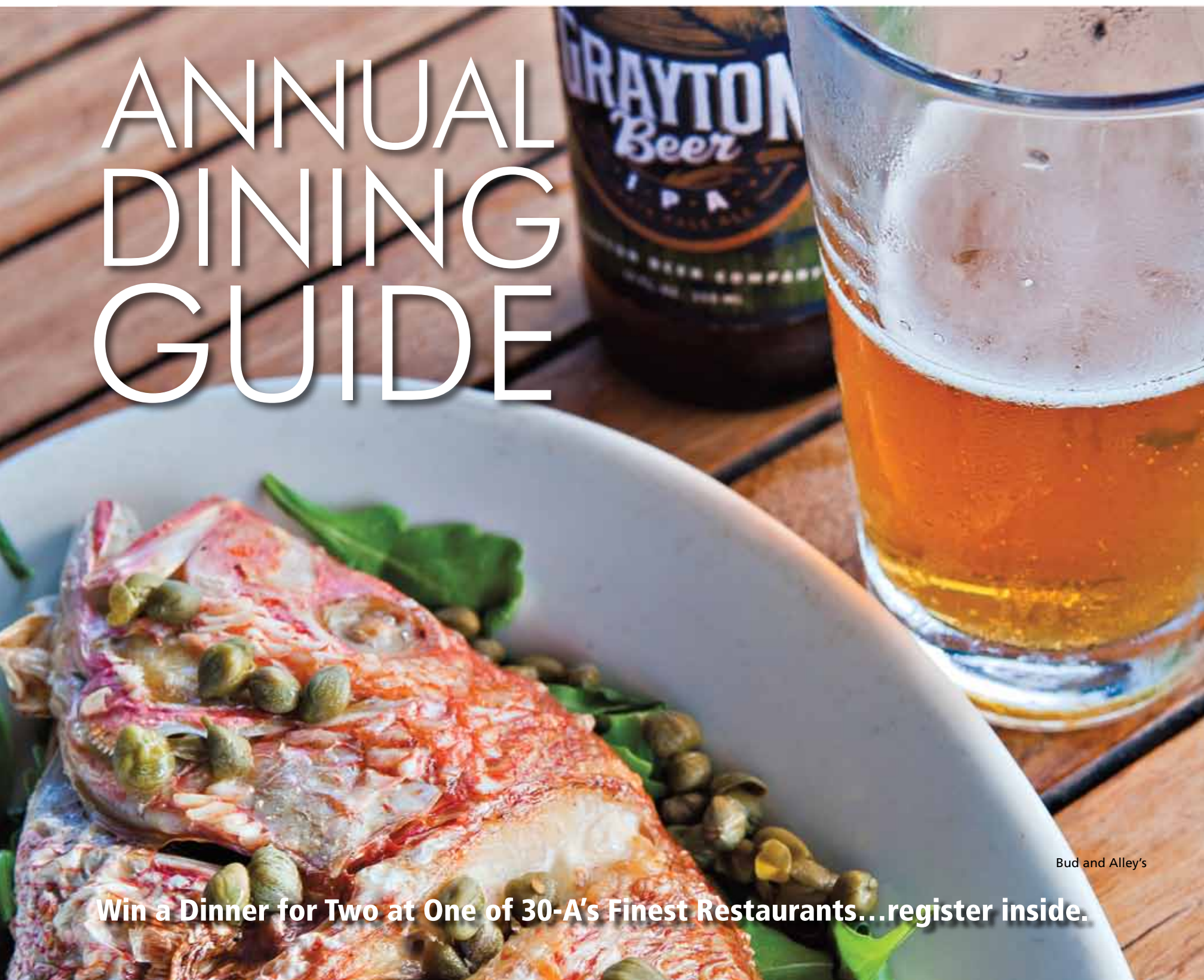


30-A's Finest Dining

A Review of 30-A's Finest Restaurants, Chefs and Culinary Happenings™

serving south walton beach and the surrounding areas • volume 7 • number 1 • january/february 2012

ANNUAL DINING GUIDE



Bud and Alley's

Win a Dinner for Two at One of 30-A's Finest Restaurants...register inside.

Going Green

is a term that is becoming more commonly talked about today. However, the vacation rental industry is one area where you rarely hear this term. Beach Seekers and Sandcastle Escapes, in South Walton County, are working to take the first steps toward Going Green. Chandler Williams, Director of Operations for these two companies explains, "We understand this is a huge undertaking and are going to start with baby steps to improve our impact on the environment and increase awareness." Guests don't only come here to visit amusement parks and such; it is the pure attraction to the untouched environment. The powdery white sand, the emerald green waters, the nature preserves, and endless bike and hiking paths are what people are here to see and enjoy.

Williams has begun to greatly modify the housekeeping process and procedures for Beach Seekers and Sandcastle Escapes. For example, schedules for the housekeepers are emailed weekly rather than being printed, to eliminate paper usage. Linens for the homes are packaged in reusable plastic storage bins and the used linen is returned to the laundry department in cloth laundry bags, instead of plastic garbage bags. This eliminates the use of up to 5 or 6 bags per home that would otherwise be thrown away after each use.



While in the homes the housekeeping staff is encouraged to use refillable bottles for cleaning supplies rather than continuously purchasing new cleaners to be thrown away after each use. Williams hopes to move to making it mandatory that cleaning supplies, used in the homes, be more environmentally friendly and less toxic. He is currently researching and testing new green cleaners and products.

The housekeepers stock each home with organic soaps, lotions, and after sun aloe that is all produced locally and custom made for Beach Seekers and Sandcastle Escapes. Soaps are packaged in 100% recycled paper and the logo is printed with soy ink. The toilet paper and paper towels are Greenwise, 100% recycled products, and are purchased locally through Publix grocery stores. "This eliminates a shipping impact and of course the product is made from recycled materials, but



most importantly we are giving back to our local community," Williams explains. Guests are given a starter set of household necessities and are encouraged to purchase items that are environmentally friendly from local businesses for the remainder of their stay.

The next step that Williams took was to team up with Walton County on the 'blue bag' recycling initiative. Each home receives a blue bag for recyclable materials to be collected on trash pick up day. The blue bag concept has also been implemented in the offices of both Beach Seekers, in Seagrove Beach, and Sandcastle Escapes, in Miramar Beach. Also, all trash bags that are placed in the homes are made of biodegradable materials rather than typical non-biodegradable plastic bags.

Unused food and household items, left in the homes, get returned to the offices and are then donated to area food banks for distribution at their consent. When towels become unusable due to wear or stains, they are donated to the Alaqua Animal Refuge for their use. "We hope that we can help out the community with things that are usually discarded by donating them for others to use," states Williams.

From the maintenance side of things for Beach Seekers and Sandcastle Escapes we talked with Lloyd Williams, Director of Maintenance. Lloyd explains, "The first steps the maintenance department has taken is to have work orders for maintenance



persons emailed to them rather than each one being printed. Light bulbs in the homes are being replaced as needed with the more energy efficient Compact Fluorescent Light (CFLs). The next step we have planned is to switch the batteries we use in the homes with rechargeable rather than throwing them away after each use."

As for what Beach Seekers and Sandcastle Escapes are doing in the customer relations department, we spoke with Wes Shelton. Shelton explains, "Guests make their reservations and receive email confirmation of their arrangements. There is an email for the deposit request, final payment and one for the check-in instructions. This eliminates over 10 pages of documents being printed and three separate mail outs." Guests are emailed information pertaining to 'Leave No Trace' Walton County's initiative to keep the beaches clean, ways to best control the thermostat in the home and in the refrigerator for most energy conservation and guests are asked to hang their towels to air-dry and reuse them.

Taylor Williams, president, and Justin Shelton, vice president, of Beach Seekers and Sandcastle Escapes; explained the steps they are taking in the management area of the industry. "Homeowners receive their statements via email and rental income is done by direct deposit rather than monthly mail outs. Owners also have the option to log on to the website to check the status of their rental property and download past monthly statements as well" Shelton explained.



Beach Seekers and Sandcastle Escapes are hoping to do their part in helping improve the environment one step at a time. Their impact may be small at first, but their ultimate goal is to raise environmental awareness!

You can reach Sandcastle Escapes or Beach Seekers by phone: 1-866-934-4240 or check out the web site at www.beachseekers.com/30A

Special thanks to:

six.three
designs
dalifeagan@mac.com


modus
photography
www.modusphotography.com

Interested in Real Estate along 30A...

WaterColor, WaterSound, Seaside, Rosemary Beach or Alys Beach?



There's an app for that!

Download my **FREE iPhone** and **ANDROID** app to search properties along the Emerald Coast.

Just search "**Tommy Brantley**" in your App Store.



Tommy Brantley, Realtor
850-699-6837 - Cell
Tommy@TheBeachGroup.com



• GREAT SOUTHERN CAFÉ •

NEW - FASHIONED SOUTHERN CUISINE



HAPPY HOUR 4-6 DAILY

\$5 DOZEN OYSTERS, 2-FOR-ONE COCKTAILS

BEST BURGER ON 30A

ANTIBIOTIC/HORMONE-FREE BEEF GROUND IN-HOUSE DAILY

B R E A K F A S T · L U N C H · D I N N E R

OPEN 8 A.M. DAILY · 83 CENTRAL SQUARE · SEASIDE, FLA. · (850) 231-7327

Featured Properties

Gulf Front



113 S. Founders Way
7 Bedrooms • 7.5 Baths
6,619 SQ FT • \$5,700,000
180-degree gulf views.
Separate carriage house.

WaterColor



225 Western Lake Drive
7 Bedrooms • 7.5 Baths
5,418 SQ FT • \$3,295,000
Phase 1. Gulf and Lake Views.

WaterSound



80 Coopersmith Lane
5 Bedrooms • 4.5 Baths
3,488 SQ FT • \$1,345,000
Garage. Backs to state park.

Seaside



141 Smolian Circle
6 Bedrooms • 5.5 Baths
3,422 SQ FT • \$2,395,000
Heart of Seaside on one of largest lots.
Home has never been rented.

Homesites in WaterColor & WaterSound from the \$100s • Gulf Front Homes from the \$500s

WaterColor



260 Needlerush Drive
4 Bedrooms • 3 Baths
2,000 SQ FT • \$975,000
Never rented. Large lot.

WaterSound Beach



30 Shingle Lane
4 Bedrooms • 3.5 Baths
2,332 SQ FT • \$1,150,000
2 car garage.
Tremendous rental potential.

WaterColor



12 Viridian Park Drive
4 Bedrooms • 4 Baths
4,402 SQ FT • \$1,995,000
Phase I with gulf views.
2,400 SQ FT of porches.

WaterColor



245 Scrub Oak Circle
4 Bedrooms • 4 Baths
2,875 SQ FT • \$1,195,000
Offered furnished. Phase III.

WaterColor



34 Viridian Park Drive
4 Bedrooms • 4 Baths
3,005 SQ FT • \$1,810,000
Offered fully furnished.
Stunning views of Western Lake.

WaterColor



29 Dandelion Drive
6 Bedrooms • 4.5 Baths
3,125 SQ FT • \$1,395,000
Newly and completely remodeled.
Incredible location.

WaterColor



65 Buttercup Street
4 Bedrooms • 4.5 Baths
2,258 SQ FT • \$1,295,000
Phase I. Fully furnished.
Aurora Award Winning Home.

WaterColor



147 Scrub Oak Circle
4 Bedrooms • 4 Baths
2,997 SQ FT • \$1,170,000
Phase III. Screened porch
overlooking quiet reserve.

WaterColor



261 Needlerush Drive
5 Bedrooms • 4.5 Baths
3,715 SQ FT • \$1,425,000
Corner Lot. Sleeps 18

Seaside



632 Forest Street
3 Bedrooms • 3 Baths
1,740 SQ FT • \$985,000
Freshly painted. Offered fully finished.

WaterColor



244 Spartina Circle
3 Bedrooms • 4 Baths
2,349 SQ FT • \$995,000
Across from Camp WaterColor.
Spacious porches.

WaterColor



240 Needlerush Drive
4 Bedrooms • 3.5 Baths
2,300 SQ FT • \$975,000
Brand new home in Phase III.
Steps to the frog pool.

WaterColor



50 Red Cedar Way
4 Bedrooms • 3 Baths
2,180 SQ FT • \$895,000
Camp District.
Excellent rental history.

WaterSound Beach



10 Tidepool Lane
5 Bedrooms • 5.5 Baths
4,219 SQ FT • \$1,595,000
2 car garage. Carriage house.

Bayside Heights



221 Mitchell Avenue
4 Bedrooms • 5 Baths
3,875 SQ FT • \$780,000
1/2 Acre bay front. Boat lift.

Sunrise Beach



41 Seaweed Drive
5 Bedrooms • 5.5 Baths
3,562 SQ FT • \$1,295,000
South of 30-A Gulf Views

Gulf Front



112 Sand Cliffs Drive
3 Bedrooms • 2 Baths
2,118 SQ FT • \$1,200,000
Great price for a gulf front home.
Oversized 2 car garage.

Blue Mountain Beach



51 Betty Street
6 Bedrooms • 5 Baths
3,469 SQ FT • \$1,095,000
Amazing gulf views.
Close to beach and no HOA.

Seagrove Beach



25 Kristi Lane
4 Bedrooms • 4.5 Baths
2,610 SQ FT • \$995,000
Spectacular gulf views.
Private pool and hut tub.

Seagrove Beach



86 N. Ryan Street
4 Bedrooms • 4 Baths
2,704 SQ FT • \$759,000
Fully furnished custom home.
Gulf views.

Inlet Beach



19 Pompano Place
4 Bedrooms • 4 Baths
3,035 SQ FT • \$849,000
New custom home.
Gulf views from your balcony.

Units available in the heart of Seaside starting at \$885,000



Lyceum B-2 4 Bedrooms • 3.5 Baths 2,805 SQ FT \$1,590,000
Lyceum Penthouse B 3 Bedrooms • 3 Baths 2,579 SQ FT \$1,550,000
Lyceum A-3 2 Bedrooms • 2 Baths 1,685 SQ FT \$885,000
Views and location put The Lyceum Building in a class of it's own! Enjoy panoramic views of the gulf, Town Square and the entire town of Seaside. The rental opportunity is very lucrative and the personal enjoyment unsurpassed!



The goal of The Beach Group is to provide our clients with unparalleled professional service, representation and insight to the incredible values in today's market. Speak with any of our knowledgeable agents at The Beach Group Today at 850.622.0107!

3 Scenic 30-A Locations to Serve You!

WaterColor/Seagrove Office
2563 S. Scenic Hwy 395
Santa Rosa Beach, FL 32459
850.231.9007

Main Office
3648 W. Scenic Hwy 30-A
Santa Rosa Beach, FL 32459
850.622.0107

30-A East Office
5281 E. Scenic Hwy 30-A
Santa Rosa Beach, FL 32459
850.231.4888

Francesca ParkerGage
Randy & Karen Holder
Bobby & Beverly Johnson
Leslie Lee
Ed Stanford
Ashley Carson Studi
Julie Torrence
Stafford Von Hoene
James Watts
Tim Yandell

www.TheBeachGroup.com



MOUTHWATERNG CUISINE

2743 Scenic Highway 30A Seagrove Beach, Florida 32459 • 850.468.0973 • www.vseagrove.com



Summer Kitchen Cafe

Rosemary Beach, FL 850.231.6264

*"Summer Kitchen Cafe
laid back, casual & convenient
the way the beach should be...
since 1999"*

Serving Rosemary Beach
breakfast, lunch & dinner
See our web site for current
hours & menu offerings

www.theskcafe.com

60 NORTH BARRETT, SQ. ROSEMARY BEACH, FL 850.231.6264



Onano Neighborhood Café

Offering the Gulf's freshest seafood, local produce, and choice meats; come in and experience Italian inspired cuisine served with southern hospitality. Located in The Pensione B&B and a shell's throw from the beach. Indoor and outdoor seating is available. *Reservations are recommended.*

78 Main St., Rosemary Beach
850-231-2436
www.OnanoCafe.com





Heavenly

HEAVENLY SHORTCAKES & ICE CREAM
63 CENTRAL SQUARE
SEASIDE, FLORIDA 32459
CALL US AT 850.231.2029



the SHRIMP Shack
SEASIDE - FLORIDA
STEAMED SEAFOOD

THE SHRIMP SHACK, STEAMED SEAFOOD
2236 SCENIC HWY 30A
ON THE BEACH IN SEASIDE, FL 32459
CALL US AT 850.231.3799

Treat Yourself on 30A Today!



WILD BILL'S BEACH DOGS
LAND YACHT DISTRICT
ON 30A
2245 HWY 30A
SEASIDE, FLORIDA 32459
CALL US AT
850-231-0802



Wild Bills offers
GRASS FED beef
hot dogs.



PICKLE'S BEACHSIDE GRILL
2236 SCENIC HWY 30A
SEASIDE, FL 32459
CALL US AT 850.231.5686



DAWSON'S YOGURT AND FUDGE WORKS
121 CENTRAL SQUARE
SEASIDE, FLORIDA 32459
CALL US AT 850.231.4770

Pizza
by the Sea



Voted Best Pizzeria in SOWAL
850.231.3030

on 395 Beside WATERCOLOR PUBLYX
WWW.PIZZABYTHESEA.COM * Photo by Jacqueline Ward Images
Girls Clothing by Independent MultiDa Jane Mark Keene Jennifer Schoen



CRUSH

wine bar • small plates • sushi



Happy Hour - 1/2 Price Wine, Beer & Sushi 4-6pm Daily

Ladies Night - 1/2 Price Drinks For Ladies Wednesdays 4pm - close

Sunday Champagne Brunch - 10:30am - 3pm

25 CENTRAL SQ. SEASIDE • 850.468.0703 • CRUSH30A.COM

The Best Care Comes from the Heart.



24-HOUR EMERGENCY DEPARTMENT

 **Sacred Heart Hospital** *on the*
Emerald Coast

7800 US Highway 98 West • Miramar Beach, Florida • (850) 278-3600



www.sacredheartemerald.org

Our Services

- Family Birth Place
- Olson Women's Diagnostic Center
- Imaging & Diagnostic Services
- Joint Replacement Program
- Cardiac Diagnostics
- Cancer Services
- Rehabilitation Services
- Primary & Specialty Care Physicians


THOMSON REUTERS
TOP HOSPITALS
2008 EVEREST AWARD
NATIONAL

OUR TEAM



Bringing life and style to Emerald Coast home interiors for 20 years and counting.

www.LovelaceInteriors.com | 850.837.5563 | IBC#00199

LOVELACE

Interiors

A LICENSED INTERIOR DESIGN FIRM

OUR SPECIALTIES

Fine Furnishings and Award-Winning
Interior Design | Full-service capabilities
from blueprint stage to turn-key installation
Existing construction "retrofit" makeovers
and remodeling | Beautiful and useful
entertaining and lifestyle accessories for
the home | Home Staging Services
Consignment Services

 Become a Fan on FACEBOOK!

 Follow Us on Twitter at
<http://twitter.com/LovelaceHome>

GOOD EATS



Food, drink and cheer. It is no wonder that three words synonymous with “the good life” also define 30-A’s culinary culture and lifestyle.

Nestled among the beautiful beach communities of 30-A are also some of the region’s finest and most delectable restaurants, run by some of the most forward thinking and sustainable-minded restaurateurs that you’ll find east of the Mississippi.

Or at least we think so. But as Elvis Presley once said, “It’s not bragging if it’s true,” right?

This special annual dining issue is dedicated to all of the wonderful dining establishments on 30-A and the chefs and owners that make them

possible. By combining delicious ingredients and fresh local produce with true southern hospitality, they play a big part in making 30-A the sought after destination that it is today. As Virginia Woolf so aptly said, “One cannot think well, love well, or sleep well, if one has not dined well.” This is obviously true for vacationing well.

So hats off to all of those hard working folks up and down our little coastline who are dedicated daily to providing us with not only good eats, but also food that we can rest assured has been prepared the way our grandmothers would have approved; home cooked, fresh and real food, made with love and care. And let’s not forget the foodies that appreciate it. This issue is for all of you.

Bon Appetit,

Miles K. Neiman

Go to our Thirty-A Review Facebook page to register to win the dinner for two.

Publisher/Editor-in Chief	Miles K. Neiman
Managing Editor	Jennifer Thompson
Graphic Design	Ellen Westing
Ad Creations	Sharon Jollay
Photography	Shelly Swanger
Contributing Writers	Taylor Arnold
	Julie Herron Carson
	Neville Carson
	Lauren Gall
	Ryan Loftis
	Debbie McChesney
	Sam Moore
	Chelsie Neiman
	Lynn Nesmith
	Perrine Prieur
	Anne Schultz
	Mary Welch
Ad Sales	Call 404.560.3677
Distribution Manager	Warren Butler
Cover Photo	Bud and Alley’s

The Thirty-A Review is published every other month by Thirty-A Review, LLC. Reproductions in whole or in part, without expressed written permission of the publisher, are strictly prohibited. The Thirty-A Review is not responsible for the content or claims of any advertising or editorial in this publication. All information is believed to be accurate but is not warranted. Copyright 2006.

Send inquiries to 227 Sandy Springs Place, Suite D-297, Sandy Springs, GA 30328. Or call (404) 560-3677. Fax press releases to (404) 257-3008, however, emails are preferred. Send e-mail to miles@thirtyareview.com

Dining Issue

fine dining

- 7 Caliza Restaurant
- 8 Café Onano
- 10 Seagar's
- 11 Café Thirty-A
- 12 The V at Seagrove
- 13 Fish Out of Water
- 14 The Best "Vue" on 30-A
- 16 La Crema Tapas and Chocolate
- 17 A Taste of Paradise

local restaurateur

- 18 George and Ann Hartley

casual dining

- 20 Great Southern Café
- 22 Cowgirl Kitchen
- 23 Summer Kitchen Café
- 24 Smiling Fish
- 26 Wild Olives



TABLE OF CONTENTS



on the beach

- 28 Bud & Alley's
- 30 Shrimp Shack

nightlife

- 32 Louis Louis
- 34 CRUSH Wine Bar

liquid pleasures

- 36 **BEER TALK**
Grayton Beer
- 37 **WINE TALK**
A Good Rosé

airstream dining

- 39 Barefoot BBQ
- 40 Let's Be Frank
- 41 The Meltdown on 30-A

farmer talk

- 42 Twin Oaks
- 43 Mac Farms

chef profiles

- 44 Chef Dave Bishop

sweets

- 46 Dawson's Yogurt

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 Corfu, Jumbo Lump Crab Cake, Snapper Ceviche, or Roasted Butternut Squash Soup, just to name a few. For all of you pasta lovers, you might want to consider the Capellini Al Pomodoro or the Braised Lamb Papperdelli, served with pasta that is hand cut and made at the restaurant.

Seafood lovers should get ready to feel the love as well when you can dine on such dishes as Roasted Diver Sea Scallops or Yellowfin Tuna (served with a little Moroccan spice that is to die for)! Diners can also select from beef and poultry dishes...can you really pass up the Veal Chop or Filet of Beef served with your choice of exceptional sides, such as Truffled Mac and Cheese or Grilled Asparagus? And if that isn't impressive enough, try one of Chef Korman's amazing desserts, such as the Chocolate Hazlenut Bread Pudding or Alys Beach Key Lime Pie...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.calizarestaurant.com or call (850) 213-5700 to make reservations. Also, visit 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.

***** Please note that Caliza Restaurant closed on November 19, 2011, after time of press, but will re-open in March 2012 for dining service. Catering is offered year round. For more information regarding catering services, please call (850) 213-5700.**

CAFÉ ONANO

by Neville Carson

Dining outside at Onano Neighborhood Café is like spending a couple of hours in an idyllic European town. At least, that's how it seemed to my wife, Julie, and me when we recently visited. The town hall bell of Rosemary Beach chimed the hour and the air was filled with swifts darting and swooping after their evening meals. We sat at a table right on the curb, our attention divided by the passing stream of people and the setting sun casting a roseate glow over the ocean.

Onano is designed with charm in mind. Inside, the dining room's blonde wood finishes offer a cozy retreat from inclement weather. Outside, the edifice of the Pensione building in which Onano is housed, with its Old World architecture and awnings, adds to the feeling of being in some romantic clime.

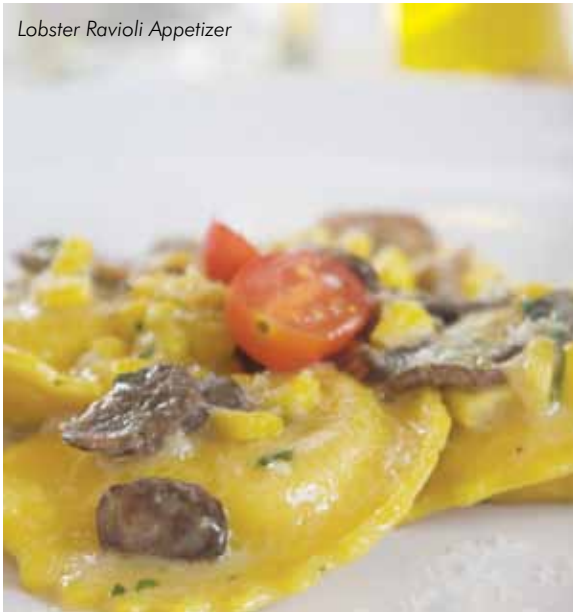
Our meal began with the traditional offering of bread. Warm from the oven, our small, sliced focaccia was fluffy in texture with the pleasing aroma and flavor only extra-yeasty bread can have.

Following quickly on the heels of our bread were our wine selections. I decided on the Dreyer Cabernet 2009. This light-bodied cab was redolent of fruit with a hint of ginger that lingered on the tongue. Julie selected a Michael Pozzan Chardonnay. On tasting the well-chilled glass, I detected apples, pears, and a quality I can only describe as fresh country air.

We took a little time discussing our appetizers. The variety of tempting selections made it difficult to choose. At last, we each decided on a mushroom dish. Julie chose the wild mushroom soup—that day's soup du jour. It was a creamy puree with the agreeable earthy flavor of fresh mushrooms and a touch of salt. The dish was quite simple and all the better for it. I had the mushroom ravioli and was glad I did. The pasta shells were firm but tender and not too thick. Each ravioli was bursting with diced wild mushrooms. Strips of more mushrooms and a generous sprinkling of salty pecorino Romano cheese further enhanced the flavor, along with a sauce of brown butter and herbs.

The appetizers were the perfect size—just large enough to whet our appetites instead of taking the edge off our hunger. This was fortunate, because it left us plenty of room to enjoy our entrees: diver scallops for Julie and crab cappellini for me. The scallops were enormous, three in number, and served on a bed of saffron-clam risotto. As with the mushroom soup, the approach to the food was simple. The scallops were fresh, pan-seared, and

Lobster Ravioli Appetizer



Diver Scallops



Raspberry Almond Cream Tart



Pork Milanese

left to speak for themselves, which they did with delicious authority.

My cappellini was a dish to remember. It was absolutely loaded with crabmeat and perky with flavors of garlic, chilies, and herbs. The addition of the chilies added the right amount of heat and complemented the crab well. Once again, the portions were satisfying, but not overwhelming.

We debated whether or not to have dessert—for about half a second. I opted for the tiramisu. Just writing about it makes me salivate a little. I can't recall when I've had a tiramisu this cool and creamy. Surmounted by chocolate-covered coffee beans and a mint-leaf garnish, the dessert was beautiful on the plate and its light hazelnut flavor was lovely on the palate as well. Julie had the chocolate tart, which was similar to a flourless chocolate cake. Dark, rich and accompanied by caramel gelato, its flavor left us wishing we could eat more.

I would be remiss not to mention that Onano Neighborhood Café's excellence is at its base due to the consistency of the people who own and run it. Mark and Penny Dragonette have been the restaurateurs here since 2003 and brought in Co-Owner/Chef Chris Joyner in 2006. Our server, Rachael, was the model of charm and efficiency, offering good advice about the menu and superb service throughout our meal.

Onano Neighborhood Café is located at 78 Main and West Water Streets, not far from the town hall in downtown Rosemary Beach. The restaurant is open Monday—Saturday for dinner only, starting at 5 p.m. To find out more, call (850) 231-2436 or surf to www.onanocafe.com or www.sowal.com/restaurant/onano-neighborhood-cafe.

WATSON SEWELL

ATTORNEYS AT LAW

Serving the Emerald Coast Since 1997

- Integrated Estate Planning
- Real Estate Transactions
- Business & Corporate Law
- Real Estate Law
- Business Planning
- Asset Protection

Kimberly Watson Sewell, Esq
Licensed to Practice in Florida & Georgia

Franklin H. Watson, Esq
Licensed to Practice in Florida & Alabama

www.watsonsewell.com

visit our website and sign up for our monthly e-newsletter

850-231-3465 office • 850-231-3475 fax
5365 E. Co. Hwy. 30-A, Suite 106
Seagrove Beach, FL 32459

SOUTH WALTON TITLE

“30-A’s Title Company!”

www.southwaltontitle.com

locally owned, attorney managed

850-231-3467
5365 E. Co. Hwy. 30-A, Suite 106
Seagrove Beach, FL 32459

transforming client's visions into reality

Designers
work with you
to understand
your needs and
translate them
into a workable
and pleasing
design.

kitchens *Etc.*



www.kitchensetcfl.com

Jennie Rowe, CKD • Eddie Hatfield

2282 W. Co. Hwy. ~ 30A
Santa Rosa Beach, FL
850.622.4081

SEAGAR'S

by Mary Welch

I very well may have had the best dinner of my life – or certainly within recent memory. And I found this sublime meal in a Hilton Hotel on 30-A.

Yes, I know when you're living on the beach it sometimes may be difficult to put on a blazer and replace flip flops with real shoes, but the effort is well worth it.

Seagar's Prime Steaks and Seafood is Destin's only AAA 4-Diamond restaurant, and one of only two in Northwest Florida. Opened in 1998 and modeled after the best steakhouses across the country, Seagar's provides the type of dining experience and cuisine found in major metropolitan cities – but it's right in our own backyard.

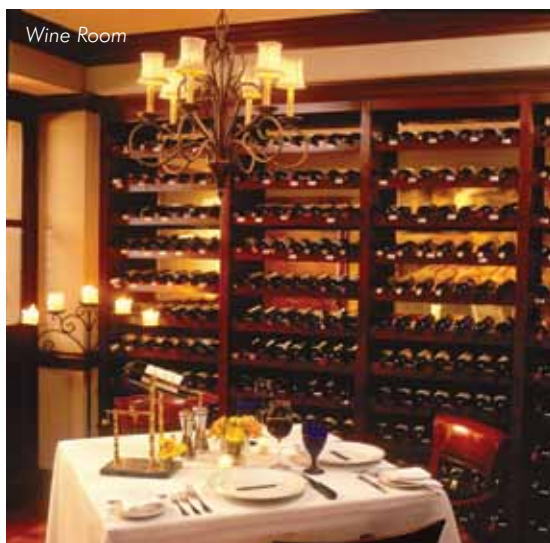
Seagar's offers a variety of both surf and turf. Appetizers include Lobster Bisque (officially known as Lobster, Lobster, Lobster Bisque), Tuna Tartare, Emerald Coast Seafood Martini, (jumbo lump blue crabmeat and Gulf shrimp), Hudson Valley Foie Gras, and Osetra Caviar.

We opted for the Caesar Salad, which is prepared tableside by Sandy Clark with her secret recipe. Swiftly and expertly she mixed and whisked the ingredients until a tangy, perfectly blended salad was served. Slightly bitter, crunchy, salty, garlicky, smooth – all were sensations rushing through our mouth. To sum it up: utterly sublime.

There is a variety of seafood, including Chilean Sea Bass, live Maine Lobster, South African Cold Water lobster tails, blackened tuna, and a Dover sole, filleted tableside and served with a brown butter, capers, and lemon sauce.

But the steaks are melt-in-your-mouth perfection. Executive Chef Bruce McAdoo is firmly in control of his kitchen and he presents hand-selected, USDA prime steaks. All steak can be served with a variety of preparations such as Oscar, au poivre, Maytag/bacon, and Rossini.

Loving the drama of the tableside Caesar salad, we opted for Steak Diane, which frankly we had never had before and really didn't know what it was – except it was going to be prepared tableside by Patrick Crumpler. Turns out Steak Diane involves beef tenderloin medallions quickly sautéed and then set aside while a delicious sauce is concocted with cream, Worcestershire sauce, and co-



Wine Room



Executive Chef
Bruce McAdoo



General Manager
Kevin Moran



gnac. Yes, a true show stopping performance as the flames shot out of the pan while Patrick deftly handled the situation and then added the medallions back to fully integrate the sauce's flavor into the steaks.

Complementing our dinner were the most perfect mashed potatoes ever and thick, firm asparagus served with Hollandaise sauce. Frankly, we worried that the Steak Diane would be too complex for our 19-year-old companion who prefers his meat in big chunks served with A-1 sauce. But never fear, he surprised us with his appreciation of the fine flavors and used the mashed potatoes to lap up every bit of the sauce.

Well, we certainly couldn't break the tableside drama so we selected for dessert bananas foster that was again prepared by the culinary magician Patrick. When the prepara-

tion table was wheeled up, there was a large brown mound about the diameter of softball. Turns out it was the brown sugar that was going to be the foundation of this wonderful dessert. Some liqueur here (rum, banana, and Grand Marnier), some flames there, and this sweet concoction was poured over vanilla ice cream. We couldn't finish it, which was the only regret of the evening.

We asked Patrick why the restaurant has so many dishes prepared tableside – not that we were complaining. “We’re very proud of our menu, our cuisine, our wine list and our service,” he says. “But when we come to your table and prepare a meal, it’s much more intimate than simply serving. We get to talk with our guests, answer their questions and participate in their evening. It takes their dining experience to the next level, which is what we want.”

No recap of an evening at Seagar's could be complete without mentioning the wine list. General Manager Kevin Moran's passion for fine wine is reflected in the wine list. Moran, one of only 3,600 Certified Specialists of Wine in the world, has selected more than 600 labels. Currently it features more than 3,700 wine bottles on site, with 5,000 bottles poured each year.

You would be hard-pressed to find a better restaurant or a more enjoyable experience on 30-A – or beyond – than at Seagar's Prime Steaks and Seafood.

Seagar's is located at 4000 Sandestin Boulevard, in the lower level lobby of the Hilton Sandestin Beach Golf Resort & Spa. Visit them at www.seagarsdestin.com or call (850) 622-1500.

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 Fraise D'Ete—Stoli Strasberi vodka, strawberry/mint simple syrup, and a splash of pineapple juice—or been purists with The Magellan, which is, to quote the menu “Magellan Gin and not a damn thing 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 Cheese Grits and Sautéed 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 were creamy and absolutely overflowing with cheese. The combination of these with the succulent crabmeat was 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 ocean origins. Her pizza was a work of art. It was a thin-crust affair, crisp from an

800-degree wood-fired oven. Generous toppings, 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 Brûlée for Julie, Blackberry Spoon Cake for Nick, and Banana Beignets, another signature dish, for me. Julie's



Chef Ken Duenas



Pan Seared Diver Scallops



Roasted Beet Salad

classic dessert was in perfect form: crunchy brown on top with a hint of burnt caramel over smooth, tasty custard. Nick's spoon cake was tender, with a crumbly, crusty top and loads of berries; vanilla bean ice cream and raspberry coulis completed the dish. 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.

THE V AT SEAGROVE

For a Fine Dining Experience at the Beach

by Sam Moore

When The V at Seagrove opened March 11, 2011 at the corner of County Roads 395S and 30A, the opening was a long-awaited and much-anticipated event for locals and visitors alike. The restaurant did not disappoint. The restaurant brought a much-needed fine-dining option to the Seagrove area for the busy vacation season, and its bar quickly became a favorite hangout of the local community all year 'round. If the number of diners and visitors that the restaurant and bar have served continuously since opening can be viewed as a barometer of the restaurant's health, the restaurant is robustly healthy.

The restaurant specializes in offering the freshest local seafood, steaks and other cuts of beef, stone crabs, oysters, and the chef's favorite: crispy whole Gulf fish. Chef David Cunningham came to The V from Commander's Palace

dining experience you seek, you will find that at The V, with its white tablecloths and an attentive wait staff impressively dressed for the experience in black and white.

The menu at The V at Seagrove changes daily, depending on what's fresh and in season. One constant, however, is the extensive selection and diversity of the menu.

Get started with some fresh Gulf shrimp, stone crab claws, oysters, the Southern favorite of shrimp and grits, calamari, scallops, mussels, an array of soups and salads, and shrimp and okra gumbo. Then progress to some succulent dishes with flair in the Swimmers category, such as blue crab stuffed Florida flounder, coastal curry pot, jumbo lump blue crab cakes, truffled lobster gnocchi, seafood jambalaya, yellowfin tuna, Wahoo, black grouper, and red snapper. In the Walkers category, find cinder-brined double-cut pork chop, brisket, short ribs, duck sliders,



Chef David Cunningham



with a firm culinary background under his belt. Backing him up is General Manager Sean Goss, who is a highly qualified chef in his own right, and whose extensive resume includes stints at Seagar's, Rutherford's, and several Capitol Grills. George Hartley and Chip Haring are the restaurant's two managing partners. "Sean is not just the general manager, but also an accomplished chef with extensive wine knowledge and a partner," says Hartley.

Hartley's desire is for his restaurant to be known for its "excellent fine dining without an attitude," which he feels its food and ambiance has accomplished. All are welcome, including families. But if it's an intimate, romantic

Angus chuck burger, veal meatloaf, filet mignon, rib eye, and New York strip. All can be served with a variety of grilled vegetables. Finish off with any number of scrumptious desserts.

And when you awake the next morning with that unforgettable meal on your mind, make it a return engagement and try The V's Sunday brunch. Waffles, smoked crab cakes, omelets, truffled eggs, and southern eggs Benedict are among the mouth-watering items one will find.

Dining is available inside at one of the 140 seats with a view of Gulf across the street, or outside at one its 70 seats. The full service 18-seat rounded bar offers the full

menu as well, or a small-plate bar menu is available. Proving very popular has been the theater kitchen chef's bar where diners can watch the magic happen.

Sunday brunch is served from 11 a.m. to 2 p.m. each week. The V opens for dinner Tuesday through Sunday from 6 to 10 p.m. The restaurant is open year 'round except for the month of January when it will close. The restaurant is also available for private parties.

"We enjoyed a busy season and beyond," says Hartley happily. "We have been extremely well received; much better even than anticipated."

The V at Seagrove is Phase I of what is to be the Hotel Viridian and Villas. The Villas will consist of two Gulf-front houses on the beach across from the hotel/restaurant and bar.

For more information, call (850) 468-0973, or keep up with The V at Seagrove on Facebook.

FISH OUT OF WATER:

The Ultimate in Fine Dining

by Sam Moore

Dining 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.

"A lot of people say they're doing local, but here we live by that and use only local farmers," agrees Executive Chef Wayne Alcaide.

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 fraîche; local Meyer lemon pudding; lemon thyme gelato and huckleberry coulis; bombolini; pastry crème and 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



A lot of people say they're doing local, but here we live by that and use only local farmers...

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 7 - 10:30 am and daily dinner hours are from 5 - 10:30 pm Tuesday – Saturday. Fish Out of Water will be closed during the month of January. For dining reservations call (850) 534-5050 or email concierge@watercolorresort.com.

THE BEST “VUE” ON 30-A

by Chelsie N. Neiman



Gulf Diver Scallops with risotto, sautéed roasted peppers, olives, asparagus and capers in a basil broth



Chocolate Trio with chocolate mousse, crème brulee, and chocolate sponge cake with caramel sauce



Deconstructed Caesar Salad with focaccia crostini

Previously an exclusive “members only” for Santa Rosa Golf and Beach Club, the Vue in Santa Rosa Beach is now available to all patrons of 30-A after an extensive renovation and reopening. This fabulous restaurant is situated just west of WaterColor in the un-touristy stretch of our scenic highway.

My good friend PL and I took our young sons to Rosemary Beach for National Son’s Week 2011. We spent most of the week in the surf, sun and sand, but decided to spend our last evening at a more adult venue and had recently heard about the Vue. We made the very short trek over to Santa Rosa Beach and easily found the elegant restaurant just around the bend from Big Redfish Lake.

We were greeted by John, the Food and Beverage Manager, who very promptly and courteously showed us and our young dates to our table with the best view I have seen on 30-A to date. He was closely followed by our server, Janel. As always, I immediately informed our server of our dietary restrictions, since my son is severely allergic



Chef Giovanni Filippone

to dairy, to which she said, “no problem.” As good as her word, Janel ordered for him a specially made appetizer, entrée, and dessert. PL and I requested a special chef’s selection dinner and awaited our first course, while enjoying the pristine white sands. Even the stormy skies were made beautiful from our vantage, with views reminiscent of Nantucket’s shores.

Chef Giovanni Filippone, a very personable, charismatic New Jersey native, came out to inquire again about allergies, preferences, and dietary restrictions. We talked with him for a bit about his training at the Culinary Institute of America and a 2009 Hell’s Kitchen appearance. He then excused himself after our beverages arrived.

Our first course consisted of a lobster trio, tempura shrimp, DA’s venison rolls (the featured “off-menu” starter), and tempura portabellas. After a few bites, Chef Giovanni returned and we immediately asked about the

veal rolls. He told us about his January hunting trips to Alabama, where he learned the recipe from his local hunting pal, D.A. (hence DA’s venison rolls), and they were exceptional: thin cuts of veal rolled around banana peppers and then wrapped with applewood smoked bacon. The sweet smoky from the bacon was complemented by the tang of the banana peppers and it was, of course, the table fan favorite.

Chef surprised us in the second course with a Watermelon salad, composed of bite-sized segments of watermelon topped with spicy arugula, crumbled feta, raw red onion, a house white wine vinaigrette, and what appeared to be a standard caprese salad. However, this was not your grandmother’s caprese. Their secret: house-made mozzarella from local curd that would certainly pass the most sophisticated “Italy-test”.

Our main courses arrived just as our salads were being polished off: a pistachio crusted grouper with risotto and asparagus, and finished with a pistachio cream sauce; and a roasted duck with asparagus and polenta in a Madeira, cherry, and duck stock reduction. I started with the duck and PL took the grouper. The duck was a sweet, fatty, delicious creation paired with perfectly prepared polenta. Chef used sweet gratin cherries soaked in Madeira, lending a delightful zest to the reduction. Though I was slightly hesitant to part with my duck, I was equally pleased with the surprisingly large grouper dish; and surprised that PL gave it up so easily. The pistachios offered a wonderful sweetness and texture to the very hearty fish, and the risotto was exquisitely prepared. Both dishes came with the fresh local veggie, which changes with the season and the harvest.

As if we were not yet satisfied, Chef Giovanni sent out his most popular desserts, prepared by his pastry chef, Brianna. Raspberry sorbet for my no-dairy friend, a hand-made ice cream sandwich for PL’s son, chocolate trio for me, and a puffed pastry topped with fresh berries and mascarpone with a strawberry honey glaze. My trio included a wonderfully airy chocolate mouse quenelle, white chocolate crème brulee (every girl’s dream dessert), and a chocolate cake cylinder drizzled with a salted caramel sauce.

It was the perfect ending to a perfect holiday. My family will certainly be adding the Vue to our list of MUST restaurants.

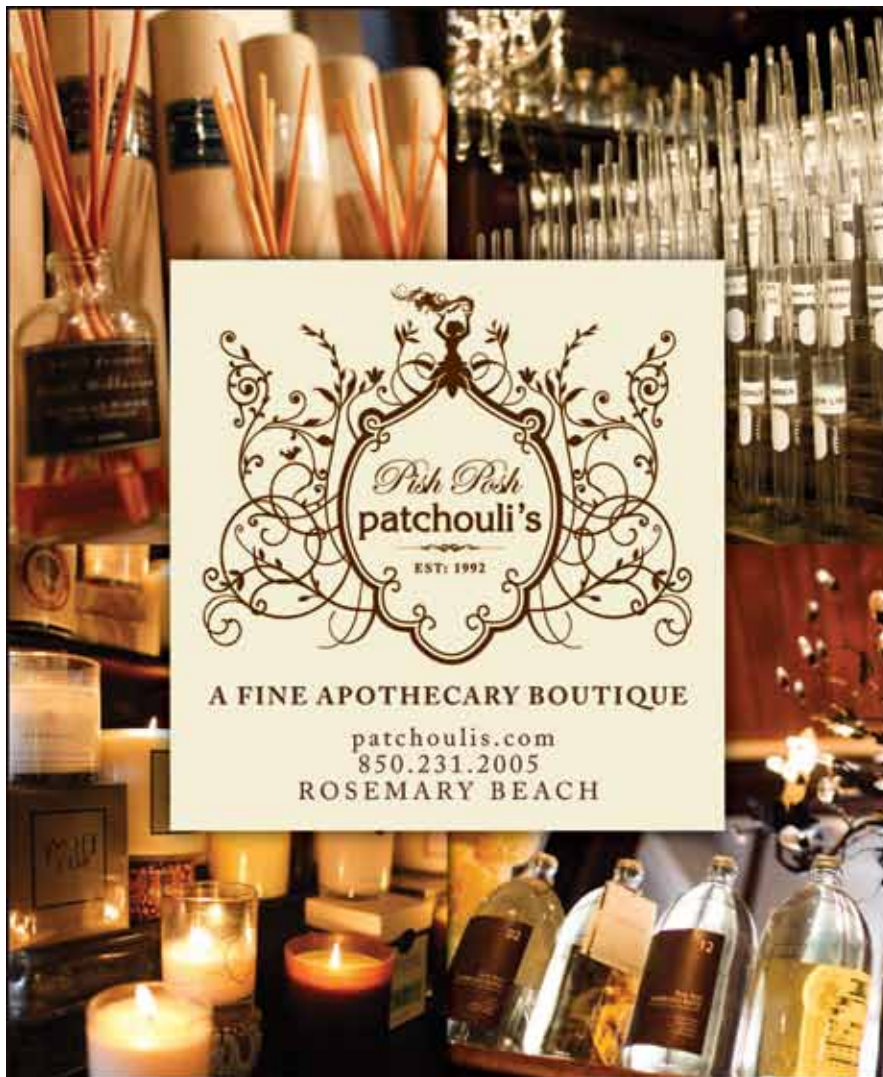
The Vue is located at 4801 W. Co Hwy 30A in Santa Rosa Beach, 3 miles east of the US Hwy 98 and West 30A intersection. For hours, menus, specials, and a gallery visit their web site at www.vueon30a.com or call (850) 267-2305.

RENTALS^{by}owner

Managed or Self Managed, Your Choice
An easier way to list your property
as a vacation rental by owner.

30A.GETAWAYASSIST.COM

Getaway
Assist



*There must be quite a few
things that a hot bath won't
cure, but I don't know
many of them.*

SYLVIA PLATH

BODY, BATH, HOME

FOR DECADENT SOAPS,
SALTS & SOLUTIONS FOR
DIVAS, DARLINGS &
DARING GENTS.



LA CREMA TAPAS AND CHOCOLATE

by Debbie McChesney

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 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; were the first of many savory small plates offered up under the star-filled sky. I knew right away we had



Various delicacies at La Crema



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) 624-4121, No reservations.

A TASTE OF PARADISE

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 Shaun. 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 makes Restaurant Paradis stand out amongst other eating establishments.

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

GEORGE AND ANN HARTLEY:

Serving 30-A Diners with a Heaping Helping of Love

by Julie Herron Carson



George and Ann Hartley

chased a lot at the beach with the hope of “one day” moving to the Gulf. When Ann had the opportunity to sell her business, “one day” became “this day” and she and the kids relocated to 30-A. George came, too, but continued to commute back to Dallas for work.

A chance meeting changed the life of the Hartleys and the flavor of 30-A. The previous owner of one of the area’s oldest establishments, the Seagrove Village Market-

menu, while adding items for today’s palates like salads, fish tacos, and freshly grilled chicken and fish.

Moving from old to new, in 2008 the Hartleys opened George’s, the first new business in the Alys Beach Town Center, and put their money where their mouth is (so to speak), by becoming one of the first families to make Alys Beach their permanent home.

The sign on the outside may say George’s, but inside the restaurant’s gracious Southern hospitality emanates from Ann. She is at the restaurant nearly every day, greeting customers like the old friends they have become. George’s features casual gourmet dining with a strong focus on locally grown and sourced organic meats and produce. Guests can choose to “behave” by selecting flavorful and healthy grilled entrees, salads and soups, or to “misbehave” by indulging in a slightly more sinful meal including the same grouper sandwich that the Seagrove Village Market is famous for. Ann works closely with Chef Gregg Smith to develop mouth-watering options for both sides of the menu; and although the favorites are available year-round, the menu changes seasonally.

The eatery’s décor is festooned with frogs, a no-longer-private joke between husband and wife. When George insisted the couple keep frog-embroidered hand towels they received as a wedding gift, Ann began giving him frog-themed gifts. Many of these collectables are now on display at the restaurant (along with the famous hand towels) and the cheerful décor is an appropriate green-and-white. It’s all good, clean fun and sets the mood for a delightful dining experience.

While Ann rules the roost at George’s, George himself spends many of his evenings just a short bike ride away, running the show at La Cocina, their Mexican Grill and Bar in Seacrest Beach. The family-friendly establishment features Tex-Mex with a coastal twist, just what you’d expect from a former Texan who now makes 30-A his home. The interior and exterior are ablaze in a fiesta of color, from the bright umbrellas on the front patio to the colorful table settings and serving pieces. Kids will find plenty to enjoy on the “Little Amigos” menu, while adults will appreciate the generous portions prepared from fresh, handpicked ingredients. Like its affable host, La Cocina is energetic, upbeat, and authentic.

The Hartleys say everything on their menus is served with love, and they seem to have more than enough to go around: love for each other, love of good food, and love of good times with good friends on 30-A.

To learn more about each of these establishments, visit: www.seagrovevillagemarket.com, (850) 231-5736; www.georgesatallysbeach.com, (850) 641-0017, and www.lacocina30a.com, (850) 231-4021.



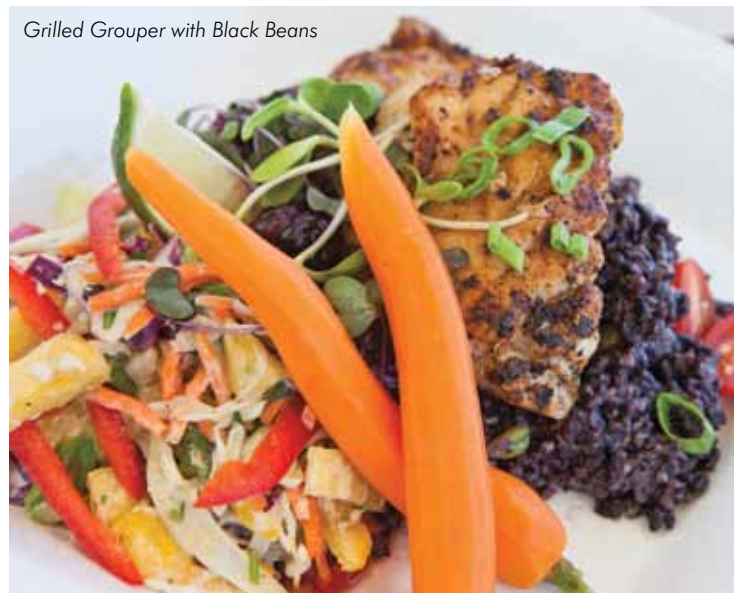
Grilled Wild Salmon with Wasabi Grits

Café, was ready to retire. Almost on a whim, George made an offer and became the new owner of the historic general store and café, which has served generations of beach lovers

since 1949. With the purchase of the Market, George and Ann became full-time restaurateurs and full-time 30-A residents.

Although the couple has no shortage of creative ideas, the two understood from the beginning that they were the new stewards of one of Northwest Florida’s most beloved landmarks. The Market Café is famous for its fried grouper sandwiches, hamburgers, and laid-back, casual atmosphere. To the delight of the restaurant’s patrons, Ann and George have taken an “if it ain’t broke, don’t fix it” attitude; maintaining the iconic eatery’s charm and

Grilled Grouper with Black Beans



It might surprise diners to learn that the creative couple behind three of 30-A’s most popular – but very different – restaurants is George and Ann Hartley. The styles of the restaurants range from flip-flop casual to comfortably sophisticated, from first-date-worthy to kid-friendly. Each restaurant has its own flavor, reflecting various aspects of the gregarious couple’s personalities.

Both George and Ann owned and operated successful businesses in Dallas. They were well acquainted with long hours, travel, juggling family and work responsibilities, and the stresses of life in a major city. They had pur-



Camp Creek

A true gem of Florida's Great Northwest, Camp Creek is a Tom Fazio designed masterpiece featuring a unique "dunescape" appearance, contoured fairways, large landing areas and spectacular vistas.

Since opening in 2001, it has garnered recognition from *Golf Magazine*, *Links* and *Golfweek*. The latter ranks Camp Creek as one of the Top 10 public access courses in the Sunshine State.

Call for Tee Times. Daily play is welcomed.

684 Fazio Drive
Panama City Beach

850-231-7600 • www.campcreekgolfclub.com

Reach 30-A's finest beach lovers



To advertise with *the thirty-a Review*, call **404.560.3677** for rates and information

GREAT SOUTHERN CAFE

by Debbie McChesney

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.

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

Balsamic Grilled Salmon Salad



Famous Homemade Bloody Mary



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 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,



A Member of the Wonderful Staff



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...).

or savor the local seafood. All of your favorite foods are there; shouldn't you be too?

Hours- Breakfast-8-11, Lunch 11-5, Dinner 5-Till.
Great Southern Café, 83 Central Square, Seaside, FL,
32459 (850) 231-7327.

WELLS
FARGO

ADVISORS



This is the future you weren't thinking about 10, or 20, or 30 years ago.

What will your world look like 10, or 20, or 30 years from today? No one can be sure — but you can prepare. The sooner you start, the better you can manage whatever life has in store. We can help you make it happen.



Chris J. Ogle, AAMS

First Vice President-Investment Officer
36468 Emerald Coast Parkway
Suite 5101
Destin, Florida 32541-0702
850 837-5366 • 800 456-5365
chris.ogle@wfadvisors.com
<http://www.wfadvisors.com/chris.ogle>

Chris Ogle is a local financial advisor with over 11 years service, a lifelong Emerald Coast resident, and lives on 30A with his wife and four children.

Investment and Insurance Products: ► NOT FDIC Insured ► NO Bank Guarantee ► MAY Lose Value

Wells Fargo Advisors, LLC, Member SIPC, is a registered broker-dealer and a separate non-bank affiliate of Wells Fargo & Company.

©2011 Wells Fargo Advisors, LLC. All rights reserved.

Gigi's



FABULOUS KIDS' FASHIONS & TOYS

62 MAIN STREET ROSEMARY BEACH, FLORIDA 32461
www.gigisfabkids.com 850-231-0110 888-353-6161

Salon Baliage & Spa

CARILLON BEACH RESORT



Relax and Rejuvenate

AMIDST THE QUIETNESS OF BEAUTIFUL CARILLON BEACH RESORT

100 Carillon Market St. • Suite 202 • Carillon Beach • 850.235.1985

Visit our website for a full menu of services: www.salonbaliage.com

WHERE BEACH MEETS WEST

Cowgirl Kitchen Market in Seagrove

by Lauren Gall

Nikki Nikkerson 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, Nikkerson seized the opportunity. As a real estate agent, Nikkerson 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 Nikkerson. “The property will also eventually be home to a new 4,200 square foot restaurant, named 723 Whiskey Bravo, which will occupy the actual footprint of the former Wheelhouse restaurant.”

Passionate about the region and a long-time enthusiast of real estate and good food, Nikkerson first combined her two loves into the successful Cowgirl Kitchen located in Rosemary Beach. Nikkerson, 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 Nikkerson. “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 seven years. Cowgirl Kitchen



Nikki Nickerson

Market in Seagrove Beach is a gourmet specialty market, which just opened this past June with many of the Cowgirl signature breakfast and lunch items. The market truly has its own identity and unique menu items that cannot be purchased in Rosemary Beach. The link between both locations is the commitment to the

says Nikkerson. “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 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 Nikkerson.



Texas Caviar

idea of “beach meets west”, meaning Nikkerson and her staff focus on serving simple food with a southwestern twist...unpretentious comfort food at its best.

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 Nikkerson.

For breakfast at the market, the dish known as The Heartache is very popular. “It’s our homemade kickin’ pimento cheese and praline bacon on a southern biscuit,”

And if you’re worried about cost at the Market, you shouldn’t be. The prices at Cowgirl Kitchen Market mean that the whole family can eat there, three times a day if desired, without breaking the bank. An added element at the market 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,” exclaims Nikkerson.

For more information about Cowgirl Kitchen Market in Seagrove, visit www.cowgirlkitchen.com/market or call (850) 534-0770. 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.

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

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.



Sausage, Tomato, Potato and Rosemary Frittata



Grilled Chicken and Balsamic Salad



Owner James Dillon (center) and two long-time employees



Grilled chicken and black bean roll up



Spicy grilled chicken roll up

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 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.

For more information, check out the restaurant's website at 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.

SMILING FISH CAFÉ PROMISES THE BEST IN CASUAL DINING AND AMBIANCE

by Sam Moore



Grilled grouper with black beans and rice



Grilled Ahi Tuna Taco

With a nod to his New Orleans heritage, his Creole/Cajun dishes are offered regularly as daily specials. “It’s all about fresh coastal products and we build the menu around that,” says Barnes, preferring simple preparation to fancy so the product is the star. Selections of beer and premium wines by the glass or the bottle are available to accompany every meal. And in another nod to his heritage, signage in the café and on the staff’s T-shirts admonishes visitors to “Be Nice or Leave”.

It’s all about fresh coastal products and we build the menu around that

For a dozen years now Smiling Fish Café has been known by South Walton locals as one of the best well-kept casual dining secrets around. Tucked away in a quiet corner at the intersection of County Roads 393 and 30A, the café is a long-time favorite, and what’s not to love?

Guests at the café are greeted like valued family, usually on a first-name basis by chef/owner George Barnes, front manager Kitty Blanchard, and staff, and treated royally. Couple that with selections of some of the tastiest and most creative wraps, salads, and Creole dishes around; all of which can be enjoyed indoors or out overlooking the beautiful Gulf bringing an “ah ha” moment. The huge white umbrellas out front are an instant eye catcher and allow outside diners to enjoy their repasts in shade or sun.

Barnes opened Smiling Fish Café Memorial Day weekend of May 2000. His vision was to create a neighborhood restaurant for locals that would offer the best food made from the highest-quality ingredients at a fair price. When Barnes chose the location, the Gulf Place complex was just beginning to build up and Barnes set his sights on the corner spot in front. That corner spot was advantageous for the view and hungry folks coming in from the beach access across the street at Ed Walline Park.

All are welcome at the Smiling Fish, where Miss Kitty takes the orders and calls you by name; and diners



Gumbo Ya-Ya



Roasted Beet Salad

may choose to sit inside or out where the view, breeze, and salty air make one want to linger -- and lingering is encouraged. “People want a place they can come to and relax and we try to provide that,” says Barnes. On the menu since day one is the chef’s popular crispy duck salad. But also wildly popular are his crispy calamari salad and the Southwestern. Still, George says his creative local seafood dishes are what he is known for, prepared in a style he calls “creative coastal cuisine.”

Now onboard and a member of the Smiling Fish family is chef de cuisine Alex Logasov, who joined the team in 2010. “That’s what it’s about: being a family and being part of the community,” Barnes says. Most of Barnes’ employees have been with him and a part of the family on average of three to seven years, a novelty he takes pride in reporting. “We enjoy doing what we do,” he says. “We make it about the locals and being part of the neighborhood. That’s what keeps us coming back year after year.”

The Smiling Fish will close for three weeks in December for annual maintenance and sprucing up, and reopen Dec. 26 with regular hours of Monday through Saturday from 11:30 a.m. to 3 p.m. for lunch and from 5:30 to 9 p.m. Tuesday through Saturday for dinner.

For lunch, expect price points to fall between \$12 and \$15, and for dinner between \$15 and \$25.

For more information visit www.smilingfishcafe.com or phone (850) 622-3071.



yoga

We offer a variety of yoga styles, vinyasa, anusara, restorative, and power. All of our classes share one thing in common—a comfortable safe space in which to explore the body, mind and soul.

CLASSES OFFERED DAILY. *All levels welcome.*

Monday thru Friday 9:30 a.m.
Mon, Wed & Thurs 5:30 p.m.
Saturday & Sunday 9:00 a.m.

Find our updated schedule online at
www.balance30a.com.



chiropractic

Dr. Bart Precourt provides a safe and gentle style of care. Common conditions include neck and back pain, sinus issues, sports injuries, sleeping troubles, pregnancies and more.

- Insurance is accepted • BCBS provider
- Same day appointments available

SEAGROVE
M-F 8-12 p.m.
Sat/Sun by appt.
850-231-9288

PANAMA CITY BEACH
(just past Publix)
M-Th 2-5 p.m. by appt.
850-230-2700



core fitness

Tone and sculpt your entire body—abs, core, shoulders, arms, legs and butt. 55 minutes of a p90x-style workout. *All levels welcome.*

Tuesday & Thursday 7:00 a.m.

spin

Burn 500 calories or more in any of these fun, high-energy classes. *All levels welcome. Reservations recommended.*

Mon, Wed & Fri 7:30 a.m.
Tuesday & Thursday 8:30 a.m.



balance
 HEALTH STUDIO

YOGA • SPINNING®
 PERSONAL TRAINING
 BOOT CAMP
 CHIROPRACTIC

RETAIL OPEN 8-12 PM DAILY

We proudly offer the newest styles and highest quality in women's sportswear.

3547 E COUNTY HWY 30-A
 SEAGROVE BEACH, FL 32549
 850.231.9288
WWW.BALANCE30A.COM

balance health studio www.balance30a.com balance health studio

"You all have been wonderful in keeping me sane through menopause."

—ACTUAL PATIENT

"Dr. Bawa really listens, understands and gets to the root of your problem and offers hope and solutions..."

—DEBRA N.

"I lost 21 inches."

—DEMETRIUS F.

"Thank you, Dr. Bawa, for staying late on Christmas Eve to take care of my son."

—D. RICH

"I lost 39 pounds."

—STUART S.

“join the conversation”



www.drBawa.com

- general medicine
- bio-identical hormones
- weight loss

Seagrove Beach Office
 45 Sugar Sand Lane,
 Suite A & B
 Santa Rosa Bch, FL-32459
 Phone: 850.534.4170
 Fax: 850.534.4174

Destin Office
 155 Crystal Beach Dr.
 Suite 121
 Destin, FL-32541
 Phone: 850.424.7320
 Fax: 850.424.7322



WILD OLIVES

by Neville Carson

In its logo, Wild Olives calls itself a “Market-Deli-Bakery,” and does a fine job of all three. You can purchase a terrific bottle of wine there, or load up on fresh-baked sweets like coconut cake and key lime pie. If you’re in need of staples or picnic fare, there are gourmet cheeses, Italian dried meats, and fruit spreads, along with coffee, bread, milk, and the like. But what stands out to me is the superb full-service dining experience. In terms of ambiance, service, and food, Wild Olives gets “A” grades all across the board.

If the weather’s fine, you can enjoy their comfortable outside dining area. It’s more or less L-shaped, so one side commands a view of Barrett Square and the other side looks out across the village green to Highway 30A and its beautiful, manicured landscapes. The site is ideal for people watching. Should inside eating be your preference, you’ll find Wild Olive’s wood-accented dining room extremely comfortable.

My wife, Julie, son Nicholas, and I were lucky enough to be at Wild Olives for dinner on a pretty evening, so we decided to sit outside. Our perky server, Mina, was soon providing us with wine from the restaurant’s ample list. I had the Martin Codax Temprapillo Roja Ergo, a Spanish vintage that tasted of cherries and pomegranates. Julie, ever the white wine lover, enjoyed a glass of Villa San-Julittette Sauvignon Blanc, a fragrant wine with flavors of gooseberry and tangerine. Nick decided against having wine (since he’s 10), opting instead for a frosty Hank’s Gourmet Root Beer.

Once our drinks were all taken care of, we ordered dinner. The menu offers a variety of gourmet flatbreads and Julie chose one of those: the smoked salmon and goat cheese. Nick decided to have the peel ‘em and eat ‘em shrimp from the “Small and Big Bites” section of the menu. For me, nothing would do except the espresso beef with caramelized onions and mushrooms.

Julie’s flatbread had a crispy, thin crust, much like a pizza’s. Slices of smoked salmon imported from Scotland and chunks of goat cheese were arranged attractively together. Their flavors joined well, too. Something about the smoky flavor of the fish and the mild, yet distinct flavor of the goat cheese sets your palate buzzing. Add to these flavors the salty surprise of capers and you have a terrific meal.

Nick’s peel and eat shrimp were big fellows and fresh as could be. On the side was a delicious broccoli slaw. But the standout on Nick’s plate was the cocktail sauce. Its



crumbs, had a slight garlic touch and were crunchy on the outside and fluffy on the inside. There was also a mound of couscous on the side, perfectly cooked with a light onion flavor.

Wild Olives is owned and operated by Chris and Ivy Trovas. They have been running Wild Olives, which they built out from the studs, for six years. Recently, Chris travelled to Napa and was inspired by what he learned. Upon return, he revamped the menu, incorporating as many organic vegetables as possible and meats from the finest suppliers in

the region. The food shows the superb results. You get inspired, too, if you dine at Wild Olives—you’ll be inspired to return!

My espresso beef was just wonderful. Roasted with a dark espresso rub on the outside, the beef was served sliced. It was tender and the combination of the rub’s spices with the onions and mushrooms in the dish made me wish I could eat the meal twice. The sides for this dish were memorable, too. The potato truffled croquettes, which are whipped potatoes deep fried in panko bread-

Wild Olives is at 104 North Barrett Square in Rosemary Beach. The restaurant is open Tuesdays—Saturdays from 8 a.m.—8 p.m., Sundays from 8 a.m.—5 p.m. and closed Mondays. Breakfast is served at 8 a.m., lunch at 11 a.m. and dinner at 5 p.m. For more information, call (850) 231-0065 or surf to www.wildolivesmarket.com.

2012...



A very good year!



ALEXANDER AT SEACREST BEACH 850-231-6812
SEAGROVE BEACH 850-231-1902
FOREST LAKES 850-267-0410

mypelicanrealestate.com
1-888-267-2494



 Like  You and 75,152 others like this.

30A.com • SouthWalton.com



Beach Properties
OF FLORIDA

The real estate agency of choice for The St. Joe Company's Northwest Florida Communities

Call Toll Free Today 888.534.6460 | Visit www.BeachPropertiesofFlorida.com

BUD & ALLEY'S

A quarter of a century and counting, Seaside's landmark restaurant is still making waves and fostering memories along the Gulf

by Lynn Nesmith



Whole Grilled Red Snapper



Fried Crab Claws

Twenty-five years ago, our beloved Scenic Highway 30A was surely a road less traveled. Those adventurous enough to detour along the twenty-mile stretch of winding blacktop discovered coastal lakes interspersed between the villages of Grayton Beach and Seagrove and settlements of concrete-block cottages. Continuing east just past Western Lake a solitary sign announced the town of SEASIDE.

Two travelers who made the journey one autumn day in 1985 were Dave Rauschkolb and Scott Witcoski, who had been asked by Robert Davis to open a restaurant in his new town. "The first time I set foot in the modest wooden structure that would become Bud & Alley's, it felt like home," recalls Rauschkolb. "I opened the door, looked out to the porch, and saw the emerald Gulf framed by the windows. I turned to Scott and said, 'Wow!'"

A French restaurant had previously occupied the building. It closed after one summer, leaving a fully

equipped, turn key operation ready to go. "Scott asked if I wanted to open a restaurant and all it took was twenty-four hours to make a life-determining decision." Rauschkolb remembers

fondly. "The next day I quit college in my last semester and embarked on an amazing culinary and community-building journey."

Everything was coming together quickly except a name. "As a joke Scott said we should name the restaurant after Robert's dachshund Bud, and Scott's cat Alley," recalls Rauschkolb. "It seemed crazy at the time, but it was the perfect personification of what we would become; a casual, unpretentious eatery with great food."

During their first season, Seaside consisted of an outdoor market, post office, and a dozen houses. A sign in the expansive, sand parking lot professed "Good Food, Good People & Good Times" with the image of a dog and cat. "In those days we had a huge parking lot and very few customers," laughs Rauschkolb. "Now we have no parking lot but lots of customers."

From the beginning Rauschkolb ran the front of the house and Witcoski was the founding chef. After

two decades, Scott sold his interests to his long-time partner. Veteran chef David Bishop currently oversees the kitchen with the same creative flair for seasonal vegetables and the freshest bounty from our local waters.

Open for lunch and dinner seven days a week, Bud & Alley's is still housed in the original cottage now enlarged with a gracious dining room and a series of porches. Upstairs, the roof-deck Tarpon Club is the perfect spot to celebrate the sunset.

Today there are over a hundred restaurants in South Walton, so it's hard to remember when there were only five places to get a bite to eat along 30-A. "We had the privilege of being culinary pioneers along with other early restaurateurs like Johnny Earles and Harriet Crommelin," Rauschkolb explains. "We are a supportive restaurant club; we promote each other as friends."

Rauschkolb's personal and civic contributions have never been more influential. Three years ago he married his long-time love Carol Murphy in 2009

and they are blessed with a beautiful daughter. "To be in Seaside and play a role in town building was and is a privilege I cherish deeply," says Rauschkolb. Anyone who has witnessed his pivotal role in the 30-A Scenic Pride Initiative and his global Hands Across the Sand movement supporting clean energy solutions knows he still takes those responsibilities seriously.

Yet no one appreciates a playful spirit more than Dave Rauschkolb. Bud & Alley's fulfills a yearning for a connection to this place and fosters personal histories. "When I reflect on the past twenty-five years, I go back to the pleasure of holding a baby and sixteen years later teaching him to bus a table," says Rauschkolb. "Or planning a wedding for a couple who met at Bud & Alley's."

A lot has changed along 30-A, but Bud & Alley's continues to resonate with the joy of gathering around the table, joining together for reveries and savoring all the good things in life.

Bud & Alley's celebrated its 25th Anniversary on Sunday May 15, 2011 and toasted the sunset with the ringing of an 1888 cast-iron bell – a cherished Seaside tradition. Bud & Alley's is located at 2236 East County Road 30-A, Seaside, FL. The phone number is (850) 231-5900.



CONSISTENTLY DELICIOUS SINCE 1995

CAFE
THIRTY-A

www.cafethirtya.com



3899 EAST SCENIC HWY. 30A SEAGROVE BEACH, FL 850.231.2166 ONLINE RESERVATIONS ALL MAJOR CREDIT CARDS OPEN DAILY AT 5

THE NEW 30A TRADITION

CASUAL DINING • NEIGHBORHOOD GATHERING • ROOFTOP BAR
SPORTS VIEWING • SPECIAL EVENTS • COCKTAILS • COLD BEER



3031 SCENIC 30A • SEAGROVE BEACH, FL • LOCATED 1 BLOCK EAST OF SEASIDE
WWW.723WHISKEYBRAVO.COM



SHRIMP SHACK

by Debbie McChesney



The very first thing you notice after ordering your food from the counter at the Shrimp Shack is the backyard. It beckons you through the rear-screened door for a quick peek before your food order has even reached the kitchen. The sugary white sand path leads through the dunes straight down to the crystal blue sea, giving you the distinct feeling that you are about to have an exquisite picnic on the beach.



As we headed up the wooden steps to the outdoor eating deck, my husband and I were greeted by owners Heavenly and Bill Dawson, giving us a chance to learn a little of the history behind The Shrimp Shack. Lucky for all of us, when the previous franchise occupying the space expired, Heavenly and Bill decided to take an R&R road trip to Apalachicola. On the way they stopped at a seafood spot and the inspiration for Shrimp Shack was born. We also learned that the Dawsons are not only restaurant owners in Seaside, but have a romantic history in the lovely beachside town as well. They became engaged in a home named Savannah Sands and married at Tupelo Pavilion.

From our corner table (the best one for viewing the sunset), we watched as the sun slowly disappeared into the water, replaced by a sliver of the moon. The magic continued: first an oyster lover's dream combo: Oysters Rutherford (Bill's middle name and Heavenly's recipe), which combined spinach, feta cheese, grilled onions, garlic, and raw oysters; and Shack Oysters, which were baked with colby-jack cheese and onions. The Apalachicola Oysters are amazing ice cold or baked, your choice. We enjoyed them all.

Having tried lobster rolls in Maine before, I honestly have never tasted anything quite like the one offered up at Shrimp Shack. I was tempted to just pick the large pieces of lobster from the roll but decided on a butter-dipped bite of the whole sandwich instead. The

homemade bun melted in my mouth and added to the briny flavor of the lobster in a perfect supporting role, no pun intended. Then came a plate filled with Royal Reds; shrimp that live in water about 2,000 feet deep in the Gulf of Mexico. Their sweet taste was unexpected and they were so fresh it seemed as though they had just marched up from the backyard. The shrimp was served on a plate filled to the brim with corn on the cob and fingerling potatoes. All of this is made even better with a shake or two of Shack seasoning, which Heavenly concocted with a chemist because she was not satisfied with the existing available seafood seasonings.

Particularly when there is a chill in the air, you will want to order buckets of their delicious Seafood Gumbo. Although I tried to obtain the recipe, the Dawsons said it was a locked-down secret. Being a soup lover, I could eat the Shrimp Shack gumbo for every meal; particularly if it was accompanied by the Tarpon Springs Greek salad, which was loaded with beets, scallions, and olives.

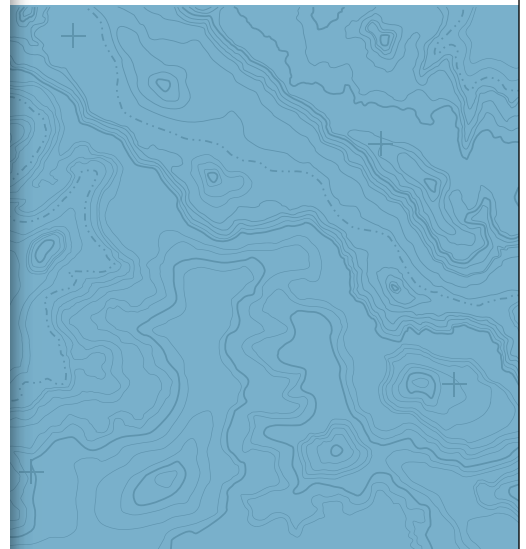
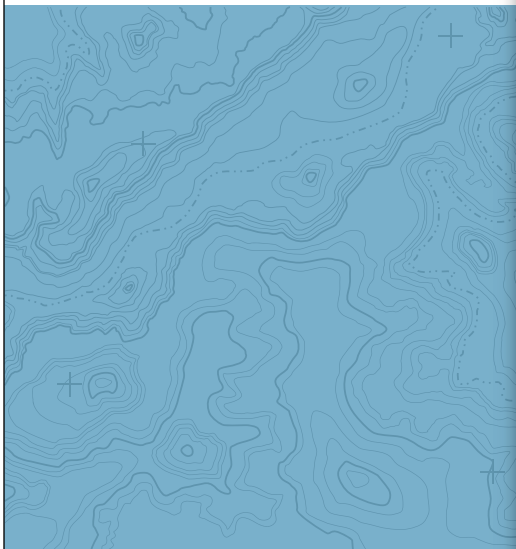
After an incredible meal, sunset, and engaging conversation, we left with a farewell treat to take home: real key lime pie coated with double-dipped dark chocolate on a stick; a perfect exclamation point for a perfect evening.

Shrimp Shack is located at 2236E County road 30A, Seaside, Florida 32459, Phone: (850) 231-3799. Hours may change with the seasons.

One interesting side note-Heavenly and Bill Dawson's Yogurt Shop in Seaside has been in the same location since it opened on July 4th, 1988 and has the distinction of maintaining the same location longer than any other yogurt shop in the United States!



Making your Rental Ownership simple, convenient and quite possibly ... Fun!



| E S C A P E |

VACATION RENTALS *in* NORTHWEST FLORIDA

Scenic 30A, South Walton & Destin

ESCAPETO**NWFL**.COM

877.900.0042 TOLL-FREE 850.424.2550 LOCAL



PLEASE FIND US ON FACEBOOK

REDEFINING *the* VACATION RENTAL EXPERIENCE

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.



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. The restaurant is open daily from 5 – 10 p.m. and accepts cash or check only. There is an ATM on site.

interiors+designed



SCENIC 30A ~ DESTIN ~ PANAMA CITY BEACH

COOP
INTERIORS

Gary "Coop" Cooper
Interior Designer
Seagrove Beach, FL
info@coopsinteriors.com
850.933.9993
www.coopsinteriors.com

OPENING WEDNESDAY, FEBRUARY 8TH, 2012



Bentley's & Maddog's 30A
SEAFOOD • STEAKS • RAW BAR

*Fine Dining in a Relaxed Atmosphere
where food and service is a bit "old school"*

Lobster and U4 Shrimp
Stone Crab, King and Dungeness
Fresh Fish, Oysters, Mussels, Scallops, Clams
Certified Angus Beef, Flaming Duck & much more

All with Chef John's Award-winning sauces & soups

The Village at Seacrest Beach
10343 E. Co. HWY 30A

WHY CONSIDER ALTERNATIVE INVESTMENTS?

The global economic crisis. Geopolitical instability. The rise of China. The weakening dollar. Looming inflation. U.S. debt. Unemployment. The crisis in leadership. And a stock market that seems more bravado than substance.

It's getting harder and harder to believe in paper promises.

Why own Gold?



Gold shines brightest in challenging times. Gold is renowned as a hedge against inflation and a declining dollar. China, India and the Central Banks are driving a sharp uptick in the demand for gold as they strive to insulate themselves from growing problems in America and abroad.

Blanchard has issued a strong buy recommendation for the 1 oz. gold American Eagle bullion coin - the best selling bullion coin in America. The Eagle is traded worldwide, so it always has a market. But what really makes the Eagle unique is that it is the only gold bullion coin whose weight, content and purity is backed by the United States Government.

Why own Investment Grade Gold?

A coin is considered Investment Grade Gold when its Mint Strike date is between 1838 - 1933. Therefore due to their limited supply, the value of rare coins tends to outperform the spot price of gold. They offer historical significance and are exempt from gold confiscation laws. The real advantage of these coins is that they are driven by a growing demand chasing a very limited supply.

The mint condition \$20 Saint-Gauden Double Eagle has traded as high as 4 times the spot price of gold, but is currently trading at a few hundred dollars over the spot price of gold! This classic U.S. rare coin is at its lowest price relative to gold in years - and as it moves back toward its historic relationship with gold, the coin will soar in value.



\$20 Saint Gaudens "Double Eagle"
greater profit potential & privacy

Why own Ultra Rare Coins?

If you believe that current financial shenanigans will fundamentally change the face of the economy, you should consider investing in ultra rare coins for they will be one of the principal beneficiaries of that altered state. Just as gold has benefited from economic uncertainties, so will ultra rare coins. Ultra rarities magnify the laws of supply and demand.



As inflation creeps into the economy and prosperity flows to the top, we believe that ultra rare coins will boom!

Why call Blanchard?

In 1974, Blanchard's founder was instrumental in the passage of a bill that restored Americans' right to own gold. Today Blanchard and Company, Inc. is the largest and most respected retailer of gold bullion, precious metals and American rare coins in the United States. We have been a trusted advisor to more than 400,000 investors who recognize gold's value in an uncertain marketplace. Blanchard sets the standard for intelligent alternative investing.

Blanchard offers tangible alternatives to purely paper investments. Call today.

BLANCHARD
THE GOLD STANDARD FOR THE INTELLIGENT INVESTOR

866.629.2256
blanchardonline.com



I STILL HAVE A CRUSH

Wine Bar & Cafe Going Strong in Seaside

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 and Fishbar. 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, in-

Photo by Mia McCorkle



cluding 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 sushi. The outdoor terrace is a great place to sip, sun, gather, and dine, all while enjoying the fresh ocean breeze. Try the braised beef short rib in red wine, lump crab cakes with Asian slaw, and goat cheese stuffed piquillo pepper with arugula and black olive vinaigrette. 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 & Café to be selected as the "Best Outdoor Dining" venue by VisitSouth.com. With free wine tastings, daily happy hour specials, and live entertainment, 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 Taz Pinot Noir (from Santa Barbara,) and sample the sushi or order the spinach salad with marinated asparagus, roasted peppers, red onion, balsamic vinaigrette, and crumbled goat cheese, (my personal favorite). 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. Also, visit the cafe for Sunday Champagne Brunch from 10:30am-3pm where you can enjoy bottomless champagne with each entrée, and don't miss the Happy Hour half-price wine, beer and sushi from 4-6pm.



LIVE WELL | LOVE MUCH | VACATION OFTEN



Beach Rentals of Florida is currently offering Winter, Spring and Summer specials on vacation rentals in Seaside, Seagrove, WaterColor, WaterSound and Rosemary Beach. With many options to choose, including many Gulf front properties, Beach Rentals of Florida offers the finest vacation homes and condominiums available on 30A with something to suit every taste. In addition, Beach Rentals of Florida offers comprehensive concierge services for our guests including bike and golf cart rentals, transportation, dinner reservations, babysitters, spa services, grocery delivery or any other special items needed to make vacation perfect!

To learn more about available rentals, please visit

www.BeachRentalsofFL.com

or call

866.678.8641

If you own a home on 30A and would like more information on our rental management services, please contact John Wellborn at john@beachrentalsofl.com for additional information.

GRAYTON BEER

by Neville Carson



Jamey Price



Grayton Pale Ale



Grayton Beer on Tap

“Beer,” said Benjamin Franklin, “is proof that God loves us and wants us to be happy.” You could say the same thing about the sparkling air, pristine beaches and laid-back atmosphere of Scenic Highway 30A. And now, as if to further prove the good intentions of Providence towards us, the noble brew and the beautiful road have come together in Grayton Beer.

Grayton Beer is the brainchild, and heart-child, if you will, of Jamey Price, a former software entrepreneur. His new enterprise recently launched its first two beers, Grayton Beer Pale Ale and Grayton Beer I.P.A. These are making their appearance in all sorts of 30-A outlets, including Wine World, Bud and Alley’s, Stinky’s Fish Camp, Red Bar, Fire, and others.

“When my wife and I moved our family here,” says Price, “we wanted to start a business that would really add to the local flair and, since we plan to spend the rest of our lives here, entrench our roots in the area.”

Price has had a long love affair with the art of brewing. “I’ve always loved the craft beer business,” he says, “so I’ve always taken brewery tours, participated in tastings, and tried new beers whenever I could.” Price’s passion, though, didn’t outweigh his business sense. “When I started thinking about getting into this line of work, I talked to everybody I possibly could in the craft beer industry, from the owners of breweries to the guys sweeping the floors. I read extensively and made sure it all made sense from a business standpoint, because this is my family’s livelihood we’re talking about.”

When Price’s studies showed that the opportunity was real and the effort feasible, he took the plunge. “We worked for months honing the flavor profiles for a variety of styles.”



IPA Wet 703



Pale Ale Wet 695

Price decided to introduce his Pale Ale and I.P.A. first. “The Pale Ale is the more approachable beer. It has a relatively low alcohol content and goes well with any type of meat,” he says. “As for the I.P.A., it has a hop-heavy flavor that is the perfect complement to spicy dishes. It’s

also wonderful with sweet desserts. I love an IPA on a summer afternoon.”

Currently, Grayton Beer is brewed in a plant that also makes other beers, but that’s going to change. Says Price, “We are currently working on our own facility in South Walton. Our goal is to have our own place built by the end of 2011.”

One feature of Price’s brewing facility will be a tap room. It’s an important part of making Grayton Beer an integral part of the 30-A community. Locals and visitors alike will be able to come relax and sample the brewery’s offerings. The tap room will also be the starting point for tours of the plant. The tap room, and other tasting opportunities, will also get the news about the products spread by word of mouth. “For our business, the best sort of marketing, and the biggest challenge, comes from education,” says Price. “The craft beer industry in the

southeast has just three percent of the market by volume. That means there’s a lot of opportunity for growth, but first we have to expose those in the ninety-seven percent to our beers and let them decide for themselves. If we do an effective job of that, I’m confident we can enlist a lot of new craft beer drinkers.”

To start with, those customers will be won in Grayton Beach and the other shores of 30-A, but Price has high hopes of placing Grayton Beer into craft-friendly outlets throughout the southeast. When the brewing facility is in place, the company will be capable of producing about 5,000 barrels a year, ample to expand its market reach. “So many people come here from Atlanta, Birmingham, and similar locations,” observes Price, “it’s only natural to have the products available for them where they live, as well at the beach.”

When asked about future beers, Price doesn’t get specific, but he reveals a little. “I’d have to say that bolder beers—porters and stouts—are strong possibilities.” Of the future in general, he’s able to be more forthcoming. “It’s my duty in this profession to produce the highest-quality beer I possibly can. I want Grayton Beer to be known for that, and I also want us to be known as a good steward of the environment. The company name is drawn from a genuine love of Grayton Beach. The whole of 30-A is just great, but there’s something about Grayton that always draws me back. This is such a beautiful, pristine area—we want to help ensure that it’s as beautiful in the future as it is today.”

To find out more about Grayton Beer, surf to www.graytonbeer.com.

A GOOD ROSÉ

by Perrine Prieur

Originally from Burgundy, France, just a few miles from Chablis, Perrine Prieur grew up in the epicenter of the French wine region, where her family planted their first grapes in 1990. Prieur developed a passion for food and wine at a very early age. At 14, she attended a private school focused primarily on

the culinary arts and the hospitality business. For four years she traveled extensively throughout France, working in various kitchens until eventually deciding to pursue her passion for wine. Upon graduating from the highly regarded Le Castel sommelier school, she worked as a sommelier in the Michelin 3-star restaurant Le Gavroche, which has the highest regarded wine cellar in London. She earned a challenge medal for the best young sommelier in Bordeaux in 2004.

When she arrived in Atlanta in 2006 she only spoke French. So she learned English while earning a sommelier certification from the Master of Sommelier Institute. Prieur also worked as the sommelier at JOËL Brasserie for 4 years.

Below are her Rosé picks for the summer and beyond. Enjoy these recommendations from one of Atlanta's most knowledgeable and interesting sommeliers!



Perrine's Picks:

2010 CHATEAU D'ESCLANS, WHISPERING ANGEL, COTE DE PROVENCE

Whispering Angel is the introductory wine to the Chateau's line of Rosé. Noted for its fresh, fruity yet bone dry characteristics, the grapes are picked from the ripest vines (southern exposure) from the chalky clay slopes. Whispering Angel is a blend of 73% Grenache, 4% Rolle, 9% Cinsault, 8% Syrah, and 5% Mourvedre. Grapes are harvested by hand only in small crates between sunrise and noon to avoid oxidation. The grapes are then sorted 3 times. De-stemming and slight crushing is at 50F to avoid coloration. Both the free run and pressed juices are vinified in stainless steel and batonnage is done twice a week.

2009 CHATEAU D'ESCLANS, GARRUS, COTE DE PROVENCE

Heralded as the greatest Rosé in the world, its limited quantity (6 barrels per Vintage) makes it a highly select wine. Noted for its creaminess and lush mineral finish, this wine is uncommonly elegant and has achieved cult status among the wealthy elite of the French Riviera. The vines are 80 years old with a south/southeast exposure, on chalky clay slopes. The wine is a blend of 70% Grenache (100% 80 year old vines) and 30% Rolle (100% 80 year old vines). Harvesting is performed from sunrise to noon by hand only and in small crates to avoid oxidation. Grapes are then sorted electronically and manually 3 times.

2010 DOMAINE SORIN, BANDOL

This Bandol Rosé is a blend of Mourvèdre 60% and Grenache 40%, then vinified and aged in large oak vats. This wine comes from one of the classic Rosé producing regions in France, Bandol, and it delivers. With a big nose of strawberry and rose, followed by a nicely textured palate that finishes full and dry, this wine has great length and intensity.

Food Pairing – I would do the “summer dinner” with this one. Thinly sliced Italian meats, oil brined olives, and some thin slices of Ossau-Iraty (killer cheese from the Pyrenees). Make sure to serve this Rosé with a nice long chill on it.

www.Perrineswine.com

AIRSTREAM DINING

Seaside is home to a delightful sidewalk lined with airstream diners. Whether it's a grass fed hot dog, organic barbecue, or a grilled cheese like your mamma used to make, this is a little strip of culinary heaven sure to please any beach lover's palate.



"Murph" at Barefoot BBQ

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 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 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



Barefoot Barbecue



James Murphy

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 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 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 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.

LET'S BE FRANK

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 air stream 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 air stream 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 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 Cool dog, an ice cream inspired creation served on a sweet, sponge cake bun and inspired by Heavenly Dawson herself. "The Cool dog is a very popular selection, especially with the kids," says Dawson. 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 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 Degregoria, and 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 Bud & Alley's and The Shrimp Shack. For more information, call (850) 231-0802 or visit www.sweetwilliamslltd.com or www.letsbefrankdogs.com

THE MELTDOWN ON 30-A

by Anne W. Schultz



between thick slices of Texas toast grilled to golden-brown crispiness in a sandwich press. A crunchy crust 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 sunshine while most of the country

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 east of the Seaside, Florida post office, 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."

“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.”

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

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 to learn more.

TWIN OAKS FARMS BRINGS REAL FOOD TO THE COAST

by Mary Welch



Renee Savary

Renee Savary is bringing a bit of Switzerland and healthy eating to the Florida coast. “I started the farm three years ago,” Savary says. “I wanted real food. I wanted the food to taste like it did when I was growing up in Switzerland. We knew what we were eating. Today, with all this processed food, you don’t know what’s in the can or the food.”

Savary started Twin Oaks Farm in Bonifay and currently has 94 acres of certifiably organic farmland. “I raise chicken and ducks for their eggs and meat,” she says. “They roam freely on pasture and eat bugs and grass. They enjoy the sunshine. They are fed a mix of certified organic grains without soy, we are 100% soy free farm.”

The animals are never given any sort of growth enhancer and so take 12 weeks to mature as opposed to a couple of weeks at commercial poultry farms. “Even when they say the chicken at the grocery store is organic it can be misleading,” she says. “Those chickens never see the outside; USDA definition of free range just means they have to be raised on the floor instead of a cage. Our chickens are a mix from an American and European breed. You can taste the difference.”

A former real estate broker, Savary also grows fruits and vegetables on the farm and turns a selection into delicious

homemade organic preserves. “I make them the way my grandmother, my mother, and my aunts did in Switzerland,” she says. “People ask me when I learned how to can. I don’t think I ever ‘learned.’ I just watched.”

Like her family, she doesn’t use pectin, citric acid, ascorbic acid or any other colorants or filler. “If you put in good fruit and certified organic evaporated cane juice, that’s all you need. The natural flavor shines through and it is very good,” she says. Each jar of preserves or chutney sells for \$7.50 and can be purchased online or at the Seaside Farmers Market, where Savary has a booth every Saturday.

“Everything I make and offer is certified organic,” she says. “If I cannot raise enough fruits to make my preserves, I buy from local organic farms. I believe in buying local.”

Twin Oaks Farm’s chickens and ducks are available at the Seaside Farmers Market, but they must be

pre-ordered. Otherwise, whatever Savary made for that week will be sold at her booth. Some of her most recent offerings have been a variety of other home-grown and home-made delights such as pear in a red wine compote, lemon confit (local lemons in organic evaporated cane juice), okra in curry sauce, sweet peppers, spiced eggplant chutney, golden plums in organic syrup, and pesto. She has also made a caramelized onion compote and organic chicken broth, ready to start a soup or used to make a risotto.

However, for the holiday season, she is making a special fig cranberry preserve, made from local figs and organic cranberries from Maine. “After I use up what I’ve ordered, that’s it,” she says. “I only order produce from growers I trust.”

Savary admits that her prices are higher than in the grocery stores; her eggs, for instance, are \$6 for a dozen. But she believes more and more people are seeing the value in buying and eating food without preservatives and other foreign ingredients.

“We are getting a very good response even though we charge a bit more,” she says. “People are realizing that cheap is not necessarily good for you – and you’re talking about your health. People are willing to eat better quality and maybe eat a little less to make up for the cost difference. But once you see and taste my eggs, my chickens and ducks and my preserves, you will be hooked.”

Tasting may be believing, but she and the owners of another local store, Raw & Juicy, think a little fun education may also be necessary. They sponsor a film series, “Growing Local, The Naked Truth about your Food,” on the last Tuesday of the month at the Repertory Theater in Seaside. She has a similar collaboration on the

second Tuesday of the month with Artesano Jewelry in Fort Walton Beach.

Savary has plans to expand but admits with a laugh that finances are hampering her dreams temporarily. “I’d like to enlarge and do more, but we’ll see. What I am happy about is that people understand what it’s like to eat natural, organic food. That make me very happy.”

To find out more, go to www.twinoaksfarm.net.



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.

A GULF TRADITION

Executive Chef Respects All-Time Favorites But Adds his Touch

By Mary Welch



Chef Dave Bishop

“With the daily specials, I can create dishes that are more creative and allow me to use the freshest ingredients. I can use a vegetable that was just picked or a fish just caught. Daily specials give me a creative way to focus on the ingredients in hand.”

Executive Chef Dave Bishop knows that customers have been coming to Bud & Alley’s, South Walton’s longest established restaurant, for more than 20 years because they know and love the food. That’s the good news – and the bad news.

“It’s great that people love the restaurant and our food,” says Bishop. “I definitely hear about it if I change something that people have loved for so long. I took the whole roasted fish off the menu recently and I’ve had all sorts of requests for it. So, I’ll probably put it back on the menu. People have been coming back here for more than 20 years and they expect certain things and they want

them to taste the way they always have.”

The challenge for Bishop is to give his customers their favorites while offering up a very seasonal, locally inspired menu. “I’d say we are an all-American coastal restaurant,” Bishop says. “We will almost always have grouper, shrimp, crab, and flounder. We’re getting oysters back.”

The customers’ favorites include crab cakes, tuna dip, sweet potato fries, barbecue shrimp and grouper. Bishop’s favorites tend to be the daily specials. “With the daily specials, I can create dishes that are more creative and allow

me to use the freshest ingredients. I can use a vegetable that was just picked or a fish just caught. Daily specials give me a creative way to focus on the ingredients in hand.”

Two surfing buddies founded Bud & Alley’s, South Walton’s oldest restaurant. Since the original restaurant opened 23 years ago, taco and pizza bars have been added. “They really are three separate restaurants, especially the pizza bar, which is quite a distance from the other two restaurants,” Bishop says.

Although Bishop is in charge of the entire operation, he depends on excellent managers to oversee the daily workings of the other two operations. “Otherwise, I’d be even more crazed,” he says.

Bishop grew up in the area and started off washing dishes in 1984. He found that he had a talent and passion for cooking and his career took off. He went to Atlanta, New Orleans, and Aspen for his art but, “I couldn’t stay away. I love the area and I love to fish so what better place to be?”

Bishop understands the importance of being true to Bud & Alley’s fan base and traditions, and he fully embraces it. “I just want us to present the best and freshest foods possible,” he says. “I want to work with more local farmers and do more with vegetables. Other than that, I want to cook food without adding too much seasoning. I’m a minimalist. I like the food to speak for itself.”

The recipient of numerous awards, Bud & Alley’s provides both great food and a terrific view of the Seaside beachfront. The restaurant is located at 2236 East Count Road 30-A, Seaside, FL. For more information or to make reservations online, go to www.budandalleys.com. You can also call (850) 231-5900.

LIVE WELL

BIKES & CONCIERGE

Live Well. Love Much. Vacation Often.

BIKE RENTALS
GOLF CART RENTALS
BEACH BONFIRES
AIRPORT SHUTTLE TRANSPORTATION
FISHING TRIPS
CRIB & HIGHCHAIR RENTALS
GROCERY SHOPPING
DINNER RESERVATIONS
GOLF TEE TIMES & MORE!

Call for Your Rental & Concierge Services Today!

850.468.0006 or Toll Free: 866.678.8641
www.LiveWellBikes.com | John@LiveWellBikes.com

DAWSON'S YOGURT OUTLASTS THE REST

by Sam Moore



Dawson's Yogurt opened in July 1988 in a storefront on the downtown circle in Seaside. Dawson's Yogurt still operates from the same storefront now, almost 23 years later. That stable consistency is a national record of which the Dawsons can boast. "We're unique and there's not another yogurt shop like ours in the country," says owner Bill Dawson. "Dawson's holds the distinction of being the yogurt store open the longest in its original location in the country."



Since its opening, the store has served 3 million customers. Dawson credits his yogurt shop's longevity to the quality of his product, the quality of the people he has and has had working for him, and his location in Seaside, Florida. "In the beginning it was all about the taste of our yogurt, but it also has to do with customers and our customer base and being kind to everyone," he says.

Dawson also vividly recalls the yogurt shop's humble beginnings, when Seaside Town Founder Robert Davis asked him to open the store in his still new town. "He said he wanted to have only one-of-a-kind stores in his town; no chains, no franchises. And even though I have had the opportunity to branch out and do that (open franchises) I decided not to," says Dawson.

The Dawsons opened their yogurt shop about the same time as the town's famed Modica Market opened its doors. "When we opened in 1988 we had a few customers," recalls Dawson. "I remember looking out the front door of the shop, and all I saw was scrub, the water tower that was here then, and Bud 'n Alley's, which was only one story at the time. That first year we gave away as much as we sold because I needed to educate people on frozen yogurt and convert them from ice cream to frozen yogurt. It was important to our early success to do that."

Dawson believes he has the best frozen yogurt around, offering four or five basic flavors. All yogurt is flavored on premises. He says his success rests in the quality of his product, service, and appreciating his customers. "We are all dedicated to providing a unique experience," he says.

Dawson says he tries to train all his employees so they leave him with a set of skills, as most of his employees are young. Over the years he estimates he has trained more than 150 young people who came to them to work at their first job. "We tell them to try to learn as much as possible, and we give them as much responsibility as they can and will accept. Some we still see from time to time and they are now married and have kids. It's touching to see them out and they tell me they would love to still be working for us," he says.

Dawson has found that he has also built a loyal customer base over 22.5 years. "We travel around the country and abroad every year because we're foodies and do market research for our stores. We have been in Italy and met people who ask 'where are you from?' When we say 'Seaside' they say they have been here and they love Dawson's Yogurt. That makes us feel good," he says.

In addition to yogurt, during a down year in the mid-1990s, Bill's wife, Heavenly, came up with the idea of introducing fudge to the store's offerings. Now, 10 or 12 flavors of fudge are a major part of their sales. The fudge is made fresh on premises and various flavor offerings are an ongoing experiment. Some of the more popular are pralines with fudge on top and fudge cup cakes.

The shop also sells kids' candies and Dawson Yogurt T-shirts, and recently added flavor burst in soft serve and a yobe tart yogurt. Yobe is a healthier yogurt with acidophilus for digestion, says Dawson.

"So many businesses come and go, yet we have been profitable every year except the first two, and this year has been a banner year for us in a store the size of your living room or den," the owner says in amazement. "I attribute it to flavor, presentation, and our Seaside location."

Dawson's Yogurt and Fudgeworks is located at 121 Central Square in Seaside. They are open 7 days a week.

To find out more, call (850) 231-4770 or visit them on the web at www.sweetwilliamsd.com/dawsons



Uncork something great.

Enjoy a fabulous evening at Seagar's – which boasts a private reserve wine list featuring over 600 labels and the finest prime beef and fresh seafood on the coast. Reservations recommended, **850.622.1500**.

SEAGAR'S
PRIME STEAKS & SEAFOOD
HILTON SANDESTIN BEACH GOLF RESORT & SPA

Find us on
Facebook

www.SeagarsDestin.com

AAA 4-Diamond Restaurant



an oasis of peace & tranquility awaits

This is your time. Let yourself be **PAMPERED**, indulged and made to feel truly **SPECIAL**. Serenity by the sea Spa offers a **TANTALIZING** menu of spa & salon services, a welcoming staff and an array of **LUXURIOUS** products to take you to a place of ultimate **RELAXATION**.

Serenity by the sea
THE SPA AT THE HILTON SANDESTIN BEACH

Be sure to check out
our monthly specials
by calling us at
850.622.9595,
or visit us on the web.

Find us on
Facebook

www.SerenitybytheseaSpa.com

#MM10776

Shop Simply
Dine Simply
Live Simply



seasidefl.com

A
Simple
Beautiful Life



Reach 30-A's finest beach lovers

ADVERTISE WITH **the thirty-a
REVIEW**

Call **404.560.3677** for rates and information



A DAVID WEEKLEY HOME IN PANAMA CITY BEACH

Where "home sweet home" and "vacation destination" become one!

David Weekley Homes is proud to call Panama City Beach home! On the Emerald Coast, we offer award-winning floor plans, home designs with the latest energy-efficient building techniques and hundreds of Custom Choices™ to make your home your own. Start your home search in Panama City Beach now!



Home from the low \$200s-\$1 Million+

For more information, contact an Internet Advisor at 800-378-8006

DavidWeekleyHomes.com

See Sales Consultant for details. Prices, plans, dimensions, features, specifications, materials, and availability of homes or communities are subject to change without notice or obligation. Illustrations are artist's depictions only and may differ from completed improvements. Copyright © 2011 David Weekley Homes - All Rights Reserved. CBC1257289 Weekley Homes, L.P. Panama City, FL (PANA43385)



SHELLY SWANGER
P H O T O G R A P H Y

SHELLYSWANGERPHOTOGRAPHY.COM * SANTA ROSA BEACH, FL * GRAYTON BEACH, FL * 850-502-9124

find your chic...@ the grove.
Effortless style, classic beauty...the best in the business and world class products.



850~267~8444

50 Uptown Grayton, Ste 2
Santa Rosa Beach, FL 32459

the grove salon & boutique
TheGroveatGrayton.com

where the
FOODIES
GO



GEORGE'S

AT ALYS BEACH

Castle Harbour Drive
& 30A in Alys Beach

850.641.0017

georgesatalysbeach.com



traditional tex-mex
with a coastal twist



LA COCINA

MEXICAN GRILL AND BAR

seacrest beach

between Alys and
Rosemary Beach

850.231.4021

lacocina30a.com

Serving
DEEP FRIED LOVE
since 1949

Famous Fried
Grouper Sandwich



at the corner of
395 & 30A in
Seagrove Beach

850.231.5736

seagrovevillagemarket.com

BUD & ALLEY'S

WATERFRONT DINING

BUD & ALLEY'S RESTAURANT • ROOFTOP BAR • TACO BAR • PIZZA BAR

THREE GREAT RESTAURANTS ON THE BEACH IN SEASIDE, FLORIDA



GOOD FOOD. GOOD PEOPLE. GOOD TIMES.



SPECIALIZING IN UNFORGETTABLE WEDDINGS, CORPORATE & PRIVATE PARTIES CONTACT: EVENTS@BUDANDALLEYS.COM

850.231.5900 • MAKE ONLINE DINNER RESERVATIONS AT BUDANDALLEYS.COM

