly prepared lobster cuddle together in a fresh baked bun, served ready for enjoyment.

Gumbo at The Shrimp Shack is not to be missed. It is made fresh daily, simmering onsite for hours prior to serving. It is the perfect go-to comfort food for those chilly beach days.

If you want to spice things up a bit you can always add another shake or two of the Shack Seasoning, which Heavenly concocted herself with R.L. Schreiber, creating her own unique blend.

Salads at The Shrimp Shack are bountiful and fresh, with all dressings made from scratch in-house using family recipes. Heavenly's Tampa roots and the Greek community that influenced her inspired the Tarpon Springs Greek Salad. Filled with beets, scallions, Kalamata olives, and potato salad, to name a few of its components, is a showstopper. The traditional Wedge is also a favorite, served with cold iceberg lettuce and chunks of blue cheese.

For those that may not be seafood lovers, The Shrimp Shack offers options such as the hearty Cuban Sandwich, in which freshly prepared thinly sliced meats, cheese, and pickles are layered, then hot-pressed and served to perfection.

Boutique wines are offered by the bottle or glass, and a vast selection of American and International beers are available, along with Stewart's soft drinks.

For the culinary finale, order a slice of the famed Key Lime Pie. Heavenly says, "We have had Key Lime aficionados try our pie, and they say it is not too sweet or tart, it is just right!"

***The Shrimp Shack is located at 2236 East County Road 30-A, Seaside, Florida 32459. Hours are from 10 a.m. – until daily based on the season. They can be reached by phone at (850) 231-3799, or visit their website [www.sweetwilliamsLtd.com](http://www.sweetwilliamsLtd.com).***



dining porch reminiscent of an old Florida Cracker house, evoking times past and reminding me of the home in which my mother grew up.

After ordering at the counter, more options for seating include the beachside deck under the magnolias, and the stunning elevated pavilion overlooking the white sand beaches and emerald

green waters for which the Beaches of South Walton are so well known. It is the perfect place to enjoy a sunset meal while taking in breathtaking Gulf views.

Inspired by a trip to Apalachicola, Heavenly and Bill decided Seaside needed a seafood shack and they set out to create a classic menu with an unexpected twist; something the pair are experts at as the owners of four other popular Seaside eateries.



garlic and feta cheese. The Shrimp Shack has a dedicated oyster shucker who has shucked over 20,000 dozen bivalves since opening three and a half years ago, once again proving their popularity.

The best selling menu item remains the peel-and-eat steamed Royal Reds; shrimp that live in deep water over 100 miles offshore in the Gulf of Mexico, which are served with warm drawn butter, fingerling potatoes, and

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# Sol Luna Gulf View Lounge

BY LIESEL SCHMIDT

Since opening last fall, Sol Luna Gulf View Lounge has become the crowning glory of The Pearl, 30-A's luxury boutique hotel. With its pearly white exterior and Dutch-colonial architecture, The Pearl Hotel caters to a degree of clientele who expect the best of the best—and its breathtaking views; ultra-chic suites replete

area distributors to procure wines that would satisfy a range of tastes and palates without sacrificing standard. “We wanted [our scope] to be everything from day-to-day wines to high profile labels like Dom Perignon, Belle Epoch, and Joseph Phelps,” says Potter. “We wanted it to be fully-encompassing.”

[with] St. George Absinthe; a little simple syrup [to create] that nice green color; and Extra Dry Ruffino Prosecco. It's [crisp, with a] licorice flavor profile rounded-out by some bubbles. We love to play with champagne.”

Such inspired beverages would demand a pairing of nothing less than inspired plates, and Chef Michael Guerra delivers. Formerly the chef at The Montage in Park City, Utah, Guerra boasts an impressive culinary pedigree and a discerning palate. When crafting his menu, Guerra's intention was to give guests a gustatory experience to match the unrivaled scenery. “Chef really thought through what he would want if he were overlooking the Gulf, having a nice glass of wine or some cocktails. Chef knows his food, and he's passionate about it,” Potter observes. Such fervency requires the freshest ingredients, sourced as locally as possible; and that standard is evident in Guerra's dishes. Small bites and appetizers, including clams casino stuffed with savory ingredients and baked to perfection; locally caught shrimp broiled in garlic butter and served with fresh crostini; and charcuterie plates laden with artisan meats and cheeses, imported Marconi almonds, sweet honey comb, hand-crafted jams, and crostini; are but a few of the delicacies presented for tasting. Bavarian-style pretzels are baked to a chewy, golden brown; and hand-pulled, house-made mozzarella cheese melts atop fresh-tossed dough as it bakes above the flames of the brick oven, complemented with the finest San Marzano tomatoes, fresh basil, and a finishing choice of toppings.

These are some of the savory experiences offered to guests at Sol Luna, which—in literal translation—means “Sun Moon.” It alludes to a standard worthy of the heavenly realm; and from its perch high atop The Pearl, this Rosemary Beach locale is

living up to its name. “We're looking to be that spot, the hottest spot on 30-A,” says Potter.

As the moon slowly claims the sky each evening and bids the setting sun goodnight, breathtaking views are paired with stunning food and refreshing drinks to become a feast for the senses—a Sol Luna moment.

**Located at 63 Main Street, Rosemary Beach, FL 32461. Summer: open daily from 3:00 p.m. to 10:00 p.m. Closes at sundown in winter. For more information, call (850) 588-2882.**



with high-end appliances; sparkling pools bordered by posh cabanas; and so its fine dining restaurant would allow for nothing less when it came time to decide on a concept for its roof-top bar and lounge.

“It's just that added bit of ambiance that takes The Pearl to the next level,” observes Sol Luna's General Manager, Joseph Potter. That next level is literal as well as figurative. It is implied excellence, a specialty in and of itself. No Ladies' Night or Happy Hour Special is offered here; such bourgeois a ploy is unnecessary in Potter's opinion. “Our special is our atmosphere, our service. It's all about the experience,” he continues passionately.

With a stunning view of the glittering beaches laid out before it, there's little wonder that the team at Sol Luna wanted a wine list whose scope was equally stunning. More than 250 bottles stock their cellars, a well-curated selection to please even the most jaded oenophiles. Director of Restaurants Sara Reese worked closely with



Attention to detail hardly stops at the cork, however. A specially created cocktail menu offers even tee-totaling guests libations colorful and flavorful enough to tempt their taste buds. Potter boasts. Among his favorites is The Stranded; with Paul Chenau Brut Cava, Tequila Ocho Plata, and prickly pear puree. “You get flavor from the agave and a sweet and sour twinge from the puree, rounded out with the champagne bubbles.” Concocting a unique mixology for such a unique locale was an intensive undertaking, but Sol Luna's expert bartenders were determined to shake things up. Particularly popular is Death in the Afternoon. “It's inspired by Hemingway,

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# South of Philly

BY SUSAN BENTON

What do you do if you have a passion for Philly cheesesteaks and grew up just thirty miles South of Philadelphia? You move to 30-A and open South of Philly of course!

Jeremy Price grew up outside of Philadelphia, and ate a lot of cheesesteaks. When he moved to Minnesota he longed for them, traveling far and wide to find an authentic

The Prices stayed at an RV Park near Embassy Suites and fell in love with the area. They quickly moved to Ft. Walton Beach and their family grew. On the Prices' ninth wedding anniversary they visited Seaside, Florida and decided 30-A was where they wanted to raise their family. Price says, "I met the owner of A Few Good Apples, made an offer and went from there! We moved our family to

in disguise, as Price's dream of selling authentic Philly cheesesteaks as a focus became a reality. Price says, "I closed A Few Good Apples and on February 4, 2013, opened South of Philly."

Carolyn Henderson, formerly with Cowgirl Kitchen, joined the team as Kitchen Manager and, Price adds, changed and revamped many of the menu items. Price says, "It could not be better! We are great for families looking for an affordable lunch or dinner option other than pizza. We are open to serving everyone, so if hungry and on the beach, come as you are!"

Seating is available inside and outside on the patio. South of Philly is open for lunch and dinner seven days a week and serves authentic 100% rib eye cheesesteaks, not to be confused with some competitors that sell a 70% beef, 30% filler sandwich. A second cheesesteak made with lightly shredded chicken is also available. There is a chalkboard menu full of daily specials, like the soup of the day: one vegetarian option, one beef. The burgers are made with certified Angus steak and are grilled to perfection. The most popular burgers are the Portobello Mushroom & Swiss, and the BBQ Bacon Cheeseburger. For busy families, locals, and tourists on the go, a cooler case is ready and packed with tuna dip, mac & cheese, hummus, tuna salad, and curried chicken salad, to name a few. Price says, "I have a growing family myself and want South of Philly to be kid friendly. We offer a special menu for children and also have self-serve ice cream. We



Caribbean Shrimp Tacos



South of Philly Burger



Philly Cheesesteak

You have to come and experience the cheesy, meaty goodness of South of Philly's cheesesteak! It is its own entity!

replacement. Price says, "It was so disappointing! Each time I would get my hopes up, I would be let down. I could not find any cheesesteaks like the ones I grew up with."

That ambition led Price to thoughts of one day opening his own cheesesteak restaurant, but family commitments and his job led him in another direction.

It was during a planned vacation to Myrtle Beach when Price says, "I had an epiphany! I wanted to change our plans but was not sure where to go. Of course my wife got mad, but I opened a map, and we ended up in Miramar Beach."



Jeremy Price

30-A, and in October of 2012 we were in business."

One of the most popular selling items at A Few Good Apples was the falafel, a fried dish. Unfortunately, the decision was made that there could be no more frying on premises - a blessing

sell a lot of ice cream!" Menu items in demand include the fresh salads made with local produce, the pulled pork tacos, and Caribbean shrimp tacos, but Price says, "You have to come and experience the cheesy, meaty goodness of South of Philly's cheesesteak! It is its own entity!"

**For more information call (850) 468-0661, or visit their Facebook page, South of Philly 30A.**





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**KOLTER**

# Summer Kitchen Café

BY SAM MOORE

An institution at Rosemary Beach since April 1999, the Summer Kitchen is a favorite casual dining spot for locals year around and for visitors who return year after year. All know the Summer Kitchen as a great place in town to take the whole family for casual dining in a friendly, welcoming atmosphere with affordable prices, and as an excellent place to pop in for a quick bite for one or two.

Dining is available inside the whimsically decorated diner, which can seat up to 30; or outside, where the sights and sounds of the comings and goings in the active town can be enjoyed, along with some fine breezes coming in off the Gulf. More than ambiance, though, the Summer Kitchen offers dining options all can and do enjoy again and again.

Summer Kitchen is open for breakfast, lunch, and dinner. Breakfast and lunch are served seven days a week from 7:30 to 10:30 am. For breakfast, diners can find staples such as sausage and egg roll up sandwiches and omelets, using only Eggland's Best eggs. Also, check out scrumptious daily specials such as a "Wild Roll Up" of whole hog, salsa, and Thai sauce served with home fries. And on another day, satisfy the child in all of us with a delectable Chocolate and Coconut French Toast stuffed with dark chocolate, coconut, and cream cheese.

Then return for lunch to find more specials on the menu, such as a cup of soup; a Baja chicken wrap; turkey and white bean chili; or the popular Fire House Burger of Kobe beef topped with pepper jack cheese, jalapeno, lettuce, red onion, and mayo. Or try one of the restaurant's great salads, or a grilled cheese. Who doesn't love that?

Come back for dinner and enjoy in-season fish selections paired with a choice of beer, wine, soda, or iced tea. Dinner, served from 5:30 to 9 p.m. Wednesday through Sunday, is full service.

James Dillon opened the Summer Kitchen in April 1999. Originally from the Boston area, Dillon has lived in South Walton for 15 years and worked as a chef at various area restaurants before opening the Summer Kitchen. "I always wanted to open my own place and I fell in love with the town of Rosemary Beach and could see it was going to be every bit as exciting as Seaside," he says. "I was excited to get in on the ground floor here and be a part of the town's growth."

The restaurant was the first restaurant and commercial business in Rosemary Beach. Its humble beginnings took place in a little red shack of just a walkup window from which the initial few people working, living, and building

in Rosemary were served. Historically speaking, a summer kitchen was an outbuilding where all the cooking was done in an effort to keep the heat out of the main house. Dillon felt it appropriate to name his restaurant at the beach the Summer



Butternut Squash Ravioli



Black Bean and Turkey Chili



Rock Lobster Appetizer



Local family dining out for dinner

Kitchen Café and invited the owners, visitors, and workers at Rosemary Beach and the surrounding communities to dine with him and keep the heat out of their kitchen.

It is now a place where neighbors meet neighbors in the bustling town. "It's a place you walk up and order, wander in and out quickly, and get back to the beach," says Dillon. The concept of simple, welcoming atmosphere and good food at a decent price has worked so well that

Dillon is now entertaining thoughts of opening franchises in other places.

**For more information, check out the restaurant's website at [www.theskcafe.com](http://www.theskcafe.com) or call (850) 231-6264. Summer Kitchen prides itself on having sustainable practices and serving only organic produce and meat where ever possible on the menu.**

# A Taste of Paradis

BY LAUREN GALL



Diver Scallops



Mark Eichin

Located in beautiful Rosemary Beach, FL is a little slice of heaven known as Restaurant Paradis, a small fine dining restaurant, with a comfortable and inviting full service lounge. Evoking a warm neighborhood feel, the upscale restaurant's dining area features understated wine country elegance with a unique charm. Owned and operated by Mike Pair, Restaurant Paradis is serving up a chic, yet inviting, atmosphere with exceptional cuisine to match.

Pair, who has been working in the restaurant business since he graduated from Georgia State, was corporate with several well known franchises, such as McDonalds, Arby's, and Chick-Fil-A over the course of several years. Fast forward to the early nineties and Pair, along with his wife, Gayle, opened their first restaurant on the North Shore of New Orleans, in Mandeville, Louisiana. The restaurant, named Zazou Cafe, had much success and over the next several years the family opened quite a few restaurants. Because of this culinary success, the family was approached with the opportunity to become part of the the Village of Baytowne Wharf in Sandestin. This was a brand new development at the time and Pair decided it was a great opportunity. The couple soon moved to Destin in 2002 and opened Bistro Bijoux in July of that year.

However, the growing popularity and beautiful architecture of Rosemary Beach always led the family to spending Sunday afternoons there, enjoying wine



and cheese and the gorgeous environment. Pair and his family were soon approached about a fantastic "spot for a restaurant" in The Mercado and, upon selling Bistro Bijoux, Restaurant Paradis in Rosemary Beach was born.

"Restaurant Paradis and Rosemary Beach are really a match made in heaven," says Ansley Pair, daughter of Mike and Gayle, as well as Wine Director and FOH Manager. "One of the things we love most about Rosemary is the sense of community. Paradis evokes that same kind of warm neighborhood feel, mixed with a little wine country elegance. Rosemary has really embraced Paradis and has been open to our style, innovation, and menu. Being able to walk through the streets of Rosemary and see five of your neighbors along the way is really something special.

Paradis is the same in that we always have at least a handful of regulars each night, chatting and having a glass of wine. You will always bump into a friend there."

Other than the extraordinary community feel and neighborhood friendly vibe, Restaurant Paradis offers the best in culinary creations, prepared passionately by Chef Mark Eichin. "Chef Eichin originally came on board with us at Bistro Bijoux and is the executive chef here at Paradis," says Pair. "He graduated from Le Cordon Bleu Culinary Institute in Orlando and is magnificent." When asked about the restaurant's most sought after dishes, there are three to note: the Diver Scallops appetizer, the Paradis Grouper and the Bayou La Batre stuffed shrimp. The restaurant is also committed to buying local ingredients, as well as organic when possible and believes it truly makes a difference in the food served.

With a focus on coastal cuisine, Restaurant Paradis draws from the rich flavors of the coastal area as well as other regions to create its innovative and tantalizing dishes. The beautiful Gulf waters supply an abundance of fresh seafood and wild caught shrimp to inspire Chefs Mark and Will. They also have a flair for using common ingredients, but with a unique twist. The restaurant is dedicated to sourcing locally grown products so the menu changes with the seasons, thus providing the dinner guest with new delectable dishes to look forward to year round.

And if that doesn't make this unique restaurant appealing to you, then their commitment to the environment might. With an eye to the preservation of our planet, Restaurant Paradis and staff craft their own Sparkling and Still waters. Filtered to 0.5 microns, the process allows trace minerals to remain, which in turn makes the water the best around. They serve the refreshing waters in the restaurant's signature blue, reusable glass bottles. By using these bottles as part of a recycling effort, the establishment is helping to prevent thousands of bottles a year from ending up in the community's landfills. In addition, all of the restaurant's carry-out containers are compostable. This unique mixture of community, environmental responsibility, elegance, and fantastic food truly make Restaurant Paradis stand out amongst other eating establishments.

**To learn more about Restaurant Paradis, or make a reservation, visit [www.restaurantparadis.com](http://www.restaurantparadis.com) or call (850) 534-0400. Restaurant Paradis is open daily for dinner at 5 p.m.**

# A Table with a Vue

BY LAUREN GALL

Requesting a table for two with a view? Normally, a request like this could pose a problem for most restaurants. However, the greater challenge for Vue on 30a might be locating a seat in the house without a view of the emerald waters and sugar white sands of Northwest Florida.

The Santa Rosa Golf & Beach Club has been a fixture for residents of the community along 30-A for well over forty years. In 2010, the club's fine dining venue, The Beach Club, underwent a dramatic renovation and reopened as Vue on 30a, a sought after dining experience not only for club members but local residents and area visitors alike. The great transformation took full advantage of the beautiful views of the Gulf, and provided a sleek, contemporary look with an elegant and inviting atmosphere. The restaurant can accommodate up to 200 diners in its 10,000 square feet and every, yes I said every, table at Vue has a view with the expansive floor-to-ceiling windows.

And if the view isn't enough, diners can order from an extremely diverse menu and extensive wine list sure to please the most distinguished palette. The quality fare, and the intricate care with which it is prepared, are of the highest priority at Vue on 30a. Giovanni Filippone, who became Vue's Executive Chef in 2011, brings to the table extensive training from the Culinary Institute of America and fifteen years of experience. In addition, Chef Filippone is known for his appearance on Season 5 of the hit series "Hell's Kitchen" with celebrity chef Gordon Ramsey.

Chef Filippone recently announced his new additions to the Fall/Winter menu, which brings some exciting offerings to the restaurant. The menu will undergo a seasonal change with the addition of a few of Chef's favorite entrees, including Osso Bucco with polenta and seasonal vegetables finished with its own natural sauce; and Lamb Shank with red wine risotto, seasonal vegetables, and a rosemary demi. A Specialty Cocktail Menu (in addition to the smaller plates offered on the bar menu) will include the Santa Rosa Beach Sunset Martini: Stoli Vodka, Peach Tree Schnapps, Fresh Squeezed OJ and a splash of Grenadine; Davey Jones's Punch Martini: Bacardi Light Rum, Myers Dark

Run, Cointreau, Peach Tree Schnapps, Pineapple, Fresh Squeezed OJ and a splash of Grenadine; and the Blue Eyed Goose Martini: Grey Goose Vodka served with Stilton Blue Cheese Stuffed Olives.

Filippone also works daily with staff and local growers to find the best and freshest products available in the area.

Another transformation for Vue on 30a is the fantastic bar and lounge area. This ideal environment caters to small gatherings or the individual seeking a spot to relax after a long day of work. The Vue's



Filet Mignon



Tuna Tartare



Fruits de Mer



Deconstructed Caesar Salad



Chef Giovanni Filippone



Pistachio Grouper

"Chef Filippone's energetic and no nonsense personality have transformed the menu of Vue," says John Aherne, Food & Beverage Director for Vue on 30a. "Both food and drink menus feature items that have become favorites of all the regulars, such as the Pistachio Grouper and Tuna Tartar."

Working together, Aherne and Filippone have reinvented the menu and paired it with a sensational wine list reflecting the unique style and preferences of the South Walton area. The restaurant was also recently awarded Best Waterfront Dining by Florida Travel + Life Magazine. This award was given to only two other dining establishments in the entire state of Florida. Chef

specialty cocktails and small plate bar menu offers such culinary creations as Grilled Da Venison Rolls (rolls stuffed with Venison banana peppers, wrapped in bacon and marinated in the Vue's own special sauce), just for starters!

The restaurant is proud to have established repeat business with local clientele as well as area visitors. It has an incredible relationship with the Club's membership; but with the unique menu and wine list, continues to attract locals, culinary experts, food editors, and area guests.

***Vue on 30a offers lunch, dinner and a Sunday Champagne Brunch. It is a favorite location for destination weddings, hosting numerous beachfront events monthly. For more information about Vue on 30a, visit [www.vueon30a.com](http://www.vueon30a.com) or call (850) 267-2305***



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# Where Flavor and Elegance Come to a V

BY LIESEL SCHMIDT

V Seagrove has a primo spot overlooking the Gulf, offering guests views to match their indulgent dishes. The concept behind the culinary hotspot was

simple—comfortable elegance offered in a seasonally charged menu of Southern comfort fare with the unmistakable flair of French Quarter New Orleans. The fine dining atmosphere is artfully offset by the whimsy of dishes like chicken and waffles, shrimp and grits, and crispy fried chicken skin. One finishing flourish of sauce, however, proves that these are far from ordinary. These are re-imagined tradition, seasoned and served with attention to detail and a desire to offer a unique dining experience. It takes a unique chef, with unique skills, to deliver that experience.

Born and bred in the marshlands of south Louisiana, Executive Chef David Cunningham has the strapping build of the iconic outdoorsman; wind burned and calloused from his latest expedition. Growing up most of the meat Cunningham ate was freshly caught and cleaned, the prize of a successful hunt. Farm-to-table was part of daily life, rather than a trend. That came into play as he pursued a degree in culinary arts, first graduating from LSU and then attending Johnson and Wales in South Carolina.

His resume is impressively peppered with such legendary restaurants as Commander's Palace in New Orleans and Mary's at Baldwin Creek in Vermont. An opportunity to helm a restaurant in Destin brought him back to the South, and he ultimately took position at V. His accolades attest to his passion and skill, a natural understanding of technique and flavor and an appreciation for the inherent potential of his ingredients. The kitchens here are his studio, the plate is his canvas—and diners at V are witness to a master at work as he and his team create works of art.

To sustain the standard of quality demanded at V, everything is sourced from local farmers and caught in local waters. "Everything is so fresh, so local," says

Local fish is seasoned and fried whole to a crispy golden brown, accompanied by fried red bliss potatoes seasoned with the zesty flavors of Creole spices; sweetly



Sautéed Local Black Grouper



Craft Cocktails



Executive Chef David Cunningham



General Manager Andrew Small

General Manager Andrew Small. "We literally have farmers walking in the back door with stacks of whatever they picked that morning."

That degree of freshness plays well to Cunningham's strengths, and Small feels those are attributes that sets V apart. The menu is entirely prepared from scratch, from the handmade crackers served with oysters on the half shell to their extraordinary ketchup. Yet as highbrow as some of his ingredients may seem, Cunningham is determined to keep it accessible to his guests—captivating rather than intimidating.

caramelized onions prepared in a sugarcane barbecue sauce; wilted warm arugula; and a bright, sweet and smoky mango cayenne ketchup. Savory smoked cheddar infuses every nook of cornmeal waffles and happily marries with the crunch of fried chicken, finishing with the counterbalance of sticky sweet balsamic infused sugarcane syrup and rich Mornay sauce. Dinner rolls and french fries are subsumed by brioche—baked fresh with fragrant rosemary to offset the

bread's buttery finish. Liver and onions is reinvented with foie gras and the sweet decadence of onion pie and shallot fondue. Shrimp and grits are transformed by plump jumbo Gulf shrimp, creamy corn grits, charred peppers, and the meaty bite of house-made Andouille sausage. These are traditional flavors of the South, executed with elegance to become a feast for the senses.

"We want the guest to have the best possible experience," Cunningham says. To that end, he has the ideal post as he works in his theater kitchen. From there, he can view each table in the dining room and oversee the entire guest experience, from the time they are greeted at the door to the time they finish their last bite. "I can really get a feel for the flow of things and know what's going on, see reactions, and ensure that guests are enjoying themselves. They'll often come right up to the kitchen and thank my staff, tell them how amazing the food was," Cunningham says. "When the place is really hopping, it has a vibe, a tone. It's almost like a party atmosphere." A vibrant vibe for a vibrant menu, all at a place aptly named V.

**V at Seagrove is located at 2743 East County Highway 30A, Santa Rosa Beach, FL 32459. Call (850) 468-0973 or visit [www.vseagrove.com](http://www.vseagrove.com) for more information. The restaurant is open for brunch on Sunday, 11:00 a.m.; open for dinner service Tuesday-Saturday, 5:00 p.m.**

# Wild Bill's Beach Dogs is Saucy in Seaside

BY LAUREN GALL



If you have ever visited Seaside then you are probably already familiar with several of Bill and Heavenly Dawson's delicious establishments, such as Heavenly's Shortcakes, Pickles Beachside Grill, Dawson's Yogurt and Fudge Works, and the Shrimp Shack. However, the most satisfying endeavor of them all might have come recently in the form of an airstream trailer, directly off the Seaside square, named Wild Bill's Beach Dogs.

In January 2011 the Dawsons, who are passionate about good food that is good for you, approached Seaside about one of the airstream vendor trailers as a grass-fed hot dog stand, and the business was born. However, the business was first considered back in 2008 when Heavenly Dawson learned of a healthy hot dog, made from grass-fed cows, in San Francisco. At the time, the company producing the product, Five Dot Ranch, was still on the cusp of growth and could not accommodate enough product for supply here. The Dawsons sat back and waited, never abandoning the idea. Three years and a lot of hard work later, Wild Bill's Beach Dogs came to fruition.

"We knew that we wanted to stay focused on our idea of a healthy hot dog that was good for you and delicious. Everyone, for the most part, loves a good hot dog and we wanted to offer that to the residents and

visitors of Seaside," says Bill Dawson. "Heavenly is also very committed to providing and serving food that is not only tasty, but that is very healthy for the customer as well. After our market research visit to the ranch in California, we knew that this would be a perfect fit for the town of Seaside."

Wild Bill's Beach Dogs offers a dog for everyone, young to old. The first, the Frank dog, is the classic frank and showcases that traditional hot dog taste. The second, dubbed the Mutt, is a dog made of 50 percent

dog. "You can only get the devil sauce at Wild Bill's. I recommend that you use it sparingly on your dog, but it is so good that it can't be bad," says Dawson. "It's like heaven without the heartburn."

When asked about the unique business name, Bill Dawson chuckles and responds, "We asked several people to submit potential names for the business and had over forty names recommended. Heavenly chose the name Beach Dogs out of all of the submissions. We sent the name over to our logo designer, David Degregorio, and



Frank Dog

grass-fed beef and 50 percent grass-fed pork. The third option, Heat, is a spicy pork sausage dog for those that crave something with a little punch. The fourth option, the Brat dog, features a classic bratwurst flavor in a healthier package. The fabulous fifth option is the Bird dog, a scrumptious turkey dog packed with flavor. "We have a no junk policy," says Bill Dawson. "We know food that tastes good comes from produce with no added hormones, no antibiotics, and no nitrates. Plus, the added bonus is that not only do the dogs taste great, but they are all good for you."

And...if those five options don't fully satisfy your craving and you yearn for something a little sweeter, Wild Bill's still has one more option for you...The "over the top" root beer float made with their special right vanilla ice cream. Wild Bill's also offers several extras for the dogs, including made-from-scratch chili, and mustard made by Heavenly. Bill also recommends the famous signature devil sauce as an extraordinary addition to your

just asked that he design something very retro, Route 66 inspired. He actually added the Wild Bill's to the name and recommended that we have some fun with it. Hence, the full business name became Wild Bill's Beach Dogs.

"We are so fortunate to have Wild Bill's Beach Dogs and all of our businesses here in Seaside," says Dawson. "This truly is a special place for people of all generations, all ages, and most of all families. There is a little bit of something for everyone and we are pleased that our businesses, including Wild Bill's Beach Dogs, helps provide that for locals and visitors alike."

*Wild Bill's Beach Dogs is located in the Land Yacht District in Seaside, directly off of Highway 30A and immediately across from The Shrimp Shack. For more information, call (850) 231-0802 or visit [www.sweetwilliamslltd.com](http://www.sweetwilliamslltd.com) or [www.letsbefrankdogs.com](http://www.letsbefrankdogs.com)*

# Wild Olives

BY JESSICA BADOUR

**W**ild Olives (Wine ~ Cheese ~ Bistro) in Rosemary Beach is a retail shop with fine wines, gourmet cheeses and specialty foods, as well as a full-service bistro with both indoor and outdoor seating along 30-A. The result is a great place to “meet and greet ~ a gathering place” offering casual foods and great wines, as well as a shop to purchase items to take home.

The beautiful region of 30-A has continued to grow and diversify over the years, so too, has the direction of Wild Olives. Owned and operated by Chris and Ivy Trovas, the duo has been moving slowly in a new direction for their business, which will celebrate its eighth anniversary on 30-A next year. Their vision surrounds an emphasis on their wine and cheese shop, as well as the full-service restaurant. The retail market continues to offer basic staples as necessary and as always, any product in their kitchen (from onions to coffee filters) is available – just ask! In their effort to provide customers an outlet for fresh produce and vegetables, they have partnered with Off the Vine; a small distributor who provides locally sourced fresh, organic produce. Wild Olives serves as a delivery location for any Off the Vine orders for the surrounding



...a great place to ‘meet and greet ~ a gathering place’ offering casual foods and great wines..)

area; and a complimentary baguette is provided by Wild Olives for any delivery picked up at their market.

Chris and Ivy revamp the menu at least once a year and 2014 will be no different. While continuing to offer many staple favorites, they mix in a variety of new menu items to maintain a fresh look. The menu will continue to offer sandwiches, burgers, flatbreads, and small plates, as well as dinner entrees. The selection of wines by the glass continues to increase, and patrons can also look forward to enjoying newly added “wine flights”. Retail bottle purchases continue to be available for on-site enjoyment (with no corkage fees) or to take home. Their

popular Wine Tasting event happens every Friday outside on the patio, complete with live music and great wines to sample. Additional wine tasting and pairing events are being planned throughout the coming year.

It is obvious that Chris and Ivy’s favorite part of their business is their wine shop. The wine shop continues to grow its reputation as the best little wine shop along 30-A. Clientele trust Chris as the wine guru with the ability to suggest the perfect bottle of wine. The shop may be small but the selections are considered spot-on, with combinations of unique and small production wines as well as the more familiar wine makers. Chris indicates

that their small size dictates the price point of most wines, but they do have choices for the customers that have price driving their selection. Wild Olives can arrange for special orders and can ship direct to you.

*Wild Olives is located at 104 Barrett Sq., Rosemary Beach, FL and is open Tuesday through Sunday, 10 a.m. to 9 p.m. (Closed most Mondays). They offer a wine tasting event with small plates and live music Fridays from 4-6 p.m. Reach them at (850) 231-0065, on Facebook, or by email at wildolives@mchsi.com.*



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# The 30-A Farmers Market Takes Root In Rosemary Beach

BY SUSAN BENTON

There is a new 30-A Farmers Market in town, located in Rosemary Beach, and I for one could not be happier. News traveled fast when Diane Kolopanas made the initial announcement and then reached out to me in a phone conversation to discuss possible vendors, and to talk food- my favorite subject.

Kolopanas says, "I had heard from a local vendor that there might be a market opening in Rosemary Beach, so I called Jim Bagby (Town Manager), and Kathy Kemp (Town Center Director), but found there was not one. They liked the idea and I did too!"

Formerly from Memphis, Kolopanas moved to the area just under one year ago with her family for the 30-A lifestyle. While in Memphis, Diane and her husband Charles had put together the city's Greek festival where they were in management positions for 13 years and served as chairmen for the last 3 years, seeing crowds of up to 25,000. The 30-A Farmers Market was a natural fit, and is now owned and operated by Diane and her husband. They provide the vendors space and advertising, while the vendors provide locals and tourist the best and freshest goods money can buy.

While the 30-A Farmers Market does feature vendors from Seaside's market, it also showcases many more. Diane says, "First, it is held on Sunday instead of Saturday so there is not a conflict. I also wanted to bring in a variety of vendors, creating a European flavor, filled with international delicacies."

The food theme carries through with Greek dishes coming straight from Kolopanas' own kitchen and with meal demonstrations from Spain, Italy, India, and France. Diane says, "I am in talks with the local chefs in Rosemary Beach to participate in cooking demonstrations hopefully in the near future."

Since inception, the market has grown to just over 40 vendors, including Hale & Hearty Foods, Nella Bella Cucina, CRUST, Shannon's Cheese, Pirate Gourmet,

Sir Arthur's Dog Treats, Arrowhead Beef, Say Cheezz, OLIVE, Enticing Cupcakes, and Chanticleer Bakery, to name a few. Kolopanas says, "Judy Raad has brought in the most amazing produce from local farmers. The prettiest I have ever seen. Like artwork!"

Fresh seafood options are also available from Cool Fish Seafood in Niceville, and include locally caught shrimp, snapper, tuna, grouper, tuna dip, and crab cakes.

food, and how to live a healthier lifestyle." Currently Vivo Spa Salon of Rosemary Beach is taking those baby steps by providing therapeutic massages on site, and offering a 90-minute massage in their salon for the price of a 60-minute massage.

Bring a blanket, the family, and even the pets to explore all of the wonderful products available.



Artisan bread



Infused olive oil



Fresh produce



Kolopanas says, "The shrimp are in big demand!" Shuck You Oysters provides fresh-shucked Apalachicola oysters and will also deliver in the local area from Miramar Beach to Rosemary Beach.

Eventually, Kolopanas says, "I would like to see the market expand with a focus on health and wellness. Possibly an expo with demonstrations from local businesses educating the public on the best choices for

***The 30-A Farmers Market is open rain or shine every Sunday from 9 a.m. to 1 p.m. year-round and is open Thursdays from 9 a.m. to 1 p.m. through Labor Day. For more information, contact Diane Kolopanas at (850) 213-0577 or visit their website at [www.30afarmersmarket.com](http://www.30afarmersmarket.com).***

# The Adams Farm: 109 Years and Still Growing

BY RYAN LOFTIS

“It’s kind of in your blood,” Nolan Adams says of farming. No surprise there. Adams is the third generation owner of the 400-acre Adams Farm in Laurel Hill, which has been in his family since 1903.

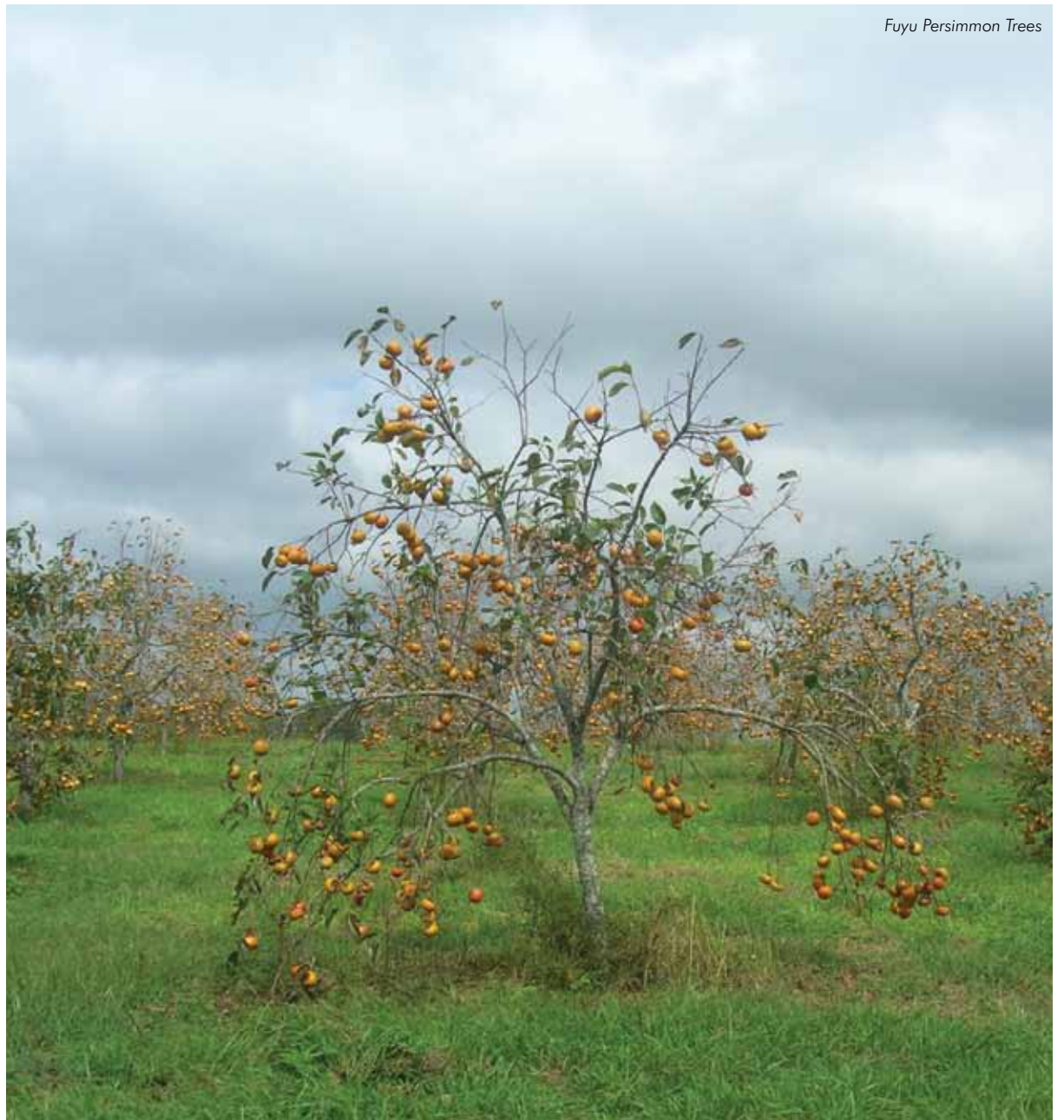
What has it been like having a family business for more than a century? “We call it an anchor, a safe haven,” Adams says laughing. “In case things didn’t go well elsewhere, we had this to come back to. There’s nothing quite like turning the soil in your plow in the spring.” Of course, things have changed over the years. “In those days we had 40- or 50-horsepower tractors and it was very hands on.” Adams credits the economic philosophies of his grandfather and father for helping keep the farm afloat during difficult economic times. “They were very frugal. They didn’t buy things they probably would have liked to have.”

Adams first added 40 acres to the farm in approximately 1960 and purchased the remainder in 1999. Now 75 years old, the former schoolteacher has continued farming even after two heart operations. Indeed, as we talk he’s putting organic ant killer on fire ant beds. He explains the appeal: “It gives you a lot of personal freedom some other occupations do not.”

Free-range, natural grass-fed Red Angus cattle are raised at the Adams Farm. Adams uses rotational grazing, which involves placing a large number of cattle on one pasture to uniformly graze the plant growth at its optimum stage for peak nutritional value, and then rotating them to new pastures in one to three days, depending on the grass’s rate of growth. Why do it this way? For one thing, it naturally decreases the load of parasites presented to the animal, allowing for natural immune resistance to develop. Rotated animals are presented with fewer potentially disease causing pathogens. As a result, the Adams Farm has not had to use therapeutic antibiotics on the cattle in years (antibiotics are never used in the cattle’s feed or water).

Adams also maintains a closed herd. All of the livestock are born and raised on the Adams Farm. Outside livestock with questionable health are not introduced, sharply reducing the introduction of new pathogens into healthy cattle. However, Adams plans to stop cattle farming in the near future. “I think it will be difficult in this area to grow beef cattle.”

But there will still be plenty to do. Adams Farm has several orchards, including Asian Pear, Kiwi, and its largest, Fuyu Persimmon. The farm currently has more than 500 persimmon trees. Fuyu Persimmon is easily the most popular variety of persimmon. The Adams Farm mixes the Fuyu Persimmon with roasted peanuts, creating a trail mix that is very popular among customers.



Fuyu Persimmon Trees

All these fruits are available for purchase in \$30 30-pound boxes. A variety of fruits have been planted around the original farmhouse over time, including blueberries, pomegranates, figs, and blackberries. These items are not available for sale, but they’re used in the jams and spreads that are available. Adams is considering growing pecans, grapes, or more persimmons in place of cattle.

When asked what he considers his greatest accomplishment regarding his farm, Adams says, “I would guess it’s the promise of supporting my descendants in a

way that would be an equitable living style.” His plan is to pass the farm on to his two sons upon retirement. Is there much he needs to teach them? “Probably not. They’ve grown up around this farm. They probably know enough without me sitting them down and saying, ‘Do this, don’t do that.’ Some of those things you get through osmosis.”

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# Arrowhead Beef

BY SUSAN BENTON



Not far from 30-A in the town of Chipley, Florida, local George Fisher co-founded Arrowhead Beef with Tom Pellizzetti in 2010. Fisher, President of Live Cattle Operations, is a third generation Florida cattleman and active in the Florida Cattleman's Association operating G&S Farms, along with his wife Stacey. Pellizzetti, President of Customer Development at Arrowhead Beef, has a diverse background, with lead innovation marketing for Tyson foods, as well as sales for Nestle Purina and for Schreiber Foods. Pellizzetti's former University of Florida animal science professor Dwayne Johnson introduced Pellizzetti and Fisher; and together the pair envisioned a return to an era of simple, nutritious, and locally grown foods. "Our vision is to take folks back to the times of regionally produced food. When your mom knew the butcher and the butcher knew the farmer," says Pellizzetti.

They moved forward with Arrowhead Beef, LLC. Pellizzetti says, "There is a growing awareness in mainstream food culture about how animals are raised and the nutritional aspects of grass-fed beef. There is something special about a locally grown farm-direct product."

Our vision is to take folks back to the times of regionally produced food. When your mom knew the butcher and the butcher knew the farmer

The company is a cooperative of family farms, local processors, and sales representatives known as Market Ambassadors selling to Floridians. Tony DeBlauw is the Market Ambassador for the Seaside Farmers Market location in Seaside, Florida on Saturday mornings, and the 30-A Farmers Market location in Rosemary Beach on Sunday mornings.

Arrowhead Beef takes pride in featuring its Parthenais and Parthenais-influenced cattle that are raised in what has been trademarked as "herd-life harmony." The cattle are never sent to feed lots or to industrial beef production, and all processing and aging is performed in small batches along with portioning and retail cuts. Pellizzetti says, "Herd-life harmony is our promise that the cattle you're supporting are kept on the land and not

sent to an industrial big meat company. This means the cattle bypass feed lots, antibiotics, homogenization, and the animal retains its identity. Authenticity of the meat shines through. We are like a small craft brewery but with cattle."

The coveted cattle breed (pronounced Parthany) are unique in that they adapt exceptionally well to the native grass and forage diet found in the warm temperate pastures of Northwest Florida. A French breed of cattle, Parthenais are world renowned for yielding exceptionally lean and tender beef, a cut above the rest.

Arrowhead Beef co-op growers adhere to the standard definition of grass and forage fed cattle and will back up their word with signed affidavits. This means that the farmers use only the grass and forage as the feed source consumed for the lifetime of the animal, with the exception of milk consumed prior to weaning. Animals cannot be fed grain or grain byproduct, and must have continuous access to pasture during the growing season.

Pellizzetti says, "Selling to the green markets enable us to do what we do. They have given our company life. The mainstream consumers are on board and adopting the grass fed mentality. Customers are tuned in. We now have a strong consumer base. The power is coming back to the people."

Arrowhead Beef has health benefits as well, as Florida grass-fed beef is lower in fat and calories, high in healthy

Omega 3 fatty acids, and richer in antioxidants than commercially produced beef. There are no hormones or antibiotics, and the steaks are "wet aged" for 28 days, making them consistently tender. The company has updated their website and offers an assortment of flash-frozen ground beef, steak, kabob meats, and roasts shipped directly to your home. Pellizzetti says, "Not only is our beef healthier for you and more nutritious, it tastes better! You can feel good about eating something closer to the land."

**Arrowhead Beef, LLC is located at 982 Hutchins Lane in Chipley, Florida. You can reach them by phone at (954) 428-4525 or by email [info@floridagrass-fed.com](mailto:info@floridagrass-fed.com). Visit their website to learn more about Arrowhead Beef, find a market locator, or to order grass-fed beef.**

# Buying Local: Chef Ed Reese Shares His Secrets

BY SUSAN BENTON

Every Southerner should know that one of the simplest ways to save money and still eat well is to buy in season. It still pays to buy local, even in this economy, and my Saturday stop on 30-A is the Seaside Farmers Market. The majority of eggs, dairy, breads and vegetables I use typically come from within a two-hour radius of my home and many farmers that I buy from have been recognized for their commitment to sustainable agriculture, such as that of Twin Oaks Farms in Bonifay.

I sat down with Chef Ed Reese of Edward's Fine Food and Wines in Rosemary Beach to get his take on using local produce in his restaurant's cuisine, and to share his philosophy. With six children of his own and a successful business, Chef Reese knows all too well about the real-life pressures facing consumers today and states, "If it's a decision between buying organic at the grocery store or fresh from your local farmers, I always choose local first."

More often than not, small farmers, like that of local Dragonfly Fields, primarily use organic growing methods, but many may not have the size or funds to be certified as organic.

Chef Reese says, "Get to know your farmers. You have to build relationships. I discuss my menu with them and many times I am inspired by what seasonal products they bring to me. Often the best is set aside for me as I am a repeat customer."

One of the farming families that Chef Reese and his wife Erin have befriended is that of their neighbor, Jen and Andy McAlexander of Mac Farms. Erin Reese says, "They literally live by us. We walk to Mac Farms and put time into farming as well."

Established in 2009, Mac Farms grows and distributes the highest quality locally grown herbs and vegetables available in South Walton, Florida, employing the hydroponic style of farming. With hydroponics, plants are not grown in soil, but instead water is the delivery system for all required nutrients. What butter is to biscuits, produce is to farmers Jen and Andy, and they are on a mission to share their sustainable gospel by getting their products on the finest plates in South Walton via local chefs like Ed Reese.



Chef Ed Reese

Currently Edward's Fine Food and Wines main purveyor is Mac Farms, which supplies the restaurant with local eggs, arugula, mixed greens, fingerling potatoes, squash blossoms, and eggplant, to name a few. Chef Reese says, "I just can't get enough of Jen and Andy!"

He continues, "In wintertime, when it is slow, I talk to them about what produce I'd like to see on my menu, and Jen will plant and grow it. In summer we use a ton of their tomatoes. A popular menu item is our Tomato Salad with Crab and Chili Oil." A seasonal menu item receiving praise is Chef Reese's Braised Pork Belly and Crab Rigatoni with Baby Kale, Roasted Sweet Potatoes and Thyme. Chef Reese says, "Jen grows the most beautiful produce!"

Another favorite menu item available each Thursday is the Fish and Grits. Organic stone ground grits from McEwen & Sons of Alabama are paired with local fresh fish prepared in a light brown butter sauce. Peach tendrils,

lemon, a splash of balsamic, and capers are layered over the top, and Chef Reese says, "You must try it, it's dreamy!"

Reese sources some of the restaurant's hydroponic lettuce from Cottondale Hydroponic and the fresh Gulf snapper, grouper, oysters, and clams from Water Street Seafood in Apalachicola. Chef Reese says, "I am taking simple ingredients and combining flavors together to make a great meal. I strive to buy local, be involved, and make a positive impact."

***Edward's Fine Food and Wine is located at 66 Main Street in Rosemary Beach, Florida. They cater offsite, and offer private chef services and private parties at the restaurant. They do not take reservations. They can be reached at (850) 231-0550, or by email at [info@edwards.30a.com](mailto:info@edwards.30a.com). Dinner is served Tuesday through Sunday from 5 pm to 11pm, and they are closed on Monday. In the summer, Edward's is open seven days a week.***

# The Cranky Yankee's Garden: Still Growing Strong After Fifty Years

BY SUSAN BENTON



Ellie and John Kratt

Seaside Farmers Market selling fresh vegetable and herb plants, along with home grown vegetables from their garden just ten miles north in Freeport, Florida, where they currently reside.

John and Ellie are both originally from Pittsburgh, Pennsylvania; though prior to knowing Ellie, John spent more than thirty-six years in Naples, Florida as a horticulturalist overseeing a more than fifteen-acre shade and field foliage nursery. John says, "I have been gardening since I was a child and always wanted to be a farmer."

John's early passion for gardening drove him to study Bio Agriculture at Goddard College in Plainfield, Vermont, along with Herbalism, Solar Energy, and Wind Power. John says, "I am also a Master Gardener Volunteer with The University of Florida Walton County Extension."

It was on an extended trip to Pittsburgh to be with his grandchildren when John met Ellie, whom he calls, "The love of my life." After a long and bitterly cold winter, John

Though many flock to vacation in Walton County as an award winning tourist destination, others know it as rich in agriculture with surrounding regions full of historic farmland supplying the area residents, restaurant chefs, and tourists with vibrant local food. Many of these farmers can be found on Saturdays at The Seaside Farmer's Market in Seaside or at Gulf Place (both on 30-A), selling their fresh fruits, produce, sprouts, milk, poultry, beef, and eggs at vendor stations.

One of my favorite things about coming to market are the hand crafted homemade products also for sale, including breads, pies, cakes, jams, gourmet salts, and savory specialty items.

Ellie and John Kratt, owners of The Cranky Yankee's Garden, were among the first to join as vendors at the

told Ellie of the slice of paradise called Destin, a place he visited several times in the 1980s. John says, "I enjoyed the beaches, water, and fishing. We were ready for warmer weather."

They initially settled in Destin, with John semi-retired and Ellie working at Sacred Heart On The Emerald Coast; but moved to Freeport more than ten years ago, and have tended to their gardens ever since.

All of the produce grown in The Cranky Yankee's Garden is in amended soil with organic materials, such as leaf mulch, compost, hay, and peat. The

fertilizer they use is organic, and made from feather meal, cocoa meal, alfalfa meal and greensand to name a few. John says, "We grow everything from seed we select for our zone, as not everything can be grown in our sandy soil or tolerate the climate. Our selections, along with our family farming practices, allow us to bring wholesome, fresh and chemical free produce to our customers."

The Cranky Yankee's Garden does not use commercial pesticides. They do use natural products listed by the Organic Materials Review Institute (OMRI), founded in 1997, providing an independent review of products intended for use in certified organic production, handling, and processing. OMRI is a non-profit organization.

Fresh produce, herbs, and plants are among the best sellers at the market. The all-natural seasonal fruit butters are always in demand. John says, "We make them on-site in Freeport the old-fashioned way. The rich and intense flavor comes from slow cooking the ripe fruit in the fruit juices, which retains the natural sugar and fiber."

In the fall customers are clamoring for the Apple, Apple Cranberry, and Apple Strawberry butters. In the warmer months it is the home grown five-pepper pepper jam and Hot Pepper Mix they are after. But what really has heads turning are John and Ellie's sea salts. John says, "Customers really enjoy the apple wood smoked salt and the rosemary infused salt. We have several other choices and also make our own spice blends. We take great pride in what we do and if our produce and products do not meet our standards, they won't make it to the market!"



Kale, collards & mustard greens

*The Cranky Yankee's Garden is located in Freeport, Florida, but you can visit John and Ellie Kratt each Saturday at the Seaside Farmers Market. Market hours are Saturday from 8 a.m. to 12 p.m.; fall and winter hours are 9 a.m. to 1 p.m. For more information visit The Cranky Yankee's Garden at [www.theyankeeegarden.wordpress.com](http://www.theyankeeegarden.wordpress.com).*





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# Cypress Cattle

BY DEBBIE MCCHESENEY



Luke Langford

When Luke Langford talks about his great-great uncle, W. J. Sapp, starting Cypress Farm in the late 1920's growing sugar cane and red potatoes, staples during the depression, you can almost picture him buttoning up his flannel shirt with hands rough and scarred from cutting trails and digging in his garden with primitive tools and no machinery. By the late 1930's Cypress Farm had transitioned to dairy. Luke's grandfather W. L. Comander was the next in line and began cattle farming on the land in the 1990's where he was joined by Luke's father. Luke himself, with four generations of family farming behind him, began the produce business and a sawmill, while continuing his cattlemen roots at Cypress Farm.

Langford graduated from Florida State University in 2003 where he met Laurie, a Miami native. They married and he lured her to the relative isolation of Ponce de Leon and the family farm. Laurie, as Luke says, "Experienced some culture shock...as you can imagine... but once we bought her horse, Hurricane, she felt right at home."

Emerging with a business degree, Luke expanded their market by selling to Wal-Mart, but soon realized they had a strong local following and got out of the commercial end of things. "So much of farming is learned in the trenches," he comments when asked how much his degree had helped the business. "Trying to make a predictable income out of something so unpredictable is trial and error."

In February 2011, Cypress Cattle and Produce opened their shop/vegetable stand in Freeport on Highway 331, a few miles north of the bridge. It is the perfect location for picking up fresh produce on your way to or from the beach. You walk through the entrance and witness a cornucopia of goods, and not just fruits and vegetables. In the refrigerator is milk so fresh it literally came from the cow just hours before arrival. The glass milk bottle proudly displays the quote "The hills shall flow with milk." Cheeses, butter, fresh smoked hams, bags of fresh basil, arugula, kale, spinach, and brussel sprouts line the cold shelves. On the homemade shelving made from the Cypress Farm sawmill

sits fresh baked bread, tupelo honey, bananas, corn, squash, red potatoes, peas, strawberries and collard greens.

Luke laughs as he says, "I planted lots of Asian greens: bok choy, Napa cabbage, and some others, but I am not so sure where I planted what, so it will be a surprise when they begin to grow in the spring." I pictured a vast patchwork of different shades of green and textures of all designs covering the beautiful fields of Ponce de Leon and vowed to make a visit in the spring to Cypress Farm.

"The snowbirds stop in and they want to eat southern greens but they have no idea how to cook them. There is the right way and then there is every other way. We give them a recipe card with a pack of seasoning and send them confidently on their way to cooking fantastic southern cuisine," says Luke. Laurie contributes to the recipes and gives canning tips.

Cypress Farm also runs a portable sawmill and sells rough cut yellow heart pine, long leaf pine, oak, cedar and green cypress. They sell custom made products like fireplace mantels, benches, bookshelves, and planters, and also provide lumber to boat builders.

As if this isn't enough to keep them busy, Cypress Farm hosts an adventure day for all the local third graders, about 600 children. They set up stations for the students to visit, where they can plow potatoes, pick melons, and learn all about corn and its various stages.

There is nothing that tastes better to me than a great tomato sandwich. I usually skip them in winter because the tomatoes in the grocery store have little in common with the summer ones from the vegetable stands. I made an exception and took a bag of heirloom tomatoes from Cypress home, and enjoyed a fantastic tomato sandwich in mid-January. What a treat!

***Cypress Cattle and Produce Stand can be found at 16564 US 331S Freeport, FL 32439. They are open Monday- Saturday 9-5 and Sunday 11-4. Cypress Farm is located on RM Ward Rd. in Ponce de Leon, FL. Go to [www.cypresscattle.com](http://www.cypresscattle.com) or call (850) 880-6955 for more information.***

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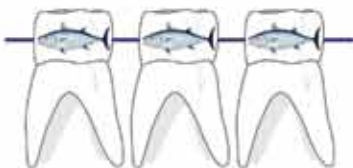
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# Dragonfly Fields: Farmers Charles Bush and Shueh-Mei Pong

BY SUSAN BENTON

There is a history among the vendors that supply good food to meet our needs at The Seaside Farmers Market on 30-A. Each Saturday they bring their best to sell, often educating the public about what they do and why they do it.

One of the hardest working husband and wife teams that I have had the pleasure of meeting is Charles Bush and his wife Shueh-Mei Pong, owners of Dragonfly Fields. They take great pride in their work and in educating those interested about the varieties of produce they grow.

Charles writes the Dragonfly Fields weekly newsletter, updating subscribers like myself on what will be at market in order to prepare. He talks about what has happened on the farm that week, the troubles and successes with their crops, and offers tips on alternate uses for cooking their produce.

Each season brings excitement as the newsletter changes. I for one am elated at the first sighting of their Aunt Ruby's Green German Heirloom Tomatoes, by far one of the best things I have ever eaten.

I met Charles and Shueh-Mei many years ago when I settled in the area, several years before they had Dragonfly Fields. From our first conversation I could tell their passion for farm to table cuisine ran deep.

They were one of the first restaurant owners in Seaside, running Basmati's Asian Cuisine in The Motor Court, prior to moving the restaurant to its current location in Blue Mountain Beach. Shueh-Mei, a talented and gifted chef, prepared her native Taiwanese cuisine and served fresh local fish and vegetables.

The couple sold their restaurant in 1997. Charles took a position in wine sales for a wholesale distributor, while Shueh-Mei worked with the Viking Store as manager.

Charles and Shueh-Mei have a love for travel and on many of their journeys found inspiration through the foods they ate, especially produce.

Charles says, "We had a restaurant, saw what other restaurants were using, and thought, wouldn't it be great to grow this and offer it to other people?"

There was no real intention of buying land, but it was in the back of their minds as they leisurely drove through Walton and nearby counties dreaming of the farm they might one day have.

In 2004 that dream became a reality with the purchase of what is now Dragonfly Fields. Located on seventeen acres in northern Walton County, north of downtown Defuniak Springs, Charles and Shueh-Mei became gardeners in 2005, with Charles becoming a full-

time farmer in 2006, and Shueh-Mei following in 2011.

They named their business Dragonfly Fields to emphasize they are a field and not a farm with more acreage. Charles and Shueh-Mei are the only two working in the field, which is labor-intensive and time-consuming.

Dragonfly Fields' main production is vegetables with about twenty to thirty varieties of produce. They

business, they knew what products the chefs were looking for and provided it to them. The couple ensure that the food they grow will look as good as it tastes.

Charles and Shueh-Mei are having a great time at the Seaside Farmers Market reconnecting with old friends, those in the restaurant business, and building relationships with new customers. They say they now

Charles Bush



Shueh-Mei Pong

Photography courtesy of Eric Marcus



Aunt Ruby's Green German Heirloom Tomatoes



are especially known for arugula, salad mix, Asian greens, strawberries, mustard greens, tomatoes, zucchini, eggplant varieties, and patty pan squash to name a few.

In order to promote an environmentally sound, healthy, and sustainable approach to growing vegetables, Charles and Shueh-Mei use natural fertilizers, intense cultivation, vermicomposting, cover crops, and crop rotation.

Prior to coming to the Seaside Farmers Market in 2009, Charles and Shueh-Mei sold only to area restaurants and to For The Health Of It on 30-A in Blue Mountain Beach. After many years of being in the restaurant

have the best of both worlds, as they are still touching the plates of customers in many fine restaurants and doing what they love.

**Dragonfly Fields is located at 1600 County Hwy 192, Defuniak Springs, FL, 32433. Charles Bush and Shueh-Mei Pong are vendors at the Seaside Farmers Market located on 30-A in Seaside, FL. Market hours are Saturday from 8 a.m. to 12 p.m. Fall and winter hours are 9 a.m. to 1 p.m. Charles and Shueh-Mei can also be reached at [dragonfly1600@embarqmail.com](mailto:dragonfly1600@embarqmail.com).**

# Mac Farms:

## Using Hydroponics to Grow the Highest Quality Produce

BY RYAN LOFTIS

Imagine a system that allows food to be grown in places where traditional agriculture is impossible. Imagine a system that requires mere fractions of the water, nutrients and fertilizers that soil-based agriculture requires. Imagine a system that reduces transportation requirements, thereby reducing prices and greenhouse gas emissions as well. Not to mention a system that offers a shorter harvest time.

Imagine? You don't have to. It's a branch of agriculture called hydroponics, and it's what Andy and Jennifer McAlexander use to grow produce for their Mac Farms in South Walton.

With hydroponics, plants are not grown in soil. Instead, water is the delivery system for all required nutrients. The McAlexanders chose to use hydroponics because it offered more stability in plant growth without the constant need to amend the sandy soil of South Walton. But they aren't the first: The history of hydroponics spans thousands of years. The Hanging Gardens of Babylon, built around 600 B.C. are widely believed to have functioned by following hydroponic principles. The Aztecs developed a system of floating gardens based on hydroponics during the 10th and 11th centuries. Formal research and publications on hydroponics began in the 17th century, although it wasn't until 1929 that experiments were conducted to determine its commercial crop growing ability. William Gericke, a Berkeley scientist, coined the term "hydroponics" after growing enormous tomatoes in his home using water and nutrient solutions.

The McAlexanders' own history goes like this: Married for 10 years with two children, they have lived in South Walton for a decade. "We have always loved fine food and the culinary arts," Jennifer says. "Andy grew up with a family of farmers. He has always had an interest in growing vegetables as a hobby." Conversation with local chefs helped turn that interest into a business. "We love the density of talented chefs along 30-A and had come to know a few. We had asked about the availability of local products and their desire for it. The answer was always, 'We would love it.' As our community has grown, we felt the need to somehow contribute to the local food movement." Mac Farms opened in January of 2009.



Andy and Jennifer  
McAlexander



Rather than an enclosed greenhouse, Mac Farms produce is grown in the brilliant 30-A sun. Produce is watered through the hydroponic drip system, in which a nutrient solution is added to the well water through an injector pump and is distributed through drip lines into many pots filled with coconut core fiber and perlite. The McAlexanders use organic seed sources and cultivate their own heirloom tomato seeds. Predator pests and organic oil sprays, not synthetic pesticides, are their means of fighting bugs and fungus. "We have high standards for cleanliness while harvesting," Jennifer says. "We are conscious of food safety and try to employ the best methods to deliver the best product. Our goal has been to grow the highest quality produce in South Walton for our local chefs."

What will you find growing on a stroll through the garden? Arugula, for starters, with lobed green leaves and spicy flavor. With an assortment of up to 20 varieties of lettuce, the spring mix offers a variety of color, shape,

taste and texture. Add arugula and three varieties of mustards and you have the Mesclun Mix. And there's more, including basil, dill, cilantro, flat leaf parsley, fingerling potatoes and heirloom tomatoes.

"It is important to think not only about what you are eating, but where it comes from, when it was harvested and how long it has traveled," Jennifer says. "The ability to provide some of the finest produce consumed on 30-A is something that we are proud of. It helps that the chefs using it are extremely talented. When you taste our arugula, tomatoes or other produce, there is a distinct difference in flavor. Chefs enjoy the ability to request certain products and have things delivered quickly if needed."

Jennifer considers good relationships with clients and the ability to increase production the highlights of Mac Farms' first 2 years. She also wants to give credit where credit's due: "If it wasn't for the support of Jim Richard and staff at Stinky's Fish Camp, Ken Duenes at Café Thirty-A, and Ed Reese, we would not be where we are today. We can't thank them and our other local chefs enough for their support! Thank you!"

And the goal for Mac Farms' future? "Keep growing!"

**For more information, visit [www.macfarmsfl.com](http://www.macfarmsfl.com).**

# Moonlight Micro Farm Is Sowing The Seeds Of Change

BY SUSAN BENTON



Chandra Hartman

Chandra Hartman is changing the way our community views food and on her agenda is sustainable living. She has resided in the area for more than fifteen years, has watched 30-A's growth, and after seeing the environmental impact first hand, founded Moonlight Micro Farm.

Hartman is originally from Frederick, Maryland, and grew up vacationing in Panama City Beach and South Walton. Her grandparents lived in the area, and after graduation, Chandra spent the summer with them and was captivated.

In 2000 she started a residential design business called CFH Design Studio, designing custom homes on the Gulf Coast. In 2005, Hartman went back to school to study sustainable design, as she felt a deep connection with the environment and wanted to incorporate sustainable design into her home concepts. Hartman says, "Design is crucial in all aspects of our lives and especially in creating resilient systems." She became involved with the food movement when she saw the connections between rapid growth, industrial agriculture, and environmental destruction; and became deeply alarmed. Hartman found it important to help clients not only design a home, but show them how they could grow some of their own food, have a fabulous outdoor living space, and create that connection between the man-made and the natural environment.

In finding her passion for growing food and sharing this news with others, Hartman founded Moonlight Micro-Farm three years ago. Though she loved the idea of having a farm, she did not have the land; so she started



doing some research on hobby farms and urban farming where she stumbled upon the idea of growing sprouts and micro-greens. "It became my own personal challenge," she says. Hartman felt if she could tend a mini-garden consisting of several trays and a few buckets, she would be much more prepared for her dream farm. She says, "As soon as I started growing micros and sprouts and realized I could have something to eat in about a week, I was completely hooked!" Her interest in seeds and their origin grew as well when she discovered sprouting and growing your own food involved handling a lot of small seed.

Moonlight Micro Farm now offers heirloom and non-GMO open pollinated garden seeds, certified organic sprouting seeds, gardening supplies, books, and sprouting kits at her online retail store, [www.moonlightmicrofarm.com](http://www.moonlightmicrofarm.com).

The herb growing garden kit has been featured as a "top 5 hostess gift" on the popular Apartment Therapy blog.

Moonlight Micro Farm can also be found at The Seaside Farmers Market every Saturday from 9 a.m. to 1 p.m., where they began to sell seeds and sprouts two years ago. Hartman says, "I've been a big supporter of the farmers market since day one. I am a friend with Jenifer Kuntz, the market manager, and our interests are continually overlapping."

Hartman loves the community that is continually growing around the market, and enjoys learning about other vendors, their products, and connecting with people about growing food, eating healthy, and caring for the environment. She says, "I am continually learning, and my customers are always teaching me new things."

Her biggest sellers depend on the season. Right now what's hot are the tomatoes, such as Purple Cherokee, Suddith's Strain, and Brandywine. In the sprout department it is the French Salad Mix, which is a combination of clover, arugula, radish, and fenugreek seeds.

When not selling seeds and sprouts, Hartman offers workshops throughout the year geared toward beginning gardeners, like the upcoming Design Your Dream Garden, where students learn more about design, rather than getting their hands dirty. It will focus on permaculture, an ethics based design system with an emphasis on edible landscaping.

Hartman is looking forward to the growth of Moonlight Micro Farm and expanding the business with her talented photographer husband, Eric Marcus. Hartman claims he is crucial to her business, helping her every weekend and making the products shine online. She laughs, "He does pretty good with a shovel and wheelbarrow too!"

Their next big step is to offer their own saved locally sourced seed and seed. I see Moonlight Micro Farm expanding to be an invaluable source for creating small-scale food solutions and a resilient future, both regionally and beyond.

**Visit Moonlight Micro Farm at the Seaside Farmers Market in the Seaside amphitheater on Saturdays from 9 am to 1 pm or at [www.moonlightmicrofarm.com](http://www.moonlightmicrofarm.com). Email Hartman directly at [chandra@moonlightmicrofarm.com](mailto:chandra@moonlightmicrofarm.com).**

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# Priceless Health Hydroponics: Floating Farm Fresh Produce To Your Table

BY SUSAN BENTON

Shawn and Patsy Alloway know what it takes to make things grow on the Gulf Coast. After years in the palm tree and landscaping business, they are now the proud owners of Priceless Health Hydroponic, a hydroponic produce farm in Northwest Florida.

hydroponic farming and Patsy says, “After that, I remember catching him on the computer all of the time studying hydroponics. Once he set his mind to do it, that was it!” Shawn and several employees erected two 100-foot long, 18-foot wide, 1800-square-foot ponds,

the plant to thrive. Almost any terrestrial plant will grow with hydroponics.

The Alloways have made hydroponic and soil farming a family affair and this summer moved their home to Marianna. They realized they had to be on the farm all the time. Patsy says, “It is a 24 hour-a-day thing. With hydroponics, the pH, Electrical Conductivity level, and temperature has to be constantly and consistently monitored. All of our family members work on the farm now. Our 8-year-old picks okra for the Seaside Farmers Market on Saturday and also loves to eat the cucumbers from the vine! Our 12-year-old gathers eggs and helps her dad till the ground for the heirloom tomatoes that have steadily been growing on the pond.”

Priceless Health Hydroponics only uses organic seeds and they do not use herbicides or pesticides. Currently they produce hydroponic lettuces, such as Boston Bib, Baby Romaine, Mesclun Mix, and Lolla Rosa. They also grow Hydro Basil, Cilantro, Watercress, Sunflower Sprouts, Radish Sprouts, Spicy Micros, Arugula, Kale, and Heirloom Tomatoes. In addition, they produce soil grown cucumbers, crookneck and patty pan squash, bell peppers, zucchini, pumpkins, and gourds. Patsy says, “We also make homemade salsa that we sell at the Seaside Farmers Market, and we have chickens that lay an array of eggs, ranging in color from white, to blue, to green, to brown speckled! The locals love them!”

Priceless Health Hydroponics offers the unique concept of hydroponic grown fresh vegetables, and the Alloways believe they are one of the few farmers in the area offering Community Supported Agriculture (CSA) services, straight from their farm to your dinner table. Patsy says, “We are starting our first turn around this year from 2011. I would love to invite everyone to check us out on Facebook at Priceless Health Hydroponics. The details on weekly pick-ups and times will be available there.”

Priceless Health Hydroponics can also be found on the delicious menus at Tommy Bahamas’ Grand Boulevard, Café Thirty-A in Seagrove, V Seagrove, and George’s in Alys Beach.

You can purchase Priceless Health Hydroponics at the Seaside Farmers Market in Seaside on Saturday from 9am-1pm, at The Coastal Market in Pier Park located in Panama City Beach, or by emailing Patsy at [phorganics@yahoo.com](mailto:phorganics@yahoo.com).

***Priceless Health Hydroponics is located at 5392 North West Twin Ponds Road in Marianna, Florida, 32448. You can reach them by phone at (850) 762-2225.***



Both Shawn and Patsy grew up along the Emerald Coast in Panama City Beach and have been married for nineteen years. They chose to raise their three daughters in their hometown, while running their family landscaping business in the region, until a storm changed all that for them in 2008.

The Alloways had acquired a five thousand square foot greenhouse that sat on twenty acres in Marianna, Florida, where they grew palm seedlings. Unfortunately, a devastating lightening storm damaged equipment to the green house, which stopped irrigation, destroying thousands of their seedlings. One day, an employee jokingly mentioned to Shawn that he should try

completing them in the first week of December 2010. Patsy says, “On March 24, 2012, we floated our first hydroponic lettuces and never looked back!”

Hydroponics is a subset of hydro culture and is an 18th century method of growing plants using mineral nutrient solutions in water without soil. Terrestrial plants may be grown with their roots in the mineral nutrient solution only; or in an inert medium, such as gravel, mineral, wool, clay, or coconut husk.

When the mineral nutrients in the soil dissolve in water, plant roots are able to absorb them. When the required mineral nutrients are introduced into a plant’s water supply artificially, the soil is no longer required for



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# Southern Craft Creamery Chill Out This Summer With Local Handcrafted Ice Cream

BY SUSAN BENTON

**H**andcrafted small batch ice cream from Southern Craft Creamery has made its way onto 30-A and into the shops of Modica Market, For The Health Of It, CK Feed & Supply; and on the menu at George's; to name a few. Southern Craft is also selling their prized cold treats at the Seaside Farmers Market each Saturday in Seaside.

Ice cream and its origins can be traced back to at least the 4th century B.C. when early references include the Roman emperor Nero (A.D. 37-68) who ordered ice to be brought from the mountains combined with fruit toppings, and King Tang (A.D. 618-97) of Shang, China who had a method of creating ice and milk concoctions. Lauren and Zach O' Bryan, owners of Southern Craft Creamery, are now the ones concocting tantalizing recipes using milk from Cindale Farms, owned by Lauren's parents, and local ingredients like Amavida coffee, in their tasty creations.

Lauren grew up on a minority owned dairy farm. In 1994 her parents Cindy and Dale Eade (Cindale) wanted to start their own; so they moved to Marianna, Florida and settled on 460 acres.

When Lauren and her husband Zach met in college, where she studied Food and Resource Economics, they married and traveled with his military position; leaving Lauren longing for home. Lauren says, "I missed being a part of agriculture. I grew up around cows, sheep, goats, and chickens!"

Southern Craft Creamery is located just off-site from the dairy in an old peanut warehouse in Marianna, Florida, and uses milk specifically from the Cindale family farm. Lauren and Zach prepare ice cream, sorbets and sherbets, creating interesting flavor combinations incorporating fresh local ingredients from the Florida Panhandle. Cindale Farms is a family owned and operated working dairy with more than six hundred Holsteins, Jerseys, cross breeds, and three hundred and fifty milking cows that are milked twice daily. The family's hard work and dedication paid off over the years as they were awarded Jackson County Dairy Farm of the Year in 1995, Outstanding Farm Family for Jackson County in 2009, and Conservationist of the Year for Jackson County 2010. Meghan Austin, Lauren's sister, is a large animal

veterinarian who manages the dairy and animals with her husband Brad. Lauren says, "Knowing the high quality product I was working with is what inspired me to make this ice cream. Like most small dairies we do not use any artificial hormones, we test the animals, and treat them humanely. They are part of our family, and we even know their personalities!"

Lauren and Zach worked on taste profiles for their ice cream for over a year. The eight signature flavors currently sold are vanilla, sweet cream, milk chocolate, dark chocolate, salty chocolate, salty caramel, Amavida coffee, and Bay Laurel (Bay leaves steeped in sweet cream). Lauren says, "The Bay Laurel has a refreshing flavor with a hint of floral. We try to accentuate the highlighted ingredient." With many farmers in the region growing various top quality produce, Lauren and Zach plan to support the area farmers by blending their products into the ice cream formulating seasonal flavors. Lauren says, "We want to showcase our local farmers in our ice cream.

With that said, though we are passionate about local food, if we don't think the ice cream is the most delightful thing we ever tasted, we won't use it!"

Some seasonal flavors in the making are Strawberry, Strawberry Balsamic, Tupelo Honey, and Cherokee-Ginger Sorbet. Other flavors in the works are Sweet Corn with Blackberry Compote, Blueberry-Lemon, and Roasted Banana with Salted Peanuts.

*Southern Craft Creamery and Cindale Farms encourage patrons and members of the community to visit their farm. They offer tours for school groups, and both joined Facebook to share photos of their farm life, daily activities, insight as to what takes place on the dairy, and to share information about their delicious ice cream. Southern Craft Creamery is located at 4439 Franklin Street, Marianna, FL. For more information visit their Facebook page or reach them by email at [info@southerncraftcreamery.com](mailto:info@southerncraftcreamery.com).*



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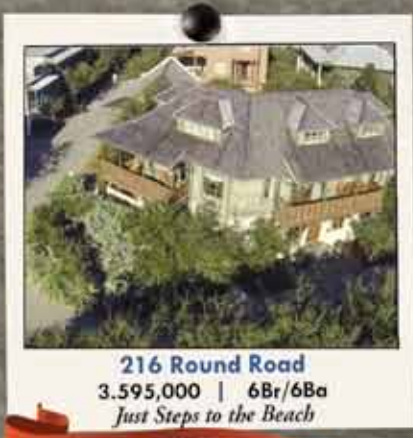
We make it happen!

We make it fun!



**NEW!!!**

**195 Wiggle Lane**  
\$998,000 | 3Br/3Ba  
Overlooks West Kingston Park



**216 Round Road**  
3,595,000 | 6Br/6Ba  
Just Steps to the Beach

**NEW!!!**



**NEW!!!**

**95 East Water Street**  
\$1,549,000 | 5Br/4Ba  
Carriage House, Courtyard and Pool



**29 Dill Lane**  
\$1,398,500 | 4Br/5Ba  
Spacious Home on Kingsbridge Park

**THANKS**  
to all of our  
**Sellers & Buyers**  
for making  
**Team Stevens**  
#1 REALTORS IN  
ROSEMARY BEACH  
for **2013**

- 133 New Providence
- 113 West Kingston Road
- 85 Hamilton Lane
- 127 East Long Green
- 49 Hamilton Lane
- 72 West Long Green
- 95 Rosemary Avenue
- 43 Hamilton Lane
- 189 East Water Street
- 2F Lofts West
- 108F Georgetown
- plus along 30A**
- 198 Seacrest Beach Blvd
- 14 Quarter Moon
- 103 Capistrano
- 1105 E Water Oak Bend



**57 Dunmore Town Lane**  
\$1,275,500 | 2Br/2.5Ba  
Exquisite Home, Room for Carriage House/Pool



**80 Round Road**  
\$1,575,000 | 4Br/5Ba  
Main and Carriage plus Room for Pool



**38 N. Green Turtle Lane**  
\$1,325,000 | 3Br/2.5Ba  
South of 30A with Good Rental



**SOLD!!!**

**113 W. Kingston Road**



**NEW!!!**

**215 Seacrest Beach Blvd**  
\$729,000 | 4Br/4Ba  
2 Master Suites / Porches Galore



**We Sell All of 30-A**  
Rosemary Beach Realty  
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Rosemary Beach, Florida 32461  
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*Steve & Jan Stevens*  
Steve's Cell: 678.777.8805  
Jan's Cell: 678.777.8806

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