

REGISTER

FIRST COAST

APRIL/MAY 2022

Ponte Vedra • Nocatee • Jacksonville
The Beaches • St. Augustine • Amelia Island



Spring
**HOME &
GARDEN**

**WINE & DINE
ON THE FIRST COAST**

**KID'S SUMMER
FUN GUIDE**

ABOUT THIS MAGAZINE

The First Coast Register is a bimonthly general interest magazine published by The Ponte Vedra Recorder and Osteen Media Group. The magazine can be found throughout the upscale areas of greater Jacksonville. For advertising inquiries, call 904.285.8831.

Hugh Osteen, COO/VP

Susan Griffin, Publisher

Amber Anderson,
Page/Graphic Designer

Lisa Murphy, Ad Designer

Shaun Ryan, Editor

Anthony Richards, Staff Writer

Kristin Flanagan-King,
Account Executive

Adele McGraw,
Account Executive

April Snyder, Sales Assistant

Debbie Apple,
Senior Marketing and
Advertising Consultant

Joe Wilhelm,
Circulation Manager

Contributors:
Leigh Cort, Janet Westling

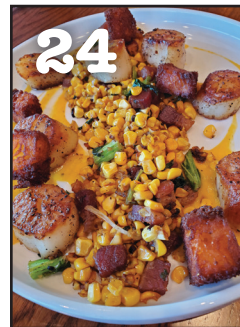
FIRST COAST REGISTER
1102 A1A N., Unit 108
Ponte Vedra Beach, FL 32082
904.285.8831

ON THE COVER



PHOTO PROVIDED BY
JANET WESTLING

CONTENT



- 4** ONE OF US! JOY WALKER
- 5** BRASS PLANS ITS 30TH ANNIVERSARY GALA & SYMPHONY CONCERT
- 10** UNIQUE PAINTINGS OF SUSANNE SCHUENKE EXHIBITED AT THE LINK
- 11** SUNSHINE SHOWDOWN ON THE BASEBALL DIAMOND
- 13** A CHARMING COASTAL FRENCH COLONIAL IN THE HEART OF PONTE VEDRA BEACH
- 16** A LIFE OF FINDING BEAUTY AND HISTORY IN RUGS
- 17** EMPHASIS ON QUALITY WINS CUSTOMERS FOR FLUS
- 20** RAP HOME TOUR RETURNS IN FULL SWING
- 22** 'SPRINGING THE BLOOMS' EDUCATES RESIDENTS ABOUT GARDENING
- 23** A NIGHT OF ART
- 24** GET LOST IN WHAT YOU LOVE - A LOVE STORY ABOUT EMBER & IRON
- 28** ST. AUGUSTINE FOOD & WINE FESTIVAL RETURNS
- 31** JAY FUND BREAKS RECORD AT WINE TASTING GALA
- 32** REVVING UP FOR A GOOD TIME
- 34** CAMPS OFFER KIDS LOTS OF WAYS TO HAVE FUN THIS SUMMER
- 37** LOCAL ENTREPRENEUR'S FILM ON HISPANIC BARTENDERS WINS AWARD AT FESTIVAL
- 38** CYPRESS VILLAGE HOSTS FIFTH ANNUAL PUTTERS TOURNAMENT
- 39** CULTURAL COUNCIL HOSTS ROWITA CEREMONY AT THE WATERWORKS



Luxury Intracoastal Estate

Private 4+ acre waterfront estate you get to call home. Custom-built with privacy, security and sustainability, this 10,956 sq. ft. home is truly a work of art. Stunning and expansive eastern views of the Intracoastal Waterway with 160 ft. of water frontage and fully equipped for year-round outdoor living with a 25,000 -gallon salt chlorinated pool, hot tub, dock, and boat lift. Come enjoy unrivaled privacy just minutes away from Mayo Clinic and the Atlantic Ocean. **5 Bedrooms, 5 Bathrooms, 4 Half Bathrooms \$8,995,000**



Oceanfront Retreat

This spectacular 3-story oceanfront gem is move-in ready! Contemporary coastal design throughout with. Guest apartment over detached 2-car garage with 1 bed/bath and kitchenette. Main house with 2 attached 1-car garages. Open floor plan with white oak wide plank floors throughout. Chef's kitchen with large island for casual seating, quartz countertops, Wolf and Subzero appliances, 2 dishwashers and beverage fridge. **4Bedrooms,4Bathrooms,1HalfBathroom \$4,300,000**



South Jax Beach Oceanfront Classic elegance in highly desired South Jax Beach! One of the original cottages that has been completely restored with natural light in the main living space and a guest suite that opens onto the oceanfront lanai. Owners Suite has expansive views of the ocean from the balcony. **4 Bedrooms, 4 Bathrooms \$3,200,000**



Ponte Vedra Boulevard An idyllic home in Old Ponte Vedra just steps from the Ponte Vedra Inn and Club across from the ocean on the Boulevard. The 3,300 sq. ft. residence is one of the last originals and sits on .54 acres on hole #3 of the Ocean Course. Separate guest suite. **5 Bedrooms, 4 Bathrooms Main House, 1 Bedroom, 1 Bathroom in Guest House \$4,414,400**



SARAH ALEXANDER

Sarah Alexander, REALTOR®
904-334-3104 cell
Sarah@SarahAlexander.net
www.beacheshomes.com



BERKSHIRE HATHAWAY
HomeServices

Florida Network Realty

'From Cottages
to Castles'



ELIZABETH HUDGINS

Elizabeth Hudgins, REALTOR®
904-553-2032 cell
Elizabeth@ElizabethHudgins.com
www.beacheshomes.com

One of Us!

as told to
SHAUN RYAN

**JOY
WALKER**



Joy Walker is a Realtor with Berkshire Hathaway HomeServices Florida Network Realty and has chaired the Riverside Avondale Preservation Home Tour for the past eight years. It's the neighborhood she and her husband chose to move to when first coming to Jacksonville from Atlanta, and one she clearly enjoys telling people about.

This is the eighth time you have served as chair of the RAP House Tour. What are your responsibilities?

My main job is to gather the houses for the home tour. It's based on a lot of different things. You try to have an assortment of bungalows and the big houses, some businesses and churches and anything that makes it interesting.

This year, we have the oldest home in the Riverside/Avondale district on the tour as well as a brand new construction. So, people can go and see things under construction.

The home tour committee also helps in deciding which homes will be on the tour

What do people see on the tour?

When they go, they can expect to see some wonderful, interesting properties. One year, we had the Junior League on the home tour not knowing that it was the first Mormon church in Florida. So they get to see things that are interesting. They get to see everything from mansions to churches to bungalows. And we have beautiful churches.

And they get to see our historic district. If they don't live here in Riverside and Avondale, they definitely get to see the beauty of our community. It's one of the largest historic districts in the South.

We have people from Savannah who come every year, Lake City, Fernandina, the Beaches.

What prompted you to make your own home in the Riverside/Avondale area?

We came here from Atlanta – from Marietta, in Cobb County – in 1999. The reason we came here was my husband took a job with the St. Joe Company.

We had a great Realtor, and people at work were suggesting the beach and Marsh Landing, Queen's Harbour. But one day, my husband went to lunch in Avondale on his

own, and he called me after lunch and he said, "You won't believe this neighborhood I found!"

So, I came down again on my fifth trip of looking for houses, and I just fell in love with the Riverside/Avondale area. The beautiful tree-lined streets, the walkability, the parks, the Cummer Museum ... I just felt like this is the best neighborhood in Jacksonville.

What makes that area special?

We have the St. Johns River and lots and lots of riverfront, but I think what really sets it apart is the architecture. It's only one of two nationally recognized historic districts in Jacksonville. And, like I said, it's one of the largest historic districts in all of the South.

But I think it's mostly the architectural diversity. We have everything from mansions to bungalows to one of the oldest condos in the state of Florida, and everything in between. The Cummer Museum, great restaurants, the walkability.

It's truly a neighborhood. I think the majority of homes were built in the '20s, early '30s. There are no two homes that are alike that I've found. It's just amazing.

I live in Avondale in a 1911 home that was designed by a famous Jacksonville architect. I live in a shingled home that looks like it belongs in New England.

Tell me about your career as a Realtor.

My degree was in elementary education. But I have just always loved architecture. Seeing the outside of houses and how other people lived and why they choose to live there.

I knew we were moving here, and at the time I was a substitute teacher for 10 years at one of the school districts that my children were in.

And I thought I wanted to try and sell real estate when I move. Do something

different. And so, when we moved here, I took my classes and got my license and here I am. I've had my license for about 20 years. I love it.

I'm thinking, what is it in me that drives me to teach or to be a Realtor or to do the home tour, and I think I just love helping people. Filling a need.

I absolutely love working at Berkshire Hathaway. Great company. Great team support that trickles down from the very top all the way down to everybody working for the company.

It's just a great company to work for.

How does Northeast Florida stack up to other places?

I think it's wonderful. When we moved here, I said to my husband, "I don't want to move any further south than St. Augustine."

I love the climate. Our younger son, for a while, lived in Fort Myers and Sarasota with beautiful, beautiful cities. But it's just so hot!

I love the diversity. We have a little bit of that in our weather. The landscaping here is a little different. I'm originally from Kentucky; I kind of like the greenspace.

But I do love our proximity to the beaches and Amelia Island, and the proximity to Savannah and Charleston and up and down our coastline and the west coast of Florida. We're in the perfect place. It's just a great place to live.

What do you like to do in your free time?

I like to spend time with my family, my husband. We have two sons. They both stayed behind in Atlanta and married Atlanta girls. We have five grandchildren. And as much as we can, we are together with them.

And also, we love going to Amelia, just for a day or two. Driving up there. Getting away.

BRASS plans its 30th Anniversary Gala & Symphony Concert

by LEIGH CORT

One of the highly anticipated fundraisers of the spring season in the Beaches area of Jacksonville is hosted by BRASS (Beaches Residents Actively Supporting the Symphony) on Sunday, May 15. The entire Jacksonville Symphony will be featured at the Ponte Vedra Inn and Club led by conductor Gonzalo Farias. The black-tie (optional) evening includes a cocktail reception, dinner, live auction and musical performance by the Jacksonville Symphony.

For 30 years, BRASS has been a highly recognized organization in the Jacksonville Beaches community that supports the Jacksonville Symphony through financial contributions, promoting concert attendance and fostering orchestral music appreciation. BRASS is an all-volunteer group represented by Beaches residents who are dedicated to music and the efforts of the Jacksonville Symphony.

Throughout these three decades, BRASS galas have raised amounts ranging from \$75,000 to \$100,000. These donated funds are used to sponsor Jacksonville Symphony concerts and other events at Robert E. Jacoby Symphony Hall and throughout Greater Jacksonville.

This year's 30th Annual Gala honors the memory of Robert E. Jacoby who, with his wife Monica, sponsored many BRASS galas through the years and were generous Jacksonville Symphony patrons season after season. Original BRASS members, the Jacobys moved to Ponte Vedra Beach in 1986 from New York City and immediately became involved in the Jacksonville community, helping to create this highly respected Beaches-area group "... to bring together music lovers for friendship and support of the Jacksonville Symphony."

The Jacobys remained supporters of both the Jacksonville Symphony and BRASS ever since.

In 1997, the Jacoby Symphony Hall at the Times-Union Center for the Performing Arts opened. It is recognized as a world-class symphony hall specifically designed by orchestral performances that seats 1,800 attendees and is included among a narrow list of American orchestras with their own dedicated concert hall.

In addition to generous individual financial contributions, BRASS has supported the Jacksonville Symphony through corporate sponsorships and BRASS special events. Hundreds of BRASS participants, along with

BRASS Board of Directors members, have created and supported live concerts in various local venues.

BRASS also helps provide music education through a partnership with OLLI (Osher Lifelong Learning institute) at the University of North Florida and by mentoring young musicians for the BRASS Ring Student Music Competition.

Maestro Gonzalo Farias was born in Santiago de Chile and is an engaging orchestral conductor, award-winning pianist, passionate educator and associate conductor of the Jacksonville Symphony. His ambition is to establish music-making as a way of rethinking our place in society by cultivating respect, trust and cooperation among all people in the community.

The BRASS 30th Annual Gala & Concert will be held from 6 to 9 p.m. May 15 at Ponte Vedra Inn & Club.

For ticket reservations and BRASS information, contact Nadine Sabatier, chairman, 30th Anniversary BRASS Gala, at nadinesabatier@bellsouth.net or 904-545-0491.

For further information, go to BRASSonline.org

MOTHER'S DAY

MAY 8

Give her the gift of *Relaxation* this Mother's Day

SAWGRASS Spa

AT MARRIOTT

Our best GIFT CARD PROMOTION of the year:

SPEND \$75-\$150: RECEIVE A \$15 VOUCHER
SPEND \$151-\$300: RECEIVE A \$25 VOUCHER
SPEND \$301-\$500: RECEIVE A \$45 VOUCHER

MAY 1-31, 2022

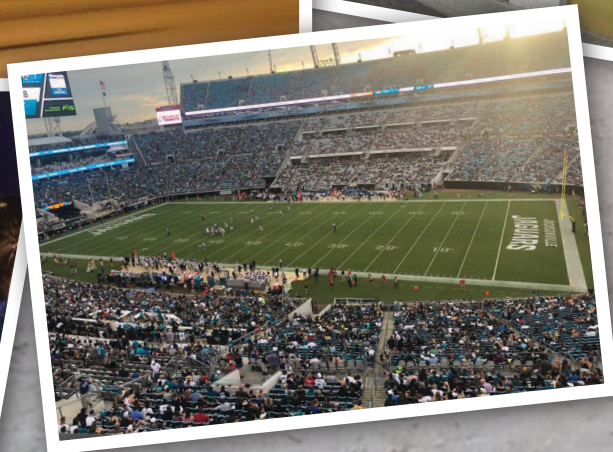
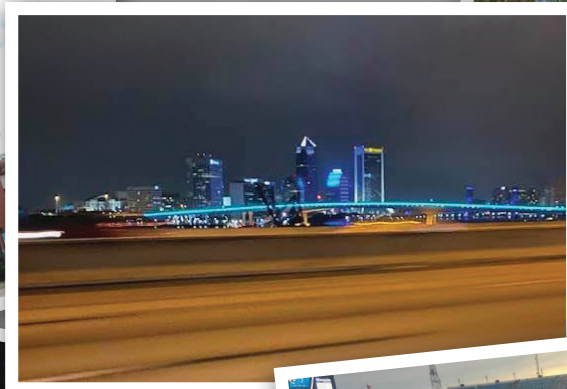
PURCHASE AT SAWGRASS SPA, WEDNESDAY-SUNDAY
TERMS & CONDITIONS APPLY

904-674-4772

1000 TPC BLVD. PONTE VEDRA BEACH, FL 32082



FACES OF *The First Coast*



Faces Of The First Coast is an exclusive feature for First Coast Register readers to get to know prominent business leaders in Northeast Florida's coastal communities.

If you would like to be featured in Faces of the First Coast, please contact us at (904) 285-8831.

*Paid advertisement



FACES OF THE
FIRST COAST

THE FACE OF
LUXURY
REAL ESTATE

*Rosanne
Hearn*

.....
**THE HEARN
GROUP**
.....

(904) 316-2576

**2950 Halcyon Ln.,
Suite 303
Jacksonville, FL 32223**

Rosanne Hearn has been the owner of our team for the past five years and has extensive knowledge of the real estate process when listing or buying a home. She has also lived in North East Florida for over twenty years with her family and loves sharing her love for the area with her clients.

The Hearn Group believes in stellar service. We strive to create intentional, personal relationships with every client who entrusts us when choosing to buy, sell, or invest in real estate. The Hearn Group seeks to continually exceed our client's expectations through collaborative communication and concierge-style offerings.

Our firm has over 100,000 luxury homes throughout the nation and is one-of-a-kind in its commitment to some of the most exclusive communities. Our focus lies in some of the most sought after and exclusive residential communities and our processes provide you the most efficient way to search through these exceptional properties throughout the United States.

Our team is continually trained to be experts in upcoming real estate and home marketing guidelines, providing you a first-class experience. Our unwavering dedication to customer satisfaction elevates The Hearn Group into a league of its own.

rosanne@thehearngrp.com

Instagram: [The Hearn Group](#)

facebook.com/[thehearngrp](#)

thehearngroup.com



THE HEARN GROUP
exp
REALTY



FACES OF THE FIRST COAST

THE FACE OF NON-PROFITS

*Jim
McCarthy*

**NORTH FLORIDA
LAND TRUST**

(904) 479-1967

**843 W. Monroe St.
Jacksonville, FL 32202**

www.nflt.org



Jim McCarthy is the president of North Florida Land Trust (NFLT) and has served in this role for the last seven years. The nonprofit has grown exponentially since Jim came on board, both in capacity and revenue. Just seven years ago, the local land trust was bringing in just shy of \$230,000 with 4 staff members but now has a budget of \$2.5 million and a staff of 12.

NFLT was founded in 1999 as a local land conservation 501(c)3 organization focused on preserving and enhancing our quality of life by protecting North Florida's irreplaceable natural environment. NFLT has a core service area of seven counties in North Florida and works on an as-needed basis throughout the state. NFLT has preserved tens of thousands of acres of land through the donation or purchase of land and conservation easements. NFLT is primarily funded by private and corporate contributions and works closely with willing landowners and public agencies at all levels of government, not-for-profit partners, and foundations.

North Florida's population continues to increase. But overwhelmingly, people relocate because of the environment. With that growth comes the challenge to protect why many of us came to North Florida and why so many stay.

With people moving to Florida at unprecedented rates, 75 people a day to the Jacksonville area alone, McCarthy understands the importance and urgency of preserving the area's natural lands.

McCarthy explains, "Our entire quality of life is affected by our environment. Protecting it is to protect ourselves. We depend on clean air to breathe and clean water to drink. We need places to exercise our minds and bodies. We need food to eat, whether fish, fowl, meat, or vegetable. And we need to protect our military installations from encroachment and our communities from noise and danger. Our environment provides all these ecosystem benefits."

In addition, Florida's economy is based on tourism and farming. Wildlife viewing alone is a \$4-billion-a-year business. Visitors come to visit the rivers, lakes, and beaches. Bio tourism is a growing industry in North Florida, and the proximity of places to recover and rehabilitate is critical to its success. Businesses and people are moving here for our natural resources and their arrival is putting pressure on the very reasons they are coming. In short, everything we do and everything we need comes from our environment. It provides an incredible number of benefits.

The time is now for North Florida to bring land conservation to the forefront. Please consider joining us in being the difference for Florida's future.





FACES OF THE FIRST COAST

THE FACE OF OCEANFRONT REAL ESTATE

Kathleen Floryan

.....
EXP REALTY
.....

(904) 687-5146

130 Corridor Rd,

Suite 882

Ponte Vedra Beach, FL 32082

Since 2006, Kathleen Floryan, Broker Associate with eXp Realty has been selling Oceanfront property in Northeast Florida primarily in the Ponte Vedra Beach, South Ponte Vedra Beach to Vilano Beach corridor. She specializes in the area because she lives in the area and beachfront has always been an attraction.

In a recently published article by Kathleen in Haute Residence she wrote of the joys and the hassles of oceanfront ownership. Purchasing a home on any waterfront includes a few other considerations that most people do not think about such as the coastal construction control line limiting what can be done with the property seaward of this imaginary line.

Environmental concerns including dune protection, sea turtle protection, dune mice and even bird nesting protection aren't always in a discussion about buying other residential properties in Northeast Florida. Erosion and beach renourishments are also big topics especially with regard to hurricane and nor'easter storms that rip through the coastline. And then there are the effects of mother nature on the construction and maintenance of oceanfront property including wind, sand, sea salt, and moisture. All of these must be monitored and corrected on a routine basis. For other waterfront properties, careful thought is also given to bulkhead conditions, flooding potential, and pest control (alligators/snakes).

In selling your oceanfront home, it is penny-wise to get a pre-inspection from a series of qualified professionals who know where to look for trouble spots. Get those taken care of to maximize your market value before putting the house on the market. Kathleen's expertise includes being a Certified Luxury Marketing Specialist since 2008. She has other designations and certifications she maintains to continue to service her clients so well. Social proof of her excellence in caring can be found in her 5 Star Reviews on Google, Zillow, Realtor.com and other sites. This social proof provides a level of confidence that you may have when searching for the best real estate professional to work with to sell your oceanfront, waterfront, and luxury home.

Kathleen joined eXp Realty in 2019 to allow her the flexibility to run her real estate business in a more flexible environment. eXp is one of the world's fastest-growing real estate brokerages. Founded in 2009, we are now in 14 countries around the world with a community of over 79,000 real estate professionals, all connected through our unique cloud-based platform, eXp World.

Because of eXp's extensive connectivity, Kathleen has been helping people with relocation needs around the world. Call Kathleen Floryan if you are considering selling your home to have a discussion on what your next steps should be to get you moving in the right direction. As a solo agent Kathleen has an extensive team to support your every need but you will always work directly with Kathleen. Call Kathleen at 904-687-5146 any day from 9am to 9pm. She will answer your call.

Email: kathleen@kathfloryan.com

Website: kathleenfloryan.exprealty.com



Unique paintings of Susanne Schuenke exhibited at the link

by SHAUN RYAN

What constitutes “real” art? Ask a successful artist like Susanne Schuenke, and she may tell you that when you encounter authentic art, it provokes a response and stays with you afterward.

It’s something that anyone viewing Schuenke’s work can appreciate, because her paintings fairly insist that the viewer navigate their layered meanings and interpret each new discovery.

“Art has a function,” says

Schuenke. “It’s not simply luxury or decoration. Decorations don’t feed you. Art enriches you.”

Schuenke’s work immediately draws people to it. They want to know more about the vibrant colors and the figures comprised of swirls and circles.

Fortunately for art enthusiasts, Schuenke regularly makes herself available to discuss her work during her Artist Talk & Walk events at the link, where many of her works are exhibited.

The link is located at 425



Susanne Schuenke points out some of the elements of her oil-and-gold-leaf painting, “Petabyte Abyss,” during a recent Artist Walk & Talk at the link.

PHOTO BY SHAUN RYAN

Town Plaza Ave. in Nocatee Town Center. It lists events, such as Schuenke’s Talk & Walk, at thelink.zone/events-1.

“I’m very privileged that I can actually earn a good living with my art,” she said. “I love my work — and art is also work, by the way. It’s not all dreaming and that. It’s discipline and creativity, two things that go together.”

When Schuenke begins a new painting, she typically starts with shapes. As she works, the idea quickly evolves “and the intellectual contents come rather fast,” she said.

Typically, she starts with a watercolor. If she likes it, she follows with a painting in oil. She experiments with size, projecting her watercolor on the wall to find dimensions that are powerful without being overwhelming.

“There is a size where it is so large that you get afraid,” she said.

Such considerations are particularly important in works like “A Change in the Weather,” which depicts a metaphorical image of a malignant political figure.

“There is really a warning in this painting,” she said. “Therefore, it cannot be so big that you would like to leave the room. That, and I miss my aim. The

painting is for the observer, not for emptying the room.”

That work measures about 4 by 4.5 feet, a modest size compared to many of Schuenke’s other works.

“The Big Race,” for example, measures 6.5 by almost 12.5 feet. It depicts five racehorses in a kind of metaphor for competition in life and the range of possible outcomes.

Due to the many details, the painting is best served by its large size.

Those visiting Schuenke’s exhibited works will want to know about dominant themes, which the artist presents boldly without being obvious.

“There is a big, big question: What is life about, and what is beyond life?” she said.

She encourages people to search for the answers, frequently beginning with the title of the work, which sometimes contains a play on words. An example is “The Cardinal Question,” which depicts a large, bright red cardinal taking account of an ugly, gray world. The title also uses “cardinal” to mean “fundamental,” as in “the fundamental question.”

To learn more, go to susanneschuenke.com.

Village Arts Framing and Gallery

155 Tourside Dr. #1520 Sawgrass Village
Ponte Vedra Beach, FL
“Between Hilton Garden Inn and Chico’s”

904.273.4925



www.villageartspvb.com

M - Sat 10 to 5



Over 150 Original Works
of Art on Exhibit



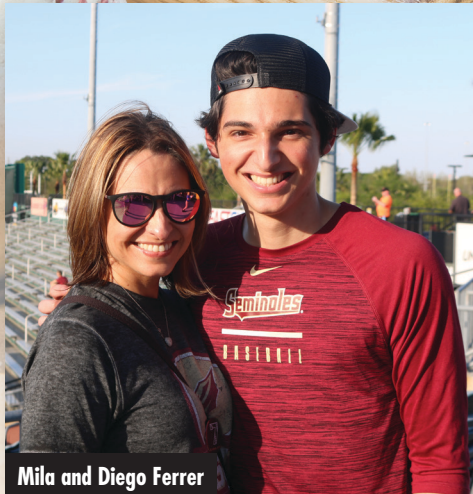
SUNSHINE SHOWDOWN ON THE BASEBALL DIAMOND

The Florida Gators and Florida State Seminoles squared off in a baseball contest, known as the Sunshine Showdown, at 121 Financial Field in downtown Jacksonville March 29. Fans from both rival schools packed the ballpark and showed their support by donning their team's colors.

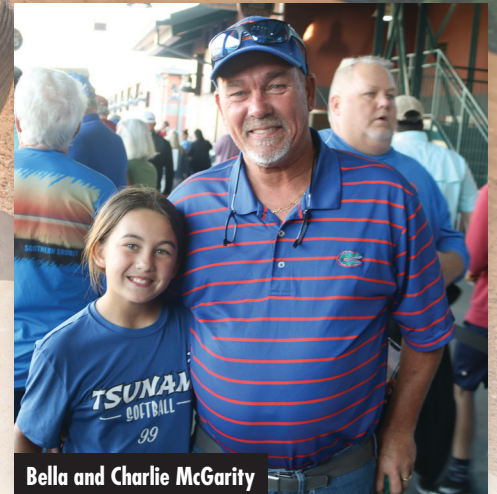
PHOTOS BY ANTHONY RICHARDS



Katelyn Walton and Stephen Tilley



Mila and Diego Ferrer



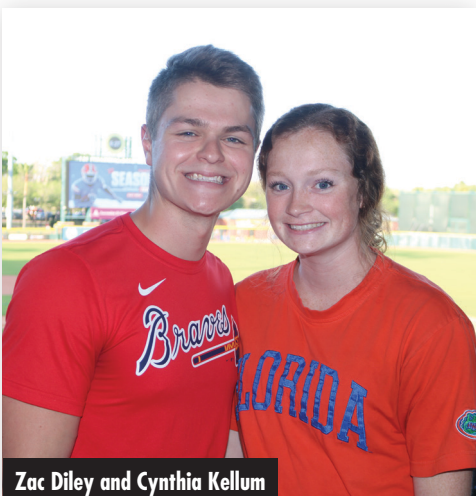
Bella and Charlie McGarity



Laurie Valley, Abby Valley, Michael Valley and Linda Booth



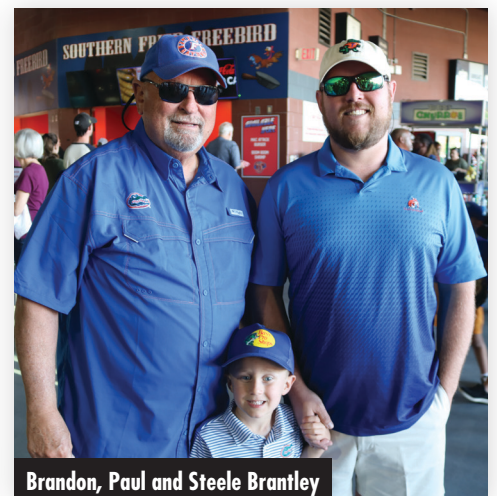
Carlie Cornelius and Matthew Janelle



Zac Diley and Cynthia Kellum



Jennifer and Paul Thomas



Brandon, Paul and Steele Brantley



Dan's Floor Store 



*Voted #1 Flooring Store
in Ponte Vedra 3 years in a row!*

Dan's Floor Store sells and installs hard surface flooring.
We also sand and finish existing wood floors.

145 Hilden Road, Suite 104
Store: (904) 825-2311
Dan's cell: (904) 887-8303
www.dansfloorstoreinc.com



KATHY'S Creative GARDENS & NURSERY



We Provide

- ✿ Annuals/Perennials ✿ Mulch/Pinestraw/Soil ✿ Large Palms/Trees
- ✿ Planters/Fountains ✿ Delivery/Installation
- ✿ Full Service Quality Paver Installs - Driveways/Patios

196 North Roscoe, Ponte Vedra Beach

904.655.7373 • kathyscreativegardens.com
 Kathy Esfahani • Kathys.creative.gardens@gmail.com
 Certified Master Gardener and Professional Landscape Designer

10% OFF YOUR ENTIRE PURCHASE
 Discount on Nursery Purchases Only. Must present coupon - Expires 5/31/22

A Charming coastal French Colonial in the heart of Ponte Vedra beach

by JANET WESTLING

Step inside 826 Ponte Vedra Blvd. and experience a French Colonial beauty on one of the most desirable locations in Ponte Vedra Beach ... The Boulevard!

Just steps to the Atlantic Ocean, this extraordinary home was designed to capture the ocean breeze with French doors in every room, that opens to the ocean views in the front and Guana Preserve and Sawgrass golf course in the back. With 4,260 square feet of living, the kitchen, living areas, bedrooms and master bedroom suite all open to verandas.

The first floor offers a circular staircase, two ensuite bedrooms, a family room or fourth bedroom with full bath, an elevator and a 1,000-square-foot four-car garage



PHOTO PROVIDED BY JANET WESTLING

The French Colonial at 826 Ponte Vedra Blvd. is astounding from every angle.

CONTINUED ON PAGE 14 ■

Coastal Living on the Boulevard



©2022 NEFMLS, Inc.

826 Ponte Vedra Blvd., Ponte Vedra Beach

Step inside 826 Ponte Vedra Blvd and experience a French colonial beauty that has been recently redesigned & staged with 4260 square feet of beach living. The kitchen, living areas and master bedroom suite upstairs all open to verandas. The first floor offers a circular staircase, two en-suite bedrooms, a family room, or 4th bedroom with full bath, and elevator and over 1,000 sq. ft. garage & circular drive with gated entry.

Offered for \$3,940,000.00

*Re-Designed to Sell –
Luxury, Lifestyle, Real Estate*



Janet Westling,
REALTOR®, GRI, CIPS
Chairman's Circle Award Winner,
Sand Castles Contributing Editor

(904) 813-1913 Cell
Email: Janet.Westling@
floridanetworkrealty.com
www.JanetWestling.com



**BERKSHIRE
HATHAWAY**
HomeServices
Florida Network Realty
333 Village Main St., #670 Ponte Vedra Beach, FL 32082

"I have seen the results of homes that I have staged time and time again. And according to the real estate staging association, "homes which are staged before going on the market, sell 73% faster on average than their non-staged counterparts."

FRENCH COLONIAL

■ CONTINUED FROM PAGE 13

with a circular drive and gated entry! This classic seaside French Colonial home features interior architectural detailing that is simply stunning!

Ponte Vedra's reputation as a popular resort is well known. About 30,000 residents call Ponte Vedra Beach home, and thousands more come from around the world to play on its beautiful uncrowded beaches and enjoy world-renowned golf courses and tennis facilities each year. Visitors are often astounded to hear tales of Ponce De Leon landing on its shores as well as German saboteurs during World War II. Now one of Ponte Vedra's coastal beauties built by Charles Collier in 2008 is on the market!

This 141-foot front lot is situated on the most sought-after oceanfront location of Ponte Vedra Boulevard adjacent to (0.1 mile) the famed Sawgrass Country Club Beach and golf course and near (1.2 mile) The Lodge & Club. Offering four bedrooms, and four-and-a-half baths, this charming seaside home is perfectly laid out in more than 4,280 square feet and offers the best of Ponte Vedra Beach living.

This classic beachside abode shares Atlantic Ocean views from the upper veranda that spans the entire front, with an expanse of French doors in a private setting. The great room located on the second floor opens onto the veranda and is the perfect spot for enjoying your morning sunrise coffee.

A special feature is the second-floor master bedroom suite with French doors to the veranda and private porch with backyard seating to capture the sun setting over the Guana Preserve. With beautiful hardwood floors throughout, a chef's kitchen with custom cabinets and Carrera gold marble counters and stainless-steel appliances, the kitchen opens to the dining room and large gathering room with ocean views.

This alluring seaside retreat refreshes memories of days filled with sunshine, sea breezes and long walks by the ocean. Walk the beach, watch waves roll in from foreign shores and put a shell to your ear to hear whispers of the past. Then breathe deeply of the ocean breeze and you will catch a hint of Ponte Vedra Beach living ... which is simply the best!

**Listed by Janet Westling, Realtor Berkshire Hathaway HSFNR
Offered for \$3,940,000.**



The kitchen opens to the dining room and large gathering room with ocean views.



Standing at the top of the staircase inspires the imagination.



A fireplace occupies a prime spot near second-floor doors opening onto a veranda that offers views of the ocean.



Every detail of the French Colonial at 826 Ponte Vedra Blvd. is carefully executed.



The home boasts four-and-a-half baths.



This astounding French Colonial is one of the most desirable homes in St. Johns County.



C. HARB'S RUG GALLERY STOCK LIQUIDATION

A VARIETY OF SIZES AND SHAPES IN TRADITIONAL, CONTEMPORARY AND TRANSITIONAL RUGS

After 33 years in the Oriental rug business in Jacksonville, Charlie Harb, owner of C. Harb's Rug Gallery in the Southside area, will be retiring. Charlie is of the third generation of the Harb family in the Oriental rug business. He is now liquidating the thousands of rugs stocked at his Philips Highway showroom.



To thank the community for more than three decades of patronage, helping to make his business a success, Charlie is currently offering the public a "buy 1 rug, get 1 rug free" deal.

His great-uncle, who was the brother of his paternal grandfather, began the legacy a century ago in Knoxville, Tennessee. Charlie's father, after being trained by his uncle, then moved to Wilmington, Delaware to set up his branch of the business there. There's where Charlie was

born and learned the trade. His first job was at 11, working with his dad and earning 25 cents per day, enough to buy himself a couple of comic books from the drugstore across the street from the family shop.

Harb's welcomes individuals and wholesalers. All price points are included in the special offer. Further, Charlie is willing to beat any internet price for rugs sold by manufacturers he works with. All of this is to celebrate his upcoming retirement and to say, "Thank you, Jacksonville."

Included in the sale are items from Charlie's personal collection of rugs, which contains several unique and interesting pieces not seen before by his clientele.

Rectangular rugs in inventory range in size from 12 x 18 inches to 12 x 18 feet. Harb's stock includes a variety of shapes as well: circular, square, ovals, runners, and octagonal. There are traditional styles, contemporary designs, and transitional rugs available.

C. Harb's Rug Gallery carries a mix of both hand-knotted, authentic Oriental rugs and machine-made reproductions. That means Harb's can accommodate any budget. The staff works with clients directly and with interior designers, as requested.

Among the authentic pieces, Charlie has ones that have been woven in a variety of

Asian countries. He also has rare finds: new and used antique and semi-antique Persian rugs that he had obtained prior to the embargo on imports from modern-day Iran.

Having spent his entire life in the industry, Charlie is not only knowledgeable about Oriental rug sales, but he is also passionate about the history behind the products he sells.

C. Harb's Rug Gallery is a full-service retailer that offers cleaning and repair work that are done on the store's premises. Harb's makes rug cleaning and repairs convenient, too, offering pickup and delivery with no rug-size limitations.

In addition to Oriental rug sales, cleaning, and repairs at his gallery, Charlie Harb does rug appraisals and consultations. All will continue until his retirement later this year.



JaxRugsLiquidation.com

As a thank you to the community, Charlie Harb is currently offering

BUY 1 GET 1

FREE

ALL IN-STOCK RUGS ONLY



C. Harb's
RUG GALLERY

(904) 733-0203

**7660 Philips Hwy, Suite 1
Jacksonville, FL 32256**

Mon - Thurs 10-6 • Sat 1-5 • Fri by Appointment Only

*FAMILY-OWNED AND OPERATED FOR THREE GENERATIONS
With your safety in mind, Charlie & his staff have been fully vaccinated and boosted.*

A LIFE OF FINDING *beauty AND history* IN RUGS

PHOTO BY ANTHONY RICHARDS



Charles Harb has been around the rug business since he worked for his father at 11 years old but is planning to retire in September.

HARB TO RETIRE AS THIRD-GENERATION RUG EXPERT

by ANTHONY RICHARDS

Rugs have been a part of Charles Harb's life ever since he began working at his father's business when he was 11 years old, which will make it an emotional moment when he retires in September.

He has successfully made a name for himself in the Northeast Florida area as the owner of C. Harb's Rug Gallery, first spending 17 years in Jacksonville Beach, in the building that now holds the post office, before moving in 2007 to his current location at 7660 Philips Highway, Suite 1 in Jacksonville.

All the memories the third-generation rug expert has created over the years have been rushing to the forefront of late, as he has decided to retire and close his business in September.

"It all started with my great uncle, who came to this country about 100 years ago," Harb said. "He brought with him some rugs and started in the business by putting the rugs in the trunk of his car and driving to neighborhoods. He eventually got a storefront and was able to establish himself in the Oriental rug business."

Harb's father immigrated to the U.S. in 1949 and trained in the Oriental rug business under his uncle in Knoxville, Tennessee, before eventually getting married and moving to Wilmington, Delaware, and es-

CONTINUED ON PAGE 18 ■



Churchill & Lacroix, Antiquaire

◆ Quality Antiques ◆ Estate Jewelry ◆ Fine Art
Located in the Lightner Museum Courtyard




*Over 400 Gold,
Silver & Platinum
Estate Jewelry Pieces
Plus Names like:*

Rolex • Cartier • Omega • Baume Mercier
Tiffany Studios • Baccarat • Lalique • Loetz
Steuben • Hawkes • Roycroft • Meissen
Wedgwood • Minton • Limoges
Quimper • Moorcroft





Shop Hours Thursday - Monday 10 am - 5 pm
ALWAYS BUYING ESTATE JEWELRY
904.827.9009 75 KING STREET SUITE 121, ST. AUGUSTINE, FL 32084
www.churchill-lacroix.com candlantiques@comcast.net



Wild Birds Unlimited® Nature Shop

**We are your
Backyard Bird Feeding Specialist!**

• Bird Feeders • Birdbaths
• Nature Gifts



*Order
In-Store
or Online!*

Jacksonville Beach: wbu.com/jacksonvillebeach
St. Johns: wbu.com/jacksonville
St. Augustine: wbu.com/staugustine

4138 3rd S. South Jax Beach Next to Trader Joe's 904-246-6832	450 SR 13 St. Johns Next to Publix 904-230-3242	1880 Capulet Dr., Suite 5 in Murabella by WGV St. Augustine 904-209-5754
--	--	---

PHOTO PROVIDED BY FLUS



FLUS stocks fabric from all over the world, each having its own unique qualities.

EMPHASIS ON QUALITY WINS CUSTOMERS FOR FLUS

by SHAUN RYAN

FLUS – Fabric Leather Upholstery Supplies – has only been open for about 15 months, but it’s already building a reputation for its craftsmanship, customer service and fabrics.

Brothers Sami and Abdul Tayarah launched the business in 2020, opening their doors just as other businesses were doing the opposite during the pandemic.

But the roots of FLUS go back about seven years, when the brothers’ father, a high-end carpenter, took up the trade and included his sons in the endeavor.

The Tayarah men traveled to the nation’s furniture capital, North Carolina, where they bought some fabric, frames and furniture and then brought them

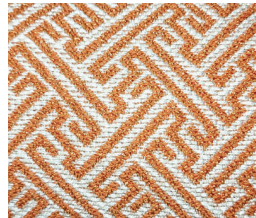
CONTINUED ON PAGE 19 ■

CELEBRATING
One
YEAR
ANNIVERSARY

LUXURIOUS, HIGH-END FABRICS

Endless Possibilities

CRYTON • KRAVET • SUNBRELLA • SCHUMACHER • WAVERLY



FLUS

Fabric Leather Upholstery Supplies

904-425-9171 • www.FLUSjax.com

9400 Atlantic Blvd, Suite #90 | Jacksonville, FL

Located near Atlantic and Southside in Chick-Fil-A Plaza next to David's Bridal

SHOWROOM • FABRIC STORE • UPHOLSTERY • CUSTOMIZATION





A mix of Oriental and contemporary rugs can be found at his location at 7660 Philips Highway, Suite 1 in Jacksonville.



Charles Harb's years of experience has allowed him to accurately determine a rug's region of origin throughout the world.



Handmade rugs often tell of story and are unique to the culture of the town they were made in, such as this one which depicts the rug-making process itself.

HARB

■ CONTINUED FROM PAGE 16

establishing his own version of the business.

"I grew up in the business, and I remember as a kid I would get paid a quarter a day, and I would take my pay across the street to the drug store, because at the time 25 cents would buy you two comic books and even give you change," Harb chuckled. "That was my start."

Harb began his own business in 1989 after marrying a girl from Jacksonville and eventually moving down to Florida.

He understands that much of the approach with which he handles his everyday business is a credit to what his father passed along to him.

This approach includes offering much more than just the sale of rugs, but also the services that go with it, such as rug cleaning and repair, all of which is performed on site.

"It differentiates us from our competitors, because most of them that advertise a service like cleaning and repair contract their work to a third party," Harb said.

According to Harb, cleaning an Oriental rug is not the same process that would be taken on other rugs in a household, because it requires a certain science behind making sure the chemicals used are well balanced and do not alter the colors or damage the rug.

"My name is on my business, and I take great pride in that," Harb said. "We're literally on our hands and knees checking them to see what needs to be done for that

particular rug to get it back to 100%. You can't use the same procedure on wool as you would for cotton."

One of the things Harb has mastered over the years is his ability to accurately decipher the region of the world or country that a rug was created.

"It is always gratifying to have someone come in with their own rug asking if I can clean or repair it, and I'm able to identify the rug for them," Harb said. "They may not even have been aware or may have known but are surprised."

It is just an area where his years of being around rugs and learning about what makes them unique and the various techniques used has become more refined as the years pass.

"To see a rug and be able to identify it pretty much on site, helps give me the credibility with my customers," Harb said.

Harb enjoys the stories and education behind each handcrafted rug. Many times, the rugs signify a certain culture of a region or town and created to reflect the pride and meaning of that area.

Because of this, a handcrafted rug is more than just something that covers the floor, but instead it is a work of art that should be appreciated as such.

"I like to refer to them as 'art under-foot,'" Harb said.

As times change, so do the styles that people have, which Harb has had to be cognizant of throughout the years.

When he first moved down to Jacksonville in 1989, he had a full stock of

hand-knotted Persian rugs, but he quickly adapted to the people in his new state and began acquiring more contemporary and machine-made rugs.

Today his stock is about split in half between Oriental rugs and those considered more contemporary.

To say thank you to all the customers that have paid him a visit or talked about rugs with him over the years, he is selling two rugs for the price of one leading up to his eventual retirement later this year.

"Jacksonville and Northeast Florida have been good to me, and I've enjoyed being in business and solving problems for my customers with their own rugs, while also having the right rug for them that fits their needs," Harb said.

FLUS

■ CONTINUED FROM PAGE 17

back to Northeast Florida where they began to hone their skills.

The brothers worked hard to learn the process using the frames they had purchased.

“We would upholster it and then just strip it and reupholster it and strip it and reupholster it, perfecting the craft,” he said. “My brother is quite the craftsman now in upholstery. He’s really a master now.”

In those days, they worked out of a ware-



FLUS owners Sami and Abdul Tayarah emphasize quality in their selection of fabrics and their craftsmanship.

house. But then the opportunity arose to open a store, and that’s when FLUS really took off.

Since the beginning, an important consideration has always been the quality of the materials. The Tayarachs attend regular shows in North Carolina to select high-quality fabrics and to keep up with trends.

“I get fabric from all over the world,” Sami Tayarah said. “I have fabric from Turkey, from Germany, from Italy, from Indonesia. Fabric from different countries looks different, feels different. It has different texture, different energy.”

Still, they don’t want to cater only to customers who have deep pockets. While they carry fabrics that start at \$100 a yard, they also carry fabrics that start at \$15 a yard.

“I want to be able to cater to everybody,” Sami Tayarah said.

Customers have given FLUS glowing reviews online.

“We provide excellent service,” Sami Tayarah said. “And we provide quality. Because my father is a high-end craftsman, and he taught us from a young age not to



Brothers Sami and Abdul Tayarah opened FLUS after perfecting the craft of upholstery.

cut corners. If you’re going to do something, you’re going to do it right.”

Those who are interested in having furniture custom upholstered – or reupholstered – will find the FLUS website a good place to get acquainted with the possibilities. There’s even a 360-degree virtual walk-through.

For further information, go to flusjax.com. The phone number is 904-343-9415.



Resourceful... Responsible... Respected

Guiding Northeast Florida sellers and buyers through the maze that is today’s real estate market, Clare Berry is committed to providing extraordinary buying and selling real estate experiences.

Northeast Florida Native • Real Estate Broker here for 37 years • Single Family and Condominium homes and Land



Clare Berry
904-382-5875
clare@clareberry.realtor





The home tour also included some elegant outdoor living areas.

PHOTOS BY ANTHONY RICHARDS

RAP HOME TOUR RETURNS IN FULL SWING

by ANTHONY RICHARDS

Nothing relays the message that “Spring has sprung,” more than the Riverside Avondale Preservation hosting its annual home tour.

This year marked the 46th year the tour was held, after not having a tour either of the past two years due to the COVID-19 pandemic.

“It is beautiful weather with a slight chill in the air, which is great for a bunch of people deciding to all get together and tour

10 different properties,” RAP Executive Director Shannon Blankinship said.

There were a variety of ways that people chose to do the tour, as some carpoled while others chose to ride their bikes or walk from one home to the other.

However, the one thing that was obvious that whether it was two or 10, the most popular way to go on the tour was within a group of friends.

CONTINUED ON PAGE 21 ■



There were plenty of ideas for people to gain when designing a house.

HOME TOUR

■ CONTINUED FROM PAGE 20

According to Blankinship, because the tour has become such a social event over the years, it was great to see those vibes back again after sitting out last year.

“We are really excited to have it back this year, and we added in some larger public spaces to help with people’s feelings of security,” Blankinship said.

Those additions included Trinity Lutheran Church on McDuff Avenue South and Riverside Baptist Church on Park Street.

This year’s tour included a variety of houses and structures to tour, and having a nice mix is something that is always considered when devising which homes will be part of it.

“People go on the home tour for different reasons,” Blankinship said. “Some people live in the neighborhood, and they go because they just want to see their neighbors’ houses, but others love architecture and history, so we want to get properties that are good examples of that.”

Other highlights of the 46th Annual Home Tour were a Spanish Mission-style bungalow, as well the oldest house in Riverside, which was built in 1857, and an “architectural masterpiece” from one of the most famous architects in Avondale.

“We try to get good examples that cover the whole gambit, so that they can gain inspiration or just appreciate art through preservation and restoration,” Blankinship said.

Two years may not seem like a long time, but the increased growth to the area that has been a byproduct of the pandemic has resulted in some new faces since the home tour was last held.

“A lot of movement has happened and there were a lot of new people to the neighborhood that had never done the home tour before,” Blankinship said. “They were excited to be a part of it finally.”

To make up for a lack of the home tour last year, RAP created its garden tour, which will hold its second annual event from 10 a.m. to 4 p.m. May 7.

“We’ll have 13 gardens in the neighborhood opened up, as well as musical performances and open-air painting along with all kinds of stuff at these properties that weekend,” Blankinship said.



Guests tour a dining room.



Dorette Chilcote and Tawana Brown



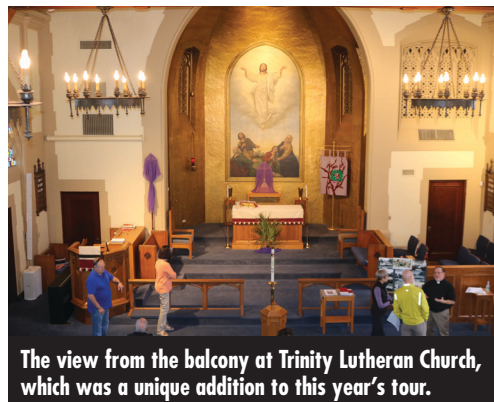
A fireplace designed to heat two rooms at once.



Chad and David Conley



Part of the charm of some of the older homes is the continued use of older appliances.



The view from the balcony at Trinity Lutheran Church, which was a unique addition to this year’s tour.



The Beaches Museum's Heritage garden was bright with flowers during the "Springing the Blooms" event.



PHOTOS BY SHAUN RYAN

'SPRINGING THE BLOOMS'

educates residents about gardening

by SHAUN RYAN

April 2 was a great day to get out and celebrate the arrival of spring at the Beaches Museum's "Springing the Blooms" event.

Sponsored by Jax Beach Festivals and Casa Rosa del Mar, the event featured two presentations in the Chapel.

Terry Brite DelValle, extension agent emeritus with University of Florida Institute of Food and Agricultural Sciences, spoke on "Helping the Monarchs on the Journey." Her presentation included interesting facts about the monarch butterfly and how to differentiate it from other species that are similar in appearance. She also addressed the types of plants that attract monarchs and threats to the butterflies and their food sources.

In the second presentation, JoAnne Krestul Slade and Liz Slade Forman spoke about

the benefits of "Vertical Gardening," a type of hydroponic gardening. With the prices of groceries on the rise, people are taking another look at growing their own vegetables, and vertical gardening can produce a good yield.

"Springing the Blooms" visitors also had opportunities to see the wide variety of plants in the museum's Heritage Garden, talk with experts on gardening and related topics and watch a video on the life cycle of the butterfly.

Kids enjoyed special stations devoted to coloring pictures, face painting, listening to music and growing vegetables.

Booths and displays featured the Beaches Sea Turtle Patrol, The Potting Shed, a Master Gardeners' plant clinic, the Nassau County Beekeepers Association and more.



Terry Brite DelValle talks about the monarch butterfly during a presentation at the Beaches Museum's "Springing the Blooms" event.



The Beaches Museum herb garden



Members of the Coastal Quilters of Northeast Florida were at the Beaches Museum's "Springing the Blooms" event to speak to visitors about their hobby and their group in Atlantic Beach.



Jeremiah Georges scoops up some soil to plant seeds in a cup.



John Boeckstiegel of J&I Apiaries talks about beekeeping and honey production during the Beaches Museum's "Springing the Blooms" event.

A NIGHT OF ART

The Hillary Whitaker Gallery in Ponte Vedra Beach held its Spring Show March 25. The showcase featured works by artists Wyanne Thompson and Laura Lacambra Shubert.

PHOTOS BY ANTHONY RICHARDS



Wyanne Thompson, Hillary Whitaker and Laura Lacambra Shubert



Ann Vasileff, Rosie Vasileff and Harper Johnson



Riette and Warren Gouws



Courtney Hornsby and Selena Samuels



Amy Duguid, Nancy Baggs and Taylor Baggs



Mindy Hanna, Lee Hanna and Jenny Lowery



Julie Marco, Mercedes McGowan and Hillary Whitaker



Wine & Dine

ON THE
FIRST COAST

PAGES 24-30



TABLE TALK

Get lost in what you love! *A love story about Ember & Iron*

by LEIGH CORT

The stretch of County Road 210 in St. Johns County may not be known historically as a dining destination but when Chef Mike Cooney and his wife Brittany opened Ember & Iron, the perception changed.

Within less than a year, this outpost has lured patrons from throughout the Southeast (not just Jacksonville) and its news is worth celebrating. Crowds of guests swarmed from the minute their door opened.

Whether you've dined there or not, a wonderful dinner experience awaits the moment you enter and hopefully spot Brittany personally welcoming guests or when she's sliding in and out of the impeccable glass-enclosed chef's kitchen.

Your first impression could be the "buzz" at the bar with a 12-inch-high showcase of fine spirits and wine that's almost as enjoyable as the food. The Cooneys' appetite for great bourbons, whiskeys, wines and curated liquors as well as fun signature-name cocktails are a grand introduction to the

"rustic American fare." It's a wonderland of options!

Every great restaurant has a story. "Get Lost in What You Love" is their theme, suggested by Brittany and embraced by Mike. Ember & Iron is like a fairytale between the young 14-year-old Mike Cooney whose teen years were intertwined with restaurant jobs from dishwasher to becoming executive chef at one of the most respected restaurants in Northeast Florida (Julington Fish Camp) at the age of 25.

Writing his seventh-grade paper about owning a restaurant was more prophetic than he could have imagined. Paired with his grandmother Doris owning a barbecue eatery in Southwest Georgia where Mike spent many memorable years, this gave him the insatiable determination to work diligently.

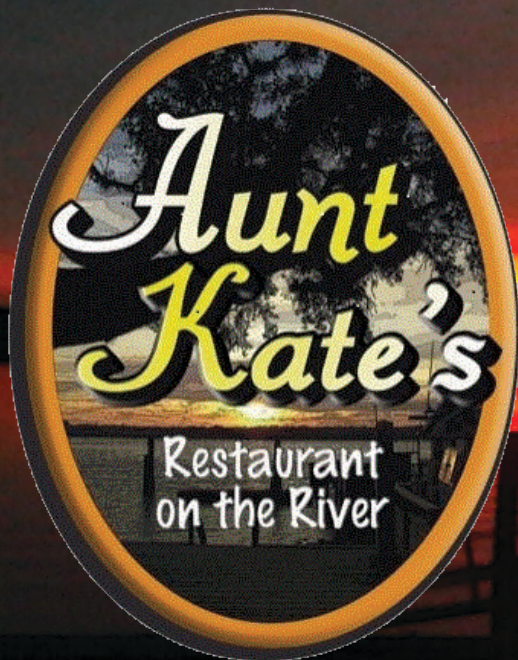
He flourished and became chef de cuisine

PHOTO PROVIDED BY LEIGH CORT



Brittany and Chef Mike Cooney opened Ember & Iron last year.

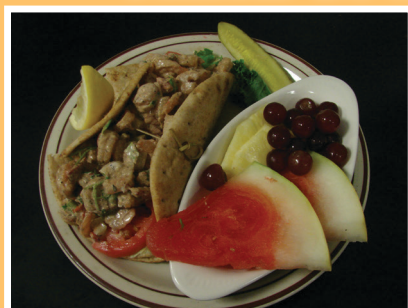
CONTINUED ON PAGE 26 ■



On A1A between St. Augustine and Ponte Vedra Beach on the Intracoastal 2 blocks south of the castle in North Beach



FRESH LOCAL SEAFOOD



Come By Car or Boat!

(904) 829-1105

We offer outstanding family dining, whether you're looking for steamed oysters, peel 'n eat shrimp, fresh salad, great soups, a terrific steak or blackened chicken, we have something for everyone and every appetite!

**Lunch & Dinner - 7 Days a Week
Full Bar • Live Music • Beautiful Sunsets
Happy Hour 3-7 pm in the bar**

**Ask Us About Private Parties In Our
Covered Party Pavilion On The Water!**

www.aunt-kates.com • 612 Euclid Avenue

EMBER & IRON

■ CONTINUED FROM PAGE 24

at Medure, an iconic destination restaurant that defined his destiny at age 29.

While Mike was sharpening his skills (and knives), Brittany traveled to New York City to pursue her fashion-styling career. Destiny landed her in an apartment upstairs from a Soho bakery, which was down the street from a Michelin-starred restaurant (Junoon) where she gladly accepted the challenge of being part of their pastry team for a year.

Growing up in the Sorensen family (Firehouse Subs), her epic story was equally fortuitous for her return to Jacksonville to become Brittany Sorensen Cooney.

Her fondest memories of her father Chris began at age 3, watching her father and uncle Robin making subs. More than two decades later, her genuine caring for employees was nurtured by observing her father treating employees around the country like “gold.”

Brittany also had the desire to work alongside quality people, having mentors



Fish fans will love the cornmeal-fried red fish surrounded by Logan Turnpike Mill Grits, creamy field peas with brown butter mushrooms and tomato jam.

like her father and uncle, whose philosophy was strongly grounded in business practices of working together in unison. This is what guests feel when they dine at Ember & Iron.

Chef Mike’s menu takes its cue from the food being anything but ordinary. He prides himself on dishes that take time to prepare; they’re labor intensive and absolutely worth the wait and expectation. He’s “playing with fire” in more than one sense of the

PHOTOS PROVIDED BY LEIGH CORT



The Cooneys’ appetite for great bourbons, whiskeys, wines and curated liquors as well as fun signature-name cocktails are a grand introduction to the “rustic American fare.”

phrase. And while you might be sipping a beverage, it’s a delight to watch picturesque dishes coming from the kitchen. You know there is a memorable dinner under way.

Try honing in on one simple plate, a near-constant dish since opening. Chimichurri steak (rich hanger steak) with chimichurri sauce, crispy fried garlic-rosemary potatoes

CONTINUED ON PAGE 27 ■

St. Augustine! The Ocean! The Reef!



Enjoy ocean views from every table.

Expanded Outdoor Seating

Serving Lunch & Dinner

Live Music Friday & Saturday

Fresh Fish, Seafood, Steaks & So Much More

Voted BEST HAPPY HOUR and BEST BRUNCH in St. Augustine



The Atlantic Ocean! A constant view that never looks the same! The Reef is one of the few remaining truly oceanfront restaurants in Northeast Florida. Unrivaled views, Great food and wine. Just 20 minutes South of Ponte Vedra on A1A.

4100 Coastal Highway A1A North • (904) 824-8008

www.thereefstaugustine.com

3760800-01

EMBER & IRON

■ CONTINUED FROM PAGE 26

and ember-roasted peppers with green beans.

Fish fans will love the cornmeal-fried red fish surrounded by Logan Turnpike Mill Grits, creamy field peas with brown butter mushrooms and tomato jam. I dare you to leave anything for the take-home package!

Chef Mike's unique interpretation of scallops this season features corn: seared scallops with sweet corn puree, chewy roasted fresh corn, crispy cubed corn bread, mustard greens and bacon lardon. This is not only fabulous in presentation, but the exciting flavors generously guarantee you won't leave hungry.

Each dish on the menu can't be the "star" but somehow this kitchen makes you forget anything else in conversation once you experience the grilled bone-in pork chop dancing in the center of field peas with brown butter mushrooms, Miso cream sherry and vinegar-braised mustard greens.

Yes, there are centuries-old dinner menu concepts; however, Chef Mike's vast experience in award-winning chefs' kitchens have inspired him to "wow" his fans with dishes that are so delightful you'll need will power to stop so you have room for further pleasures.

Worthwhile starters are fresh oysters with sauce mignonette or cocktail sauce, blue crab hushpuppies with grilled lemon aioli, chorizo braised mussels with Dukes Brown Ale, smoked chorizo and caramelized fennel or the incredible spicy hearth-roasted cauliflower with kimchi sauce and sesame.

Ember & Iron certainly is a gem, offering a refined and elegant menu in a comfy family-friendly setting. Nothing stuffy here; the value of exquisite cuisine at affordable prices will hopefully have you returning time and again. I've enjoyed many evenings pairing side dishes including ember-roasted vegetables, ember-charred okra, five-cheese mac-n-cheese then quickly romancing a wildly satisfying dessert like Chef's Seasonal Fruit Cobbler with brown sugar streusel and vanilla ice cream!

PHOTOS PROVIDED BY LEIGH CORT



Chef Mike Cooney's unique interpretation of scallops this season features corn: seared scallops with sweet corn puree, chewy roasted fresh corn, crispy cubed corn bread, mustard greens and bacon lardon.



Chimichurri steak is served with chimichurri sauce, crispy fried garlic-rosemary potatoes and ember-roasted peppers with green beans.

Just as guests have been getting settled in with Brittany's favorite outdoor dining options or jumbo high top social tables that can seat a dozen or more for a lively dinner, there is news coming from the kitchen. Ember & Iron's new baby "Gemma" is coming to the San Marco neighborhood. But that's for another feature — along with the Cooneys' secret surprises! Shhh ...



Coastal Casual
AT ITS BEST



(904) 280-7522 | BarbaraJeansOnTheWater.com

15 South Roscoe Boulevard
Ponte Vedra Beach, Florida 32082



Representatives from Uptown Swinery serve up barbecue during last year's Smoke on the Walk event.



Friends enjoy last year's inaugural St. Augustine Food + Wine Festival main event at the Walk of Champions at World Golf Village.

FILE PHOTOS BY SUSAN GRIFFIN

ST. AUGUSTINE FOOD & WINE FESTIVAL RETURNS

metro
—diner—

TRY OUR Award Winning CHICKEN & WAFFLES TODAY!

A TOURNAMENT TRADITION FOR OVER 20 YEARS!

PLEASE JOIN US AT EITHER OF OUR BEACHES LOCATIONS

PONTE VEDRA | **JAX BEACH**
Sawgrass Village | 1534 Third Street N

Catering Available | Easy Online Ordering | metrodiner.com

f @ t



by LEIGH CORT

Jan Gourley is bringing her superstar festival talents back to St. Augustine for the second annual St. Augustine Food + Wine Festival for five days — May 4-8. Recently recognized as “One of Florida’s Top 10 Food & Wine Festivals” by USA Today, it’s a celebration of culinary, beverage, culture and music that combines and highlights internationally recognized chefs as well as many chefs from Northeast Florida.

Gourley beams with excitement about this year’s news. “The inaugural festival was a huge success, and I believe there was a tremendous pent-up demand for last year’s event on many levels,” she said. “The Northeast Florida community was definitely ready for a high-quality culinary event for many years, plus COVID’s waning presence. People are again ready to enjoy being outdoors with others partaking in the events that we have planned. We are so fortunate to have Publix + GreenWise Market as the festival’s presenting sponsor again. Their sponsorship support, along with a grant from the St. John’s Tourism Development Council, has enabled the festival for an accelerated growth. If this year’s ticket sales are any indication, most events will sell out, which is very exciting!”

This year’s new events and the main event on Saturday, May 7, will feature more than 300 varieties of beverage tastings with a souvenir glass.

Organizers have added a showcase of two cooking demo stages: The Southern Living Stage (with Rebecca Lang, Matthew

CONTINUED ON PAGE 29 ■



Remedy Tree performs during last year's Smoke on the Walk event.



Guests visit the booth of the Casa Monica Resort & Spa, Autograph Collection, during Saturday's main event.

FILE PHOTOS BY SUSAN GRIFFIN

FESTIVAL

■ CONTINUED FROM PAGE 28

Raiford and Hari Pulapaka) and the VIP Lounge on Saturday, May 7, that features Taste of the Southern Cast Iron Stage (featuring celebrity guest chef Jernard Wells of Food Network, Bravo TV and CLEO TV fame).

Food, beverage and entertainment aficionados will be amazed to experience celebrity winemakers, artisan food creators,

farmers, local craft spirits and beers along with a hugely expanded variety of events — from wine dinners and tasting events to master classes and a glimpse into the booming culinary scene of our region.

Here's a quick look at the "calendar of events" for the festival. For the complete schedule, go to staugustinefoodandwine-festival.com and click "Buy Tickets."

Wednesday, May 4, 6:30-9 p.m.

New event: River Walk Tastings

Thursday, May 5

"World Golf Hall of Fame Winemaker's Dinner"

Friday, May 6

Epicurean Master Classes:
 "Fresh Pulled Mozzarella" with Cat Cora
 "Mastering Biscuits" with Rebeca Lang,

CONTINUED ON PAGE 30 ■



*Farm To Table
 Southern Inspired
 Locally Sourced
 Daily Brunch
 Full Bar*

Wednesday-Friday 11am to 3pm/ 5pm to 9pm
 Saturday 9am to 3pm/ 5pm to 9pm
 Sunday 9am to 3pm



FESTIVAL

■ CONTINUED FROM PAGE 29

author with Southern Living magazine

“Gullah Geechee Recipes from Bress ‘N’ Nyam” with chef, author and farmer Matthew Raiford of Brunswick, Georgia.

“Taste Like a Master Sommelier” with Master Sommelier Will Costello of Miller Family Wine Company and an executive chef from Syscol.

Friday, May 6, 6:30-8:30 p.m.

“Smoke on the Walk,” Walk of Champions, World Golf Hall of Fame

Saturday, May 7, 8:30-11:30 a.m.

“Rise & Shine”

Saturday, May 7, 1-4 p.m.

Main event: “St. Augustine Food + Wine Festival”

Saturday, May 7, 6 p.m.

New event: “Preserved Wine Dinner” with Amalie Robert Wines



Representatives of Five Sisters Spirit Vodka pose at their booth during last year's Mother's Day Jazz Brunch.



A musician performs for guests during last year's Mother's Day Jazz Brunch.

Sunday, May 8, 10 a.m.-2:30 p.m.

“The Jazz Brunch” (Family-friendly event)

Volunteer roles and positions are a great way to meet guest celebrities and get exclusive behind-the-scenes access to a variety of events. There are numerous opportunities for those age 21 and older to volunteer with the festival and receive free

admission to events and more.

Details can be found on the festival website with the most up-to-date information at staugustinefoodandwinefestival.com.

So, get your taste buds ready for a brilliantly orchestrated festival that's bringing together and combining last year's positioning at the World Golf Hall of Fame multi venues plus the new locations in downtown historic St. Augustine.



The Recorder, Your Source for Community News!

PONTE VEDRA 
RECORDER

Not your average newspaper, not your average reader

SERVING PONTE VEDRA & THE BEACHES SINCE 1969

To subscribe or advertise, call



(904) 285-8831



www.pontevedrarecorder.com



Jay Fund breaks record at **WINE TASTING GALA**



The Tom Coughlin Jay Fund held its annual Wine Tasting Gala fundraiser March 3. The event was held at the riverfront in downtown Jacksonville and raised a record \$325,000 to go toward the foundation, which helps families of children fighting cancer.

PHOTOS BY SCOTT STEVENS AND BRENNAN ASPLEN





REVVING UP FOR A GOOD TIME

The Amelia in Amelia Island was multiple days of events and festivities for car lovers of all ages. It was the first year that Hagerty had overseen the event and it brought with it a new branding surrounding the marquee annual event on the car collector world's calendar.

PHOTOS COURTESY OF HAGERTY



KIDS' SUMMER FUN GUIDE



SUMMER CAMPS For Kids

Sports Camp
K-5th Graders

Boys and Girls
Sibling Discounts

4 Locations

- BAYMEADOWS
- NOCATEE
- SAN MARCO
- ORTEGA

904.382.6639

www.s4sportsacademy.com



CAMPS OFFER KIDS LOTS OF WAYS TO HAVE FUN THIS SUMMER

There's plenty for kids to do this summer at venues in the area. Here's a sample of camps in the region:

FIRST COAST CULTURAL CENTER

3972 3rd St. South,
Jacksonville Beach
904-280-0614
firstcoastculturalcenter.org

The nonprofit arts organization will present summer classes and programs featuring renowned fine artists, musicians and speakers addressing the theme, "Explore Your First Coast: The History and Culture That Makes Us Unique."

Classes and programs are held at 3972 3rd St. South in Jacksonville Beach and at CareConnect+, 351 Town Plaza Ave. in Nocatee. These programs will be held between May

31 and Aug. 12. For further information and registration go to bit.ly/3NFJu5d.

• **First Coast Art of the Past:** 9 a.m.-2 p.m. May 31-June 3. Ages 4-9.

Discover the artists that made the First Coast rich in culture. Painting, drawing, theatre and architecture are just a few of the types of art to explore.

• **Native Timucuan/French Interactions:** 9 a.m.-2 p.m. June 6-10. Ages 4-9.

Study early drawings of the peoples who were here before the Europeans. Create your own sketches, create a village, make a clay pot and make hard-tack.

• **Spanish Influences:** 9 a.m.-2 p.m. June 13-17. Ages 4-9.

CONTINUED ON PAGE 35 ■

Register Now!

esj.org/summer

Episcopal Summer Programs are for everyone! Come play and learn with us this summer!

Kindergarten - Grade 12
May - August

FULL DAY CAMPS | SPORTS ACTIVITIES | ARTS | CLASSES

CAMPS

■ CONTINUED FROM PAGE 34

Create your own Spanish tiles, learn about the Flamenco and try some gazpacho.

• **Ocean Legends:** 9 a.m.-2 p.m. June 20-24. Ages 4-9.

Explore sea monsters, mermaids and superstitions through art.

• **Early Transportation:** 9 a.m.-2 p.m. June 27- July 1. Ages 4-9.

Learn about travel in the past and build some of your own mini 3D versions of masted ships, hot air balloons sail cars and more.

• **Victorian Time Period:** 9 a.m.-2 p.m. July 5-8. Ages 4-9.

Travel to the late 1800s to see what was in fashion. Also, take a closer look at optical illusions from that time and create your own. Flip books, zoetrope and other games will make the weeks tons of fun.

• **The Art of Science:** 9 a.m.-2 p.m. July 11-15. Ages 4-9.

Look into the science behind colors, light, shadow, texture and more. Explore how some of this affects the architecture in our area.

• **Natural Science:** 9 a.m.-2 p.m. July 18-22. Ages 4-9.

Learn how to make natural art. Leaf rubbings, natural sun-catcher, using nature to make color and more.

• **Tourism Art:** 9 a.m.-2 p.m. July 25-29. Ages 4-9.

What are tourists and why do they visit our First Coast? Build your own First Coast treasure with shell art, hand-tinted post-cards and other souvenir art.

• **First Coast Culinary Treasures:** 9 a.m.-2 p.m. Aug. 1-5. Ages 4-9.

Learn about the cuisine and dishes central to our area.

• **First Coast Art Today:** 9 a.m.-2 p.m. Aug. 8-12. Ages 4-9.

Discover the artists that make the First Coast rich in culture. Painting, drawing, theatre and architecture are just a few of the types of art to explore.

Theater camps

Alhambra Theatre Camp: 9 a.m.-2 p.m. June 27- July 8, with performance on July 11. Ages 8-17. Held at The Alhambra Theatre & Dining, 12000 Beach Blvd., Jacksonville.

This is a two-week summer theater camp. Snack and water will be provided, but campers should bring their own lunches.

The musical will be "Tinderella." One complimentary ticket and one child's meal is included with registration.

Nocatee Drama Camp: 9:30-11:30 a.m. Mondays and Fridays during June and July (except July 4), with 15 classes and a final theater performance on July 29. Ages 8-17. Classes held at Flagler Health, CareConnect+, 351 Town Plaza Ave. Suite 205, Ponte Vedra.

THE LINK

425 Town Plaza Ave.,
Ponte Vedra Beach
904-299-3671
thelink.zone

There are half-day camps with after-camp care as well as full-day camps. All summer camps are available to members and nonmembers and can be reserved via the link app. To register for any camp, go to app.thelink.zone and click "Summer Camp" or download the app to your favorite device.

Culinary camps

Ages 6-12. Campers must register allergies and should bring a refillable water bottle.

• **Culinary — At the Core:** 9 a.m.-noon. Two weeklong sessions: June 6-10 and July 11-15.

Campers will learn kitchen preparedness, kitchen safety, proper food handling, hygiene, cross-contamination, measuring and proper food storage. Workbook with recipes included.

• **Culinary — Flavors of the World:** 9 a.m.-noon. Three weeklong sessions: June 13-17, July 18-22 and Aug. 1-5. Kids will make dishes from Mexico, the

Mediterranean, Asia and Italy. Workbook included.

• **Culinary — Enjoying the Rainbow:** 9 a.m.-noon June 20-24, July 5-8. Campers will learn about the vitamins, minerals and health benefits in foods of different colors. Activity sheets, recipes, helpful tips, student workbook and individual workstations for hands-on activity are included in the course. Each class offers nutritional education and activities.

• **Culinary — Food is Our Culture:** 9 a.m.-noon. Two weeklong sessions: June 27-July 1 and July 25-29. Activity sheets, recipes, helpful tips, student workbook and individual workstations for hands-on activity are included in the course. Each class offers nutritional education and activities.

Math camps

Mathmagicians — Math & Chess: Four-week, half-day camp. Two month-long series: June 6-30 and July 5-28. Session 1 morning program is 8:30-11 a.m. Session 2 afternoon program is 12:30-3 p.m.

Robotics camps

Ages 7-12. Campers should bring a refillable water bottle.

• **LEGO Robotics — CityBots:** 9 a.m.-4 p.m. June 6-10, July 5-8. Students will learn how to meet challenges associated with growth of cities using the modern technologies, robotics and programming. Campers will create the robots that help to make cities more comfortable, cleaner and safer.

• **LEGO Robotics — Robots Mechanics:** 9 a.m.-4 p.m. Two weeklong sessions: June 13-17 and July 11-15. Robots, smart houses, internet of things, robotized factories and automatic smart functions — it's a new world and an opportunity for children to learn about the future.

• **LEGO Robotics — "Star Wars":** 9 a.m.-4 p.m. Three weeklong

sessions: June 20-24, July 18-22 and Aug. 1-5. Campers will create, write programs and immerse themselves in the "Star Wars" universe through five different adventures.

• **LEGO Robotics — SUMO Bots:** 9 a.m.-4 p.m. Two weeklong sessions: June 27-July 1 and July 25-29. Build and program a SUMO Bot to compete with others.

Coding camp

Driving Dash & Dot Robots with Code: 9 a.m.-4 p.m. June 13-17. Ages 6-12.

Experiment with measurement, sensors and abilities to achieve awards. Get creative with robot dance parties and fashion shows. Create music with Dash's xylophone. Draw with the robot's marker attachment. Even shoot some hoops with the launcher.

Tumble Dance Camp

9 a.m.-noon. Ages 5+. There are two sessions to choose from. The dates are June 13-17 and July 11-15. Enjoy a fun day of dance, tumble, games and crafts. Bring a snack and refillable water bottle.

Fencing Camps

Olympic Style Fencing Camp: 9 a.m.-noon. Ages 6-13. Two sessions: June 20-24 and July 18-22. In this Fencing for Beginners Camp, participants will learn basic skills, technique, rules, etc. Bring a snack and refillable water bottle.

Sapna Academy Creativity Camps

9 a.m.-1 p.m. Ages 4-15. There are four separate week-long sessions to choose from. The dates are July 5-8, July 11-15, July 18-22, July 25-29.

At Sapna Academy, the self-directed learning approach to education is used to combine creativity and critical thinking.

CONTINUED ON PAGE 36 ■

CAMPS

■ CONTINUED FROM PAGE 35

Throughout the week, kids will have the opportunity to participate in various art

projects, immersive (virtual) field trips, creative storytelling, real world math, hands-on science/engineering activities, interactive games, imaginative play, performance art and more.

TOMMY HULIHAN BASKETBALL

St. Paul's School Gym
212 5th St. North
Jacksonville Beach
904-349-2611

To learn more or to register, go to tommyhulihanbasketball.com.

• All Sports Camp — Sessions:

June 6-10, June 13-17, June 20-24, June 27-July 1, July 6-8, July 11-15, July 18-22, July 25-29. Grades: K-6. 8 a.m.-3 p.m. Mondays-Fridays. Extended Care 3-6 p.m. Campers participate in a variety of team sports and age-appropriate activities, including basketball, soccer, flag football, kickball, tag and more. Campers are required to bring a lunch Monday-Thursday. If your camper will be in extended care, remember to provide an extra snack. Every Friday there will be a pizza lunch for campers.

• Basketball Camp — Sessions:

June 6-10 for boys in grades 2-4, June 20-24 for boys in grades 4-7, June 27-July 1 for boys in grades 2-4, July 11-15 for boys in grades 4-7. All times: 9 a.m.-noon.

• **Basketball League** — May 28-July 30. Register: register.ryzer.com/camp.cfm?id=209744

Gym locations: St. Paul's Gym, 212 5th St. North, Jacksonville Beach; and Beaches Chapel Gym, 610 Florida Blvd., Neptune Beach

Divisions for Kindergarten-Grade 1, Girls Grades 2-3, Boys Grades 2-3, Girls Grades 4-5, Boys Grades 4-5.

KARATE AMERICA

288-A Solana Road
Ponte Vedra Beach
904-285-4031
pvbkarateamerica@hotmail.com

Each day starts at 8 a.m. Bring own bag lunch and snacks. Karate America workout clothing is recommended. Register at karateamerica.info/summer-camp/summer-camp-registration-ponte-vedra

LIMELIGHT THEATRE

11 Old Mission Ave.
St. Augustine
904-825-1164
thelimeighttheatre@gmail.com

Learn more about each summer camp and performance and register at limelight-theatre.org/kidzfactory.

All students, teaching artists and interns will be masked and social distanced for the duration of camp, and for all showcases/performances. Students will rehearse for shows to be presented at the conclusion of the camps.

ST AUGUSTINE LIGHTHOUSE

100 Red Cox Road,
St. Augustine, FL, 32080
904-829-0745
bdye@staugustinelighthouse.org
staugustinelighthouse.org/explore-learn/education/day-camps

Six weeks of adventure, fun, learning and life-long experiences at the St. Augustine Lighthouse & Maritime Museum.

JAX COOKING STUDIO

14035 Beach Blvd. No. 6
Jacksonville
(904) 379-6220
jaxcookingstudio.com/summer-camps-for-children

Each Camp meets Monday-Friday for three hours a day. Choose from either 9 a.m.-noon or 1:30-4:30 p.m. There will be a different focus on different weeks.

MOSH MAD SCIENTISTS

1025 Museum Circle, Jacksonville, FL, 32207
(904) 396-6674
kconnell@themosh.org

June 6-Aug. 5

MOSH combines education and entertainment in its annual spring, summer and winter camps. Each camp encourages student curiosity and exploration as they venture around the museum. Conduct chemical reactions and perform exploding experiments. Mix concoctions and find out why and how they work. Unleash your inner mad scientist.

There is a MOSH science program every camp day (planetarium shows, science shows, and/or animal encounters), a wide variety of themed STEAM-based activities and programs and field trips for certain weeks/camp themes.

AMELIA SURF CO. SUMMER CAMP

Seaside Park (next to Sliders)
Check in prior to at: Amelia Surf Co.,
Fernandina Beach
(904) 432-8482
scott@ameliasurfco.com
2022 1st Ave.
Fernandina Beach
<https://ameliasurfco.com/surf-camp-lessons.html>

May 30-Aug. 5

Amelia Surf Co. offers all the best in surf, beach and fun. Join the summer camp for beginner and intermediate surfers.

JACKSONVILLE ZOO

370 Zoo Parkway,
Jacksonville, FL, 32218
(904) 757-4463
education@jacksonvillezoo.org

At Summer Zoo Camp there are four exciting theme rotations so your camper could experience up to four different camps over the summer. Campers entering grades K-8 this fall may register for their favorite theme or all four. All camps include exclusive behind the scenes encounters and up close

experiences with some of the amazing animals.

Face coverings are required for all campers while indoors.

• **Zoo Tycoon** — June 13-17, July 11-15. What does it take to run the zoo? Explore zoo departments from the most well-known to the hidden treasures. Meet staff and challenge yourself to take on their roles.

• **The Unhuggables** — June 20-24, July 18-22. Take a closer look at some of the animal kingdom's most unloved creatures, and you may find out that they're not so bad after all.

• **Nature's Wildest Jobs** — June 27-July 1, July 25-29. Did you know that hundreds of species use gopher tortoise burrows? And that many animals drink water that alligators uncover? Learn about the important jobs that animals do in the wild.

• **Oh Baby!** — July 6-8, August 1-5. All animals from scaly lizards to fuzzy koalas need to have a good start in life. Learn about animal youngsters in a week that's all about the kids (and cubs and chicks).

ROYAL AMELIA DANCE ACADEMY

1897 Island Walkway
Fernandina Beach
royalameliadanceacademy.com/ameliaislandcamps

• Rainbow Unicorns Theater Camp

Act, dance, sing and create art at Royal Amelia Dance Academy of Amelia Island. Create a show that families can come enjoy.

• Dresses by Ella Theater Camp

Share your hip hop talents. This themed camp is based on Amazon Prime's "Cinderella."

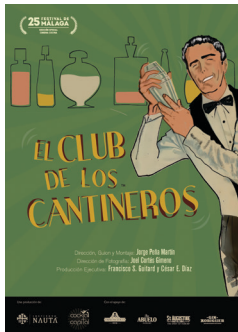
• Sing Your Heart Out Theater Camp

"Sing 2" won our hearts in theaters, and this summer, we'll sing our hearts out on stage.

• The Magical House of Mirabel Theater Camp

Perform as all your favorite "Encanto" characters.

Local entrepreneur's film on Hispanic bartenders wins award at festival



A local man's film has won an award in Spain.

In March, Cesar Diaz, owner of Odd Birds Kitchen and Cocktail Lounge and Odd Birds Café, made his way to Spain for the 25th Annual Festival

de Málaga, a long-running film festival that celebrates the best in Hispanic film. It was held March 18-27.

Diaz, a St. Augustine resident, is one of the executive producers of "El Club de los Cantineros." The documentary, which highlights the contributions of Hispanics and women cantineros (or "bartenders" in English) to the worldwide cocktail movement since 1806, won "Best Long Film" in the gastronomy category.

"We spent three years creating this film,

which, of course, was not made any easier with the global pandemic and a halt on traveling," said Diaz. "During filming, we visited bars in five countries, including Boadas Cocktails in Barcelona, Museo Chicote in Madrid, Café La Trova in Miami, Old Absinthe House in New Orleans, Presidente Bar in Buenos Aires and the lobby bar at Tamanaco Caracas Hotel in Venezuela. We interviewed important names in the bartending industry such as Alberto Gómez Font, François Monti, Julio Cabrera, Gines Perez Navarro and Joaquín Grau. Our main objective with the film is to highlight the contributions of Hispanics and women to the global cocktail industry."

"El Club de los Cantineros" gives an in-depth look into the history of cocktail recipes, spirits and bartending techniques brought to the global stage by a long tradition of Hispanic bartenders. Many of these individuals left an important legacy for generations to come such as bartending

legend Santiago "Pichín" Policastro who created classic cocktail recipe books like "Tragos Magicos" and "The Decalogue of the Barman."

"I have poured my heart and soul into finding a way to tell this important story of Hispanic bartenders that helped change the world of cocktails and hospitality," said Diaz. "Now our goal is to create a non-profit to raise funds to start working on what will be 'The Cantineros Museum,' an exhibition to continue bringing awareness to the art of bartending and cocktails."

About the film

"El Club de los Cantineros" is a 63-minute documentary produced by Horizonte 47 SL, Cocktail Capital LLC and Instituto Nauta. Screenplay and directing by Jorge Peña Martín, and Joel Cortés Gimeno is the director of photography. Executive producers are Francisco S. Guitard and Cesar E. Diaz. The film is in Spanish with English subtitles.

Don't miss our next issue!

REGISTER

FIRST COAST

A First Coast Summer

Publication Date: June 16, 2022 • Deadline June 3, 2022
For more information call 904.285.8831



Cypress Village Putter's club members Richard and Kate keep score during the Fifth Annual Putter's Tournament.



Paul and Belva Horvath with Executive Director Ty Morgan.



Jim Griffiths putts during the Fifth Annual Putter's Tournament.



Pam Imholz takes a shot.



Returning champions Dave Green and CJ Winkle are seen at the Fifth Annual Putter's Tournament.

CONTRIBUTED PHOTOS

Cypress Village Hosts Fifth Annual Putter's Tournament

Cypress Village hosted its fifth annual putting tournament on the Cypress Green on March 29 with 55 resident putters and an additional 30 employee participants along with spectators.

Everyone was able to watch the games while enjoying hot dogs and hamburgers fresh off the grill. Prizes were awarded for lowest scratch score, low net score for Cypress Village Putter's members and a participation award for the highest net for members.

Overall, residents loved the opportunity to watch the event and enjoy a great day outdoors and have a good time golfing with friends and family.

Resident Jerry Sanda and the Cypress Village Putter's coordinated the tournament, which was first held in 2017. Initially the group created the tournament as a great opportunity to showcase residents' skills and to simply have a fun day out on the green.

The weather was perfect at the boathouse

as residents and guests watched the tournament unfold while enjoying a drink or hamburger, along with live music from the Conch Fritters Band.

In a fun twist, the tournament included an employee round of nine holes where every department competed for an engraved trophy that will be housed in the winner's office for the next year.

Dave Green and CJ Winkle of the maintenance department were the proud winners of the trophy for the second time, with a low score of 18. Everyone enjoyed the friendly competition, and many employees have already started practicing to hopefully take home the trophy in 2023.

This year the Cypress Village Putter's wanted to use the tournament to raise awareness for Wounded Warriors, a charity and veterans service organization that offers a variety of programs, services and events for wounded veterans. Their headquarters are located in Jacksonville, so residents

were happy to donate to a local need.

Ted Laveck and Tom Clare ran the Wounded Warriors table, collecting donations and educating people on the benefits that the organization offers local veterans living with physical and mental injuries from their time in service.

The Cypress Village Putter's club is one of more than 35 resident led clubs, groups and activities at Cypress Village. They meet weekly on the green for a quick nine holes and all skill levels are encouraged. Both retired professionals and those who picked up a putter for the first time were welcome. The group is open to all residents.

Cypress Village is a continuing care retirement community in Jacksonville that offers residents services, amenities and multiple levels of care. Located adjacent to the Mayo Clinic, Cypress Village has beautifully appointed homes and apartments on a 120-acre campus. For more information, call 904-223-6100.



St. Johns Cultural Council ROWITA award recipients are seen at The Waterworks during the March 26 event.



St. Johns Cultural Council ROWITA awards event recipients and attendees are seated round a table at The Waterworks.

Cultural Council hosts ROWITA ceremony at The Waterworks

CONTRIBUTED PHOTOS

The St. Johns Cultural Council recently recognized local women who have profoundly influenced the cultural environment of St. Johns County with the Dr. Gail Pfister ROWITA (Recognizing Outstanding Women in the Arts) Awards.

The event on March 26 was the first public function at The Waterworks historic building and venue since the Cultural Council took occupancy following restoration of the structure by the City of St. Augustine. The circa 1898 building served as a pumping station for the city's waterworks system and then a community center and was vacant since 2005.

According to Christina Parrish Stone, the Cultural Council's executive director, the significance of the renowned building on the National Register of Historic Places was reflected in the awards event, which honored past and current art professionals along with high school musicians, award recipients, attendees and more.

"History was made at this year's ROWITA awards with a packed house of 150 people who have supported the arts in St. Augustine for generations," said Parrish Stone. "The women who have made significant contributions to the arts in St. Johns County shared their presentations on the theater stage about their work, leadership and philanthropic support."

Additionally, the Guitar Consort from St. Augustine High School Center for Arts performed for guests as part of the group's performance requirements for classwork.



St. Johns Cultural Council ROWITA award recipient Carole Prior speaks at The Waterworks.

This year, three local women were named as ROWITA recipients and received awards, custom ceramics, and floral bouquets plus speaking opportunities. They were Donna Guzzo, executive director and CEO of First Coast Cultural Council, arts philanthropist, women's professional empowerment leader and mentor; Teresa Radzinski, trustee for the Lightner Museum, philanthropist and supporter of the arts and renowned museums, and managing director with Bank of America; and Jane Sims, Tale Tellers of St. Augustine founding member and professional storyteller, educator and fine-arts promoter.

2020 ROWITA honorees were also recognized, including St. Johns County arts professionals Roxanne Horvath, a preser-

vation architect and artist, arts advocate and member of the City of St. Augustine City Commission; Dr. Leslee Keys, assistant professor of humanities, director of historic preservation at Flagler College and a leader in the conservation of historical and architectural resources; Carole Prior, an award-winning drama instructor, Teacher of the Year, artist, writer and director; Leslie Robison, a Kenan Distinguished Associated Professor of Liberal Education in Art at Flagler College, arts advocate, and artist; and Karla Wagner, film aficionado.

The March 26 event also featured this year's Junior ROWITA scholarship recipient Britta Strevig who attends Creekside High School in the visual arts program.

"This year's nominees have all positively impacted the cultural community," said Parrish Stone. "Our pride in showcasing the formal public event in an elegant setting exemplified the venue in its finest days. Since serving as a key utility with land provided by Henry Flagler and a recent Florida Division of Historical Resources Special Category Grant, we are honored to continue the building's tradition as a destination for St. Johns County residents and visitors," she said. "We're now officially open to house our organization and to provide a venue for local performing, visual and literary arts and other community organizations."

The Waterworks is located at 184 San Marco Ave., St. Augustine. For more information about the Cultural Council, call 904-434-0959 or go to stjohnsculture.com.

ST. AUGUSTINE FOOD + WINE FESTIVAL MAY 4 - 8, 2022

“One of Florida’s Top 10 Food & Wine Festivals”

USA Today



PRESENTED BY  + **GreenWise**
MARKET



Celebrity Guest Iron Chef, Cat Cora

St. Augustine’s coastal beauty, history and culture provide the perfect backdrop to one of Florida’s best food and wine festivals. Celebrity guest chefs, local chefs, winemakers and beverage experts come together for five days with the city’s flourishing culinary scene for tasting events, dinners, master classes, music and more. The not to miss spring event!



StAugustineFoodandWineFestival.com

THANK YOU TO OUR PARTNERS!



PRESENTING SPONSOR

