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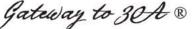


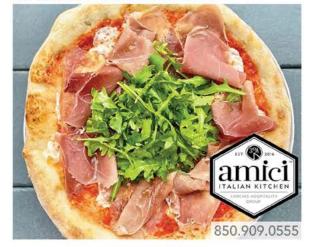
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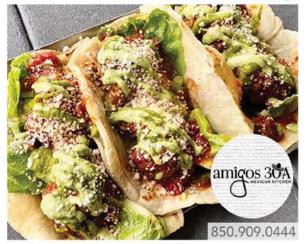
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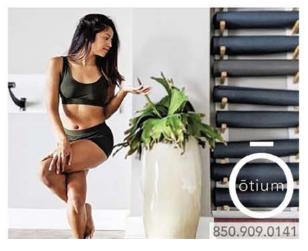














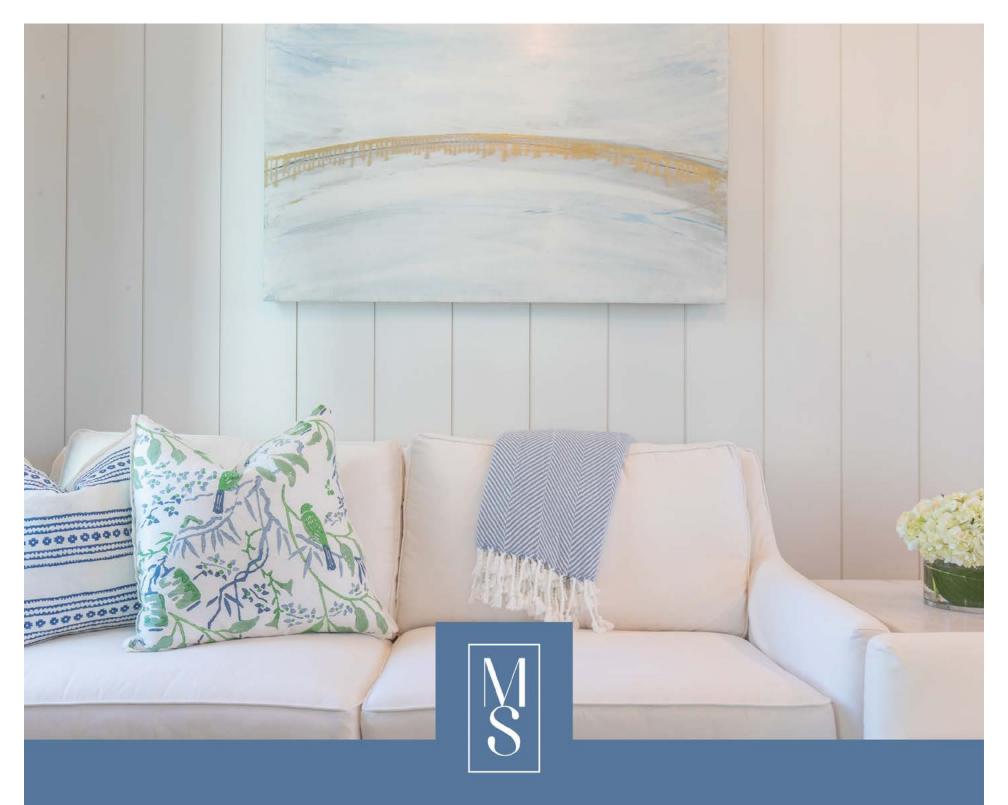
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letter from the publisher

WHAT A LONG STRANGE TRIP IT'S BEEN.

We can probably all agree, that the last year has been one none of us would have expected. Our daily and social norms were turned on their head as we all were forced to deal with a new "mysterious" illness that threatened everything we knew as "normal life".

Thankfully, we seem to be turning the corner to what most would consider a very welcome return to a more normalized sense of reality for daily life. Let's hope and pray the progress continues so we can all get back to living and loving our best life.

As The Thirty-A Review hits our 17th year anniversary, reflection and gratitude is the pre-

vailing feeling. While this last year has been strange indeed, the past 17 years have been full of a joy and pleasantness that seems to surround 30-A. Optimism, entrepreneurialism, strength, and kindness have surrounded us from day one.



I would personally like to take this opportunity to thank each and every one of you, readers and advertisers alike, for supporting us with love and dedication throughout the past

We will continue to support this community with love and dedication as well.

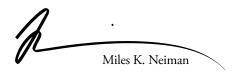
In the words of Henry David Thoreau...

"You cannot perceive beauty but with a serene mind."

Let's continue to embrace this community and each other with love and respect and

kindness, and allow ourselves to appreciate its immense beauty with a serene mind indeed.

Until next time,



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about the cover

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"Butterfly For A Night" Taken around 3am, Western Lake, March 12th, 2021

Inspired by Carl Sagan: "We are like butterflies who flutter for a day and think it is forever."

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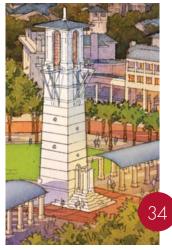












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Just Roll with It!

Blue Mountain Bakery carries on the tradition in Blue Mountain Beach

BY TESS FARMER

lue Mountain Bakery is bringing together the community, bringing a sense of pride to both the locals and tourists who enjoy the beaches of Blue Mountain Beach. Formerly named La Loba's Bakery, in 2019 new owners Kyle Swift and Dallin Harris rebranded the mainstay bakery. The business has flourished in the midst of the pandemic, which is in large part due to the vision of Swift and Harris as well as their growing team.

Their goal has and always will be to produce great tasting food using the freshest and quality whole food ingredients available, carrying on from La Loba's. "That part remains, we just felt the new name fits with the energy we're bringing to the vibrant community around Blue Mountain," says Swift.

Popular menu items are the frittatas, quiches, cinnamon rolls with or without frosting, blueberry scones, the savory turkey wraps, and the beans, greens and rice bowl, and the famous maple nut granola. Blue Mountain Bakery is also your one-stop-shop for special occasion treats, wedding and birthday cakes, and cupcakes.

With a recent deck expansion to seat more guests, the bakery now offers space for live music and other events. The block parties held throughout the year feature music from local bands and extended bakery hours for dinner and dessert. The success of those events has contributed to the decision to open for dinner starting this fall.

"We also want to make it easy for those visiting to catch some live music and grab dinner on their last night in town while also picking up breakfast, so check-out morning is not so stressful," says Swift.

Blue Mountain Bakery also offers take-and-reheat meals for easy at-home dinners as well as holiday catering menus for those looking for gourmet meals in a pinch, which can include breakfast casseroles, meats, vegetables, and side dishes, not to mention the freshly baked rolls, cornbread, olive rolls, and desserts.

The growth of the bakery and catering company has also led to expansion into a new 2,100 square-foot With a recent deck expansion to seat more guests, the bakery now offers space for live music and other events.

kitchen space just down the road in Santa Rosa Beach. This will free up more room in the small-but-quaint bakery location.

"The bakery is in a great location right on 30-A, and we want to utilize it and make sure people know they are always welcome," says Swift. "Our new motto is Just roll with it, which is fitting considering current times and also a nod to our famous cinnamon rolls."

Chef Kyle is well-known on 30-A as he has participated in Chef Emeril's Taste of the Race benefitting Seaside Neighborhood School and the South Walton Fire Department's pancake breakfasts. He was also involved in Hurricane Michael recovery efforts setting up multiple food kitchens within days of the storm hitting, which reignited his passion for catering and serving the community.

"Our goal is to bring the community together," Swift says. "In a time of so much divisiveness, it's truly inspiring to see locals, visitors, friends and family coming together over the shared love of this beautiful place and food. Forming these connections is what it's all about."

Blue Mountain Bakery is located in the Highpoint Center next to For The Health Of It and Big Daddy's Bikes in Blue Mountain Beach. Hours are Monday through Saturday, 7:30 a.m. until 2 p.m. Orders are accepted online or by calling (850) 257-0400.



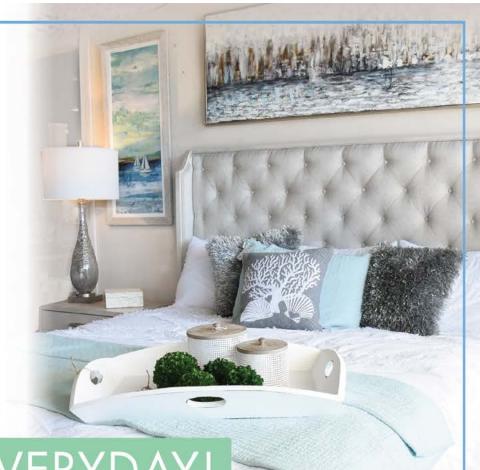


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30A 1st Quarter Market Movement 2020 vs 2021 ~ Closed Properties

Single Family Homes	<u>Volume</u>	Avg Days on Mkt	Avg Sold Price
2020	253	124	\$1,301,096
2021	445	63	\$1,839,522
Attached Homes & Cond	os		
2020	119	81	\$ 585,685
2021	197	74	\$ 834,317
Residential Vacant Land			
2020	63	188	\$ 331,692
2021	179	164	\$ 537,572

Getting on Board!

Local entrepreneur offers gourmet charcuterie boards and boxes

BY TESS FARMER



rom the banks of a coastal town in central Italy to the shores of the Gulf of Mexico in Florida, Elisabetta Coli has brought her love and appreciation of good food to visitors and locals on 30-A.

Born and raised in Livorno, Italy, Coli spent most of her afternoons growing up with her grandmother cooking and preparing daily meals and the veryimportant family meal every Saturday. "Our friends and family would spend at least four hours around the table together, laughing, talking and just enjoying being in each other's company," says Coli. "It was such a part of our culture and community."

Coli moved to Pensacola when she was 17, where her mother was originally from, and eventually moved east to Santa Rosa Beach three years ago. She planted roots here and in 2020 started her own business-Buon Appetito 30a—creating gourmet charcuterie boards to meet the demands of local charcuter-freaks.

Growing in popularity in America over the years, the popular food craze offers the perfect snack and grazing for meals, parties or special occasions.

Before we get to the here and now, here's a bit of a history lesson. Charcuterie is derived from the French words for cooked meat. The word was used to describe shops in 15th century France that sold products that were made from pork. However, the practice of salting and smoking meats to preserve them dates back about 6,000 years to ancient Rome.

Many of the common meats considered to be charcuterie include capocollo, salami, and prosciutto. Dry-cured chorizo and mortadella are also regularly-used meats while the cheese is solely based on preference.

Coli says it comes down to what pairs better with the meat on your platter, and she has recommendations if you need assistance deciding. A typical board has a



variety of different cheeses; Bellavitano, aged cheddar, or aged gouda are popular choices. So are cheeses like gruyere or Parmigiano-Reggiano. "There should always be contrasting cheeses so each bite can have a different flavor profile to it," adds Coli. She sources local ingredients from the Seaside and Rosemary Beach farmers' markets as well.

"Salty meats such as prosciutto go well with chilled, sparkling wines. That is because they are low in alcohol content, high in acid, and a little sweet to balance out the saltiness. Sauvignon Blanc or Pinot Noir would be great choices, too," she adds. Historically, full-bodied red wines, like Merlot or Cabernet, are commonly paired with charcuterie.

Coli has worked in the restaurant industry for several years and this new endeavor has offered her a creative outlet to express her passion for food and design. "So many people are loving the visual presentation of colors and textures as well as special touches like the bruschetta crostini and the traditional Italian almond cookies I make from scratch called Ricciarelli."



She also adds homemade spreads and dipping oils to complement the meats and cheeses. Customers keep the boards and they also come with a honey jar, crackers, berries, grapes, dried fruits, nuts, mustard, olives, and pickles. Coli customizes the boards for vegetarian and gluten-free clients, too. A range of sizes are offered as well as a grazing box which serves two to four people.

Customer Chelsea Sepa called Buon Appetito 30a prior to her visit earlier this year. "Elisabetta helped me ask my best friend to be my maid of honor... with cheese! It was the perfect, most personalized 'proposal' I could think of, being that I'm a huge charcuterie fan and it's something often on the table at gatherings," says Sepa. "As someone who doesn't live in the area, Elisabetta really went above and beyond in multiple ways to not only personalize my order by including a custom note at my request, but also offered creative touches for making everything extra special. Needless to say, my friend said yes and commented on how delicious and thoughtful certain elements were, especially the dates stuffed with mascarpone, crisp fresh fruit and quality-aged cheddar."

"I love that I can play as part in bringing together friends and families, especially during this time in the world," adds Coli. "Community and food is such a part of culture and it's been so rewarding to offer something special for my customers. Food and snacking always offers a way to celebrate the simple pleasures in life!"

Find Buon Appetito 30a online at buonappetito30a. godaddysites.com, or email: to buonappetito30a@ gmail.com or call (850) 530-6392,

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Scratch Biscuit Kitchen Opens the Doors in WaterColor

BY TESS FARMER









Photos courtesy of Scratch Biscuit Kitchen

here is something nostalgic about a biscuit kitchen. I still dream about the fluffy homemade biscuits doled out through the drive-through window at a long-standing biscuit kitchen in Chapel Hill, North Carolina during my college days. These biscuits would always crumble in your hands making a mess in the car – but always worth it.

It was my delight to learn Scratch Biscuit Kitchen opened in February here on 30-A for locals and visitors to enjoy their fluffy biscuits in the iconic coastal setting of WaterColor, Florida.

As the restaurant's name implies, Scratch Biscuit Kitchen distinguishes itself by serving fluffy, buttery, tender square-shaped biscuits, known as such for the manner in which they're baked. Chef Matt Moore created the menu inspired by Southern breakfast favorites.

The biscuits are available to order individually or by the dozen, with a variety of house-made jams, jellies and gravies, including sausage gravy, pimento cheese, and tomato gravy.

"Scratch is excited to bring a distinct flavor of our Southern coast to 30-A, while honoring a tradition as delicious and fond as grandma's biscuits," Chef Moore says. "The team is enjoying welcoming our locals and visitors alike and we are looking forward to becoming what we hope will be a go-to breakfast and lunch spot in South Walton."

The restaurant's playful breakfast and lunch menu (available for dine-in or to-go, via a designated carry-out

Scratch is excited to bring a distinct flavor of our Southern coast to 30-A, while honoring a tradition as delicious and fond as grandma's biscuits.

window) features a selection of Benny-Style Biscuits, Between-the-Biscuits appetizers, and Not-So-Square Lunch entrees—all in addition to home-cooked style sides, small bites and sweet treats, in addition to a varied selection of sodas, beers, wines, and mimosas.

Local entrepreneur Matt Titus, director of digital media and marketing for SEOM Solutions, says he appreciates another option for breakfast and lunch on 30-A, adding that Scratch makes a great addition to WaterColor. "On my first visit I enjoyed the Nola's Finest biscuit which lived up to its name... I'll be sticking with a good thing and ordering it again when I

Benny-style biscuits include Nola's Finest, featuring andouille sausage; the Port St. Joe with fried oysters; and the Cold Cured Salmon biscuit, served open-faced with onion, capers, hard-boiled egg, cream cheese, and avocado. The Sweets menu offers a biscuit doughnut

with chocolate gravy, Matt's apple pie, and a bread pudding featuring bourbon vanilla anglaise. They have also perfected the vegan cinnamon roll to meet those dietary needs. Grab your biscuits and cinnamon rolls and hit the beach!

The coffee is always flowing at Scratch Biscuit Kitchen, with daily selections of the restaurant's own signature blend. In fact, coffee enthusiasts can join the "Mug Club" to receive their own Scratch Biscuit Kitchen branded YETI Rambler®, \$1 coffee on every visit and a year's worth of camaraderie and recognition to raise their mugs to.

The kids' menu also aims to please. It offers a mini biscuit, turkey sandwich, scrambled eggs, chicken nuggets, or PB&J all served with apple sauce and juice.

And if you've made it this far without jumping in the car to follow the smell of homemade biscuits, you can visit the restaurant's website for Chef Moore's buttermilk biscuit recipe which he shares in a video tutorial. That may tide you over until your next visit to 30-A.

Scratch Biscuit Kitchen is located in the WaterColor® Town Center at 1777 E. County Hwy. 30A, Unit #101. Open daily, 7 a.m. - 2 p.m., with counter, indoor and outdoor seating available; online ordering will soon be available. The carry-out window opens at 6:30 a.m. In an effort to seat guests more efficiently, Scratch Biscuit Kitchen does not accept reservations. Learn more at scratchbk.com.





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DJ Scott Lassiter

BY KEVIN BOYLE

A good DJ plays to the crowd, always changes their sets, mixes in musical key, and can beat match to blend two songs and make a special blend for the crowd.

met Scott Lassiter at a charity fun run in WaterColor. The day before the race, I was told to make contact with the DJ and he would give me a microphone to announce the talking points at the start/finish line. "Great, a DJ, can't wait to listen to Shakira on a loop," pessimistic Kevin thought to himself. I had not encountered a local DJ in a quite a while and obviously I was not impressed by my last experience.

I arrived at 6:30 AM ready to make sarcastic comments on a microphone about how out of shape I am and to apologize to the runners who I had trouble pronouncing their name as they crossed the finish line. Who knew a named spelled Herbert is pronounced HAYBEAR. Sorry, Louisiana.

But I arrived to a perfectly tracked remix of some of my favorite songs. A continuous array of songs both old and new having an obvious positive and uplifting effect on the runners and everyone else in attendance. I listened for a solid 15 minutes before I realized it would be a good idea to announce that the race was starting soon.

After that race, I was a follower and fan of DJ30A.

To that point and for the years that have followed, Scott Lassiter has worked tirelessly to make DJ30A a staple of hotspots like the new Hotel Effie in Sandestin, the Pearl in Rosemary Beach, and pretty much every event in the area. His background is as interesting as the tracks he spins around town.

"I was in the Marine Corp for 6 years. I was in 2nd Battalion 8th Marines and I also volunteered to join a small unit called Small Craft Company," recalls Lassiter. "We specialized in quick hit Riverine raids. After the Marines I started a telecom company from scratch, sold it, and moved down to 30-A about 12 years ago."

He goes on to explain about how he had been in bands growing up and started DJing 20 years ago. While living in Atlanta, he enjoyed being a part of the underground music scene of the early 2000s and got into music production.

But being a DJ was not Lassiter's focus when he moved to the beach. In fact, his focus was on rebounding



from a tough time in his life as he sought refuge in the close-knit local community. An encounter with a famous local changed his whole perspective and ignited a passion that had fallen by the wayside.

"I moved here from Atlanta hurting and not happy. The community welcomed me, healed me, and has supported me," Lassiter explains. "Oli and the Red Bar family invited me to dust off my turntables one night when my friend Vladi was sick. This was after I stopped producing and DJing for years. That random invitation was a godsend and the reason I am doing what I love right now. When Red Bar opened back up, I was one of the first in the door with flowers and hugs! I simply cannot leave this place."

DJ30A became a big fish in a little pond. Opportunities from weddings and other private events evolved into regular gigs and invites to play at some of the top events on 30-A. With his continued success, I asked him what misconceptions he encounters as he plays around

"The number one misconception is that we aren't doing anything. DJ Press Play if you will," Lassiter chuckles. "Just like horrible bands, we also have horrible DJs that give us bad names. A good DJ plays to the crowd, always changes their sets, mixes in musical key, and can beat match to blend two songs and make a special blend for the crowd."

DJ30A's success has grown past the beach confines of South Walton. With over 300 tracks on Spotify and Apple Music, Lassiter has found collaborations with the Grammy award winning duo The Crystal Method as well as working with his studio partner Huda Hudia with whom he shares 4 number one hits in the breakbeat genre.

"I have also written songs for some national commercials," Lassiter adds. "I've cowritten for some country and rap acts but NDAs are involved. Pretty cool to know that some of the songs you hear on the radio and on TV have been written in the backyard on the Bay in South Walton!"

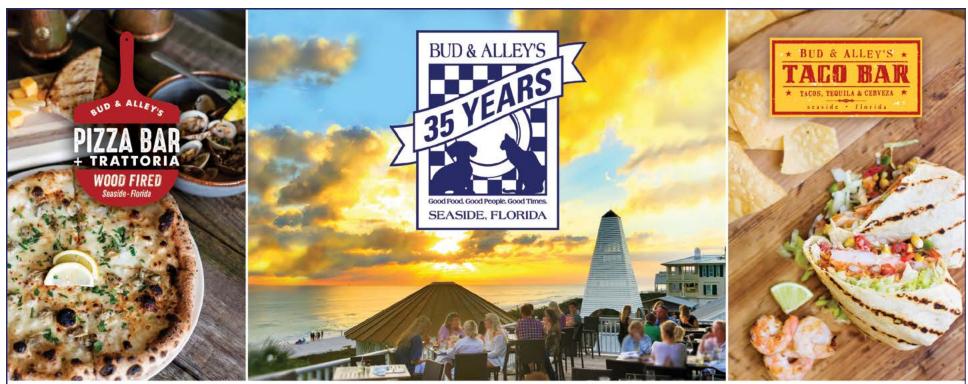
Just for my own selfish reasons, I wanted to know the most annoying song people request at weddings.

"This is tricky... instead of answering with a song, let me give some advice," Lassiter says as he locks in eye contact with me. "Before you make a request, look around the room. If the dance floor is rocking, please don't come knocking."

Noted. Looks like my days of requesting Deep Blue Something's Breakfast at Tiffany's are over.

DJ30A is available for regular gigs, private events, and weddings. Visit DJ30A.com or email scott@dj30a.com for more information.





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Legacy of Love—She Made it Happen, She Made it Fun A snapshot of the everlasting impact of 30-A's Team Stevens

BY CAROL BADARACCO PADGETT



In memory of JAN STEVENS

n 2010, husband and wife duo Steve and Jan Stevens made a pact: they would try their hand at real estate on 30-A, as a team.

"We agreed that we would give it one year," Steve says, "and if we were having fun and enjoying ourselves, great! If not, we would know it and would pursue something else together."

The couple, "soulmates" as Steve describes, had both retired from their original corporate careers in 2002 and bought a home in Rosemary Beach the following year.

They settled on real estate because Jan's background was in sales. "Becoming a realtor was her ideal vision of a second career," Steve notes. And since the pair had always supported one another in their dreams and endeavors, he too joined Jan in real estate classes and in sitting for the Florida Real Estate Exam.

When the couple began their new business venture in May 2010, though, real estate activity and sales along 30-A were nearly non-existent in the wake of the BP oil spill in the Gulf of Mexico.

"Our timing in the realm of 30-A real estate was not ideal," Steve admits. But at the end of the Stevens' first year—the year they had agreed to devote and then to reevaluate—"30-A real estate was back, and it was happening, and it was fun," Steve remembers.

By October 2010, Team Stevens Real Estate (TSRE), as Jan and Steve's operation became known, was licensed under the brokerage of Rosemary Beach Realty in 30-A's famous Rosemary Beach.

Over the course of the next 10 years-many of them gracing the back cover of The Thirty-A Review— TSRE flourished under a simple, straightforward mantra: We make it happen; we make it fun.

"The point being," Steve describes, "the selling or buying of coastal 30-A real estate should not be a burden, but a happy and joyous family experience." To that end, the husband and wife team focused relentlessly on customer service, always working to manage and resolve conflicts their clients might encounter in the process of buying or selling. Jan was devoted in helping families find their own most perfect "place at the beach." She felt the legacy of Team Stevens was to be a "dream enabler" by helping families realize their own dreams of beach life on 30-A.

In addition to making a difference in the lives of Team Stevens' real estate clients, Jan in particular worked tirelessly to impact people living off the beaten path of

"Jan was a very giving person and would respond and rally around others when there was a needespecially if the need involved the welfare of children," Steve recounts. "She was passionate about helping others in less fortunate areas of Walton County... One such area is the community of Bruce, Florida on Hwy 20 where families with children live with no electricity, in run-down houses or trailers, and go to bed hungry most nights."

To help, Jan worked alongside Tribal Chief Ann Tucker of the Muscogee Nation of Florida, which is based in Bruce, along with local officials and area ministers to establish an FDA-approved food bank to serve the diverse residents of Bruce.

"In addition, Jan worked to bring about a medical clinic to care for the families in Bruce," Steve shares.

Jan was devoted in helping families find their own most perfect "place at the beach." She felt the legacy of Team Stevens was to be a "dream enabler" by helping families realize their own dreams of beach life on 30-A.

In October 2018, when Hurricane Michael pummeled Panama City and the Florida Panhandle area, Jan again sprang into action. "She organized a brigade of volunteers who met daily for several weeks to make bag lunches for distribution to those in need," her husband remembers. "She joined forces with Hope Panhandle to provide volunteers to help with the clean-up and removal of debris from the homes of those affected by the hurricane."

And he adds, "She also rallied Miles [Neiman, editor-in-chief and publisher of The Thirty-A Review] to promote Hope Panhandle," putting the organization's contact information on the front cover of multiple issues.

In early 2021, the loss of Jan would leave a void in Team Stevens and the entire community of 30-A, which has embraced the Stevens family over the past 16 years.

"Jan and I were a team, both as soulmates and as teammates," Steve shares. "We complemented each other... my weaknesses were her strengths and vice versa. It was like that in our marriage of 53 years, the raising of our two sons, Jason and Michael, our focus on our family unit, and later on the families of our real estate customers."

Looking back on their unending partnership, Steve says, "Jan was the center of our family unit and of Team Stevens. 'She Made it Happen, She Made it Fun!'"

WATSON



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Inlet Beach, FL



Odd Bird, Great Beer

BY LIESEL SCHMIDT

Our beer is made to be both flavorful and easy drinking, and we are focused on providing high quality, well-balanced, and flavorful beer that can be enjoyed all day.

amily, friends, beach, and beer—In the coastal communities of the South, those are four things that seem to be inextricably linked. Unfortunately, the advent of a worldwide pandemic seemed to cast a long shadow over those times spent together, beer in hand, while the waves washed up over the shore like a returning friend. For Hunter Davis and Anne Margaret Harrison, it was finding a way to bring those simple joys back that led to the idea for their own brewing company.

"Due to the pandemic, we both found ourselves at home on 30-A, and the slowness of life during that time allowed us to enjoy simple things," says Davis, who spent the last 20 years immersing himself in the food and beverage industry of Walton County. Naturally, that passion is a key component to his venture with Harrison, who brings her knowledge in business and science.

"Homebrewing and beer tastings became a part of our regular routine, and we loved bringing our friends and family together for these occasions. We didn't want the fun to end and couldn't think of anything better than sharing this with our community. Each of us had something different to bring to the table with experiences in the food and beverage industry, business knowledge, and a passion for brewing," Davis notes. "It was the best combination for a brewery, and we couldn't wait to begin."

By June 2020, the newly minted business partners had created a business and then moved into their brew space at the beginning of September. Beginning with a five-barrel brewhouse that holds four-to-five-barrel fermenters, the new brewing company is taking flight with a name to match.

Uniquely called Odd Pelican Beer Company, the brand is one that Davis and Harrison feels conveys a state of mind—and brings back a few memories. "The story of the odd pelican is a familiar tale to many beach locals," Harrison explains. "Growing up, Hunter's dad always stopped to count the pelicans. He told Hunter that they always fly in odd numbers, and this led to the never-ending question: Where is the missing pelican? We have come to the conclusion that our odd pelicans can't help but stand out from the rest. The odd pelican is constantly searching for a good time, good company, and good beer."

Sourcing all of their grains from the Midwest, mostly Wisconsin and Montana; and their hops from the Yakima Valley in Washington state, Odd Pelican has plans in place to brew a variety of beers, casting a wide net to appeal to a wide range of beer lovers. "We want to create a flavor for everyone," says Davis, who also owns his own private chef business called The Dish and the Spoon. "There will be a focus on seasonal beach beers, IPAs, and malt-forward brews."

And while launching a business in the midst of a pandemic might have been more than slightly risky,

the risk came with great rewards. "We naturally had quite a few challenges, but with the obstacles that this has brought, it has also brought us the time and opportunity to turn our passion into a business in the first place," Davis says.

'Our favorite part about owning a beer company is how it brings people together. Growing up in this closeknit community, we have always loved how food and drink has a way of bringing people from different ages, places, and interests together. We're excited to be able to share our love for beer with our community, and we can't wait to watch the Odd Pelican family grow with each new person that tastes it. Our beer is made to be both flavorful and easy drinking, and we are focused on providing high quality, well-balanced, and flavorful beer that can be enjoyed all day."



First to be released is a golden ale called "Bud's Brew", which is part of the premier line "Seaside Suds". The beer will first be released in establishments in Seaside and later into surrounding communities. "Our plan for the future is to get as many different beers in the public's hands as possible, and we are excited to release our flagship beers on draft and grow into cans soon after," Davis explains. A taproom is planned to open at the Odd Pelican brew space in Freeport later in the year—giving all odd pelicans a place to come and find their own.

For more information, visit them on Facebook at www. facebook.com/OddPelicanBeer.



GRAYTON BEACH

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A Garden of Delights

BY LIESEL SCHMIDT







operating 50 Effy jewelry stores on cruise ships. But when the pandemic hit, all 50 stores were temporarily shuttered as the cruise

Using jewelry she curated from 20 years of experience and connections in the fine jewelry and diamond industry, Turner has

industry shut down.

filled Anthea le Jardin with all that sparkles as well as a large collection of impressionist inspired art, vintage midcentury modern barware, fine fragrances, and other luxury gift items from around the world. And, of course, there are the flowers. "I wanted to create a floral inspired boutique with the soul of Europe," says Turner. "It is meant to feel like you are stepping into an intimate and charming store in a small, quaint village in the South of France or Italy. That's also, I think, what has been my success, even in opening during a pandemic. The lack of travel around the world has people pining for unique experiences, so a charming, European inspired shop with gifts that offer surprise and delight is exactly what everyone wants."

Among the most popular of the boutique's offerings are Effy floral and butterfly diamond jewelry, diamond essentials, unique matchboxes and decorative trays, luxurious silk robes, and the fabulous Maison Louis Marie No. 4 fragrance. Fragrance, in fact, is a big part of the boutique's appeal. "Customers absolutely love the scents,

from candles and room sprays to perfume. The store scent is usually the first thing mentioned when they enter the store," Turner notes.

Looking around the boutique—with its dark walls, massive chandelier, and bright, expressive art—Turner's care in her merchandising as well as her thoughtful curation of ambiance is clear. "I put a lot of passion and thought into every piece I buy," she says. "I want everything to be unique and different, unlike anything you can find in the States. Also, the atmosphere is cozy, yet elegant, and feels a bit like you've stumbled upon a cozy little bookstore, vintage shop, or florist in a small French or Italian village. The merchandise and lights sparkle—I want customers to feel like it's an elegant VIP experience."

The boutique is much more than a business to Turner—it's a way of touching people. "Our mission is to spread love, and I put up a bright pink sign on the front of the store as a daily reminder of that," she says. "We try to make every visit special, not just a transaction—a memory or an experience, so I think that some customers often come back to get a dose of happy and feel good about themselves. Others visit because they love the uniqueness of the product and knowing that they can always find a fun, quirky, distinctive gift for any occasion."

As much as she makes the shop a destination for others, it is the culmination of a lifelong dream for Turner. "I've dreamed of owning a store since I was a child, and it's everything I ever wanted and more. My quality time with my mother as a child was shopping, and she used to take me antiquing," she says, explaining that her mother always encouraged her to pursue her dreams and was a great inspiration for the shop. Unfortunately, Turner's mother died only weeks before her entire cruise industry shut down. "The store owners were always so sweet and generous to me; so, at a very young age, I recognized the power of making someone happy in a short visit. I love the opportunity to make someone's day brighter or their vacation better. It's a very personal experience for me, and it brings me joy to have someone smiling when they walk out the door."

Opened in November of 2020 during the height of

Anthea le Jardin is located at 29 Hub Lane, Watersound, FL 32461. For more information, call (516) 830-5758 or visit www.anthealejardin.com.

eaning garden, grove, or yard, the French

word jardin is apropos for the small shop in

Watersound, whose façade is almost complete-

ly obscured by a wall of greenery. Broken only by a large

placard bearing the name Anthea le Jardin and a happy

pink neon sign in cursive script that says simply "Spread

Love," the lush green garden walls lead into another

world—one filled with unique treasures waiting to

the pandemic, Anthea le Jardin was a risky proposition

for owner Anthea Turner—but it was also a fulfillment

of destiny. A woman whose professional history is filled

with exciting travels and beautiful things, Turner left the

fast-paced life of working in New York's diamond district

to move to 30-A, having made her mark in the fine

jewelry and cruise industry for more than 20 years. That

expertise took her far-both literally and figuratively-

be discovered.







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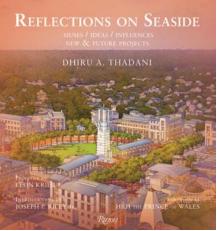


WATERSOUND

Celebrate 40 Years with Reflections on Seaside at Sundag Books

BY ANNE HUNTER | PHOTOGRAPHY BY JACK GARDNER







ith a nod to His Royal Highness Charles, Prince of Wales, stop by Sundog Books to purchase your copy of Reflections on Seaside, by architect, author, and urbanist Dhiru A. Thadani. It is the seguel to Visions of Seaside, the comprehensive book that chronicled the evolution and development of Seaside, Florida's first 30 years. Visions of Seaside examined the history and background of the town's progenitors, the circumstances that brought them together, and the evolution of the plan.

With a forward written by HRH, Reflections on Seaside celebrates the fortieth anniversary of the town that has inspired countless designers, architects, urban planners, and everyday citizens in the search for the ideal hometown. The sequel features, among other elements, new projects built in and around the town since the publication of the first book in 2013.

A host of contributors share experiences from their visits to Seaside and the influence it has had on their personal and professional lives in the new book, which illuminates the embodied ideas that are the genius of the town. These ideas form a rich repository of knowledge to be shared and emulated in the numerous communities being built in the United States and abroad. Additionally, several new urbanist projects are featured that would not have been built if not for Seaside, proving that the fulfilled dream of the world's first new urbanist town has had a profound influence on town planning practice and the resurgence of place-making in the built environment.

The visions of the Davis Family, as the town founders, are highlighted and serve as a blueprint for moving forward into a sustainable future. New essays by prominent architects and designers, including Robert A.M. Stern, Andrés Duany, Deborah Berke, Steven Holl, Elizabeth Plater-Zyberk, Ray Gindroz, and Scott Merrill, among many others, examine urbanism today as well as other pertinent topics that address the need for beauty in

Beautifully composed and never-before-published photographs by local photographer Jack Gardner enhance this publication, a must-have for anyone who has been touched behind the charm and design of Seaside. "It was an honor and privilege to contribute new photography and images from my archives to Dhiru's latest tome that pays tribute to the history of Seaside and its influence on the new urbanist movement and to the architects, urbanists, and influencers who helped to shape it's growth over the years," says the photographer who captured photographs of the empty town during the pandemic. Gardner explains, "It (the pandemic) has tragically taken many lives worldwide and provided a rare opportunity to photograph Seaside's Central Square business district when it was closed to the public. The black and white images in the book are a stark reminder of this event, but also provide a unique look at Seaside's architecture at rest and unobstructed. I also want to give a nod to my colleagues and local photographers Fletcher Isacks and Kurt Lischka who contributed valuable images to the book as well, and to Steven Brooke whose photos of Seaside in its early years provide a historical context to

HRH Charles, Prince of Wales, is the heir apparent to the British throne as the eldest child of Oueen Elizabeth II. An advocate of the new urbanism, he was

inspired by Seaside to develop new towns in the UK and wisely chose Léon Krier to master plan his projects, as Krier is the spiritual godfather of new urbanism and an early consultant to Robert and Daryl Davis and the design team of Seaside.

The introduction by Joseph P. Riley Jr., an American politician who served for ten terms as mayor of Charleston, SC (1975-2016), relays his learning from Seaside and the influence it had on the rebirth of his low country town.

Dhiru A. Thadani, AIA, is an architect, author, and urbanist who has worked on projects across the globe and now serves as urban design consultant to several U.S. and international cities. Thadani hopes this new volume will cement Seaside's place in the forum of traditional Urbanism: as a city of ideas, as a major influence on the process and reality of innovative urban planning, and as a power to inspire new and future projects.

Léon Krier is an architect, architectural theorist, urban planner, and prominent advocate of New Urbanism and New Traditional architecture. He serves as an adviser to Charles, Prince of Wales, and is the designer of the 100-foot-tall tower that will one day grace the center of Seaside.

For more information: Visit www.annehuntergalleries. com or stop by Sundog Books in Seaside.



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The Seaside Style

BY KEVIN BOYLE

recall seeing a post recently on Facebook where there was a photo of a long line outside of The Seaside Style, the flagship store for the Seaside Associated Stores, in downtown Seaside. The sarcastic question accompanying the photo was, "Who would wait in a line this long for a t-shirt?" The irony of this post was not lost on me. Sure, it's just a simple mono-chromatic shirt sporting SEASIDE across the chest. But after working in Seaside for over 15 years, I know it means much more than that, and not just to the customers buying them.

It all began in 1984 with the vision of co-founder of the town of Seaside, Daryl Rose Davis. Davis took graphic design courses at a local college and hand drew the original Seaside logo. She originally sold the first Seaside t-shirts at her Saturday Farmers Market, which was an event used to help attract potential buyers to the town. The market evolved into the first retail business in Seaside known as Per-Spi-Cas-Ity

"Our company opened new businesses throughout the years from concepts incubated in Per-Spi-Cas-Ity. The first store was a Seaside souvenir shop called Sue Vaneers. Today The Seaside Style has grown has grown into a lifestyle brand that is recognized worldwide," says Vice President Erica Pierce. "What we sell is meant for everyone—not only the guests of Seaside, but anyone who wants to be a part of the story."

That story is very familiar to those who run the company, literally. Pierce runs SAS with her daughter, Makenzie Carter, who serves as the Assistant Vice President. Carter's cousin and Pierce's niece, Kendall Andrews, is the Director of Digital Marketing. The trend continues down the corporate ladder with brothers and sisters-in-law, husbands and wives, and siblings all working to capture the magic of the storied 30-A beach town and share it with visitors every year.

To me, it sounds like a potentially awkward Thanksgiving dinner table every day of the year and you do not even have that delicious metal can Cranberry



sauce to look forward to. You would never stop working or talking about work. Family gatherings and vacations become brainstorm sessions for the week, month, year ahead. But to this close-knit company, that is the

"I truly enjoy being able to work with my family. I realize that is a huge blessing because most corporations don't allow that," says Andrews at her shared workspace with Carter and Pierce in their Seaside office. "We spend our workdays in a shared office and get plenty of togetherness, but I'm grateful for that, because otherwise I probably wouldn't see them nearly as much."

The upward development within the company has always been an important facet of their success, avoiding the talent stagnation and preventing turnover, an Achilles heel of the retail industry. This focus on development has an emphasis on empowering women in the workplace as well.

"Daryl as a female entrepreneur has always been passionate about empowering women in business," Carter says. "Not only has she helped woman in our company, she has also helped other female entrepreneurs get off their feet."

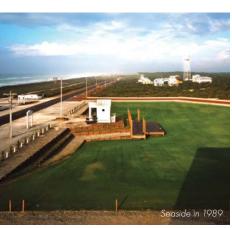
Pierce looks at it even more personally, seeing her daughter and niece rise in the ranks over the years.

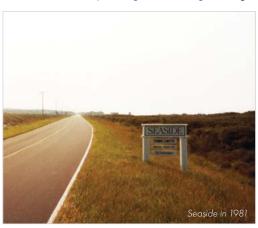
"I love seeing how Makenzie & Kendall have matured," says Pierce. "They took interest in the company at an early age and became a natural fit for the company because they have proven to be trustworthy, capable, and worked their way from the bottom up."

So, yes, Facebook keyboard warrior, it is easy to think that the line is just for a shirt. But the work behind the scenes to elevate Seaside and ultimately 30-A as one of the premier vacation destinations in the country tells a much more complex story.

"Even though the SEASIDE" t-shirt has gained us national recognition, we have always concentrated collectively on the lifestyle of Seaside. Our stores started as souvenir shops and evolved through the years into a lifestyle brand by adding in elements of the home and curating collections that truly reflect a lifestyle of being in Seaside," reiterates Carter. "We are never satisfied; we never feel like our job as leaders and creators is finished we are always looking to evolve and improve."

The Seaside Style Flagship store is located in Seaside at 121 Central Square and Bump + baby is located at 63 Central Square, with the Beach, Kids, and Cabana by The Seaside Style being located on the beachside of Seaside. Spring hours are 10am to 7pm and please call (877) 508-9411 for more information. Shop online at TheSeasideStyle.com, Cabana Seaside.com, and BumpandBabySeaside.com and follow The Seaside Style on Instagram at @theseasidestyle, Cabana by The Seaside Style at @cabanaseaside, and Bump + baby at @ bumpandbabyseaside.









Profile: Tom Fitzpatrick Broker Associate for Scenic Sotheby's International Realty

BY TESS FARMER

om Fitzpatrick has combined his profession and passion as one of the leading real estate agents in Northwest Florida. Specializing in the luxury real estate market on 30-A, he received the highest average sales price for Scenic Sotheby's in 2019. In this unprecedented year, he continues to produce significant sales in high-end residential properties.

He's also a passionate golfer and combines his work with his passion of golf to network and establish new relationships with buyers, sellers, and colleagues. He is one of a few to have achieved "David Leadbetter Certified Instructor" status in golf. Through the years, Fitzpatrick has played and trained with several number one-ranked pro golfers, notable entertainers, and corporate executives. He also shares musings and info in a regular golf column here in *The Thirty-A Review*.

We caught up with Fitzpatrick in the midst of a hectic week during spring break to learn more about his background and get his thoughts on the outlook for the future of this market. He also shares some pretty neat celebrity connections he's made through golf.

First, tell us about how you got started in your career.

I grew up on the east coast of Florida and attended the University of Florida, majoring in business finance, and also was a member of the men's golf team there. Initially I did property management for rock guitarist Stephen Stills from Crosby, Stills & Nash in Florida. Funny enough, I met Stephen on his family Christmas vacation to Florida in the 80s. We became friends and played golf through the years in Florida and on visits to Los Angeles, where Stephen was a member of Bel Air Country Club.

I then began working for David Leadbetter, the renowned golf teacher, in the early 90s. From there I conducted corporate golf workshops at Pebble Beach and other resorts for fifteen years with Tim Gallwey, author of Inner Game of Golf.

What was it like being around golf instruction?

My very first day working for Leadbetter, David asked me to greet golf star Seve Ballesteros. While waiting for David to arrive Seve wanted to watch his swing on video. He insisted on asking me what I thought he should change in his golf swing to which I had no earthly idea!



How did that lead you to real estate in Florida?

I was asked to join a development group on 30-A. As their real estate broker of record, I managed the sales effort for their communities.

What are some of your best memories working for a leading rock guitarist?

One of the perks were backstage passes. At one concert, CSNY would be on stage... Stephen would walk off stage left to where I was standing, change guitars and start telling me about his latest round of golf. Then with new guitar in hand headed back onto stage. I also remember being in Stephen's home studio with Michael Douglas, listening to a promo tape Stephen was hoping to get picked up in one of Michael's movies. But getting to talk golf with Neil Young was as cool as it gets.

He combines his work with his passion of golf to network and establish new relationships with buyers, sellers, and colleagues.

Any other celebrity encounters worth sharing? Who's got the best golf game?

The best entertainer I actually had an opportunity to play with was jazz musician Kenny G. He was by far the most consistent and you could tell really studied the game. And the kindest person, too.

What are your thoughts on the outlook of the local housing market?

Scenic 30-A has experienced an unprecedented flurry of sales in the last twelve months. Covid-19 accelerated the buying of the dream house that would allow family members to safely reconnect in open spaces. Our real estate market is changing dramatically and at a rapid pace... It's essential to know the 30-day sales trends.

In February alone, I represented some of 30-A's most luxurious properties, totaling over \$28,000,000 in closed sales volume. Consumers have wholeheartedly embraced the quality of life that 30-A uniquely offers. And a big driver of our market is income producing rental homes.

Tom Fitzpatrick and his team understand clients appreciate an uncompromising level of honesty and customer service. Working closely with buyers and sellers, his aggressive marketing programs position real estate portfolios to a very unique worldwide audience.

Fitzpatrick offers a complimentary 'real estate review' that includes market statistics helpful in determining real estate valuations. He's even open to sharing that info over a round of golf!

The local Scenic Sotheby's International Realty office is located in Inlet Beach at 30Avenue, 12805 US Highway 98 East in Suite D201. Phone: (850) 225-4674, Email: tom@scenicsir.com

Title Insurance

"What is title insurance and do I really need it?"

BY KIMBERLY WATSON SEWELL AND FRANKLIN H. WATSON

Questions and Answers...

In every real estate transfer the matter of title examination invariably arises, and that is often followed by a question as to the need/nature of title insurance. "But I have a deed and a title search was originally conducted," many people say, "isn't that all I need?" No! A deed is not proof that the seller is actually the owner. Nor does it contain information regarding the rights others might have in the property, unpaid taxes, mortgages, easements, and restrictions.

"Can't I find out about their rights from the public records?" Yes, most of them. However, all of the necessary information is not contained in a single book, in a given office, or even in the same county. Add to this the possible errors in indexing, improper searching, and errors in examination; in other words, the human element and one can begin to realize the need. Besides, what is not in the public records is often what causes title trouble.

What is meant by "Title"?

"Title" is synonymous with legal ownership of property. It legitimates your right to "peaceful enjoyment" of the property you own, within restrictions or limitations of use imposed by covenants or government authorities.

What is Title Insurance?

Real estate title insurance, unlike most types of insurance, insures the property's title for the time period extending backward in time from the date of the policy rather than forward, thereby protecting against losses arising from events which may have occurred prior to the date of the policy. The title insurance guarantees a buyer's ownership and peaceful enjoyment against existing hidden claims, liens or judgments associated with a property after the purchase is completed. This means that when a buyer purchases real estate, a title insurance policy insures or otherwise guarantees that the buyer is protected if a hidden defect in the property title is subsequently discovered. Hidden risks such as those referenced below could potentially lead to a significant financial loss or actual loss of title to the property.

Title insurance will pay for 100% of all expenses in defending you against any lawsuits attacking the title as insured, and will either "clear up" the title problems or pay the insured's losses up to the amount of the policy.

A One-Time Investment.

Unlike hazard, flood, or casualty insurance, when you purchase a Title Insurance Policy, you pay a single,



one-time fee based on the value of the property being insured. Yet, the policy provides protection indefinitely remaining in effect as long as the insured has an interest in the property. If the insured should die, the coverage automatically continues for the benefit of the

Additionally, if the insured sells the property via a general warranty deed, which is typical, the insured is giving warranties of title to the buyer, were the insured covenants with the buyer that not only has the insured not personally done anything to adversely affect the title being conveyed, but neither has anyone else who has ever owned the property, the owner's coverage continues to insure the owner regarding said warranties.

How are Title Insurance Rates Set?

How title insurance premium rates are set varies from state to state. In some states rates are set by the title companies themselves and in others, such as Florida, the rates are set by the State Department of Insurance. For those states that set the rates such as Florida, each title company is required to charge the same for title insurance, and rates are promulgated based on the purchase price of the property. As such, when shopping title insurance in Florida, you will receive similar rates for title insurance from each company.

Some **HIDDEN RISKS** that can cause a loss of title or create an encumbrance on title may include, any the following situations:

- Seller purchased the property while committing mortgage fraud.
- Seller or prior seller may have outstanding personal judgments which could attach to the property.
- Forged or missing deeds, mortgages, satisfactions, or releases of mortgages and other instruments.
- Invalid, suppressed, undisclosed, and erroneous interpretation of wills or undisclosed or missing heirs.
- Liens from unpaid estate, inheritance, income, gift, and real estate taxes.
- A judgment or levy upon which the title is dependent may be void or voidable on account of some defect in the legal proceeding.
- A prior deed may be voidable because it was signed while the grantor was incompetent, a minor or in bankruptcy.
- · Outstanding prescriptive rights not of record and not disclosed.
- · Mistakes made during the examination of the title of the property.



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Gain Instant Power with a Backswing Coil

BY TOM FITZPATRICK





Photo 3

yardage immediately.

of movies about a boxer. Interestingly, he described the body motion in the downswing

Combine a released

right side with a wide

arc and you'll gain

as being similar to a right-handed undercut punch in boxing.

Here's the second part of the distance equation: a freer right shoulder and hip sets the stage for a wide arc. Your right elbow can extend away from your side to create width. The completed backswing is where

freer right shoulder and hip sets the stage for a wide arc. Your right elbow can extend away from your side to create width. The completed backswing is where the shoulders turn 90 degrees, the hips rotate 45 degrees, and the arms reach the 10 o'clock position. (photo 1)

Combine a released right side with a wide arc and you'll gain yardage immediately. Try these drills to get the feeling:

- Take your stance with your right foot pulled back 3-4 inches. That will give your right side a head start in coiling up. (photo 2)
- Invert the club and grip it at the hosel with your right hand only. Whip the club to the top.
- Push your right elbow to the top with your left knuckles to create a wide arc to the top. (photo 3)

Bryson Dechambeau has taken the coil to an exciting new level. And David Leadbetter says the better a golfer winds up, the better they will naturally unwind. If you do, chances are you'll be using muscles that you've never used before, and that's a great sign that you are building an athletic swing!

hen it comes to increasing distance, we often think of simply swinging the arms faster or perhaps turning the hips through faster. What often gets overlooked is just how important the winding up of the body is on the backswing. When you coil your torso, the club has a running start towards creating speed. An increase of 1 mph in ball speed leads to 2 yards further.

What typically inhibits the backswing is a locked right side. A stationary right hip produces a weak, out of sequence hit. It results in a lack of space for the club to freely swing through impact. The result is a club that is slowing down. The key is to release the right hip and shoulder. When they do, you'll have more room for your club to travel freely into the impact zone on an inside path.

Sylvester Stallone, the action movie actor, told us that he imagined the backswing as a door that opens and the downswing as a door that closes. That's a good visual picture. Stallone was famous for his Rocky Balboa series

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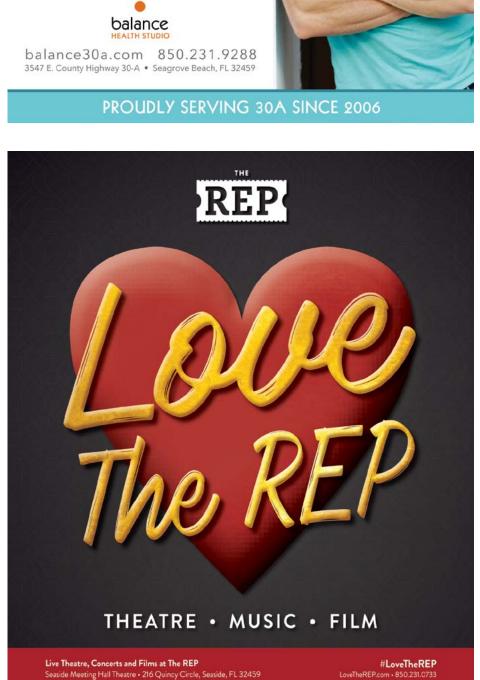
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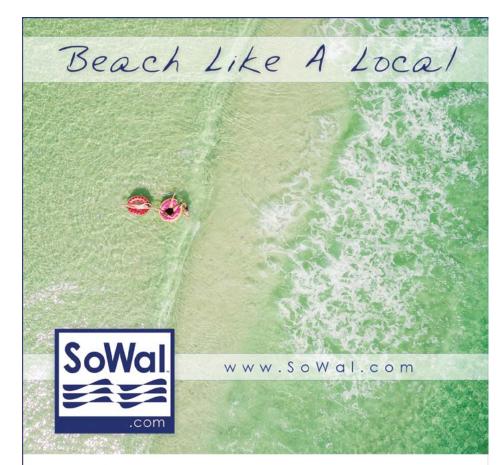
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