

the thirty-a REVIEW™

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annual
dining
issue

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71% attracting renters

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GET MORE BOOKINGS

67% of owners who have rented their property both ways claim they would get more bookings using a management company.

67%

54% of those who have used a professional manager to rent out their home have done so in order to get as many bookings as possible.

54%

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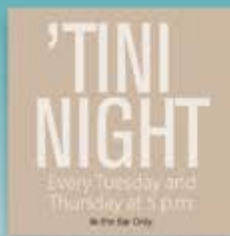
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letter from the publisher

FOOD GLORIOUS FOOD



Dining together, and sharing a table, is one of the things that bring us together. It connects families, romances, friends, and strangers. In fact, you don't even need to know the person you are dining with in order to make a great connection. A love for good food, combined with the ethereal comforts and pleasures of a good meal, lends itself to great conversation and connections between people sharing a table.

It is this spirit of sharing and connecting that inspires us to tell the stories of 30-A's finest people, places, and things. The pages that follow are not only a guide to great dining on 30-A, but also illustrate the glue of the community; the connections, the spirit, and the love of good food and a pleasurable life.

We hope you enjoy reading about these people and places just as much as we have enjoyed writing about them for you. Keep in mind 30-A is a vast expanse of awesome. We don't pretend to have caught all the fish in the sea in this issue (so to speak). This is just an amuse bouche if you will, to get you started. We encourage you to walk the streets of each of the beautiful and special communities of 30-A to explore for yourself and find all of the hidden gems and great talent that permeates our area.

Until next time; Mangia Bene.

Miles K. Neiman

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dining

Café Thirty-A 17
723 Whiskey Bravo 18
Grayton Corner Café 20
The Craft Bar 22
Bud & Alley's Waterfront Restaurant 24
Roselie Dining & Seafood Bar 26
Old Florida Fish House 28
Trebeaché 30
Angelina's Pizza & Pasta 32
Chiringo 34
Restaurant Paradis 36

spirits

NEAT 40
Timber Creek Distillery 42

chefs

Hanie Nasri 45
Camille Withhall 46
Phillip McDonald 47
Giovanni Filippone 48
Jim Shirley 50

farmer talk

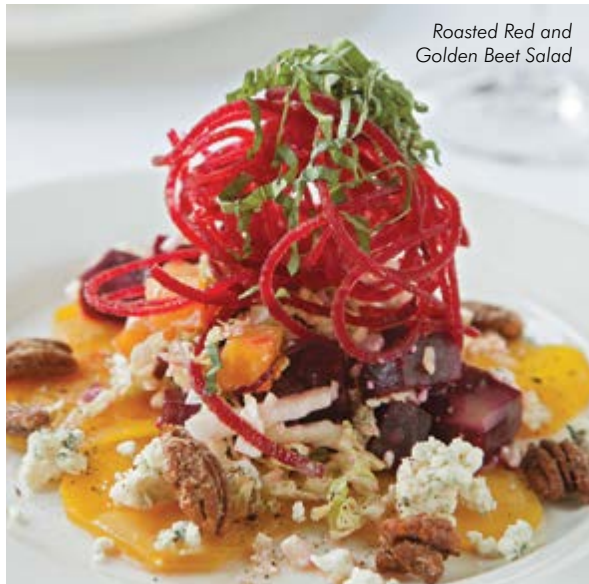
30A Formers Market 53
Register Family Farm 54
Heureux 56
Twin Oaks FarmStand 58
Fox Family Farm 60

dining



Café Thirty-A: Plates of Plenty

BY LIESEL SCHMIDT



Roasted Red and Golden Beet Salad



Jumbo Lump Crabcake



Sesame-Crusted Rare Yellowfin Tuna

Upon arrival at Café Thirty-A, you realize you are in for a treat. Not only is the restaurant wonderfully appointed but the aromas from the kitchen create an anticipation of a truly fine dining experience. The whites and grays that wash the interior spaces are clean and crisp, providing the perfect backdrop for the colorful dishes and drinks offered. Both the ambience and the menu are designed to welcome each guest. Rather than demanding attention, Café Thirty-A lets the food take center stage as each plate is crafted with care and precision, using ingredients freshly picked and locally sourced.

These are the things that diners at Café Thirty-A have come to expect from the kitchen of this coastally inspired restaurant. Much like the white sands of the world-famous beaches it overlooks, the café exudes a sense of calm and relaxation while managing an air of respect for those million dollar views. “The ambience is open and casual—‘islandy’—yet sophisticated,” explains owner Harriet Crommelin. “Our patrons often say, ‘It just makes you feel good to walk in here!’ It’s a fun, happening place to dine—with impeccable, yet unpretentious, service.”

The menu at Café Thirty-A has been developed to include food that is unique, sumptuous, and beautiful. The artist at work in the kitchen is Teofilo “T” Tundidor, a graduate of Johnson & Wales, who has been at Café Thirty-A more than a decade. Under his masterful hand, fine plates are constructed, and guests are given delicious reminders of just what makes this region such a fine place to visit.

Among the most popular dishes is Maine Lobster in Paradise—a delightful decadence of macaroni noodles in a three-cheese sauce blended with truffle shavings, topped with crawfish tails, plump sweet peas, and smoky roasted red peppers. Meat lovers frequently choose the Beef Carpaccio: perfectly sliced raw beef drizzled with house made horseradish aioli, served on a bed of roquette greens topped with caper berries and dressed in an earthy truffle vinaigrette.

Each course, from first to last, is a testament to Café Thirty-A’s attention to detail. From the hand-blended sauces to the pasta dough, which is kneaded and rolled daily, to the churned in-house ice creams, the food is carefully prepared and lovingly served.



Double Chocolate Cake

Daily, the menu is ambitious but on Thanksgiving, it is a celebratory feast like no other. Thanksgiving guests partake in a prix-fixe meal of four courses, each with its own nod to the harvest season. Rich soups begin the festivities, featuring potatoes and leeks in a silky blend, with hearty mushrooms heightened by cream. The salad course uses seasonal field greens to create an autumnal plate of glazed pears, topped with sweet candied walnuts, spicy breakfast radishes, and salty shavings of Mahon cheese dressed in a warm bacon-sherry vinaigrette. Game

birds are expertly targeted in the third course, offering succulent roast duck breast or deep-fried turkey, each paired with sides that perfectly complement their individualities. For thankful diners with a love of the sea, oven roasted king salmon is a delight, while those with a hunger for beef can slice into the charred perfection of grilled filet mignon. To finish the meal, guests can savor candied bites of chocolate pecan pie or rich pumpkin pie, each served with a creamy scoop of house churned ice cream.

For Thanksgiving Day or any other on the calendar, dinner is truly an occasion at Café Thirty-A; an opportunity to take a moment to be thankful for the many things in life that make it so very worth savoring.

Café Thirty-A is located at 3899 East Scenic Highway 30A, Seagrove Beach, Florida, 32549. Open daily at 5:00 p.m. For more information on the restaurant or to enquire about Thanksgiving

Day dinner reservations and take-out options, call (850) 231-2166 or visit www.cafethirtya.com.

723 Whiskey Bravo Restaurant & Rooftop Bar

BY JAMI RAY AND JULIE HERRON CARSON



723 Whiskey Bravo is the type of place that instantly lifts spirits. The energy is palpable and there are plenty of reasons to get happy about the Seagrove establishment. Since its debut in the spring of 2012, the restaurant has truly taken off, quickly becoming known as a local hot spot with its hangout described as “Cool. Casual. Coastal.” Just a short walk from Seaside, beachgoers relish an open-air lunch on The Roof, a sprawling rooftop patio stamped with a vibrant plane on one white wall, painted by local artist Andy Saczynski. Patrons also crowd around the outdoor bar below a canopy modeled after the inside of an airplane hangar. Grouped seating and cozy bonfire pits make the upstairs area a popular choice for lingering with friends and family. The nightly sunset viewing fills the space as diners sip and savor the colorful cloud show.

Downstairs, the atmosphere shifts distinctly with fans gathered around 723 Whiskey Bravo’s signature bar, a rounded fixture shaped like a Chris Craft boat, complete with 8 big screen TVs hanging overhead. As imagined, this

becomes a favorite place to settle in for game day. In fact, the restaurant boasts an extensive television collection with several on display amidst athletic memorabilia in the Sports Lounge, a handful of individual sets within the overstuffed booths, 2 TVs on The Roof and another large screen in the Pilots Lounge – a private room used for anything from family celebrations to business gatherings and anything in between.

In the main dining area, the cool but casual decor sets the stage for a delicious culinary experience. 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. While guests rarely leave without taking an enthusiastic bite out of 723 Whiskey Bravo’s signature Fried Mac n Cheese Sticks (served with a kick of chipotle aioli), it’s the upscale dining that keeps guests coming back for more. Hand-cut steaks are cooked to perfection and the Niman Ranch Pork Chop is served with mouth-watering

Brussels sprouts that nearly steal the show. Other favorites from the evening menu include Gulf Shrimp and Grits, the Whiskey Bravo Po’ Boy and Grilled Local Grouper. A cozy wine room houses an extensive wine list with an impressive variety of vintages.

The lunch time fare consists of an array of salads, wraps and sandwiches that have developed their own fan bases among locals and visitors, including the Thai Shrimp Pasta Salad, Cashew Chicken Wrap and Saint Barths Salad Nicoise. Other features include a children’s menu, special game day offerings, along with weeknight Happy Hours and entree specials. 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.

While the name of the 4,500 square foot iconic structure comes from the tail number on owners Skip and Victoria Moore’s Cirrus SR22 (a combination of their 7/23 wedding anniversary date and their favorite letters from the aviation alphabet), it is the sentiment evoked that they are most proud of.

“We opened this restaurant as a tribute to neighborhood gathering places everywhere and we couldn’t be more excited about the direction it’s taken. Friends and memories have been made here, our community has rallied for causes, gathered for celebrations and have made a difference in the success of numerous local charities that we have chosen to be part of. We are very appreciative of all of our guests as 723 Whiskey Bravo continues to exceed our expectations,” says Victoria Moore.

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.



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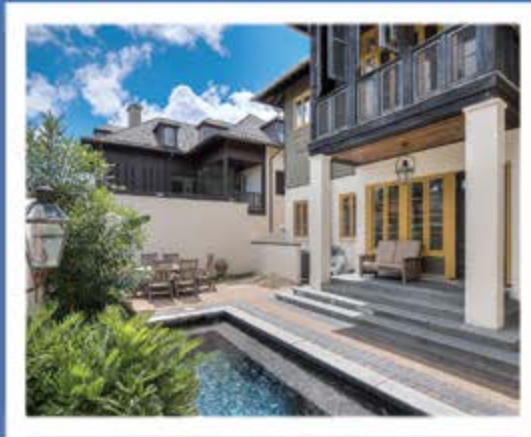
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Grayton Corner Cafe: Making Throwdown Food at Throwback Prices

BY SARAH MURPHY ROBERTSON



Kitchen fresh ingredients



Housemade chicken salad sandwich



Gumbo



Key lime pie



Soup of the day



Grayton Corner Café

creamy avocado, and crunchy sprouts. Each component enhances this filling and flavorful sandwich. I devoured mine in no time flat.

A “Prix Fixe” is a complete meal offered at a set price. Every Thursday the Grayton Corner Cafe’s version is offered for less than eleven dollars and is a reverent nod to different global cuisines. Whether it is Latin, Indian, Thai, Jamaican, or Turkish, you’ll find profiles and flavors you weren’t expecting for such a deal.

Hungry folks enter Grayton Corner Cafe with wide grins and great expectations. They’ve definitely been here before and they are excited to be back. Some don’t even specify their order. “Surprise me,” they say with full confidence. Now that’s a ringing endorsement for a restaurant.

It’s all in the approach. When you know, you know; and Grayton Corner Cafe’s chef, Shank, simply knows good food. There is as much care put into the dishes he makes for Grayton Corner as you’d expect from plates composed in a fine dining establishment. What is not reflected in the astute attention to detail is the price. This Grayton Beach eatery always prioritizes honest prices for tasty food. It’s really just that simple.

Owner Paul DiGiacomo and Chef Shank are joined in the kitchen by Mario and Valerie; and this team of four hum along like a well-oiled machine. Everyone knows his or her part, and the result is a natural rhythm. From bar stools circling the open kitchen, happy diners chat the crew up. Eating here has a community feel and that’s just the way DiGiacomo and Shank like it.

With a Specials board driving the bulk of their menu each day, creativity isn’t just a buzzword; it’s a vital part of their process at Grayton Corner Cafe. Shank and DiGiacomo find inspiration from road trips to other cities and access to unique produce and products from regional

farms and ethnic markets. This keeps the work they do new and inspiring, and their guests savor the results.

The Grayton Corner Cafe crew is all about making food they themselves would want to eat. You’re going to want to try their home-style favorites like the savory, tender chicken and dumplings; or their wicked-tasty meatloaf. Every day they feature a new special as well as a handful of rotating seasonal sides. Think red beans and rice, glazed carrots, butternut squash casserole, field peas, mashed potatoes, braised kale, and so on. Let me tell you, these sides make for one terrific veggie plate, too. A happy bonus is gluten free and vegetarian options are often available.

But along with this comfort food nirvana, you’ll see jicama, daikon, lentils, and lychee fruit among others on their menu. Shank enjoys bringing unusual products to 30-A customers and expanding palates along the way. He does this by taking care to make these ingredients approachable, accessible, and downright delicious.

Along with daily specials, the Grayton Corner Cafe’s menu has some seriously solid staple items. The house-made chicken salad is generously scooped onto a buttery toasted croissant and topped with spring greens, tomato,

In keeping with a thrifty mindset, conservation is always an important aspect to the Grayton Corner Cafe team. They use fruit and vegetable peelings and bones to craft their own stocks. Ends of bread loaves become crumbs for binding the meatloaf. The team grows their own herbs; and everything that can be, is put to good use. It’s how the best kitchens are run.

Follow Grayton Corner Cafe on Facebook to learn what they’re serving daily. They are open for lunch from 11-3 Monday through Friday. Oh, and be sure to get there early because sometimes fan favorites sell out. Starting fall 2016, they will weekly introduce a dinner service with a family-style menu. This will be a fun way to introduce even more folks to what so many already know: this place isn’t cutting any corners and the food is really something special.

Located at 14 Clayton Lane Suite 16, Santa Rosa Beach, FL 32459. Phone in takeout orders to (850) 213-0401 and visit their Facebook page for daily specials at www.facebook.com/graytoncornercafe.

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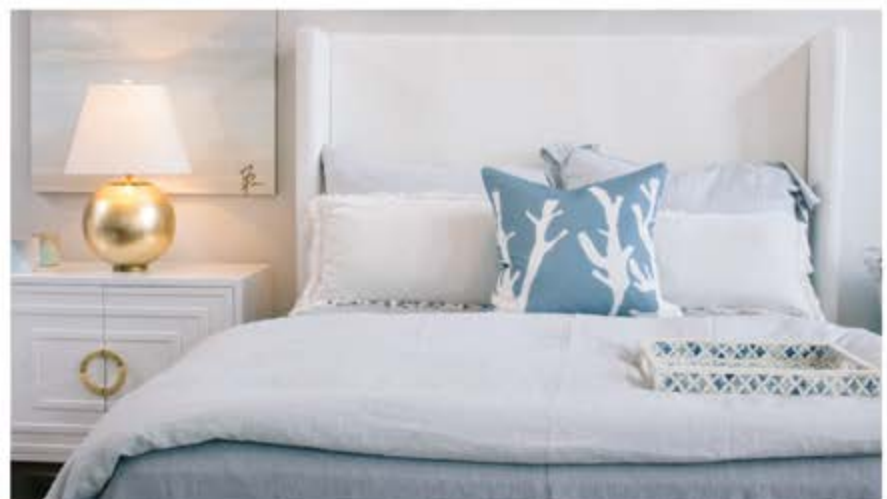
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Raising The (Craft) Bar

BY SARAH MURPHY ROBERTSON



Margarita Flatbread



Seared Tuna Salad



Burger of the Week
(fresh mozzarella, pesto and pepper bacon burger)



Basil Smash



Raspberry Smash

Chan Cox is known for innovating many successful establishments in South Walton. Now his keen instinct to harness the popularity of the craft beer movement has made its way to 30-A in Grayton Beach. This location is in one of 30-A's oldest communities - revered for its laid-back, you-only-live-once approach to life. Kicking back with good food and brilliant craft beer seems like a formula made for Grayton and its visitors. Cue The Craft Bar at 30-A: poised to fill that void and ready to make magic happen.

At any given point 30 stellar craft beers are on tap at The Craft Bar, and these rotate weekly. All styles are offered, from pilsners to IPAs to ciders and stouts. You won't find a better-curated or wider variety of craft beers anywhere in the area.

Local favorites include selections from Grayton Beer, Idyll Hounds, and Proof Brewing Company out of Tallahassee. And while their focus is, of course, on exceptional Florida and regional craft beer, The Craft Bar also carries labels from operations worldwide, including Belgium and New Zealand. They keep the list fresh and ahead of the curve.

Rare and aged vintage beers are offered here too. These 750ml bottles are typically barrel aged and much like a fine wine boast complex characteristics that beer lovers or "beer geeks" will appreciate and savor.

Since new beers are always coming out, The Craft Bar is dedicated to the training and expertise of their employees. They even have a certified cicerone (think



Huge draft selection

what a sommelier is to wine) on staff and it is this commitment and professionalism to the culture of craft beer that makes them stand apart.

The Craft Bar seats nearly 250 and has an impressive menu with a great range. Their appetizers are not your typical bar food. Try their Chevre and Avocado dip created with Alabama goat cheese, creamy avocado, Applewood smoked bacon, and just a hint of spice. Served with pita chips, this dip is terrific alongside a craft cocktail or beer.

Leading the charge in the kitchen is Executive Chef Scott Plumley. He has twenty years of experience in the industry and is well respected for both his leadership skills and passion for executing the dishes guests enjoy most. Ensuring The Craft Bar's tavern-inspired menu is on point with superb attention to detail (like freshly cut daily french fries!), Chef Plumley is a huge asset to The Craft Bar at 30-A.

Finding quality, locally sourced products is a priority for The Craft Bar and the beef used in their burgers is pasture raised and grass fed from Heureux Natural Meats here on the panhandle. This lean, flavorful product becomes one of the best burgers around.

The Craft Bar Burger is a half-pound of beef with caramelized onions and your choice of gourmet cheese served on a beauty of a brioche bun. Order one. Trust us.

The patio at The Craft Bar is large, covered and pet friendly. For an area with the unofficial, tongue in cheek motto "Nice dogs, strange people", this is definitely a key



Goat cheese avocado dip

amenity. Stop by after your walk with Fido and enjoy a cold draft and some tasty eats. What could be better?

Monday through Friday from 2 pm to 6 pm it is Happy Hour at The Craft Bar. This generously translates to \$5 on terrific food items and beverages. The bites offered include their Nashville-style "hot chicken" or barbeque pork quesadillas. Quench your thirst with their Basil Smash cocktail made with bourbon, simple syrup, citrus, and fresh basil. Or pick from a selection of craft beer drafts. These are rotated and offered for \$5 as well. This is a great time to try out a new style or label.

Open seven days a week at 11 am for lunch and until 11 pm Sunday through Thursdays. Friday and Saturdays they serve until midnight. And remember The Craft Bar for Sunday Brunch. Their brunch menu is available between 11 and 4 and they have plenty of seating so there's a lesser chance of a wait.

So scoot on over soon for a meal or sip. The sky's the limit on beer choices and the bar is officially raised.

The Craft Bar at 30-A is located at 170 E County Highway 30A Santa Rosa Beach, Florida. Phone them at (850) 213-4000 or follow them on Facebook at www.facebook.com/TheCraftBar30A.



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Bud & Alley's Adds Breakfast with a View

BY KEMPTEN TAYLOR



Known as South Walton's "oldest restaurant and favorite gathering spot", Bud & Alley's waterfront restaurant has been a mainstay on 30-A since opening 31 years ago. The Bud & Alley's name is synonymous with Seaside and has become one of the iconic "must-do" 30-A culinary experiences. Whether you are looking for a place to enjoy a fresh chef-driven meal, celebrate a special occasion, or just looking to kick back and hang out with a cocktail, gathering with friends and family at Bud & Alley's has become a beloved tradition for locals and visitors alike.

Named after a cat and dog in the town, Bud & Alley's was founded by two twenty-something surfing buddies, Dave Rauschkolb and Scott Witcoski. "Back then, there were only 12 houses in Seaside and the town was really in the middle of nowhere. Luckily it was on the way to a favorite surf spot and the rest is history," recalls Rauschkolb. The unlikely entrepreneurial pair clearly had a vision and recipe for success. Fast-forward to today and the restaurant still reigns king among Seaside's top haunts with an established legacy, and is still consistently listed as one of the top restaurants in Florida. The two friends worked together for nearly 20 years with Rauschkolb at the front of the house and Witcoski at the back, until the latter decided to pursue other interests and sold his portion of the business to Rauschkolb with a promise to continue the beachfront dynasty.



In 2007, the Bud & Alley's institution expanded with the opening of Taco Bar, followed by the opening of Pizza Bar two years after that. To no surprise the fish tacos and custom pizzas were an instant success, making Bud & Alley's what some might call the "end all be all" for Seaside dining on 30-A.

As South Walton's longest established restaurant, Bud & Alley's pioneered the farm- and-sea-to-table movement in Seaside and along 30-A. Its devotion to serving dishes with the freshest possible ingredients extends to its breakfast menu. "Like all the food we serve here at Bud & Alley's, our breakfast will be made with the freshest possible ingredients and served with gracious hospitality," says Rauschkolb.

A lot of thought has gone into this breakfast experience. Rauschkolb and his culinary team traveled the coast and throughout New York City sampling various breakfasts and brunches before finalizing the breakfast

experience they wanted to serve at Bud & Alley's. The farm-to-table breakfast menu features a twist on Bud & Alley's favorites such as the Crab Cake Benedict, along with new flavor combinations such as the Duck Confit Hash with Fried Duck Egg.

Additional breakfast items include an assortment of seasonal fresh fruits, grain cereals, locally sourced farm fresh egg dishes prepared in a variety of ways, as well as hearty breakfast sandwiches served on artisan breads. Sip on hand-crafted espresso-based beverages, as well as a full bar that includes sparkling wines, mimosas, and Bloody Mary cocktails — which has earned the People's Choice Award

two years running in the local Bloody Mary competition. As with all Bud & Alley's restaurants, the menu will evolve and change with the seasons.

Founded in 1986 in Seaside, Florida, Bud & Alley's has become a revered gathering place by local patrons and visitors known for "Good Food. Good People. Good Times". Over the years, Bud & Alley's has garnered numerous awards, including Florida Trend Magazine's Golden Spoon Hall of Fame Award, which designated the eatery as one of the Top 20 Restaurants in Florida; several Visit South Walton's Perfect in South Walton Awards for Best Seafood Menu (Top Finalist); Best Gulf to Table Menu (People's Choice), and Best Sunset View (Grand Champion); and several 30-A Hot Spot awards (named to several prestigious lists such as 10 Best Restaurants in the South by CultureTrip.com).

Guests of Bud & Alley's can experience these authentic flavors on the open-air rooftop deck that also serves up stunning views of the Gulf. Breakfast will be served daily from 8 a.m. to 11 a.m. Reservations are not required.

For more information on Bud & Alley's Waterfront Restaurant, call (850) 231-5900, visit www.budandalleys.com and follow them on Facebook.

Photos by Alissa Attinger courtesy Bud & Alley's Waterfront Restaurant

NY Style Bagel & House Made Gravlax

Duck Confit Hash

Crab Cake Benedict

Belgian Waffle

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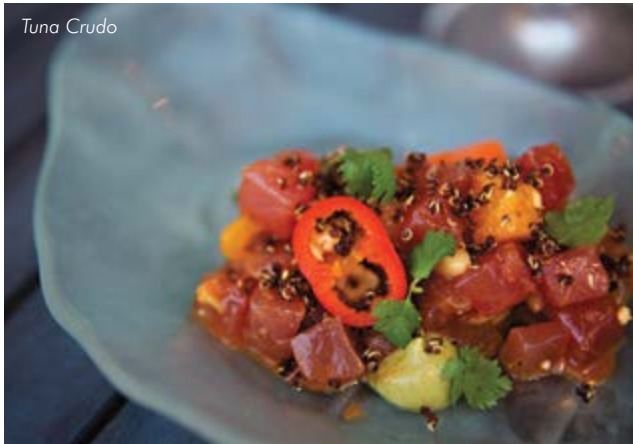
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Roselie Dining and Seafood Bar

BY KEMPTEN TAYLOR



Tuna Crudo



Lamb Loin



Corn Cake



Snapper



Cavatelli



Royal Red Shrimp

Small composed seafood plates like Snapper (Granny Smith apple, tomatillo, jalapeno, lime, cilantro); Royal Red Shrimp (cured tangerine, local tomato, buttermilk, feta) and Yellowfin Tuna (pickled peppers, heart of palm, avocado, quinoa, barrel-aged soy and citrus) shine on the menu at the Seafood Bar and offer guests a way to experience fresh, unexpected flavors from the Gulf through a variety of ceviche and marinated seafood items. The ever-changing menu showcases global flavors as well as reflects the current season and

Known as one of the shining stars on the Gulf Coast's dining scene, Chef Kevin Korman; formerly of Caliza Restaurant in Alys Beach; recently set off on his own venture and opened Roselie Dining & Seafood Bar with his wife Angela this past summer. Located in 30Avenue off Hwy 98 in Inlet Beach, Roselie is where fine dining meets the laid-back beach life and truly offers something for everyone.

The restaurant is the culmination of a lifelong dream for Chef Kevin and Angela Korman. The couple met, fell in love, and started their life together on 30-A; and their passion for food, family, and hospitality is apparent. The restaurant's namesake, Roselie, is a tribute to their daughters by combining the two girls' names – Rosalyn and Eleanor. This family affair will be just that, as the couple aspires to bring an upscale dining experience that is approachable, yet surprising.

Roselie welcomes the whole family, both young and old, to experience Chef Korman's inventive approach to modern American cuisine. The restaurant even features a kids' area with activities to keep tikes occupied while parents enjoy their meal. "My wife and I love to travel and most of our travel is based around food and restaurants. But we also have two little girls, so we know how stressful

it can be to try and eat at a nicer restaurant with children. So we had an idea to create a place that could be both family friendly and still serve great 'fine dining' food. We knew Roselie needed to be a place that anyone could come to. Whether it is a special occasion like an anniversary, an intimate evening or just coming off the beach with the kids. We welcome it all," says Korman.

The 90+ seat New American restaurant is already making waves and showcases the area's most valuable asset – the ocean. Chef Korman's menu highlights its incredible bounty along with offering a variety of other locally-sourced dishes and handmade pastas. Chef strives to ensure that each dish on the menu has meaning behind it; whether it be the item's origin, a personal food memory, color, or unique presentation. Inspired cuisine is the name of the game at Roselie and guests will find this apparent as they listen to the wait staff guide them through the fairytale of each menu item's unexpected creation. "Roselie is about stories. Everything in this place has a story behind it. The name of the restaurant, the inspiration behind the food, the lighting, the drinks...everything. Stories are entertainment and we want people to walk away happy. Excited with their experience, smiles on their faces, and hopefully with stories to go and tell their friends until we see them again," says Korman.

the area's local artisans that produce the ingredients used. Lamb Loin (corn, asparagus, chanterelles, farro, "burnt bread puree", black Vinegar sauce) and Cavatelli (braised duck, sweet potato, rapini, ricotta, pistachio) have already become Roselie's signatures on the menu and has guests flocking to the restaurant. Chef Korman is known on 30-A for reinventing classics by using alternative preparations and presentations, which can be seen in items like "trash fish" of the day (summer squash succotash, sunflowers seed, Old Bay, mustard), where he takes a less-common fish that is often outcast by fisherman and chefs and constructs a beautiful plate that will tempt taste buds. The "trash fish" of the day is an example of how Chef Korman encourages diners to think outside the box and try the unordinary.

Roselie is open for lunch, dinner, and happy hour seven days a week, and serves weekend brunch on Saturdays and Sundays. The quaint patio, seafood bar, well-dressed dining room, chef's table and private dining room give patrons many ways to experience Roselie Dining & Seafood Bar. The restaurant is located in 30Avenue at 12805 US Highway 98 East, Suite E101 Inlet Beach, FL. For reservations or additional information, call (850) 909-0400 or visit the restaurant online at roseliedining.com.

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Catch and Roll

BY LIESEL SCHMIDT

In Florida, fish is more than just fish—it's a way of life, a hobby for the countless anglers who live in this oddly-shaped state, and a draw for the millions of people who flock to its shores every year to try their hand at catching their fill and cast a line for bragging rights. Naturally, it's the highlight of many a menu, showing up in every kind of cuisine from down-home Southern classics to fancy French fare. It makes sense, then, that sushi would also enjoy its time in the sun, capitalizing on the many wonderful and tasty treasures that swim in the waters only footsteps away.

Highlighting some of those deep-sea delights is the sushi menu at Old Florida Fish House, one of Scenic Highway 30A's best-known dining spots for feasting on regionally-inspired coastal cuisine and prime steak. True to the restaurant's vision of creating delicious food full of flavor and their unwavering dedication to using only the freshest ingredients, every roll made by their sushi chef is a mouthwatering masterpiece, a piece of art that showcases skill, technique, and a great appreciation for the natural beauty of the seafood that passes through his hands. "We've really become known for the freshness and quality of our sushi, and I'm extremely proud of that," says Chef James Sargent, resident roller who could well be credited for making the sushi side of the restaurant such a success. On staff since 2005, Chef James has seen Old Florida Fish House undergo quite a few changes over the years; and while the place has changed ownership, its core concept for offering diners nothing short of plated perfection hasn't changed a bit.

Though Chef James has only been at Old Florida Fish House for a little over ten years, he's a seasoned veteran of the kitchen, having gotten his start in sushi more than three decades ago while he worked at Yamato's in Pensacola. He's learned well how to combine ingredients without overwhelming them, packing a tidal wave of flavors into his rolls to create rice wrapped bites of bliss.

There are, of course, the familiar rolls we all know so well—the California, the Tiger, the Spicy Tuna, and the Eel rolls are all listed and loved. But Old Florida Fish House moves away from strict convention, getting creative with sushi rolls that are both creative with their ingredients as well as their names. That creativity is on fine



Photo courtesy of Proffitt PR

Chef James Sargent



Seafood salad



Backdown Roll



Tuna Pokkie



Uptown Beef

Food photography by Alissa Aryn Photography

display in the Picasso Roll, a rice-less combo of raw tuna, yellowtail, salmon, cilantro, and avocado wrapped in soy paper, kicked up with an acidic squeeze of lemon and the spicy heat of sriracha sauce. Showcasing tempura battered and fried shrimp, spicy sauce, and cream cheese at its rice rolled core, the Backdown Roll is another colorful crowd pleaser, topping off its sweet spiciness with thinly sliced tuna, avocado, and creamy crab salad.

Straying away from the rice, Old Florida Fish House offers a fresh array of salads, as well; and with its combination of raw seaweed, squid, cucumber, and crab infused with sweetened vinegar tumbling ovetop of cubed salmon and yellowtail, the Seafood Salad is a veritable sampling of the sea, every bite a reminder of just what makes Florida such a tasty place to live. Not every item on the menu at Old Florida Fish House is a culinary play of ichthyology, however; and to put a little turf in the mix, the Uptown Beef Salad serves up thin slices of seared hangar steak sauced with house-made "Uptown Sauce", a savory blend of soy reduction, spicy mayo, and sambal chili paste.

Whether skillfully pointing the narrow tips of a pair of chopsticks at a plump piece of sushi, dipping into one of their fresh salads, or sampling the raw appeal of sashimi, guests at Old Florida Fish House know that whatever crosses their lips will never disappoint. Theirs is a catch worth tasting and savoring, letting it linger on the tongue to experience every texture and flavor. And as Chef James and his staff roll each piece of handcrafted art, they can take pleasure in the knowledge that their creations taste every bit as beautiful as they look.

Old Florida Fish House is located at 5235 East Hwy. 30A, Santa Rosa Beach, Florida 32459. Open daily for lunch at 11:00 a.m. and serving dinner from 5:00 p.m. Dine inside or head outside to enjoy the fresh sea breeze from The Porch, a screened-in porch area that features a full service bar and big screen TVs and has become known as a hidden gem by the locals for its panoramic views of Eastern Lake. For more information, call (850) 534-3045 or visit www.oldfloridafishhouse.com

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Trebeaché: Paying Homage to South Louisiana Refined Flavors on 30-A

BY SUSAN BENTON

South Louisiana hunting camp culture, and a focal point for the local community to come together casually over the highest quality meats and seafood with Cajun influences, are what created Stinky's Fish Camp to rise like a Phoenix from the ashes of what was once The Lake Place at Dune Allen, Chef Jim Richard's landmark restaurant that burned over a decade ago. Though plans were in place to rebuild The Lake Place, Richard (pronounced Ree-shard) says, "Stinky's Fish Camp took off. We had no idea how popular it would become. Once Stinky's opened, there was not enough parking available, so The Lake Place was put on the back burner, along with my needs as a chef."

Upon graduating from the Culinary Institute of America-New York in 1988, Richard became sous chef at the highly acclaimed Commander's Palace in New Orleans, before moving to Destin in the early 1990's to take the lead at Flamingo Café, the area's foremost fine dining restaurant at the time. In 1998 he opened Word Of Mouth Restaurant Group and Blue Mountain Catering that are successful business ventures to date, and in 2007 became chef/partners with Brannan Janca and Todd Misener, also well known in the South's culinary circles, to create the dynamic team that opened Stinky's, and later Trenasse in 2014 (a Cajun word for a fisherman's cut through a marsh). Located inside the InterContinental Hotel in New Orleans, I had the opportunity to spend the weekend and try a few of the menu preparations at Trenasse. Richard says, "The fire at The Lake Place interrupted my cooking style and what I wanted to express

through food. Trenasse allows me to showcase the classical techniques of South Louisiana cuisine interpreted through a worldly menu." With a maternal side of the family that was in the restaurant business since the 1930's, and a paternal side of the family well known for starting the import and export business of frogs in Rayne, Louisiana, Richards Cajun, French and Acadian roots are highlighted in the intricate dishes, like the crab-stuffed squash topped with oven-crisped Hollandaise, speckled trout meunière, and the luscious fricassee of braised rabbit and shrimp. Of course frog legs make it on the menu, and are coated in a lemon butter sauce.

In late 2015 the opportunity presented itself for Richard and his team to bring the same upscale flavors

of Trenasse to Trebeaché on 30-A at Red Fish Village. The new venture opened in January 2016 to rave reviews. With a new and exciting menu in place, unique oyster dishes at the forefront, and The American Raw Bar as the focal point of the dining room where composed cold dishes are served, Trebeaché is also visually dazzling. While guests experience eating at a slower pace in a more

Chops. Vegetarian's taste buds will be thrilled to dine on the Roast Cauliflower Steak with St. Andrae and walnut pesto, and dessert lovers will be drooling over the Nocello Crepe. Richard says, "We are built for the beach, but I get misty eyed when I think about our team and how hard we have worked. I am blessed to have the best in the industry, including partners Tom Rickman, Kevin Moran, Stan



Open fire roast rack of lamb



Yellow tail, yellow fin, and smoked sea scallop salad from the American Raw Bar



Trebeaché in Redfish Village



Baked Strawberry Glacage



Refreshing Italian Mule



Broiled Flounder on Hot Buttered Shellfish Broth



Flaming pork belly roast oysters

elegant atmosphere, Trebeaché Upstairs offers a premier indoor event space that can be used for fundraising, weddings, festivals, and has the capability to host more than 400 guests. Plan to begin dinner at Trebeaché with a Cranberry Mule craft cocktail, a refreshing combination of Ginger beer, fresh squeezed lime, Kettle One Vodka, and a splash of Compari, before moving on to the local marinated tuna on preserved avocado Carpaccio. Grilled Artichoke Bottoms with fresh picked blue crab salad are a must before diving into the sizzling cast iron cooked oysters served with leek, toasted garlic, and crispy potato. Highlights of the main menu include Broiled Bay Flounder with wilted spinach and blue crab in a shellfish broth, and the Legendary Lake Place Lamb

Meadows, and Bill Davis. Bill has really pushed me to another level. We all make the decisions together that drive this well oiled machine."

Trebeaché is located at 2052 West County Hwy 30A. For more information call (850) 830-5378 or visit www.wordofmouthrestaurantgroup.com.

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Homey Italian at the Beach: Angelina's Honors Tradition

BY SARAH MURPHY ROBERTSON

February 2016 marked the 22nd anniversary of opening Angelina's Pizzeria & Pasta in Seagrove Beach. That is no small feat for a family-run restaurant anywhere. In an area as young as 30-A, this popular spot for Italian food is most certainly a local institution!

Brian and Jan Ethridge moved to Scenic Highway 30A in 1994 to realize their dream of establishing an Italian eatery. Angelina's, named after Jan's grandmother, captures their vision and honors her recipes. Just east of Seaside, you'll find Angelina's in a charming white-sided, green-roofed house in lovely Seagrove. The universal appeal of a hot fresh pizza is undeniable and Angelina's has been doing it right for a long time. Visitors make stopping at Angelina's a must-do while on vacation and locals can't get enough of their lunch and dinner specials.

Freshly prepared salad dressings using only high quality cheeses, and crafting homemade dough and sauces daily, ensures that each meal served at Angelina's is as good as their last. The Ethridges also know how important value is to

families. While they emphasize keeping their food as fresh and delicious as possible, an ongoing focus is keeping it all affordable. This family-friendly philosophy is important to Brian and Jan so they keep prices reasonable. Longtime customers appreciate it and return year after year as a result.

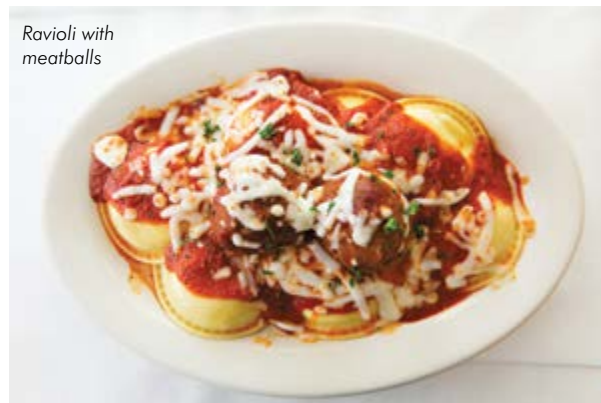
Angelina's principal player is, of course, their delicious pizzas. Each one is made on a hand-tossed crust and with Angelina's homemade marinara. Guests can choose from three sizes: 12, 16, or 18-inch pies. Create your own favorite from customary pizza ingredients like sausage, pepperoni, and veggies; or get adventurous and add toppings like anchovies, jalapeño peppers, or Gorgonzola cheese. Every combination is sure to



Linguine Frutti di Mare



Chicken Picatta



Ravioli with meatballs



Fettuccine with tomato cream sauce

entrees also grace the menu. These are fashioned with attention to detail, using authentic, tried, and true recipes. The Chicken Piccata is a perennial favorite: lightly floured marinated chicken breasts pan-sautéed in olive oil and lastly finished with bright lemon, butter, and capers. The dish is served with perfectly-cooked fettuccine in a tomato cream sauce. The Veal Marsala is also superb – medallions of veal married with shallots and mushrooms. The sauce is then reduced down with rich stock, cream, and Marsala wine. Yum!

Every day until 3 pm, Angelina's serves up outstanding lunch specials. All the traditional comforting Italian fare is represented: from cheesy lasagna and manicotti to chicken

be a masterpiece! Calzones, Stromboli, and the beloved decadent Pizza Cheese Sticks – oozing with mozzarella cheese and drizzled with fragrant olive oil, garlic, oregano, and basil – also utilize the house's incredible dough and are definitely crowd pleasers.

Dozens of "home style"

it three times a week and never get tired of it," confesses Kitchen Manager Shawn O'Drain.

Since 2000, O'Drain has been a part of the close-knit team that makes Angelina's exceptional. The restaurant is very important to him and he is always on the lookout for enthusiastic new talent – people who are motivated to learn, grow, and appreciate the craft of cooking and serving excellent food. Dedication to these principles has kept Angelina's ahead of the curve and a favorite hot spot all these years.

Running a successful small business, with decades of consistent service, requires providing a quality product shared at a fair price. It wouldn't be a stretch to say Angelina's Pizzeria & Pasta has that foolproof recipe down pat.

Angelina's Pizzeria & Pasta is located at 4005 East County Road 30A, Seagrove Beach, Florida, 32459. You can phone in orders to go at (850) 231-2500 and view their entire menu online at www.angelinas30a.com. Hours of operation are Sunday through Thursday 11am – 9:00 pm, and Friday and Saturday 11 am – 9:30 pm.

parmesan, but they don't stop there. With a nod to coastal cuisine, lunchtime features include Shrimp Scampi, Seafood Ravioli, and their Linguine Frutte de Mar – this shrimp, scallop and clam dish is tossed in a garlic white wine sauce and just enough red pepper flakes to add the perfect amount of heat. All lunch specials also include a crisp house salad and warm buttery breadsticks, too! Jan's Shrimp Salad is served over greens or as a sub sandwich, and features large gulf shrimp sautéed with just a hint of that seafood staple classic, Old Bay seasoning.

These creative salads and sandwiches are customer favorites at Angelina's. Even their staff can't get enough of them. "I love the Chicago Beef Sub – it's our version of a French Dip – I probably eat



Angelina's

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Savor the Small Things

BY LIESEL SCHMIDT



Raw Market Oysters



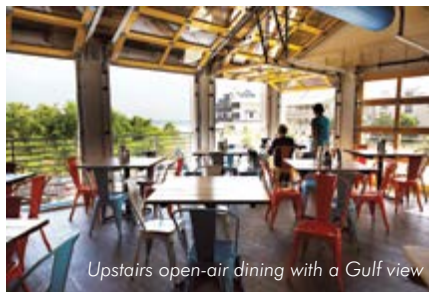
Chiringo Burger



Grouper Bowl



Lil' Chubbys. Chiringo's signature ice cream sandwich.



Upstairs open-air dining with a Gulf view



Spanish style dishes and spices inherent to the coastal regions of Latin America, South America, and the Mediterranean might be beachside dining favorites, but those beaches aren't usually hugging the panhandle of Florida. It's a distinction easily washed away on the tide, however, as the adventurous palates masterminding Grayton Beach's breakout hit Chiringo quite artfully proved when they opened in spring of 2016, offering guests a culinary exploration of some very big, very international flavors overflowing from their locally harvested ingredients.

It was traveling to Spain itself that inspired the restaurant for founding partner Andy McKoski, a former son of South Florida who grew up in the restaurant industry and spent much of his college student days as a bartender and waiter. Having left the business of food behind for a fast life outside of the hospitality industry, McKoski dove back into dining in 2006, opening a succession of successful restaurants throughout the southeast before he decided that Grayton Beach was his ultimate destination and relocated to the area in 2015.

His appetite whet from a recent trip to Spain, McKoski knew that he wanted to recreate the emotional and culinary experience that had left him hungry for

more, and he teamed up with three of his friends to open Chiringo, a restaurant reflective of the eateries common to Spain the Caribbean and named exactly for that. By definition, the Spanish word "chiringo" refers to a small bar-like venue, though Chiringo at Grayton Beach could hardly be restricted to the confines of such a modest description, as is clearly evident the moment one walks through the door.

With the seasoned guidance of Puerto Rican-born Chef Cesar Velasquez, Chiringo created a flavorful menu of plates featuring the locally grown produce, organic beef, and freshly caught fish and seafood. "This is a menu that introduces my guests to new flavors and inspires them the way that I was by my travels, and I wanted to be able to make it as authentic as possible," says McKoski of his vision in collaborating with the chef.

In order to deliver Chef Cesar's flavorful fare, McKoski formed a partnership of powerhouse personalities with restaurant veterans Lance Jaglarski and Travis Matney;

and the men combined their years of professional experience to open their first joint venture, proving their concept was as well-suited to the beaches of South Walton as it was to the beaches of the countries that had captured their hearts.

Its success thus far is hardly mysterious—and though the menu itself might seem quite limited in its number of listings, those selections offer no limitation on flavor, perfectly demonstrating that simplicity can be boldly beautiful, requiring a certain amount of skill to accomplish. For burger lovers with an adventurous palate, the Chiringo Burger stacks

up just right with two patties of organic, grass fed beef grilled to juicy perfection and topped with sweetly caramelized onions and a secret Chiringo sauce.

Looking to share? The Slow Roasted Mojo Pork brings a bowl full of delight, offering a hearty portion of marinated, fork-tender pork slow roasted and finished flawlessly in a mojo sauce packed with the fresh zing of orange and the pungent bite of garlic and cilantro, served with fresh mixed vegetables on a fluffy bed of rice. For something sweet and exotic, the Grouper Bowl will surely satisfy, offering meaty grouper served in a bowl of rice with a trio of fresh roasted vegetables and sweet slices of sautéed plantain topped with a creamy coconut sauce and a bright mango jam.

From small plate sampling to dishes designed for sharing with the table, Chiringo at Grayton Beach provides something for everyone, never failing to satisfy the quest to offer food of the highest quality without the demand for grandeur. It's a simple concept, really, this idea of letting flavors speak for themselves and encouraging that they be savored; it's how people come together and culture lines are crossed. So sit back, relax, order a few plates, and prepare to share a taste of what makes life worth living.

Chiringo is located at 63 Hotz Avenue, Grayton Beach, FL 32459. Open daily, 11:00 a.m.- 11:00 p.m. For more information, call (850) 534-4449 or visit www.chiringograyton.com



LIFE DEFINED



U2 · 79 NONESUCH WAY

This stunning 3,145 square-foot home, designed by Eric Watson, features 4 bedrooms plus a double-bunk room and 4.5 baths. Chelsea Frazer Interior Design created a masterpiece with the interior furnishings, fixtures and finishes. The home is just steps to the Caliza Pool & Restaurant, Town Center, Fitness Center, and Nature Preserve.



U8 · 52 SPICE BERRY ALLEY

Framing Arboleda Park, this 3,297 square-foot home is designed by renowned Khoury-Vogt Architects. The home features two master suites, two guest bedrooms, bunk area, 4.5 baths, media room, park side loggia, two-car garage, courtyard loggia, and pool. Buyers have the opportunity to make many of the interior finish selections for the home.



E6 · 57 GOVERNORS COURT

This 4-bedroom, 4.5-bath courtyard home features a courtyard with dipping pool, detached master suite, junior master suite, living and dining rooms, and gourmet kitchen. The master suite has 25-foot vaulted cypress ceilings, a jetted tub, sunken shower, and private poolside seating. Two guest bedrooms, are located on the 2nd floor.



J12 · 31 NORTH CHARLES STREET

Located just north of Fonville Press, this Somerset Home, designed by Architect Gary Justiss, features 4-bedrooms, 4.5-baths, a generous courtyard with a pool, open loggias, and second floor flex space and den. Buyers can make personal interior finish selections for the home.



U29 · 45 SUGARLOAF ALLEY

Located just north of Town Center near Caliza Pool & Restaurant, this Somerset Home, designed by Gary Justiss, features 3 bedrooms, 3.5 baths, bunkroom, with a spacious center courtyard and pool and two-car garage. Buyers can make personal interior finish selections for the home.



A6 · 50 SEVEN WELLS COURT

This 2,672-square-foot courtyard home is designed by renowned architect Robert Orr. A generous dipping pool, built-in seating and an outdoor fireplace ensure the courtyard, encompassed with greenery, will be used every season. On the second floor, two spacious guest suites open into a louvered gallery and a spacious rooftop terrace.

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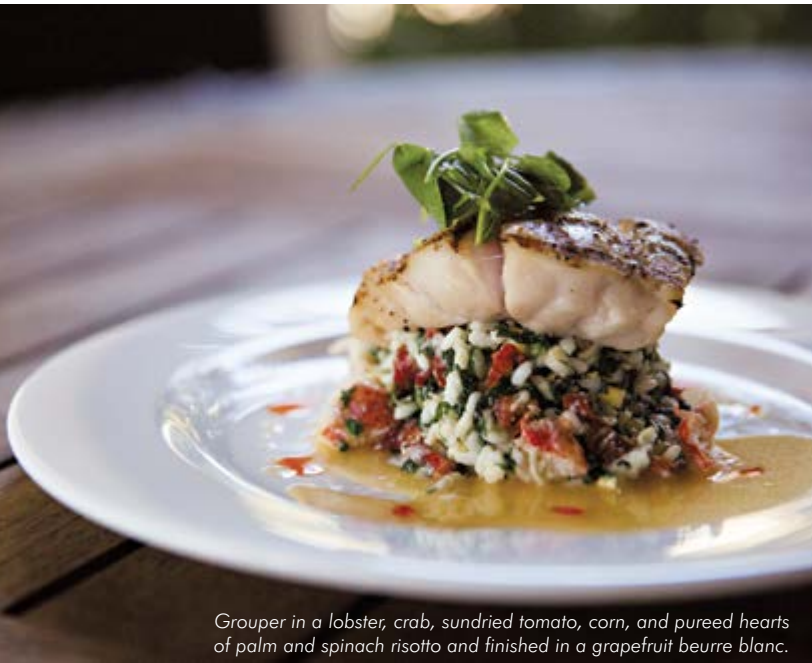
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Family Recipe in Rosemary Beach

BY SARAH MURPHY ROBERTSON



Grouper in a lobster, crab, sundried tomato, corn, and pureed hearts of palm and spinach risotto and finished in a grapefruit beurre blanc.

Kirkland. The trio has worked together for more than five years. Chef Mark relies on their rhythmic camaraderie daily and has also enjoyed the chance to see Chefs William and Shane grow into their respective roles in the kitchen. You can see their work shine through the daily fish specials they take turns creating.



takes an Asian twist when it's served with vegetable fried rice and tempura fried bok choy with kiwi wasabi aioli and teriyaki. It's a unique angle on Ahi and something that will keep you coming back for more.

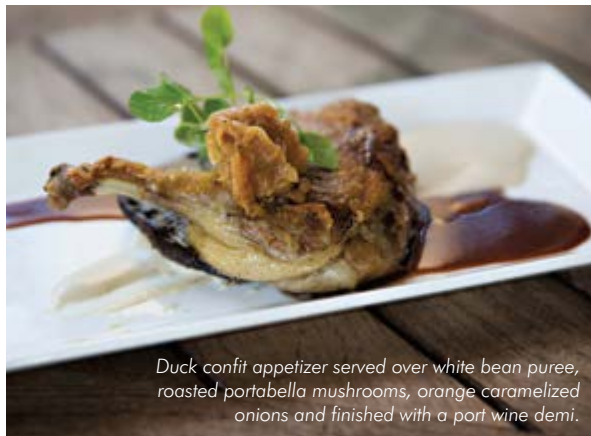
If you take any of my advice in this story, be sure to always order their craft cocktails. The culinary team isn't the only crew who's been with Restaurant Paradis since day one. Bartenders Lindsay, Byron, and Jeff are an artistic tour de force themselves and their "LBJ Seasonal"

creations are clever and easily craved. With a lot of research and tastings of what's new in the bartending world, they've created some truly unique classics for everyone. A recent addition is a twist on an old classic, the Gin and Tonic: the Death's Door Gin and Fevertree Tonic made with celery bitters, salt, pepper, and cilantro garnish served in a vintage balloon glass. These (and many more tasty sips!) are fashioned with precision and care and make your meal at Paradis even more special.

Giving back to the Rosemary Beach community by supporting events like the Wounded Warriors, Food for Thought, or fundraising efforts at the Ohana Institute, further echoes their business philosophy and is very important to Danny and Monica. Sourcing as much produce locally (including from one of their very own farmer/servers) as possible and always procuring their fish from local waters, also shows how Restaurant Paradis translates loyalty to local vendors. Furthermore, the restaurant promotes the efforts of two of their married staff who share creative sweet and savory crepes weekly at the Rosemary Beach Farmer's Market.

I can't sing the praises enough about the tremendous food and wonderful atmosphere at Restaurant Paradis. And here's an insider tip: one way to experience their menu is through an amazing year-round feature. All entrees ordered between 5 and 5:45 pm are \$12 off! This incredible deal, along with nightly Happy Hour wine and cocktail specials make it even harder to resist the "coastal feel and local charm" of this Rosemary Beach mainstay. You'll receive the warmest of welcomes and you too will leave feeling like family.

Restaurant Paradis is located at 82 South Barrett Square Rosemary Beach, FL 32461. They open daily at 5:00 pm for dinner, with seating until 9 pm Sunday through Thursday, and seating until 10:00 pm on Friday and Saturday. The bar and lounge stay open until midnight. Reservations are strongly recommended and can be made by calling at (850) 534-0400 or by visiting their website at www.restaurantparadis.com



Duck confit appetizer served over white bean puree, roasted portabella mushrooms, orange caramelized onions and finished with a port wine demi.



Tortilla and Cumin Crusted Ahi Tuna

This collaborative environment definitely translates to the delicious food. Their menu shifts seasonally to reflect available produce, but the focus stays on upscale coastal cuisine with interesting and innovative twists.

Their menu changes seasonally, but from the Fall/Winter menu I have several favorites. For a starter, I recommend the duck confit appetizer served over white bean puree, roasted portabella mushrooms, orange caramelized onions, and finished with a port wine demi. It is rich and decadent on the palate and yet balanced too.

You already know that Restaurant Paradis is known for their fresh seafood collection, but their Cast Iron Filet, which is cooked to perfection in duck fat, is one of the most recognized dishes on 30-A. This melt in your mouth cut of meat is seared and served with Yukon gold mash, broccolini, and a black truffle demi. Also, seafood fans must try the tuna. Their Wasabi Pea Encrusted Ahi Tuna

The recipe for success in Rosemary Beach is the essential idea that family comes first. One of its cornerstone restaurants, Restaurant Paradis, is rooted in this very same principle. Owned and operated by Danny Cosenzi and his wife Monica, they have cultivated this bonded environment at Paradis with a dedicated team of professionals who work together (and play together) like family. Going on their fourth year, they are strong and committed as ever. "We continue to educate ourselves in all areas of this industry and challenge one another, like a family would," Danny laughs.

"It is important to me, and all of us as a whole, that our culinary team stays creative too," Danny explains. "It will always be a chef-driven menu and that won't change." This dream team consists of Executive Chef Mark Eichen, Chef de Cuisine William Wiehl, and Sous Chef Shane



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HOMESITE - \$3,700,000



SEAGROVE BEACH
40 HOLLY STREET
2 BEDROOM COTTAGE - \$995,000



SEAGROVE BEACH
41 AZALEA STREET
4 BEDROOMS - \$1,395,000



DRAPER LAKE
40 W CEDAR BEND ROAD
3 BEDROOM HOME - \$950,000



DRAPER LAKE
LOT 11-2 NARROW LEAF WAY - 4 BEDROOM
COMPLETION SPRING 2017 - \$1,275,000



THE RETREAT - LAKE FRONT
LOT 43 BERMUDA DRIVE
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I'll Take Mine NEAT

BY LIESEL SCHMIDT

Monthly cocktail specials



To say that craft beer, artisan spirits, and independent label wines have all been enjoying their heyday as of late would be an understatement of epic proportions. In fact, an entire culture has been created for each; and members sip, swirl, shake, swizzle, and stir with practiced care, collecting favorites and seeking out the best of the best with the same sensibility that was once reserved for only the finest labels whose names rolled off the well-tuned tongues of the elite. Rather than being highbrow, however, the new culture seems ready to embrace boldness and welcome ingenuity. Naturally, they're hardly willing to compromise in quality, but the overall goal isn't so much to impress with pedigree as it is to pour on the flavor.

It was in celebration of these tastemakers that NEAT was begun, opening in November of 2015 in Alys Beach

to share a highly curated selection of beers, spirits, and wines, offering both a bottle shop stocked full of a wide variety of beverages and the necessary accouterments, as well as an adjacent tasting room where guests can sit and enjoy what's in store.

"The core concept behind NEAT was to be a curated bottle shop where we would have the opportunity to introduce artisan, allocated, hand crafted items from around the world," says Alys Beach Beverage Director Christine Tarpey, who, along with Vice President of Resort Operations Jeremy Walton, has built a staff well-versed and highly-trained in being able to offer guidance to clients in search of that perfect pour.

"It's very rare to walk in to a bottle shop and have the staff excited to educate you about new releases, and then be able to go home with everything you would need to replicate the experience," says Tarpey. "It's a one-stop-shop for beverage consumers of all types, and we even have great recipes for fresh non-alcoholic cocktails. Anyone can find something to enjoy here.

"Our mission is to educate and excite the consumer into becoming comfortable mixing cocktails at home or picking out the perfect wine to pair with their favorite dishes," she continues. "The tasting room is just that—a room to taste products that rotate on a monthly basis. By doing so, we're keeping our guests intrigued; there's an element of mystery there that leaves them wondering about what they'll be able to sample next," she contends. "It operates very much like a tasting room in a winery or brewery would, and our guests can take comfort in knowing that our vision and our products will never get boring."

Among the purveyors stocked at NEAT are Heitz Cellar, Sea Smoke Vineyard, Jordan Vineyard & Winery, Founders Brewing Company, Old Medley Bourbon, Fords Gin, Art in the Age Spirits, Bittermilk, Bittermans, Hella Bitters, David Rasmussen Designs, Viski, Twine, Acme, Sempli, and Zestt.

Whether a client comes to them in need of the finest bottle of red for an evening at home or hoping to quench their thirst for adventure, NEAT has the perfect solution, as the bottle shop will surely exceed their expectations with their wide selection of varietals, while the tasting room offers a sensory experience in a relaxed atmosphere where they can

sample new brews, enjoy old favorites, or catch the spirit of a specialty cocktail masterfully created by a mixologist. "Our tasting room offers a monthly featured cocktail menu designed with the goal of keeping each item in its purest form, allowing each beverage to be experienced the way the creators would want," Tarpey explains.

For NEAT, the goal isn't about being just another beverage store—it's about providing a premium product and a premium experience and offering something truly unique. It's about celebrating not only an occasion by lifting a glass, but celebrating the art form of making what's in that glass, the expertise and the care and the passion that makes every drop worth savoring.

NEAT is located at 11 Castle Harbour Drive, Unit #1, Alys Beach, FL 32461. Open Monday -Thursday, 11:00 a.m. - 9:00 p.m. and Friday - Saturday 11:00 a.m. - 10:00 p.m. For more information, call (850) 213-5711 or visit www.alysbeach.com/neat or www.facebook.com/neatbottleshop



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Spiked Interest for Local Craft Spirits

BY SARAH MURPHY ROBERTSON

Over the past two decades, US craft beer production has seen an unprecedented and rapid growth in popularity; shaping an entire brew-drinking culture. Now the next big thing is upon us: craft spirits. More than 600 craft spirits producers currently operate nationwide, and the American Craft Spirits Association predicts that number to nearly double in the next few years.

Crestview's own Timber Creek Distillery is one of these exciting new craft spirits operations. Since summer 2015, they have carefully grown and honed their business of small batch distilling. Co-founders Camden Ford and Aaron Barnes brought their individual talents to the company. Ford has a business and engineering background and Barnes was a master home brewer. Together this partnership has perfected the skills and techniques necessary to establish this new local brand.

Located just north of Destin on a family farm, Timber Creek Distillery has designed their operation around the importance of using local ingredients. The Gulf Coast is an ideal climate for Red Soft Winter Wheat, Yellow #2 Dent Corn, and Florida 401 Black Rye. "Many people don't realize we grow great high quality grains here on the Panhandle," Ford divulges. Their molasses comes from right down the road in Louisiana, and next year customers will see products incorporating locally grown fruits, such as berries, plums, peaches, and muscadines.

Supporting regional farmers isn't the only way Timber Creek Distillery stands apart. Their process never allows for cutting corners. The pride they take in their production is demonstrated by the care for their ingredients. Custom designed equipment; including a pot still and "thumper", as well as a copper worm condenser; allows for a creative, unique way to extract the boldest flavors from their grains. Each batch is thoughtfully made and bottled by hand, resulting in premium spirits.

When they launched last summer, Timber Creek Distillery first offered a wheat vodka, clear rum, dark rum,

and apple pie flavored rum. They have since added a coffee rum. Their wheat vodka is clean with that quintessential smoothness you'd want in this popular spirit. Their rums are created using all natural ingredients and are distilled twice for their bold yet fresh taste profiles.

This spring, Timber Creek Distillery also introduced their collection of three whiskeys. These include a Florida and Reserve Bourbon, as well as a Black Rye Whiskey. These iconic blends range from 93 to 100 proof and are the first Bourbon and Rye Whiskeys to be released in Florida. The aging process for whiskey takes longer than other spirits but, trust us, they are worth the wait.

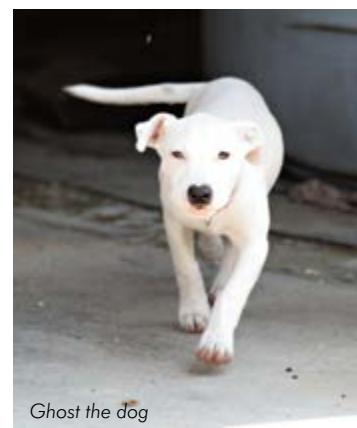
Summertime revelry often calls for beachy rum and vodka drinks, and Timber Creek Distillery has you covered when the occasion calls for Mojitos, Hurricanes, or Bloody Marys. But whiskey is the backbone of delicious warm weather sips too. Try either of their bourbons in a classic Manhattan or use their black rye whiskey to offer your guests an Old Fashioned. Didn't you hear? Retro craft cocktails are all the rage!



Timber Creek Coffee Rum



Timber Creek Lodge



Ghost the dog

You can find Timber Creek Distillery's spirits at ABC Fine Wine and Spirits, Paradise Liquors, Sunset Liquors, Publix, Sam's Club, and Walmart. They are establishing new retail relationships all the time, and be on the lookout as they partner with festivals and events this summer and fall. As the good word spreads, you're sure to see Timber Creek Distillery products more and more. Contact them for a facility tour too. These are available per appointment and they would love to show you around to see what their distillery is all about.

A keen entrepreneurship (ahem), spirit, combined with ideal marketplace timing is quickly making Timber Creek Distillery a true local mainstay. The story of Timber Creek Distillery is the result of key ingredients melding perfectly together. Seems a fitting metaphor indeed.

For more information on Timber Creek Distillery's products, visit their website at www.timbercreekdistillery.com or phone them with inquiries at (408) 439-0973. Be sure to follow them on Facebook at www.facebook.com/timbercreekdistilling.



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LA COCINA
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chef profile

Hanie Nasri of Marie's Bistro

BY SUSAN BENTON

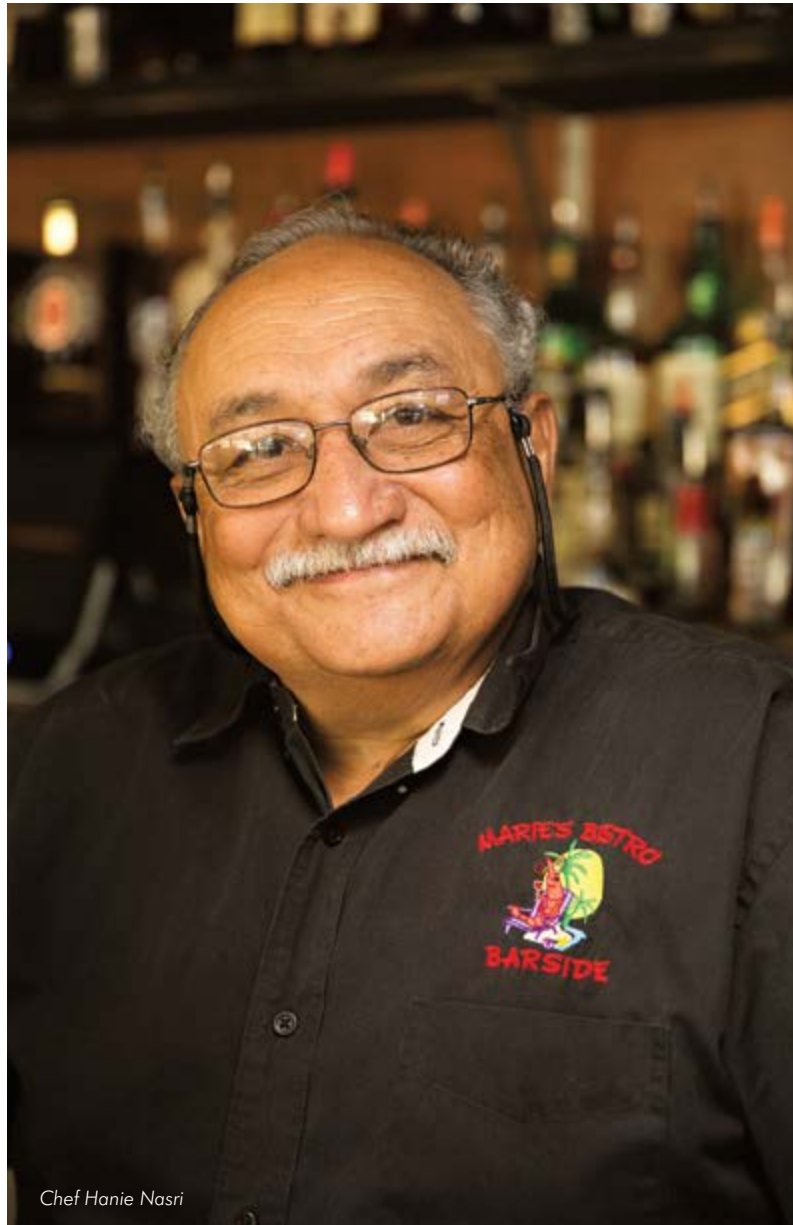
South Walton has become a foodie mecca, and Marie's Bistro is a true local gem that offers eclectic, international, and seaside inspired menu selections with Cajun, Asian, Greek, and Tex-Mex flavors infused into many of the preparations.

Located in the heart of Blue Mountain Beach, Marie's Bistro serves lunch, dinner, Sunday champagne brunch, and has a fantastic happy hour from 4:00 to 7:00 p.m. The restaurant is a hot spot when it comes to specials, such as Tuesday through Saturday half-priced sushi, \$2.50 Bud Light, \$3.50 wines by the glass, \$4.00 well drinks, \$5.00 margaritas, and \$5.00 appetizers draw in the crowds.

Comfortable seating is available inside Marie's Bistro as well as outside on the patio, but make no mistake, their warm and friendly service is also available for those seeking a grab-and-go meal, as they have the only drive thru on 30-A. Drive up and order, or call ahead and pick up your order.

At the helm of this fantastic empire; that also caters weddings and events; are Hanie and Marie Nasri, who provide an inviting experience and apply attention to detail. Hanie was born and grew up in Cairo, Egypt, but was raised by Catholic nuns in a boarding school near his home. Hanie says, "I fell in love with cooking on my weekends spent at home, learning by my grandmother's side. I went to market daily to purchase produce and vegetables as we did not have refrigeration, so farm to table was normal for me. Tasting nature is a food memory. It is what I enjoy."

In 1978, Chef Hanie came to the United States. He worked in New York City before moving south to Houston, Texas. He was employed under tutelage of Wolfgang Puck for Rosemont Corporation at The Remington Hotel, and says, "It was the best experience! We served the most excellent food, provided the best in customer service, flew in fresh Dover sole, Beluga caviar, and spring lamb from California. I decided that I could not work at a better place unless I opened one myself!"



Chef Hanie Nasri

Hanie and Marie (a chef in her own right) married in 1982 and decided they wanted to begin their family in a smaller town with a good quality of life. A close friend told Hanie of a slow paced area along the Florida Panhandle that they might consider, which they did when they made their move to Destin.

The summer tourism and military bases nearby were good to them, but in 1995 they decided to focus strictly on catering. You can still find their restaurant location open today under its new name, Graffiti's.

Lucky for us, Hanie and Marie decided to head to South Walton for their next restaurant venture, and opened Marie's Bistro in 2010. Hanie says, "With the

I fell in love with cooking on my weekends spent at home, learning by my grandmother's side. I went to market daily to purchase produce and vegetables as we did not have refrigeration, so farm to table was normal for me. Tasting nature is a food memory. It is what I enjoy.

amount of visitors we have, we wanted to serve a diverse menu for all tastes, and that is why we are unique to the area. We are true to our locals, their friends, and families. I want to utilize the opportunity to share all of the training and skills that God has blessed me with. It is harder in the kitchen but rewarding when visitors return three, four, and even six nights in one week."

Quite popular with parents is the one-price-for-kids deal. When the kids are fed well, the adults can relax and enjoy a nice dinner too. A few favorite dishes include the fresh hand-rolled sushi, spring rolls, and the wasabi yellowfin tuna. Marie's spicy shrimp, the fish tacos, and the key lime pie are also a must.

Chef Hanie says, "All of our dishes are made from scratch with an infusion of passion and creativity. Critics have been raving ever since we opened and our guests are quick to agree. I do not serve anything that I am not proud of!"

Marie's Bistro is located at 2260 West County Hwy 30A in Santa Rosa Beach. Hours of operations are lunch and brunch, Friday through Sunday 11 a.m. to 2 p.m., dinner Tuesday through Saturday 4 p.m. to 10 p.m. and closed on Monday. For more information call (850) 278-6856, or visit mariesbistro.com and GulfCoastRestaurats.com.

Camille Withhall of George's at Alys Beach

BY SUSAN BENTON

I was on assignment and sitting at a street facing window table at Restaurant Fire located in Gulf Place when I first met Camille Withhall, a line cook from the restaurant's original location in Grayton Beach, who worked her way up the ladder to become the executive chef. Upon tasting her spice forward food, and within the first few minutes of our exchanging dialogue, I knew we had a connection: the Philippines.

My father was stationed at Subic Bay when I was a young girl of nine. That experience taught me about different cultures and cuisines. The officers quarters that we lived in also provided a Filipino house manager, Lourdes, who not only kept my family in order, but also became my friend and mentor in the kitchen. The exotic flavors I had grown to adore as a young girl rushed over my taste buds, flooding my mind with fond food memories, as I savored each bite from Chef Camille's presentations.

Growing up in Manila, Philippines, Withhall cherished watching her mother prepare Filipino meals for their family of six. She spent a great deal of time in the kitchen shadowing her mother and enjoying cooking. However, Withhall decided she would be better suited in a corporate setting and went on to graduate with a degree in Commerce Advertising Management from De La Salle University in Manila.

After working for her father's agrichemical company handling human resources, administration, and marketing, Camille quickly discovered that the corporate world wasn't for her. Right away she decided to enroll in the culinary arts program at the American Hospitality Academy in Manila to pursue her passion for cooking. The Academy was also a place where she could condense the fast-paced four-year course into one. "I've always had an enthusiasm for food so it was a natural fit for me to develop my skills professionally. I'm meant to be on this path and haven't looked back since," says Withhall.

Chef Camille has worked with private clubs, resorts, and independent fine dining establishments in the U.S.



Chef Camille Withhall

Photo by Jacqueline Ward Images

and the Philippines, including a stint in 2008 at Sandestin Golf & Beach Resort. There she gained invaluable kitchen experience, including pastry, banquets, casual club fare, and fine dining.

Now a seasoned chef staring into a decade of cooking as an occupation, Withhall still draws on those early lessons taught at home. She says, "My mom remains the best cook. She uses her hands, instincts, and her senses. For me, it's about tasting everything as I go along. I'm not afraid to experiment with unfamiliar ingredients. That is how I learn to use them in different applications and to create new dishes."

Chef Camille draws from Filipino cuisine that has strong Asian and Spanish prominence, Napa-style, and farm-to-table cuisine with a heavy Southern influence;

For me, it's about tasting everything as I go along. I'm not afraid to experiment with unfamiliar ingredients. That is how I learn to use them in different applications and to create new dishes.

but she also pulls from French techniques that she has acquired. She enjoys the methods used in braising and caramelizing, saying, "I love garlic and rarely go without incorporating it into my dishes. Garlic just makes everything taste better!"

Her talent in the kitchen is undeniable, as are her creations that make their way onto the "behave" and "misbehave" menu selections at George's at Alys Beach, where Withhall became sous chef in 2014 and executive chef just one year later.

The "Old Florida" cracker style cottage is cozy and intimate, and has become known as one of the best restaurants in South Walton. Though the menu changes seasonally, staple items that customers have grown to expect are the Spicy Salt & Pepper Shrimp and the Jerk Crusted Gulf Snapper. New for this season will be an Alligator Arancini appetizer with tamarind coulis; and a French pie filled with sweet potato pastry cream and topped with a brown butter anglaise, candied pecans, and a dollop of toasted meringue.

To meet Chef Camille Withhall and get a taste of George's at Alys Beach, visit 30 Castle Harbour Drive on Scenic Highway 30A. For more information visit www.georgesatallysbeach.com or call (850) 641-0017.

Susan Benton is a food and travel writer and the owner of 30AEATS.com, where she shares her passion for cooking and her commitment to promoting farmers, fishermen, chefs, artisans, and restaurants along the Florida Panhandle.

Phillip McDonald of Bud & Alley's Pizza Bar in Seaside

BY SUSAN BENTON



Phillip McDonald,
the Pizza Bar's Executive Chef

The farm to table movement is nothing new, but when chefs like Phil McDonald get creative, innovative menu items aren't the only things sprouting at the restaurant; ideas and edible gardens are too.

McDonald says, "It's all about keeping it fresh. Our philosophy is not to cook anything too much. We try to incorporate seasonal ingredients into the dishes we prepare, and I like to improvise."

In the summer one of those coveted menu items was the fig toast. Streaming live on Facebook and Instagram by satisfied patrons, I had to stop in for a sample. The figs were grown on property, making the toast extra special; however the savory and sweet combination of flavors that came from the whipped goat cheese, garden basil, scallions, sherry shallot vinaigrette, chili and sea salt that topped the house made sourdough bread, is what set the dish apart from other restaurant preparations on 30-A.

Chef McDonald returned to the Emerald Coast in 2015 after spending a year in New York City where he

was honing his culinary skills with some of the country's top chefs and restaurants, including a six-month tenure as sous chef at Reynard in the Wythe Hotel.

Since taking the reins at Pizza Bar, some of the seasonal highlights McDonald has created have been the Pear & Goat Cheese salad, Grilled Eggplant with Seasoned Yogurt & Aleppo, and the Housemade Bucatini with Heritage Pork Guanciale. McDonald has also helped to facilitate a restaurant expansion with the introduction



Pear & Goat Cheese
by Alissa Aryn Photography



Fig toast
by Marla & Shane Photography.

of a to-go pizza oven, and added a variety of craft beer and a new carefully curated boutique wine program. "We've received great feedback from the customers," says McDonald.

McDonald is a Florida native who grew up in Destin eating fresh Gulf seafood right off the docks. He draws his inspiration from the Gulf of Mexico, regional farms, his customers' tastes and the five senses, but says, "Pizza is my passion and I am very excited to be part of the Bud & Alley's family. The owner, Dave Rauschkolb, has been

a true pioneer and visionary on the 30-A restaurant scene for three decades, and Pizza Bar has been serious about making pizza the right way from day one."

In 2015, to raise the bar, so to speak, at Pizza Bar; Roberto Caporuscio, a highly acclaimed pizza chef with the #1 ranked pizza in New York by *The New Yorker* magazine, visited the staff in Seaside. Caporuscio serves as US President of the Association of Neapolitan Pizzaiuoli (APN - Association of Neapolitan Pizza Makers), the elite Italian governing body that teaches the 300-year-old art of Neapolitan pizza making, and certifies adherence to authentic procedures. "Roberto's visit was amazing. He helped us improve the quality of the pizza through technique. From the mixing of the dough to the shaping of each pie, and to keeping the correct size of the flame in the oven, his knowledge and authority of Pizza Napoletana was a boon for our kitchen. Pizza Bar currently boasts four pizza chefs recognized by APN," says McDonald.

Chef and his team; which includes area native General Manager Jay Etheredge, with 10 years of restaurant

management experience with St. Joe Club & Resorts under his belt; make fresh batches of pizza dough, mozzarella cheese and pasta by hand daily. Each 11-inch pie is created to order and topped with regionally sourced or onsite produce, seafood, and imported meats and cheeses for the most authentic experience and taste. The pizza is baked in a wood-fired brick oven stoked with southern oak at temperatures nearing 950 degrees, creating a thin crust that is cooked and served in minutes.

Popular choices include the classic Margherita made with basil and fresh mozzarella, the Roasted Fennel Sausage that is topped with house made sausage and fresh mozzarella, and the famed White Clam Pie topped with fresh-shucked clams from Alligator Point.

Guests of The Pizza Bar can experience Chef McDonald's menu family-style in the courtyard, in the restaurant, or on the veranda overlooking the Gulf. Pizza Bar is open daily from 11 a.m. For more information call (850) 231-3113 or visit www.budandalleypizzabar.com.

Giovanni (Gio) Filippone of Vue on 30a

BY SUSAN BENTON

Executive Chef Giovanni (Gio) Filippone



Often, when selecting a restaurant with a view, getting a table to see it might be difficult. But at Vue on 30a everyone has the sought after backdrop of the Gulf to feast by, while experiencing the innovative menu offerings. But it's not just about the view. If you are seeking a sophisticated yet laid back atmosphere to dine, nibble on tapas while sipping a glass of wine, or thirsting for a craft cocktail at the bar after a busy day, then the Vue on 30a is also where you need to be.

Vue on 30a is the only restaurant on Florida's Scenic Highway 30A that has been voted as having the *Best Waterfront Dining* by Florida Travel + Life Magazine, and the *Best Place to Watch a Sunset* by the readers of Destin Magazine. Executive Chef Giovanni (Gio) Filippone is at the kitchen's helm conjuring up new flavors to savor.

Born in 1970 in Givet, France, Filippone immigrated with his family to Bayonne, New Jersey when he was just 10 years of age. The strongest memories of his youth were always around the family table and cooking together. "We never ate fast food and rarely ate out. My mother was my biggest inspiration, and since her passing, I can feel her presence and passion in my creations today," says Filippone.

hotels, I was surrounded by such talent each day, which pushed me to work hard and do my absolute best. The hotel industry helped me gain a great deal of experience, but also confirmed that cooking was always what I wanted to do."

An offer came to him to work in Destin, Florida, and Filippone says, "The atmosphere reminded me of being at home as a young kid, and cooking with my family. I was excited to focus on specialty dishes and get creative with all of the fresh seafood, meat, and produce available in the region at my fingertips!"

While working as an Executive Chef in Destin, Filippone auditioned for Fox Broadcasting's culinary reality show, *Hell's Kitchen*, hosted by famed chef Gordon Ramsay. He was asked to be a part of the Season 5 cast, which aired in January 2009. Filippone made it into the top six and says, "The audition was a quick decision, and though I hesitated, I realized it was actually the chance of a lifetime, a way to really challenge myself and the skills I have mastered."

Now, as the Executive Chef of Vue on 30a, Filippone has incorporated all of his experiences into a refreshed bill of fare that blends his twist of American northern,

southern, and Italian cuisine with the greatest ingredients available in the area. Dishes like Pistachio Grouper, or the Whole Fish that is tempura battered and served with sweet Thai chili sauce and soy has been a big hit with patrons. However, Filippone has created a new menu for the spring and says, "Each dish tells a story using what the eyes see and what the palate tastes." Look for the Grilled Lamb Porterhouse with sundried tomatoes in a chimichurri sauce, the Andouille Fried Oysters, and the Sautéed Lobster Tail in lemongrass curry coconut sauce to be making waves this season.

In 2013 Chef Gio was awarded "Best Chefs America", and Vue on 30a continues to be a "Most Booked" restaurant at OpenTable.com. With Chef Filippone at the forefront, it is easy to see why. On his days off you will more than likely find him enjoying time with his family and cooking up a meal of linguini and clam sauce, his personal favorite.

Located at 4801 West County Highway 30A, Vue on 30a is the ideal environment to cater small gatherings or large wedding events. Hours of operation are lunch, Monday - Saturday from 11am-2:30pm; dinner daily from 5pm-9pm, Happy Hour daily from 3-6pm, and Sunday brunch 10am-2pm. For more information or to make a reservation, call (850) 267-2305.



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Jim Shirley

BY SUSAN BENTON

One of the most beloved restaurants in Seaside is Great Southern Café. Known for their fresh local seafood and produce, fun loving staff, and a happy hour that is perfect for people watching on the side deck, is overseer, chef and owner Jim Shirley.

As a member of the state board of directors of the Florida Restaurant & Lodging Association (FRLA) and the past President of the Northwest Florida Chapter; as well as being on the board of the Seaside Neighborhood School and a member of the Southern Foodways Alliance; Chef Shirley knows what it takes to be a leading force behind our local food movement and how to take action. As a community leader, he also dedicates time to many charities, including the Children's Home Society of Florida (and is a board member of the Western Division).

Shirley opened his first restaurant, Madison's Diner, in Pensacola in 1995, followed by the Screaming Coyote in 1997 and the Fish House in 1998. In 2006 he opened Great Southern Café in the heart of Seaside and says, "I have always loved Seaside. The wine festivals introduced me to this area, and Dr. Ken Ford of the Institute of Human and Machine Cognition (IHMC) in Pensacola introduced me to Robert Davis, Seaside's founder and developer, whose passion and interest is about all aspects of sustainability."

Shirley had been working with farmers in the Panhandle to get them to grow local specialty food items, and when he found there was a Seaside Institute trip planned to Pienza, Italy to study the theme "agricultural edge", he jumped at the chance to attend. He says, "In Italy, you look outside of the town you are in and really see the food that you will be eating. Robert Davis had brought along a group of city planners, architects, a few chefs, and the people that had put together the Alice Waters farm-to-table program. We discussed what was happening in Italy, how we could learn from the Italians, and bring that sustainability home to interject into our community and lives on the Gulf Coast."

Modern Southern cuisine is what Shirley likes to call his style of cooking. He grew to learn about many food cultures when traveling as the young son of a Navy pilot who was often stationed internationally. When he reflected on his flavor choices, he found he would always go back to his roots: his grandmothers' traditional Southern cooking.

Shirley's expertise lies in combining unique flavors from the area's region with his culinary travels abroad, to create new and enticing recipes. However, no matter the menu, his famed Grits A Ya Ya is always a coveted favorite. With shrimp that is blackened and nestled on a bed of smoked Gouda cheese grits, smothered in a



Chef Jim Shirley

I have always loved Seaside. The wine festivals introduced me to this area, and Dr. Ken Ford of the Institute of Human and Machine Cognition (IHMC) in Pensacola introduced me to Robert Davis, Seaside's founder and developer, whose passion and interest is about all aspects of sustainability.

sauté of applewood-smoked bacon, spinach, Portobello mushrooms and cream, then topped with sweet potato hay, it is a dish that is not for the faint of heart. In addition, the Soul Rolls stuffed with local collard greens are always on my radar.

Sourcing his ingredients from local purveyors, Shirley enjoys shopping at the Seaside Farmers Market each weekend with his young family. You will see Twin Oaks Farms eggs and the incorporation of Ocheesee Creamery dairy products in many of his dishes. Shirley says, "In the last few years, local farmers have really stepped up their game and are providing us with high quality products. When used in my recipes at Great Southern Café, we've got a home run!"

Though Shirley travels far and wide to absorb the newest culinary ideas and while selecting fine wines for his restaurant's menu, he says that when at home, "We grill out a lot. Mainly local caught fish with tons of vegetables, and we eat a lot of grits!"

Great Southern Café is located at 83 Central Square and serves breakfast, lunch, dinner and Sunday brunch Monday through Sunday 8:00 a.m. to 9:30 p.m. The Meltdown and 45 Central located in Seaside, and The Bay located on Hwy 331 are sister restaurants. For more information please call (850) 231-7327 or visit their website www.thegreatsoutherncafe.com.



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farmer talk

Savoring Sunday: 30A Farmers Market at Rosemary Beach

BY SUSAN BENTON



Market in full swing



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Rosemary Beach is full of charm that draws visitors back time and again. It is more than likely the reason that this beach neighborhood was named by CNN as one of America's most romantic small towns. Along with the romance also comes great cuisine, culture, fashion, and food finds; especially on Sunday when visiting the 30A Farmers Market at Rosemary Beach.

Launched in 2013 by owner and manager Diane Kolopanas and her husband Charles, the market has grown in size and success. Diane and Charles had been managing a Greek Festival near their home in Memphis that featured food, vendors, and music, with over 25,000 attendees, so managing a market in Rosemary Beach was a natural fit. While in Memphis, Diane and her family vacationed in the area on multiple occasions, and finally decided to settle in permanently (as so many do after visiting).

Rosemary Beach businesses are involved in the 30A Farmers Market, like Restaurant Paradis serving their own specialty crepes. Chef Tim Creehan of Cuvee 30A and Cuvee Destin is known to stop by to purchase fresh regional produce sold by purveyors such as Jenefer's Garden, and Majors Country Farm who recently obtained natural certification.

From Memorial Day to Labor Day, plan to start early; bring cash or a checkbook (though many vendors will take a credit card), and a small thermal cooler; and stroll through the market in the Town Center rain or shine on Thursdays and Sundays from 9 a.m. to 1 p.m. However take note that the rest of the year the market is only open on Sunday.

The location of the market is a win-win for those shopping and selling, as the Town Center is a lush grassy area offering shade from trees and gentle breezes off the Gulf. It's the perfect spot to savor a bite of lunch like the hummus and other delights from Mano's Mediterranean Food, owned by Wally who is of Lebanese decent. Diane

encouraged him to take over the Mediterranean cuisine, her forte, as she could not squeeze making Greek pastries into her busy schedule with the market now at its peak of 45-50 vendors. Diane also manages the Grand Boulevard Farmers Market on Saturdays in Sandestin from 9am to 1pm, and the newest market in Niceville, affectionately called "That Farmers Market at Palm Plaza". Diane says, "I love it. It suits me and I enjoy feeding my family locally sourced foods."

It is important for shoppers to meet the farmers, fishermen, and artisans that produce their food; and they can expect to find milk, eggs, grass-fed beef, lamb, free-range chicken, pork products, fine sausages, and more.

Not only is fresh from the Gulf seafood available; like red snapper, grouper, tuna, and shrimp; but wild salmon flown in from Canada is as well. You will not want to miss tasting the many other craft food items like hot sauces, dips, salsas, guacamole with homemade tortilla chips, jams, preserves, pickled vegetables, honey, and even local sea salt from Destin Sea Salt Company.

Diane says, "I'm thrilled to showcase our diverse purveyors in such a beautiful setting and in helping shoppers select the food to meet their needs for the day or the week!"

New information I found out from Diane is that the majority of vendors have to grow some of the ingredients themselves that they put into their products to sell. Toast creates an amazing pimento cheese spread. Ask for a sample and you will be hooked. Also, Hope Soap gives back to the cause of women's trafficking with 25% of their proceeds.

In the heat of the summer you might want to bring a hat to the market, but if you forgot the sunscreen it won't be an issue, as Shine On Living sells that too, and it's organic.

For more information about 30A Farmers Market at Rosemary Beach visit their Facebook page: www.facebook.com/30aFarmersMarket. For vendor applications contact Diane Kolopanas at (850) 499-4697 or email her at memlas@aol.com.

Register Family Farm

BY SUSAN BENTON



Walton County is flourishing with an abundance of farmers and producers supplying the highest quality products to locals and visitors. Their bounty is often celebrated in many restaurant presentations along the Gulf Coast as well.

One of those farmers is Register Family Farm, an aviary (honeybee farm) operated solely by members of the Register family and located in Freeport, not far north from the beaches of South Walton.

Joseph and Jeremiah, who are both former Airborne Rangers and combat veterans, are managing partners of Register Family Farm. The concept sprouted from Jeremiah's passion for cultivating fruit trees. Initially, the idea was to have a few hives to pollinate these trees and the family garden.

The enthusiasm for beekeeping swept over them all; and now with 500 colonies, Register Family Farm is a sweetly successful business.

Currently, Joseph and Jeremiah handle the day-to-day operations of the aviary and colony management, while their father, Gerry, is the constant innovator who is always seeking optimal ways to move the bees, and improve the process. He also hand crafts the needed pallets and wooden ware. Joseph says, "The last four years have been a whirlwind of bee stings, heavy lifting, and long days and nights, but we would not have it any other way."

Spending countless hours behind the scenes, as mothers typically do, is Shelley. She supports all facets

of Register Family Farm operations and ensures that everyone has what they need to be prepared and to succeed, including feeding her hard working family members when the lunch bell rings.

World wide there is great concern about the plight of honeybees. There is also a growing concern about the purity of honey being offered to consumers. Producers and packers of honey around the world have been accused of feeding hives sugar and high fructose corn syrup in order to boost production quantities and even mixing corn syrup with the finished product. Joseph explains that their honey is absolutely natural and pure. Feeding bees at Register Family Farm is the last option to save a colony that would otherwise starve, and does not occur during periods of honey production.

"The goal is to place our honeybees on properties around the county with specific blooms so the bees can get the best natural nutrients to survive, and hopefully mother nature cooperates. During periods that honey is not being produced, and the hives are not able to get the nutrients they need, we selectively give them a boost in order to ensure their survival through the winter," Joseph says.

Together, Joseph and his wife Elisabeth, who is also a combat veteran, handle most of the product development, production, packaging, and selling. They transitioned into the retail market slowly, because as a family they are very particular about doing things well.

Each product spends a considerable amount of time in testing before being approved for sale. The raw, natural, unfiltered, unpasteurized, and never heated wildflower and Tupelo honey, beeswax candles, soaps, and lip balms are among the most popular items offered, but the superfood, bee pollen, is garnering a lot of attention.

Bee pollen is the food of the young and it is approximately 40% protein. It is considered one of nature's most nourishing foods, containing nearly all nutrients required by humans. The pollen is collected when the bees enter the hive by causing them to squeeze through a couple layers of mesh that scrape roughly half of the pollen off of their legs. It then falls into a tray for collection.

Wanting to keep the buzz about beekeeping at the forefront of young minds, the Register family often visits elementary schools and Boy & Girl Scout troops to share their knowledge, bringing along bee observation hives for the children to view.

"It's a cool thing for our family to come together, be at our best, and produce a quality product. It has been an adventure and a blessing," says Joseph.

For more information about Register Family Farm or to purchase products, please visit their website at www.registerfamilyfarm.com or call (850) 603-0215.




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Heureux, It's A Way Of Life

BY SUSAN BENTON

What do a cattle rancher and a plastic surgeon have in common? It's not a joke, but truly the love of good beef!

For the last 15 years, Doug Boatwright has raised cattle on his farm in Holmes County just north of Defuniak Springs, along with horses, pigs, and chickens. Boatwright, who holds a degree in cattle management from Mississippi State, says, "I had been on the quest for homegrown beef. My original vision was farm-to-my-table, until I saw that there was a need." His family was producing just enough for their household and for regional sales of half and whole cows.

At a social meeting a few years ago, Boatwright and Dr. Scott Ennis of Destin Plastic Surgery crossed paths, and began diving into a conversation about their mutual passion for eating clean. Ennis's vision for buying healthy beef for his family was in

line with what Boatwright was already doing, so the unlikely pair decided to form a partnership. The goal was, and is, to make local high-quality beef available to all, but in convenient sizing for the home cook and small scale restaurants.

Boatwright, however, did not have a large enough herd. He says, "I reached out to other ranchers in nearby Walton and Holmes counties that produced low stress, pasture and grain fed meat like I do. They are my friends with good herds, practices, and I'm comfortable with them."

With that, a new business was born; but it needed a name. Dr. Ennis's daughter was studying French at the time and overheard the pair discussing their happy cows. She gave a plug for the name to be *heureux*, meaning happy, fortunate and good in English translation. The fit could not be more perfect.

Heureux cows are raised in small groups with access to pasture grass and are hand fed non-GMO locally grown vegetables, such as soy, corn and peanuts. Commodity



and by-product feeds are never used. The ranchers also do not use growth hormones, or unnecessary medicines. Boatwright is hands on, right down to the USDA certified humane processor, and says, "I need to be there for the animal and for quality control. I know what the customers and individuals are looking for. I often cut the steaks we sell."

Most of the steaks are 21-day dry aged, but patrons can custom order over 50-day dry aged. "We are the only ones dry aging our own beef in the South that I am aware of. This is not your wet aged, cryovaced beef found in the grocery store," explains Boatwright.

Both business partners agree that the beef is not as lean as grass fed and they prefer it that way, as they feel it has better flavor and tenderness. Obviously, many award-winning restaurants are in agreement too, as Seagar's; located in the Hilton Sandestin Beach Resort and Spa; Tim Creehan's Cuvee 30A, and all of the Florida gastropub locations of The Craft Bar, are just a few using Heureux beef.

With the popularity of the beef, and Boatwright's knowledge and history of raising hogs, pork is now available as well. When perusing the Heureux website, you will also find delicacy items such as oxtail and beef liver.

Heureux is selling their products direct to consumers at Destin Ice and Seafood in downtown Destin, and at the Grand Boulevard Farmer's Market at Grand Boulevard in South Walton on Saturday's from 9am to 1pm. When you buy direct from a farmer, you're engaging in a time-honored connection between eater and grower. Knowing farmers gives you insight into the seasons, the land, and your food.

Boatwright, proud of his business, chuckles and says, "Eat more Heureux! We are serving a quality, clean, local product, produced by our family for your family. It could not get any better!"

For more information about Heureux, to purchase products online, or to make contact with a representative, visit www.heureux.com.

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Renee Savary of Twin Oaks Farm

BY SUSAN BENTON



on hand each day preparing and selling breakfast and lunch, and collaborating with area chefs on field to fork dinners that use regionally sourced produce and proteins, including her own. “You will not see anything out of a commercial truck here. I don’t sell other people’s meat. I do resale from trusted purveyors like Dragonfly Fields, Fox Family Farm, and Working Cows Dairy.”

Twenty years ago, farmers started growing soybeans that had been genetically modified to tolerate the weed killer known as Roundup, and corn that contains a protein extracted from bacteria that kills a variety of insect pests.

Over the years, arguments about these crops have grown contentious. Even before the current National Academy of Sciences report came out, the anti-GMO group, Food & Water, made accusations that committee members preparing the report may be receiving research funding from biotech companies.

Consequently, people want to know where their food comes from; and now more than ever there is a movement happening to do so. “When people stop wanting cheap subsidized food, they will focus on eating real locally sourced food. Learn your seasons. Talk to your farmers,” says Renee Savary, the “farmer” and owner of Twin Oaks Farm in Bonifay and Twin Oaks FarmStand in Grayton Beach.

Savary, along with Twin Oaks Farm, has undergone the rigorous process to become certified organic and keeps up with the standards required. The Organic certification

verifies that her farm complies with the USDA organic regulations and allows her to sell, label, and represent her products as organic. It is against the law to use the word organic or the USDA organic seal on food, feed, or fiber products if the farmer has not followed the protocol of the USDA National Organic Program.

Though the Savary pasture raises healthy chickens, ducks, geese, sheep, and American black hogs to sell at Twin Oaks FarmStand, along with eggs, soups, and much more; she also raises bees. She says, “Most beekeepers are feeding their bees high fructose corn syrup. Many times the honey is also diluted.”

Savary has twenty hives located at Twin Oaks Farm that last year did not produce much and she only harvests honey in the spring. She says, “There is no need to feed the bees if you let them build up their own reserve to feed themselves in the winter. Of course, this impacts the volume of production, but I think it is to the benefit of the bees and they need all the help we can give them.”

There is no need to travel to the farm in Bonifay for the highest quality products, just head to Grayton Beach. At Twin Oaks FarmStand you will find Savary

free organic pork in a variety of cuts, as well as bacon. “The American breed is called Large Black Hog, so for fun I call it Cochon Noir de Bonifay. The pigs are born and raised in the fields, roam freely, and we let them develop slowly. The result is pork with an incredible flavor.”

The beautiful white bookcases lining the walls of the Twin Oaks FarmStand are impeccably filled with a bevy of items directly created with Twin Oaks Farm ingredients, such as Fig-Chocolate or Strawberry-Pinot Noir jams and jellies, a variety of oils and vinegars, and salt that is mixed with herbs from the farm’s onsite garden.

Savary is a powerful, passionate, and talented woman, farmer and cook, as well as a joy to converse with. I suggest trying her frittata of the day and the French omelet made with seasonal herbs, as you are eating Twin Oaks Farm eggs; the #1 best eggs in the country, according to Cornucopia Institute.

The Twin Oaks FarmStand is open from 7am to 6pm, seven days a week and is located at 26 Logan Lane in the Shops of Grayton, just north of 30-A. You can reach Twin Oaks Farm by calling (850) 547-5636 or visit the website at www.twinoaksfarms.net.



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Fox Family Farm

BY SUSAN BENTON

If you are not playing in the surf, walking along the sugar white shores of South Walton, or noshing on breakfast at one of the nearby restaurants on 30-A, chances are that you are perusing the bounty of goodness if anywhere near the Seaside Farmers Market on Saturday mornings. Located in the Seaside Amphitheater, locals and tourists alike congregate rain or shine to meet and greet the regional farmers and producers that bring the best of their bounty for purchase.

One of those is Fox Family Farm located in nearby Cottondale. Andy Fox and his parents, Jerry and Mary Sue Fox, run Fox Family Farm. As the seasons change, so do the crops that they rotate before being freshly picked at their ripeness and brought to the customers. Andy says, “We have over 40-acres, but keep busy on our three-acre contained farm most of the year, growing vegetables in the small cold houses onsite that I built and on the open ground. We chose to sell at the market in Seaside as we knew Jenifer Kuntz (the market manager) was particular, vetted the purveyors, and has done a great job of keeping the focus on food.”

Three years later, and with a growing season that typically runs from October to the beginning of July, Andy and his father Jerry sow the seeds that bring in the goods, including the very popular heirloom tomato varieties that can't be found in most grocery stores; along with squash, melons, herbs, beets, cauliflower, cut flowers, and various greens; to name a few. “We like to play around with seeds and crops to keep our customers interested. Until recently, we were also growing by using all natural methods; but as of December 2015, we are proud to announce that we have jumped through the hoops and paperwork to become officially organic,” says Andy.



Andy Fox of Fox Family Farms

Fox Family Farm uses no synthetic fertilizers or chemicals, and follows the organic principles set in place. They are also manure free, having found an easier and better plant based compost to use.

Though Andy grew up traveling the world as a United States Air force brat, he graduated from the University of Florida with a degree in agriculture. When his parents decided retirement was in their future, they moved back to Mary Sue's home, the actual farmhouse she grew up in. Andy says, “I learned farming and gardening practices

Fox Family Farm uses no synthetic fertilizers or chemicals, and follows the organic principles set in place. They are also manure free, having found an easier and better plant based compost to use.

from my father and always enjoyed it, which is what drove me to get a degree in agriculture. I also like building, and constructed the cold frame houses (heated by rays of the sun), that are quite different from hot houses (heated from the sun and other artificial sources). Small farms need to be efficient and focused in order to be more productive.”

Andy and his father really love the farm and working in the garden. Andy says, “I take my hat off to those who can make their entire living off farming. For us it is a great way to earn income and to take pleasure in what we are passionate about.”

Most farmer markets bring in customers to raise money for booth fees, but Andy feels that Seaside offers them something more. A direct connection to meeting their customers; whether locals or tourists; is something the Foxes really enjoy. “Dad is really outgoing. We like the one-on-one contact. We like the direct sale with our customers, getting to know them, what they like, and we especially seek the positive feedback so we can return home to enjoy the reward of farming,” says Andy.

The Seaside Farmers Market is located in the Seaside Amphitheatre in Seaside, Florida on 30-A, and is open on Saturday from 9am to 1pm (winter hours), and 8am to 12pm in the summer. For more information please visit their facebook page <https://www.facebook.com/seasidefarmersmarket>.



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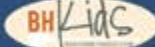
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Friday, February 17th Literature Judith Dupre, International Bestselling Author and Speaker National Endowment of the Humanities Public Scholar presents her book *One World Trade Center: Biography Of The Building*. **Horticulture** National speaker and author Diane Ott Whealy, Co-founder of Seed Savers Exchange presents *Gathering: Memoir Of A Seed Saver*, a heartwarming story about family, history and how food memories can create powerful connections between generations.

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For more information & tickets, visit LoveTheREP.com

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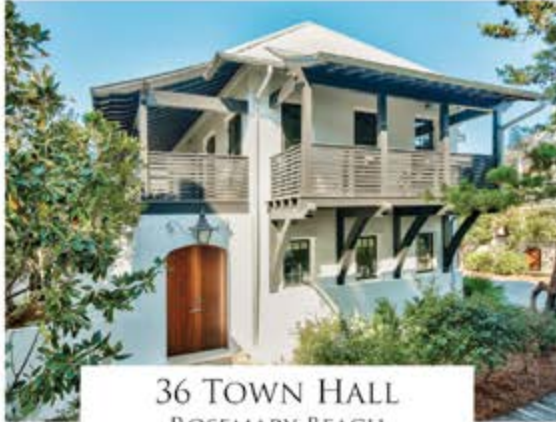
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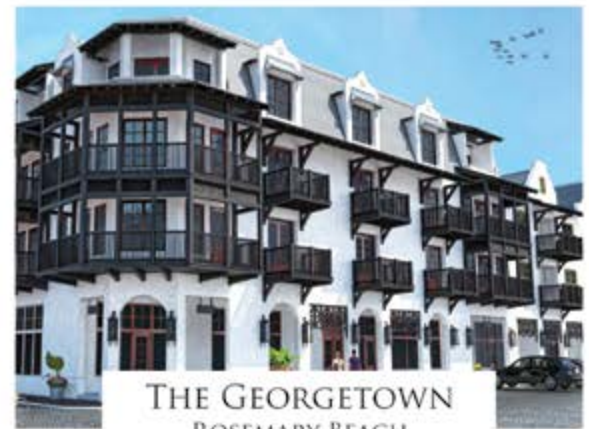
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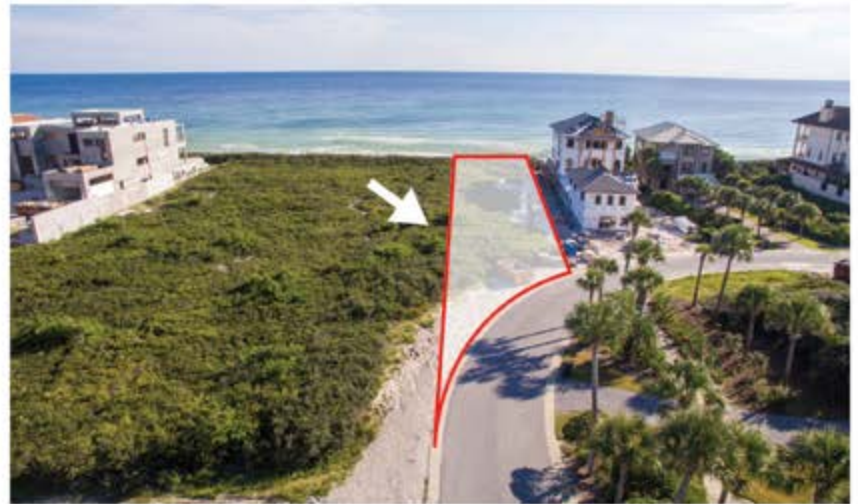
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