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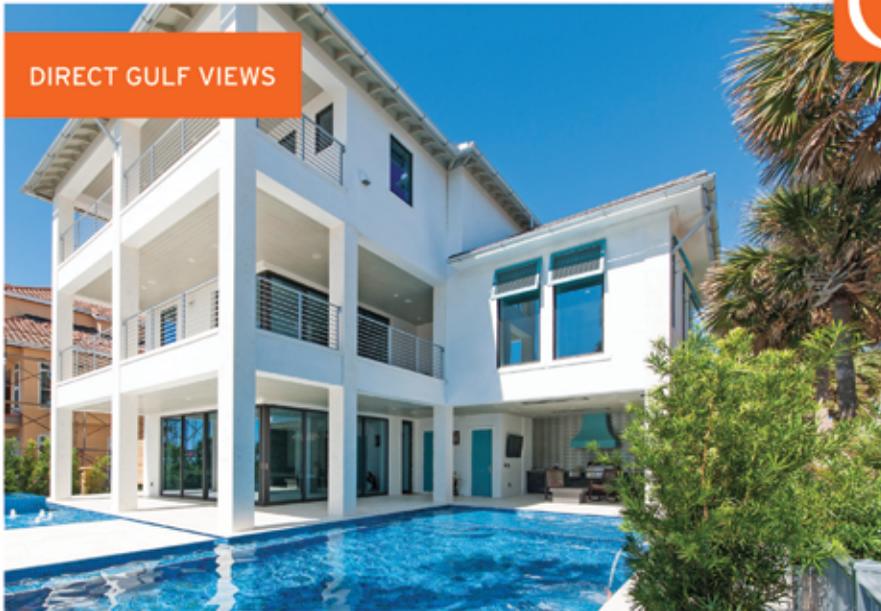
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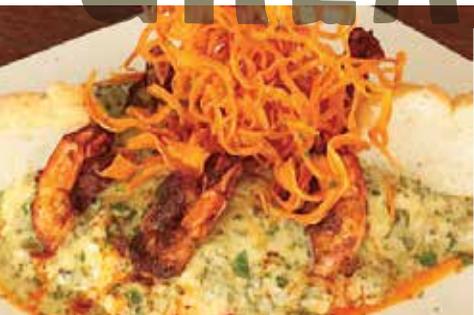
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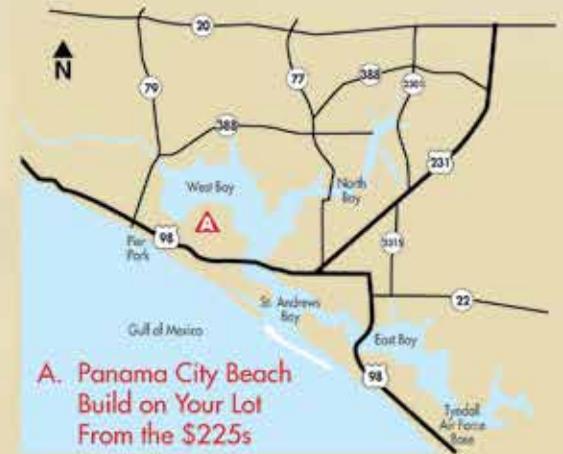
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January 22nd theatre | music From London's Great White wave, Playwright & Actor **Peter Cutts** interweaves drama, poetry and music onstage. **Morgan Teel** screens awarded experimental dance video.

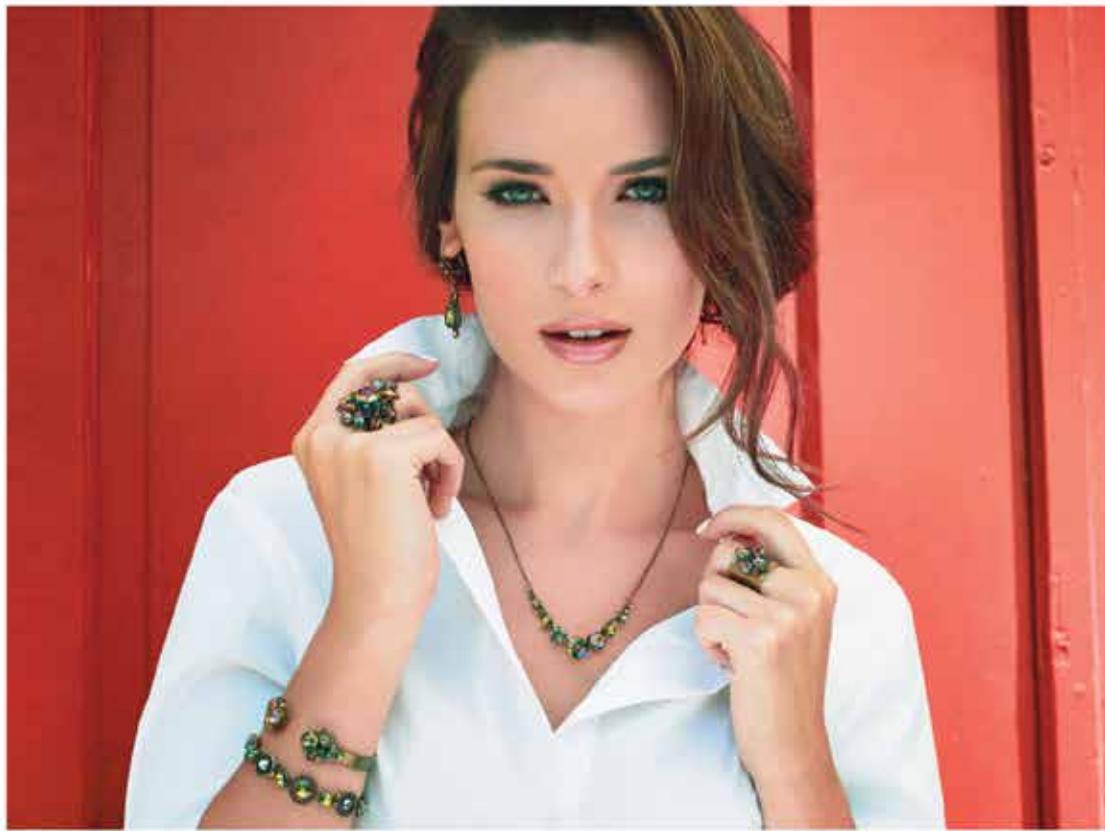
January 24th music | Canadian Singer-Songwriter & multi-instrumentalist **Linda Rae's** folk/roots music have earned her 3 Platinum Records and Album of the Year

February 12th film | book art Our third annual "Valentine To 30A" program. Author and naturalist **Mark Hains** shares his cultural and environmental adventures on a 1,200 mile trek along the Texas-Mexico border. Award winning illustrator **Donna Ruff's** intricate patterns, hand-cut into paper are reminiscent of 17th century liturgical works.

February 27th music | music theatre Composer **Tyler Capp** traces the stylistic history of banjo playing throughout America's great folk traditions. Actress, musician and writer **Heather Robb** has enthralled audiences nationally with her narrative and musical performance.

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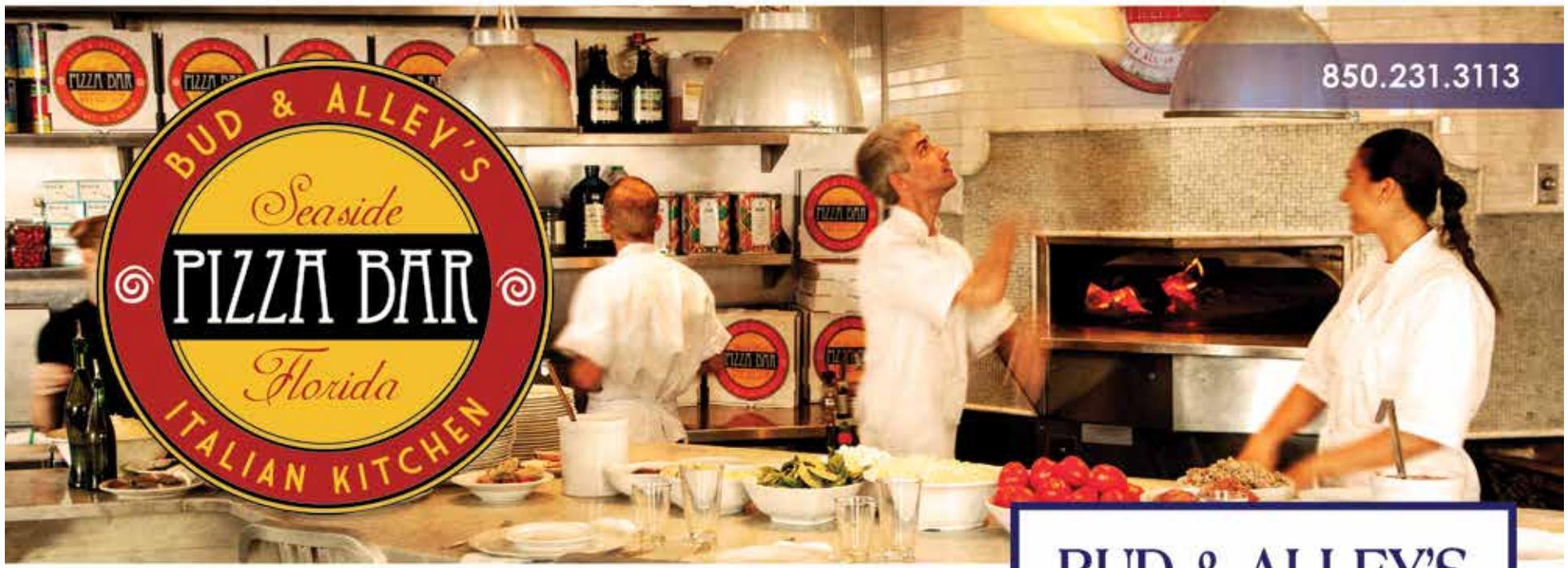
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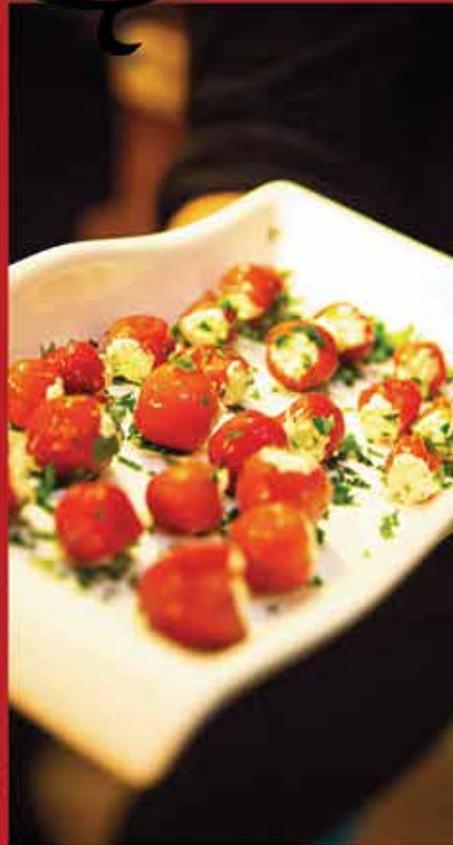


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letter from the publisher

TIME TO EAT



We've heard it all of our life: "Time to eat." Whether from our mothers, friends, or schoolteachers, the phrase is ingrained into our brains (and possibly our hearts) as a time of joy, nourishment and reflection. Eating is like smiling. It is something that everyone does no matter where they are from and it is a common language, regardless of your cultural background or where you live in the world.

It is no surprise then, that eating is a very special subject. A subject garnering millions of books, and often great debates. In our current decade, eating even crosses political boundaries as a hot topic: GMO or Non-GMO; Organic or Non-Organic; Labeling or Non-Labeling. If we are what we eat, then eating is in fact a large representation of who we are: as a culture, as a species and as a living being. Wow. Not many one-word topics garner so much interest or importance.

On that note, we are proud to bring you this year's dining guide. As always, it is packed full of 30-A's finest chefs, restaurants, and farmers. Without these folks 30-A would not be what it is today. They are a beacon in the night. When all you can hear is the soft lapping of waves from the Gulf of Mexico, these dedicated folks are in their kitchens, making delicious cuisine from fresh, locally farmed ingredients so when you are finished enjoying the naked beauty of the Emerald Coast, and someone says, "Time to eat", you will not have to go far for a hot meal in a beautiful setting among friends and family.

Thank you chefs, farmers and restaurateurs of 30-A. We salute you. In essence, you are us and we are you. Your creations help create us. And that is nothing to take lightly.

Buonissimo!

Miles K. Neiman

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dining		chefs	
723 Whiskey Bravo Bistro and Bar	15	Chef Kevin Korman	77
Angelina's Pizzeria & Pasta	16	Chef Kevin Purdy	78
Another Broken Egg	17	Chef Gregory Smith	79
Barefoot BBQ	18	Chef Johnny Earles	80
The Bay	19	Chef Shaun O'Brien.....	82
Bud & Alley's Pizza Bar.....	20		
Bud & Alley's Taco Bar	22	farmer talk	
The Bowery On Thirty-A	23	The Adams Farm	85
Café Bolo.....	24	Arrowhead Beef.....	86
Café Thirty-A	26	The Cranky Yankee's Garden	87
Caliza Restaurant.....	27	Cypress Cattle	88
Chanticleer Bakery & Eatery	28	Dragonfly Fields.....	89
Coast Food + Wine	30	GreenMans Garden.....	90
Cowgirl Kitchen	32	Mac Farms	92
Edward's Fine Food and Wine	34	The Market at Gulf Place	94
Fish Out of Water.....	36	Moonlight Micro Farm.....	96
George's at Alys Beach	38	Priceless Health Hydroponics	97
Grayton Bar & Grill.....	39	Ocheesee Creamery	98
Great Southern Cafe.....	40	Rosemary Beach Farmers Market.....	99
Havana Beach Bar & Grill	42	Southern Craft Creamery	100
JC Seafood House	43		
La Cocina Mexican Grill and Bar	44		
La Crema Tapas and Chocolate.....	45		
Local Catch	46		
Louis Louis.....	48		
The Meltdown on 30A	50		
Old Florida Fish House	51		
The Perfect Pig	52		
Pickles.....	54		
Pizza by the Sea.....	56		
Raw & Juicy	58		
Real Paella	60		
The Red Bar.....	61		
Restaurant Paradis	62		
Rose Bros. Soda Fountain and Coffee	63		
Seagar's.....	64		
The Shrimp Shack.....	66		
Summer Kitchen Café	67		
Vue on 30A	68		
V at Seagrove	70		
Wild Bill's Beach Dogs	72		
Wild Olives.....	74		



dining

723 Whiskey Bravo Bistro and Bar

BY JULIE HERRON CARSON



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

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

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

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

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

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

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

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

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

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

BY SUSAN BENTON

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

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

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

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

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

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

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



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

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

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

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

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

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

Another Broken Egg Not Your Typical Cafe

BY LAUREN GALL

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

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

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

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



Cinnamon Roll French Toast



Southern Crab Stack

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

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

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



Eggs Benedict

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

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

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

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

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

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

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

Barefoot BBQ

BY TAYLOR ARNOLD

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

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

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

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

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

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

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

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



Barefoot Barbecue



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

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

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

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



James Murphy

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

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

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

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

Enjoy International Flavors with a Southern Twist at The Bay

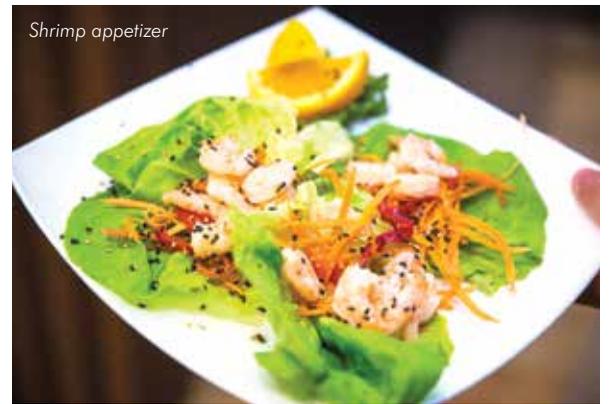
BY SUSAN BENTON



Key Lime Pie



Signature Sushi at The Bay



Shrimp appetizer

Chef Jim Shirley, a Pensacola celebrity chef and South Walton local, has expanded his restaurant empire with the addition of The Bay, another exceptional culinary concept that recently opened to rave reviews. Located in the former beloved haunt the Sea Bar, the restaurant is nestled at the water's edge overlooking Choctawhatchee Bay at the southern foot of the 331 Bridge.

Chef Jim Shirley has cooked up something entirely new with The Bay, still capturing classic Southern coastal flavors but this time incorporating international influences.

The Bay has been overhauled to the delight of many, as it showcases an expansive 55-foot bar upon entry and an open air kitchen where one might find beloved local sushi chefs Jamison Hendler and Jon Kendrick at work. Patron favorites include the Jon The 2nd Roll with fresh Yellowtail Tuna, Spicy Sauce, Avocado, and Crunchy Tuna Bake; and the Kelli Roll with Ginger Shrimp, Spicy Tuna, Avocado, Eel Sauce, Soy Wrap, Cream Cheese, and Extra Sesame.

Though reclaimed barn wood walls are now part of the eclectic decor, an even more exciting addition in the Gulf to Table concept is the installment of a refrigerated fish cutting room, where the stellar team of sous chefs on hand break down the sustainably sourced fish that arrive fresh daily.

Shirley says, "We have a great team onsite and in the kitchen. Collectively we have some of the best talent around. We are proud to have our sushi chefs, Assistant Manager Beau Tilley, and sous chefs Ben Steeno, Van Little, Burton Howard, Victor Hernandez, Mark Campbell, and Michael Mix on board working with us."

Already delighting the taste buds of locals and tourists is the fresh Lobster Sandwich filled with marinated lobster in a lime-tarragon dressing on a toasted sweet roll topped with chives; and Thai- Molly's: house-crafted fresh ground organic corn tamales. The plating includes one red curry pork tamale finished with a red curry coconut sauce and one green curry chicken tamale finished with a green coconut sauce.

Another popular menu item is The Bomber Burger, dripping with The Bay's secret street sauce, topped with caramelized onion, roasted tomato and Asiago Cheese Crisp.

Chef Shirley is thrilled with the flavors exuding from the Asian inspired basil pesto rubbed fresh snapper served with jumbo lump Crab Cake packed with lemongrass, basil, and topped with sake butter. He is also excited to bring his award-winning wine list to The Bay to highlight each dish and a new beer cooling system that allows The Bay to serve 12 beers on tap at a frosty 29-32 degrees.

General Manger Mario McNally says, "The Bay is here to make each dining experience a success!" With a variety of seating inside, and outside on the patio that

includes the unparalleled views of the bay, there is plenty of room for a romantic date night, as well as a place for family and friends to gather in large groups.

Just steps from the restaurant is a sandy beach where customers can flip their toes in the sand or linger beneath the shade of a swaying palm branch. Even more exciting is the option to arrive at The Bay by paddleboard or small watercraft with a dock and pier on site.

The Bay also has a "Secret Garden", where light are strung in the old oaks draped with moss. Shirley says, "The back courtyard looks like Savannah and has already been used for private functions. We will use this space for weddings, small parties, and intimate gatherings."

With so many great options to choose from, including live music Friday thorough Sunday, plan to kick off your shoes, dip your toes in the cool water and savor a moment with craft cocktail while pondering your next move on the menu... like the house made Key Lime or Peanut Butter Pie.

The Bay is located at 24215 Hwy. 331 South, Santa Rosa Beach, FL 32459. Hours of operation are Wednesday-Thursday 11 a.m. to 9 p.m., Friday-Saturday 11 a.m. to midnight, and Sunday 11 a.m. to 9:30 p.m. For updated hours or for more information call (850) 622-2291 or visit their website www.baysouthwalton.com.

Bud & Alley's Raises the Bar on Authentic Pizza

BY SUSAN BENTON

Local restaurateur Dave Rauschkolb has a passion for food and life. In 2007, as the owner of the iconic Bud & Alley's restaurant, located in the heart of Seaside, Florida, he decided to mix things up a bit. He took a trip with local architect Leo Casas south of the border and to San Diego, in search of the most authentic Mexican cuisine. Rauschkolb returned home and opened

New to The Pizza Bar is Destin's own Chef Phillip McDonald who recently returned to the Emerald Coast after a year honing his culinary skills with some of the best in the New York culinary scene, including a six-month stint as sous chef at Reynard in the Wythe Hotel.

Rauschkolb says collaborating with McDonald is a natural. "We are both low-key local surfers passionate

cheeses for the most authentic taste. It is hand pressed and baked in a wood-fired brick oven stoked with southern oak. With temperatures nearing 750 degrees, the thin crust-style pizzas are cooked and served in minutes.

The menu features more than a dozen different "red" and "white" pizza pie offerings. There are popular classics such as the Margherita with fresh basil and mozzarella, and the Roasted Fennel Sausage topped with house made sausage and fresh mozzarella; and some new choices such as the White Clam Pie with fresh-shucked clams from Alligator Point and the Farmer's Market pizza, which is a great showcase for fresh, seasonal vegetables sourced from local farms and fields. Artisan cheeses, fresh green salads, antipasto dishes, bruschetta, homemade soups, seasonal vegetables, and hearty pastas round out the menu.

You can enjoy domestic and imported beer and red, white, and sparkling wines by the bottle and by the glass. Here wine is enjoyed the Old Italian way — in a short glass.

The best way to experience the authentic flavors of The Pizza Bar is family-style in the courtyard, but you can also dine fireside at the bar and on the veranda overlooking the Gulf. There is great comfort in knowing that Rauschkolb offers honest food, simply prepared with care, in a beautiful setting served with an abundance of warm Southern hospitality.



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

a traditional Mexican taqueria to rave reviews. It was aptly named Bud & Alley's Taco Bar, situated literally next to his primary restaurant.

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

Nestled in the Gulf dunes on the western edge of Seaside, Bud & Alley's Pizza bar has splendid Gulf breezes from the outdoor shaded terrace with comfortable sofa seating, while the courtyard patio offers large farm tables for traditional Italian family-style dining and is a wonderful spot for people watching. The indoor dining room is warm and cozy, filled with design touches by Rauschkolb's wife Carol (of Carol Murphy Design), such as the antique pizza peels perfectly arranged on the wall.

about serving up fresh food and creating a great dining experience. I'm thrilled that we are able to work together and look forward to all the ways Chef Phil will raise the 'bar' with us."

Before opening a private personal chef and catering service in 2006, McDonald worked in many of the area's finest restaurants including Cuvee Beach, Criolla's, Fish Out of Water and Onano. Beyond New York, he has also worked in the kitchens of the culinary meccas cities of New Orleans, San Francisco, and Portland.

Chef Phil says he draws his menu inspirations from the Gulf of Mexico, local farms, his customers' tastes and the five senses. "The Pizza Bar was inspired by the cucinas of Naples, Italy," McDonald says. "Our menu showcases dishes with a touch of rusticity. We want the food to speak, so we're all about keeping it simple, seasonal, and delicious."

The Pizza Bar is also all about being hands on. Chef Phil and his culinary crew, led by chef de cuisine Derek Langford, make fresh batches of pizza dough, mozzarella cheese and pasta all by hand each day. Each 11-inch Neapolitan-style pizza pie is made to order and topped with fresh local produce, along with imported meats,



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



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Bud & Alley's Taco Bar

BY SUSAN BENTON

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

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

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

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

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

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



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



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

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

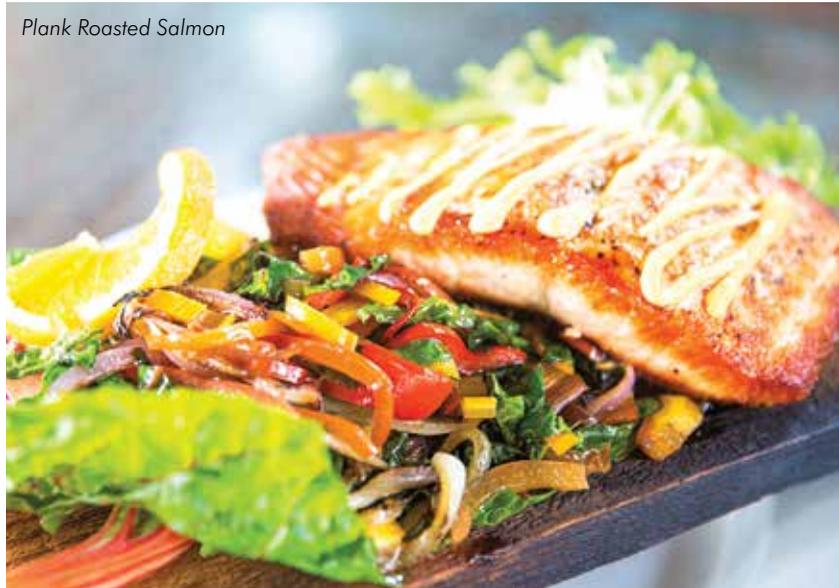
is fantastic for those families that don't want to break the bank while on vacation, and for those that just want to kick off their sandy shoes and wash down a spicy taco with a cold cerveza.

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

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

The Bowery On Thirty-A

BY SUSAN BENTON



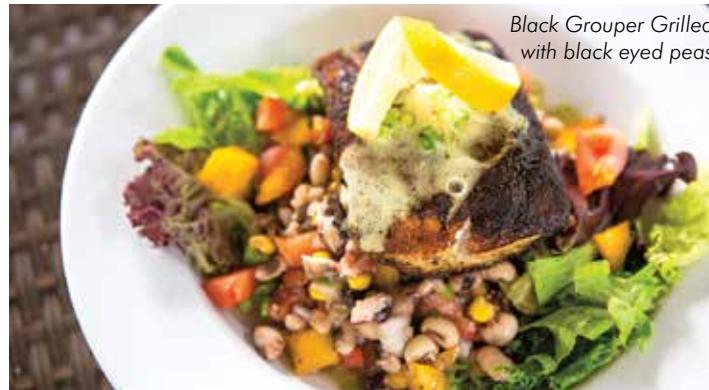
Plank Roasted Salmon



Tiramisu



Mango Chocolate Mousse



Black Grouper Grilled with black eyed peas

unique blend of pork, beef, and pancetta. Topped with sautéed onions and Gruyere cheese, and served on a buttery brioche bun, it is a perfect marriage of flavors.

In The Bowery's main dining space an elegant ambiance is set with warm wood paneling and its piece de resistance bar. Crystal chandeliers and candelabras accent the upscale atmosphere.

The restaurant sources many of the food items locally, including fresh Gulf seafood like the Yellowfin Tuna that is black pepper seared and served over Basmati rice before being topped with eel sauce. It is showcased on the dinner menu and is quickly becoming a favorite, as are the Ancho Duck Egg Rolls with Cascabel pepper dipping sauce served as an appetizer.

Other popular menu items include The Bowery's hand-cut juicy steaks, double cut pork chop, pan seared Maple Leaf duck breast, and classic jus de poulet: a roasted half chicken with Marsala reduction.

Wine lovers are rejoicing at the price points on The Bowery's extensive wine list, while cocktail enthusiasts enjoy premium craft cocktails and top shelf liquors.

The Bowery On Thirty-A presents live jazz and blues with no cover charge, where local headliners like Geoff McBride and Chris Alvarado can often be seen performing onstage.

If looking for the latest happenings at The Bowery On Thirty-A, be sure to check the events calendar on their website and sign up for their weekly email. Reservations are highly recom-

mended on nights when live music is available and can be made by calling (850) 622-1136.

New to the beautiful Blue Mountain Beach area, The Bowery On Thirty-A is an elegant restaurant and live music venue located in the heart of Redfish Village. Locally owned and operated by the Williams family, the space is a true gem like no other, as it captures the essence of a prohibition speakeasy; but where lucky for patrons no password is required.

The Bowery On Thirty-A is the namesake of a street and neighborhood in the southern portion of the New York City borough of Manhattan. As the population of New York City grew, so did The Bowery, and by the early 1800s it expanded from a farming area outside the city to a grand boulevard, where many well-respected and famous people relocated their residences; something similar to what has been taking place along 30-A in South Walton for many years.

Offering inside and outside dining options, The Bowery On Thirty-A includes a café, main dining room,

patio dining, and a soon-to-be available upstairs space for private events. Ample parking is available as well, something hard to come by for many businesses in the local area.

Make plans for a morning visit to the café where vast selections of sought after breakfast items are meant to be savored. Plates of traditional eggs, potatoes and bacon, Southern biscuits and sausage gravy, French toast, and a delectable hand crafted quiche of the day are just some of the menu preparations made from scratch. The Bowery Bloody Mary or a fresh squeezed Mimosa will certainly brighten up any brunch.

Among the variety of sandwiches offered at lunch, the Bowery Burger made it to the top of my list with its



The Bowery On Thirty-A is located at 2052 West County Highway 30A in Redfish Village. Hours of operation are: breakfast served Monday to Saturday 8am to 11am, lunch served Monday to Saturday 11am to 2pm, dinner served Monday to Saturday 6pm to close. Happy Hour is offered Monday through Saturday 4pm to 7pm, with a ladies night takes place on Thursday 7pm to 11pm. Brunch is offered on Sunday 8am to 2pm.

Café Bolo Brings Brazilian Flair To 30-A's Food Scene

BY SUSAN BENTON



Fresh pastries



Flan



Brigadeiros

South American cuisine has made its way onto 30-A at Café Bolo, just west of Gulf Place. Owners Mara Romero-Perez and Robert Perez were waiting on the perfect spot to open an authentic Brazilian eatery and found it across from the Ed Walline public beach access on the first level of the Abacos building. Perez says, “We were on our way home from a Sunday in Seaside with our young sons and saw the sign for lease. We fell in love with the incredible water view and knew this was the place. We contacted our realtor and leased the space right away; we were open for business within three months!”

Though Robert Perez’s background has been in management and the restaurant industry, many local families might remember him as their children’s former

soccer coach at Ft. Walton Beach High School and Gulf Breeze High School.

As local residents, the couple wanted a true locals eatery; a café where beach goers can walk in with sandy feet and grab an empanada, or patrons can sit and enjoy gourmet fair trade Amavida coffee and authentic South American pastries, soups, and sandwiches.

On May 28, 2013 Robert and Maya opened their dream café and named it Bolo, which in Portuguese means cake. Mara Romero-Perez says, “I liked the sound of it. Bold and strong, like my people of Brazil and Robert’s of Chile. I love to bake and Robert loves coffee, so we felt like the name was a natural fit.”

Food carries cultural, historical, and individual influences. Born and raised in Parana, Brazil, Mara Romero-Perez draws inspiration from her family recipes to create the made from scratch morning pastries. Some include the popular Chicken Empanadas; Sausage or Ham & Cheese Rolls; the Individual Spinach Quiche; or the famed Tres Leches Cake, made with moist white cake, rum, whipped cream, condensed milk, coconut milk, and topped with fresh coconut. The traditional Brazilian Flan is also available.

Hand crafted each morning and a sell out by the afternoon are the gluten-free Brazilian Cheese Rolls. Perez explains, “In Mexican Restaurants customers are offered chips and salsa, in Italian restaurants it is bread and olive oil, and in Brazil it is cheese rolls.”

With meat being prominent on Brazilian menus, the couple decided to add a Brisket Sandwich to Café Bolo’s selections. Romero-Perez says, “The meat is slow roasted whole for six hours, sliced thin, and served on French bread with mozzarella cheese, lettuce, tomato, and red onion.” The chicken for the Chicken Salad is first pan seared and poached before being shredded and mixed with carrots, onions, green onions, apples, and green grapes, creating a flavor packed sandwich. The broth left over is used to make the hearty and soul satisfying Tortilla Soup. Robert Perez says, “I could not get away from it. I am crazy about Tortilla Soup and my loyal customers from south of the border were requesting it!” Made with fresh cooked chicken, garlic, jalapeño, cilantro, onion, special spices and tortillas, it is served with a side of sour cream. Other soups include Split Pea Soup and a Black Bean Soup that is served Brazilian style with bacon and smoked sausage (a vegetarian option is also available). Perez says, “Even though lunch service begins at 10:30, if menu items are ready before then they are for sale. We have one customer who enjoys our Black Bean Soup for breakfast!”

Café Bolo is located at 4360 Highway 30A West #105, Santa Rosa Beach, Florida 32459. Hours of operation are Monday-Saturday 7a.m. to 5 p.m., and on Sunday until 2 p.m. For more information call (850) 267- 3249.

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Café Thirty-A

BY NEVILLE CARSON

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

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

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

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

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

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



Martini



Pan Seared Diver Scallops



Roasted Beet Salad

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

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

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

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

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

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

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.

On a continued trek to make all components on the plate new and exciting, Chef Kevin Korman showcases his passion for elevating cuisine nightly at Caliza in Alys Beach. Caliza has been a staple for fine dining on 30-A since its inception and that has not slowed since Korman took over at the helm in 2011. Korman's playful spin on comfort food and genuine desire for creating a memorable dining experience for patrons lands this culinary star's menu on the "must-try" list when visiting the Emerald Coast.

Hailing from the north, Korman grew up near the farmlands of Maryland in Carroll County, just outside



of Baltimore. His passion for farm-to-table food started early as he watched his mother and grandmother prepare meals for their family. Korman started his culinary career at age 20 when he attended Baltimore International College in Maryland. Over-achieving is not a new thing for this chef; he was one of the top seven students chosen in his graduating class for the school's honors internship program at a hotel in Ireland.

Caliza's ever-changing menu showcases global flavors as well as reflects the current season and the area's local artisans that produce the ingredients used.

Korman's world travels and experience in dining rooms across the country have upped his culinary pedigree. He pays homage to the tried and true flavor of Baltimore, Old Bay Seasoning, by creating an Old Bay puree using roasted tomatoes and old bay spice then serves it as the condiment to the Jumbo Lump Crab Cake on Caliza's menu. The green waters of The Gulf are reflected on the menu with much of the seafood coming in fresh daily. "As a chef we have a moral obligation to serve healthy food that is obtained from ethically responsible sources. That's why I support as many local farmers and fisherman as possible," says Korman.

Korman's menu adds a "wow factor" to traditional items such as the Deviled Twin Oak Farm Egg (*Beef Tartar, Beets, Hazelnuts, Foie Gras "Snow"*). This is not your mama's deviled egg – it is hard boiled, soaked in beet juice to create a marbled effect, served with beef tartar, and roasted baby beets that have been rolled in hazelnuts. As the final touch, frozen Foie Gras Torchon is grated over the dish tableside. "It's a perfect example of taking a familiar dish (a deviled egg) and elevating it to fine dining in a way that the guest wasn't expecting," says Korman. The well-traveled clientele allow Korman

to get away with his avant garde fare, always rotating menu items to keep guests coming back for more.

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

For more information about Caliza Restaurant and Alys Beach, visit www.calizarerestaurant.com or call (850) 213-5700 to make reservations. Also, visit www.alybeach.com and click on Caliza Restaurant or call, toll free, (866) 732-1760. Finally, be sure to arrive early so you can relax and enjoy Caliza Restaurant's Happy Hour from 5:30 pm until 6:30 pm in the Bar and Lounge.

**** Caliza Restaurant is closed during winter but will re-open March 2015 for dining service. Catering is offered year round. For more information regarding catering services, please call (850) 213-5700.*

Chanticleer Bakery & Eatery: Food To Crow About

BY SUSAN BENTON



Chicken Salad Sandwich & Southern Summer Salad



Fresh & Spicy Southwest Salad



Open Faced Veggie Sandwich w/ Baby Carrots



Club Sandwich with Tomato Bisque

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

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

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

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

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

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

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

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

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

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

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

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

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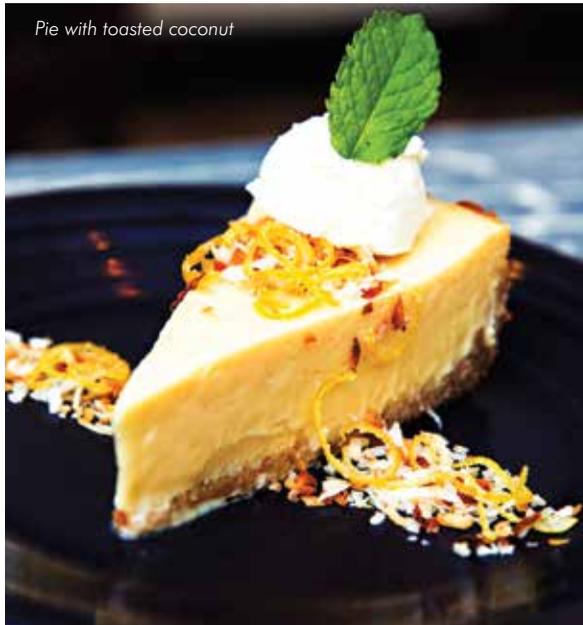


Coast Food + Wine

BY SUSAN BENTON



Seafood stew in lemongrass-coconut milk broth



Pie with toasted coconut



Shrimp ceviche

Nestled on highway 30A in the pristine location of Grayton Beach, Florida, a new restaurant has taken shape with owners that are not so new to the community. Miriam Dillon, a noted realtor in the area with Homes On 30A, and her husband Chef James Dillon, owner of Summer Kitchen Café, the first restaurant built in Rosemary Beach (still thriving today), have teamed up with former Onono at Rosemary Beach Chef Chris Joyner. This merging of creative talents is bringing dynamic new flavors to the Shops of Uptown Grayton at Coast Food + Wine.

The soothing white logo with palmetto branch on the signage hanging outside the restaurant makes the statement that you will be served fresh coastal fare. Passers by will be firmly entrenched by sensory overload as they view the photographic video series of dishes through the glass window before entering, ensuring that this is the place they will want to linger for fine wine and imaginative food.

Since opening day, the restaurant has been filled with foodies, fans of both chefs, friends of the owners, locals and tourists who already know what to expect from Dillon and Joyner's credentials: High quality food sourced regionally and prepared well. Many patrons are excited to have a midway location on 30-A like Grayton Beach to dine on Dillon and Joyner's cuisine, as those that live on the west end of 30-A often find it difficult to get to restaurants on the east end, and vice-versa, especially in tourist season.

Several diners have taken to social media to express their passion about their culinary experiences at Coast. For

example, Brenda Nunnery, a Panama City resident and Grayton Beach homeowner states on Facebook, "I had the jumbo shrimp linguine with spinach, tomato, white wine and Parmesan and it was delicious! I also can't stop thinking about the sweet potato hummus with grilled pita bread!" A photo of the Seafood Stew with Mahi, shrimp, scallops, mussels and tomato in lemongrass-coconut milk broth alongside a photo of the Curried Scallops with sweet potato, baby peas, tomato and ginger also garnered quite a bit of attention and comments from food lovers on 30AEATS Instagram.

During my dining experience, I was extremely pleased with the sweet and creamy Crab & Corn Spring Rolls served with tangy lemon caper aioli and the Shrimp Ceviche with mango, lime and cilantro that delighted my taste buds with sweet and tart flavors that played together well. I was thoroughly impressed by the dreamy Panna Cotta topped with macerated fresh berries that had heads turning when placed on my table.

The limited menu is much appreciated over lengthy ones that are often time consuming to view. It is broken down into small plates, entrees, a very nice wine list, craft beers, water+soda and desserts. It will change with the seasons and as product becomes available from purveyors like Mac Farms, GreenMans Garden, City Produce, Florida Seminole Beef, Springer Mountain Chicken, and Prince Edward Island Mussels, to name a few.

A brand new wine bar has been placed in the restaurant's front room, not only providing seating to savor a great culinary experience, but also as a place to enjoy the many distinctive wines by the bottle or glass.

It is also the best spot to view Chef Joyner in action as he creates dishes in the open-air kitchen. Table seating with fresh picked flowers is available in both the front and back dining rooms, as well as outside on the patio under twinkling lights overhead. Patrons can also enjoy the master artwork by local talent Steve Wagner, available for purchase.

Coast Food + Wine serves Southern, local, coastal cuisine from 5:00 pm to 9:00 pm Tuesday through Saturday at 50 Uptown Grayton Circle, Grayton Beach, Florida 32459. For a limited time, Coast is offering 50% off all entrees from 5:00 pm to 6:00 pm Tuesday through Saturday. They are closed Sunday and Monday. For more information call (850) 231-3002 or visit www.coastfoodwine.com. Keep up with Coast on Facebook, Twitter, and Instagram.

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Cowgirl Kitchen

BY SUSAN BENTON

If seeking meals with moxie, finding the right tools to entertain with ease, or wanting to throw picnics with panache, then head to Cowgirl Kitchen Café in Seagrove Beach or Cowgirl Kitchen Restaurant & Bar and CK Feed & Supply in Rosemary Beach, which were both voted 3 years in a row as “Best Overall Experience” at *Rosemary Beach Uncorked*.

Owners Nikki Nickerson and Jennifer Green know how to kick back and cowgirl up, and want you to do the same, as they have been offering foodies the best options to dine in or take out since 2005. They have also expanded their operation through the years to include unique gifts and kitchen items that can be gift wrapped and delivered to your door on 30-A.

Cowgirl Kitchen Café in Seagrove Beach is a mecca for hungry diners seeking high quality seasonally inspired cuisine. They offer a popular and sumptuous breakfast from 7:30 a.m. to 2p.m. daily, with favorites being the breakfast tacos and hot biscuits. Specialty sandwiches, salads and soups are available until 3 p.m. in the offseason and 7 p.m. in season. Cowgirl Kitchen Café now also offers their signature Bloody Marys, mimosas and draft beer in Seagrove. “We carry foods that we love and want to share with our friends and family,” Jennifer explains.

Cowgirl Kitchen & Bar is located in the heart of Rosemary Beach and has a casual and fun atmosphere where breakfast, lunch and dinner is served. Plan to saddle up to the bar to watch a game on the high definition television while sipping on a cold beer (six are offered on tap) and nibble on a selection of tantalizing appetizers. Sitting outside on the patio while savoring Gulf views over a bottle of fine wine or pitcher of margaritas is also the perfect way to spend the day. In the afternoon, happy hour is available where chips, Cowgirl salsa, queso, smoked tuna dip, and sinfully delicious nachos are served along with legendary pizzas.

Mosey across the cobblestone street to CK Feed & Supply in Rosemary Beach to lasso your inner chef. This truly is the best place on 30-A to stock up on hard to find wines, craft beer, artisan cheeses, gourmet gifts and cookware, picnic provisions, accessories for the home and kitchen, to-go dips and casseroles, and certainly should be your first stop when you come to town. For those with time constraints like me, CK Feed & Supply has saved many a night when dinner plans weren't made and the family needed to eat.

While on the subject, the good folks at Cowgirl Kitchen (at both Seagrove Beach and CK Feed & Supply in Rosemary Beach) have also supplied our home on several Thanksgiving occasions with a gorgeous spread of food. Every year, Cowgirl Kitchen whips up an amazing Thanksgiving feast for over 250 families, with 2014 being the biggest



Cobb Salad with beer battered bacon



Beer Nachos



Grouper Sandwich



Drunk Shrimp Taco



products. From large events to small family gatherings, they certainly can help make any occasion a successful one. If you're coming to the beach and don't feel like cooking, just place an order 72 hours in advance and your entire meal can be picked up right before mealtime. Nikki says, “We are proud of how we have grown, evolved, and are excited about the future of Cowgirl Kitchen!”

to date. Offerings include a whole smoked turkey, gravy, cornbread dressing, mashed potatoes, praline sweet potatoes, broccoli & cheese casserole, 7-layer salad, bourbon pecan pie and all kinds of dips and sides to enjoy. Make sure to check their website in October to be one of the first to sign up.

As if the cowgirls did not have enough going on, they also cater and just recently acquired a 7000 square foot warehouse to begin manufacturing their own line of

CK Feed & Supply is located at 31 Main Street in Rosemary Beach, FL; Cowgirl Kitchen Restaurant & Bar is located at 54 Main Street in Rosemary Beach, FL; and Cowgirl Kitchen Café is located at 3005 Scenic Hwy 30A in Seagrove Beach, FL. For more information, please visit www.cowgirlkitchen.com. Photography courtesy of Jami Ray and Jackie Ward.



30A EATS

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



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Edward's Fine Food and Wine

BY SUSAN BENTON



Salad Nicoise



Chef Edward



Steak Frites

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

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

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

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

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

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

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

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

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

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

I serve a fresh local product done right!

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

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

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

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Fish Out of Water: The Ultimate in Gulf Front Dining

BY DONNA COOK

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 visually intriguing as you make your way through to the sunset dining patio, 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 *Forbes* 4-star and AAA 4-diamond restaurant.

On the menu, expect to find new favorites like Almond-Crusted Halibut with Sautéed Baby Scallops and Clams, Asparagus, Winter Squash and Tagliatelle Pasta, Saffron Garlic Cream Sauce; Pan Seared Sea Bass with White Beans, Tomatoes, Olives, Garlic, Fennel, Italian Sausage, Arugula Salad, Balsamic Syrup or allow your palette to explore the creative side of Executive Chef Todd Roger's cuisine like the Snake River Farms Wagu Center Cut, Rib Eye of Beef with Rosemary-Tarragon Béarnaise, Apple Bacon-Horseradish Mash Potatoes, Bourbon Caramel Carrots or Molasses-Lacquered Duck Breast on Hazelnut Mascarpone Risotto and a Frangelico Sauce Duck Confit, Fried Spring Rolls with Blood Orange-Sweet Thai Chile Sauce.

"Besides locally-caught sustainable snapper, shrimp and grouper and farm-to-table locally-grown seasonal produce, we are staying true to our namesake by importing the finest, fresh caught seafood from Hawaii, Northern Pacific, Atlantic Ocean and Mediterranean Sea," remarks Executive Chef Todd Rogers. "Our culinary team thrives on preparing exciting and unforgettable creations every evening."

After the entrée is done, the desserts are another wow, where diners can watch their bananas foster or soufflé being prepared in the restaurant's show kitchen. If you prefer a liquid dessert, the beverage menu has plenty of signature drinks. And if that isn't enough for your sweet tooth, you will be given a house made edible sweet as a parting treat.

A private dining room is available, lined with bottles from the restaurant's *Wine Spectator* awarded collection of wines. In addition to the restaurant and sunset dining patio, specialty cocktails and wines are offered in a casually chic bar atmosphere. Enjoy happy hour specials and a special appetizer menu nightly from 5:00-6:00 pm



Spectacular views from Gulf-front dining patio



Make a toast in the private Wine Room



Delicious Crème Brûlée Trio



Jerk Marinated Cheshire Pork Chop with Mango-Wild Rice Salad, Plantains, Natural Jus



Unforgettable French Toast with Vanilla-Cinnamon Custard and Berries

Tuesday-Saturday on the sunset dining patio overlooking the Gulf or in the bar.

In addition, Fish Out of Water is serving breakfast, which also can be enjoyed while overlooking the Gulf. Try the popular signature Bourbon Vanilla French Toast, Huevos Rancheros, 14 Low Country Gulf Shrimp & Grits and other favorites. No reservations are required and the dress is casual attire.

Fish Out of Water is located beachside overlooking the Gulf of Mexico on the second floor at the WaterColor Inn, between Seaside and Grayton Beach State Park on Scenic Hwy 30-A. Breakfast : 8:00 A.M. - 11:00 A.M. Daily

Dinner Hours: 5:30 P.M. – 9:00 P.M. Tuesday – Thursday; 5:30 P.M. – 9:00 P.M. Friday & Saturday Dinner Hours change seasonally

Happy Hour: 5:00 P.M. - 6:00 P.M. Nightly (Patio & Bar Only)

Kids Eat Free: 5:30 P.M. - 6:00 P.M. Nightly (2 kids meals with purchase of entree).

Fish Out of Water will be closed during the month of January. For dining reservations call (850) 534-5050 or email concierge@watercolorresort.com.

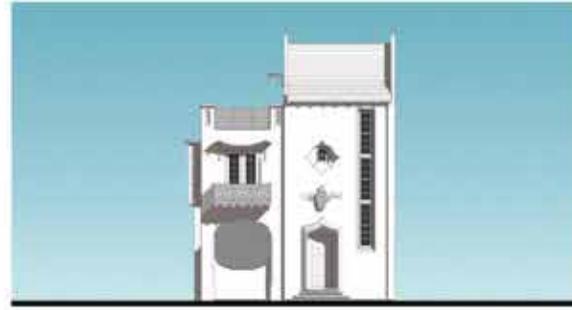
Fish out of Water Food Shots. ©2014 St. Joe Club & Resorts



LIFE DEFINED



C6 · 140 NORTH CHARLES STREET
Aspri Villa, the most spacious home in Alys Beach, provides an enchanting setting for family, combining shared living spaces with private suites, all surrounding an expansive landscaped courtyard. The dramatic tower room offers 360-degree views of the community and Gulf of Mexico.



JJ9 · 14 SHINBONE COURT
South of 30A, "Serenity" captures the highest standards in design and luxury. This exquisite four bedroom home with loggia, courtyard with fireplace, and cascading infinity edge spa and pool has first level living and dining areas, and an elevated kitchen that overlooks the pool and landscaped private courtyard.



A1 · 16 SEVEN WELLS COURT
This beautifully furnished 4-bedroom, 4-bath home offers stunning sunset views from the 2nd floor. The master bedroom, a second master suite, two bedrooms, and a family room, all surround a private court with lush landscaping and a fountain.



F3 · 22 WHITBY COURT
This elegant 3,300 square-foot home has 4 bedrooms, 4.5 baths, and an abundance of living spaces. A first-floor landscaped courtyard connects two of the three guest suites. The second floor is home to the living room, dining room, and kitchen, and covered terrace with outdoor fireplace.



E4 · 41 GOVERNORS COURT
This 5-bedroom, 4.5-bath home captures the Alys Beach lifestyle and is an easy walk to the beach. First-floor living area, kitchen and guest suite all open to the serene and light-filled private courtyard. The spacious master bedroom, with spa-inspired master bath, is conveniently situated on the first level.



JJ2 · 101 SOUTH CHARLES STREET
This beautiful courtyard home is just a few steps from the beach. Designed by the Kligerman Barkley of New York, this home has 4 bedrooms and 3 1/2 baths. 2 of the 3 bedrooms open into the private courtyard, while the master bedroom opens onto a second-floor loggia, which overlooks the courtyard pool.

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George's at Alys Beach

BY SUSAN BENTON

The South Walton culinary scene has certainly grown in the last several years with a variety of places to dine. A favorite of mine among the top tier restaurants has been George's at Alys Beach since opening day. The Hartleys are long-time good friends, but also have a work ethic that I admire, and are constantly looking at new ways to evolve and reinvent

to indulge in, along with gluten free, vegetarian and vegan selections.

In addition to interior renovations and a dining porch added to the exterior of the restaurant last winter marking George's 5-year anniversary, a new Executive Chef, Darek Tidwell, has joined the team, bringing extraordinary flair to food preparations created.

bacon confit and tangy tomato vinaigrette, both served at lunch. Start dinner off by ordering appetizers like the Crawdad Cronuts with white truffle honey and topped with salmon roe, inspired by a trip Chef Darek made to Café Du Monde in New Orleans, or enjoy the succulent Pork Belly Lollipops before diving into an entrée of Jerk Crusted Gulf Snapper served with forbidden black rice,

roasted plantain, pineapple salsa and coconut rum molasses. Chef Tidwell also urges customers to try the "life changing" Beef Short Rib Wellington.

Tidwell moved to Florida from South Carolina back in June 2014 in order to familiarize himself with the region's local bounty. He visited local farms and ranches to develop relationships and strengthen the restaurant's existing partnerships. His menu showcases these local ingredients front and center while incorporating flavors from around the globe while employing modern cooking techniques.

"We're thrilled to welcome Darek to the George's family," says Ann Hartley. "I'm thoroughly impressed with the knowledge and experience he brings to the table. George and I can't wait for our guests to taste his dishes!"

Sommelier and General Manager, Jake Purvis, is also working with Tidwell to expand the beverage program to include a wider selection of boutique

wines and beers that pair perfectly with Tidwell's cuisine. "George's already has a stellar reputation for serving some of the best dishes along 30-A," says Tidwell. "We want to preserve what's great while pushing the envelope to take the food to the next level. Sourcing quality, exciting ingredients from our trusted partners, while also tapping into the talents, interests, and heritages of my kitchen staff are critical elements to making that a reality!"

George and Ann Hartley also own LaCocina Mexican Grill and Bar, and the Seagrove Village MarketCafé. George's at Alys Beach is located just off Scenic Highway 30A at 30 Castle Harbour Drive, Alys Beach. Lunch is served at 11 a.m. to 3 p.m. and dinner 5 to 9 p.m., Monday through Saturday (closed Sunday). To go orders are available. For more information, call (850) 641-0017, or surf to www.georgesatalysbeach.com.



Fried Oysters



Crawdad Cronuts



Crab Hearts of Palm Pot Pie



Bronzed Sea Scallops



George and Ann Hartley



Executive Chef Darek Tidwell

A graduate of the Culinary Institute of America (CIA),

Tidwell oversees all kitchen operations and has recently introduced a new menu that elevates George's regional coastal fare while preserving the staples loyal guests have come to know and love. Some of those to mention are the popular Alys Burger with collard green and blue pimento cheese, fried pickled okra, and bacon, served with farm fries; and the Fried Oyster BLT Salad with local romaine,

their restaurant and cuisine to a higher level, giving patrons the best dining experience possible.

The frog-themed signature logo at George's is printed on hats, t-shirts and other paraphernalia for purchase as seen when entering the restaurant, and on George's "Misbehave/Behave" menu that offers spa inspired food for the health conscious, as well as delectable menu items

Grayton Bar & Grill: Modern Deep South Cooking

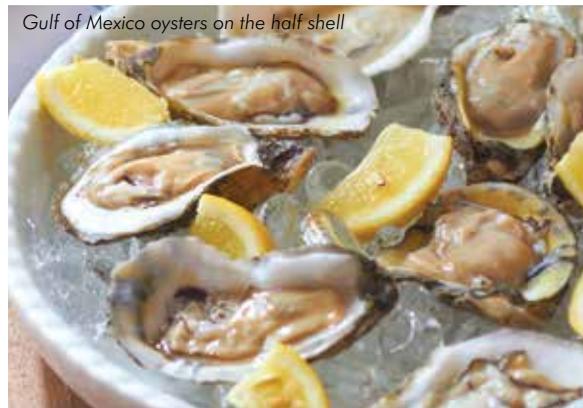
BY SUSAN BENTON

Located in Grayton Beach along Scenic Highway 30-A on Northwest Florida's Gulf Coast is Grayton Bar & Grill serving unpretentious, modern southern cuisine in a casual old Florida setting. Accommodating diners of all ages, the owners of Grayton Bar & Grill strive



Fried grouper sandwich

Throughout his prestigious career, Chef Johnny Earles has worked with such culinary luminaries as Chefs Jean-Georges Vongerichten, Tom Colicchio, Charlie Palmer, and in San Sebastian, Spain, Michelin three-star chef Martin Berasategui. Earles also previously held the record for the longest-standing eatery on Scenic Highway 30A (20 years) before Criolla's closed its doors in 2008. His culinary experience began at 22 years old when the



Gulf of Mexico oysters on the half shell

Fields, and Buddy Ward Seafood, to name a few. Earles applies new techniques and infuses contemporary flavors into his dishes that are refreshing and modern to the palate.

One popular dish is the whole grilled red snapper, served with a delicate reduction of shellfish stock and fresh herbs, reminiscent of a Criolla's dish for those who remember Earles' last successful venture. The beignet appetizers are filled with ramps and Asher blue cheese, while the heirloom greens & tomato salad is topped with house made basil buttermilk dressing. The fresh barbecue shrimp with soufflé cornbread is also a favorite.

The bar showcases several five-inch thick slices of one thousand year old river-recovered cypress gems for its expansive bar top, which has become a popular central gathering spot for locals and visitors alike. The Grayton Bar & Grill signature cocktails highlight the restaurant's devotion to small-batch craft spirits, wines, and beers. The most popular cocktail is the Clooney-rita, which is made with George Clooney's Casamigos white tequila, fresh-squeezed lime and lemon juice, agave nectar, and a splash of Cointreau. It has a satisfying, just-right natural sweet-and-sour flavor. Whether it's the Clooney-rita, a draft Grayton Beer, or a glass of Black Dog Cellars Rosé, meeting friends for a drink at the Cypress Bar is the perfect way to start and end a fabulous evening.

Sundays are also special at Grayton Bar & Grill. That's when Chef Earles takes classic comfort food to a new level, pushing the envelope on the flavors at brunch. In this casual fine dining space and mindset, guests will savor the sounds of musical performances that alternate weekly and often include gospel, jazz, indie, rock, and full-on musical performances.



Shrimp appetizer



Grilled snapper

to make you feel that the restaurant is not just an eating establishment, but an extension of their lives. The walls of the space are filled with photos of family and friends that summon memories of earlier days; when sun-kissed kids play kick-the-can at dusk while mom and dad sip beer and grill fresh-caught pompano.

Co-owners Debbie and Chef Johnny Earles want guests to feel like they are stepping into their home and their past when walking through the doors of Grayton Bar & Grill. New or old to the area, Debbie often greets guests with a warm welcome that makes everyone feel like an old friend and neighbor. Johnny often steps out from the kitchen to visit with patrons at tableside just to say hello. Chef Earles says, "Everything here has a story to tell. Our vision is to bring back fond memories of Grayton."

Louisiana transplant came to Grayton Beach to help a friend launch a restaurant in an old beach shack. The location had been a grocery store by day and a dance hall by night. It had no air conditioning or commercial kitchen equipment. That summer gig ultimately transformed Earles into an accomplished chef when he became the owner of the fondly remembered Paradise Café.

At Grayton Bar & Grill, Chef Earles takes a modern spin on the nostalgic dining experience that can be tasted in his food. He sources fresh local ingredients from Mac Farms, Fudge Family Farms, Anson Mills, Dragonfly



Chef Johnny Earles and Debbie Earles



Grayton Bar & Grill is located at 170 East County Highway 30A in Santa Rosa Beach, Florida, 32459. You can reach them by phone at (850) 213-0891 or email at info@GraytonBarandGrill.com. Hours of operation are Tuesday thorough Sunday 11:30 a.m. to 12:00 a.m., and they are closed on Monday during the spring and summer seasons. Check the website or Facebook for fall and winter hours and live music postings.

Great Southern Cafe

BY DEBBIE MCCHESENEY

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

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

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

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

Balsamic Grilled Salmon Salad



Famous Homemade Bloody Mary



homemade desserts, including key lime pie and cheesecake.

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

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

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

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

Grits à Ya Ya



**Hours- Breakfast-8-11, Lunch 11-5, Dinner 5-Till.
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Havana Beach Bar & Grill

BY LIESEL SCHMIDT

The masterminds behind Havana Beach Bar and Grill could not have assembled a more fitting culinary team when they chose world-renowned and highly-acclaimed Corporate Executive Chef Todd Rogers to lead Executive Chef Matt More and Chef de Cuisine Gregg Smith to bring their vision to life. After all, for a restaurant whose concept centers around such a passionate culture, it would require an equally matched passion for cooking.

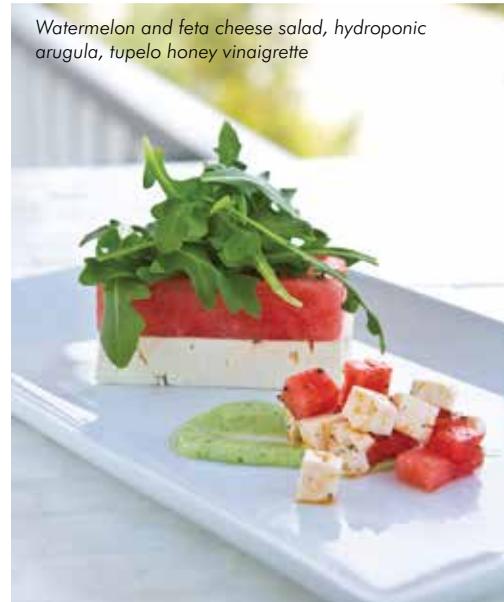
Havana Beach's menu is a little taste of Havana, prepared with the precision and dedication of the most skilled cigar roller, plated and presented with pride and passion. Take a table and relax into the warm glow of the intimate spaces of the dining room, where snapshots of Havana life are captured in the moment and mounted on the walls, where food and drink are savored like a slow sunset as a cigar burns down to the stub. Fittingly, Havana Beach has the look and feel of a cigar room, blended with an airiness that could only come from being so very close to the sea.

"We want to make this a food destination," explains Chef Todd, whose own passport might not boast many stamps, but whose knowledge of international cuisine would imply an intrepid life as a traveller. Still, he is satisfied to explore the world through its food, to learn and teach techniques of cultures that most people never experience. And at Havana Beach, the diner has the honor of being his guest on a trip to Cuba.

Patrons welcome the chance to let him be their travel guide. Not surprisingly, the Cuban sandwich is popular—familiar in many respects, yet refined in the way that can only be achieved when each component is made by hand: from the *mojo* sauce to the Cuban bread itself, with house-smoked pork and sweet glazed ham, melted Swiss cheese, and the ever-essential pickle and mustard. *Revoltillo De Chorizo* features sunny-side eggs; the Latino holy trinity of onions, garlic, and peppers called *sofritos*; crisp bacon; tomatoes; black beans; and a rice mixture prepared with spicy, house-made *chorizo* sausage. Stewed flat iron steak served with chorizo rice, black beans, romaine lettuce, and cilantro in a baked tortilla come together in *Ropa Viejas*.



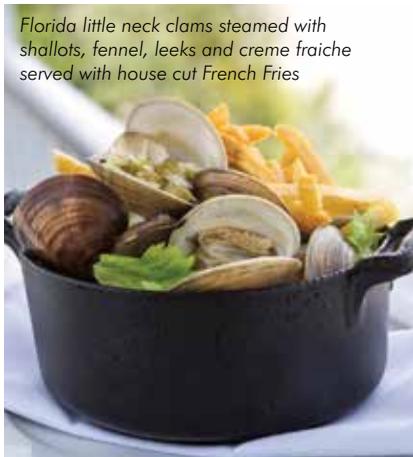
Crispy duck leg, Cuban black beans and frisée salad



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



Artisan marshmallow flight paired with rum



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



Dining Room. Photo courtesy of Tommy Crow

foraged mushrooms and a dusting of mushroom powder, fresh *haricot verts*, and a duo of sauces to provide a peek at the farm-to-table concept so readily embraced at Havana. Ingredients are fresh and in-season, and Chef Todd is far from averse to procuring those in-season ingredients straight from the source—even if it's many miles from home.

Less familiar ingredients such as yucca root, jicama, and plantain play well with avocado, peppers, lime, and lemon to become yet another passage to Cuba, while meats and seafoods are spiced and marinated and prepared in Latin tradition. Braises and ceviches are as prevalent as grilling and frying, each method chosen with the knowledge that the result could make or break the experience and leave the diner stranded in no-man's land.

Breads, sauces, stocks, soups, jams, and jellies—even French fries and potato chips—are prepared in-house, and

the results speak for themselves. It creates a unique experience for the diner, but it also allows the creativity of the chef to flourish. "I love the Beachside S'mores, with homemade marshmallows, spiced chocolate, scratch-made graham crackers, and a special effect," describes Chef Todd. "It's presented in a closed-lid jar, and before we take it out to the guest,

we use our smoke gun to inject a little bit of real hickory smoke into the jar and then seal it. When it's opened, there's a fresh burst of smoke, like you've just made s'mores over a campfire." The delight in his voice testifies the enjoyment his finds in food, as if he himself is opening it to taste with each word that rolls from his tongue.

It's an enjoyment necessary to achieve the passion that drives the Latin culture and its cuisine. In as much as each spice and sauce flavors the food, so does it reveal talent and pride and quality. It takes the diner on an adventure and leaves them looking forward to their next trip back to Havana Beach.

Havana Beach Bar and Grill is located in The Pearl Hotel, 63 Main Street, Rosemary Beach. Open daily for brunch from 8:00 a.m.- 3:00 p.m. Open daily for dinner 5:00 p.m.- 10:00 p.m. (March- October); and Sunday-Thursday from 5:00 p.m.- 9:00 p.m., 5:00 p.m.- 10:00 p.m. Friday-Saturday (November-February). For more information, visit www.thepearlrb.com or call (850) 588-2882.

JC Seafood House: Like Dining With Old Friends

BY SUSAN BENTON



Fried asparagus appetizer



Shrimp and grouper topped with crabmeat



Pudding dessert

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

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

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

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

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

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

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

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

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

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

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

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

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

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



Hai Pho

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

BY SUSAN BENTON



Shrimp



Chilirelleno



Taco Quesadilla



Sangria



Quesadilla



Grilled Chicken Salad

Florida and within a few short days the items furnished the space beautifully; and La Cocina Mexican Grill and Bar opened its doors for business.

Senora Ann's Tacos have been such a big hit they are now on all three of the Hartley restaurants' menus. Another favorite is the CaCo's Taco Burger.

Now in its fourth year, the top sellers remain the Lobster Quesadilla, Chicken and Steak Fajitas, and of course the hand crafted Margaritas. There is also a skinny plate, the Flakito: grilled chicken on a bed of spinach with guacamole, fruit salsa, and feta served with a warm tortilla.

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

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

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

With sales at La Cocina the best they have ever been, Ann says, "I feel like we are really blossoming! With so many choices on 30-A

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

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

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

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

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

They looked high and low for a location and found the perfect spot nestled in the Shops of Seacrest Beach on 30-A. Within two weeks, Ann actually rented a U-Haul from New Orleans and drove down to San Miguel, Mexico, where she knew she would find the most authentic furnishings for their Mexican restaurant. Packed to the gills, her son drove the U-Haul back to

for dining, customers are choosing us, so we owe it to our patrons to deliver top notch well executed cuisine with great service." The Hartleys continued by praising their staff, saying, "We have the most wonderful team of managers, servers, and kitchen crew. We have to thank them for helping to make La Cocina the flourishing restaurant it is today."

La Cocina is located at 10343 E. County Hwy 30A, Seacrest Beach, FL. 32413, #116, Seacrest, Florida. They can be reached by phone at (850) 231-4021, or visit their website at www.lacocina30a.com. La Cocina does offer gluten-free and vegetarian menu options.

La Crema Tapas and Chocolate

BY DEBBIE MCCHESENEY

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



Various delicacies at La Crema



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



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

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

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

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

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

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

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

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

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

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

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

Local Catch Has Southern Cuisine With A Coastal Twist

BY SUSAN BENTON

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

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

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

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

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

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

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

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

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

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

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



Chef Adam Yellin and Jimmy Hasser



Grilled grouper over salsa with homemade tortilla chips

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

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

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

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



Crab cakes



Grouper with grits

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



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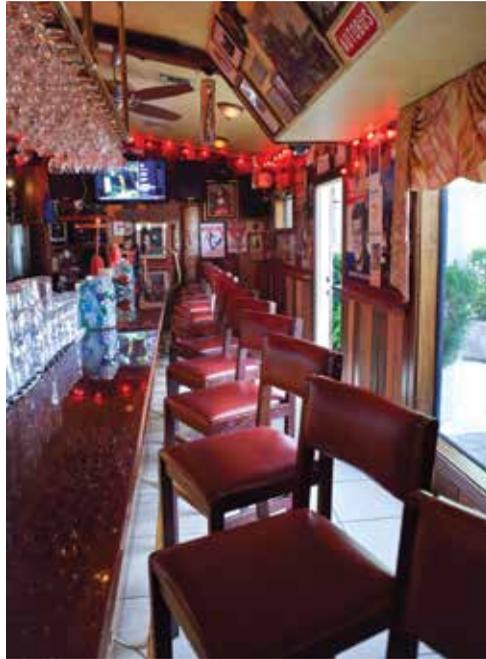
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Louis Louis

BY LAUREN GALL

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



Crab Cakes

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



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The Meltdown on 30A

BY ANNE W. SCHULTZ



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

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

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

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

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

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

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

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

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

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

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

Old Florida Fish House: Renewing the Old

BY LIESEL SCHMIDT

Jill McDonald and Sandy Thomas may have taken over Old Florida Fish House on April Fool's Day; but clearly, this savvy pair of restaurateurs are far from foolish. The restaurant itself was already a well-loved part of the local food scene at 30-A, but they had a vision on how they could put their own touches on things. Reinventing the menu was only the beginning; their plans extended literally from the inside out.

The Porch, a newly added screened-in area featuring a full-service bar and several large televisions, offers lunch and late night menus—not to mention a picturesque view of Eastern Lake. The Porch is also winterized so it can be open throughout the year. “We want The Porch to be the new social gathering spot, where people come to meet friends and make new ones,” says McDonald. Further renovations include the revamping of the bar (which has also been winterized and open nightly through the winter) inside the restaurant as well as an expanded stage area and dance floor, where the already slamming hotspot for live talent will have even greater space for hosting some of the best local and regional musicians. McDonald says, “Since so many restaurants along 30-A either close or go to much shorter hours, we want to be the place for the locals and the weekend warriors!”

Once inside, hungry diners can look forward to deep-rooted Southern coastal flavors. Fried green tomatoes are topped with succulent lump crabmeat. Down-home favorites like rich, cheesy grits, mashed potatoes, and hushpuppies are a perfect juxtaposition to steak bourdelaise. As for the food prepared in this wonderful gathering place, McDonald says, “We just hired an amazing new chef. His name is Thomas Stukenborg. He is doing incredible daily mouth watering specials!”

And rolling right along is a plethora of sushi, hand crafted by chef James Sargent, whose skills are as high-grade as the fish under his blade. Scattered among more traditional maki rolls are those with names like the Picasso—a spicy, rice-less roll made with salmon, yellowtail tuna, cilantro, and avocado, bundled together in a soy wrapper. Topped off with thin slices of lemon, the colorful roll is drizzled with a specially blended Uptown Sauce—made with eel sauce, chili paste, and spicy mayo. The aptly named Summer Summer is sunshine in a roll: crunchy yellowtail is topped with fresh salmon, thinly sliced lemon, and avocado. “The citrus really sets the



Carrot cake



Old Florida Grouper



TNT roll & Picasso roll



California Roll & Red Dragon roll

roll off and brings out the flavor of the yellowtail and the salmon,” says Sargent.

Sargent's sushi creations have been called the best in the panhandle. High claims, perhaps, but Sargent seems up to the challenge. “I expect quality. We have nothing but the best of the best, and I can always guarantee that the fish I use in my sushi will be fresh,” he says.

As a sweet send-off, Old Florida Fish House offers an irresistible dessert menu, highlighted by a tropical carrot cake, whose flair can be credited to the addition of mango in the cake. This delicious treat is finished with white chocolate cream cheese icing and a drizzle of cinnamon syrup.

Here, simple fare is taken up a notch, injected with quirky little punches to the palate that makes it a place unlike any other. The results might be unconventional, perhaps; but they are nothing short of perfection. One

visit to the Old Florida Fish House will literally have you hooked. Going again with the inside out theme, the exterior has also been painted and changed with new style columns. From every angle, Old Florida Fish House is still being reinvented from the vision of McDonald and Thomas; but all to the good of a gathering place that can be the go to spot year round.

Old Florida Fish House is located at 5235 E County Highway 30A, Santa Rosa Beach, FL 32459. Open daily from 11:00 am- 12:00 am. For more information, call (850) 534-3045 or visit www.oldfloridafishhouse.com

The Perfect Pig

BY SUSAN BENTON

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

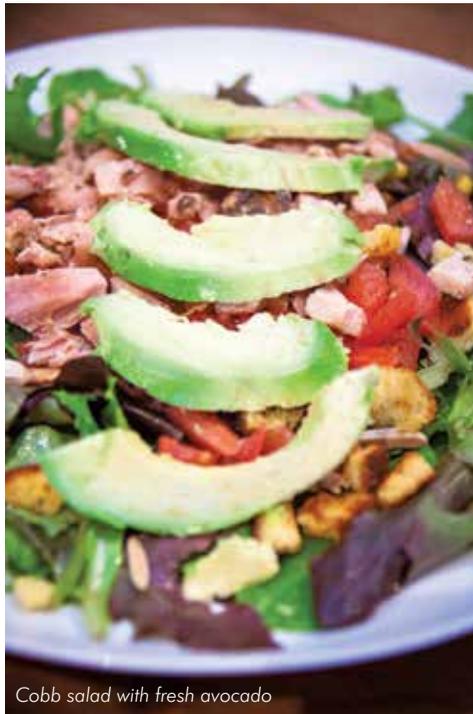
Last summer the couple decided to take on the trendy food truck business, but by law found they needed a commissary: a place to store and prepare food. Complying, they opened The Perfect Pig food truck, restaurant, and commissary at The Market Shops of Sandestin.

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

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

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

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



Cobb salad with fresh avocado

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

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



Bacon wrapped smoked chicken sandwich



Grilled cheese with pesto and tomato

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

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

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



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

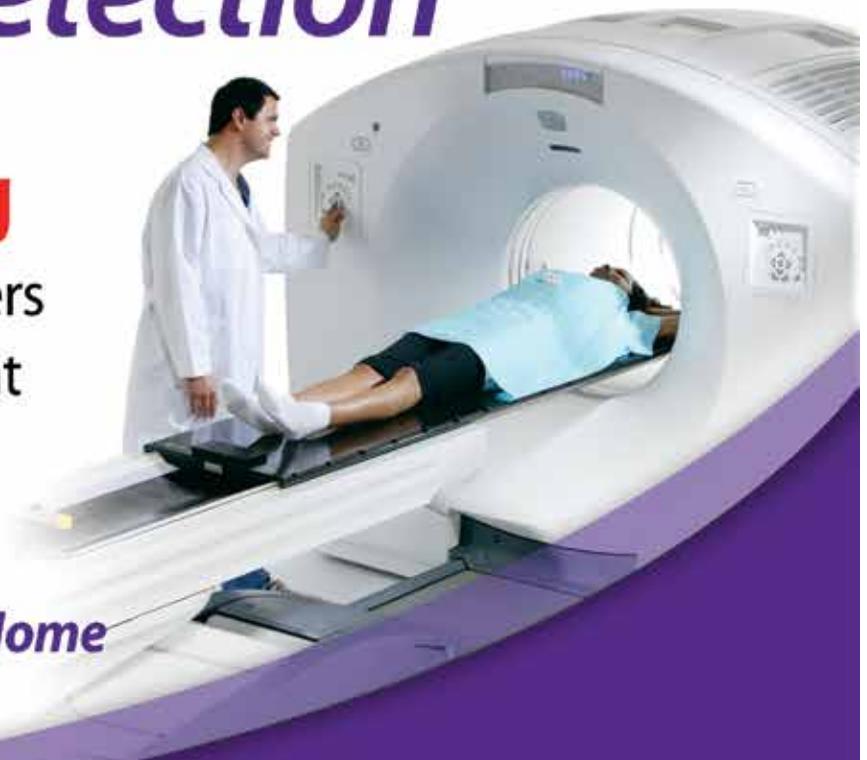
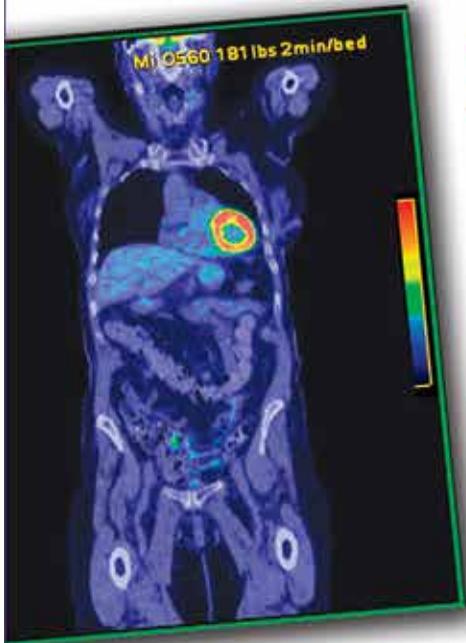
The Perfect Pig Gourmet Market is located at 4281 County Highway 30A in Seagrove Beach, Florida, 32459. The Market is open 7 days a week from 8 am to 9 pm, with ½ price dinner entrees between 4-6 pm. More information can be found on The Perfect Pig's Facebook page, on their website at theperfectpig30a.com,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

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Pickles

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BY SUSAN BENTON

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

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

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

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

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

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



Old fashioned soda bins



Customers line up for ordering



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



Back patio seating area



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

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

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

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

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

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

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

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

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Pizza by the Sea

BY ANNE SCHULTZ

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

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

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

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

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

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



Jason and Kristi Beer pictured with their children



Alex and Caroline

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

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

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

Pizza by the Sea is open for lunch and dinner daily from 11:00 a.m. Call (850) 231-3030, or visit www.pizzabythesea.com on Facebook and Twitter. To reach the Gulf Place location, call (850) 267-2202

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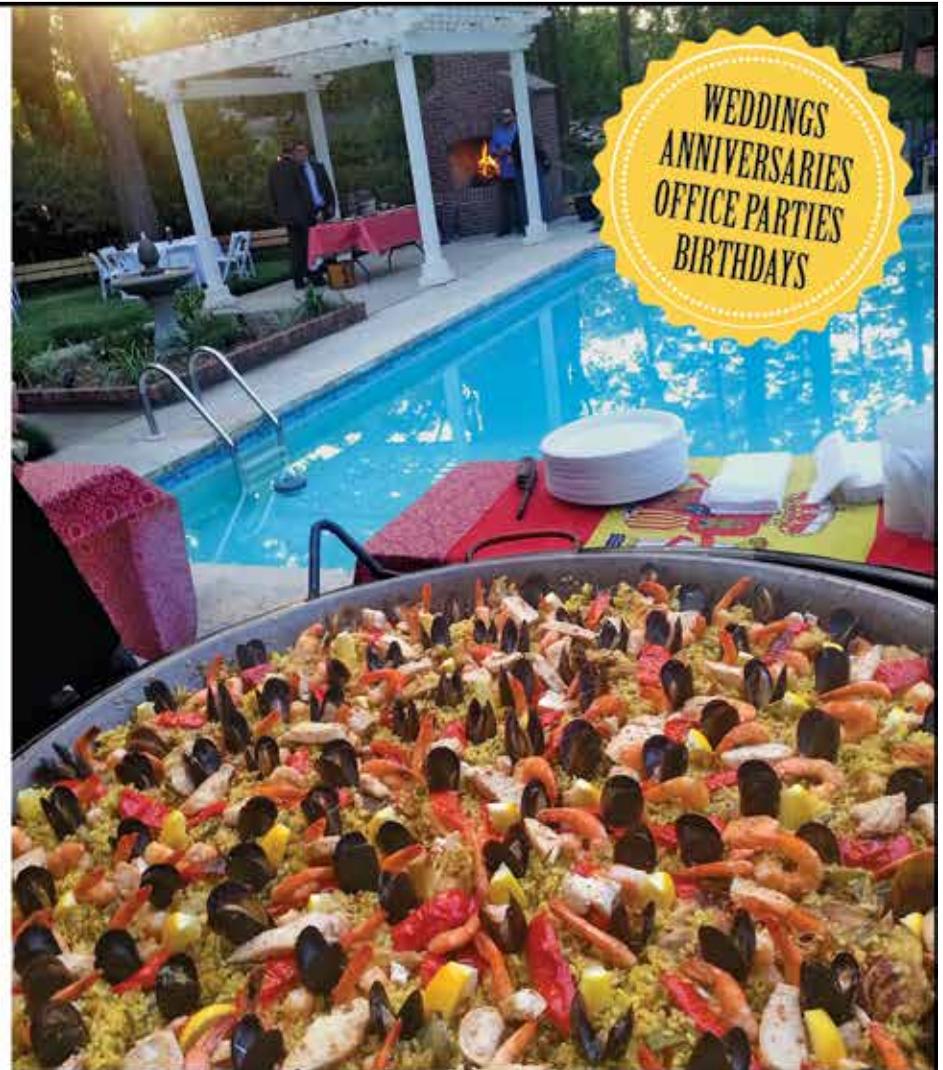


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Raw & Juicy

BY SUSAN BENTON

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

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

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

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

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

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

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

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

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

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

Raw and Juicy was named Top 10 Juice Bar in the Country by USA Today. Jenifer Kuntz is a raw food chef from Matthew Kenney Academy and an Ayurvedic Consultant from Maharishi University. Raw & Juicy is located at 2255 East County Highway 30-A in Seaside, Florida. They can be reached by phone at (850) 231-0043. For more information visit their website at www.rawandjuicylife.com.



Almond Milk



Juice Cleanse



Kale Salad and Sunnies



Stuffed Avocado and Onion Bread



Jenifer Kuntz



Macaroon Display



Raw Yogurt Parfait and strawberries



Kale Salad

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

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

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

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

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



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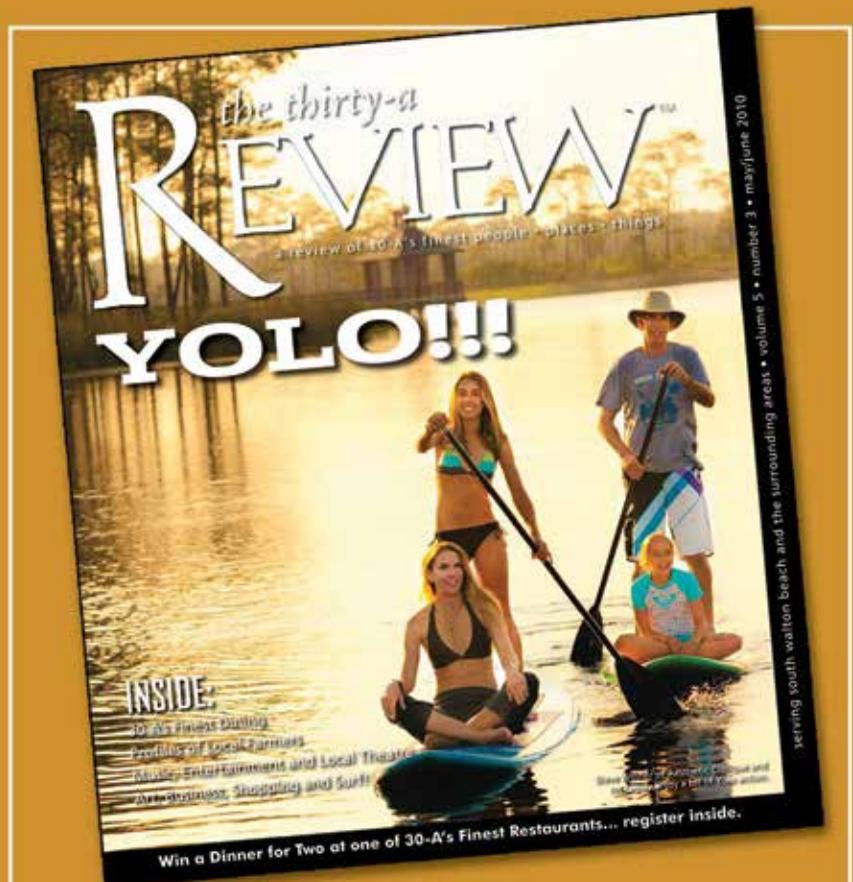


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Real Paella: A Taste of Valencia Comes to South Walton

BY SUSAN BENTON



Real Paella event

Just like many argue about what ingredients constitute the best Cajun versus Creole Gumbo, Paella aficionados in the know are often in dispute about what to use in Spain's most authentic dish, as the ways of making paella are as many and varied as the people who cook it.

My money is on Juan Ten, who was born in his parents' (Salvador and Lola) native Valencia, raised in Madrid, and has a thriving Real Paella business in Tallahassee. He is now residing part-time in South Walton to bring his family recipes, passed down from generation to generation, to the Emerald Coast.

As a growing boy, Juan paid close attention to his mother, Lola, as she cooked authentic paella with fresh local ingredients for family and friends gathered around their giant pan. Ten says, "I learned how to make paella when I was a teenager. My grandfather Salvador Ten Montoliu (1897-1974), was a chef and the inventor of the first gas furnace retrofitted to cook paellas (paellero de gas), a patent registered in 1950."

Juan relocated to Tallahassee twenty-five years ago and in 2006, founded Real Paella with his daughter Alicia, who has worked alongside her father for the last 9 years in their family-owned business. Juan re-creates the paella experience. He grew to love catering for private parties and public events, large and small.



Juan Ten at work



Juan Ten

Adding to the excitement of the paella experience is multi-award winning master classical and flamenco guitarist Silviu Octavian Ciulei who provides the magical musical touch. He was born in Constanta, Romania, began his musical studies at the age of six and attended the High School of Arts in Constanta. By age thirteen, he had won his first performance prize, and Acoustic Guitar Magazine quotes, "He's delighted audiences and taken first prize in an impressive number of international competitions."

A fun and relaxing atmosphere is set as dining guests gather around the authentic paella pan while sipping on refreshing hand crafted sangria and savoring the rich, aromatic notes of roasted garlic, spices, seafood and saffron rice as it simmers.

Juan says, "I use local organic ingredients and proteins from New Leaf Market, the farmers markets on 30A and fresh Gulf Seafood, with the exception of the authentic rice, Spanish olive oil, saffron and smoked paprika which are imported from Spain. The products we use have no artificial color, MSG or preservatives"

Paella is basically a simple yet fragrant mixture of ingredients using rice from Spain's eastern coastline, the region where paella originated centuries ago. Early paellas were cooked outdoors over wood-burning fires for peasant farm workers.

"In Spain, there's a long tradition of getting together for lunch with the whole family, but workers couldn't come in from the fields to do that. So, they cooked for themselves while in the fields. The original paellas had rabbit, lantd snails, and whatever vegetables they had on hand, and were eaten straight from the pan," explains Juan.

If looking for a true farm to pan experience, Juan's Real Paella website offers a variety of choices for customers seeking his catering expertise. The six paella options are: Valenciana (the closest to the original with chicken, duck or rabbit), Tipica (with chicken and pork), Marisco (a seafood packed paella with fish, scallops and mussels and vegetables), Mixta (Tipica with seafood added on top), Vegetal (vegan vegetable paella), and my favorite Langosta brimming with succulent lobster, mussels, scallops and shrimp.

A paella party package can include paella only or paella, tapas, salad, dessert, sangria and the famed flamenco guitarist. Juan will even arrange for tents, tables, chairs and dinnerware if needed, and he is prepared for rain. Prices are reasonable and he is currently offering specials on his website, www.realpaella.com. Juan says, "We recommend you telling your guests to arrive early while we are still cooking. Part of the experience is to watch the process of making authentic paella!"

For more information call (850) 980-1650 and follow Real Paella on Facebook. For more information, please go to www.realpaella.com.

The Red Bar: Leave Your Troubles Behind

BY SUSAN BENTON

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

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

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

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

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

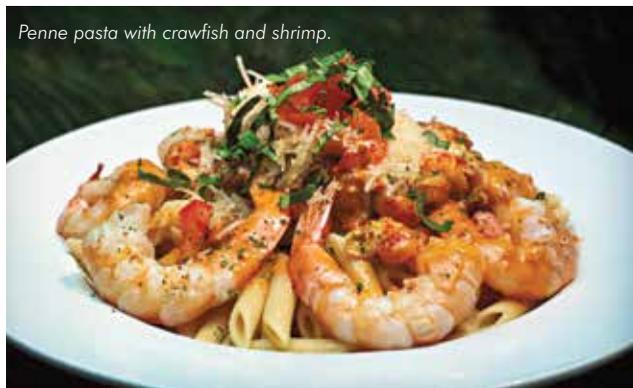
The Red Bar offers a variety of luscious desserts that will satisfy any sweet tooth, like moist bread pudding, gooey chocolate brownie, and Petit's personal favorite, key lime pie. Don't even think about leaving without trying the incredible and soul satisfying Apple Dumpling—a whole apple baked in a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

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

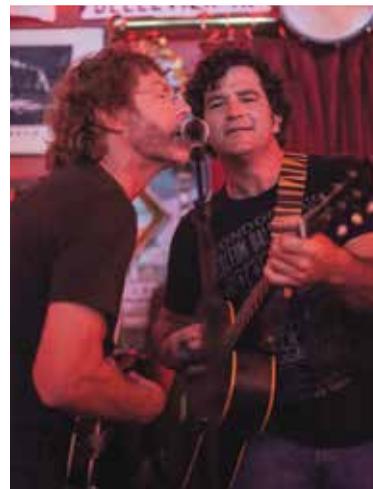
Sunday Brunch is the perfect time to sit back and unwind with family and friends while sipping on one of the best Bloody Marys in the Panhandle; spicy and



Pan seared chicken with capers and mashed potatoes.



Penne pasta with crawfish and shrimp.



refreshing, it is almost a meal within itself.

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

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

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

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

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

Restaurant Paradis

BY SUSAN BENTON



*Chef de Cuisine William Wehl,
Chef Mark Elchin, Sous Chef
Shane Kirkland*

Nestled between the bustling cities of Destin and Panama City Beach is highway 30A and the quaint new urbanism community of Rosemary Beach. Named for the Rosemary herb that grows in the area, you will find an intimate neighborhood peppered with parks and landscaped footpaths that are tucked behind architecturally renowned homes.

The town of Rosemary Beach evokes a West Indies feel with living spaces and business fronts dripping in earthtone shades of mustard, terra cotta, spice and sage, and boardwalks that stretch over the sand dunes to the sugar white beaches and emerald waters the area has become known for. This old world style European village offers a gathering place for family and friends to linger night and day, whether shopping in one of the savvy boutiques or enjoying a leisurely meal.

The flagship restaurant in the heart of it all is Restaurant Paradis. Established in 2009, Danny and Monica

soaking up the sun on the beach, Paradis beckons its loyal followers to enjoy a glass of wine from the extensive award winning wine list or to sip on one of the restaurant's refreshing specialty cocktails like the Blueberry Lemon Drop or the Desperate Housewife.

When ready, moving on to the dining room becomes a culinary adventure in a space that boasts an understated coastal elegance with local charm. Paradis has a focus on sustainability and crafts its own sparkling and still waters filtered to 0.5 microns. This leaves trace minerals that they believe makes their water the best around, and they offer the refreshing waters in signature blue reusable glass bottles, preventing thousands each year from ending up in landfills.

Paradis is committed to serving fresh seasonal ingredients sourced within one hundred miles of the restaurant from trusted regional farmers, fishermen, producers, and artisans. Just celebrating five years of

Cosenzi are the proud new owners. The couple are established restaurateurs that moved to South Walton after a visit and decided this was the place they wanted to call home and raise their young children.

A warm neighborhood feel is what you will find upon entering Paradis. With welcoming doors that open to the comfortable and inviting full service lounge, patrons will find this the perfect spot for an intimate gathering of two, a casual business meeting or a place to meet good friends. A beautiful white granite bar top and impressive bar seating make for a wonderful space from which to entertain, and on hand eager to be of service are Byron, Lindsay and Jeff that have been with the restaurant since it opened. Danny says, "We bought the restaurant, and the tight-knit talented staff came along with it. Those here are already like family. We would not trade them for anything!" After a long day at work or

working together at Paradis, Executive Chef Mark Eichen, Chef de Cuisine Will Wiehl and Sous Chef Shane Kirkland design and execute the bold and cutting edge menu. Coastal Gulf seafood is at the forefront, along with Paradis's signature filet and 1855 rib eye, tantalizing diners' taste buds with their rich flavors.

Signature dishes to delight in are the line caught grouper over lobster mascarpone mac & cheese served with grilled Zepher squash from Covey Rise Farms, and the Gulf Coast snapper with lobster coconut yellow curry cream. For an appetizer try the diver scallops served over wivvld mushroom and sweet pea risotto, or the pan seared fois gras duo. For an equally impressive finale, try a decadent dessert from the chef's rotating cr me br l e menu. The key lime is one of my favorites, as is the dark roast Amavida coffee served in a French press.



Fresh grouper special

Make sure to stop by Paradis and welcome the Cosenzis to South Walton, and to see and savor the new menu items while enjoying the updated coastal feel.

Restaurant Paradis is located at 82 South Barrett Sq., located in the Rosemary Beach® Community. They are open seven days a week in season for dinner from 5 - 10 p.m. Phone (850) 534-0400 for more information, or visit their new website at www.restaurantparadis.com.

Two Scoops and Burger Bliss

BY LIESEL SCHMIDT



There might be chocolate and vanilla on the menu at Rose Bros. Soda Fountain and Coffee in Rosemary Beach, but the options here are far from standard freezer fare. Indeed, the ice creams chilling in their freezers are delivered in small batches, handcrafted creamy goodness from the small, family-owned dairy farm Southern Craft Creamery in Marianna. It's just one of the touches that make this little hole in the wall, tucked into a corner along Main Street's sidewalk, a great spot to tap into the tastes of days gone by, when egg creams were sucked with abandon and the stools swiveled in anticipation of two scoops. Order a float, and you'll be soon be sipping the frothy crystal foam from a chilly glass of Blue Sky Beverage Company's all-natural sodas as a scoop of delicious SCC ice cream melts into the fizz. Milkshakes and malteds are hand-scooped and hand-blended to order, each a creation of creaminess crafted right before the straw is plunged.

Yet ice cream isn't the only draw to this destination of dairy delight, and mere months after opening to the community along 30-A, Rose Bros. is earning quite the reputation for heating up the kitchen. Scan the menu, hand-lettered in chalk on a blackboard behind the bar, and you'll find burgers made of fresh-ground organic Angus beef cooked tender and juicy, nestled on sourdough buns. According to owner Scout Rose, these are no ordinary burgers. "We tasted what must have been 50 different burgers and buns before landing on Burger Maker and Sweet Mesquite. The combo just

sings and I'm very proud to say that many people have said our burgers rank with the best they've ever had," claims Rose. Hot dogs stray from standard with names like the Danger Dog, one of the signature items: an all-beef hot dog wrapped in bacon and deep fried, cradled in a hamburger bun and covered with grilled onions. "It's one of the best things I've ever eaten," says Rose, who counts the appropriately named dish among his menu favorites. "I love hearing people's reactions when they ask us what a Danger Dog is," he continues. "It's fun to see people's eyes twinkle, like there's an element of daring needed to order it!" Perhaps daring and a reliable doctor. "You have to sign a waiver first," jokes soda jerk and counter-guy Chris Wallace. "It's pretty tasty," he admits with a broad grin.

Still, standbys such as a regular dog or a meaty burger loaded with a melting of cheddar cheese and crisp bacon top the list with customers, likely paired with crunchy, golden fried crinkle cut fries or a pile of pillowy tots. It's soda

debate the chocolatey finish of a regional red wine versus that of a hand-blended chocolate malt. It's high and low, served up to order for every customer, in a way that shows a commitment to care, craft, flavor, and quality. Every cup of coffee brewed, every shake spun together, every burger seared is an illustration of Scout Rose's vision to run a restaurant that isn't run-of-the mill. "I wanted to bring something unique," says the native Texan. "The town needed more kid-friendly places, more casual dining...it just seemed like a soda fountain style restaurant would be fun and a hit."

Judging by the steady stream of hungry diners at this eatery, Rose Bros. is, indeed, a hit—and becoming far more than a one hit wonder.

Rose Bros. Soda Fountain and Coffee is open Monday-Saturday, 10:00 am-9:00 pm; Sunday 11:00 am-4:00 pm. Located at 78 Main St., Rosemary Beach, FL 32413. For more info, visit www.rbsodafountain.com



Seagar's- A Fresh Look For An Old Favorite

BY SUSAN BENTON

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

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

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

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

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

Duo of Tartar



Seared Sea Scallops



Chef Dan Vargo



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

Another exciting element that the tech-savvy Seagar's team has incorporated is a new and innovative iPad menu that eases diners through the more than 600 labels of fine wine offered. Other fresh additions include the completely updated interiors with sumptuous fabrics and added space given around the tables and seating areas, making way for the opportunity for classic tableside presentations. Opulent hand carved wood doors, along with two water features and a fire pit, make arrival to the restaurant one of grandeur. Soft coastal color hues coat the walls

along with the adornment of new artwork, updated lighting, and mahogany flooring added for warmth. A beautifully designed glass encased semi-private dining room, surrounded by a 250-bottle wall of wine, is now available. The lounge with plush seating, live piano music, and a gorgeous new fireplace makes an oasis for relaxation.

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

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The Shrimp Shack

BY SUSAN BENTON

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

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

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

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

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

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

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

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

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

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

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

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

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



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

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

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

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



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

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

Summer Kitchen Café

BY SAM MOORE

A n 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, or a turkey and white bean chili. 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 18 years and worked as a chef at various area restaurants before opening the Summer Kitchen. "I always wanted to open my own place and I fell in love with the town of Rosemary Beach and could see it was going to be every bit as exciting as Seaside," he says. "I was excited to get in on the ground floor here and be a part of the town's growth."

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

a summer kitchen was an outbuilding where all the cooking was done in an effort to keep the heat out of the main house. Dillon felt it appropriate to name his restaurant at the beach the Summer Kitchen Café and invited the owners, visitors, and workers at Rosemary Beach and the surrounding



French Toast



Pan Fried Grouper



Rock Lobster Appetizer



Spinach & Blue Cheese Omelet

communities to dine with him and keep the heat out of their kitchen.

It is now a place where neighbors meet neighbors in the bustling town. "It's a place you walk up and order, wander in and out quickly, and get back to the beach," says Dillon. The concept of simple, welcoming atmosphere and good food at a decent price has worked so well that Dillon now operates a second restaurant in Grayton Beach called Coast Café, Food & Wine with Chef/managing partner Chris Joyner.

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.

Only the Best View

BY LIESEL SCHMIDT

If a picture is worth a thousand words, one can only wonder what would be the worth of the scenery claimed by Vue on 30a. It seems only fitting, then, that breathtaking vistas be accompanied by an equally breathtaking menu of dishes inspired by the coastal landscape stretching as far as the eye can see, a slice of heaven on earth that waits to be served to anyone who simply takes the time to sit and savor.

Originally established in 1969 as The Beach Club, the restaurant was redesigned to become Vue on 30a in 2010; and, like an oyster shell opened to reveal a pearl, the full potential of its locale was finally realized.

Long celebrated for its unparalleled view of the Gulf, Vue has further established itself as a local landmark for the beauty and flavor of its cuisine, which celebrates its surroundings in every bite. Each plate is artfully prepared, fusing the influences of Southern Italy with American fare in the Coastal culinary cultures of both North and South. These are dishes redolent of



Executive Chef Giovanni Filippone



West Wing Room

the sea, ambrosial creations that feed the body even as the scenery feeds the soul.

Now under the direction of Italian born Chef Giovanni Filippone, Vue has become even more refined, boasting a menu of such dishes as Fruit de Mer, which translates to “Fruit of the Sea,” in a flavorful combination of succulent divers scallops, plump Gulf shrimp, luscious Maine lobster tail, meaty mussels, and freshly caught fish, served with risotto in a bright tomato-basil broth.

Fresh and locally-sourced ingredients are foundational to Vue’s menu, in everything from house-made batters and sauces to the dressings and drizzles that dance on the plate in perfect time to expertly-prepared

offerings of land and sea. These are qualities for which Vue has become famous, presenting diners with such options as Pistachio Crusted Grouper—moist, tender grouper crusted in a crunchy crush of pistachios and seasonings, served on a bed of risotto with vibrant seasonal vegetables and finished with a sweet pistachio cream sauce. Signature dishes are interwoven with more recently added creations of Chef Giovanni, including an almost whimsical spin on fried oysters called Oysters Gone Bananas. Though fruit and oysters might not seem like natural compliments

to one another, the mild flavor of golden fried



Sunday Brunch Eggs Benedict



Pistachio Crusted Grouper



Dinner Menu Entrees

shellfish seems to pop when paired with sliced, tempura battered bananas and a sweet hit of freshly made passion fruit Asian sauce. Grounding such celebrations of the sea are decadent meats—Colorado rack of lamb served with creamy, loaded mashed potatoes and seasonal vegetables in a red wine demi-glaze; juicy pork chops hand breaded and fried to golden perfection, sharpened with bleu

cheese and served with the heady hit of bacon-roasted potatoes and a sautéed seasonal vegetable. Seared steaks and tender game are fair play at Vue, though most of the menu seems to follow the tide rather heeding the call of than the wild. These are an homage to the view, creations inspired by the sea air that salts the plates.

“South Walton is known for its sugar-white, sandy beaches and emerald Gulf waters; and it reminds me a bit of being home in Italy as a young kid, cooking with my family,” says Chef Giovanni, a finalist recipient for the Perfect in South Walton “Best Executive Chef Award.” And while the native Italian may have undergone the pressures of Gordon Ramsey’s “Hell’s Kitchen” in season five of

the wildly popular television series, Chef Giovanni has happily found heaven in his own kitchen at Vue. “The area inspires me, and I’m able to be creative with the fresh ingredients that the region is known for.”

Little wonder, then, that even after nearly fifty years, Vue has maintained its reputation not only for the feast served on

the menu, but also for the feast served table-side by its unadulterated, panoramic views of the Gulf. Award-winning food, proudly paired with the sweetness of an award-winning location. Having been voted a 30A Hotspot and most recently a finalist recipient for the Perfect in South Walton “Best Place to Watch a Sunset Award,” Vue has gained glittering reviews from both local and national celebrities.

It’s a view from the top, well-earned by the view from each and every corner—inside and out—a view your eyes will never forget and your tongue will always remember, long after the last pinks fade from the sky as the sun sets above the water, long after the last sauce is savored. Taste and see the view from Vue.

Vue on 30A is located at 4801 W County Highway 30A, Santa Rosa Beach. Call (850) 267-2305 for more information or visit www.vueon30a.com



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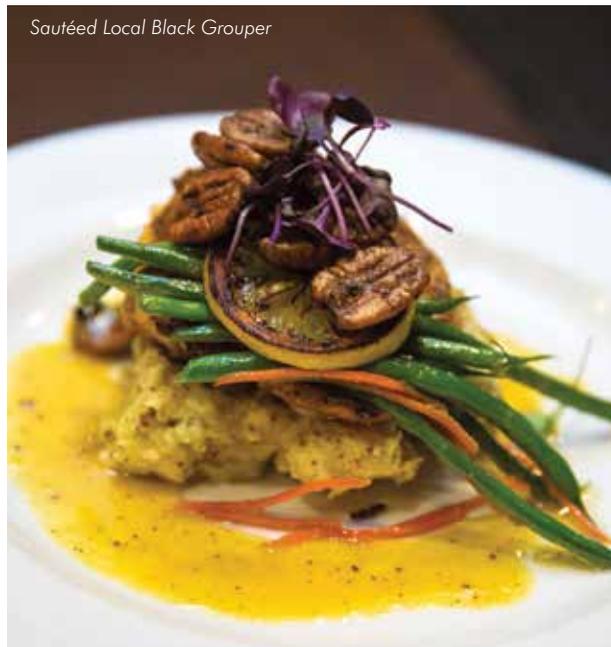
BY LIESEL SCHMIDT

V Seagrove has a primo spot overlooking the Gulf, offering guests views to match their indulgent dishes. The concept behind the culinary hotspot was simple—comfortable elegance offered in a seasonally charged menu of Southern comfort fare with the unmistakable flair of French Quarter New Orleans. The fine dining atmosphere is artfully offset by the whimsy of dishes like chicken and waffles, shrimp and grits, and crispy fried chicken skin. One finishing flourish of sauce, however, proves that these are far from ordinary. These are reimagined tradition, seasoned and served with attention to detail and a desire to offer a unique dining experience. It takes a unique chef, with unique skills, to deliver that experience.

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

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

To sustain the standard of quality demanded at V, everything is sourced from local farmers and caught in local waters. "Everything is so fresh, so local," says General Manager Andrew Small. "We literally have



Sautéed Local Black Grouper



Craft Cocktails



Executive Chef David Cunningham.
Photo courtesy gulfcoastrestaurants.com



General Manager Andrew Small

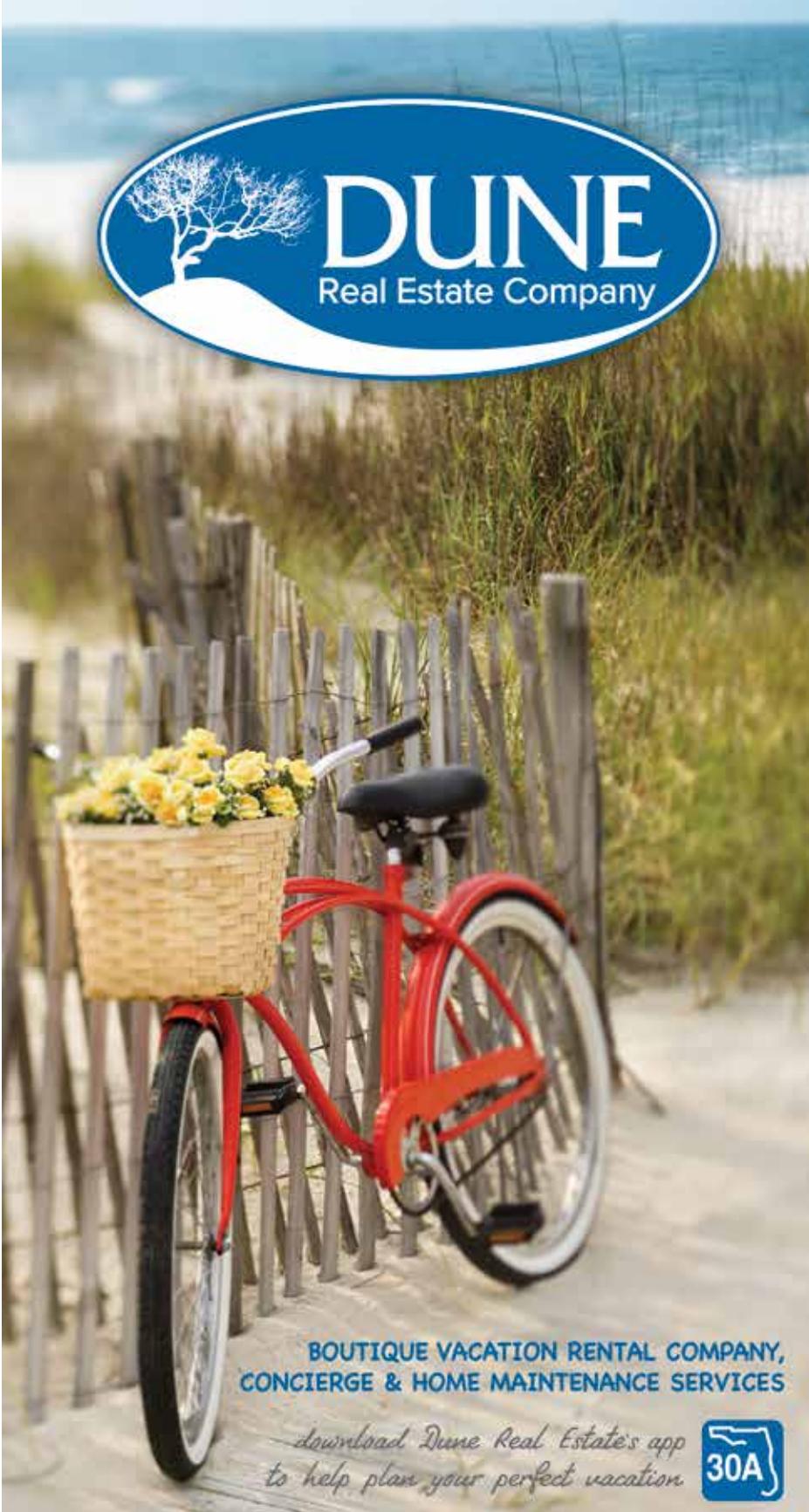
farmers walking in the back door with stacks of whatever they picked that morning." That degree of freshness plays well to Cunningham's strengths, and Small feels those are attributes that sets V apart. The menu is entirely prepared from scratch, from their extraordinary guava cayenne ketchup to their seasonal house-made desserts. Yet as highbrow as some of his ingredients may seem, Cunningham is determined to keep it accessible to his guests—captivating rather than intimidating.

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

sauce; wilted warm arugula; and a bright, sweet and smoky mango cayenne ketchup. Savory smoked cheddar infuses every nook of cornmeal waffles and happily marries with the crunch of fried chicken, finishing with the counterbalance of sticky sweet balsamic infused sugarcane syrup and rich Mornay sauce. Homemade skillet cornbread and french fries are subsumed by brioche—baked fresh with fragrant rosemary to offset the bread's buttery finish. Liver and onions is reinvented with foie gras and the sweet decadence of onion pie and shallot fondue. Shrimp and grits are transformed by plump jumbo Gulf shrimp, creamy corn grits, charred peppers, and the meaty bite of house-made Andouille sausage. These are traditional flavors of the South, executed with elegance to become a feast for the senses.

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

V at Seagrove is located at 2743 East County Highway 30A, Santa Rosa Beach, FL 32459. Call (850) 468-0973 or visit www.vseagrove.com for more information. The restaurant opens at 5 pm for dinner service nightly in season and Tues-Sat in the off-season.



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Wild Bill's Beach Dogs is Saucy in Seaside

BY LAUREN GALL



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

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

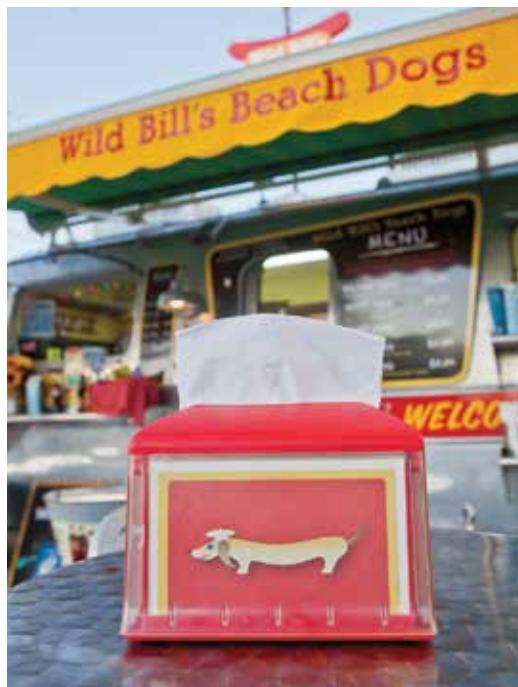
"We knew that we wanted to stay focused on our idea of a healthy hot dog that was good for you and delicious. Everyone, for the most part, loves a good hot dog and we wanted to offer that to the residents and

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

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

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

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



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

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

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

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

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



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Wild Olives Serves Fine Wine and Gourmet Cuisine in Rosemary Beach

BY SUSAN BENTON

Located in the heart of the picturesque town of Rosemary Beach, Florida you will find Wild Olives (Wine - Cheese - Bistro), a retail shop with fine wines, gourmet cheeses, Italian meats, bread, local honey, and other specialty foods. Also a full service casual restaurant, Wild Olives offers their clientele a creative menu of small plates, pizzas, burgers, salads and sandwiches for lunch, and spectacular dinner selections to enjoy while seated inside or outdoors on the patio—a great place that provides space for family and friends to gather and share special moments, or for those on the go looking for a delicious bite.

Patron lunch favorites include the Prosciutto, Mushroom and Goat Cheese Pizza served with a parmesan sauce and spring onions; and Chris's Famous Ruben "Dagwood", a triple decker sandwich made with pastrami, corned beef, Swiss cheese, sauerkraut, bread & butter pickles and Russian dressing on toasted Marble Rye. At dinner make sure to try the small plate of Black Pepper Tuna seared rare that is served with wasabi mayo



and sliced ginger in addition to a green and black olive relish, before diving into an entrée of Mediterranean Mahi with Gulf Shrimp that has been grilled to perfection and served with a Greek sauté of fresh tomatoes, artichokes, olives, then topped with feta cheese.

Wild Olives also serves drool-worthy vegetarian selections like Fried Eggplant with Roasted Red Peppers that is lightly breaded, fried and served with marinara sauce, sweet peppers, mushrooms and parmesan. The little ones will be pleased with the kids' menu offering a selection of pasta, chicken tenders, and mini burger sliders. Beyond the food, diners can choose from an amazing selection of bottled wine to savor with their meal

(or to take home) and the best part is there is no corkage fee. Additionally, Wild Olives serves fifty wines by the glass as well as wine flights to experience.

As 30-A has grown and diversified over the years, so too has the direction of Wild Olives. Owned and operated by Chris and Ivy Trovas, Wild Olives will celebrate its ninth anniversary in 2015. Chris and Ivy have been hard at work striving to bring in the best of local and regional products to accompany their wines and gourmet cheeses offered in the store, and they continue to support local and fresh produce by serving as a delivery point for customers ordering from "Off the Vine", a local distributor. The couple's vision is to keep their menu fresh by changing it

yearly while keeping many of the favorites loyal patrons have grown to love but incorporating a variety of new and inspired choices.

Chris and Ivy's passion for fine wine is evident. Ivy explains, "Our love of wine is obvious and it is the favorite part of our business. Our clientele know Chris as the wine guru and Wild Olives is known as the best little wine shop on 30-A. We continue to increase selections with even more unique and small production wines. Chris knows how to pair the perfect wine with any meal or gourmet items to go and also goes above and beyond to get to know our customer's preferences."

Wild Olives boasts a popular Friday Wine Tasting event from 4-6 p.m. located on the exterior patio giving customers an opportunity to taste six wines, sample bites from small plates and enjoy live music showcased, adding to the ambiance. Wild Olives is also proud to have promoted local charities throughout the years, participating in Taste of the Beach and Rosemary Beach Uncorked, to name a few.

Wild Olives is located at 104 Barrett Square in Rosemary Beach, Florida on 30A and is open Tuesday through Sunday, 10 a.m. to 9 p.m. (Closed on Mondays). For more information, please call (850) 231-0065, email: wildolives@mchsi.com or visit their website at wildolivesmarket.info. If you would like to be notified about any of Wild Olives events, please contact them via email.

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chef profile

Kevin Korman of Caliza

BY KEMPTEN TAYLOR

On a continual trek to make all components on the plate new and exciting, Chef Kevin Korman showcases his passion for elevating cuisine nightly at Caliza in Alys Beach. Caliza has been a staple for fine dining on 30-A since its inception and that has not slowed since Korman took over at the helm in 2011. Korman's playful spin on comfort food and genuine desire for creating a memorable dining experience for patrons lands this culinary star's menu on the "must-try" list when visiting the Emerald Coast.

Hailing from the north, Korman grew up near the farmlands of Maryland in Carroll County, just outside of Baltimore. His passion for farm-to-table food started at a very young age as he watched his mother and grandmother prepare meals for their family. Korman started his culinary career at age 20 when he attended Baltimore International College in Maryland. Overachieving is not a new thing for this chef; he was one of the top seven students chosen in his graduating class for the school's honors internship program at a hotel in Ireland.

Following his schooling and internship, Korman returned to Maryland and took on what became a four-year tenure as the eager apprentice under the eye of his mentor, Certified Master Chef Rudy Speckamp (in 1974 there were only 72 Certified Master Chefs in the United States). Korman honed his skills in Speckamp's flagship, Rudy's 2900 Restaurant, where he had the opportunity to work with 12 other Certified Master Chefs. "Chef Speckamp's cuisine was described as continental, meaning he used flavors from all over the world. He was also passionate about classic French technique. Both these concepts impacted my cooking style tremendously," says Korman.

After his time with Speckamp, Korman gained experience in several areas of the culinary field. He worked in restaurants, hotels, catering companies; led culinary instruction; and dabbled in retail before he got back where he was meant to be – a fine dining kitchen. "I believe that if you are going to go out and spend money, you should walk away feeling like it was something you couldn't



Chef Kevin Korman

produce at home and that the money was well spent," says Korman. This belief, combined with the hunger to amaze people, shines on the menu at Caliza. Respect for both the food and fans is clearly what make Korman's unique cooking style such a success at the restaurant. "It's the little details that make the biggest impact. I love the idea of exposing guests to new ingredients or techniques.

Ultimately, I want guests to walk away feeling like they've just had the best meal of their life," says Korman.

Caliza's ever-changing menu showcases global flavors as well as reflects the current season and the area's local artisans that produce the ingredients used. Korman's world travels and experience in dining rooms across the country have upped his culinary pedigree. He pays homage to the tried and true flavor of Baltimore, Old Bay Seasoning; creating an Old Bay puree using roasted tomatoes and Old Bay spice then serving it as the condiment to the Caliza's Jumbo Lump Crab Cake. The green waters of the Gulf are reflected on the menu with much of the seafood coming in fresh daily. "As a chef we have a moral obligation to serve healthy food that is obtained from ethically responsible sources. That's why I support as many local farmers and fisherman as possible," says Korman.

Korman's menu adds a "wow factor" to traditional items, such as the Deviled Twin Oak Farm Egg (*Beef Tartar, Beets, Hazelnuts, and Foie Gras "Snow"*). This is not your mama's deviled egg – it is hard boiled, soaked in beet juice to create a marbled effect, rolled in hazelnuts, and served with beef tartar and roasted baby beets. As a final touch, frozen Foie Gras Torchon is grated over the dish tableside. "It's a perfect example of taking a familiar dish (a deviled egg) and elevating it to fine dining in a way that the guest wasn't expecting," says Korman.

No one can argue, Caliza is a trendsetter on 30-A. The well-traveled clientele allow Korman to get away with his avant-garde fare, and his always-rotating menu items keep guests coming back for more. Caliza's Chef Korman is a true slave to his craft and has the support of the management team and staff at the restaurant to help him produce carefully thought out, delicious cuisine.

Caliza Restaurant is located in Alys Beach. For additional information visit www.calizarestaurant.com or call (850) 213-5700 to make a reservation.

Chef Kevin Purdy

BY SUSAN BENTON

A picture of comfort and sophistication abound at Highlands House Bed & Breakfast located along the south side of Highway 30-A in Blue Mountain Beach. Nestled on a seaside patch of paradise surrounded by “Old Florida” cottage homes, and snuggled beside protected wetlands with unique geographical coastal dune lakes nearby, you will be drawn here for its natural beauty and high level of service offered by Executive Chef Kevin Purdy and team.

Marc Russack, who wanted to refurbish the space and move to the area permanently, purchased the historic antebellum style Santa Rosa Beach home thirteen years ago. Russack recently reached out to Chef Purdy to take command of the newly renovated kitchen space, as Purdy had quickly become well known in the area for his delicious seafood creations while at his former post, Marina Café in Destin.

A young chef to watch, Purdy is a South Florida native who grew up dividing his time between Miami and Freeport, Bahamas where his family owns a scuba diving business. He knew at an early age he was driven to be a chef and says, “My mother and grandmother inspired and influenced me in the kitchen. My mom grew up in Atlanta and had a family farm in Clarksville, Tennessee. Food was a big part of our life celebrations. Food memories growing up made me take an interest in cooking, and the more I experimented with flavors, the more I was hooked.”

Purdy attended hospitality school at Florida International and learned Peruvian cooking when hired for his internship in Coconut Grove. Upon graduating he followed with a stint working for the family business in the Bahamas as a private chef, cooking three meals a day plus tapas for their twenty-five guests and crewmembers.

Chef Purdy moved on to the Culinary Institute of America in Hyde Park where he completed an internship at Charleston’s Peninsula Grill. Trying Nashville on for size he worked as chef de cuisine for his mentor, Chef Bob Waggoner of Watermark. Purdy says, “Chef Waggoner is a phenomenal person and amazing talent. His awards and accolades in the United States and Europe are unprecedented. He is professional, charismatic and I’m honored that he helped mold me into the chef I am today.”

His passion for sustainable seafood, fishing, and draw to the Gulf are what brought Chef Purdy home to the Emerald Coast. Some of the most popular dishes to date at Highland’s House are the Peruvian flavors captured in the fresh juicy coastal ceviche, the Shrimp & Grits with house made Tasso and Abita Beer Gravy, the spicy New Orleans Blackened Gulf Shrimp Po-Poy with house crafted cherry pepper remoulade, and the scrumptious Harbor Docks-caught fish of the day served with coconut



rice, fresh made chimichurri, then topped with crispy plantains.

The Korean-inspired Bibimbap Burger, made with Asian spiced ground sirloin and topped with a perfectly prepared fried egg and house-made kimchi, is also making waves with its electric flavor profile.

Guests staying the night are afforded service in style as each of the rooms at the Inn are dripping in a coastal chic décor, featuring original furnishings from local artisans providing an eclectic atmosphere. Those fortunate enough to wake for breakfast will be offered tantalizing dishes like the Malted Pecan Waffle with Vermont Maple Syrup, or the Country Ham & Cheddar Omelet with house-made Candied Bacon.

Catering is available both on and off site for weddings, business events, and family reunions. Highland’s House is open to the public for happy hour, dinner nightly, and Sunday brunch that includes a bubble bar and menu items like Sweet Tea Brined Fried Chicken & Waffles.

Chef Purdy says, “I’m lucky to be able to watch the sun rise and set on the Gulf while utilizing the best and freshest seafood caught straight from these waters. Combining that with the local sourced produce, food just doesn’t get any better.”

Chicken and waffles



Highland’s House Bed & Breakfast is located at 4193 West County Highway 30A. Dinner is served Tuesday through Sunday 4pm to 9pm with brunch available on Saturday and Sunday from 10am to 2pm, and live music showcased on the weekend. The restaurant is closed on Monday. Highland’s House is pet friendly and offers gluten free and children’s menu options. For more information and events taking place like the Paella Party in September, visit www.highlandshouse.com, the Highlands House Facebook page, or call (850) 660-1946.

Chef de Cuisine Greggory Smith of Havana Beach Bar & Grill

BY SUSAN BENTON

The Pearl Hotel, located at 63 Main Street in Rosemary Beach, Florida, is a prominent boutique luxury hotel nestled in the heart of the idyllic town overlooking the picturesque Gulf of Mexico. Upon entering the glamorous lobby of The Pearl, you will find dynamic artwork by local artist Tommy Crow that flows into the

Resorts. A sight to behold and modeled after El Floridita—the hangout of Ernest Hemingway—the bar at Havana Beach is a hot spot for locals with over 300 bottles of wine to savor and 40 served by the glass. Chef Gregg says, “The bartenders are chefs in their own right, often in the kitchen making creative infusions to use in their craft cocktails.”

Born in Iowa and raised in Northwest Arkansas, Smith’s parents bought their first restaurant when he was a mere 8 years old. They enjoyed cooking and blindly bought into a business that was open seven days a week, had 60 seats, and served family style breakfast, lunch, and dinner. Where most would fail in the cutthroat world of culinary profit and loss, his parents succeeded.

By the age of twelve, learning the ins and outs of the restaurant business became a family duty for Greg, his younger brother, and sister. Smith realized early he had a knack for cooking and developed an interest that later turned into a passion for the culinary arts. He studied and learned with each new chef his father would hire and began cooking in the kitchen to help out.

After attending the University of Arkansas, Smith decided to join the Air Force where he pursued culinary studies and trained at Lowry Air Force Base culinary school in Denver, Colorado. When

that took them to Texas, Birmingham, Oklahoma City, and eventually, Florida. Upon returning to the Emerald Coast, Gregg and his parents opened the iconic Wheelhouse Restaurant in Seagrove Beach (my favorite to this day for their famed fried chicken), in business from 1986-1999. Sadly, it burned from a grease fire in early 2000 and is currently where the popular 723 Whiskey Bravo is located.

Smith was introduced to Ann and George Hartley who had recently purchased the Seagrove Village MarketCafe, and hired him to run their kitchen, offering unexpected twists on classic Southern comfort food.

Two years later, WaterColor Inn & Resort opened to rave reviews and one of their first hires was Chef Gregg. He worked under Olivier Gaupin, saying, “He was a mentor, and it was the best learning experience I could have had. I truly discovered my passion and was pushed by the greatness of others, like Chef Philip Krajeck.”

In 2009, Smith was called on once again to work for George and Ann Hartley and joined the staff at George’s at Alys Beach working under Steve Carpenter, later accepting the position of Executive Chef of George’s at Alys Beach and La Cocina Mexican Restaurant in Seacrest Beach.

2014 brought exciting changes to Smith’s life and career when his family recently welcomed new baby Nora, who arrived on Gregg’s birthday. Shortly after John Ryckert, the head of food and beverage management at The Pearl, offered him the position of Chef de Cuisine.

Smith says, “We are taking the menu in a new direction for fall, and will be featuring modern dishes with Spanish influences and coastal flare. What you will find on the plates is fresh, regional sustainable-farmed produce and organic proteins that create a flavorful and exciting experience, full of clean ingredients. We cure our own pork belly, make all stocks in house and smoke our own meats!”

With Chef Gregg’s great passion for culinary creations and his endless drive to perfect his art, there is no doubt that locals and well-traveled customers will be very satisfied.

Havana Beach Bar & Grill is located at 63 Main Street, Rosemary Beach Florida 32461, inside The Pearl Hotel. Brunch is served 6:30 am to 3:00 pm, and Dinner 5-10 pm daily. Please call (850) 588-2882 to make a reservation and for more information please visit www.thepearlrb.com.



Chef de Cuisine Greggory Smith

restaurant space, Havana Beach Bar & Grill, where artistic videos are also shown from Crow’s photographic journey to Cuba.

Recently Havana Beach Bar & Grill brought in local well-known talent Chef Greggory Smith as Chef de Cuisine to enhance the menu offerings and Spanish flavor profiles and to work alongside another new hire, Executive Chef Matt Moore who came from Sea Island

given ten choices of where he wished to be stationed, Eglin Air Force Base was at the top of his list. As Chef Gregg crossed the Destin Bridge on his way to his new job at Eglin, he recalls, “I fell in love with the enticing emerald water, the Panhandle, and felt like I just won the lottery!”

When Smith resigned from active duty with the Air Force, he remained in the reserve and continued to work with his parents in their family restaurant operations

Johnny Earles

BY SUSAN BENTON

In 1983 Johnny Earles was a Louisiana State University zoology major and headwaiter at a popular Baton Rouge restaurant. He decided to take a year off from school to head to Grayton Beach, Florida to help a friend and colleague open a Panhandle restaurant called Paradise Café and earn some extra cash.

For weeks they renovated a beloved old building that housed *The Store* (a general store, dance hall and hang-out spot) in Grayton that in today's market is known as the wildly popular Red Bar. Upon completion of Paradise Café, Earles asked if he could stay on and be the cook, and the owner agreed.

As his first inspiration came from family roots the self-taught Earles relied on what he had observed growing up. Earles says, "My parents were born and raised in Louisiana. My mother Rosemarie 'Cookie' Casanova was an awesome New Orleans Creole home cook. I remember going to the French market with my Grandfather Casanova to buy chaurice sausage. I was in awe of all the unusual ingredients."

Within the first month of business, the Paradise Café had run out of money but Earles's supportive stepfather jumped on board, buying Earles a \$2,500 share of the restaurant to get them through spring. The same spring that Paradise Café was showcased in a Panama City newspaper feature story that put the restaurant on the map.

In its second year of businesses, Duke Bardwell, Elvis Presley's bass player, moved to Grayton Beach and helped manage the Paradise Café. With only ceiling fans to push the beach breeze through the screened-porch-turned-kitchen, and cooking with two back-yard barbecue grills and a wok for sautés, the 70-seat café was able to garner the attention of the *Washington Post*.

In 1989 Earles launched Criolla's, a 180-seat fine dining restaurant located on Scenic Highway 30A. Earles named the restaurant after his mother's family's background of Spaniards who settled in the New Orleans area in 1853. Criolla's cuisine began as modern Creole, but later Earles infused Caribbean flavors into



Johnny Earles

the dishes, immediately catching the attention of local and national media.

In its first year, Criolla's won Best New Restaurant by *Florida Trend Magazine*, and the next year started collecting Golden Spoon awards from the publication. Criolla's was featured in *The New York Times*, *Bon Appétit*, *Southern Living*, *Self Magazine*, *Food Arts*, *USA Today*, *Restaurant Business*, and Earles appeared on *CNN*, *The Food Network*, and the *Discovery Channel*. *Wine Spectator* has recognized Criolla's every year since 1998 with its "Best of Award of Excellence" for its wine cellar consisting of approximately 25,000 bottles, representing some 1,200 selections from around the world.

The seasonality of Grayton Beach in the early days of Criolla's afforded Earles the opportunity to travel and work side-by-side with such noted chefs in the U.S. and abroad as Jean-Georges Vongerichten, Tom Colicchio, Charlie Palmer, and in San Sebastian, Spain, with three-star Michelin Chef Martin Berasategui. The combination of cultivating the practice of adding unexpected ingredients to dishes and his external experiences with other chefs inspired his creativity in the kitchen.

In early 2000 the St. Joe Company, Florida's largest landowner, tapped Earles as an 18-month consultant to the renowned architectural firm Rockwell Group to conceive and design two complete hotel and beverage facilities at St. Joe's flagship property, WaterColor. He developed the plan for Fish Out of Water and the Town Center market and café. Earles most recently consulted for Seagar's Prime Steaks and Seafood at Hilton Sandestin Beach Golf Resort & Spa, enhancing the restaurant's expertise in steak preparations and incorporating new seafood creations for a broader-reaching palate.

Criolla's closed its doors in 2008, but for twenty years had the distinction of being the longest standing restaurant on 30-A. Currently, Earles, his wife Debbie, and a partnership group have revived the former space, creating a Paradise Café of sorts called Grayton Bar & Grill. Opening to rave reviews, locals and tourists alike flock to the restaurant to get a taste of Earles's Modern Deep

South cuisine once again, enjoy the laid back casual space filled with vintage relics and old beach photos, and the best in live music.

Grayton Bar & Grill offers fine casual dining and has been awarded Best New Restaurant by Florida Trend. They are located at 170 E. County Hwy 30A in Grayton Beach, Florida 32459. Seasonal Hours of operation are Dinner, Monday - Sunday 5:00pm-11:00pm; Lunch, Thursday-Sunday 11:00am-2:00pm, and Happy Hour Monday-Sunday 5:00-7:00pm. For more information call (850) 213-0819 or visit www.graytonbarandgrill.com.

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Shaun O'Brien: Chef de Cuisine at Fish Out of Water

BY SUSAN BENTON



Chef de Cuisine Shaun O'Brien

Having won the AAA Four Diamond Award and Wine Spectator Award of Excellence, Fish Out of Water at WaterColor Inn has already set the highest standards for top quality Gulf-front cuisine that is unparalleled in the Florida Panhandle. However, recent hire Chef de Cuisine, Shaun O'Brien, says, "Our team has its sights set even higher. We want the Southern region to know that Fish Out of Water is a foodie destination and visitors need to come for that reason!"

Celebrity chef Roy Yamaguchi drew him to Orlando where O'Brien leaned Asian techniques and met his best friend while working in the same restaurant. The duo decided to pursue culinary careers in South Walton and found work at the highly acclaimed Restaurant Paradis at Rosemary Beach, where O'Brien became Executive Chef showcasing award winning coastal cuisine with Louisiana flare.

For the last several years, O'Brien has cultivated his culinary aspirations by working for Bistro Bijoux, a fine

I am aware of the discerning palates of local and visitors, and I plan for my dishes to surprise and excite diners, all while using the finest and freshest local ingredients.

Many folks these days (myself included) plan vacations around food, making the trek yearly to the (always sold out) Southern Foodways Alliance Symposium, or to Blackberry Farm in Walland, Tennessee to savor the seasonal cuisine, as well as the history, sustainable sources and stunning surroundings. Fish Out of Water at WaterColor Inn is no exception.

Locals and visitors frequent the restaurant not only for its eclectic menu but the magnificent views. It is definitely an experience, but not one out of reach, as Fish Out of Water also serves breakfast, tantalizing the senses to wake up to.

O'Brien comes to Fish Out of Water from Boston, Massachusetts with years of experience in the kitchen that started early: He was raised by a culinary family and learned the art of cooking from his mother and brother, who had a commercial kitchen in their home. "I was blessed to be able to travel with my mother who worked for the Marriott Corporation, learn and absorb different cuisines. Being from a big Italian family was also a bonus when it came to food," O'Brien says.

When O'Brien was a teenager, he had the opportunity to travel around the world with the USA Junior Hockey League, but after sustaining a severe injury, he returned home to work alongside his mother, redefining and focusing his culinary chops. He also worked with his brother, and was fortunate to apprentice under several highly esteemed chefs in Boston. His first big opportunity was to be on the opening team of the restaurant at Gillette Stadium where the famous New England Patriots host home NFL games.

dining French inspired restaurant at the Baytowne Wharf in Sandestin, also helping to win many trophies and accolades.

O'Brien says, "I came to Fish Out of Water to work with the great team in place and I look forward to putting Fish Out of Water on the map. It's already locally beloved, but we need to be known regionally! I am aware of the discerning palates of local and visitors, and I plan for my dishes to surprise and excite diners, all while using the finest and freshest local ingredients. I want to continue to push myself and my staff!"

O'Brien works with several local farms and purveyors that supply produce and proteins changing the menu to reflect the seasons. The new fall menu will focus on upscale comfort food that is hearty, rich and braised, while still offering delightfully light local Gulf Coast seafood, where whole fish is cut and cleaned on site.

Fish Out of Water is located beachside overlooking the Gulf of Mexico on the second floor at the WaterColor Inn, between Seaside and Grayton Beach State Park on Scenic Hwy 30-A. Breakfast: 8:00 A.M. - 11:00 A.M. daily. Dinner hours: 5:30 P.M. - 9:00 P.M. Tuesday - Thursday 5:30 P.M. - 10:00 P.M. Friday & Saturday dinner specials. Happy hour: 5:00 P.M. - 6:00 P.M. nightly (patio & bar only). Kids eat free: 5:30 P.M. - 6:00 P.M. nightly (2 kids meals with purchase of entree). Call (850) 534-5050 for more information.

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farmer talk



The Adams Farm: 109 Years and Still Growing

BY RYAN LOFTIS

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

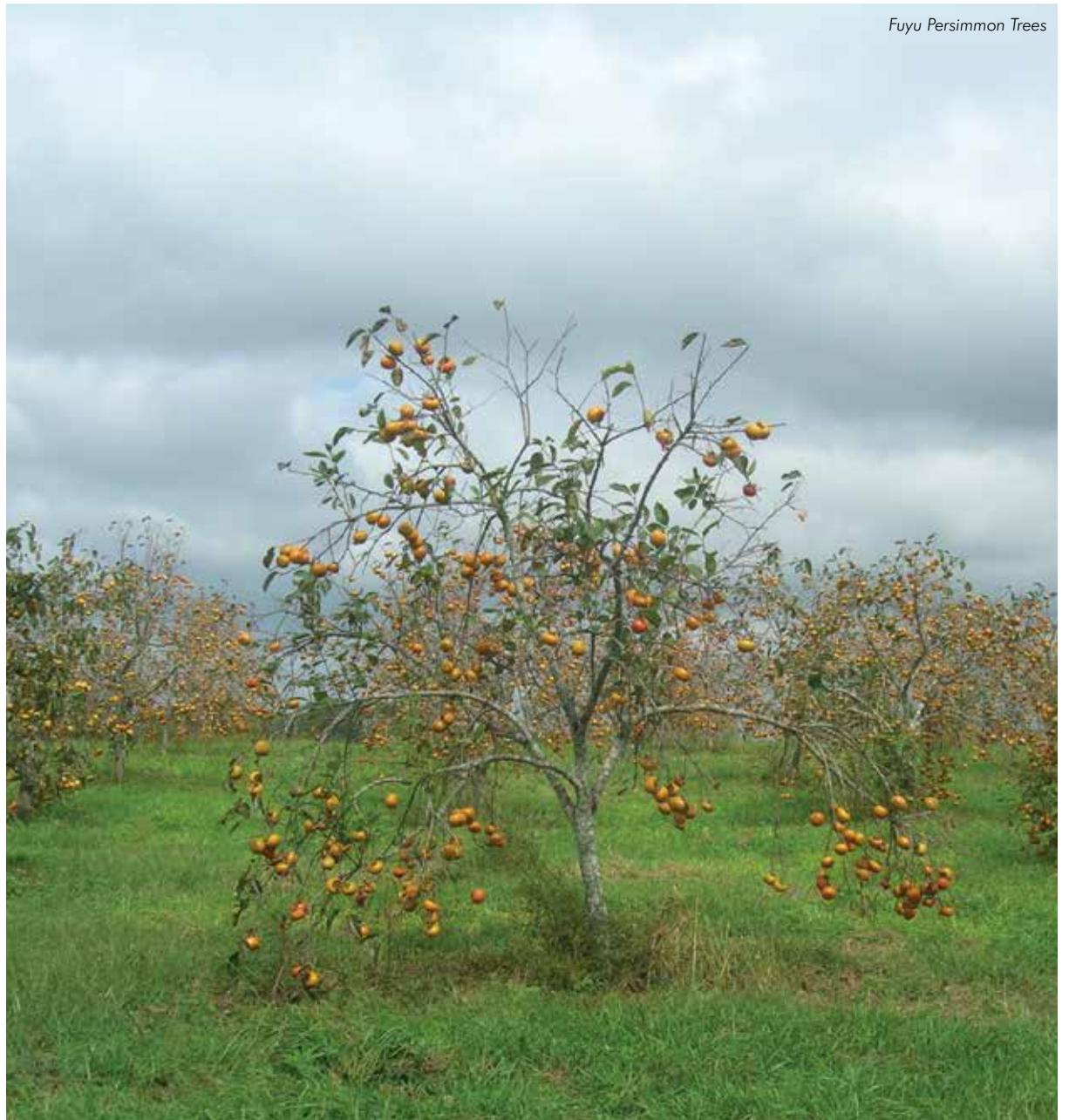
What has it been like having a family business for more than a century? “We call it an anchor, a safe haven,” Adams says laughing. “In case things didn’t go well elsewhere, we had this to come back to. There’s nothing quite like turning the soil in your plow in the spring.” Of course, things have changed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

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

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

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

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



Fuyu Persimmon Trees

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

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

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

For more information, visit www.theadamsfarm.com.

Arrowhead Beef

BY SUSAN BENTON



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

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

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

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

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

cattle bypass feed lots, antibiotics, homogenization, and the animal retains its identity. Authenticity of the meat shines through. We are like a small craft brewery but with cattle."

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

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

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

Arrowhead Beef has health benefits as well, as Florida grass-fed beef is lower in fat and calories, high in healthy Omega 3 fatty acids, and richer in antioxidants than

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

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

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

BY SUSAN BENTON

Ellie and John Kratt



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

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

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

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

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

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

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

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

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

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

In the fall customers are clamoring for the Apple, Apple Cranberry, and Apple Strawberry butters. In the

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



Kale, collards & mustard greens

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

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

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

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

Cypress Cattle

BY DEBBIE MCCHESENEY



Luke Langford

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

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

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

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

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

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

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

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

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

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

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

Dragonfly Fields: Farmers Charles Bush and Shueh-Mei Pong

BY SUSAN BENTON

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Charles Bush



Shueh-Mei Pong

Photography courtesy of Eric Marcus



Aunt Ruby's Green German Heirloom Tomatoes



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

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

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

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

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

GreenMans Garden

BY SUSAN BENTON

Interactions and the connectivity between life and death fascinate me, especially since my near fatal head on automobile accident in the late 1990s. Interestingly enough, Mikael L'Andre had a similar experience when he fell 34 feet from an aerial lift, shattering his body in 2011, and like me, found his priorities needed to change completely.

L'Andre says, "I was making a living, not making a life, and was given a new chance to start making life happen!"

As a Walton County native who was raised in the area by a dairy farmer and gardener, L'Andre found his passion at three years of age when sowing his first snap bean seeds. He grew to love the soil under his feet but somewhere along the way lost his draw to the earth- until his accident.

With his renewed lease on life and thankful to be healed, L'Andre says, "I can absolutely attribute my life, my health, my healing, my livelihood, and my happiness to my garden and my beautiful wife Jeaneen. I am grateful for my creator and for the opportunity to awaken each

high quality, superior, and incredibly nutritious produce without exception.

Specializing in naturally grown vegetables without chemical fertilizers, chemical insecticides or chemical herbicides and using non-GMO heirloom seeds, Mikael says, "Our garden is a happy place where good vibrations abound

give our customers the best tasting food in the freshest manner possible. It is Real-Good-Feel-Good-Food."

With the change of seasons, a variety of spectacular produce can be found year-round, including but not limited to the cosmically charged Sugar Baby Watermelons, basil, parsley, and golden chanterelles in the summer; to fava



Bee hive



Harvested seeds



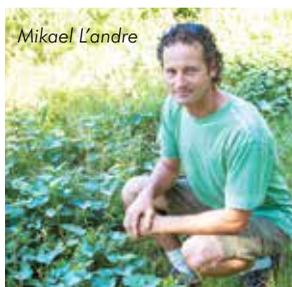
Bees at work



The GreenMans Garden



GreenMans Garden's serene setting



Mikael L'Andre

day with the ability to walk, literally, among the plants each morning."

Mikael's GreenMans Garden, LLC is a family owned business that is dedicated to producing eco-friendly food for the local community by creating a farm ecology that is modeled after and works with the surrounding ecosystem. It is all about sustainability. Located in North Walton County in DeFuniak Springs, Mikael, Jeaneen and their two sons, Brennon age 20 (a college pitcher), and Benjamin age 6 (a junior beekeeper), plant and grow

is to be a good steward, responsibly enriching it so it will be there for others to enjoy when he moves on.

Where every broccoli is a star and each radicchio is a work of art, GreenMans Garden supplies local restaurants, individuals, and farmers markets with hand-harvested produce each week. They offer easy pick-up available in South Walton, Niceville, Ft. Walton Beach, and Mossy Head on specified days throughout the week. L'Andre says, "We sell our own produce and take pride in growing every plant from seed ourselves. We make every effort to

and delicious veggies are always growing fresh. We nurture the earth in such a manner that allows nutrient dense, flavorful food to be filled with pure love, light, peace and positive energy!" L'Andre feels he is connected again to the land and his calling

beans, amaranth greens, collards, butterhead lettuce, and red vein spinach in the spring. The fall calls for heirloom okra, baby bok choy, sweet potato greens, watercress, eggplant, and squash, while the winter brings escarole, frisee' endive, heirloom spinach, green romaine, arugula, and cilantro. L'Andre says, "If you want to get all your healthy food in one place and want to eat local knowing where your food comes from, come see the GreenMan at your local farmers market!"

For a complete list of what is growing in GreenMans Garden you will want to visit their website, www.theGreenMansgarden.com, and their Facebook page for up to date information. GreenMans Garden is onsite every Saturday at the Seaside Farmers Market from 9 a.m. to 1 p.m. and is also onsite at the Raw & Juicy Farmers Market at the Market Shops of Sandestin on Sunday from 9am to 1pm. To reach the GreenMans Garden directly, call (850) 218-6998.



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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.

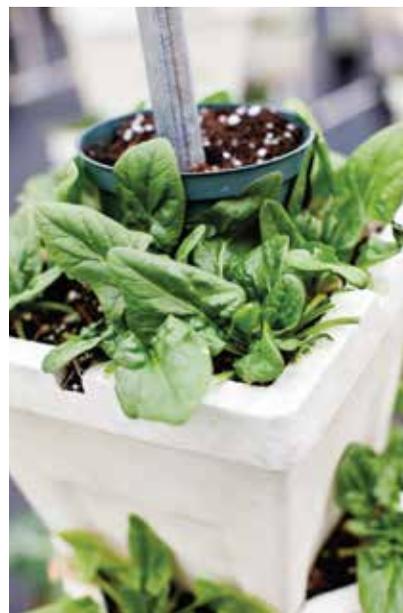
Imagine? You don't have to. It's a branch of agriculture called hydroponics, and it's what Andy and Jennifer McAlexander use to grow produce for their Mac Farms in South Walton.

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.

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Savor Sunday at The Market at Gulf Place

BY SUSAN BENTON

Who knew that a three-month Walton County Extension Office Master Gardening Class could also inspire local growers to develop a business plan, but that is just what happened when local entrepreneurs Allison Askey and Lindsey Jackson met last

pedestrian friendly sidewalks, parks and an amphitheater for community events like the Third Thursday Wine Walk-About, along with award winning talent showcased on stage in concert. Result? Gulf Place was the natural fit for an outdoor market.

Sunday event. Her business is called Black Jack Soap Company. Askey's line is vegan and created with zero by products. "The bug spray smells and works great! I am outside on the farm all day and I can tell you it works!" exclaims Jackson.

Jackson and her husband Gary (also a military defense contractor) own NoWal Farm in Defuniak Springs. They take family farming seriously and raise heritage bred and pastured pork, chicken, and ducks that are hormone and antibiotic free. The hogs are an Ossabaw Island breed descended from swine released on the coastal Georgia Island in the 16th century by Spanish explorers, and known for their beautiful marbling and healthy monounsaturated fats. So you can have your bacon in moderation while lowering cholesterol levels and reducing your risk of heart disease!

Also interesting on NoWal farms are the Ameraucana chickens that lay the blue and green eggs, Barred Rocks heritage breed chickens feathered in black and white and known for being great large egg layers, the New Hampshire Reds that are delicious meat birds, and the

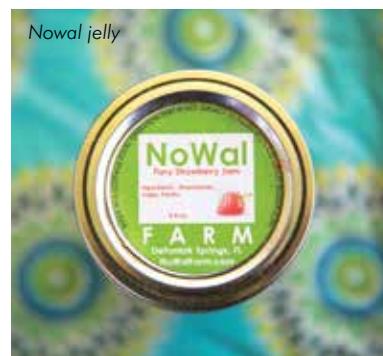
heritage breed Cayuga Ducks that lay black eggs. Jackson says, "My husband and I just wanted to live off the land, knowing where our food comes from, and getting the best quality all of the time. We are happy to share that with customers coming to market." NoWal Farms also offers jams, jellies, and produce made and grown with their heirloom non-genetically modified seeds.

Other vendors include Nature's Hand Grass Fed Beef, Coot's Soy Based Candles, Davis Dog Treats, Larry's Honey (Tupelo), Kat's Kitchen, and All Things Quilted to name a few. So plan to savor a Sunday in South Walton by attending the Market at Gulf Place, where you can sample and purchase baked goods, pesto's, cheese spreads, pickles, pies, cheesecakes and pick up your weekly eggs & bacon!

The Market at Gulf Place is located at Towne Center Loop in Santa Rosa Beach, Florida 32459. Hours of operation are Sundays from 8am to 2 pm, and the Third Thursday Wine Walk About from 4-8pm. For more information call (850) 200-6805 or email linz7krebs@aol.com.



Larry's honey farm bee pollen



year. The pair put their heads together and decided to approach Tiffani Salinas, the Event Coordinator at Gulf Place, with their idea of opening a small and unique Market at Gulf Place. Who knew it would happen, but Salinas thought it was a fantastic idea!

Located across from the emerald waters South Walton has become known for, Gulf Place seeks to foster a sense of connected community, where shopping with your local farmers and artisans at market is something to be savored, not only as a local but also for those happening on the event as a visitor. It also boasts tree-lined footpaths, wonderful restaurants, shops,

is open to the public. Vendors that want to apply for approval just need to email Jackson and pay \$15.00 for the day.

Askey, co-owner of the Market at Gulf Place, brings her savvy line of hand crafted natural soaps, creative chap sticks, and bug spray among other things to the



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Moonlight Micro Farm Is Sowing The Seeds Of Change

BY SUSAN BENTON



Chandra Hartman

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

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

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

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



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

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

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

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

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

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

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

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

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

Visit Moonlight Micro Farm at the Seaside Farmers Market in the Seaside amphitheater on Saturdays from 9 am to 1 pm or at www.moonlightmicrofarm.com. Email Hartman directly at chandra@moonlightmicrofarm.com.

Priceless Health Hydroponics: Floating Farm Fresh Produce To Your Table

BY SUSAN BENTON

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

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

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

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

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

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

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

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

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



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

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

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

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

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

Ocheesee Creamery: A Small Batch Family Dairy

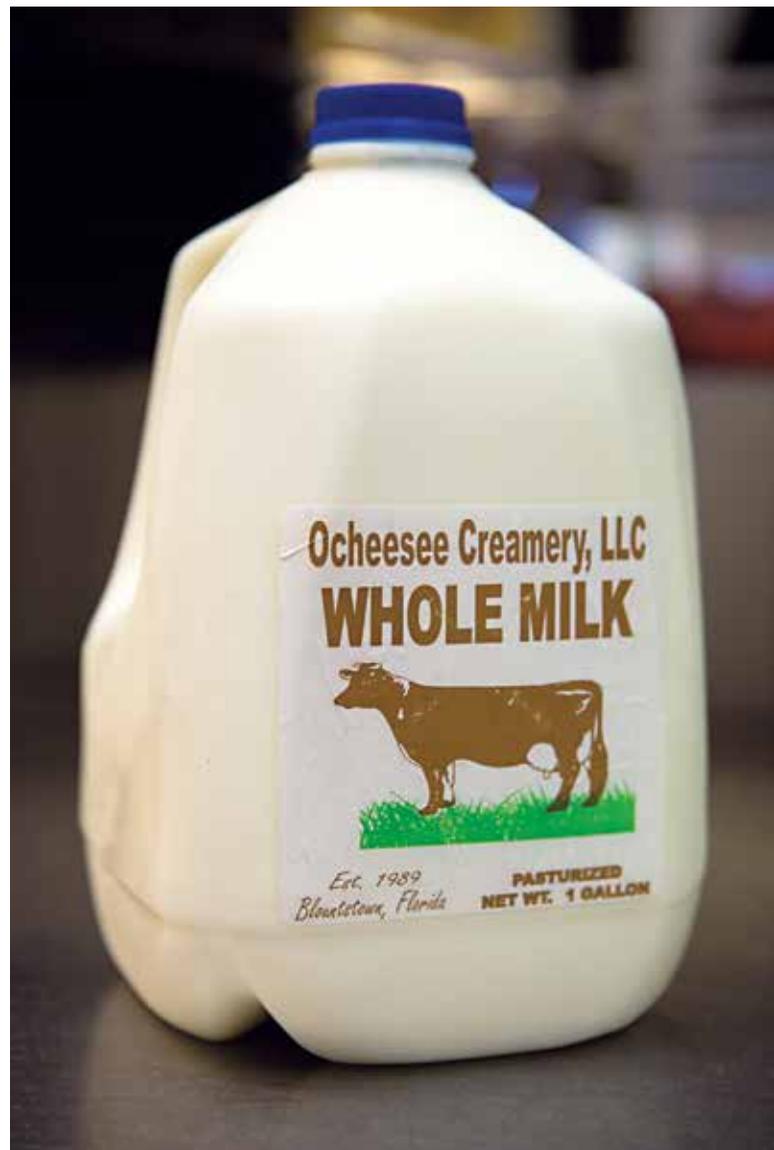
BY SUSAN BENTON

I met Mary Lou Wesselhoeft on one of my first visits to the Saturday morning Seaside Farmers Market many years ago. I sought her out based on the recommendation of a long-time local friend that told me the Ocheesee Creamery butter was the best in the

and Mary Lou started with about 30. They chose Jerseys over black-and-white Holsteins because the couple felt Jerseys produced well for their size, the feeding cost was less expensive, and the feed-to-milk ratio is better. “It’s like feeding a running back as opposed to a linebacker and they are much friendlier,” Mary Lou explains.

The dairy farm has grown to the daily milking of more than 120 Jersey cows, producing 400-500 gallons of fresh high-butterfat milk, and they have about 150 young stock that are not yet of milking age. Paul and Mary Lou think it’s important to raise their own, so that they know the quality of the herd. Paul and Mary Lou also bottle their whole and skim milk, chocolate milk, and cream and old-fashioned buttermilk, a decadent treat you must try when preparing fresh biscuits. They are still churning butter to sell directly to customers at their farm, on

The Wesselhoefts elected not to homogenize because they say it’s healthier for the consumer as a lower-cholesterol alternative. “It is also better for the digestion,” says Paul. It takes about two hours for the milk to make it to the shelves after production, and the bottles used for the milk and cream are made from recyclable glass, requiring a \$3.00 deposit for the first purchase. When the bottle is returned clean, the deposit is refunded if the customer doesn’t buy more. Repeat customers simply switch their old bottles for new and are not charged a second deposit. I personally find the bottles unique and have used the quart size bottles as floral containers for decorating, but Mary says that also, “Glass makes the milk taste colder and fresher, it is better for the environment, and it is nostalgic. Many older people enjoy our product because it reminds them of their growing-up days when milk in glass bottles was the norm.” With their own dairy devoted to an all-natural product with no additives, in late summer 2013 the Wesselhoeft family launched their own ice cream line with flavors such as Vanilla, Salted Caramel, and



Panhandle, and they were certainly correct. As Mary Lou says, “We are the only dairy in the state that makes our own hand-churned butter!”

Currently, Ocheesee Creamery is a three-generation run small batch dairy farm with over 20 years in business. Mary Lou and Paul with their four children started small in 1989, on land that Mary Lou grew up on with her dairy farmer parents, Monroe and Naomi Yoder, and her seven siblings. Her parents raised about 35 cows. Paul

that the milk still has cream rather than broken down fats. The production process takes about 10 hours. The cream line disappears once the milk is shaken for drinking. Mary Lou says, “We stepped back to a time when cows grazed on pasture land and got all the benefits of fresh air, sunlight, and pastures full of fresh green grass. Studies show that cows that are allowed a primary diet of fresh grass produce milk with five times as much unsaturated fat than cows fed processed grains.”

We stepped back to a time when cows grazed on pasture land and got all the benefits of fresh air, sunlight, and pastures full of fresh green grass.

grocery shelves in the area, and at select farmer markets, while also selling a limited supply of cheeses bought from other suppliers, such as whole curds and cheddar.

The milk at Ocheesee Creamery is pasteurized but non-homogenized, so

Mint Chocolate Chip. Mary says, “We are different than larger farming operations. This is our family business that we plan to pass on to another generation, and that’s a big thing!”

Ocheesee Creamery is located at 28367 Northeast SR 69 in Grand Ridge, Florida. Store hours are Monday-Friday, 8 a.m. to 5 p.m. and Saturday, 8 a.m. to 12 p.m. CST. A farm tour is offered in the fall. Ocheesee vendors on 30-A include Chanticleer Bakery & Eatery, George’s at Alys Beach, La Lobas Bakery, and Seacrest Sundries. For more information please call the store at (850) 674-1573, follow Ocheesee Creamery on Facebook, and visit their website, www.ocheeseecreamery.com.

The 30-A Farmers Market Takes Root In Rosemary Beach

BY SUSAN BENTON

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

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

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

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

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

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

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

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

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

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



Artisan bread



Infused olive oil



Fresh produce



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

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

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

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

BY SUSAN BENTON

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

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

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

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

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

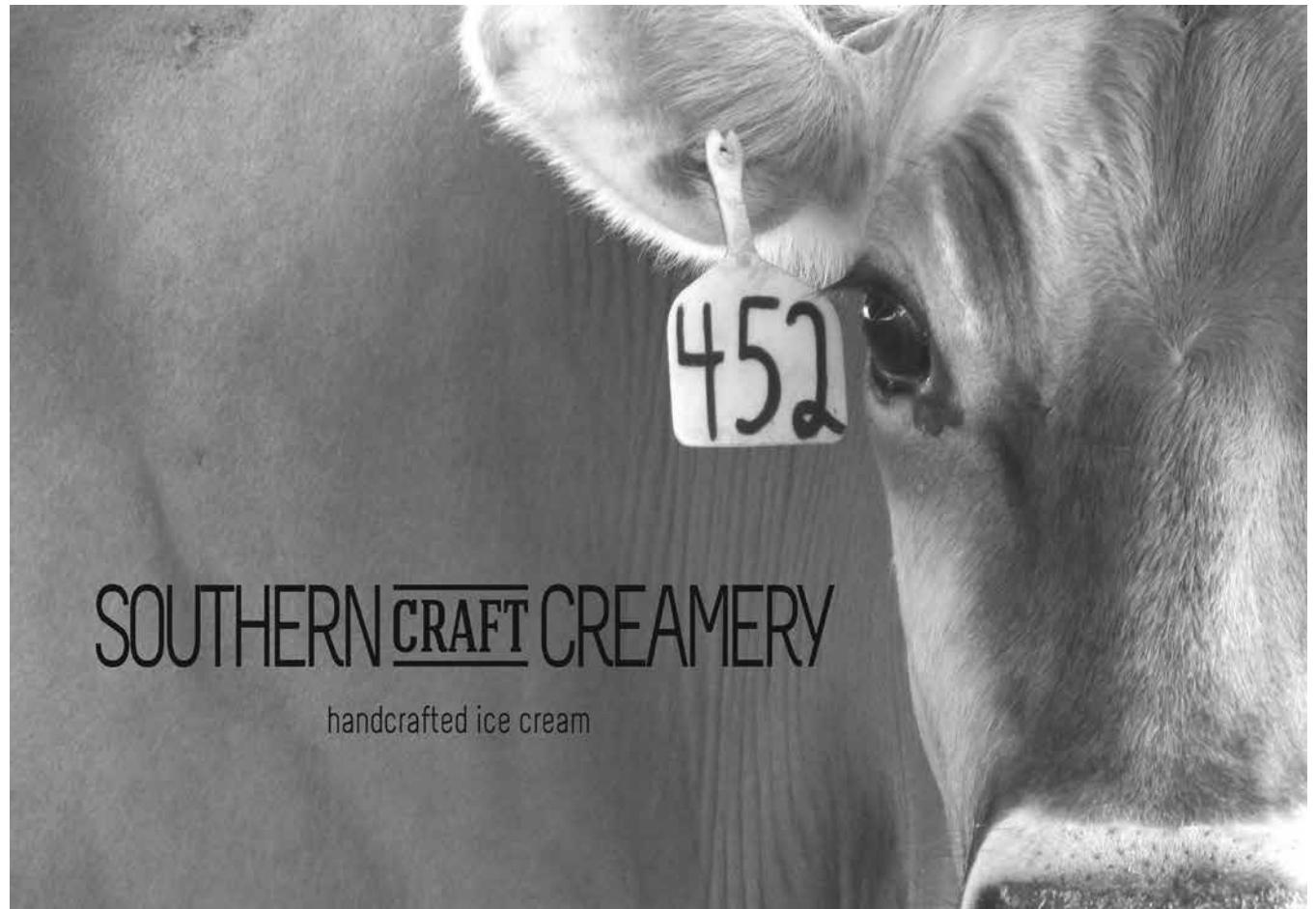
veterinarian who manages the dairy and animals with her husband Brad. Lauren says, "Knowing the high quality product I was working with is what inspired me to make this ice cream. Like most small dairies we do not use any artificial hormones, we test the animals, and treat them humanely. They are part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

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

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

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

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

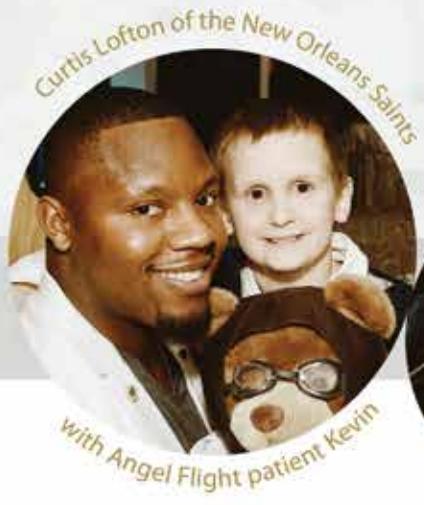


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\$1,015,000 | MLS # 549033



WATERCOLOR

40 CHAPMAN OAK WAY
\$2,550,000 | MLS # 613309



BLUE MOUNTAIN BEACH

425 OLD BEACH ROAD
\$3,650,000 | MLS # 608168



BLUE MOUNTAIN BEACH

ADAGIO B101
\$999,000 | MLS # 577985



WATERSOUND

36 NORTH FOUNDERS LANE
\$2,575,000 | MLS # 612509



ALYS BEACH

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DESTIN

2978 SCENIC HIGHWAY DRIVE
\$1,800,000 | MLS # 713593



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63 CHARLESTON AVENUE
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73 WESTERN LAKE DRIVE
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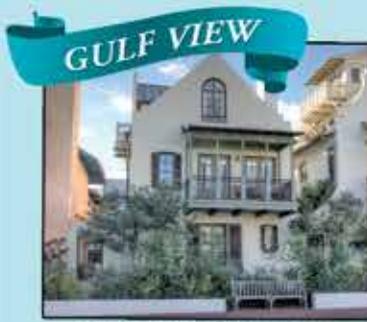
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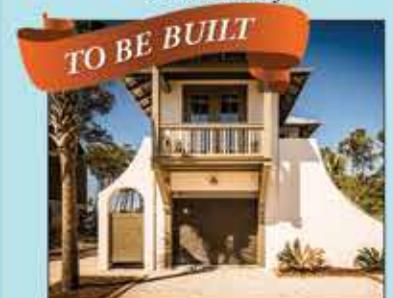
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