FORTAUDERDALE BUIZDER

EVENING CHIC

FASHION AT THE ATLANTIC HOTEL

ROAD DUNCES

Are we the worst drivers in the country?

Bonnie Clearwater ART MUSEUM MAVEN

MARCO ARGIRO sings of love



The Birth of a Neighborhood

A NEW REASON TO SMILE! OPENING SOON!

"You deserve excellence in your dental care!"

DENT-EAST EAST BROWARD DENTAL

0% Interest Financing Available \$0 Down General, Cosmetic, Implant Dentistry and Orthodontics

First 50 patient
receive free
teeth whitening
at our new location!*
Call us for more
information!

786-449-9481

New patient offer:

Complimentary consultation including full comprehensive exam, digital x-rays, TMJ exam, implant, cosmetic and orthodontic consultation

BURAK TASKONAK D.D.S., Ph.D

DDS -Indiana University School Of Dentistry PhD - University Of Florida

Fellow - Academy Of Dental Materials

Member - American Academy Of Implant Dentistry

Member - American College Of Prosthodontics

LINDSAY RINGDAHL D.M.D., MS.

Orthodontics





DENT-EAST EAST BROWARD DENTAL

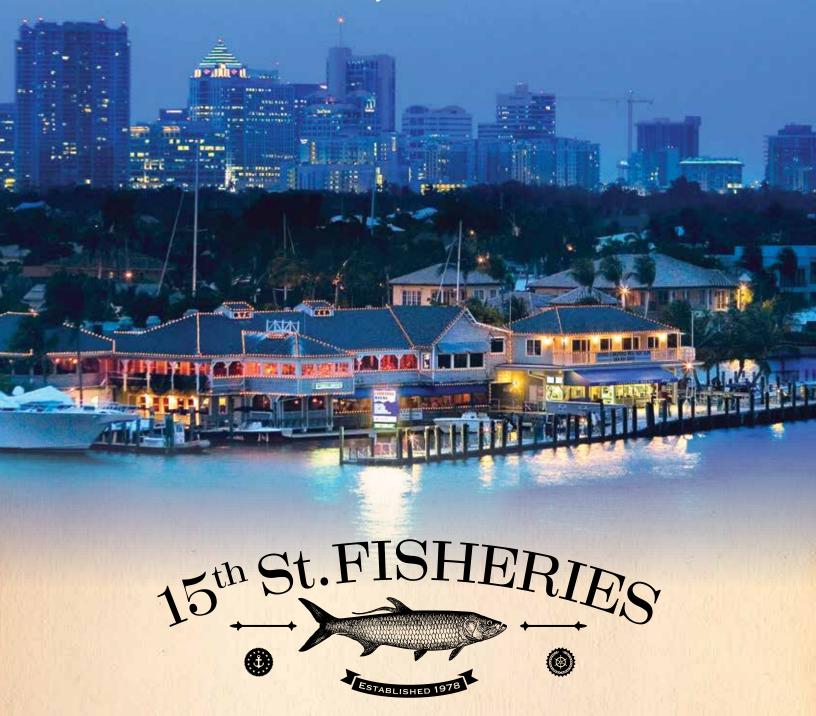
1212 E Broward Blvd Suite # 200,

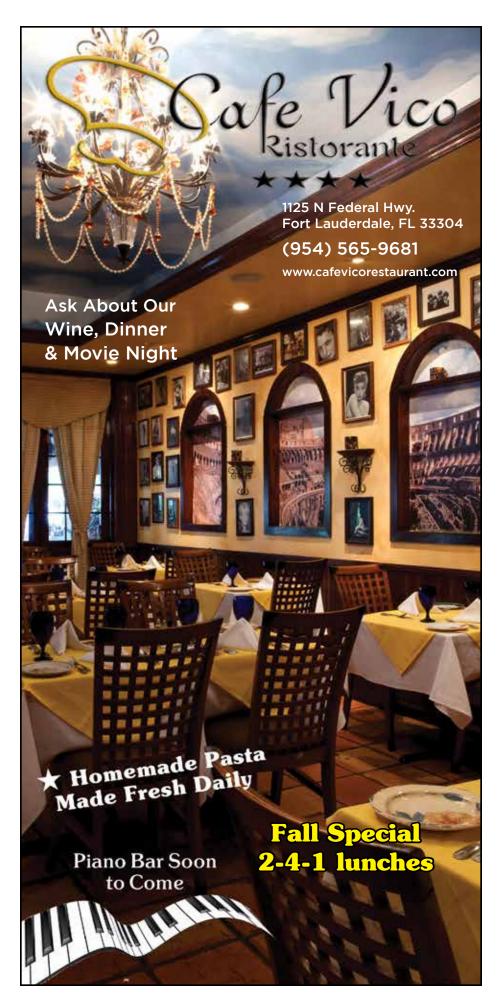
Fort Lauderdale, FL 33301, Tel: 786-449-9481
*First 50 patients with treatment acceptance

2013 WINNER

Best Seafood Restaurant Best Waterfront Restaurant Best Place to Take Your Parents

Sun-Sentinel's "Best Of South Florida" Readers Poll







ON THE COVER

A graffiti painting in FAT Village. Photo by Ashley Keshigian.

450 NE Fifth Street | Suite 8 | Fort Lauderdale, FL 33301 954-764-7460 | FLMag.com

BUSINESS

President
Vice President
Vice President
of Marketing
& Fashion Editor

BOB CAY DEBORAH CAY ASHLEY KESHIGIAN

shion Editor Publisher

PD STRATEGIC MEDIA

EDITORIAL

Editor Assistant Editor Art Direction Illustrator Editorial Interns TOM SWICK ALEXANDRA ROLAND PRINT DYNAMICS TOM CARLTON CHRISTIE BOK

CAITLIN OSTROFF
MARY LOUISE ENGLISH

Proofreader Contributors

SEAN PICCOLI RICH POLLACK DAVID RATERMAN MB ROBERTS TRINA SARGALSKI

Contributing Photographers

DREW CORNWALL JASON LEIDY KARA STARZYK

Editor Emeritus

IRA JEFFREY ROSEN

SALES

Director Account Executives TED MANSER
PERY CANAN
ERIN HUMPHREY
ANDREW LAROCHELLE
RANDY THOMAS
ASHLEY WILSON

Fort Lauderdale Magazine is published eleven times a year by PD Strategic Media, 450 NE Fifth St., Suite 8, Fort Lauderdale, FL 33301. All rights reserved. Nothing in the publication may be reproduced without written permission from the publisher. Fort Lauderdale Magazine assumes no responsibility for the return of unsolicited materials; include return postage for any material to be returned. Call 954-764-7460 for back issue information. Send address changes to Fort Lauderdale Magazine, 450 NE Fifth St., Suite 8, Fort Lauderdale, FL 33301.

D'Angelo Realty Group

The Best of Lauderdale

Luxury Condominiums, Homes & Waterfront Properties



We are the "Go To" Realtors for Downtown Fort Lauderdale.







D'Angelo Realty Group offers a Dynamic Partnership. Whether you choose to buy, sell, or lease, our team understands the value of properties ... and the value of relationships.

D'Angelo Realty Group is a full service Las Olas Boulevard **Real Estate Brokerage Firm**. With over 25 years experience, John D'Angelo & his team provide expert representation to local & international clients.

The Results: Our top sales performance record & top 1% Fort Lauderdale realtor rating.

Call us today for a no obligation Market Analysis – have your property featured in our showcase windows.

There is no substitute for experience.



VILLAGE PEOPLE

How a small group of artists and business folks have turned FAT Village into our most interesting neighborhood.



A NIGHT ON THE TOWN

On the way to evening chic.



ROAD DUNCES

We all complain about bad drivers, but do we ever admit to being one?



AROUND TOWN

Beauty, yoga, amphibious golf carts and airport dogs.



GOODS

15 THE LIST Things to be thankful

for. 20 JEWELRY &

ACCENTS

Rich fall colors.

22 MOTORS

The surge of the scooter.



GOOD LIFE

27 SPORTS

Great places to run and races to run in.

32 HEALTH

A gastroenterologist fascinated by history. **36** TRAVEL

Africa seen through the eyes of local experts.



CITY LIFE

45 PROFILE

Native son Marco Argiro is poised for a breakthrough.

48 CULTURE

Bonnie Clearwater talks about her new job at the Museum of Art.

52 CASA CHIC The loft life.



FOOD & DRINK

73 CHEF'S CORNER

Paula DaSilva returns to town.

76 GRAZINGS

T'is the season for pie. **78** LIGHT BITES

Holiday cooking classes, fresh mozzarella, pumpkin flavors and a breakfast food

80 RESTAURANT LISTINGS

truck.

Our guide to the city's dining scene.



EVENTS

88 CALENDAR

A list of the month's activities, plus upcoming holiday attractions.

94 SNAPSHOTS

Scenes from gatherings around the city.



OLD LAUDERDALE

Rest in peace.





Rio Vista Home

The lush landscaping and "Key West" charm of this new 3,200 square foot home creates a tropical paradise in the middle of Ft. Lauderdale.

No detail was left untouched in this Rio Vista 4 bedroom, 4 bathroom estate including hardwood floors, fireplace, coffered ceiling, two laundry rooms, crown molding and more. Featured on the second floor is a true balcony overlooking your pool and deep water canal to the Intracoastal.

For more information or a showing contact:

M: 954-560-4616

O: 954-334-2255

F: 954-334-2259

Erika@lasolas-realestate.com LasOlas-RealEstate.com

Erika Axani



Las Olas Lofts

Newly constructed two and three bedroom units 1 block off of Las Olas Boulevard's renowned shopping and restaurants. Each home is decorated with stainless steel appliances, granite countertops, Jacuzzi tubs, walk-in closets, floor-to-ceiling windows,

private elevator entrances and covered parking.

For more information or a showing contact:

Shawn Villarroel

M: 407.733.6730

O: 954.334.2255

F: 954.334.2259

Shawn@lasolas-realestate.com

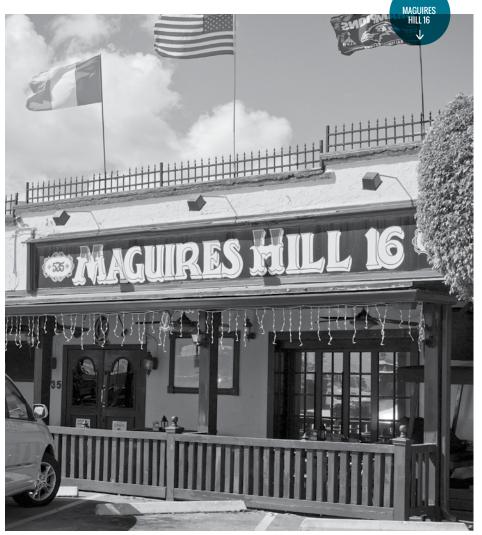
lasolas-realestate.com



UNITS STARTING AT \$579,000



Las Olas Real Estate Professionals 954-334-2255 • Lasolas-realestate.com CITY LIFE



arrived in Fort Lauderdale in 1989 to take a job at the *Sun-Sentinel*. "When you move to South Florida," a colleague told me, "you have to get used to the non-culture shock." This woman had grown up in Jackson, Mississippi.

I drove to work over the Seventh Avenue bridge. There was no concert hall sitting at the other end, no science museum Rube Goldberging Second Street. The art museum, which I passed on Andrews, looked like a locked warehouse. No one I knew had ever been inside.

Las Olas was attractive (I loved the Chemist Shop's model train villages) and it even had music (thanks to O'Hara's), but all of its life was contained indoors. No restaurants placed tables out on the sidewalk. When you walked Las Olas you did it to get somewhere, possibly to window shop; you never just strolled to be part of the scene. There was no scene. (There

also was no on-street parking.) If you wanted to eat or drink outside – in a city where al fresco dining was a year-round possibility – you went to places that were tucked away: Coconuts, on the Intracoastal, or the courtyard of Banyans (where Chima is now).

As journalists unaccustomed to bright light, my friends and I spent a lot of time at Maguires. It was a classic newspaper bar, not only windowless but in an industrial neighborhood hard by the tracks that seemed even grittier for being in a beach town. Opening the door, especially on nights when Irish music spilled out, was like discovering a revel inside a void.

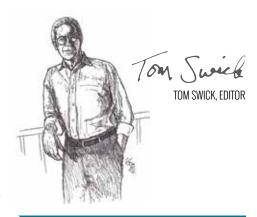
Then, slowly, things started to change. With the departure of the spring breakers, the beach got a facelift and a wavy new wall that eventually attracted upscale hotels that in turn awakened an appreciation for the midcentury modern motels that sat behind them – and that now are receiving their own beautiful makeovers.

The Broward Center for the Performing Arts rose on a hill we didn't know we had and, together with the Museum of Discovery and Science, turned Himmarshee Village into a nightlife hive. Thanks to the owner of a long-gone Italian restaurant, Second Street became the harbinger of sidewalk dining in the city.

Soon condos (not jails) were canyoning the river, which had been gifted with a graceful promenade. (Though it boasted, incomprehensibly, a blatant parking garage as its centerpiece.) The Museum of Art exhibited the treasures of King Tut, the dresses of Princess Diana, and lines stretched out of the oncecomatose building. A branch of Miami's Books & Books opened in the lobby, so it was now possible to look at paintings in the afternoon, listen to a novelist in the evening, and then walk across a bridge to see an art film at Cinema Paradiso.

Streets outside the beach-Las Olas-Himmarshee axis bloomed, most strikingly in Wilton Manors but also in Galt Ocean Mile, Oakland Park and – remarkably – Flagler Village. The blocks around Maguires filled with artist studios, creative agencies, handsome lofts and apartment buildings. People still came for beer, now often the craft brews served up at Laser Wolf, but also for movies, concerts, art walks, happenings. The formerly desolate hood became the in place.

Nothing speaks louder about the city's cultural growth than this neighborhood's sublime transformation. Not even the fact that the magazine you're reading is now a monthly.



You can reach Tom at 954-764-7460 or Tom@FLMag.com

Relax. Eat. Drink. Enjoy...



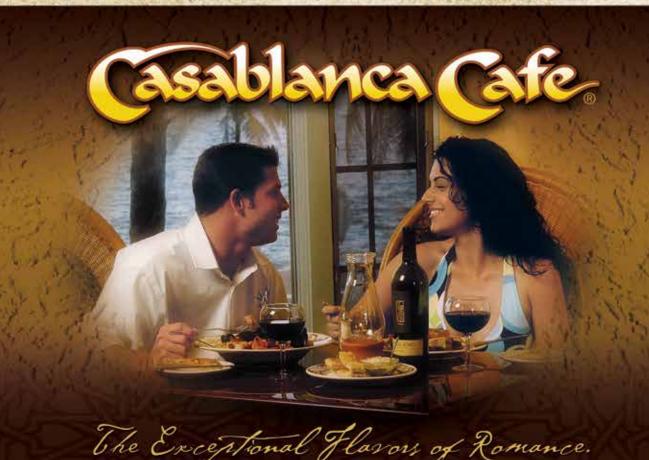


One Happy Restaurant!...

Fresh seafood, steaks, salads, pastas and burgers Lunch & dinner daily • Sunday Breakfast Buffet Outdoor oceanside seating • Live music seven days Three tropical bars • Happy hour 4pm-7pm Mon-Fri

On Commercial Blvd. and the Ocean, Lauderdale-By-The-Sea (954)776-0001 • www.arubabeachcafe.com





Fort Lauderdale Beach Boulevard at Alhambra Street (between Las Olas and Sunrise on A1A)

(954)764-3500 • www.casablancacafeonline.com





Have you Heard?

Dr. Rossetti.

I've been ignoring my hearing problem for aquite some time, mostly because I just don't want hassle with wearing a hearing aid, but it really is negatively affecting my quality of life and my loved ones around me. What would you suggest?

1 out of 3 people over the age of 65 have a significant amount of hearing loss that should be treated. The first step is to have a FREE consultation

and FREE hearing screening to determine the degree and type of loss. There are many modern treatment options available that are discreet and user-friendly. One option is Lyric, the only invisible, extended wear hearing device on the market which can be worn 24 hours a day while sleeping, showering and there are NEVER batteries to change.

Valerie Rossetti. Au.D.

Doctor of Audiology Board-Certified Fellow of American Academy of Audiology

Schedule a FREE consultation and FREE hearing Screening to see if you are a candidate for Lyric hearing.



Learn about Lyric • Risk Free Trial Complimentary Consultation



Contact Dr. Rossetti to schedule your appointment today

954-343-7212 info@floridahearingmatters.com

*Individual replacement needs may vary. Duration of device battery life varies by patient and is subject to individual ear conditions. "Lyric is water resistant, not waterproof, and should not be completely submerged under water, †Professional fees may apply. Annual subscription begins the first day of trial. Lyric is not appropriate for all patients. See a Lyric Provider to determine if Lyric is right for you. Lyric, Distributed by Phonak, LLC @2013. All rights reserved.

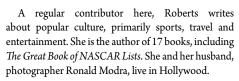
4800 NE 20th Terrace Suite 305 • Medical Complex North Building • Ft. Lauderdale, FL 33308

www.floridahearingmatters.com



MB ROBERTS

("ROAD DUNCES")





SEAN PICCOLI

("BANKING ON LOVE")

Piccoli covered popular music for the Sun-Sentinel from 1996-2010, a job that took him all over South Florida and as far afield as Graceland and Havana, Cuba. He also wrote about film, art, theater, books and Florida's unruly hurricane seasons. He currently works as a journalist and freelance writer in New York City.



TRINA SARGALSKI

("A TRIUMPHANT RETURN")

A Miami native, Sargalski is a freelance producer and reporter who regularly covers food and South Florida life for WLRN Miami Herald News, as well as for her own blog, Miami Dish. She is the Miami editor of the national food website, Tasting Table.



JASON LEIDY

("VILLAGE PEOPLE" "THE HISTORY DOC")

Leidy is an editorial and commercial photographer. He has been in the South Florida market for the past eight years as Middle River Arts Photography. Leidy's passion for photography developed in his teens when he worked in a basement darkroom as an assistant to his mother, a fine arts photographer.

THE CHOICE OF LIFESTYLE IS YOURS REACHING YOUR GOAL IS OURS







ALLOW US THE PRIVILEGE OF TURNING YOUR DREAMS INTO REALITY

BUYING, SELLING OR LEASING, THE WALKER MASTROLE TEAM PROVIDES SIMPLE SOLUTIONS FOR ALL YOUR REAL ESTATE NEEDS FROM A VACATION HOME TO A LUXURY ESTATE









ELEVATE YOUR EXPECTATIONS



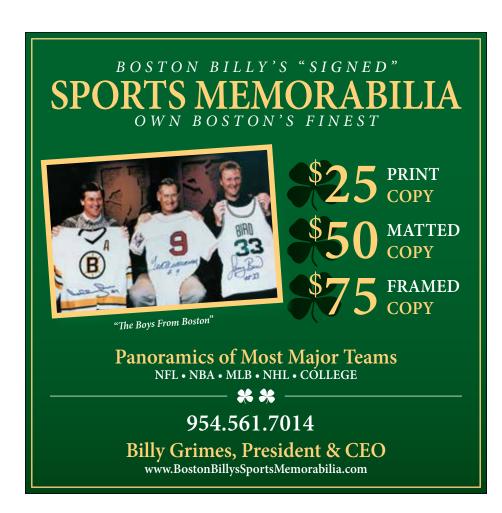
BETH MASTROLE REAL ESTATE BROKER, CO-OWNER 954.868.3876

SERVING SOUTH FLORIDA FOR OVER 25 YEARS WALKERFEALTYINVESTMENTS.COM



JEFF WALKER
REAL ESTATE BROKER, CO-OWNER
954.734.0791







TED MANSER

DIRECTOR OF SALES

A **THANK YOU**TO OUR LOYAL READERS & ADVERTISERS!

MASSAGE & YOGA

Serving Clients of All Ages

Special Needs (Yoga & 10n1 Sessions)

Intimate Setting for Cozy, Personal Sessions

Fully Knowledgable in Anatomy

LOVEDTHEMASSAGE.COM • 754-234-1097

f Heart & Soul Yoga

ecause of your support, Fort Lauderdale Magazine is now monthly with one bi-monthly summer issue. More than 38,000 copies of the September – October issue landed in the hands of our avid readers living in Fort Lauderdale! Followers visiting us at www.FLMag.com and on our Facebook page www.facebook.com/ FortLauderdaleMag continue to increase in number. Fort Lauderdale Magazine's online photo contest continues to reach an ever increasing audience with a passion second to none. For this success, we thank you the readers and thank you our advertisers!

Fort Lauderdale Magazine is a reflection of the people, places, events, issues and concerns that shape our lives, influence our decisions and provide for a vibrant existence in Fort Lauderdale. Fort Lauderdale Magazine informs, challenges, delights and inspires the people who live, work and play in our beautiful city.

If you are interested in reaching our loyal readers and advertising with Fort Lauderdale Magazine, please contact Ted Manser at ted@FLMag.com or call 954-764-7460.





Introducing Hilton Fort Lauderdale Marina's vibrant new Waterway Room, its floor-to-ceiling windows and walls of glass overlook the sparkling blue Intracoastal Waterway. Be prepared to amaze your guests with stunning views while they enjoy a cool cocktail and delectable cuisine portside. With 4,500 square feet of flexible space, the Waterway Room is the perfect location for your next corporate holiday party or social event.

Hold your next event before December 30th 2013 to be entered into a drawing for a **2 night hotel stay** along with **2 Free Water Taxi Passes.** Plus, earn **10% off menu pricing & Double HHonors Meeting Planner Points.**

Contact our Sales Team today 954-527-6725.



1881 SE 17th Street | Fort Lauderdale, FL 33316 fortlauderdalemarina.hilton.com

Valid for new bookings only consumed between Nov. 1 2013 - Dec 30 2013. The contest winner will be notified by Jan. 6th 2014 with full prize details. ©2013 Hilton Worldwide





The city welcomed two fresh yoga spots this summer: Barkan Method Hot Yoga and Yoga Joint South.

Hot Yoga moved from its previous location to a more modern studio in the shopping plaza next to Whole Foods on North Federal Highway.

The 3,300-square-foot spot includes plush locker rooms and better parking, according to owner Jimmy Barkan. "Our showers and bathrooms are like going to a Ritz Carlton spa."

Farther south, Yoga Joint owners Paige Held and Kel-

ly Green partnered with businessman Steve Hudson to open a second location off SE 17th Street. "[It's] basically for convenience for our clients," Green said. "We want to spread as much yoga as we possibly can throughout the community."

Opened in August, their 7,000 square foot studio features two rooms (heated and unheated), babysitting services, kids yoga, yoga basics and a teacher's training course. For \$40, first timers buy into unlimited yoga for two weeks.



Amphibious Cart

No golfers ever like hitting their balls into the water. But having a cart that floats might make the experience more interesting.

In August, Hammacher Schlemmer released its Golf Cart Hovercraft, an amphibious vehicle designed to glide over water hazards as easily as it travels over manicured fairways.

On land, the cart reaches speeds of 45 mph and its body is nine inches off the ground, reducing grass damage. And when you swing and hear that once odious "plop," you can simply get behind the wheel and keep driving when you reach the shore of the pond. The price for this privilege is \$58,000.

Do you know of any news that could be featured on our "Around Town" page? Submit your suggestions to editor@flmag.com.



AmbassaDogs Arrive at the Airport

Traveling is stressful; delayed flights, long lines and security checks can leave passengers riled up even before they board their planes.

But everybody (or almost everybody) loves dogs. So the Fort Lauderdale Holly-

wood International Airport has introduced therapy dogs, with qualified handlers, to calm nervous flyers.

Sponsored by the Broward County Aviation Department, the AmbassaDog program began in March but officially kicked off on August 23. "From the time [passengers] get here until the time they leave, we want it to be a positive experience," said Tawana Guthrie, Broward County Aviation Department's customer service director.

Currently four dogs wander through the terminals: Joy, a Shetland sheepdog; Tiffany, a Yorkshire terrier; Mikey, a greyhound; and Janga, a German shorthaired pointer.

"Dogs tend to bring smiles to people's faces," said Guthrie.

.....



Making His Mark on the Beauty Scene

Situated in the Victoria Park Shoppes, The Beauty Mark is outfitted in red, black and shades of brown that produce an atmosphere that is at once elegant and professional.

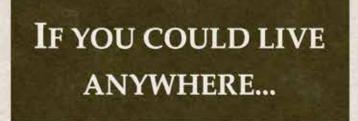
For Beckwith, The Beauty Mark is about client needs. "I believe in quality, not quantity, as my vision for the salon," he said. Along with offering cosmeceutical grade European products, the salon endeavors to teach clients how to maintain their hair. "We teach and empower," Beckwith said. "We don't just do."



















If you could live anywhere, you would live in a private, gated community of unparalleled prestige and distinction.

You would live in a community that served up recreation and relaxation of the highest order in an exclusive \$15 million clubhouse, championship tennis, spa and fitness center.

You would live in a home that reflects your unmatched style and taste. You would live in a home like no other.

If you could live anywhere, you would live in Hawks Landing.

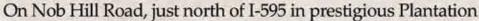
Hawke Landing

Sales Office: 954-370-0211

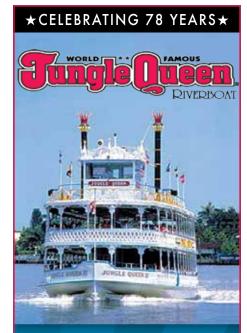
Betsy Rauch, Broker, Cell: 954-275-7426 Barbara Link, Realtor, Cell: 954-275-7425 www.HawksLandingRealty.net New Custom Estate Homes from \$1.7 million

By Award-Winning Builder Robinette Homes

Resales from \$750,000's.







* Dinner Gruise *

A Fort Lauderdale tradition for over 78 years! Jungle Queen's ALL-U-CAN-EAT Bar-B-Que & Shrimp Dinner Cruise is known world-wide. Cruising up the New River to our Tropical Isle for a fabulous dinner and variety show entertainment. Departs 6pm

Adults Regular \$42.95

Includes stop over at our unique tropical isle among lush trees/ foliage, macaws & rare birds and an exciting alligator exhibit! 9:30am & 1:30pm Adults \$19.95 Children (ages 3-12) **\$12.95**

DEPARTS FROM BAHIA MAR YACHTING CENTER 801 Seabreeze Blvd. Ft. Lauderdale Beach, FL 33316

RESERVATIONS

Ft. Lauderdale: 954-462-5596 Miami: 305-947-6597 www.JungleQueen.com



only on FLMag.com















OF OUR **FFATURES**

TIMELY ARTICLES

MONTHLY **PHOTO** CONTEST

EXPANDED PHOTO GALLERIES

COMPLETE **EVENT** LISTINGS

RESTAURANT **REVIEWS &** RECIPES

THE LIST

THINGS TO BE THANKFUL FOR

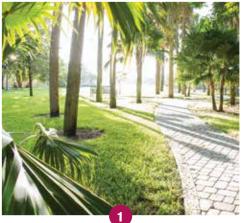
RIVER OTTERS AT THE MUSEUM OF DISCOVERY AND SCIENCE

GOODS

FOR MORE FROM OUR LIST TURN THE PAGE







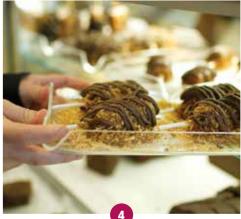




COLEE HAMMOCK PARK

BREW URBAN CAFÉ

11TH STREET ANNEX







MUSEUM OF ART I FORT LAUDERDALE



SHADY STREETS IN VICTORIA PARK



THE FLORIDIAN (ANY HOUR OF THE DAY)



KIDS IN DISTRESS WILTON MANORS CAMPUS



CINEMA PARADISO



SANDBARS AT THE BEACH



TOM JENKINS







OUR PROXIMITY TO TROPICAL **ISLANDS**

THE END OF HURRICANE SEASON

FOR MORE FROM OUR LIST **TURN THE PAGE**





Direct Oceanfront Condos









945 East Las Olas Blvd. Ft. Lauderdale, FL 33301

Teresa Modlin

TMODLIN@BELLSOUTH.NET 954.615.7474 Cell



1/2 Price Museum Admission



Present ad for entry

INTERNATIONAL **SWIMMING** HALL OF FAME



In addition to recognizing over 700 of the world's greatest aquatic athletes and swimmers who were world leaders, and swimmers who were world leaders, movie stars and other culturally significant leaders, this Museum of Swimming is a multifaceted attraction with exhibits featuring the world's largest, one-of-a-kind collection of objects d'art, rare photos, posters, films, swimsuits, medals, trophies and other swimming related artifacts dating from the days of ancient Assyria to from the days of ancient Assyria to modern times.

Recommended by the - New York Times

BANQUET



Fort Lauderdale's premier do-it-yourself Banquet Facility right on the Intracoastal Waterway. Weddings / Bar Mitzvahs / Parties Corporate Events / Meetings

For museum hours and banquet facility rental rates: 954-462-6536 One Hall of Fame Drive Fort Lauderdale, FL 33316 www.ishof.org



THE OCEANFRONT PORCH OF THE PELICAN BEACH RESORT



SEA TURTLE EGG PROTECTION ON FORT LAUDERDALE BEACH



SITTING ON THE JETTY AND WATCHING THE CRUISE SHIPS SAIL OFF



RIVER OTTERS AT THE MUSEUM OF DISCOVERY AND SCIENCE



STONE CRAB SEASON



DOG PARKS



CLAY TENNIS COURTS AT THE JIMMY EVERT TENNIS CENTER



STORK'S BAKERY'S APPLE CRANBERRY





LIVING WHERE OTHER PEOPLE VACATION



GRAN FORNO



THE HISTORICAL MURAL PAINTED BY DAN **DADDONA AT BROWARD BOULEVARD AND SW FIRST AVENUE**



THE MIAMI HEAT

THE SEMINOLE HARD ROCK CASINO COMEDY CLUB



PADDLE-**BOARDING** ON THE INTRACOASTAL



BROWARD COLLEGE PLANETARIUM & OBSERVATORY







MICHAEL KORS

This purple zip wallet is made with Saffiano leather and includes four card slots. \$148

The Galleria Mall 954-453-9495 michaelkors.com



NEIMAN MARCUS

This Italian-made brooch is integrated with cut enamel beads and round cut glass crystals. \$530

> The Galleria Mall 954-566-6666 neimanmarcus.com



SEPHORA

Bursting with charm and mystery, this Hermes-Eau des Merveilles perfume captures the spirit of wood and amber. 3.3 oz. \$136

The Galleria Mall 954-630-3636 sephora.com

AUTUMN'S PLUSH TONES

WE MAY NOT BE ABLE TO WEAR OUR BOOTS AND BUTTON DOWNS, BUT WE CAN CELEBRATE THE SEASON BY ACCESSORIZING WITH THE DEEP, RICH AND CREAMY TONES OF AUTUMN. DIGNIFIED COLORS LIKE CHOCOLATE BROWN, COBALT BLUE AND SUNSET ORANGE WILL MORE THAN TIDE US OVER UNTIL THE TEMPERATURES START TO DIP.

By **DEBORAH CAY**



KENO BROTHERS

Drop earrings furnished with 10 karats of fine quality pear-shaped amethyst gemstones are accented by two round brilliant diamonds and set in 14-karat white gold. \$895

> 2000 E. Sunrise Blvd 954-763-5366 jewelrybuyersfl.com



BURBERRY

This lightweight rectangle wool/silk scarf features a distinctive animal print. \$375

Town Center, Boca Raton 561-392-8050 us.burberry.com



TORY BURCH

This rich Italian pebbled leather bracelet, outfitted with a gold medallion, comes with a double snap closure. \$125

Town Center, Boca Raton 561-391-0373 toryburch.com



TORY BURCH

This sunrise orange logo studded double wrap is made of Italian smooth leather. \$95



561-620-5555

nordstrom.com

NORDSTROM

This Whitney Stern necklace includes a rose cut blue sapphire with a white diamond accent, a 14k yellow gold bezel, a 14k white gold chain and a sand blast finish. \$1,295

Town Center, Boca Raton 561-620-5555 nordstrom.com



A dyed rabbit cross-body bag featuring a dramatic play of texture incorporates a multicolored design. \$1,350

The Galleria Mall 954-566-6666 neimanmarcus.com



JON PAUL JEWELERS

Cushion and lozenge cut with aquamarine, lemon citrine, amethyst and smoky topaz set in rose gold surrounded by diamonds. \$4,460

> 3355 Galt Ocean Drive 954-564-4221 jonpauljewelers.com







SAKS 5TH AVENUE

Semiprecious stones sparkle against hammered sterling silver on a timeless "Wonderland" cluster statement ring made of Onyx/dyed mother of pearl doublets 1" in diameter. \$495

Boca Town Center 561-393-9100 saksfifthavenue.com



PANDORA

Colorful enamel sets off peaceful curls of sterling in this purple Zen charm. \$50

> The Galleria Mall 954-565-4246 pandora.com





This 100% cotton Gitman bow tie incorporates fall-toned plaid. \$69.50

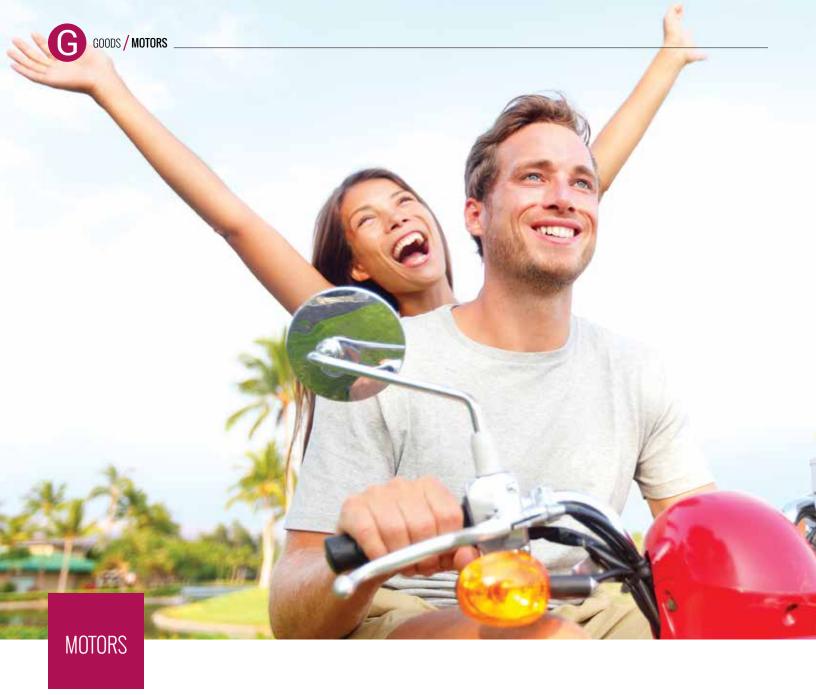
Town Center, Boca Raton 561-620-5555 nordstrom.com



MARCELLO SPORT MENSWEAR

These men's wallets, made of genuine python skin, are produced in the U.S. \$95 each 3201 N. Ocean Blvd. 954-616-5815





LA DOLCE SCOOTER

By RICH POLLACK

MORE AND MORE
PEOPLE ARE CHOOSING
THIS CONVENIENT,
ECO-FRIENDLY AND
CONTINENTAL WAY OF
GETTING AROUND.



n a world of choppers and hogs, the motor scooter hasn't gotten much respect. But that may be changing.

"Early on, people looked at them as a toy they would play with on weekends," says Tony Cappadona, owner of Vespa Fort Lauderdale and two other South Florida Vespa stores. "As time passed, however, their appeal has grown and more and more people are using them for transportation."

With gas prices hovering between \$3.50 and \$4 a gallon, it makes sense to leave the pickup and hop on the scooter for a run to Publix.

But the appeal of motor scooters goes far beyond just fuel efficiency. Today, value, ease of riding and technological advances are all contributing to make them more commonplace on South Florida roadways.

"They're fun, they're easy to drive and you can get to places you can't get to with a car," says Alex Kono of Fort Lauderdale, who can be seen zipping around back roads on his yellow Vespa, painted to look like a taxi cab. "You can park it anywhere."

Walk through a Vespa Fort Lauderdale store, or a Rick Case Powerhouse Store showroom,



and you'll see a wide variety of scooters. There are those with under 50cc engines that have top speeds of 35 miles per hour and sell new for under \$1,500. And there are also those with more than 500ccs that can cost in excess of \$10.000 and reach highway speeds of well beyond 65 mph.

In addition to small scooters, manufacturers now also make touring scooters designed for longer trips.

"Part of the reason they're getting more respect is because manufacturers are building amazing scooters," Cappadona says.

With an out-the-door price of more than \$10,000, Vespa's new 946, for example, could be the poster child for improved motor-scooter technology.

One of the first to have a three-valve 150cc engine – which translates into an estimated 100 miles per gallon – the 946 comes equipped with an ABS system, LED headlamps and styling that harkens back to the Vespa that debuted in 1946.

RULES OF THE ROAD FOR MOTOR SCOOTERS

FROM THE FORT LAUDERDALE POLICE DEPARTMENT



Any scooter 50cc or less is considered to be a scooter. Anything over 50cc is considered to be a motorcycle.



A valid - not expired or suspended driver's license is required to drive a scooter on the road.



Any scooter over 50cc requires a motorcycle license or a motorcycle endorsement on a valid driver's license.



A scooter requires a license plate and has to be registered.



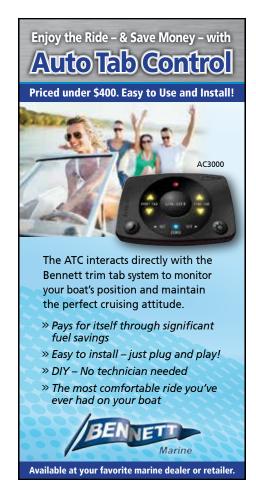
Scooters are motor vehicles and operators must obey the same traffic laws as those driving a car.

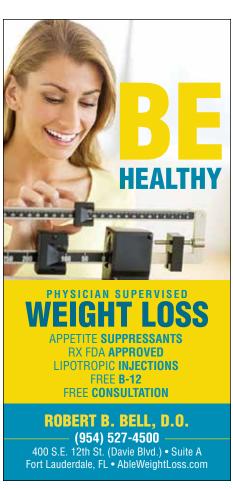


Scooters must be driven in a single lane and cannot be driven between cars, even at red lights or stopped traffic.



Riders are always encouraged to wear Florida Department of Transportation (FDOT) approved helmets and eye protection.







"THEY'RE FUN, THEY'RE EASY TO DRIVE AND YOU CAN GET TO PLACES YOU CAN'T GET TO WITH A CAR."



Whether on a small scooter zipping down a side street or a larger one cruising along a main thoroughfare, most riders enjoy the freedom and ease their scooter has to offer.

"You can go anywhere you can take a bicycle," says Kono, who uses the scooter for short trips and running errands.

Unlike motorcycles, scooters have engines in the back, giving them a lower center of gravity and a bit more stability. The engine placement also makes it possible for scooters to have a stepthrough frame, as opposed to a gas tank and engine in the middle that have to be stepped over. In addition, most scooters come with automatic transmissions, and don't require manual shifting. Scooters are also generally lighter than motorcycles.

"People really like them because they're small and nimble and easy to scoot around in," says Ryan Case, general manager of the Rick Case Powerhouse Store, which sells Honda scooters and motorcycles. "They're also easy to maintain."

In Florida, the majority of scooters are legally classified as motorcycles, with the exception of those 50ccs and under. As a result, drivers of larger scooters are required to have a motorcycle license or endorsement and attend a motorcycle safety course, according to Det. DeAnna Greenlaw of the Fort Lauderdale Police Department.

Those driving scooters under 50ccs need only a valid driver's license.

Although scooters of all sizes can be operated on roadways – but not bicycle paths or sidewalks - many riders avoid main thoroughfares where speed limits are usually higher than their vehicle's maximum speed.

"A lot of people stick to the side streets and back roads," says David Trammel, who manages the Mr. Motorscooter store in Oakland Park. "Often it's safer."

In the past, Vespa's Cappadona says, 50cc scooters dominated the market. In recent years, however, as scooters have become more effective transportation and earned more respect, there's been a significant shift. Now, Cappadona says, the 150cc models are among the most sought after. The demographics of his customers run the gamut.

"We have 21-year-old waitresses who ride their scooters to work and people who buy two scooters they put on their yacht and use after they dock," he says. "We have people in their 80s and people coming from motorcycles who still want to ride but want something lighter."

Regardless of their age, many scooter owners say it is the convenience the vehicles offer that truly makes a difference.

"I've been a big fan of scooters for a very long time," says Kono of Fort Lauderdale. "I drive mine everywhere." ®



Hackleman, Olive Judd. P.A.







Hackleman, Olive & Judd, P.A. is a South Florida law firm with exceptional trial lawyers and transactional attorneys dedicated to achieving exceptional results for our clients. Our boutique firm's primary focus is sophisticated litigation and transactional services. We have earned a coveted Tier I ranking as one of the "Best Law Firms" in the United States from U.S. News and World Report. Many of our seasoned attorneys have also achieved individual recognition, such as being recognized as a "Super Lawyer," or a "Best Lawyer in America" in "Bet-The-Company", commercial and probate litigation.

With offices located on Las Olas Boulevard in east Fort Lauderdale, Hackleman, Olive & Judd, P.A. is pleased to represent business entities and high net-worth individuals in substantial lawsuits involving commercial, corporate and probate matters. Our firm also provides corporate, land use and real estate, estate planning and probate and trust administration services.

Our firm prides itself in providing value to our clients through high quality representation, sound counseling and personalized service. Our lawyers are committed to professionalism, collegiality, diversity and community service.

2438 East Las Olas Boulevard Fort Lauderdale, Florida 33301 (954) 334-2250 • www.hojlaw.com



TRANSFORM

At Print Dynamics we can **transform** a simple sheet of paper into something **beautiful**... Whether it's high quality off-set printing, digital printing, mail solutions, large format printing or even the magazine you're reading right now, our **40,000 square foot** facility gives us the oppurtinuty to provide a multitude of services in our complete **in-house operation**. Come into Print Dynamics today and learn more about what we can do to bring **your** imagination to life.





We Bring Imagination to Life!

1721 N. Federal Hwy, Fort Lauderdale
954-563-0775
Print@PrintDynamics.com





By DAVID RATERMAN Photos by DREW CORNWALL

ith flat terrain, beautiful scenery and a beach culture that celebrates looking fit, Fort Lauderdale is an ideal city for runners. And it usually has pleasant weather, though some months you might have to run early in the morning to avoid the scorching heat, or reschedule due to a hurricane.

The city hosts numerous races each year and has several running clubs. The largest is the Greater Fort Lauderdale Road Runners Club, a nonprofit with 400 members.

"We have races all the time," said club president Cynthia Rae-Barnard. "Our club puts on the Beach Bash 5K on Fort Lauderdale beach across from the Yankee Clipper in September. And in October is our annual Halloween Spooktacular 5K, which is fun for families. Everyone gets dressed up in costumes."

Matt Lorraine is the CEO of Exclusive Sports Marketing, which produces a variety of endurance races throughout the year. Chief among them is the Publix Fort Lauderdale Marathon & Half Marathon.

"Fort Lauderdale is great," he said, "because almost anywhere you run, you can start with a nice cityscape and end with beach views. It's the best place to run."

With so many opportunities to run, many locals have found their favorite routes. Here are a few.



O ROUTE

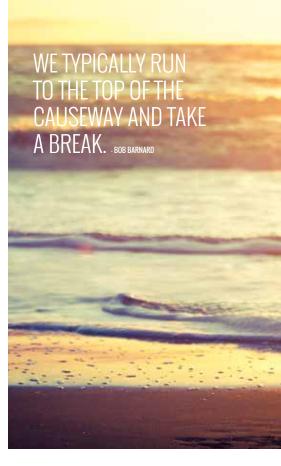
Sunrise Boulevard to the beach and then south

RUNNER Cynthia Rae-

Barnard

↑ My favorite route is to start at George English Park (1101 Bayview Drive) and run along Sunrise - crossing the Intracoastal bridge - until reaching the beach and heading south along A1A. We have this as a club run on Thursday nights starting at 6:30 p.m. About 30 or 40 people run. Some of us go as far as eight miles but others go just two miles. I go four miles.

People are running at their own pace, some chatting and some wearing headsets. Early evenings, it's great to see the ocean, and people along the beach are friendly. We chat with them as we run by. And there are showers where people clean off after the beach. We can drink water there if we need to.



People like to run along the beach. We don't always get to go there, even though we live so close.

Cynthia's husband, Bob Barnard, does a training run at 6 a.m. on Saturdays that follows a similar route.

We get to see the sunrise most mornings. It's magnificent. Gorgeous.

We meet at the Galleria Mall (2414 E. Sunrise Boulevard) and run to the beach and then south on A1A to the top of the 17th Street Causeway. It's a four-mile run, eight-mile loop.

A1A is a very safe place to run on the sidewalk, but not in the bike lane. You can be hit in the bike lane. Usually it's a time of tranquility and peace. Not many cars are out that early, so you just hear the sound of your footsteps. You pretty much have the place to yourself till around 8 o'clock when the beach and road start bustling.

We typically run to the top of the causeway and take a break. There's a little observation platform on top of the bridge. It's an opportunity to take in the breathtaking sights of cruise ships, downtown Fort Lauderdale and the beach areas. We catch our breaths and appreciate where we live.

2907 E. COMMERCIAL BLVD. • FORT LAUDERDALE ADELINASKINCARE@COMCAST.NET





O ROUTE

The track at Westminster **Academy Athletic Complex**

RUNNER Ellen Bor

↑ I'm a member of the Greater Fort Lauderdale Road Runners Club and we have a coach who works with us at Westminster Academy Athletic Complex (3701 NW 44 St.). They have a beautiful track. We train there on Wednesdays at 6 a.m. You can go there, run and get to work by 8:30.

I turned 58 this year and am training for my first half-marathon, which will be in December. I've been training for only three years, starting as an empty nester. Once my children all left, I thought, "I don't want to be sitting around the house always."

It's very good to go to the track if you want to work on your speed, because you can watch your distance closely and it's flat. The coach will give you guidance on how much distance to run at top

speed and then tell you to slow down to run at normal speeds. The idea is to learn good form and not get injured. That's why I do track workouts.

Also, running is so much in my head. That's why it's good to be with the team. And there's more safety running with numbers.



O ROUTE Las Olas Boulevard **RUNNER**

Matt Lorraine

↑ A popular area for running is Riverwalk along the river. You'll get a lot of runners who will meet around Huizenga Plaza downtown to start that.

But one of my favorite routes is along Las Olas Boulevard. Start downtown and pass all the financial institutions and shops and restaurants. Las Olas has the canals and bridges that you're running over and great houses and boats you're passing. It's one of the most scenic running routes. Lots of people on bikes and [others] running or walking.

You can get up to six miles from downtown to the beach and back. The beauty is seeing the cityscape at the start and going to the beach where you're greeted by the ocean, then turning around and returning.

The course is flat except for a couple of small bridges and the bigger Intracoastal bridge. We use it in the marathon and half-marathon for its flatness and scenery. It's also a popular everyday training venue for the average Joe.



O ROUTE **State Road 84**

O RUNNER John Stout

↑ I love running on State Road 84. Not the best scenery route, but it's a good straightaway and real challenging across the bridge.

I'll go across the bridge one way and continue a half mile, then come back and go over it a second time. I'll go back and forth for a total of four or five miles during a workout, nice and slow to build up

The bridge gives me a complete workout with legs and cardio, and it burns my lungs. You feel it in every part of your body. One of the best things is running up hills, but we really don't have any here so we have to run up bridges.



NEW

MICRO EXTENSIONS FOR WOMEN WITH EXTREMELY THIN HAIR

NEW

FOLLICLE ENERGIZER HAIR REGROWTH TREATMENTS

FOR THINNING HAIR and THE FIRST SIGNS OF HAIR LOSS

Call for your FREE Consultation

954.489.3050 SALONALFIERI.COM

3022 E. COMMERCIAL BLVD. FT. LAUDERDALE, FL 33308



www.DAVIDXDAVID.com









HENDRICKS ISLE

350 LAS OLAS



DAVID JARAMILLO 305/318-7907 INFO@DÁVIDXDAVID.COM





DAVID SCULLY 954/801-3251 INFO@DÁVIDXDAVID.COM

♠



945 E. LAS OLAS BOULEVARD FORT LAUDERDALE, FL 33301

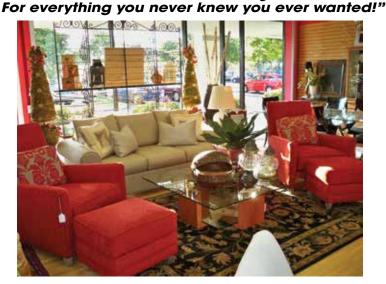
• Over \$60 MILLION in Real Estate sold.

- 95% of our listed homes SELL in less than 30 days.
- We WILL sell your home faster than the competition.
- Our team advertises regionally as well as globally.
- We KNOW where the buyers are.
- We speak multiple languages including English, Spanish, Portuguese & Italian.
- For a Current Market Analysis, Please feel free to give us a call or email.



ENCORE INTERIORS consignment gallery

"A reincarnation of select home furnishings and accessories.



OPEN 7 DAYS A WEEK

Mon-Thur 10am-6pm • Fri & Sat 10am to 8pm • Sun Noon to 6pm

2384 N Federal Highway, Ft. Lauderdale, FL 33305 954.727.5759 • www.eiconsignment.com

I live in Plantation but I prefer to drive to 84 and start the run from a parking lot in Fort Lauderdale. Sometimes I'll run to the airport, which becomes an eight-mile loop. You have to be real alert, so teamwork is good for this. I'll run that route with others and never wear a headset.



O ROUTE **Around Snyder Park**

RUNNER Jackie Obi

↑ I like to run at parks for fitness and to clear my mind, and since I sometimes run with my dog, a German shepherd named Nixon, I like Snyder Park (3299 SW Fourth Ave.). It's close to where I live so I can drive there easily, and it has the dog park inside.

Snyder is calm, clean and a park ranger is always there so I feel safer running, especially with Nixon. And sometimes my boyfriend joins me. Snyder also is shaded with all the trees so it's cooler when I run. Still, I'll run early morning or evening when it's coolest.

I run on the road but sometimes hit the trails. just not if I have Nixon because he likes to chase squirrels. We run together maybe a mile on a loop around the park, but we usually have to take a break every quarter of a mile. He's exhausted at the end. 69

In recent years, running races have proliferated throughout South Florida, particularly in Fort Lauderdale. Many 5Ks serve as both charity fundraisers and healthy activities for participants, whether they're running or walking. For a thorough listing, visit sfrunningforum.com/calendar.php.

There are two weekends filled with longer running events:



The Sixth Annual Allstate Life Insurance Fort Lauderdale 13.1 Marathon

Nov. 10, 2013.

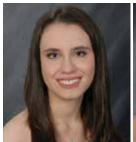
The Ninth Annual Publix Fort Lauderdale Marathon and Half Marathon Feb. 16, 2014.

UNIVERSITY SCHOOL'S RESEARCH STUDY PROGRAM

Leads Graduates to Top Colleges

University School students participate in graduate-level research through the Research Study Program, the only one of its kind in the state!

Students work collaboratively with University School research instructors and college research professors to identify universal issues and apply specific research strategies that, ultimately, affects change in local and global communities.



Miriam Bedrin UNIVERSITY OF **SOUTHERN CALIFORNIA**



Taylor Brown GEORGETOWN UNIVERSITY VANDERBILT UNIVERSITY



Jamie Cohen



Alana Gross **CORNELL UNIVERSITY**



Kalie Marsicano DARTMOUTH COLLEGE



Joshua Masimore RICE UNIVERSITY



Maya McCoy GEORGETOWN UNIVERSITY



Jessica Mirvis **EMORY UNIVERSITY**



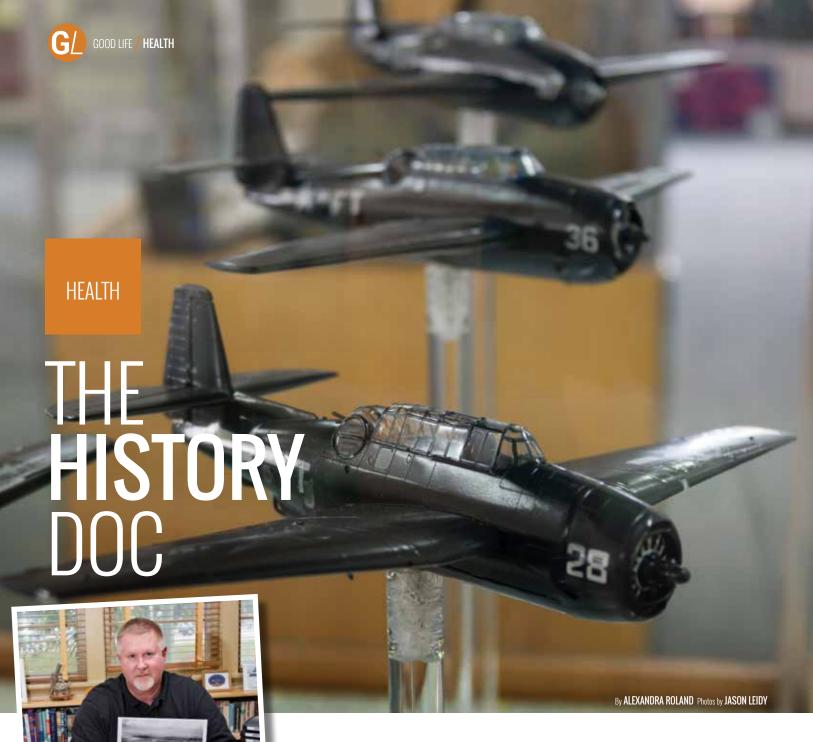
Neil Seth UNIVERSITY OF MIAMI



Alexandra Woodruff DARTMOUTH COLLEGE

Call 954-262-4506 for more information about our advanced PreK - Grade 12 college preparatory curriculum.

University School



GASTROENTEROLOGIST - AND WORLD WAR II BUFF - JOHN BLOOM HAS AMASSED AN EXTENSIVE COLLECTION OF PHOTOGRAPHS OF OLD FORT LAUDERDALE.



ohn Bloom is a man of two worlds. In the first, he is a doctor, a gastroenterologist in practice since 1989. His day-to-day routine includes seeing patients, performing colonoscopies and checking in at the hospital. Except for Thursday afternoons. "Thursdays," he says, "I usually come here, with my wife."

"Here" is the Naval Air Station Fort Lauderdale Museum where Bloom, his wife and even his two sons volunteer. He is an old soul with a penchant for sepia-toned photographs and World War II facts. In addition to helping out at the museum, he has a personal collection of hundreds of old photographs of the city he calls home.

Many Fort Lauderdalians don't know about the museum, which is located near the Fort Lauderdale Hollywood International Airport. It was one of more than 200 buildings that made up the naval air base during World War II; George H.W. Bush trained here as a 19-year-old torpedo/bomber pilot.

"I've had the opportunity to literally go through everything," Bloom says of the museum's holdings. "Imagine you had 5,000 decks of cards and shuffled them all together and threw them in a box. That's kind of what this place was like. Just going through these old dusty boxes and all of a sudden ..." He pauses. "Here, let me show you something."

Bloom walks over to a black binder sitting on a table. Flipping through photos protected by plastic

MODELS OF THE TBM AVENGER TORPEDO BOMBERS (ORIGINATING FROM THE FORT LAUDERDALE NAVAL BASE) THAT DISAPPEARED INTO THE BERMUDA TRIANGLE IN 1945. PART OF THE "FLIGHT 19" DISPLAY AT THE MUSEUM.

BLOOM HOLDS A PHOTOGRAPH OF PLANES FLYING OVER THE FORT LAUDERDALE NAVAL AIR STATION THE DAY WORLD WAR II ENDED. see-through folders, he identifies photographers, subjects and aircraft, then launches into an explanation of how aircraft carriers used catapults to launch seaplanes. These images are not a part of his personal collection, but he knows them well. Over the years, while sorting through all this material, he was, as he says, "looking and learning."

Originally from Chicago, Bloom's family moved to Fort Lauderdale when he was two. His father, a surgeon in the Navy, had heard good things

about the area from colleagues. They lived on 53rd Street off Commercial near Federal, which was then a 70 mph two-lane highway. Bloom remembers watching planes fly overhead during the Cuban Missile Crisis in 1962. Giving his neighborhood context was important to him.

"I got particularly interested in our local area – Coral Ridge. You know, the names you hear like Taravella and Calder? I liked to always say, 'Well, who's he?'"

In adulthood, that curiosity grew. "One of the things that really got me going was the book *Checkered Sunshine*," he says, referring to the history of Fort Lauderdale written by Philip Weidling and August Burghard. "It'll change your opinion of this place."

He began to dig deeper. One of his best friends had been the son of the painter Bob Jenny, and Bloom did an online search for him. He found *On the Final Approach*, a large mural showing nine Avenger planes flying over Port Everglades (one piloted by George H. W. Bush), which is now exhibited at the Naval Air Station Museum. Bloom called to investigate and spoke to Allan McElhiney, a WWII veteran and commissioner of the museum. They ended up speaking for four hours about the base and the city's history.

By going through war relics at the Naval Air Station Museum and archives at the Fort Lauderdale Historical Society, and searching his own childhood home, Bloom amassed his personal photograph collection. "I found aerial photos of Coral Ridge from around '57, '58, '59," he says, "and they show how it went from no canals to one canal to all the finger canals in like three years."

Most of the photographs in Bloom's collection are of the Coral Ridge area, not surprisingly, since that is where he has spent the majority of his life. After his parents passed away, he moved into his childhood home. One of the photographs in his collection is of a dense forest of pine trees, the future site of Cardinal Gibbons High School (his alma mater).

Do you have headaches, back pain, or neck discomfort?



Go to the experts in pain management "A drop of our care can get you your life back"

From medical management to state of the art interventional procedures. American Pain Expert's will take care of you.



Neel Amin, MDBoard Certified in Anesthesiology
& Pain Management



Tom Macek, MD

Board Certified in Anesthesiology
& Pain Management

Call to schedule an appointment Medicare and private insurances accepted

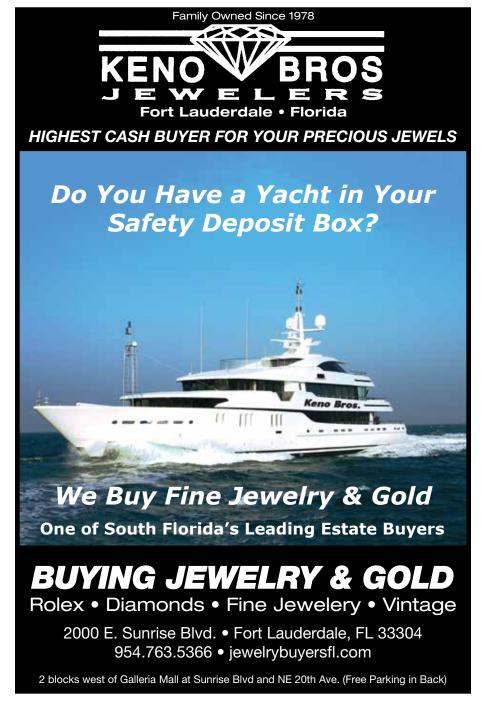


(954) 678-1074

Imperial Point Medical Arts Pavilion 6333 N Federal Highway • Suite 250 Fort Lauderdale, FL 33308 americanpainexperts.com



1. THE ENTRANCE TO THE NAVY SECTION BASE WHICH WAS AT PORT EVERGLADES. 2. THE TBF INSTRUCTION **BOOK (WHEN GRUMMAN** BEGAN PRODUCTION OF THE HELLCAT FIGHTER, GENERAL MOTORS TOOK OVER PRODUCTION OF THE AVENGER AND THE ONES THEY BUILT WERE NAMED TBM), 3. A LETTER FROM PRESIDENT BUSH, A PICTURE OF BARBARA BUSH AS A TEENAGER, 5. PRESIDENT GEORGE H. W. BUSH'S PARENTS, AND 6. A TRAINING MANUAL.



" I THINK READING THINGS AND KIND OF IMAGINING WHAT IT WAS LIKE IS NOT QUITE THE SAME AS SEEING IT AND SAYING 'LOOK, THIS IS WHAT THIS USED TO BE LIKE."

He also has old photos of the port, a place that fascinates him. "They took this beautiful fresh water lake and made this opening to the ocean and that's changed everything with [regard to] our economy."

Bloom's photographs, along with the images and artifacts at the museum, record a history that he believes needs to be told. "To me it's sharing history, sharing memories, and I can't think of a better gift." His enthusiasm is contagious (or perhaps genetic); his younger son, Matt, is currently pursuing a degree in history at Florida State University.

The museum has a timeworn feel. The structure, also known as the Link Trainer building number 8, stands as one of the only reminders of the former naval base. Entering from the back of the building, visitors see a conference area, where tours are arranged. Across the hall, the newly refurbished library holds hundreds of books, organized black binders and small boxes containing visual records of the war efforts. A long corridor hung with aerial photographs and military portraits leads to the largest room of the museum, which is filled with model airplane replicas, soldiers' uniforms and the mural that first introduced Bloom to the place.

The heavy hum of the nearby planes propels you into a historical trance. Bloom seems to get lost here too. Walking into a re-creation of what George H. W. Bush's barracks might have looked like during training, he focuses his attention on a photograph of the naval base the day World War II ended.

"I think reading things and kind of imagining what it was like is not quite the same as seeing it and saying 'look, this is what this used to be like,'" he says. "When people look at that picture of the day the war ended and they realize there was nothing east of us and there was nothing west of us, I think it really jumps out at them — to see the progress. I think it just makes you a better person, knowing your history."

The Naval Air Station Fort Lauderdale Museum, located at 4000 W. Perimeter Rd., is usually open Thursdays, Saturdays and Sundays from 11:30 a.m. to 4 p.m. Visits and tours must be arranged in advance by calling 754-300-9259.

Do you have an Optimal Thyroid?

"I have tried every diet known to man (or moms) these last few years — to no avail."

Alyson continued to tell me her story. "For example, this past summer, my best friend flew me to their home in Sonoma for an entire month. We ate nothing but organic everything, lean protein, I drank 150 ounce-plus of water a day and did a high intensity workout every morning mixing up interval training with boot camp at her gym. In exactly 30 days — I lost a grand total of THREE pounds. I didn't even lose the initial 'water weight' everyone else loses."

I empathized, "It's hard to stay motivated with minimal results."

"I'm willing to starve myself, if that would work. I even did two rounds of hCG. My wallet's lighter, but that's about it."

"The FDA recently published a website, www.fda.gov/hcgdiet, detailing how hCG diet products are illegal, and how restrictive diets such as that one can cause electrolyte disturbances, an irregular heartbeat and are potentially fatal." I continued, "But looking at your diet history, I don't think the problem is one of eating too much."

"Dr. Woliner, what else could it be? I have a friend that blew up taking Abilify for her depression, and another while on Actos for diabetes, but I'm not on any medications."

"It's true that many drugs have weight gain as a common side effect [1]. But there are other causes of weight gain. With your other symptoms of cold intolerance, fatigue, and constipation, I'm thinking that you have an untreated thyroid condition [2]."

"I begged my other doctors to treat me for that, but they all said no."

"Some doctors focus too much on lab tests without considering the patient's history and physical exam findings [3]. Thyroid hormone resistance is more common than people realize."

Alyson sat with a puzzled look on her face. "So, even if these doctors said my tests were normal, I might still have a thyroid problem? [4]"

"The word 'normal' has many meanings. There is a difference between 'common' and 'optimal' [5]. Rather than using a range that includes people who are overweight and being treated for high cholesterol and other conditions. perhaps it would be better to use narrower ranges of persons who feel 'dandy' [6]."

"Does anyone even use that word anymore?"

"My practice is built on patient-to-patient referrals. Just liking my bedside manner is not enough to convince your friends to see me. You have to glow. So yes, I do plan on making you feel dandy."

After finishing Alyson's physical exam, my staff used our Korr indirect calorimetry machine to measure her metabolic rate [7]. "You're at 'minus 20%'. That's one of slowest metabolism's I've ever seen!"

"How do we fix that?"

"I use a holistic approach that combines behavior changes, diet, exercise, supplements, and of course medications [8,9]. I prefer to use T3 based drugs as they have been shown to cause significantly more weight loss than T4 drugs such as Synthroid alone [10]."

As I ramped up Alyson's dose of thyroid medication, her fatigue and other symptoms began to resolve. To be on the safe side, I periodically rechecked her EKG and bone density, which remained normal [11].

"Dr. Woliner, your scale says I only lost 49 pounds, but at home, naked, I'm down 51!"



66 Thyroid hormone resistance is more common than people realize. ??

REFERENCES:

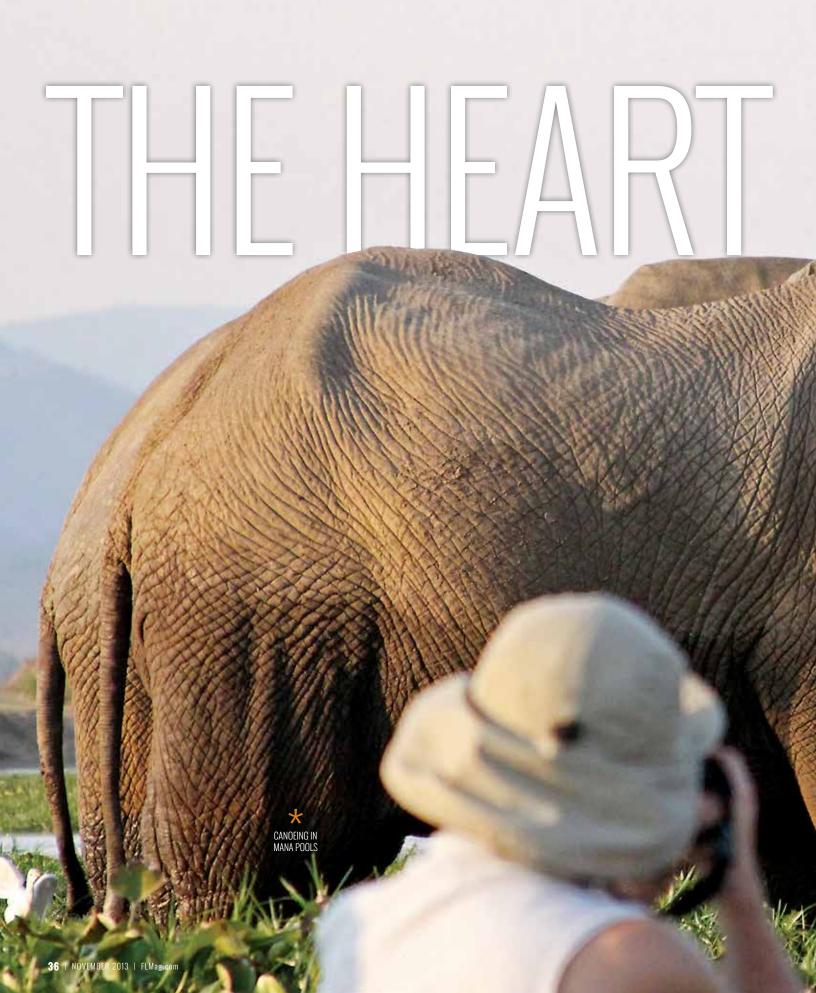
- [1] Singh T. Aripiprazole-induced weight gain. Psychiatry (Edgmont). 2005 Jun;2(6):19.
- [2] de Moura Souza A. Sichieri R. Association between serum TSH concentration within the normal range and adiposity. Eur J Endocrinol. 2011 Jul:165(1):11-5.
- [3] Kalra S, Khandelwal SK. Why are our hypothyroid patients unhappy? Is tissue hypothyroidism the answer? Indian J Endocrinol Metab. 2011 Jul;15 (Suppl 2):S95-8.
- [4] Dickey RA, Wartofsky L, Feld S. Optimal thyrotropin level: normal ranges and reference intervals are not equivalent. Thyroid. 2005 Sep;15(9):1035-9.
- [5] Gurnell M, Halsall DJ, Chatterjee VK. What should be done when thyroid function tests do not make sense? Clin Endocrinol (0xf). 2011 Jun:74(6):673-8.
- [6] Shomon M. The Optimal Treatment for Hypothyroidism Interview with Dr. Ken Woliner. http://thyroid.about.com. January 10, 2011.
- [7] Kim B. Thyroid hormone as a determinant of energy expenditure and the basal metabolic rate. Thyroid. 2008 Feb;18(2):141-4.
- [8] Singh P. et al. The impact of yoga upon
- female patients suffering from hypothyroidism. Complement Ther Clin Pract. 2011 Aug;17(3):132-4.
- [9] Schomburg L. Treating Hashimoto's thyroiditis with selenium: no risks, just benefits? Thyroid. 2011 May;21(5):563-4.
- [10] Celi FS, et al. Metabolic effects of liothyronine therapy in hypothyroidism: a randomized, double-blind, crossover trial of liothyronine versus levothyroxine. J Clin Endocrinol Metab. 2011 Nov: 96(11):34466-74.
- [11] Ricken R, et al. Long-term treatment with supraphysiological doses of thyroid hormone in affective disorders - effects on bone mineral density. J Affect Disord. 2012 Jan;136(1-2):e89-94.

Dr. Kenneth Woliner is a board-certified family physician in private practice in Boca Raton. He can be reached at 9325 Glades Road, #104, Boca Raton, FL, 33434; 561-314-0950;

knw6@cornell.edu; www.holisticfamilymed.com













"PEOPLE WANT TO BE MORE OF A PARTICIPANT THAN A VOYEUR." - MARK NOLTING

- ↑ WILD DOG PUPS. ← WALKING SAFARI WITH A PROFESSIONAL GUIDE
- LION TREE IN TANZANIA.

frica is hard to describe to someone who hasn't been there," Mark Nolting says. He is sitting in a leopard-print chair in his office on North Federal Highway and trying to explain the unique character of the place.

"All of a sudden a lion jumps up and chases a buffalo. It gets in your blood. You want that adrenalin fix."

Nolting, the author of African Safari Journal and Africa's Top Wildlife Countries, has been getting that fix for nearly four decades. In 1986 he started the Africa Adventure Company to take people to experience it themselves. For the last 11 years, the company has been listed by Condé Nast Traveler magazine as one of the top specialists for Africa in the world.

Africa, as Nolting says, has long been a bucket list kind of place, but recently it's also become popular for family vacations. (Makes you wonder what kind of bucket lists those kids will have.) No doubt connected to this is the growing desire for active experiences.

"People want to be more of a participant than a voyeur," Nolting says. "They want to do the night drives. Get in a canoe. They want to be in the adventure."

The best walking and canoeing, he says, is in Mana Pools National Park in Zimbabwe, where you can get close to elephants and other big game. "Only a handful of top professional guides can take you to have those experiences." Zimbabwe, he adds, has the best guides; they go through three- to fiveyear apprenticeships and need special licenses to take people canoeing and hiking through the bush.

In some countries now you can mountain bike along elephant paths or go horseback riding among zebras, giraffes and wildebeests. If you prefer hiking, experienced guides will sometimes take you within 50 yards of a lion, which sounds a little dicey. "And the lion shall lie down with the lamb," Woody Allen once said, "but the lamb won't get much sleep."

"The guide knows how to read the wildlife," Nolting explains confidently. "In some cases, the animals grew up with him - they know his scent." He adds: "You're not threatening the wildlife, but you're interacting with it."

One guide Nolting has worked with takes people to sit among packs of wild dogs. "They don't perceive you as prey," he says.

Two of the best safari destinations, according to Nolting, are Botswana and Tanzania, the latter offering "phenomenal wildlife" and "extremely

varied scenery," including Mount Kilimanjaro, Ngorongoro Crater and the Serengeti, with its Great Migration of wildebeests and zebras.

"And then there's the cultural experience with the Maasai and the Hadzabe Bushmen, who are still hunter-gatherers. I've been out with them a number of times and it's one of the most exciting things I've done. You read about hunter-gatherers in prehistory and there you are with them."

Botswana, he says, is known for private conservation areas that limit the number of visitors. (Safaris there tend to be high end while those in Tanzania span a greater price range.) The country is very environmentally conscious; not only is hunting banned (on all but privately owned lands), but so are plastic bags. The president called on the military to put an end to poaching; as a result, the elephant population is thriving.

Poaching is a problem in much of Africa, especially for the rhinoceros. Lions are also threatened, but more through a loss of habitat.

Rwanda and Uganda are famous for gorilla trekking, "one of the most fascinating things you can do," says Nolting. "The creatures are going about their daily lives and you just happen to be present."

Voluntourism is another way for travelers to feel more engaged, and the Africa Adventure







"YOU READ ABOUT HUNTER-GATHERERS IN PREHISTORY AND THERE YOU ARE WITH THEM." - MARK NOLTING

Company happily arranges visits for its clients to its various projects, like the Children in the Wilderness feeding program in Zimbabwe, which involves 450 students at three different schools. The company has also partnered with schools in Kenya and Tanzania, and established a scholarship fund for children of its Tanzanian guides. Last year the Tanzania Tourist Board gave the Africa Adventure Company its Tour Operator Humanitarian Award.

"The real reason for going to Africa is the people," says Sylvia Berman, president and owner of Post Haste Travel in Hollywood.

She admits that everyone wants to see the animals. Certainly in travel stories about the continent, they almost always overshadow the humans. But more than three decades of travel to Africa has only deepened her affection for its people.

"They are warm, kind, friendly, helpful," she says.

She was on a trip once with her children and grandchildren. The nine-year-old decided one morning that she didn't want to go on the game drive that day.

"So we left her at the camp," recalls Berman. "I knew she'd be OK; I just thought she might be bored. Well, we came back to a girl with a grin from ear to ear. The guide had taught her how to make a slingshot - and how to use a slingshot. What you aim at and what you don't aim at. She was on a hill overlooking a huge hippo pool and, like any American kid, she wanted to hit a hippo. The guide told her you don't do that. You use a slingshot for food, or for protection. So she learned something from the guide.

"And she had taught him to play Texas hold 'em. The best part was watching him play Texas hold 'em with the rest of my grandchildren."

Berman likes when travelers pay attention to seemingly ordinary things that in Africa take on a new twist. Her son went on a safari not long ago and on his first drive saw a cheetah mother with two cubs on a kill, two lions going to make a kill, a herd of elephants, a leopard in a tree, a rhino and some Cape buffaloes. "So in two and a half hours," she says, "he saw the Big Five" (as well as a cheetah). They're called that, she explains, because they were the animals that were the most difficult for hunters to kill.



MEERKATS IN THE KALAHARI. CULTURAL EXPERIENCE WITH HADZABE BUSHMEN.

"The best part was," she continues, "I looked at his pictures on Facebook and the majority of them were of birds. I warn people before they go that they'll become birders. The colors are so phenomenal, and you get so close."

One of Berman's most indelible memories of Africa is of walking by a church one Sunday morning in Tanzania and hearing the camp employees singing "Amazing Grace" in Swahili.

In the middle of Las Olas Boulevard there sits a place filled with paintings of Africa. Sculptures of animals stand on pedestals. Walking through the door of Call of Africa's Native Visions gallery is like entering a miniature, motionless safari. Visitors get the wildlife of Africa as seen through the eyes of the people.

"We ship artwork all over the world," owner Ross Parker says. Some of the artists he represents have appeared on the covers of Sotheby's and Christie's auction catalogues.

Parker grew up in a family of artists on a 30,000 acre farm in what is now Zimbabwe. As a boy he learned from local tribesmen how to trap; he went on his first hunting trip at the age of seven. Growing up, he learned five languages.

He returns fairly frequently to, as he says, "recharge my batteries and get back to the bush." He calls Mana Pools "God's chapel, a very spiritual place" and, as a native, he's quite comfortable getting out of his vehicle and wandering around, sometimes with his artists. "A wildlife painter has to live and breathe it all the time to have that mag-

The buyers of the art tend to be people with a deep attachment to Africa, or to animals. "We sell a lot of cat paintings," Parker says, "because there are a lot of cat lovers out there. People who love domestic cats also love leopards and cheetahs. A love of animals drives people to come to our gallery."

It's also the force that drives tourists to Africa, where they then find a human grace. ®

VERONICA S. GIPPS, M.D., FAAPMR

Diplomate American Board of Physical Medicine and Rehabilitation

Electrodiagnostic Services

Board Certified by the ABIME Independent medical exams, wheelchair & equipment evaluations



Hospital Affiliations:

St. Anthony's Rehabilitation Hospital Holy Cross Hospital North Broward General Medical Center Broward General Medical Center Imperial Point Medical Center Kindred Hospital Ft. Lauderdale

1211 S.E. 2nd Avenue Ft. Lauderdale, FL 33316 BY APPOINTMENT

Tel: 954-522-8688 Fax: 954-522-8606

STERLING • STEUBEN





Art • Furniture • Accessories • Lighting • China • Crystal

ACCEPTING CONSIGNMENTS • SEND PICTURES COASTALCONSIGN@GMAIL.COM

5435 N. Federal Hwy., Fort Lauderdale, FL 33308 • Just North of Commercial Blvd.

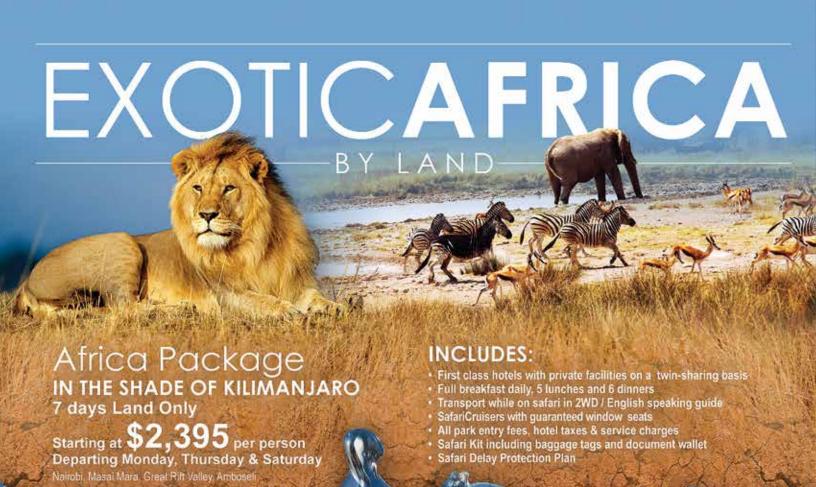
WWW.COASTALCONSIGN.COM

ROSEVILLE · TIFFAN

MAITLAND SMITH •

954-533-7505

LALIQUE • BERNHARDT • ETHAN ALLEN



SEA



MYSTICAL ODYSSEY

30 days aboard Nautica: Nov. 22, 2014

Dubai, Abu Dhabi, Fujairah, Muscat, Mumbai, Goa, Mangalore, Cochin, Male, Mahe, Praslin, Mombasa, Zanzibar, Nosy Be

SOUTH AFRICAN HOLIDAY

15 days aboard Nautica: Dec. 22, 2014 Cape Town, Mossel Bay, Maputo, Richards Bay, Durban, East London,

Port Elizabeth, Walvis Bay, Cape Town

SAFARIS, TEMPLES & JEWELS 30 days aboard Nautica: Jan. 6, 2015

Cape Town, Port Elizabeth, East London, Durban, Richards Bay, Maputo, Nosy Be, Dar Es Salaam, Zanzibar, Mombasa, Mahe, Male, Colombo, Phuket, Penang, Kuala Lumpur, Singapore

\$SILVERSEA

SOUTH AFRICA TO CAPE TOWN

14 days aboard Silver Wind: Dec. 21, 2013

Cape Town, Walvis Bay, Port Elizabeth, East London, Durban, Richards Bay, Mossel Bay, Cape Town

SOUTH AFRICA TO CAPE TOWN

10 days aboard Silver Wind: Feb. 17, 2014 Cape Town, Port Elizabeth, Maputo, Richards Bay, Durban, East London,

Cape Town

SOUTH AFRICA TO MOMBASA

14 days aboard Silver Cloud: Dec 6, 2015

Cape Town, Port Elizabeth, East London, Durban, Richards Bay, Maputo, Mahajanga, Nosy Be/Komba, Dzaoudzi, Zanzibar, Mombasa

Additional dates available, contact your Travel Consultant today!



www.going-places.tv

We Specialize In Groups & Se Habla Espanol







World Cup Brazil 2014
WORLD CUP RIO EXPERIENCE
June 11, 2014

Starting at \$6,975 per person
Departing Monday, Thursday & Saturday

Custom VIP Packages, Luxury Hotels & Tickets

Want to be in the heart of the action when the World Cup descends upon Brazil in 2014?

Then you need to be in Rio. Our Experience Rio de Janeiro Packages offer custom options with accommodations in the famous Copacabana Beach area plus the opportunity to add Day Trip Match Experiences throughout the country. These packages offer you the flexibility to select the games of your choice, using Rio as your base. Take the opportunity to cheer on your team and experience the excitement that surrounds this world-class sporting event.



TWO LOCATIONS TO SERVE YOU!

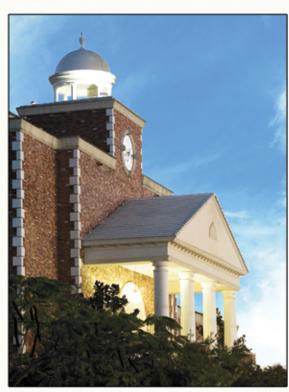
Dania Beach 954-885-6000 / 1-866-456-1269
 Hallandale Beach 954-456-2400 | 1-800-367-9980

Terms and Conditions: "Soing Places Travel is not associated with FFA, Array approach All prices are in Subject to change and availability. Cruse takes apply and are applicable and see are subject to change at anytime, even after final payment. All deals are subject to availability. Air Fare is additional. Sales from group space or advertised specials are non-transferable. Prices and special deals cannot be guaranteed until a deposit has been accepted by the cruse line. Prices and amendos apply to new bookings only. Other restrictions may apply. Not responsible for errors or omissions. Full terms and conditions are available from vendors. We accept all major credit cards. Registered Switer of Travel. Fair Sales of Travel Fay. No. \$738590; & California (2109522-40). Askin and Hawaii residents, call 865-359-4367.

97 Nationally Recognized Scholars Most National Merit Scholars in the State of Florida

Semi-finalists

Daniela Alejaldre Jordan Aron Melissa Bosem John Carroll Lian Chan Vivian Ge Earl Generato Benjamin Glover Harshath Gupta Sang Han Christina Hannau Victoria Hsieh Ya-An Hsiung Kevin Kang Alyce Kuo Blanche Kuo Daniel Llanes Sabrina Logrono Catherine Ma Kelsey Manes Brandon Marks Jose Martinez Arianne Maya Marcel Meaux Juan Medina Brianna Moreno Rachel Oei Ryan Parente Benjamin Pollack Karim Pradhan Brian Richards Haleigh Richards Elliott Riches **Jake Rothstein** Meher Saleem



Ranked #17 Among 37,000 High Schools in the Nation

44 Semi-finalists • 26 Commended Scholars

Special thanks to expert Ray Dass and the New England Prep

Karissa Sealey Leor Shuflita Kendall Sputo Danielle Taylor Jenna Wheeler Kristy Yeung Michelle Zhang Nanruoyi Zhou Matthew Zhu

Commended Scholars

Alec Attie Deanna Bradlev Gabriela Cala Marissa Caporella Jason Clark Dave Dulay Elizabeth Flynn Faith Forlenza Isabel Gabaldon Cody Gregor Katherine Harrington Frederick Holman Gregory Holodak Jawanza Ingram Katherine Johnson Jacob Kenin Kyle Lampart Jared Leace Ramon Lezama Shawn Mailloux-Adler Joshua Maurice Camila Olarte Andrew Robertson Ricardo Salafia Loren Sokol Kelly Venturi

Congratulations to Our Other Nationally Recognized Scholars:

National Hispanic Recognition Program

Daniela Alejaldre Fernanda Barboza Gabriela Cala Reinaldo Cevallos Elizabeth Flynn Rachel Gilfarb Jared Leace Ramon Lezama Sabrina Logrono Jose Martinez Marcel Meaux

Juan Medina Gabrielle Michaeli Brianna Moreno Camila Olarte Karissa Sealey Daniel Tanchez

National Achievement Scholars

Rachel Andrade Deanna Bradley Lian Chan Benjamin Glover Jawanza Ingram Kyle Lampart Joshua Maurice Matthew Smith Danielle Taylor Samuel Vinson

Plantation Campus OPEN HOUSE

Saturday, November 2 at 1:00 p.m. Saturday, February 1 at 1:00 p.m.

FREE EXPRESS BUS TRANSPORTATION

Aventura, Big Cypress, Coral Springs, Doral, N.E. & S.E. Ft. Lauderdale, Hollywood/Hallandale, Hollywood Seminole Reservation, Miami Lakes, Miami Shores, E. & W. Parkland, Weston, Pembroke Pines, Miramar, Sunny Isles and Hollywood Lakes

College Preparatory School for PK3—Grade 12 12200 W. Broward Blvd. • Plantation, FL • 954-472-0022 6200 Linton Blvd. • Delray Beach, FL • 561-495-7272





By SEAN PICCOLI Photos by SUMNER DILWORTH

his parents' collection, his mother's piano playing, his family's road trips with the tape deck always on, and his choir singing, it's a wonder Marco Argiro didn't know by second grade that he would play music for a living.

But as a child growing up in Fort Lauderdale, he loved sports and imagined becoming a pro wrestler. It wasn't until around the sixth grade, when Argiro started hearing punk-rock bands such as the Ramones and Green Day, that another light went on. That was 1995.

Argiro, sitting in a bar on Manhattan's Lower East Side, recalls his first paying gig from a vantage of 18 years and more miles logged than he can count.

He started a trio called the Outrights that made its debut busking on Fort Lauderdale beach. They got there one afternoon by hauling their first sound system – a battery-operated karaoke machine with two input jacks - to A1A on a little red Radio Flyer wagon from Argiro's house near Las Olas Boulevard.

They set up close to the bustling Elbo Room three middle schoolers hoping a few entertained beachgoers and pub crawlers might toss coins their way.

"We plugged in – one guitar, one voice and Chad [Voight], our drummer, on snare drum and we played, what, the five or six songs we had, including probably a Ramones or a Vandals cover," says Argiro. "We played for about 30 minutes or so and we made like 50 or 60 bucks."

Today he lives in Brooklyn, his home base and jumping off point as a singer, songwriter, record producer, member of multiple ongoing bands and guitarist for hire. Money in today's music business isn't necessarily any more guaranteed than it was on Fort Lauderdale beach. But Argiro hasn't abandoned it yet, and perhaps more importantly, it hasn't abandoned him.

He's toured in Europe with two bands of his own, the Killing Floor and Le Mood, and with one of his childhood heroes, drummer Marky Ramone, in a post-Ramones project called Blitzkrieg. This summer Argiro played a string of dates with the Buzzcocks, a foundational '70s



British punk band known for its melodic, Kinksand Beatles-influenced sound.

His London- and New York-based rock band, The Killing Floor, recently landed a song on an episode of the MTV reality show, The Challenge: Rivals II. Part of Argiro's brief – when he's not at his Brooklyn studio writing and recording tracks - is making sure his songs get circulated through publishing and licensing deals.

Another one of his bands, Le Mood, is still intact but had to regroup after a run-in with a copyright law. At first they called themselves The Mood. But, as it turned out, so did another band, one led by Arthur Orfanos, a musician from Boston. And he owned the trademark. Argiro and his bandmates had to call an audible.

"I made a deal with iTunes and my distributor at the time," he says. "I said, 'What if we change the definite article - just the slightest little bit?' So from a 'The' to a 'Le,' and screw him."

He is, in short, a working musician - not famous, or rich, but still on a path that he started with the Outrights.

"Of all the musicians I've known, he's worked harder than any," says Travis Woods, who grew up down the street from Argiro and played bass and guitar in the Outrights. "He really doesn't stop."

Argiro is now busy promoting a new album of his own, called Love. Its title and heart-shaped cover illustration are a nod to Love, the band, whose acclaimed 1967 rock album, Forever Changes, is just one of the many influences on the music Argiro makes today. From a boyhood in punk, he's gravitated toward power pop, psychedelia, country rock and other sounds that predate and post-date his first love, the Ramones.

"I'd like to tour the project. But we're taking baby steps with that." he says.

Whether Love, released on Argiro's own label, Outright Records, will net him the kind of breakthrough he might have imagined as a teen-ager is an open question.

"Everybody that gets to Marco's point has a lot of talent," says Woods, who runs a small independent record label out of Columbia, S.C., called Eccentric Pop. "And once you're at that level you need to have some luck."

The Outrights had luck, and encouraging parents.

"He took my car out of the garage so he could form a garage band," recalls Argiro's father, Mario, who owns the Moda Mario clothing boutique on



Las Olas Boulevard. "He would take his sisters' mattresses and duct tape them to the wall to block sound."

The Outrights were the kids whose moms happily drove them to their shows because nobody in the band legally could. They played all over South Florida – at backyard house parties and at venues as offbeat as Dad's Donuts in Coconut Creek and the Hot Moon Café coffeehouse.

There were in-store performances at record shops such as Blue Note in Miami Beach, and punk matinees at area nightclubs that opened early to serve water, juice, soda and live music to under-21's.

The Outrights eventually gained night-time admittance to venues such as Squeeze in Fort Lauderdale and Spanky's in West Palm Beach though only to perform alongside more established Florida bands and visiting national acts. They would be veterans of the stage, with gigs up and down the East Coast, and as far afield as Chicago, before they could ever stay in some of the places they played and order a drink.

In fact, the Outrights never crossed that threshold. They effectively broke up when high school ended. Argiro graduated as class president

from Cardinal Gibbons. He went to college in Tallahassee, and continued to pursue music. He played in bands and as a solo artist, landing professional management and corporate sponsorships, and enough next-big-thing buzz to make him feel like his best shot at getting a big record contract was to stay in northern Florida.

Mario Argiro would travel north to watch his son perform and remembers walking into "places full, with people jumping to his music."

But that was as good as it got.

"I had a management that always said, 'Oh, you don't need to go to the big city. You can do it here, and they'll come find you,' and all that," says Argiro. "And I listened to that for awhile. But when things started fizzling out with the bands, I said, 'You know what? I'm going to move to New York City.' I was 22. And I packed up all my stuff. I left. And I went, and I didn't have a band. I just came to New York. I knew I had to start all over again."

New York was a challenge. It still is. "You either have to have a lot of money, where you can hire people and pay them to be your backing band," says Argiro, "or you have to get people to trust you and believe in your songs and your music.

"And fortunately, I didn't have the money," he says. "I had the belief." @





An exhibition of five decades of the photographer's visionary work including his iconic photographs of Jewish life in Eastern Europe between the World Wars and neverbefore-seen images.

On view October 20, 2013 - January 4, 2014

MUSEUM of ART | FORT LAUDERDALE

NOVA SOUTHEASTERN UNIVERSITY

One East Las Olas Boulevard, Fort Lauderdale, Florida 33301 (954) 525-5500 | www.moafl.org









Day weekend, hundreds of well-wishers filled the lobby and courtyard of the Museum of Art | Fort Lauderdale to welcome the new director Bonnie Clearwater, one of the few people present who had attended the building's grand opening in 1986.

"It was one of the best galas I'd ever been to," Clearwater said, sitting in her new office a few weeks later. "Lionel Hampton was playing. Men were in tuxedos, everybody was elegant."

"A LOT OF THE MIAMI PEOPLE WHO CAME FOR THE EVENT LABOR DAY WEEKEND SAID. **WHEN IS YOUR NEXT EVENT?** WE CAN'T WAIT TO KEEP EXPLORING THE AREA."

Seven years later, Clearwater curated a show at the museum: "Southern Roots: New Art in South Florida." "I had found all these artists who were living in South Florida who were really amazing," she recalled. "A number of them had never shown before. The opening of that exhibition attracted the who's who of what we now know as the Miami art community, as well as Fort Lauderdale's. Craig Robins, who's now known for developing South Beach, and the Design District, exclaimed 'Why isn't this happening in Miami?"

Soon after that show, Clearwater was named director of the Museum of Contemporary Art in North Miami, the job she left to come to Fort Lauderdale. The attraction of this new post was partly physical.

"One of the things that's really exciting about the museum," she said, "is that it has this magnificent classic modernist building by Edward Larrabee Barnes." Its size was also appealing: 83,000 square feet, nearly a third of it exhibition space. And, of course, there were the collections.

"Ours is the biggest collection of CoBrA in the U.S.," Clearwater said, referring to the postwar European avant-garde movement whose members came from Copenhagen, Brussels and Amsterdam. "The Eastern European artists who are now migrating west were very much influenced by CoBrA as a political movement. We are actually sitting on a gold mine insofar as what needs to be researched right now." "The Spirit of CoBrA" exhibition opens November 8 and will feature works from the CoBrA Museum of Modern Art in the Netherlands.

There is also the William J. Glackens Collection, which was bequeathed to the museum in 1991 by the artist's son. Glackens, born in Philadelphia, was sent to Cuba as a magazine illustrator to cover the Spanish-American War. He later became one of the leading artists of the Ashcan School. "We have this huge archive, with his notes, with his sketches," Clearwater said, adding that in January the museum will open the Glackens Study Center for scholars. She gave credit to her predecessor, Irvin Lippman, for "putting the museum on the right track."



LESS THAN \$1.27 A MONTH



Our Best Price. Your Best Deal!

Go On-Line at www.FLMag.com or drop this card in the mail today and save 65% off the newsstand price when you order a one year subscription to Fort Lauderdale Magazine. Save even more when you order two years.



1	YΕ	AR	\$1	5 .00
	ISSUE			





NAME			

ADDRESS / APT

CITY / STATE / ZIP

EMAIL

First issue mails within 6 weeks. Foreign subscriptions, add \$20.00 Mail checks to:





She didn't want to talk about future exhibitions not before presenting them to the board – but she did say that she wants to launch a music series at the museum, as well as a Nova Southeastern University series that would include talks, symposiums, concerts and performances. The museum's affiliation with NSU, and the educational opportunities that it provides, were also instrumental in her decision to take the job.

Another factor was the fact that she had spent over 20 years working with contemporary art and was looking to expand her purview. "I had a whole backlog of ideas I wanted to do," she said, "and MOCA wasn't the right place for it."

And she liked the fact that Fort Lauderdale reminded her of Miami 15 years ago. "There's a lot of grassroots organizations here that are doing very interesting things: FAT Village, the alternative music scene, film. Then you have these great institutions like the Broward Center for the Performing Arts. So many people in Miami I knew were coming up to the Broward Center because they liked the program, they liked the space here. I knew there were all these components," she said, citing also the Art and Culture Center of Hollywood and the Girls' Club (the foundation established by Francie Bishop Good and David Horvitz to support the work of female artists).

Clearwater expressed the hope that "the museum here, and my presence here, could make everyone say, 'Wow, something actually is happening in Fort Lauderdale, and in Broward, that we haven't been paying attention to."

The scale of downtown was another plus. "How nice that you can come here and then walk to all



these restaurants, or you can go to the stores, or go to the river, or go to the Museum of Discovery and Science. A lot of the Miami people who came for the event Labor Day weekend said, 'When is your next event? We can't wait to keep exploring the

area.' It does have that feel of potential.

"It doesn't need to replicate what happened with Art Basel in Miami," she explained, "just like Miami didn't replicate New York. I think that this could have its own vibe. I keep telling people in Miami,

"HERE'S A NEW TERRITORY, A NEW PLACE, NEW OPPORTUNITIES, A LITTLE LESS PRESSURE."

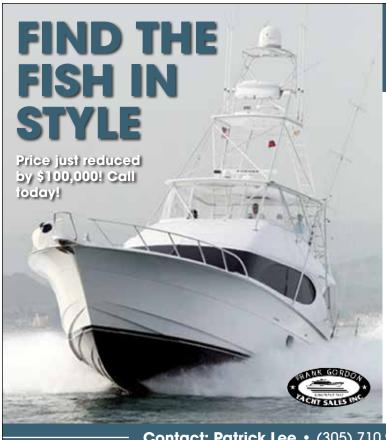
'It's not that you lost me in Miami, it's just that the art world got much bigger.'

"My feeling is, in another year people are going to say, 'How did Bonnie know to move to Fort Lauderdale?'"

She answered her own imagined question. "I've been watching what's going on. And now things are accelerating. The architecture, the building... There's hardly any place left to build in north Miami-Dade, at least on the east side. Here's a new territory, a new place, new opportunities, a little less pressure. You come to this other area that has less of that expectation. One can experiment. And at the same time, it's not going to go unnoticed."

For all her enthusiasm for the city, she still commutes to work from her home in South Beach. "It's only 20 minutes longer than to MOCA," she said. And there is an unexpected benefit.

"People eat early here. I can have dinner here," she said laughing, "and still make it home for dinner with my husband."



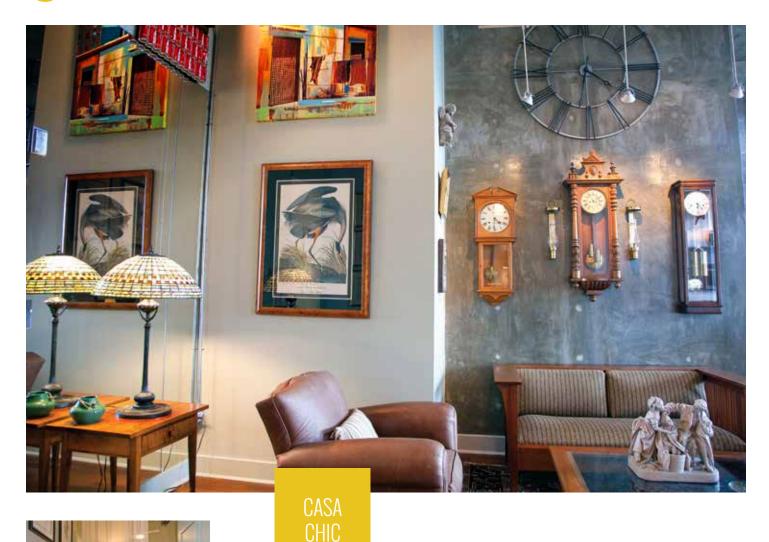


Proudly offered For Sale: 2008 64' Hatteras Convertible "Amirita". 64' X 19.5' X 5.1' 2,000 gallons fuel. Every option available and many custom features. 4 Staterooms with a luxurious full beam master amidships. Original owner maintains her with an open checkbook and a full time professional 3 man crew. As new condition with complete service logs from conception. Caterpillar C-32 A's with extended platinum plus warranty through July 2015. More specs available at frankgordonyachts.com.

Not for sale to U.S residents while in U.S waters

Contact: Patrick Lee • (305) 710 9063 • sunshineyt@aol.com 2300 E Las Olas Blvd Suite 3E • Fort Lauderdale Fl, 33301









WHAT YOU GET WHEN YOU FILL A LOFT WITH ANTIQUES.



CLASSICAL INDUSTRIAL

By TOM SWICK Photos by KARA STARZYK

hen Paul Jennings first walked into the loft on the seventh floor of The Mill he knew it was going to be his home. The great open space. The soaring ceilings. The hardwood floors. The skylight he calls "the enormous Frank Lloyd Wright clerestory." The exposed ducts. The wraparound balcony. The view of the city that was punctuated – and still is – by the iconic water tower.

"I have friends who come from New York," he says, standing in his now beautifully furnished loft,

"and this is the last thing they expect to see in Florida. They say, 'It's like living in New York."

Though as a new resident he faced a few challenges. One was getting rid of the echo produced by all the hard surfaces. He solved that by decorating with 600 yards of drapery and numerous rugs, some of which he hung on the walls. "Now," he says, "there's no echo at all."

He adds: "And I never hear a thing from a neighbor. No TV, no stereo." Even the train (the tracks are less than a block away) has the faint sound of something far off in the distance.





ADDED TO THE CLASSICAL AND THE UTILITARIAN IS THE WHIMSICAL.

The other challenge was what to do with all that space. "It was such a huge open area," he says. "It looked like a gymnasium. I wondered: How do I bring the scale down so it feels livable?"

Jennings wanted the bedroom "somewhat separated" but he didn't want to build walls, as some people do, because that, in his view, dilutes the experience of living in a loft.

He hung a white curtain. Then he placed a bookcase parallel to it, outside the bedroom, to make a little reading nook.

"My goal was to create divisions without losing the loft effect."

Mirrors also came in handy. Placed in the dark bathroom and closet, they brought in light by reflecting the large windows. Rimming the top of the kitchen, they made the walls appear to stop short of the ceiling, as if the kitchen were a free-standing space.

Even with 2,000 square feet, Jennings had to jettison some of the possessions he'd had in his house in Louisville, Kentucky. A retired hospital administrator, he was ready to say goodbye to winter, and the demands of a three-acre garden. And he had always liked visiting Fort Lauderdale.

"I saw FAT Village on the Internet and I said, 'What is that?' The real estate person didn't even know about it. I had to show it to him." This was back in 2009

When he found his new home in The Mill, Jennings kept the things that were meaningful to him.

These included old clocks, landscapes painted by his father, figurines by the 19th Century sculptor John Rogers (known as Rogers Groups) and numerous pieces of Stickley furniture. The antiques went perfectly with the industrial space.

"I tried to keep as much of the individual look as possible," he says. "I kept every stain, every mark." He points, almost with pride, to the water stain left from the period of construction. "This wall," he says, "has such great texture to it."

Here and there, added to the classical and the utilitarian, is the whimsical. An illuminated red "Enjoy Coke" clock hangs on the wall by the door, and a handful of airplanes are suspended from the ceiling. The one in the reading nook is actually a light.

"It's like having a kerosene lamp in here."

Back in the main area, Jennings looks out the window at the ferns rimming his balcony. "You sit in a chair," he says, "and it's like looking out at your garden. You have no sense you're at the top of a building."

Until you stand up and are charmed by a water tower. ⁶³

Do you know of a Fort Lauderdale home that would fit our Casa Chic feature? Email your suggestions to editor@flmag.com.





PHOTOGRAPHED BY JASON LEIDY IN A WAREHOUSE SPACE IN FAT VILLAGE WHERE AN ART INSTALLATION BY PETER SYMONS IS UNDERWAY. CHAD SCOTT RYAN **SIROIS** DOUG McCRAW By TOM SWICK Photos by JASON LEIDY & KARA STARZYK



The hot dog cart with the red umbrella lands at lunchtime every other Wednesday. The vendor, Chris Torlone, wears a classic soda jerk hat, a white shirt, a black tie and a red apron. The outfit, like the menu (hummus, avocado, blue cheese toppings), shows an attention to detail that seems somewhat wasted on the 400 block of North Andrews Avenue.

But you stand there on that otherwise deserted sidewalk waiting for your Swanky Frankie while listening to Benny Goodman and chatting with the tattooed and lip-ringed Torlone and you smile at the beautiful improbability of it all.

This spun patch of Andrews constitutes the eastern border of FAT Village, which hugs the western boundary of Flagler Village, which is part of what puppetmaster Jim Hammond likes to call No-Brow, for North of Broward. "It's not lowbrow, it's not highbrow – it's NoBrow," he says.

Hammond was one of the first occupants in the period known as FAT Village's 'second coming'. Local businessman, and native Alabaman, Doug McCraw had purchased a number of warehouses on NW First Avenue between Fifth and Sixth streets; his original idea was to make the area a dotcom hub. A few adventurous artists joined in, and Margi Nothard of Glavovic Studio drew up some master plans. She liked the fact that the neighborhood stretched along railroad tracks that "tied it to

our history very directly." And it spoke to her belief that cities "need spaces that are unpredictable, where people don't quite know what they're going to get." McCraw christened it Flagler Arts and Technology Village.

When the dotcom bubble burst in 2001, he sought a new direction for the neighborhood, one that would better conform to its name.

In 2009, Hammond was looking to settle down after years on the road with *The Lion King*. One day he came across a sign for FAT Village Arts District. "I saw nothing that said art," he remembers.

What he saw, hulking First Avenue, were empty warehouses, which he found enticing. "I needed to build giant puppets, giant sets. There were very few large spaces available."

Wynwood has walls; FAT Village has warehouses: immense, vaulted, columnless hangars. Neither, when blank or empty, looks like much to the average person, but to an artist each signifies limitless possibilities.

Hammond rented a studio at 504 NW First Avenue but ended up working in a number of the warehouses. (McCraw gave him free range.) One night around 1 a.m., in what soon became a kind of urban legend (but not a real one because it was true), a homeless man wandered in and bit him.

But slowly, more artists arrived; with two of them he founded the FAT Village Arts Association in 2010. They tackled security issues and started an art walk. The art walks gave rise to pop-up galleries that, in at least one instance, resulted in a more permanent gallery. Some people visited another pop-up gallery and thought the space perfect for a CrossFit facility; today it's the home of The Playground Gym. Says Hammond: "The vision that Doug had, that allowed us to create whatever we wanted, resulted in a new tenant."

Meanwhile, some of the original artists left. "It's the nature of an arts district," Hammond says matter-of-factly. "The artists are there for a period of time. The space gets a little tighter. Pioneers help with the development and then move on to the next raw space."

Hammond himself moved in May of this year, but is quick to point out: "I haven't left FAT Village. My main studio left FAT Village." His space had become too small, and the once-empty warehouses now had tenants. But he still visits regularly, and he remains as president of the arts association.

"What's going on now is everything that we had envisioned. Almost every space is rented. Now there's something going on every weekend."

In most cities the arts district flowers in a wasteland. Economics determine the location and creativity transforms it (part of Richard Florida's great theme). But even when commerce arrives, a grittiness often remains, especially in a beach town, where the contrasts are so stark. Unlike most every Fort Lauderdale neighborhood, Flagler Village is devoid of water. Instead of canals it has railroad tracks (evocative ones, but still). Replacing the spotless white yachts are graffiti-filled walls. Exhibitions are held in un-air-conditioned warehouses on a treeless street that resembles a back alley. (The anti-Las Olas.) Food trucks dot it during the monthly art walks and their humming generators add to the improvised feel.

Palms rise on the south side of Fifth Street, around one of the city's architectural triumphs.

"I was looking to do lofts," says Alan Hooper, president of Hooper Construction, "because nobody in South Florida was doing lofts." He bought the land in 1998 and began collaborating with the architect Michael J. Krupnick. "Mike and I would sit for days," Hooper says. "We wanted a big rectangular shape so it would look like a factory," but one with balconies and oversized windows. The first building of Avenue Lofts opened on Andrews in 2001. More followed, as did, eventually, The Mill and The Foundry, making a total of 168 units. All but 22 of them sold immediately, at prices as high as \$700,000. The buildings brought an industrial stylishness to FAT Village, as well as an eclectic group of people who now call it home.

"The roses just bloomed because of all the rain," Chad Scott says, standing on his fourth-floor balcony. He points out orchids, kale, a sea hibiscus tree and a bleeding heart vine. "I love it," he says of the last, "because you can intertwine it. It's like sitting in a forest on your balcony in downtown Fort Lauderdale."

Scott, who works in real estate, was on the verge of leaving for Miami when he visited a co-worker's loft. "Instead of moving to the amenities I want," he thought, "why not just create them in Fort Lauderdale?"





IN MOST CITIES THE ARTS DISTRICT FLOWERS IN A WASTELAND. ECONOMICS DETERMINE THE LOCATION AND CREATIVITY TRANSFORMS IT.





 $\boldsymbol{\mathsf{FROM}}\,\boldsymbol{\mathsf{TOP}}$ Artist Henning Haupt opens his studio to the public

Kiersten Koepke writes her response to the prompt "Before I die, I want to \ldots " at C&I Studios.

Artist Terri Fioretti face paints. All during the FAT VIllage Artwalk on Aug. 31, 2013. The monthly artwalk takes place on the last Saturday of every month. Photos by Kara Starzyk.

High on his list, not surprisingly, is a community garden. The First Lutheran Church on Third Avenue donated land and Whole Foods has helped with funding (and expressed an interest in educational efforts). "This is evolving way more than we ever hoped it would," says Scott, who is president of the Flagler Village Community Garden. The grand opening is scheduled to take place this winter.

"The firm has been here since 2009," Seth Lehrman says, sitting in his law office on the ground floor. "At the time, we didn't know we were moving into FAT Village. We just knew it was a cool, loft, mixed-used building."

He and his partners have access to the gym and the pool up on the roof, which provides a stunning setting for parties. And they donate a section of their office for pop-up galleries during the art walks.

Lehrman gets up and walks to a framed blackand-white poster of comic art. He wanted something that would illustrate the firm's work, he says, and hired local artist John Allyn. Then he picks up a View-Master – "Remember these?" – which delivers a slide show of each individual scene, from the corporate executives voting for profits over safety to the trial lawyer winning the case for his injured client. "There are not many law firms that commission a comic that ties into the theme of social justice," Lehrman says, "and then reproduce it on a View-Master."

1111111111

FAT Village has seen a shift, Rebecca Bradley says, from only artists working in studios to "a sec-

ond layer of creative agencies – two complementary but very different uses."

Bradley works a few doors up from Lehrman, in the spare, warm office of Cadence, the land-scape architecture and urban design firm that she co-founded with Gage Couch in 2010. Their customers are scattered around the country and the Caribbean, though they also work on neighborhood projects (they moved into the Lofts in 2012) like the Dan Marino Foundation Vocational College just down the street.

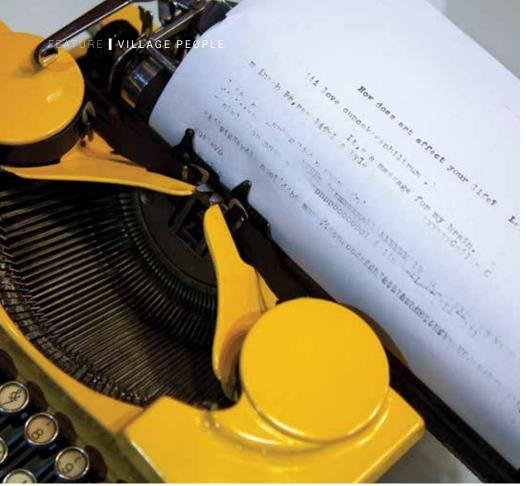
Couch holds up an architectural rendering of the "future greenway" that will connect with the current Flagler Greenway along the tracks south of Progresso Plaza. Today it boasts new trees and perennially empty benches. In the drawing, people stroll, or stop at food stalls, along a dappled promenade that seems to belong at a world's fair. The food stalls, Couch explains, would be transformed storage containers. "We weren't hired to do this," he says. "We put this out there to put some ideas in people's heads."

Because it doesn't go anywhere, the spiral staircase at Helium Creative holds plants, pictures and national ADDYs (American Advertising Awards). Founder Chris Heller moved into FAT Village six months before Cadence.

"I couldn't imagine being anywhere else," he says. "There's such an influx of creativity. Now there are business-minded studios. We're all artists, but we have the artistic and business sides."

They all seem to have a sense of community as well. Jim Hammond started the Day of the Dead Celebration, which has now become a citywide festivity. Bradley and Couch are famous for or-





ABOVE Interactive art at Helium Creative during the FAT VIllage Artwalk. Photo by Kara Starzyk.

"WE'RE ALL PEOPLE WHO ARE INTERESTED IN COMMUNITY, AND WANT TO DO SOMETHING OUTSIDE OUR BUSINESSES. THAT'S WHAT MAKES OUR COMMUNITY UNIQUE." - REBECCA BRADLEY

ganizing events, like Better Block in 2012, which some people see as a turning point for the neighborhood. "We all have our businesses," Bradley says, "but we're all people who are interested in community, and want to do something outside our businesses. And that's what makes our community unique."

Helium Creative launched the FAT Village website, which allows everyone to have their own page.

Up at the other end of First Avenue, the staff at C&I Studios works on top of a massive storage crate that was pushed to the side of the former warehouse to make a larger public space. (You enter what seems like a vast, dimly lit cave; eventually you notice the small bar at the far end; finally you make out the people working

at computer screens up on the left.) The media company hosts monthly events – barbecues, concerts, movies, happenings – most of which are free. "When we support the community," founder Joshua Miller explains, "the community supports us."

A woman in a blood-soaked blouse walks toward a gathering by the train tracks where Fifth Street dead ends. A tall man in a powder blue guayabera is addressing the crowd, speaking in English-accented Spanish about production schedules and a wrap party. When he finishes, people wander off in various directions.

"The Broward film office has been great," the tall man says as he makes his way to his car. His name is James Stamatis and he's a vice president at Telemundo, which has been shooting a scene for the telenovela *Marido en Alquiler (Husband for Rent)*. Soon, the stoplight on the corner will be taken down and sent back to props.

"I saw blank walls," Ryan Nation says, "and I knew I had to do something."

He is sitting in the third row of Andrews Living Arts Studio, which his father, Robert, opened nearly three years ago. "He's incredibly dedicated to his craft," Nation says. "He wants to make sure that live theater is always an option."

The son came to see what his father was doing, and ended up opening Rolling Stock Gallery.

"Rolling stock is a generic term for boxcars," he explains. "Freight trains and graffiti go hand-in-hand. I don't even think of freight trains without thinking of graffiti.

"Trains pass here all the time," he continues. "So you really have a rolling art show eight or nine times a day. There's rarely anything unifying, but when a train goes by all the artists stop."

Train tracks are also, traditionally, an urban dividing line, but Nation says there's been community outreach, and it's been helped by the fact that, every day, residents on the other side see the walls of graffiti. And though it's not of the same caliber as the murals in Wynwood, it's had a similar effect.

"In the beginning," Nation says, "our cars were broken into. But that stuff started to go away. It's always nice when graffiti is the reason for crime going down. Graffiti," he says, still a bit bemused by the idea, "helped bring *up* a neighborhood."

A barred window and an unadorned door mark the office of the man behind it all. Though Doug McCraw's view of the Lofts across Fifth Street beats the view from the Lofts of his greygreen bunker.

"I see FAT Village as a creative district," he says, sitting at a conference table in the front room. "A multi-dimensional environment. Not just art and artists but fashion, photography, film, software design."

He's fascinated, he says, by "that point where art meets technology and they converge. Art becomes immersive, participatory, experiential." He knows that not everyone will always like what is shown. "War, sex and religion come up over and over again," he says, adding later: "For us to be who we need to be it's important that what we do

has a fresh, cutting edge perspective to it." Helping with that are the FAT Village curators, Peter Symons and Leah Brown.

McCraw has been criticized for his high rents, which have driven some artists away; he defends the prices by noting that taxes are high and that he receives no public grant funding. He is an art lover – an arts benefactor, an arts district creator – but at his core a successful businessman (who has spent a lot of money on this venture). "It's not been an exciting business model," he says.

On hearing complaints that there's not enough going on between the monthly art walks to bring people in, he's much more sanguine. There are interesting projects in the works, he says, but he doesn't want to talk about them yet. And he's not referring to the proposed passenger train on the FEC tracks - the one between Miami and Orlando that will stop in Fort Lauderdale and West Palm Beach – or the streetcar system planned for downtown, both of which FAT Villagers are looking to with great hope.

"I've begun to understand that it could be much larger," he says of the neighborhood, "and have much more impact on the community. I see it as a model for urban regentrification. There are a lot of living parts to it around a nucleus of art."

"I SAW BLANK **WALLS** AND IKNEWI HAD TO DO SOMETHING."



ABOVE Ryan Nation, owner of Rolling Stock Gallery. Photo by Kara Starzyk

He goes on (he's also a Southerner and loves to talk) about aggregating, synergy, collaboration. "It's a village," he says, "and there's a dynamic to it that's quite powerful."

Torlone has placed his cart on Fifth Street today because of repair work along Andrews Avenue. Two young office workers chat in the shade of his umbrella while he coaxes an avocado out

of its skin. A bearded man arrives in sandals, followed by a dark-haired woman in jeans. He's from Sweden, she's from Peru; they're both on their lunch breaks from businesses in the Lofts.

A tall man rides up on a bicycle pulling a little cart. He parks the bike and buys a hot dog. Then he walks to his cart, which has "One Sun Emporium" written across the back, and removes the top to reveal Belgian chocolate cookies, Thai tapioca pearls, tiramisu. Soon a small group gathers for dessert. [©]







ONTHE WAYTO EVENING CHIC

WITH FORT LAUDERDALE'S

EVENT SEASON WELL UNDER WAY,
YOUR SOCIAL CALENDAR IS BURSTING
AND ELEGANT ATTIRE IS HIGH
ON YOUR AGENDA. YOU ARE AN
EXEMPLAR OF HIGH SOCIETY STYLE
IN YOUR FITTED SUITS AND FLOORLENGTH GOWNS. ADD FANCY
FRINGES AND YOU'RE READY TO
TAKE BACK THE NIGHT.

CREATIVE DIRECTOR ASHLEY KESHIGIAN

FASHION EDITOR ELIZABETH DANIELS, CREATIVE MANAGEMENT AT MC2

PHOTOGRAPHER LIVIO MANCINELLI, CREATIVE MANAGEMENT AT MC2

HAIR AND MAKEUP DANIEL P., CREATIVE MANAGEMENT AT MC2, USING ORIBE HAIR CARE & MAC COSMETICS.

M O D E L S LEE DAHLBERG, MEGA MODELS ROZA ABDURAZAKOVA, MC2 MODEL MANAGEMENT

SPECIAL THANKS TO THE ATLANTIC RESORT AND SPA











By MB ROBERTS Illustration by TOM CARLTON

outh Florida is rotten with bad drivers. Those of us who live here and drive here accept this as fact. It's actually popular dinnertime conversation; we happily swap stories about being bashed in the headlight by an oncoming van; getting buzzed by slaloming, helmetless motorcyclists; swerving around mattresses on I-95.

But if South Florida has so many bad drivers - as evidenced by the annual appearance of Fort Lauderdale and Miami at the top of lists put out by Allstate as well as the National Highway Traffic Safety Administration – is it possible that any of us are doing the bad driving? We complain about the elderly; the out-of-towners (both possible victims of disorientation); the people originally from fast-moving, fist-waving locales such as New York City; the inebriated spring breakers; and the people who haven't bothered to buy auto insurance. A bad combo indeed. But many of us fall into one or more of those groups. Some of us must be doing the bad driving.

Believe me, I know.

It's not that my husband, Ron, is a terrible driver. It's just that he drives really, really slow. The irony is he is an ex-New Yorker who walks faster than I run and has been known to set land speed records carrying suitcases through airports. He has the metabolism and mannerisms of a hummingbird, a guy who is so impatient that he once got up out of his chair, paid, then left a hair salon with only one side

12,757

1,843
FOLLOW/CLOSE

 $\begin{array}{c} 1,199 \\ \text{WRONG SIDE OF ROAD} \end{array}$

5,637
IMPROPER TURN

5,697 IMPROPER LANE CHANGE

4,136

RECKLESS DRIVING

*CRIMINAL OFFENSE

of his hair cut because the stylist was taking too long.

So it's strange that he drives so slowly. The funny thing is, he admits it. He once – and only once – got a speeding ticket. He was on his way to the Keys, doing 46 in a 35 mph zone. I would have been annoyed, or would have tried to talk my way out of it; Ronnie accepted the ticket and told everyone about it. It was a point of pride.

Driving slow isn't a horrible crime, but he tests the patience of other drivers who are forced to wait for their turn to pass him when he drives under the speed limit in the far left lane. I'll watch as car after car passes by him on the right. An old man wearing a hat. A group of elderly women perhaps heading to brunch. Pick-up trucks with workers sitting with loose lawn equipment in the back. I ask if this embarrasses him. He says it doesn't at all. For some reason, on the road, he is not in a hurry.

The only time this truly bothers me is during long road trips. I'll do the math, figuring that if Ronnie would increase his speed by 5 mph during our 10-plus hour drive to North Carolina, we could cut out one full hour of drive time. (A friend suggested that I alter our speedometer by 10 mph prior to the next trip, which I'm looking into.)

The other thing is, Ronnie cannot parallel park. He is an accomplished person who has traveled internationally. He's got all his mobility and excellent hand-eye coordination. But he will circle the streets surrounding Las Olas Boulevard for half an hour or pay quadruple to park in a lot rather than risk the stress of parallel parking. I guess I should count my blessings, though. As everyone operating a vehicle in Fort Lauderdale knows, it could be a lot worse.

No one here is shocked when a light blue sedan – apparently driven by a hat with two hands gripping the steering wheel – stops in the middle lane of Federal Highway near the Fort Lauderdale/ Hollywood International Airport while someone in the passenger seat consults a map. We don't bat an eye when an SUV with blacked-out windows whips across four lanes of traffic on I-95 and squeezes onto the Oakland Park Boulevard ramp with barely a breath to spare. And no one here, or anywhere in the country for that matter, would be stunned to see someone texting and driving. Most of us have done that. (I'll admit it.)

Here, we don't even flinch when we avoid yet another near miss with a driver who is cruising down Sunrise Boulevard under the impression that he'll be fined for using his directional signal. We've all slammed on the brakes to avoid hitting drivers such as my friend's 78-year-old mom, who brags that she's never had an accident (but could never count the number of times she's caused one). We've all encountered a car swerving erratically in

the next lane only to pull up alongside it and see the person behind the wheel – it doesn't matter what age – talking on the phone. It's become commonplace. We've all seen drivers eating a burger, putting on lipstick or having a distracting conversation with a passenger.

I recently saw a woman driving south on I-95, at about 65 mph, and reading a paperback book

propped open on her dashboard. Not long after that, I passed a guy on the turnpike operating the steering wheel with his knees while he strummed an acoustic guitar. I have a witness for that.

But the kicker came a few months ago when, after being stuck a few cars back from a slow moving vehicle on A1A, I finally got my chance to pass. I glanced over at the driver expecting

WE'VE ALL SEEN DRIVERS EATING A BURGER OR PUTTING ON LIPSTICK.







IN SOUTH FLORIDA, WE'VE COME TO EXPECT WHAT DRIVERS IN OTHER PLACES WOULD DEEM OUTRAGEOUS.

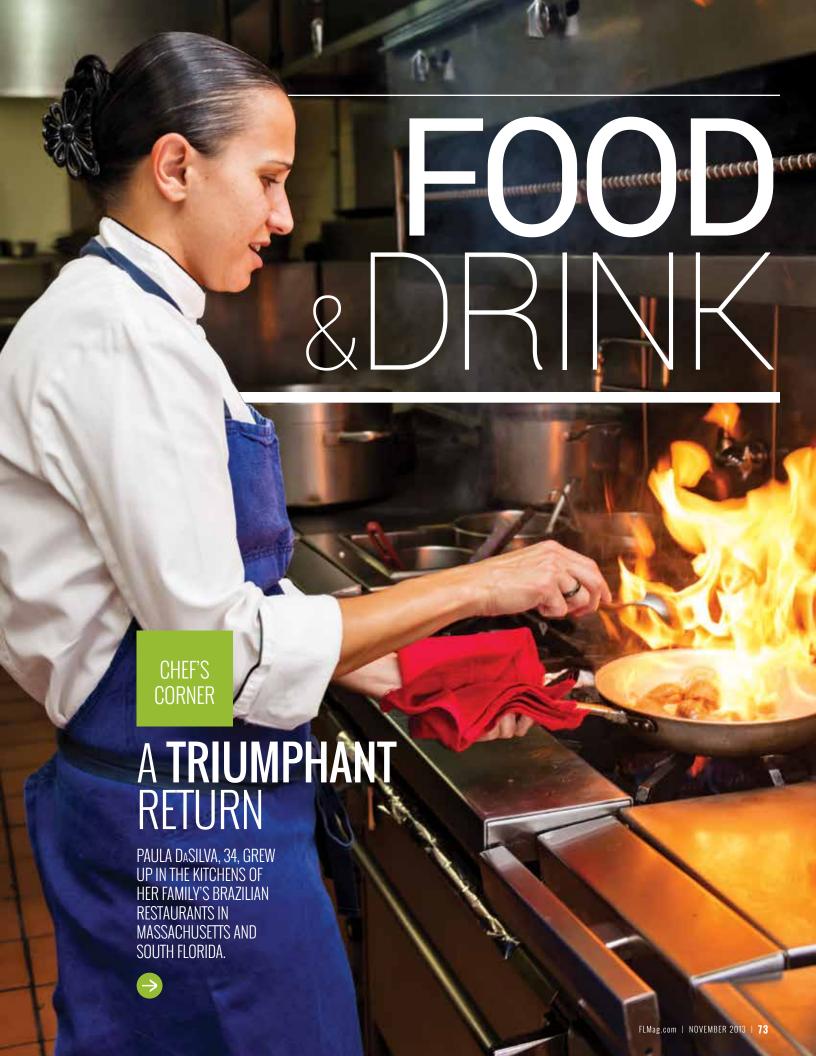
him to be on the phone, but he was shaving his head. With a razor. Half of his head was covered with white fluffy shaving cream so he still had a ways to go.

And maybe you've heard about the woman who crashed her Key West-bound car while shaving her bikini area? This incident took place in 2010, unleashing a flurry of fantastic headlines ("Razor Sharp Focus" or "Woman Causes Two-Car Crash While Shaving Down There"). The accompanying story went viral with fascinating details (she was driving with a revoked license, and her ex-husband, who was riding shotgun, was holding the wheel as she shaved).

In South Florida, we've come to expect what drivers in other places would deem outrageous. We've become jaded by daily news reports that begin with "Today, an 84-year-old Coral Springs/Lauderdale-By-The-Sea/Wilton Manors woman crashed her car through the window of a grocery store/bike shop/condo club house..."

There are so many bizarre, traffic-related incidents around these parts that a popular twitter feed – @_Florida Man, which features strange-but-true headlines from the Sunshine State – often tweets about our drivers. Recent favorites include "Drunk Florida Man Pretends to Drive Stationary Car After Cops Find Him Asleep Behind the Wheel," "Florida Man Run Over by Van After Dog Pushes Accelerator" and, one of my favorites, "Florida Man Caught Speeding in Smashed Car with Deployed Airbags; Also Shirtless, Vomiting, Foaming at the Mouth").

Although, I can't come close to competing with these headlines, I'm not without fault. I've been known to maniacally change radio stations or take my eyes off the road while driving along the beach. The other day I bumped into a telephone pole in a parking lot. So, maybe being married to a guy who toodles along a mile or so below the speed limit and prefers to valet park isn't so bad. I'm just grateful that he prefers to shave in the comfort of our home.





HER FIRST "AMERICAN KITCHEN" EXPERIENCE WAS AT THE HARBOR BEACH MARRIOTT RESORT & SPA - AT SEABREEZE AND SHEFFIELD'S. THOSE RESTAURANTS BECAME THE LAUDED 3030 OCEAN, KNOWN FOR THEN **EXECUTIVE CHEF DEAN MAX'S** ELEGANT MENU OF LOCAL SEAFOOD AND FARM-TO-TABLE CUISINE. AFTER NINE YEARS UNDER MAX'S MENTORSHIP. DASILVA MOVED ON TO AN EXECUTIVE POST AT HER OWN RESTAURANT. THE WELL-REGARDED 1500 ° AT THE EDEN ROC IN MIAMI BEACH. NOW SHE'S BACK IN THE KITCHEN AT 3030 OCEAN - THIS TIME AS EXECUTIVE CHEF.



By TRINA SARGALSKI Photos by JASON LEIDY

DID YOU ALWAYS WANT TO COOK IN A RESTAURANT?

Not as a child. I think when you're ten years old and having to go to work instead of playing outside, it's a chore.

In my teenage years, as I took on more responsibilities in the restaurant, I started to develop a keen sense of what I was doing and I started really enjoying it. My family got tired of the restaurant business, and they closed after opening their third restaurant. By the time I was 17 or 18, I had a pretty good sense that this was what I wanted to do for the rest of my life.

YOU WERE THE RUNNER-UP IN THE 2009 SEASON OF HELL'S KITCHEM? WHAT DID YOU LEARN FROM THAT EXPERIENCE?

I learned how thick my skin is and how much tolerance I have for pain – mental and physical. You go in there knowing what you know; you're not being taught. Gordon Ramsey is not holding your hand. If you think you're going to go in to that learning how to be a better chef, you're going to be disappointed because a lot of it is really about how much pressure you can stand.

DO YOU BRING

BRAZILIAN INFLUENCES INTO YOUR CUISINE? IF YES, HOW?

You'll more often see more subtle touches in dishes rather than a whole dish that's inspired by my Brazilian roots.

A vinaigrette is very traditional with steaks in Brazil. So right now we're doing an herb vinaigrette with one of our steaks.

Both my mom and dad were really good cooks. Neither one was professionally trained, but I think one special thing my mom taught me was to properly use seasoning and salt. We never went without a garlic, olive oil and salt purée,

which is the base to everything. Every once in a while I'll sauté greens with that purée.

YOU'VE MAINLY WORKED IN HOTEL RESTAURANTS AS A CHEF AND PEOPLE HAVE A CERTAIN PRECONCEPTION WHEN IT COMES TO HOTEL FOOD. HOW DO YOU DEAL WITH THAT?

Do we still have to work to change that preconception? Of course.

Overall, there are great hotels that have fabulous restaurants and chefs, but the majority of them have restaurants that truthfully aren't chef-driven. That's why we work hard every day to source the best products and ingredients.

There are also a lot of great perks to working in a hotel restaurant. With a hotel, there's a much larger profit margin, so you can get special things more often than an independent restaurant can afford to. There's usually a banquet kitchen somewhere in the hotel, with large kettles and equipment that can't always fit in the smaller kitchens ofindependent restaurants.

WHAT DID YOU LEARN FROM DEAN MAX?

Dean was a mentor to me very early in my career when I hadn't had much exposure to the American professional kitchen world. I'd seen hotel restaurants - Sheffield's and Seabreeze – and I'd seen Brazilian home cooking, but Dean brought this whole new aspect of sourcing locally and seasonally, of how important it is to follow the seasons with your food.

WHAT CHANGES ARE YOU BRINGING TO THE MENU AT 3030 OCEAN?

The changes to the menu will be gradual. And of course, it was a great menu, so I'm sure there will be things people will miss.

We just recently put a paella on the menu, which I did a lot of down in Miami. I took a trip to Spain last year. I've always loved it, but I fell in love with it more. The paella is replacing a seafood pasta on the menu and so far, we've had a good response.

ARE YOU INCLUDING FAVORITE DISHES FROM THE 1500° MENU TO THE MENU AT 3030?

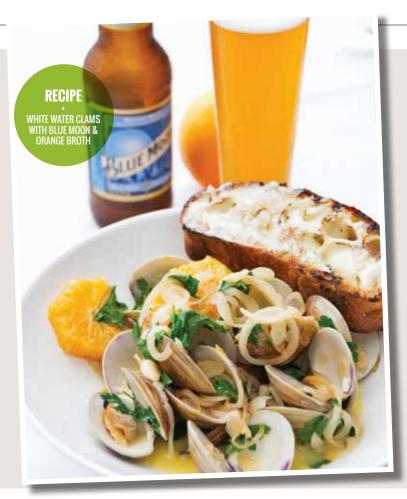
The pork belly tacos with kimchi at 1500° were a crowd favorite so we had to include those.

WHAT IS IMPORTANT TO YOU AS A CHEF IN SOUTH FLORIDA?

It's important to show people in other states that Florida is serious about chefs and about the culinary scene, but it's just going to take a little longer, and it's going to require everybody's efforts.

WHAT SMALLER, LOCAL RESTAURANTS DO YOU ENJOY?

Up in Delray, there's a restaurant called 3rd and 3rd. There's not even a name outside. I go to a little restaurant in Coconut Creek called Ethos a lot. In Coral Springs, I really like a little place called Khana Kazana for Indian food. Those are places I like to go and just kind of forget about everything.



WHITE WATER CLAMS. BLUE MOON AND ORANGE BROTH

(with grilled bread and lime aioli)

YIELD: 4 SERVINGS

4 dozen clams, rinsed well

½ cup shallots (sliced)

8 garlic cloves (smashed)

1 cup Blue Moon beer (or another Hefeweizen style beer)

2 cups fish stock

2 tbsp. crème fraiche

8 oz. European style butter, diced

2 oranges (peeled, cut into rounds)

4 tbsp. parsley leaves, picked

4 tbsp. olive oil

Put oil in a large pan and sauté the garlic and shallots with the clams. Deglaze with Blue Moon and fish stock. Cook over medium-high heat until all of the clams are open. Stir in the crème fraiche and butter. Season to taste with salt and finish by folding in the orange wheels and parsley leaves.

GRILLED BREAD WITH LIME AIOLI

1 tbs. Dijon mustard

2 limes (juiced)

1/4 cup Champagne vinegar

1 whole egg

2 cups grapeseed oil (or as needed to thicken)

Combine all of the ingredients except oil in a blender. Blend well until smooth. Slowly drizzle in the oil. Continue adding the oil until there is consistency. You'll have about 4 oz. of lime aioli.

Take four thick slices of bread, oil and season them, then lightly grill them (or toast them in a hot oven). Smear them with lime aioli and serve with clams.



HERE

IT'S THAT TIME OF YEAR WHEN YOU START THINKING ABOUT GOOD STUFF IN A CRUST.

STORK'S 2505 NE 15th Ave. 954-567-3220 storksbakery.com You can still get a Storkberry pie (blueberries, cherries, strawberries, raspberries and blackberries) or the popular apple crumb, but for the holidays, pecan and pumpkin pies also appear. If for some reason you're not into pie, there are cakes (including a dense, flourless, chocolate marvel), cookies (ginger tastes good this time of year), tarts, empanadas, sandwiches and salads.

2

GRAMPA'S **BAKERY** & RESTAURANT 17 SW First St., Dania Beach 954-923-2163 grampasbakery.com At Thanksgiving, the bakery in front fills with tables holding some of the 800 pumpkin pies that customers have ordered; a back room is given over to the rest. (They also do mincemeat, sweet potato and fruit pies.) This homey restaurant, started in 1957 by a family named Grampa, bakes a couple hundred more pies for the people who come for Thanksgiving dinner.

 \exists

SWEETER DAYS

BAKE SHOP 1497 N. Federal Hwy. 954-396-3979 sweeterdaysbakeshop.com This pretty place specializes in cakes and cupcakes, but starting in the fall and running through Christmas they also turn their attention to pies: Dutch apple, apple cranberry, pumpkin pie with a ginger walnut crust and chocolate bourbon pecan pie. When you come to pick up your pie you can watch the people making them, as the bright kitchen occupies one side of the shop.

4

250 W. State Rd. 84 954-525-5641 lestersdiner.com At this classic diner (with locations in Margate and Sunrise), even breakfast can

Margate and Sunrise), even breakfast can end with a slice of pie. There are the usual fruit and cream pies as well as lemon meringue and one interloper: Boston cream pie (which is really a cake and should be saved at least until after lunch). People have been coming here for years for the 14-ounce cup of coffee and for the pleasure of being called hon'.

BOB ROTH'S
NEW RIVER
GROVES
5660 Griffin Rd., Davie

954-581-8630 newrivergroves.com Terry's Key lime pie is the star here, which makes sense, because before her death Terry Roth successfully petitioned Tallahassee to designate Key lime as the official state pie. Other pies include coconut cream, banana cream, chocolate mousse, Oreo cookie, chocolate turtle and for Thanksgiving and Christmas – pumpkin, pecan (Texas' state pie), blueberry, cherry, peach and apple

(Vermont's).

NIKKI'S

BIKINI PIES

nikkisbikinipies.com

By TOM SWICK

Speaking of Key lime, it's what Nikki specializes in. She makes the classic Key lime pie, a peach mango Key lime pie and a chocolatta Key lime pie (with only three additional calories). All are made with organic ingredients (cream, Key lime juice, cane sugar, butter, etc.) and no preservatives. The pies are sold at Whole Foods.





Follow us on facebook and twitter and keep an eye out for future surveys where we'll ask you to share your ideas on where to *Graze* in Fort Lauderdale.

FORT LAUDERDALE MAGAZINE Readers' Choice PHOTOCONTEST



YOU COULD BE THE NEXT WINNER!

We'd love to see Fort Lauderdale as you see it. Each issue our readers will choose one photograph to appear in the magazine. Contest ends November 2013. Winner will be announced in the December 2013 issue.

Grand prize winner will receive 4 tickets to the Nutcracker performance at the Broward Center for the Performing Arts.

Enter and vote in our readers' choice photo contest www.FLMag.com/photo-contest

All photos submitted during our contest may appear within the pages of future issues of Fort Lauderdale Magazine.







LIGHTBITES

By ALEXANDRA ROLAND





Follow us on facebook and twitter and keep an eye out for future surveys where we'll ask you to share your ideas on where to grab a Light Bite in Fort Lauderdale.

A MOVEABLE BREAKFAST





SOUTH FLORIDA'S SOLE BREAKFAST FOOD TRUCK IS LOCATED IN FORT LAUDERDALE - AND IT'S ORGANIC.

Diana Lichter, a Johnson and Wales trained chef, and Charles Massad lamented the lack of local organic breakfast options. "We found that there was nowhere that fit the lifestyle we were trying to encourage," Lichter said. So, this summer, the Eggstatic Food Truck was born.

The majority of ingredients used are organic and/or purchased locally. Eggstatic's most popular item is the "You're Sunny Side Up. I'm Fried," a dolled up organic version of a bacon,

egg and cheese sandwich. The truck sets up at Satori Apartments Tuesday-Friday, 7:30 - 10:30 a.m. and at Marando Farms on Saturday, 11 a.m.-2

"We hope to grow and become sort of a fixture," Lichter said. The couple has plans to open an organic diner in the future.

FERNANDA'S MAKES FRESH MO77ARFILA



Fernanda's International Food Market is famous not just for its products from around the world but also for its fresh mozzarella. Every day, sometimes twice a day, chef Pietro Alberto makes batches of the fresh cheese.

Mozzarella curd, hot water, salt and a little bit of love are mixed in each serving, according to owner Bethany Johasky. "This store has been in business since 1977," she said. "We're the first in the area to have something like this. For the past 30 years it's been a tradition."

It's so much of a tradition that customers consistently ask for DIY instructions. Alberto has shared the cheesemaking process with local chef Steve Martorano.



HOLIDAY COOKING CLASSES

FALL IS IN THE AIR AND **HOLIDAY DINNERS** ARE ON THE HORIZON. **COOKING FOR GUESTS** CAN BE ANXIETY-INDUCING. SO THIS SEASON, WHY NOT TAKE A CLASS?

Chef Jean Pierre's Cooking School showcases a variety of dinner options, teaching the ins and outs of making chili rubbed roasted turkey in the "Southwestern Thanksgiving Dinner" class right down to eggnog cheesecake with rum raisin sauce in the "Couples Only Thanksgiving Dinner" course.

chefjeanpierre.com

The Lenore Nolan-Ryan Cooking School's schedule includes "Sinful Chocolate Holiday Desserts" and an "Easy Holiday Hors d'oeuvres" course highlighting stuffed dates and pastry wrapped Brie. lenorenolanryan.com

At Le Bistro Restaurant in Lighthouse Point, the class features dishes incorporating the warm flavors of squash and pumpkin, complemented by the tang of spiced cranberry relish and roasted maple orange glazed turkey.

lebistrorestaurant.com







Crop Organic Spiced Pumpkin Vodka to be served at J. Marks, Runway 84 and Bravo



La Boulange Pumpkin Cookie available at Starbucks



Southern Tier Pumpking Ale at Tap 42



Do you know of any news that could be featured on our "Light Bites" page? Submit your suggestions to editor@flmag.com.



TIME FOR A PUMPKIN BINGE

OUR LEAVES DON'T CHANGE COLOR, BUT THAT DOESN'T MEAN WE CAN'T HAVE PUMPKIN COFFEE, SWEETS AND EVEN BEER.

Starbucks marks autumn with a new La Boulange Pumpkin Cookie, Starbucks VIA® Pumpkin Spice coffee and the ever popular Pumpkin Spice Latte. At Brew Urban Café, pumpkin syrup can be added to select beverages for an earthy kick.

Craving something alcoholic? Tap 42 embraces fall with the "Pumpkin Bomb," "The Drunken Pumpkin" and "Sleepy Hollow," a drink made with Mount Gay XO, Harvest Pumpkin Liqueur and spiced agave rimmed with homemade caramel and graham crackers. Watch for Crop Organic Spiced Pumpkin Vodka to be served at J. Marks, Runway 84 and Bravo later this fall.

Homemade pumpkin ravioli in a sage and butter sauce is available year round at Café Vico, but somehow seems to taste better in autumn. Pumpkin cheesecake and a pumpkin mousse are seasonally available at the Cheesecake Factory and Seasons 52 respectively.





GUIDE KEY

Reviewed @ FLMag.com New Listing Water Accessible

Dollar signs indicate the typical cost per person before drinks, tax and tip

Under \$20 per person \$\$ Under \$30 per person SSS Under \$50 per person \$\$\$\$ Over \$50 per person

101 OCEAN 101 Commercial Blvd., Lauderdaleby-the-Sea, 954-776-8101, 101oceanlbts.com, \$\$\$

Located just 50 yards from the fishing pier, 101 Ocean features an open bar that runs inside and out, and seaside favorites like pizza, pasta, flatbreads, sandwiches, steaks, salads, seafood and chops. There's also a raw bar offering shrimp, mussels, oysters and lobster tail.

11TH STREET ANNEX 14 SW 11th St., 954-767-8306, twouglysisters.com, \$

The décor in this tucked away cottage just south of downtown is as homey as the service is friendly (the place is operated by the pair who run Two Ugly Sisters catering). The day's menu - a handful of dishes under \$11 - is written on a board, and always includes one vegetarian option (vegan on Wednesdays). Lunch Monday-Friday and the first Saturday of every month.

15TH STREET FISHERIES & DOCKSIDE CAFÉ (1) 1900 SE 15th St., 954-763-2777, 15streetfisheries.com,

This rambling, atmospheric seafood institution sits tucked inside Lauderdale Marina by the 17th Street Causeway drawbridge Dishes include wild blue crab cakes, Bayou clam stew and Florida cioppino. Waterfront cocktails are a major draw, as is the view of the traffic on the Intracoastal. The daily tarpon feed will delight the kids.

3030 OCEAN RESTAURANT 3030 Holiday Dr. , 954-525-4000, 3030ocean.com, \$\$\$

A proponent of the farm to table movement, Chef Paula DaSilva delivers exquisite modern American renditions, particularly of seafood, in a warm, open space. The menu changes daily and can include local snapper, monchong or butter-roasted Maine lobster with yukon puree and ice wineginger sauce.

AMBRY 3016 E. Commercial Blvd., 954-771-7342, ambryrestaurant.com. \$\$

This family-owned restaurant specializes in German-American food, including seven types of schnitzel, two types of calf's liver, bratwurst and sauerbraten. For more American meals, there are baby back ribs, steaks, and surf and turf.

AMERICAN SOCIAL 721 E. Las Olas Blvd., 954-764-7005, americansocialbar.com, \$\$

This gastropub serves up craft beers – and more brews from "pour-it-yourself" taps – to help wash down parmesan-truffle fries and short rib sliders with bacononion jam. The decor incorporates old gas lanterns and brick walls decorated with old Life magazine

ANGLINS BEACH CAFÉ 2 Commercial Blvd., Lauderdale By-The-Sea, 954-491-6007, anglinsbeachcafe.com, \$

Walk onto the historic Anglin's Fishing Pier for breakfast, lunch or dinner. You'll find the usual items on the menu - omelets, salads. sandwiches, pizzas, seafood - but because this is an eco-friendly café, the produce is organic. And as you eat you can watch the action at the ocean's edge.

ANTHONY'S **COAL FIRED PIZZA** 2203 S. Federal Hwy., 954-462-5555, anthonyscoalfiredpizza.com, \$

In 2002 Anthony Bruno of Runway 84 started selling "well done" pizzas with excellent sauce. The "Paul & Young Ron" is piled with meatballs, sausage, ricotta and hot or sweet peppers. Ovenroasted chicken wings and salads round out the menu, and beer and wine are served. The place is as friendly as it is busy.

ANTHONY'S RUNWAY 84 330 State Rd. 84 954-467-8484, runway-84.com, \$\$\$

An Italian-American staple since 1982: zuppa di pesce, a bottle of Chianti, and Sinatra singing in the background. Also popular are the Sicilian stuffed peppers and meatballs in marinara sauce. For surf and turf, there's a New York strip with South African lobster tail.

ARUBA BEACH CAFE 1 Commercial Blvd. Lauderdale-By-The-Sea, 954-776-0001,

arubabeachcafe.com, \$\$ A popular beachfront place serving tropical drinks and comfort foods like conch fritters and coconut shrimp. The Bimini bread is baked throughout the day and served with honey butter. With rotating drink specials, the happy hour packs the ocean-view bar.

ASIA BAY 1111 E. Las Olas Blvd., 954-848-9900,

asiabayrestaurants.com, \$\$ This sleek Thai and Japanese restaurant offers alfresco, waterside dining. Lunch specials allow you to combine sushi and teriyaki (among other things). The crunchy toro roll comes with scallions cilantro, tempura flakes, spicy tobiko, masago, and spicy mayo.

BAHIA CABANA (1) 3001 Harbor Dr., 954-524-1555, bahiacabanaresort.com, \$ This dockside bar and restaurant is a bit of old Fort Lauderdale. Enjoy Texas Slice French Toast for

breakfast or, later in the day, Bahia blackened dolphin and Key lime chicken. From 10 p.m. to 2 a.m. nightly you can get 2-for-1 Rum Runners and piña coladas.

BASILIC VIETNAMESE GRILL 218 Commercial Blvd., Lauderdale-By-The-Sea, 954-771-5798, basilicvietnamesegrill.com, \$\$

In a clean, modern space, Basilic serves vermicelli noodle bowls, lemongrass chicken, and of course pho, with its fragrant broth, tender cuts of rare steak and brisket, miniature meatballs, and an assortment of flavor-enhancing ingredients like cilantro, fresh jalapenos, limes and bean sprouts.

BIG CITY TAVERN 609 E. Las Olas Blvd., 954-727-0307, bigtimerestaurants.com, \$\$\$

High tin ceilings, wood floors, brick walls, a well-stocked bar and a patio overlooking Las Olas. The menu includes Maine lobster macaroni-and-cheese (with Vermont cheddar) and free-range chicken with polenta waffles. The late-night menu features pizzas and (Fridays and Saturdays) salads, burgers and more.

BIMINI BOATYARD (1) 1555 SE 17 St., 954-525-7400, biminiboatyard.com, \$\$

Opened in 1989, this waterfront restaurant cooks its fish swordfish, snapper, grouper – in a wood-fired grill. The Havana mahimahi comes with a passion fruitmojito glaze, tropical kimchee, and multi-colored baby carrots.

BISTRO 17 1617 SE 17th St., 954-626-1701, \$\$\$

Located in the Marriott Renaissance Hotel, this bistro offers alligator eggs Benedict for breakfast. For dinner, it's all about the filet with port wine cherry reduction. The Florida Key lime pie is served with chopped fruit and orange Grand Marnier sauce.

BISTRO MEZZALUNA 1821 SE 10th Ave., 954-522-9191, bistromezzaluna.com, \$\$\$

Begin with the colossal stone crab claws or homemade meatballs before choosing between lobster and shrimp Fra Diavolo and a 10 oz. barrel-cut filet mignon. Or perhaps you'd prefer apple cidermarinated pork chops. For dessert, there's vanilla bean crème brulee and chocolate soufflé.

BLUE MOON FISH CO. 4405 W. Tradewinds Ave., Lauderdale-By-The-Sea, 954-267-

9888, bluemoonfishco.com, \$ Casual-elegant dining in an Art Deco interior along the Intracoastal. The raw bar includes an iced seafood tower of oysters shrimp, ceviche, clams, tuna tartare, and Maine lobster cocktail. Accompanying the togarashispiced local swordfish in a coconut curry lime broth are bok choy and udon noodles

BONGUSTO RISTORANTE 5640 N. Federal Hwy., 954-771-9635, bongustoitalian.com, 🖇

Chef and owner Antonio Cerone runs this Italian restaurant with his partner and hostess Anne Cerone. They offer an appetizing choice of antipasti, pastas and entrees chicken, beef or veal cooked the traditional Italian way - and a good selection of Italian wines.

BOUILLABAISSE FRENCH BISTRO 2881 E. Commercial Blvd.,

954-533-2013, bbaisse.com, \$\$\$ Harold Neuweg's counterpoint to his neighboring Fritz & Franz Bierhaus, the bistro offers intimate elegance and prime French fare as exemplified by the hearty seafood stew of shrimp, mussels, lobster and fresh catch in fennel-saffron

BRAVO GOURMET SANDWICH 2925 NE Sixth Ave., Wilton Manors 954-533-4350, bravogsandwich. com, \$

This Peruvian place started as a sandwich shop – try the sirloin steak with bacon, cheese, egg and shoestring potatoes – and now serves dinners, so you can get lomo saltado as an entrée as well as a sandwich and, of course, ceviche.

BRINY IRISH PUB (1) 305 S. Andrews Ave., 954-376-4742,

brinyirishpubs.com/riverfront, Traditional pub fair as well as seafood (Guinness barbecued shrimp) served indoors and out, though most people love sitting on the outside terrace filled with nautical paraphernalia. You can watch the traffic on the New River, as well as whatever games are playing on the TVs, and, at night, enjoy the live music.

BY WORD OF MOUTH 3200 NE 12th Ave.

bywordofmouthfoods.com, \$\$ A gourmet bakery that doubles as a cafe, this place is famous for its cakes (like the Savannah Banana) but it also does lunches, everything from chicken salad with cranberries to trout almondine.

CAFÉ DEL MAR 213 S. Fort Lauderdale Beach Blvd. 954-767-8233,

cafedelmarfl.com, \$\$

Located on Fort Lauderdale Beach and open for breakfast, lunch and dinner. Executive Chef Roberta Barratta serves up Mediterranean dishes with an Italian flare. Try the Old World rigatoni Bolognese, the shrimp scampi or shrimp & green squash risotto. Live entertainment every evening beginning at 7 p.m.

CAFÉ LA BONNE CREPE 815 E. Las Olas Blvd. 954-761-1515,

labonnecrepe.com, 🖇 This quaint French provincial

restaurant offers savory crepes like the Nova Superbe (stuffed with smoked salmon, asparagus, capers and béchamel) - and sweet crepes with an assortment of fillings including fresh fruit, Nutella, caramel and ice cream.





CAFFE EUROPA'S CAPRESE

CAFÉ MAXX 2601 E. Atlantic Blvd., Pompano Beach, 954-782-0606, cafemaxx.com, \$\$\$\$

Chef Oliver Saucy and General Manager Darrel Broek have earned their restaurant distinction as one of the nation's best, with a menu updated daily and featuring local ingredients. The three-peppercorn filet mignon shares the stage with three-cheese potato au gratin, shallot-thyme butter and natural jus.

CAFÉ MARTORANO () 3343 E. Oakland Park Blvd. 954-561-2554

cafemartorano.com, \$\$\$\$\$

There are long waits outside this strip-mall restaurant for Steve Martorano's upscale version of South Philly cuisine, which includes his famous eggplant stack - breaded eggplant slices sandwiched between fresh-pulled mozzarella. Overhead TVs, dance music, the occasional celebrity and some of South Florida's most soulful Italian food.

CAFÉ SEVILLE () 2768 E. Oakland Park Blvd.

954-565-1148, cafeseville.com, \$\$ Joe Esposito and his wife, Sallie, did a slight makeover when they bought the Café in 1998, but the menu didn't changed, nor did the treat-you-like-family attitude of the servers. The paella for two overflows with calamari, mussels clams, scallops, and chicken, and the flourless chocolate cake is light, fluffy and rich.

CAFÉ VICO 🕕 1125 N. Federal Hwv.. 954-565-9681. cafevicorestaurant.com. \$\$

The old family photographs on the walls create a warm ambiance that is enhanced by the food: hearty bowls of pasta fagioli and plates of chicken marsala, veal picatta, meatballs and lasagna. The seafood ravioli are stuffed with crabmeat and bedded in a lobster cream sauce.

CAFFE EUROPA 910 E. Las Olas Blvd., 954-763-6600,

caffeeuropalasolas.com, \$\$\$ Owner Tony Cupelli brings his family's old recipes to this chic, modern Las Olas eatery. You'll find pan-fried rigatoni with meatballs

and specialty pizzas topped with smoked mozzarella, Italian sausage, eggplant and parsley. Cupelli's pollo alla Francese in white wine lemon sauce pairs with Venetian Pinot Grigio.

CANYON SOUTHWEST CAFÉ () 1818 E. Sunrise Blvd.. 954-765-1950 canyonfl.com, \$\$\$\$

Southwestern American cuisine with international undertones in a cozy setting. Chef Chris Wilber leads a talented team that prepares detailed dishes like blue corn fried oysters, barbecued shrimp tostadas, scallop ceviche with popcorn and swordfish with Swiss chard-white bean ragout, tomato-avocado salsa and green chili chorizo crumbles.

CAPITAL GRILLE 2430 E. Sunrise Blvd., 954-446-

2000, thecapitalgrille.com, \$\$\$\$\$ A chain with white tablecloths and dark wood accents. Entrees include Kona coffee-crusted, dry-aged bone-in sirloin with shallot butter and porcini-rubbed Delmonico with 12-year-aged balsamic. Seared citrus-glazed salmon comes with a side of lobster mac and cheese.

CARLOS & PEPE'S 1302 SE 17th St., 954-467-8335, carlosandpepesfl.com, \$\$

Carlos & Pepe's has been a Fort Lauderdale staple for 30 years, offering Mexican favorites with a little gringo influence. Try the king crab nachos, fajitas or a specialty wrap, and wash it all down with one of seven varieties of margaritas, made with fresh-squeezed lemon and lime juice.

CASA D'ANGELO 1201 N. Federal Hwv.. 954-564-1234, casa-d-angelo.com, \$\$\$\$

Owner and Chef Angelo Elia has created a local restaurant empire through fresh ingredients and deft Italian touches. His branzino gets nothing more than a light butter sauce. The antipasti include

truffle-lemon carpaccio and pancetta-wrapped tiger prawns over broccoli rabe. The fresh pasta is made in-house.

CASA FRIDA MEXICAN GRILL 5541 N. Federal Hwy., 954-530-3668 \$

This small, warm restaurant named for the artist Frida Kahlo enhances the typical Mexican menu with some harder-to-find dishes like chochinita pibil (roasted Mayan pork leg marinated in achiote citrus juice), fish Veracruz style and shrimp mole verde. The tortillas, like the guacamole, are homemade.

CASABLANCA CAFÉ 3049 Alhambra St., 954-764-3500, casablancacafeonline.com, \$\$\$

The porch of this mission-style building with a Spanish tile roof fills with diners gazing out at the ocean while munching on fish and chips, chicken quesadillas and grilled wahoo with sun-dried tomatoes. A certifiably romantic spot, especially after dark.

CEVICHE BY THE SEA 2823 E. Oakland Park Blvd., 954-565-1085,

cevichebythesea.com, \$\$ Named "Best Young Chef" in Peru in 2010, Carlos Delgado came to Florida and started producing some of his country's best-known dishes: ceviche and its cousin tiradito. Seafood is the star in this sleek modern restaurant, but you can also try the creamy chicken stew, lomo saltado (stir-fry steak) and whipped potato cakes.

CHART HOUSE 3000 NE 32nd Ave., 954-561-4800, chart-house.com, \$\$\$

This steak and seafood restaurant is located on the Intracoastal Waterway with 300 feet of docking space. Choose from the snapper Hemingway, shrimp fresca or prime rib for a main course and try the hot chocolate lava cake for dessert. Open for lunch, dinner and

CHEESECAKE FACTORY 600 E. Las Olas Blvd., 954-463-1999. thecheesecakefactory.com, \$\$

This chain goes for big: over 50 varieties of cheesecake and over 200 menu items, everything from Moroccan chicken with spicy harissa sauce to a macaroni and cheese burger with deep-fried macaroni and cheese balls and cheddar cheese sauce. Oh, and the servings aren't tiny.

CHEE'S PALETTE **CAFÉ & GRILL**

1650 SF 17th St 954-760-7957, artinstitute.edu/ fort-lauderdale/about/chefs-naletterestaurant.aspx, \$

Run by students at the International Culinary School at The Art Institute of Fort Lauderdale, the restaurant offers a fixed price menu: lunch \$14.99; dinner \$17.99. Open Thursday and Friday; reservations recommended.

CHIMA 2400 E. Las Olas Blvd., 954-712-0580, chima.cc, \$\$\$

Choose from over 15 different rotisserie meats (top sirloin, filet, ribs, lamb, pork, chicken, sausage) delivered by gauchos who also offer fish. In addition, there is an enormous salad bar, which carries cold cuts and hot dishes. The courtyard, with its old banyan trees, is a perfect place to sip a caipirinha

THE CHIMNEY HOUSE 701 W. Las Olas Blvd. 954-900-5352, thechimnevhouse,net. \$ Opened in 2012 at the foot of the

Seventh Avenue Bridge, this cozy neighborhood spot in Sailboat Bend sits behind the Broward Center. Concertgoers mix with locals over well-prepared dishes like Spanish mussels served with chorizo, churrasco chimichurri. and mahi mahi in salsa de coco

CHINA GRILL (1) 1881 SE 17th St., 954-759-9950, chinagrillmgt.com, \$\$\$

Jeffrey Chodorow's signature high-end Asian Fusion concept shines in its dockside setting along the Intracoastal. Appetizers include plump lobster pancakes in red coconut curry sauce and lamb spareribs in plum glaze - a tasty prelude to the kalbi rib eye with truffled artichoke-potató hash.

CHRISTINA WAN'S MANDARIN HOUSE 664 N. Federal Highway,

954-527-0228, christinawans.com, \$ The Wan family has been running successful Chinese restaurants in South Florida since 1966. At this white-tableclothed outpost in the Winn-Dixie shopping plaza there is a full bar with a flat screen TV, so you can sip cocktails while you eat your honey garlic wings.

COCO ASIAN BISTRO & BAR 1841 Cordova Rd., 954-525-3541, cocoasianbistro.com. \$5

Chef/owner Mike Ponluang's elegant Asian bistro offers large private booths and fusion fare, . including sushi and a lunch menu with noodles and bento boxes. Lobster pad Thai is the signature dish, but there are also Chinese dumplings and Vietnamese fresh

COCONUTS (1) 429 Seabreeze Blvd., 954-525-2421,

coconutsfortlauderdale.com, \$\$ Snug on the Intracoastal, Coconuts offers sunset views and tropical dishes in a casual setting. The staff is extremely friendly, serving up coconut shrimp, Jamaican jerk wings, grilled mahi mahi, fish tacos and lobster rolls. The dog-friendly Sunday brunch brings out the locals.

D'ANGELO PIZZA, **WINE BAR & TAPAS** 4215 N. Federal Hwy., 954-561-7300, pizzadangelo.com, SS

A casual though stylish member of the Angelo Elia empire, this modern restaurant does thin-crust pizzas and a wide range of tapas (such as buffalo mozzarella with prosciutto di Parma) and salads, like escarole and beans with roasted sweet Italian sausage.

DA CAMPO OSTERIA (II) 3333 NE 32nd Ave., 954-226-5002, dacamporestaurant.com, \$\$\$

This restaurant in the il Lugano Hotel & Residences on the Intracoastal offers lobster tagliatelle in spicy tomato sauce, pan-roasted swordfish with Sicilian white bean ragout and veal saltimbocca with wild mushroom risotto. Pulled mozzarella is prepared tableside.

DAPUR ASIAN TAPAS & LOUNGE 1620 N. Federal Hwv.. 954-306-2663

dapurkitchen.com, \$\$\$ Restaurateur Edi Mulyanto of Galanga fame created Dapur, which serves mostly small plates of Asian fusion fare. Flash-fried Brussels sprouts come in a brown sauce and the Dapur tuna roll contains spicy tuna, avocado and tempura flakes. The pad Thai has a strong tamarind flavor

DOWNTOWNER SALOON (**) 10 S. New River Dr. E., 954-463-9800, downtownersaloon.com, \$

This historic watering hole on the New River features live music Thursday and Saturday nights and during Sunday's blues brunch. Monday's "rib night" and Tuesday's "tacos and trivia" attract lots of locals, though they tend to come anyway; it's that kind of place.

EAST END BRASSERIE 601 N. Fort Lauderdale Beach Blvd. 954-567-8070.

atlantichotelfl.com, \$\$\$ From his post in the Atlantic Hotel, executive chef Jeff Vincent turns out tempting appetizers like grilled octopus and duck confit. The list of entrees includes rosemary mustard broiled lamb chops, cowboy ribeve and ratatouille risotto.

EDUARDO DE SAN ANGEL 2822 E. Commercial Blvd., 954-772-4731,

eduardodesanangel.com, \$\$\$ Chef Eduardo Pria serves awardwinning, upscale Mexican food that's been featured on the Food Network. Try the guajillo chilespiced black bean soup, pan-seared Florida Keys yellowtail crusted in toasted almonds and thyme, and achiote-rubbed pork loin with honey-pasilla chile glaze.

EGMONDT 100 N. Federal Hwy., 954-999-0124, egmondtfinebakery.com, \$

The owners - a young Belgian couple - produce earthy breads and celestial desserts, like the Gâteau Egmondt, made with almond cream and the fruit of the day. The casually elegant bakery-café is open for breakfast and lunch, when you can enjoy a tuna sandwich with Belgian cocktail sauce or a Black Forest ham sandwich with Havarti and mustard butter.

FI TAMARINDO 233 State Rd. 84, 954-467-5114, eltamarindocafe.com. \$

The first thing you receive, after the warm welcome, is a basket of warm bread and a small bowl of garlicky chimichurri sauce to dip it into. Run by Salvadorans, the restaurant has a cozy elegance and serves generous portions of everything, including ceviche, mariscada soup and churrasco.

FERNANDA'S INTERNATIONAL MARKET 3045 N. Federal Hwv. 954-563-2500

fernandasmkt.com \$ One half is the market, with

products from around the world, the other half is the café, serving soups, salads, patés, and Italian specialties like lasagna and baked ziti. Sandwiches with names like Fat Freddies BBQ and The Big Easy (a muffuletta served on ciabatta bread) are hard to resist.

THE FIELD IRISH PIIR & FATERY 3281 Griffin Rd., Dania Beach. 954-964-5979, thefieldfl.com, \$ Many people come here for the music: that of the Beatles on Tuesday and of Rod Steward on Wednesday, then the real thing,

Celtic Bridge, Thursday, Friday and Saturday, But the kitchen and the friendly servers are the co-stars. delivering Irish stew; Donegal mussels in a Chardonnay, garlic and cream sauce; and a truly outstanding Reuben wrap.

FLIP FLOPS DOCKSIDE EATERY (1) 3051 NE 32nd Ave., 954-567-1672,

flipflopsdocksideeatery.com, \$ This relaxed waterfront restaurant serves up casual American fare with fresh dips, soups, sandwiches and burgers. Pull up a chair and relax with a specialty drink like Sex on the Dock or Pineapple Upside Down. Happy Hour 4-8 p.m. Tuesday through Friday.

THE FLORIDIAN 1410 E. Las Olas Blvd., 954-463-4041, \$

A local institution offering breakfast, lunch and dinner all day and night. Try the egg specials or hot cakes for breakfast, catfish fingers for a mid-day snack, and then a burger for dinner. No credit cards accepted, but there is an

THE FOXY BROWN 723 E. Broward Blvd., 754-200-4236, thefoxybrown.com. \$

International comfort foods include "bangers and smash" (pork sausages with mashed potatoes), nicoise salad (with sliced rare ahi tuna) and Mabel's chicken (which comes with house-made spaetzle and herbed pan gravy). Fun foods include milkshakes and lollipop chicken wings.

FRANKIE & JOHNNY'S CORNER RISTORANTE 2701 E. Oakland Park Blvd... 954-561-0805.

frankieandjohnnys.com, \$\$ Italian family favorites made with local ingredients. Meatballs are big here; not just baseball-sized but served pan-fried, with ricotta, and as the foundation for a salad. Love lasagna? Get lasagna with meatballs. Gluten-free items available on request.

FRESH FIRST (1) 1637 SE 17th St.

954-763-3344, freshfirst.com, \$ Fort Lauderdale's first gluten-free restaurant specializes in vegetarian dishes – excellent salads plus Portobello and raw lentil burgers but it also offers a tuna melt and a BLT (with turkey bacon) on housemade waffle bread. Save room for delicious quinoa cupcakes topped with seasonal fruit jam and goat cheese icing.

GABOSE 4991 N. University Dr., Lauderhill, 954-572-4800, \$

This warm Korean restaurant mixes friendly service – the personable owner will probably stop by your table - with dishes hard to come by in South Florida. Bibimbap is a delicious mix of rice, vegetables,

egg and meat served in a sizzling hot stone bowl (stir in as much hot sauce as you like). There are also tables for grilling your own meat.

GALANGA THAI KITCHEN & SUSHI BAR 2389 Wilton Dr., Wilton Manors, 954-202-0000, galangarestaurant. com. \$\$\$

Torches and Buddhist touches complement dishes like "Tuna Drama!" (thinly sliced fish over a bed of bok choy and served with avocado mashed potatoes and ponzu sauce) and "Lobster Bomb!!!" (a roll stuffed with tempura lobster tail, scallions, surimi crab, tempura flakes, masago and spicy mayo).

GIORGIO'S 17TH STREET 1499 SE 17th St., 954-767-8300, letseat.at/giorgios, \$

Part brick oven pizza place, part takeout joint, part grocery store, Giorgio's takes pride in its food (and treats regulars royally). Lunch specials might include a grilled chicken and broccoli rabe sandwich with sauteed cherry peppers, garlic and melted provolone, or mussels steamed in marinara sauce. Save space for tiramisu and cannoli

GREEK ISLANDS TAVERNA 3300 N. Ocean Blvd., 954-565-5505, greekislandstaverna.com, \$\$

Hellenic classics, a Mediterranean ambiance and a prime location along A1A make this place popular with locals and tourists. Excellent renditions of Greek classics – gyros, spinach pie, moussaka, saganaki (salty Kefalotyri cheese flambéed in brandy) – are served in a lively atmosphere.

GREEN BAR & KITCHEN 1075 SE 17th St., 954-533-7507, greenbarkitchen.com, \$\$

A restaurant and juice bar that focuses on healthy eating without sacrificing taste (as evidenced by the firecracker kale salad). Along with the vegetarian dishes are many gluten-free items, including breads, beers and desserts. Located in the strip mall popular with cruise ship crews, the small restaurant has the clean, bright look of a hip South Beach café.

GREEN SPOT KITCHEN (1) 1506 E. Commercial Blvd. 754-223-5558.

greenspotkitchen.com, \$
Another healthy alternative at the other end of town offering smoothies, juices, shots (wheatgrass and unpasteurized apple cider), salads and "greenwitches," which include a green spot wrap, veggie sliders and vegetable ceviche tacos. The My Witch is served with free range chicken breast.

GRILLE 401401 E. Las Olas Blvd., 954-767-0222, grille401.com, \$\$\$

The elegant, club-like interior suits the menu, which features a trio of steaks from a certified Angus purveyor. Prime rib is freshly sliced and served on a baguette, while the tuna burger comes on a sweet brioche bun. At lunch there's barbecued salmon with a garlicky kale salad. Desserts include a sundae and a hot carrot cake.

GRILLE 66 & BAR (1) 2301 SE 17th St., 954-728-3500, qrille66andbar.com, \$\$\$

Chef Michael Siegel grills up prime, 28-day-aged steaks in this restaurant with stunning Intracoastal views. Lobster, stone crab, shrimp and shellfish comprise the raw bar, while entrees include crab cakes with roasted sweet cornjalapeno relish and macadamiacrusted sea bass with mango-citrus sauce and slivered shallots.

H20 CAFÉ 101 S. Fort Lauderdale Beach Blvd., 954-414-1024, h20cafe.net. \$\$

This beachside café doubles as a coffee bar where, in the morning, you can enjoy omelets or French toast with an ocean view, or take out pastries with your coffee or tea. The café also has salads and sandwiches for lunch. The restaurant serves lunch and dinner, when the specialties include tilapia primavera and filet mignon with Cuban coffee sauce.

HEART ROCK SUSHI 1970 E. Sunrise Blvd., 954-779-

2735, heartrocksushi.com, \$5
Located on the eastern side of the
Gateway Shopping Center, this
restaurant mixes Japanese and Thai
food. Signature sushi rolls include
Dancing Eel, Red Dragon (built
around tempura shrimp), Yamu
(broiled salmon) and Monster
Lobster. Also available are fried rice,
pad Thai and a variety of teriyaki
dishes.

HIBISCUS CAFÉ 3000 N. Federal Hwy. #6, 954-533-7224, dineathibiscus.com, \$

Open Wednesday through Sunday for breakfast, Junch and high tea, Hibiscus Café offers fresh food in a classy atmosphere. For breakfast, choose from a variety of egg dishes and freshly baked pastries; for lunch, there's a large selection of salads and sandwiches. High tea – sweets and tea sandwiches – is served from 3-6 p.m.

III FORKS () 501 Silks Run, Suite 1130, Hallandale Beach, 954-457-3920, 3forks com. \$555

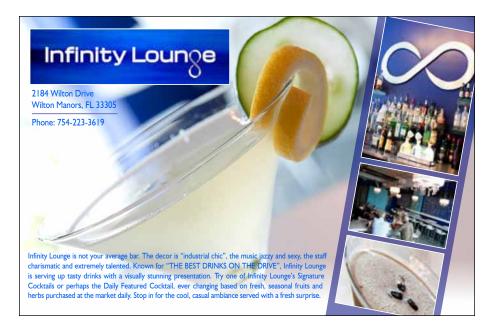
This chain steakhouse, steps away from the betting windows of Gulfstream Park, offers high quality meat, like a nicely charred 18-ounce bone-in-ribeye in a red wine reduction. Get a side of creamed corn, wine from a list that resembles a phonebook, and bread pudding with rum sauce and cinnamon ice cream.

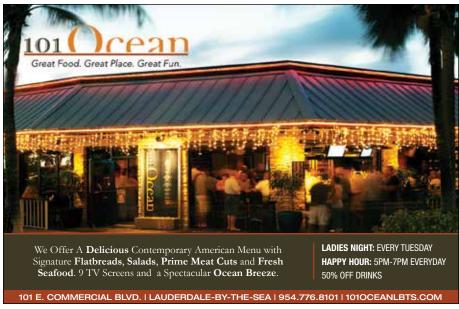
HOT AND SOUL (3) 3045 N. Federal Highway, Suite 60B 754-206-2155. hotandsoul.com. \$

A casual restaurant built on an interesting concept: international comfort foods. You can start with soba noodle salad or mushroom manchego toast and follow it with gumbo or pulled pork on a focaccia bun with bacon dill potato salad. A number of items come in small or large servings. There is also an excellent selection of wines and craft beers.

ILIOS 505 N. Fort Lauderdale Beach Blvd., 954-414-2222 SSS

Located on the sixth floor of the Hilton Fort Lauderdale Beach







Resort, Ilios is open from 6:30 a.m. to 11 p.m. Executive Chef Sean McDonald serves up Mediterranean cuisine with a Floridian influence. The Chef's Three Course Tasting Menu showcases the restaurant's current specialties.

IL MULINO 1800 E. Sunrise Blvd., 954-524-1800, ilmulinofl.com, 🖇

The lunch menu at this Italian restaurant offers sandwiches. brick oven pizzas and pasta dishes, while the dinner menu includes pasta, meat and seafood specials. For dinner, the restaurant also offers anelli, folded pizza crusts with savory fillings, and calzones.

INDIGO 620 E. Las Olas Blvd., 954-467-0671, riversidehotel.com, \$\$

Located in the historic Riverside Hotel, this restaurant with seating indoors and out offers a selection of steaks, seafood and comfort foods. For dinner, start with the deep-fried bacon mac and cheese, continue on to the slow-braised lamb shank special and finish up with the goat cheese cheesecake. Open for breakfast, lunch and dinner.

J. ALEXANDER'S 2415 N. Federal Hwy., 954-563-9077, jalexanders.com, \$55

Known for its wood-fired dishes, J. Alexander's serves classic cuisine in a sophisticated setting. Enjoy Tuscan steak, grilled fish with mango papaya salsa, chicken Milanese and seafood czarina. Pair your meal with wine from the full-service bar.

JBS ON THE BEACH 300 N. Ocean Way, Deerfield Beach, 954-571-5220,

jbsonthebeach.com, \$\$ Lunch, dinner and weekend brunch with a view of the ocean and daily live entertainment. House specialties include macadamia-crusted tilapia, sweet chili crab cakes and the "Rocket' flatbread with arugula, Vermont white cheddar, garlic and herb mushroom ragout, scallions and a

J. MARK'S 1245 N. Federal Hwv. 954-390-0770. jmarksrestaurant.com, \$\$\$ This locally owned restaurant

American dishes. The lunch and dinner menu includes Iamaican grilled wings, crispy walnut shrimp, orange chicken and a deep-sea tuna burger. On Saturdays and Sundays, guests can choose from a selection of made-to-order brunch dishes, including six styles of eggs

JET RUNWAY CAFÉ 🕕 5540 NW 21st Terrace 954-958-9900, jetrunwaycafe.com Crowds descend here for breakfast

and lunch (be prepared to wait) only partly because of its location inside Fort Lauderdale Executive Airport. Eat your eggs Benedict, pulled pork or Reuben – or perhaps you'd prefer a Thai chicken flatbread – while watching private jets take off and land.

JOHNNY V 625 E. Las Olas Blvd., 954-761-7920, johnnyvlasolas.com, \$\$\$\$

There are over 35 artisanal cheeses and an international selection of wines at Johnny Vinczencz's Las Olas restaurant. Try the duck breast meatballs with pesto, pine nuts, portobello mash and demi-glace, or the sage-grilled mahi-mahi with rock shrimp-plantain stuffing, lobster pan gravy and cranberrymango chutney.

ΚΔΙ ΙΙΖ 3300 E. Commercial Blvd., 954-772-2209, kaluzrestaurant.com, \$\$\$

A beautiful restaurant with a dark wood interior, high ceilings and large windows overlooking the Intracoastal. Tables on the terrace provide a more casual setting. Sweet ginger calamari comes with a chili ginger beer glaze and the filet mignon is served with chimichurri and a loaded baked potato.

KELLY'S LANDING 1305 SE 17th St... 954-760-7009, kellyslanding.com, \$

For years a popular locals' place, this casual restaurant specializes in New England and local seafood dishes like "lobstah" scampi, fried clams, shrimp, oysters, crab cakes and scrod. New England clam "chowdah" is offered daily, along with rotating seafood soup specials.

KITCHENETTA 2850 N. Federal Highway,

954-567-3333, kitchenetta.com, \$\$ Chef Vincent Foti and wife Maria offer modern Italian fare, often

offers a wide selection of classic JUNGLE OUEEN RIVERBOAT

World Famous Dinner Cruise featuring all you wish to eat Bar-B-Que Ribs & Shrimp. Departs daily at 6pm from the Bahia Mar Dock Reservations 954-462-5596 www.junglequeen.com

from local and organic ingredients, and in individual and family-sized portions. The flour for the wood oven pizzas comes from Naples and the sauce is made from San Marzano tomatoes. On Sundays there's traditional macaroni and

LAS OLAS WINE CAFÉ 922 E. Las Olas Blvd., 954-760-1882, lasolaswinecafe.com, \$\$

Here you'll find an abundant selection of wines and small plates to go with them. The menu features sandwiches, salads and tapas, and includes suggested wine pairings for each dish. There is also a create-your-own-cheese-plate option. Wine tasting sessions are also available.

LAS OROUIDEAS RESTAURANT & BAKERY 5630 N. Federal Hwy., 954-772-

7272, lasorquideashome.com, \$ Las Orquideas ("The Orchids") serves authentic Colombian and Latin American cuisine. Small and bright, the restaurant is often crowded with customers sitting over plates filled with steaks. beans. plantains, chorizo and rice. Some come in just for the baked goods, which include the gluten-free pandebono.

LAS VEGAS CUBAN CUISINE 2807 E. Oakland Park Blvd.. 954-564-1370.

lasvegascubancuisine.com, \$\$ Sometimes you just crave a plate piled with plantains and black beans and rice. The original restaurant opened in Hollywood in 1984; today there are a dozen scattered around South Florida People come not just for the Cuban sandwiches and the ropa vieja but for the homey atmosphere.

LAUDERDALE GRILLE 1901 Cordova Rd., 954-524-1118, lauderdalegrill.com, \$\$

To eat, there's pesto chicken flatbread with roasted red peppers, salmon and arugula salad, and twin bacon-wrapped filet mignons topped with melted Gorgonzola. And where else do you have a Bloody Mary buffet bar stocked with five types of tomato juice and accourrements that include housepickled green beans?

LE BISTRO 4626 N. Federal Hwy., Lighthouse Point, 954-946-9240, lebistrofl. com. \$\$\$

A French restaurant that's not too proud to serve Beef Wellington (which gets raves) and classic Spanish tapas like patatas bravas and pimientos de Padron (which are not easy to find in these parts). You'll also find foie gras, rillette of duck, moules frites and escargots.

LE CAFÉ DE PARIS 715 E. Las Olas Blvd., 954-467-2900, cafedeparislasolas.com, \$\$\$

This restaurant has been serving French and international cuisine on Las Olas since 1967. Classic dishes include foie gras, escargots and filet mignon au poivre, while the bouillabaisse Floridienne is a nod to local products. An extensive wine selection and dessert tray are also available.

1421 F Oakland Park Rlvd 954-567-0987, floridalips.com, SS

Dine in drag and enjoy a themed dinner show. Choose between a fixed price menu or a full menu, with selections including the Martina Skyy South of the Border quesadilla, Shon Telle Alfredo supreme, and Nicole T. Philips chicken margarita. Visit the website for a schedule and description of the nightly shows.

LOBSTER BAR SEA GRILLE (1) 450 Las Olas Blvd., 954-772-2675, lobsterbarseagrille.com, \$\$\$

A swanky restaurant in the office stretch of main street with a chef. Eric Baker, who has a Superior Diploma in French cuisine. The emphasis is on seafood, though there are steaks (filet mignon, NY strip, rib eye) as well as eight different types of fish served whole. The live lobsters, "steamed and cracked," weigh in at two, three and four pounds.

LUCCA 3311 N. Ocean Blvd., 954-563-1349. luccafl.com. \$\$

Lucca offers traditional Italian dishes in a casual atmosphere. Enjoy marinara mussels or grilled octopus as an appetizer and linguine Fra Diavolo, linguine alle vongole, or penne puttanesca for an entrée. Lucca also offers a wide selection of Italian wines.

MAGUIRES HILL 16 535 N. Andrews Ave., 954-764-4453, maguireshill16.com, \$

The oldest Irish pub in Fort Lauderdale serves up bangers and mash, shepherd's pie, corned beef and cabbage – and of course a heady pint of Guinness. Bar snacks include loaded potato skins, nachos, wings and shrimp cocktail. Live music Wednesday, Friday and Saturday nights.

MAI KAI 3599 N. Federal Hwy., 954-563-32772, maikai.com, \$\$\$

This elaborate confection of waterfalls, gardens and thatched roofs along U.S. 1 has been around so long that things Polynesian are once again hip. You can enjoy dinner and a show (dances of the South Pacific) or hang out at the Molokai Bar - which hosts a popular happy hour – with the other retro trendies.

MANCINI MODERN ITALIAN 401 E. Las Olas Blvd. Suite 150, 754-200-8602, mancinilasolas.com, \$\$\$

Chef Claudio Sandri runs the kitchen in this sleek restaurant just off Las Olas where you can have tableside pulled mozzarella and one (or more) of nearly a dozen different types of pasta. Two of the main dishes – the branzino and the veal chop – are roasted in a wood oven. Desserts include a chocolate amaretti cake with hazelnut ice cream and salted caramel sauce.

MANGOS

904 E. Las Olas Blvd. 954-523-5001, mangosonlasolas.com. SS This perennially popular place in the middle of Las Olas serves up Chef Brian Wood's snow crab bisque, chicken puff pie and smashed potatoes. There's also volcano chicken and jerked

snapper with banana curry. Live entertainment most nights.

MARIO'S CATALINA RESTAURANT 1611 N. Federal Hwy., 954-563-

4141, catalinarestaurant.net, \$\$\$ Colorful chef/owner Mario Flores decorated the place with his collection of tchotchkes and now he fills it with Cuban and Spanish favorites like roasted pork with caramelized plantains, white rice and black beans, vaca frita, garlic shrimp and paella. Save room for at least one of the 29 desserts.

MARKET 17 (1) 1850 SE 17th St., 954-835-5507, market17.net, \$\$\$

Farm-to-table organic fare with an emphasis on wine. Acclaimed chef Lauren DeShields prepares everything fresh daily and constantly changes her menu to reflect what's in season. It might be Florida gulf shrimp with roasted sunchokes, zucchini, and squash ribbons with gremolata aioli Generous tasting menus and occasional "dining in the dark" meals.

MARUMI SUSHI (1) 8271 W. Sunrise Blvd., Plantation, 954-318-4455, marumisushi.net, \$

This excellent restaurant, run by the talented Tetsu Havakawa, is in the izakava tradition, which is best described as a place to eat, drink and meet friends. Regulars and non-regulars alike are warmly greeted by staff before being served familiar dishes – sushi, tempura – and some not so familiar, like crispy bok choy, cold buckwheat noodles and interesting variations on whatever fish is fresh.

MASAMUNE SUSHI 2736 N. Federal Hwy., 954-563-

2888, japanspirits.com, \$ Sushi, tempura and a large list of sushi rolls, including the Matsui 55, volcano roll, fire roll, spider roll, and dancing eel roll. For those wanting cooked food, there's steak teriyaki, dynamite lobster, or nabeyaki udon (a kind of noodle hot pot with seafood and vegetables).

THE MASON JAR CAFÉ 2980 N. Federal Hwy., 954-568-4100, themasonjarcafe.com, \$\$

A family-owned restaurant serving upscale comfort food from chicken potpie to pigs in a blanket to Janice's meatloaf and fried green tomatoes. And yes, drinks are served in Mason jars.

THE MELTING POT 1135 N. Federal Hwy., 954-568-1581, meltingpot.com, \$\$\$

Enjoy a 4-course meal: cheese fondue, salad, entrée fondue, and dessert fondue. Popular items include spinach artichoke cheese fondue, honey orange duck breast prepared with your choice of sauce, and flaming turtle chocolate caramel fondue.

MICHELE'S 2761 E. Oakland Park Blvd.,

954-533-1919, michelesdl.com, \$\$\$ Serving American, Italian, steaks and seafood, Michele's offers an upscale yet relaxed dining experience. Before dinner, enjoy a drink and appetizer at the expansive bar. Then settle in for

some penne alla vodka or a pan roasted black grouper. Or maybe just simply a New York strip steak.

MO.JO

4140 N. Federal Hwy.,

954-568-4443, moiofl.com, \$\$\$\$ Co-owner Domenick Falcione is the chef of this artsy eatery with appetizers like ceviche, beef carpaccio, truffled artichoke dip and tuna tartare. Entrees include herb-roasted free-range chicken marinated in Dijon and garlic with rainbow chard. A three-course happy hour menu Monday through Saturday, 5-7 p.m., is a great bargain.

MORTON'S 500 E. Broward Blvd.,

954-467-9720, mortons.com, \$\$\$\$ The dark mahogany interior and crisp white linens are trademarks of this upscale steakhouse. Begin the evening with the ahi tuna tower or oysters Rockefeller. Entrees include Ćhicago-style prime bone-in ribeye and Chilean seabass fillet a la nage. For dessert there's Morton's

Legendary Hot Chocolate Cake or

the Upside-Down Apple Pie.

NEW RIVER **PIZZA AND GRILL** 701-1 S. Federal Hwy.,

954-618-7000. newriverpizzaandgrill.com. \$

A pizza restaurant with a lot more than pizza (New York style). In addition to pastas, hot subs, calzone, stromboli and parmigiana (eggplant and chicken), there are soups, burgers, rice paper wraps and over a dozen salads.

NICK'S ITALIAN 3496 N. Ocean Blvd., 954-563-6441. nicksitalianonline.com, \$\$

Opened in 1974, Nick's has a family-friendly atmosphere. Popular dishes include snapper puttanesca, veal picatta and manicotti. The bread, like the pizza, is baked daily. Nick's UpStairs Supper Club features live entertainment Wednesday, Friday, Saturday and Sunday nights.

NOODLES PANINI 821 E. Las Olas Blvd., 954-462-1514, noodlespaninirestaurant.com, \$\$

This attractive main street bistro serves more than just pasta and sandwiches. Sit on the terrace and people watch, or take a table inside under large black-andwhite photographs, and enjoy pan-seared Canadian salmon or a classic eggplant parmigiana. The mozzarella is made in-house.

OASIS CAFÉ 600 Seabreeze Blvd., 954-463-3130, oasiscafefortlauderdalebeach.

Oasis Café offers classic American beach food, from chilled crab claw cocktail to sandwiches, wraps and grilled fish. Sip an Oasis mojito or a frozen mango margarita while enjoying a view of the beach.

OCEAN 2000 2000 N. Fort Lauderdale Beach Blvd.. 954-556-7667.

pelicanbeach.com. \$\$\$

Oceanfront meals - in the dining room or on the veranda – include Sunday brunch. Executive chef Todd Lough does Floribbean: roasted Cuban pork shank with onion mojo and natural jus,



OB HOUSE'S POACHED & ROASTED

guava barbecue ribs with Latin slaw, Florida yellowtail snapper a la plancha. For lunch try the churrasco steak nachos.

OCEANS 234 234 N. Ocean Blvd., 954-428-2539. oceans234.com, \$\$\$\$

Enjoy a cocktail overlooking the ocean while listening to live music. This beachside bar and bistro offers small bites at the bar, while the main dining room serves lunch, dinner, brunch and sushi with selections including honey soy glazed salmon, a dolphin sandwich, and lobster, shrimp and crab omelets.

OLD FLORIDA SEAFOOD HOUSE 1414 NE 26th St., Wilton Manors, 954-566-1044.

oldflaseafood.com. \$\$

Opened in 1977, this restaurant is one of the oldest in Fort Lauderdale (though it's technically in Wilton Manors). Chef's specialties include veal Gustav (sautéed veal topped with lobster tails) and Maryland style crab cakes. For dessert you can't go wrong with the Key lime pie "made fresh."

OLD FORT LAUDERDALE BREAKFAST HOUSE (O B HOUSE) 333 Himmarshee St.

954-530-7520, o-bhouse.com, \$\$ A quaint spot with a small patio and the best pancakes in town. Made with buttermilk, organic flour, sour cream and fresh, free-range eggs, they are served in a cast-iron pan with Vermont maple syrup. The restaurant also serves lunch and dinner, making it a good option before a show at the nearby

OLD HEIDELBERG 900 State Rd. 84, 954-463-6747, oldheidelberg84.com, \$\$

Broward Center.

Chef Stefan cooks up chicken Marsala with spätzle, wiener rostbraten, Hungarian goulash and Holstein schnitzel. With the warm décor, and the music, it always feels like Oktoberfest inside. The large, attractive bar next to the dining room is a cozy place to sit with a mug of German beer.

OSTERIA ACQUA & FARINA 1145 S. Federal Hwy. 954-523-1115. \$ Valentino's cheaper cousin (and occupying its former space), this warm, neighborhood place offers an array of pizzas (including prosciutto with shaved Parmesan and arugula) as well as other tempting Italian dishes. The eggplant sliced thin, fried and layered like lasagna is a popular

PA' DEGENNARO'S 4331 N. Ocean Dr., 954-351-0310, padegennaro.com, \$\$\$

Known by the regulars as "Pa D's," this restaurant features upscale Italian dining in the main dining room and a more casual experience at the pizzeria and Grille. Menu selections in the dining room include marinated skirt steak and ziti Bolognese. A variety of pizzas is available in the Grille.

PELICAN LANDING AT PIER 66 U 2301 SE 17th St., 954-525-6666, pier66.hyatt.com, \$

Located in the Pier 66 marina, this handsome restaurant has waterfront views and a menu featuring Caribbean seafood chowder, Bahamian conch fritters, giant all-beef hot dogs and a jerk chicken sandwich. Watch the sunset while sipping a specialty

PIRATE REPUBLIC (1) 400 SW Third Ave., 954-761-3500,

piraterepublicbar.com. SS Owners of the Pirate Shop and Pirate Bar on Fort Lauderdale Beach, Roberto and Claudia Guerios carried the skull-andcrossbones theme to the New River. Along with conch fritters and chardonnay-shallot mussels they serve Pirate Bowls: heaping portions of mixed seafood cooked in different wines, broths, sauces

PLAZA BISTRO

2900 Belmar St., 954-245-2574, 55 A food truck parked in a paved corner lot one block from the beach (in up-and-coming North Beach Village), culinary students from the Art Institute inside the truck (cooking steaks, seafood, pasta and brick-oven pizzas), tables and umbrellas spread out under the stars and, on Fridays and Saturdays, the keyboard music of Ivann.









PRIMAVERA 830 E. Oakland Park Blvd. #118, 954-564-6363.

primaveraflorida.com. \$\$ Chef Giacomo offers Northern Italian cuisine with a twist: mushroom strudel and crusted eggplant parmigiana. More traditional fare includes yeal Marsala, homemade ricotta & spinach ravioli, and cappellini filetto di pomodoro.

POMPERDALE NEW YORK STYLE DELI 3055 E. Commercial Blvd.. 954-771-9830. \$

Opened in 1969, this is one of the last of the area's corned beefand-pastrami lunch places. Order The New Yorker and you'll get both meats with Swiss cheese and Russian dressing, and a crisp halfsour pickle on the side. There's also chopped liver, creamed herring, lox and bagels and, for dessert, coffee cake and rugelach.

RAINBOW PALACE 2787 E. Oakland Park Blvd.. 954-565-5652

rainbowpalace.com. \$\$\$

Well-regarded Chinese cuisine for lunch, dinner and take-out. Begin with the sesame scallops Grand Marnier or the Hunan popcorn squid before moving on to the salmon Gwin Iin. Hunan sesame chicken, or shrimp in Szechuan sauce. There is also an excellent selection of wine.

RED COW 1025 N. Federal Hwy., 954-652-1524, redcowftl.com, SS

This casual restaurant run by the owners of Coconuts and The Foxy Brown offers a slight twist on the typical barbecue place. In addition to North Carolina style pulled pork and dry-rubbed (and beer-steamed) baby back ribs, you can enjoy a bahn mi (pork with a pickled watermelon rind) or a "pork-strami." Sides include sweet potato grits, cauliflower mash and fried Brussels sprouts.

RIVERSIDE MARKET 608 SW 12th Ave., 954-358-8333, \$ If a tourist ever made his way to this neighborhood hangout just south of the swing bridge, you'd feel inclined to reward him with a beer, which would be easy, as craft brews line one wall of the place (under poster-sized vintage postcards of Fort Lauderdale). A friendly. eclectic crowd comes here for beer and food that goes well with it - fish tacos and pizza being the most popular.

ROCCO'S TACOS 1313 E. Las Olas Blvd..

954-524-9550, roccostacos.com, \$\$ This extremely popular Las Olas bar and restaurant offers traditional favorites: tamales, chimichangas, enchiladas and of course tacos. Guacamole is prepared tableside, and 225 varieties of tequila are waiting to be tasted.

ROK: BRGR 208 SW Second St., 954-525-7656, rokbrgr.com, \$\$

This rustic, brick-walled, Himmarshee gastropub specializes in gourmet burgers – the "Las Olas" features Wagyu "Kobe" beef - fries, apps, and craft beers. You can also devour lobster corn dogs, truffled mac 'n' cheese and French Canadian-style poutine. A popular place with tables on the sidewalk.

ROSIE'S BAR & GRILL 2449 Wilton Dr., Wilton Manors, 954-563-0123, rosiesbarandgrill.com, \$\$

Located in the city's LGBT hub, Rosie's serves mammoth burgers, over-stuffed wraps, steaks and seafood in a fun environment. The staff is friendly and the bar is raucous, with lively patrons and daily drink specials. Also a good bet for Sunday brunch.

ΒΟΥΔΙ ΙΝΝΙΔ 3801 Griffin Rd., 954-964-4030, royalindiafl.com, \$\$

In addition to the tandoori, biryani and curry dishes, there are also chicken, lamb, seafood and vegetarian specialties. Finish the meal with a masala tea or a mango lassi. A lunch buffet is offered daily.

THE ROYAL PIG **PUB & KITCHEN** 350 E. Las Olas Blvd., 954-617-7447, rovalpigpub.com. \$\$

Young executive chef Stanton Bundy helms the open kitchen which pumps out plates of brown sugar-brined jerk chicken wings, pulled duck nachos, grilled freerange turkey meatballs, rotisserie ribs and barbecued pulled pork sliders. With flat-screen TVs inside and out, and a good selection of craft beers, it's a downtown gathering spot.

RUSTIC INN (I) 4331 Anglers Ave., 954-584-1637. rusticinn.com,

Grab a plastic bib and a wooden mallet and beat away at the famous garlic crabs. As a reward for your labors, there are specialty frozen drinks. For an easier time of it, try jumbo grilled shrimp, filet of grouper, steak crabiola or fried sea

RUTH'S CHRIS STEAK HOUSE 2525 N. Federal Hwy., 954-565-2338, ruthschris.com, \$\$\$\$\$

Only USDA prime beef is used for the six signature steaks: filet, petite filet, rib-eye, cowboy rib-eye, T-bone, New York strip and porterhouse (for two). Also available are lamb chops, lobster, stuffed chicken breast and barbecued shrimp.

505 N. Fort Lauderdale Beach Blvd., 954-523-7873, s3restaurant.com, \$\$

This bright, open-air restaurant in the Hilton on the beach has a decor reminiscent of YOLO (they share the same owners). The menu is divided into Snacks, Small Plates, Salads, Sushi, Signature, Sharable Sides and Sweets (to go with the sun, sand and surf referred to in the name). Diners wishing to stay with the 19th letter of the alphabet can order Swiss chard-wrapped salmon

999 N. Fort Lauderdale Beach Blvd. 954-302-5252.

bhotelsandresorts.com. \$\$\$

Chef Subin Chenkosorn whips up superb sushi and Asian fusion delights in this beachfront restaurant. Small plates include the miso scallops, seared and served atop a sliver of Japanese yam with honey-miso sauce and scallions. Order a drink if only for the slowmelting ice cubes (it can even be the house-made ginger soda).

SAGE CAFE

2378 N. Federal Hwy. 954-565-2299, sagecafe.net, \$\$\$ Chef Laurent Tasic's meticulously prepared dishes include roasted duck in honey-raspberry sauce, cassoulet l'Armagnac, and scallops in puff pastry with fennel sauce. Crepes are a good bargain (the Crepe Suzanne is stuffed with grilled chicken and mushrooms) and Sunday brunch seems tailormade for the French provincial décor.

SAINT TROPEZ BISTRO 1010 E. Las Olas Blvd.. 954-767-1073, sainttronezhistro com. \$\$

Here are the classics: onion soup, escargots persillade (snails in parsley-garlic-butter sauce), tarte tatin (upside-down caramelized apple tart). For the main dish, tuck into a filet mignon with gratin Dauphinois, artichoke, asparagus, baby carrot and red Bordeaux wine sauce.

SEA 235 Commercial Blvd. #105. 954-533-2580, seatherestaurant. com. \$\$\$

Chef Tony Sindaco whips up affordable fine dining and a set menu that changes twice a week. For starters: soup, seared steak crostini or tomato arugula salad. The ever-changing entrées may include mustard-crusted mahi, tuna Bolognese and tomatocrusted snapper. For dessert: crème brulee, Key lime pie, or whiskey cake.

SEA LEVEL 3030 Holiday Dr., 954-765-3041, sealevelharborbeach.com, \$\$ Sip a cocktail while enjoying a

view of the ocean at this restaurant located in the Harbor Beach Marriott. Then choose BBQ chicken flatbread, Caribbean jerk chicken sandwich, paella, or rock shrimp and avocado cocktail. The happy hour menu is available from 4:30-7 p.m.

SEA WATCH 6002 N. Ocean Blvd., 954-781-2200, seawatchontheocean.com, \$\$

Located 50 yards from the ocean. the restaurant has been around since 1974, offering a variety of seafood dishes, including the Sea Watch chilled seafood tower. Also available are the Karobuta double pork chop and the slow-roasted prime rib. A fixed-price Dinner at Dusk menu will be available starting May 17.

SEASONS 52 2428 E. Sunrise Blvd., 954-537-1052, seasons52.com, \$\$

This casual-chic chain, here located in the Galleria, is healthy and seasonal. Nothing on the menu tops 475 calories, and that includes flatbreads, caramelized sea scallops, wood-fired pork tenderloin and roasted artichoke-stuffed shrimp. Desserts - Key lime pie, chocolate peanut butter mousse – come in shot glasses.

SERAFINA WATERFRONT BISTRO 926 NE 20th Ave. 954-463-2566. serabythewater.com, \$\$\$

This trattoria offers authentic Italian cuisine in a romantic, candle-lit setting, complete with Italian-speaking staff. Chef/ owner Michele Viscosi creates dishes inspired by his homeland, including carpaccio di manzo, lasagna tradizionale and osso buco d'Angello.

SHOOTERS WATERFRONT (1) 3033 NE 32nd Ave., 954-566-2855, shooterscafe.com

Casual dockside dining on the Intracoastal: crabcakes, fried calamari, coconut shrimp, seared ahi, conch fritters, overstuffed wraps, half-pound beef burgers, as well as a blackened mahi Reuben sandwich. If you favor a liquid diet, there are fruity martinis and frozen margarita-like concoctions.

SHUCK N DIVE 650 N. Federal Hwv.. 954-462-0088, \$

This little pocket of Creole cooking hugs the southern end of the Victoria Park Shoppes and serves up dishes of red beans and rice and bowls of thick gumbo, as well as po' boys: oyster, shrimp, catfish, etc. The Black N' Voodoo Burger comes with jalapeño peppers, horseradish and voodoo sauce.

SHULA BURGER 1515 SE 17th St., 954-278-3347. shulaburger.com, \$

NFL Hall of Fame Coach Don Shula knows how to cook up a good burger, blending brisket, premium Black Angus beef and short-rib meat. In addition to the large selection of burgers, you can try Shula's steak sandwich, followed by a hand-dipped Haagen-Dazs milkshake.

SHULA'S ON THE BEACH 321 N. Fort Lauderdale Beach Blvd.. 954-355-4000, donshula.com, \$\$\$\$

Started by legendary football coach Don Shula, this steakhouse is famous for its top quality Angus beef and premium cuts of meat These cuts include an 8 and 12 ounce filet mignon, a 16 ounce New York strip, a 22 ounce cowboy steak and a 24 ounce porterhouse. Shula's also serves seafood, pork and lamb chops.

SIAM CUISINE 2010 Wilton Dr., Wilton Manors, 954-

564-3411 siamcuisinefl.com \$\$ The first Thai restaurant in Fort Lauderdale (here for more than 30 years), Siam Cuisine complements its traditional dishes – pad thai and massaman curry – with black cod miso, sushi, sashimi and hand rolls.

SIAM HOUSE 1392 SE 17th St., 954-763-1701, siamhousefl.com. \$\$

Choose from a large selection of Asian specialties including Thai stir-fry, choo chee chicken, threetaste pork, crispy duck and tropical fried rice. A daily lunch buffet until 3 p.m.

SOLITA LAS OLAS 1032 E. Las Olas Blvd., 954-357-2616, solitalasolas.com, \$\$\$

An ultra lounge serving Italian-American favorites like pizza and chicken parmesan. More creative dishes include roasted branzino stuffed with artichokes, parsley, tomato, and onion, and a salad of

S3'S CREEKSTONE FARMS FILET



salt-roasted rainbow beets, goat cheese curds, walnuts and mint.

SPA7IO 239 S. Fort Lauderdale Beach Blvd., 954-764-8191, spaziofl.com, \$\$\$ Enjoy casual-chic dining with an ocean view. Serving breakfast,

lunch, dinner and late-night drinks, this Italian restaurant has seating on the patio, in the main dining room, or in a curtain-lined space for two. Choose from a selection of sharable appetizers, pizzas, pastas, seafoodand meat specialties.

STEAK 954 401 N. Fort Lauderdale Beach Blvd., 954-414-8333, steak954.com, \$\$\$\$

This hip, boutique steakhouse, located in the beachfront W Hotel, features a raw bar, an extensive wine list and prized Australian Taiima Kobe beef. Treat yourself to an 18-ounce, dry-aged ribeve with cauliflower and truffle potato gratin. Or a bowl of lobster bisque and the \$65 Australian Kobe cheesesteak.

SUBLIME RESTAURANT & BAR 1431 N. Federal Hwy., 954-615-1431, sublimerestaurant.com, \$\$\$ Skylights, trees and waterfalls are all

part of the décor of this innovative vegan restaurant which offers – in addition to healthy salads and fire-roasted vegetables - interesting versions of quiche and pizza. Owner Nanci Alexander passes her profits on to organizations that help promote animal welfare and a vegan lifestyle.

SUKHOTHAI

1930 E. Sunrise Blvd., 954-764-0148, sukhothaiflorida.com, \$\$ This friendly, family-run restaurant in the Gateway Shopping Center has been a Fort Lauderdale staple for over two decades. Regulars keep coming back for the spring and summer rolls, the tom kha (coconut milk soup), and meat and fish in a variety of flavorful curries and sauces.

SUNFISH GRILL 2775 E. Oakland Park Blvd., 954-

561-2004, sunfishgrill.com, \$\$\$ Chef Bill Bruening and GM/ pastry chef Erika DiBattista turn out highly-regarded contemporary American cuisine. The menu changes seasonally, but there are some staples, like tuna Bolognese with spaghetti. DiBattista's signature cobbler can come with anything from berries to tropical fruits to a crumb topping.

SUSHI ROCK CAFE 1515 E. Las Olas Blvd. 954-462-5541, \$\$\$

House specialties include the Lobster Roll, Red Dragon Roll, Volcano Roll and Alaskan Rainbow Roll. Other selections in this small, Japanese-feeling place are temaki hand rolls, makimono, sashimi, teriyaki, tempura, itamemono and katsu.

SUSHI SONG 3414 N. Ocean Blvd., 954-563-7664,

sushisong222.com, \$\$ Chef Song brings New York style to his sushi, sashimi and specialty rolls The ATA contains Maine lobster, avocado, cilantro and spicy mayo topped with seared

wild salmon and special sauce. The Japan Red Hot has shrimp tempura, cucumber and jalapeño topped with tuna, black tobiko and more special sauce.

TAP 42 BAR & KITCHEN 1411 S. Andrews Ave., 954-463-4900, tap42.com, \$\$

Owners Sean and Blaise McMackin turned the former Brownie's Bar into an eco-friendly gastropub specializing in beer, bourbon and burgers – but serving other foods as well, like tuna-watermelon sashimi with jalapeño and lime. With its beer garden, it attracts a young professional crowd.

TARPON REND 200 SW Second St., 954-523-3233, tarponbend.com. \$\$

The kind of fish restaurant you expect to find in a city by the sea, though it's not as old as the décor might suggest. With an appealing indoor-outdoor ambiance, Tarpon Bend attracts a lively crowd to munch on in-house smoked fish dip and dolphin Reuben sandwiches. The front bar is a popular place to congregate on Friday and Saturday evenings (only partly due to the extended happy

TEQUILA SUNRISE 4711 N. Dixie Hwy., 954-938-4473, tequilasunrise.us, \$

Among the favorites here are the Sonora Burrito, featuring chicken sautéed in homemade sour cream and lime sauce, and chilaquiles (aka Mexican lasagna). On Wednesdays the Top Shelf Ultimate Golden Margaritas, made with freshlysqueezed lime juice, are \$5.99.

TEXAS DE BRAZIL 2457 E. Sunrise Blvd., 954-400-5630, texasdebrazil.com, \$55

This Brazilian-American steakhouse, or "churrascaria," is a meat-lovers paradise. Groups of carvers bring generous amounts of lamb, pork, chicken, beef and Brazilian sausage to your table and don't quit until you put out a red stop sign.

THAI ON THE BEACH 901 N. Fort Lauderdale Beach Blvd., 954-565-0015, 🖇

Another restaurant combining Thai and Japanese, though this one has a view of the ocean. Miso soup, seaweed salad (appropriately) and Thai dumplings make good appetizers. For a main course, try the pad woon sen (stir-fried cellophane noodles) or the fresh basil leaves stir-fry.

THAI SPICE 1514 E. Commercial Blvd., 954-771-4535, thaispicefla.com, 55

Numerous awards keep regulars returning for wonderful soups, salads and curries. House specialties include crispy whole vellowtail with sweet chili sauce and prime Black Angus steaks and chops. But even the basic pad Thai is here elevated to a rich and rewarding dish.

THASOS TAVERNA 3300 F. Oakland Park Blvd. 954-200-6006, facebook.com/ ThasosTaverna, \$\$\$ Everything is made from scratch:

taramosalata, tzatziki, roasted red pepper and feta dip, keftedes (Greek meatballs), stuffed grape leaves – even the juices used in the cocktails. Try the lavraki, a whole grilled sea bass with fine herbs, lemon, capers and Thasos olive oil.

TIMPANO ITALIAN CHOPHOUSE

450 E. Las Olas Blvd., 954-462-9119, timpanochophouse.net, \$\$\$ Big red wines, martinis, bone-in steaks and juicy chops rule in this downtown restaurant. There's live music every Tuesday through Saturday in the Starlight Lounge, providing a soundtrack for aged beef, savory flatbreads and classics like calamari fritto misto and osso

TOKYO BLUE

bucco.

4040 Galt Ocean Dr., 954-566-2122, tokyoblueonthebeach.com, \$\$\$ Chef Mai and sushi chef Jo combine Japanese, Thai and Peruvian cuisines onto one menu. Only fish brought in that day is used for the artful maki, sashimi and nigiri. Among the cooked fish are sea bass with aged balsamic teriyaki sauce and miso glazed black cod. A 70-foot patio gives onto the ocean.

TOKYO SIISHI 1499 17th St. Causeway, 954-767-9922, iluvtokyosushi.net, \$\$

Run by the owner of Japanese Village, which reigned on Las Olas Boulevard for many years, this is a warm and always dependable place for sushi, tempura and other specialties from Japan. The lunchbox specials are popular with the neighborhood boat crowd.

TOKYO SUSHI BAR & HIBACHI 1538 E. Commercial Blvd., 954-776-

2847, tokyosushifla.com, \$\$ In addition to delicious sushi rolls. this restaurant also specializes in cooked food. Hibachi items include chicken, steak and salmon – all grilled and served with fried rice. For something a little different, try the lobster terivaki.

TRATA GREEK TAVERNA 1103 E. Las Olas Blvd., 954-712-8933, tratagreektaverna.com, 🖇

Chef Fotius Markou serves up favorites – moussaka, falafel, lamb kebobs - as well as pastas, like the loukaniko macaroni (with Greek country sausage). Enjoy 50 percent off appetizers and drinks during the nightly happy hour (4 p.m.-7 p.m.).

TROPICAL ACRES STEAKHOUSE 2500 Griffin Rd., 954-989-2500. tropicalacres.com. \$\$

This family-run restaurant has been serving steak, seafood and Italian dishes for over 60 years. Among other items, there's petite filet mignon, cowboy steak, crowned chopped sirloin, chicken parmigiana, seafood penne a la vodka and baked stuffed shrimp.

TRULUCK'S 2584 E. Sunrise Blvd., 954-396-5656, trulucks.com, \$\$\$\$

This upscale Florida restaurant chain in the Galleria Mall has found success mixing surf and turf. Signature dishes include parmesancrusted flounder, miso-glazed

seabass and roasted Vital Farms chicken. The special Date Night Menu – soup, salad, entrée and shared dessert - is \$39 per person.

TUNDRA LAS OLAS 1017 E. Las Olas Blvd., 954-761-2122 tundralasolas com \$\$\$

The white décor, not to the mention the ice sculptures, make diners feel cool. Seafood dishes include red snapper, scallops and rock shrimp ceviche. For meateaters, there's Kobe beef meatballs and Hudson Valley drunken duck. Sunday brunch is from 11 a.m.-2:30 p.m.

TUSCAN GRILL 1105 E. Las Olas Blvd., 954-766-

8700, lasolastuscangrill.com, \$\$ Traditional Italian cuisine in a casual atmosphere. For lunch, enjoy a selection of pastas, panini and salads. For dinner, Chilean sea bass, rack of lamb or Bistecca Alla Fiorentina (a 32 oz. USDA prime T-bone steak).

VALENTINO'S 1145 S. Federal Hwv., 954-523-5767.

valentinoscucinaitaliana.com, \$\$\$\$ Chef/owner Giovanni Rocchio serves up innovative Italian cuisine in an intimate setting on the southeast side of the Henry E. Kinney Tunnel. Dishes include black bass with turnip puree, saffron risotto and shellfish sauce, and filet mignon with melted onions and wild mushrooms. The pasta is made in-house.

VIA LUNA 1 N. Fort Lauderdale Beach Blvd.. 954-302-6460, \$\$\$

Located inside the Ritz-Carlton, Via Luna combines ocean views with artful Italian-inspired fare prepared under the guidance of chef Khaled Ibrahim. Popular items include ahi tuna with fennel, grapefruit, virgin olive oil and smoked sea salt: Maine lobster risotto; and Florida red snapper piccata.

VILLAGE CAFÉ

551 Breakers Ave., 954-918-0289, \$ The black-and-white patterned chairs nicely echo the blackand-white photos of old Fort Lauderdale. Part of the North Beach Village revival, the café serves breakfast and lunch (salads and sandwiches made with bread from Gran Forno) at a handful of tables indoors and out. At night the fare turns to cheese platters and wine.

VILLAGE GRILLE 4404 El Mar Dr., Lauderdale-By-The-Sea, 954-776-5092, villagegrille. com, \$

Exposed brick walls, metal accents, big booths and wood tables just steps from the fishing pier. Locals and tourists dig into the fish dip appetizer, Thai chicken salad and Boston baked cod. A popular place morning and night.

VOODKA 817 E. Las Olas Blvd.,

954-440-4956, voodka.eu, \$\$\$\$ International cuisine served in an eclectic but elegant setting. Begin with tuna tartar or the charcuterie plate and then move on to the . Stroganoff burger, spaghetti with

TAP 42'S CHOPPED THAI CHICKEN SALAD

caviar, duck breast or pan-seared Arapaima. The raw bar serving caviar and oysters is another

VUE ON THE WATER 2670 E. Sunrise Blvd., 954-565-3800,

doubletree3.hilton.com, \$\$ Located in the Gallery ONE DoubleTree on the Intracoastal, this restaurant offers contemporary cuisine overlooking the water and hotel pool. Open for breakfast, lunch and dinner with seating indoors and on the 30-seat patio. Menu favorites include crab cakes, short ribs and swordfish.

WAXY O'CONNER'S 1095 SF 17th St.

954-525-9299, waxys.com, \$ A popular watering hole for boat crews, this Irish pub offers Irish breakfast (all day), lunch, dinner and late-night fare. Try the fish & chips, corned beef and cabbage, chicken pot pie or Buffalo chicken wings. Then grab a pint.

WILD EAST ASIAN BISTRO 1200 E. Las Olas Blvd., 954-828-1888. wildeastbistro.com, \$\$

You crave Asian cuisine but you can't decide on a country. In this clean, modern space along a downtown canal you can start with pork dumplings, follow with some spicy tuna rolls and move on to coconut curry shrimp. Some of the small dishes – like Singaporean noodles and Korean chap chae are not so small.

WILD SEA OYSTER BAR & GRILL 620 East Las Olas Blvd., 954-467-2555. riversidehotel.com, \$\$\$\$ Occupying the west side of the historic Riverside Hotel, this upscale restaurant has a changing menu heavy on seafood, though there is also back-40 honey brown ale-braised beef cheek. The raw bar is stocked with shellfish as well as royal red shrimp ceviche. Dinner only.

WOOD! ANDS VEGETARIAN CUISINE 4816 N. University Dr., Lauderhill,

954-749-3221, woodlandsus.com, \$ If our mothers had cooked vegetables like this we would have eaten them when we were kids. In addition to all those vegetables simmering in flavorful sauces, there are dosai and uthappam (crepes and pancakes) and a good selection of Indian breads. Wash everything down with a mango lassi.

YOU O 333 E. Las Olas Blvd., 954-523-1000, yolorestaurant.com. \$555

This downtown hotspot packs them in for lunch and dinner, when the terrace becomes the site of an outdoor cocktail party. The menu revolves around a wood-burning grill out of which come artichokes with lemon aioli and grouper with coconut-conch stew and crispy yucca. Try the "forever-braised" short ribs

ZUCKERELLO'S 3017 E. Commercial Blvd., 954-776-4282.

ft-lauderdale.zuckerellos.com, \$\$

Open seven days a week since it debuted in 1989. Zuckerello's still has its original owner and chefs making lasagna, penne alla vodka, zuppa di clams, fried calamari, and house-made meatballs. Fish lovers should try the herb-crusted salmon in orange beurre blanc sauce.



FOR COMPLETE RESTAURANT REVIEWS. CHEF INTERVIEWS. **DELICIOUS RECIPES** AND MORE, CHECK OUT FLMag.com



FEATURED EVENTS

DO YOU HAVE AN EVENT YOU WOULD LIKE INCLUDED IN THE CALENDAR? SUBMIT YOUR LISTINGS TO EVENTS@FLMAG.COM OR VISIT FLMAG.COM/SUBMIT-EVENT.



We all do it – or at least pay someone to do it. When the grass is a bit too tall and the weeds are much too overgrown, we know it's time to break out the lawn tools. The Ritz-Carlton invites guests to contribute to the larger community's "garden" through **Preserving Fort** Lauderdale's Subtropical Paradise, a series of complimentary voluntourism activities, the next of which is scheduled for November 8 at 9 a.m. at Hugh Taylor Birch State Park. Guests remove invasive species and explore native ecosystems. Call 954-302-6410 or visit ritzcarlton.com for information on how to participate.

If you didn't make it to Cannes this year don't worry - the Fort Lauderdale International Film Festival runs through November 11. Now in its 28th year, the festival includes features, documentaries and shorts from around the world, as well as celebrity guests and galas like the Centerpiece Party on November 5 and the Chairman's Awards honoring Ann-Margret with entertainment by Michael Bolton on November 9. Film admission is \$10, \$8 for seniors and students and \$6 for FLIFF members. For more information call 954-525-3456 or visit FLIFF.com

Florida Grand Opera begins its season on a contemporary note with a local connection. Maestro and Fort Lauderdale resident David Levy composed Mourning Becomes Electra based on the play of the same name by Eugene O'Neill. From November 7-9, a modern mixture of revenge, adultery, incest and murder plague a dysfunctional post-Civil War family on Broward Center's stage. Showings start at 7:30 p.m. Tickets are \$46-\$200. Call 954-728-9700 or visit fgo.org for additional information.

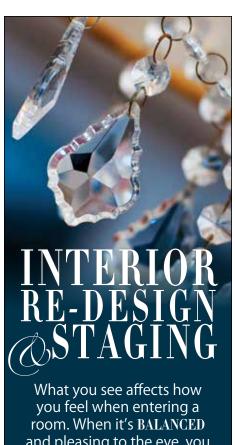
The Fort Lauderdale culinary scene is a foodie's dream. the culmination of which is Flavors of Fort Lauderdale November 14-17. Wines and spirits, specialty foods and more than 60 chefs and restaurants are all part of the four-day festival at the Las Olas Marina. For pricing information call 212-924-0320 or visit flavorsoffortlauderdale.com.

Tired of the look of your place? Get ideas for a makeover at the Fort Lauderdale Home Design and Remodeling Show November 15-17. Learn from the DIY Network's Allison Victoria, the first female host of the famed Kitchen Crashers series. Twice daily, Victoria will educate homeowners on how to create a warm and inviting harmony in the kitchen without sacrificing style. Decorating made simple yet professional at the Broward Convention Center. Admission is \$10 per person. Call 305-667-9299 or visit homeshows.net for more information.

Go completely mod at the Mercedes-Benz Fort Lauderdale Mad for Mods Gala on November 16 at 6 p.m. The black-tie evening is a sequel to last year's wildly successful event benefitting the Museum of Discovery and Science. Support a community cause, bid at a live auction, enjoy a wine pairing dining experience and dance till midnight. Tickets are \$600; tables \$6,000 or \$10,000. For additional information, call 954-713-0906 or visit mods.org.



On the tails of releasing his latest and self-proclaimed "best" album yet, To Be Loved, Canadian superstar Michael Bublé stops at the BB&T center on November 2 as part of his 2013 tour. The Grammy-winning sensation treats audiences to the classically contemporary tunes he is famous for. Tickets range from \$59.50 to \$115. Call 954-835-7000 or visit thebbtcenter.com for details.



and pleasing to the eye, you feel a sense of HARMONY.



Follow these four tips...

- Avoid Clutter
- Good Lighting
- Balanced Furniture
- Properly Arranged Artwork ...to have your home

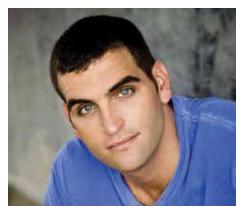
reach its full potential





DEBORAH CAY INTERIORS (954) 325-4774

We may hang out with football stars every week during the season but what if it didn't have to be through a TV screen? In the name of charity, kick it with former Miami Dolphins linebacker Twan Russell and NFL alumni as they raise cackles and funds for the Russell Life Skills & Reading Foundation at the Art & Athletes event on November 22, 5:30-8:30 p.m. Rick Case Pre-Owned Super Center hosts the evening benefit. Tickets are \$20 in advance, \$25 at the door. Call 954-921-3787 or visit russellreadingroom. com for additional details.



You may have seen him on Comedy Central, Vince Vaughn's Wild West Comedy Show, or Kevin Hart's One Mic Stand on BET. On November 27 at 8 p.m., stand-up comic **Bret Ernst** hits the stage at the Fort Lauderdale Improv. For tickets, which are \$20, call 954-981-5653 or visit ftl.improv.com.

Former owners Frederic and Evelyn Bartlettt frequented the property that is now the Bartlett House seasonally, turning the house and gardens into the artful refuge they are today. Experienced docents at the museum now give visitors a "behind the scenes look" into previously off-limits living quarters. Tours are offered the second Wednesday of every month from 2-3 p.m. for \$20 per person. Call 954-703-2606 or visit bonnethouse.org for more info.



An NME Godlike Genius award winner, Johnny Marr was voted the fourth best guitarist of the last 30 years (in a poll conducted by the BBC) and has been described as "arguably Britain's last great guitar stylist." The British indie singer/songwriter takes the stage on November 26 at 7:30 p.m. at Culture Room's intimate venue at Oakland Park Boulevard and Federal Highway. Tickets are \$25 per person. Call 954-564-1074 or visit cultureroom.net for information.

EVENT LISTINGS

VIVA FLORIDA 500 BEST IN SHOW SERIES Through November 3

The Bonnet House Fine Artists Exhibition puts on the Viva Florida 500 Best in Show Series through multiple exhibits throughout the summer and fall in honor of Florida's 500th anniversary Gallery 928

954-703-2614 bonnethouse.org | Free

FORT LAUDERDALE INTERNA-TIONAL BOAT SHOW

10 a.m. through November 4 Everyone from yacht builders to yacht brokers, and even designers of exotic cars, gather here. A wide variety of boats and sea vessels will be on display, including runabouts, sportfishers, high performance boats and more.

Fort Lauderdale Convention Center 954-765-5900 | ftlauderdalecc.com | \$22 adults, \$7 age 6-15, children under 6 free

THE SCIENCE OF MAGIC 10 a.m. November 1

This Smart Stage Matinee series demonstrates how the scientific method is used by magicians and is suitable for students in grades 3-5. Parker Playhouse 954-462-0222 | parkerplayhouse.

MINUS THE BEAR WITH INVSN. SLOW BIRD 7 p.m. November 1

com | \$7

Since forming in Seattle in 2001, Minus the Bear has released four albums and several EPs. Their Dangerbird debut, Omni, debuted in the Billboard Top 50. Revolution Live

954-449-1025 | jointherevolution. net | \$19.50 in advance, \$21 day of

HALLOWEEN GHOST TOURS 7:30 p.m. November 1 and 2

Fort Lauderdale's oldest home hosts a Victorian home funeral and burial, Later, Pirate Peter and his crew take patrons on a boat ride. Historic Stranahan House Museum 954-524-4736 | www.stranahanhouse.org | \$30

FIGHT TIME PRO MMA

Fight Time Promotions hosts the best MMA professional fighters. War Memorial Auditorium 954-443-6792 | fighttimepromotions.com | \$43.75- \$86.75

ASCEND TO BETTER BIRDING

9 a.m.-12 p.m. November 2 Birder extraordinaire Paddy Cunningham helps bird watchers identify birds and field marks. **Bonnet House Museum and Gardens** 954-563- 5393 | bonnethouse.org | \$30 members, \$35 non-members

FILM SERIES | FRIDA 3-5 p.m. November 2

This film chronicles the life of Mexican painter Frida Kahlo. Museum of Art | Fort Lauderdale 954-525-5500 | moafl.org | Free with museum admission

JJ GREY AND MOFRO 8 p.m. November 2

The band from Jacksonville heads south to perform a mix of soul, funk, R&B and blues. Revolution Live

954-449-1025 | jointherevolution. net | \$22 advanced, \$25 the day of

EVERGLADES FOREVER WEEKEND

Noon- 4 p.m. November 2 & 3 American Express presents this informational afternoon focused on educating museumgoers about the Everglades.

Museum of Discovery & Science 954-467-6637 | mods.org | \$14 adults, \$13 seniors, \$12 children



THE MAGIC **OF BILL BLAGG LIVE**

8 p.m. November 2

Mind-blowing illusions and an off-the-cuff style make this show a great family event. Audience volunteers will levitate in mid-air; others will vanish at the blink of an eye.

Parker Playhouse 954-462-0222 | browardcenter.org |

SOUTH FLORIDA MOMPRE-NEURS CONNECT + LEARN **BREAKFAST**

9:30-11 a.m. November 4

Connect with moms in business to discuss work-life balance, social media marketing and blogging for business.

The Westin Fort Lauderdale 954-699-0580 | stacyboegem.com/ events | \$25 in advance, \$40 day of

PARAMORE

7 p.m. November 4

Paramore's The Self-Titled Tour comes to the BB&T Center November 4th. There will also be performances by Metric and Hellogoodbye as these groups come to South Florida. **BB&T Center**

954-835-7000 | thebbtcenter.com | \$29.50, \$39.50, and \$44.50

AMERICA'S MUSIC: ROCK 1-4 p.m. November 6

The series enlightens audiences about uniquely American musical genres including blues, gospel, Broadway, jazz, bluegrass, rock and hip hop. The Main Library is one of fifty sites nationwide selected to host this series.

Broward County Main Library

954-357-7443 | broward.org/ library | Free

STORIES FOR A STARRY NIGHT

7-8 n.m. November 6 Learn about constellations, bright

stars and planets in Broward College's digital planetarium theater. **Buehler Planetarium and** Observatory

954-201-6681 | facebook.com/ browardcollegebeuhlerplanetarium | \$4

JOSH GROBAN 7:30 p.m. November 6

The singer's "In the Round" tour involves a circular stage that brings the intimate feel of a theater

BB&T Center 954-835-7000 | thebbtcenter.com | \$45.75-95.75 (does not include

AMERICAN DREAM LUNCHEON

12 p.m. November 7

The Broward College Foundation created the American Dream Scholarship to help give Broward College additional support. RSVP is required as seating is limited. Hyatt Pier 66

954-201-7373 | browardcollegefoundation.org | Free

LECTURE | THE SPIRIT OF COBRA

7 p.m. November 7

Dutch art historian and international CoBrA curator Brenda Zwart discusses the "Spirit of CoBra" exhibition.

Museum of Art | Fort Lauderdale 954-262-0241 | moafl.org | Free with museum admission

THE SPIRIT OF COBRA November 8-August 2014

An exhibition showcasing the avant-garde European movement (the acronym stands for Copenhagen, Brussels and Amsterdam) that unites painters, poets, photographers, sculptors and anthropologists.

Museum of Art | Fort Lauderdale 954-525-5500 | moafl.org | \$14 adults, \$9 seniors, \$7 children, 5 and under free

WARREN MILLER'S "TICKET TO RIDE" 8:30 p.m. November 8

This newest installment of Warren Miller's legendary film series takes ski and snowboard fans on a journey to exotic destinations including the Alaskan Tordillos, Switzerland's Jungfrau and Iceland's Troll Peninsula **Broward Center**

954-462-0222 | browardcenter.org | \$12, \$11 for students or groups

FILM SERIES | THE RAPE OF 11 a.m.-1 p.m. & 3-5 p.m.

November 8

Narrated by Joan Allen, this film illustrates the systematic theft, deliberate destruction and (often) miraculous survival of Europe's art treasures during the Third Reich and the Second World War. Museum of Art | Fort Lauderdale 954-525-5500 | moafl.org | Free with museum admission

FRANK TURNER AND THE SLEEPING SOULS

7:30 p.m. November 8

Turner has released five solo albums, two compilation albums, one split album and five EPs. Turner's fifth studio album, Tape Deck Heart, was released in April. **Culture Room**

954-564-1074 | cultureroom

SOUTH FLORIDA VISIONWALK 9 a.m. November 9

Walk to support the Foundation Fighting Blindness. Enjoy a family-focused day with a bounce house, local mascots and other fun

activities. Hugh Taylor Birch State Park 919-781-8014 | fightblindness. ora | Free

STORY HOUR

10 a.m. November 9

Children are invited to the Stranahan House Museum for this monthly series.

Stranahan House

954-524-4736 | stranahanhouse.org I \$2 per child for museum members, \$4 per child for non-museum members

CASINO ROYALE

7-11 p.m. November 9

The Unicorn Children's Foundation hosts this evening of casino-style entertainment Proceeds benefit children and young adults with developmental, communication and learning disorders.

Ferretti Group Yacht Marina 561-620-9377 | unicornchildrensfoundation.org | \$150



I THINK IT'S IN MY HEAD **OPENING RECEPTION**

5-10 n.m. November 10

The multi-media exhibition features works from the collection of Francie Bishop Good and includes photographs, paintings, installations and performance art. Girls' Club

954-828-9151 | girlsclubcollection. org | Free

VETERANS DAY CEREMONY Noon November 11

Presentation of colors, guest speak-

ers, unveiling of second phase of bricks and lunch with veterans. Those interested in honoring a veteran with a memorial brick can contact Chuck Vones at the number below

Pembroke Pines City Center 954-435-6500 | ppines.com | Free

MONTHLY ART ROUNDTABLE Noon-1:30 p.m. November 12

Join the curatorial staff, educators and faculty for a behind-the-scenes discussion on the fundamentals of the museum. Reservations are required.

Museum of Art | Fort Lauderdale 954-262-0221 | moafl.org | Free for members at the Museum Enthusiast level and above

CHARLOTTE'S WEB 10 a.m. November 13

A Smart Stage Matinee based on the classic E.B. White children's book

Parker Playhouse 954-462-0222 | parkerplayhouse. com | \$7

BUDDY RICH TRIBUTE 7:45 p.m. November 13

Drummer Frank Derrick leads this big band tribute to the great drummer Buddy Rich

Broward Center 954-462-0222 | browardcenter. org | \$40 reserved seats, \$10 with student ID



JIM BRICKMAN

7 p.m. November 14 The bestselling solo pianist brings his signature sound and hit songs

to life in a romantic concert. **Broward Center** 954-462-0222 | browardcenter. org | \$49

ATN GALA 7-10 p.m. November 14

All Together Now hosts an evening with a silent auction, live entertainment and refreshments to celebrate fine art on the Peck Terrace.

Museum of Art | Fort Lauderdale 954-262-0227 | moafl.org | \$5 ATN Members, \$20 non-members

MOZART REQUIEM

7:30 p.m. November 15 A new completion of Mozart's masterpiece is sung by the twotime Grammy-nominated vocal ensemble Seraphic Fire and the Firebird Chamber Orchestra. All Saints Episcopal Church 305-285-9060 | seraphicfire. ora | \$49

SAIGON KICK

7:30 p.m. November 15 Matt Kramer, Phil Varone, Jason Bieler and Chris McLernon are visiting only five cities on this reunion tour.

Revolution Live 954-449-1025 | iointherevolution. net | \$21

FOREVER TANGO 8:30 p.m. November 15

Fourteen world-class tango dancers from Argentina perform Luis Bravo's passionate Forever Tango. Broward Center

954-462-0222 | browardcenter.org \$35-\$75

AN EVENING UNDER THE MOON

5-10 p.m. November 16 A moonlit alfresco dinner with culinary selections from a pre-fix menu, table visits from an astrologer and spiritual healer.

OCEAN2000 at the Pelican Grand Beach Resort 954-556-7667 | pelicanbeach. com | \$75

ROLLER DERBY: GOLD COAST DERBY GRRLS

6 n.m. November 16 Watch as the Gold Coast Derby Grrls take on Fort Myers War Memorial Auditorium 954-828-5380 goldcoastderbygrrls.com | \$5-20

FUTURE TASTES GREAT 6:30 p.m. November 16

Featuring some of Broward County's finest chefs, this 5th annual event benefits the Culinary Arts Program at the Leo Goodwin Foundation Teen Center at the Levine/Slaughter Boys & Girls Club in North Lauderdale. Hugh's Culinary

954-537-1010 | northlauderdalebgc.

10TH ANNUAL FAIRY TALE BALL "THE WIZARD OF OZ" 7 p.m. November 16

com | \$150

The Diamond Angels of Joe DiMaggio Children's Hospital Foundation host their annual fundraiser featuring a silent and live auction and a classic rock concert.

The Westin Diplomat Resort & Spa 954-265-3454 | idchfoundation. ora | \$250

VIA LUNA ITALIAN SUNDAY BRUNCH

Noon-3 p.m. November 17 Breakfast favorites, gourmet delicacies, grilled-to-order dishes, fresh seafood, a pasta and meatball buffet, imported cheeses, charcuteries, carved meats, lavish desserts, free-flowing Mimosas and Bloody Marys - all with an Italian twist (and classic Ritz-Carlton service). Dine indoors or al fresco overlooking the Atlantic. Via Luna at the Ritz Carlton 954-465-2300 | ritzcarlton.com | \$65 for adults, \$1 per year for children up to 11

THE GATHERING 7:30 a.m. November 18

An inaugural golf classic with the motto: Connecting men to men, and men to God. Coral Ridge Country Club 954-599-2592 | thegathering.org | \$250 individual, \$800 foursome

A SOUL UNFETTERED 7:30 p.m. November 18 The South Florida Symphony,

under the artistic direction of Maestra Sebrina Alfonso, will perform Elgar's Introduction & Allegro for Strings, Barber's Cello Concerto, Opus 22, and Schubert's Symphony No. 9.

Broward Center 954-522-8445 | southfloridasymphony.org | \$35 to \$75

FORT I AUDERDALE SPEAKER SERIES

8 p.m. November 20 Robert F. Kennedy, Jr., named one of Time magazine's "Heroes for

Broward Center 954-462-0222 | browardcenter.org

THEATRICAL EXQUISITE

7-9 p.m. November 22

Girls' Club and writer-in-residence Vanessa Garcia present a multi-disciplinary theater production that incorporates dance, performance art and traditional theater and draws from the Surrealist tradition of collectively assembled words and images known as Exquisite Corpse. Girls' Club

954-828-9151 | girlsclubcollection. ora | Free

JOYS OF BRAZII 8:30 p.m. November 22

Listen to the rhythms of samba. pop, bossa nova and forro presented by Brazilian Voices. Broward Center

954-462-0222 | browardcenter.org | \$30 and \$35



THE HUNGER GAMES: CATCHING FIRE

November 22-December 10 The museum hosts IMAX showings of the newest installment of the Hunger Games trilogy. Museum of Discovery & Science AutoNation® IMAX® Theater 954-713-0940 | mods.org | \$14 adults, \$11 children

REPTICON 10 a.m.-5 p.m. November 23, 10

a.m.-4 p.m. November 24 This event features live animal presentations, reptile pets, feeders, cages and supplies. War Memorial Auditorium 863-268-4273 | repticon.com | \$10 adults, \$5 for children (5-12)

BEACHBASH 7-10:30 p.m. November 23

Free for 4 and under

Part of the AT&T Jeb Bush Florida Classic, this event benefits the Cystic Fibrosis Foundation.

Hilton Fort Lauderdale Marina Hotel 954-739-5006 | heachbash.com I \$65 in advance, \$75 at the door, \$100 VIP in advance, \$125 VIP at the door

HUNGER GAMES OPENING WEEKEND

Noon-4 p.m. November 23 & 24 The weekend's activities include learning the difference between poisonous and non-poisonous plants and how nature purifies water using rocks and plants. Museum of Discovery & Science 954-467-6637 | mods.org | \$14 adults, \$13 seniors, \$12 children

THE BOOK OF MORMON November 26-December 22

This Broadway musical won nine Tony Awards.

Broward Center 954-462-0222 | browardcenter.org | \$54.50-\$154.50

MINI-MONSTER TRUCK WEEKEND

Noon-5 p.m. November 29-December 1

A Mini-Monster Truck pit partv with Kid KI & The Lil' Mighty Monsters teaches attendees about the science that is involved in keeping these little drivers safe. Museum of Discovery & Science 954-467-6637 | mods.org | \$14 adults, \$13 seniors, \$12 children

ONGOING



SIGNATURE LADIES OF THE **GOLD COAST WATERCOLOR SOCIETY EXHIBITION** Through January 2014

Encompassing the works of 14 different artists, the new exhibit presents still life, street scenes and the flora and fauna of South Florida.

Holy Cross HealthPlex 954-351-7800 | Free

DINOSAURS IN MOTION Through January 5

The exhibition features 14 metal life-size sculptures inspired by actual fossils.

Museum of Discovery & Science 954-467-6637 | mods.org | \$14 adults, \$13 seniors, \$12 children

AGAINST THE GRAIN: WOOD IN CONTEMPORARY ART, **CRAFT AND DESIGN** Through January 20

Featuring nearly 90 installations, sculptures, pieces of furniture and objects, the exhibition emphasizes the way artists, designers and craftspeople have incorporated post-modernist approaches and strategies into



woodworking.

Museum of Art | Fort Lauderdale 954-525-5500 | moafl.org | Free with museum admission

FLIGHT OF THE **RUTTERFLIES 3D** Through February 8

Follow the yearlong annual migration cycle of the Monarch butterfly.

Museum of Discovery & Science AutoNation® IMAX® Theater 954-713-0940 | mods.org | \$9 adults, \$8 seniors, \$7 children 2-12

FLORIDA CITRUS MODEL TRAIN SOCIETY DISPLAY Through February 24

The display showcases the Florida Citrus Model Train Society's operating "G" Scale Layout and "O" Scale Modular Layout.

Museum of Discovery & Science 954-467-6637 | mods.org | \$14 adults, \$13 seniors, \$12 children

ROCKY MOUNTAIN EXPRESS Through May 31

Join the Rocky Mountain Express on a steam train journey through vistas of the Canadian Rockies and learn about the adventure of building the nation's first transcontinental railway.

Museum of Discovery & Science AutoNation® IMAX® Theater 954-713-0940 | mods.org | \$9 adults, \$13 seniors, \$7

THE ART OF WINE AND FOOD SERIES 6 p.m. the fourth Thursday of the

Stephanie Miskew, the museum's certified sommelier and wine educator, takes attendees on a tasting tour. Small dishes are served with the wine.

Museum of Art | Fort Lauderdale 954-525-5500 | moafl.org | \$40

CANINES & COCKTAILS Every Sunday evening

People get half-priced cocktails and appetizers and dogs get complimentary treats and fresh water. Preston's Wine & Martini Lounge 954-467-0671 | riversidehotel.com

CORAL RIDGE OUTDOOR **GREEN MARKET**

9 a.m.-2 p.m. every Saturday Shop for fresh produce and local specialties.

3000 Plaza on North Federal Hwy. (just south of Oakland Park Blvd.) 954-426-8436 | tgmmc.com | Free

FAT VILLAGE ARTWALK 7-11 p.m. last Saturday of the

Stroll through art galleries, artists' studios, a prop warehouse and enjoy a street puppet show or a play in one of two theaters. FAT Village

400 and 500 blocks of NW First Ave. | fatvillage.com | Free

LAS OLAS OUTDOOR **GREEN MARKET**

9 a.m.-2 p.m. every Sunday Shop for local and organic produce as well as flowers, baked

goods, spices, teas, artisan soaps, pottery, aromatherapy products and jewelry.

Las Olas and SE 12th St. (in the parking lot of the Chemist Drug Store)

lasolasboulevard.com | Free

THE NOBE ART WALK 7-11 p.m. the first Saturday of the month

Vendors sell local works at the North Beach Art Walk. 32nd, 33rd and 34th streets in the Galt Ocean Shoppes area 954-537-3370 | browardartguild.

REGGAE MONDAY 10 p.m.-4 a.m. every Monday

Live reggae music at Lucky's Tavern with drink specials all night and a free food buffet while it lasts. Lucky's Tavern 954-356-8140 | luckystavern.com

RIVER GHOST TOUR 7:30 p.m. every Sunday

Experience the spooky side of Fort Lauderdale on this hour-long ghost tour that includes a stroll through historical points downtown and inside the Stranahan House and finishes with a boat ride on the New River.

Stranahan House 954-524-4736 | stranahanhouse. ora | \$25

STRANAHAN HOUSE TOURS

1 p.m., 2 p.m. and 3 pm. every day Take a guided tour of the Stranahan House, home to Fort Lauderdale's first official resident, Frank Stranahan. The Stranahan House

954-524-4736 | stranahanhouse. org | \$12 adults, \$11 seniors, \$7 students

SUNDAY ARTS 11 a.m.-2 p.m. the fourth Sunday of the month

Local artists give demonstrations and display their work. Enjoy drawing, painting, dance, photography and live performances. Esplanade Park and the New River 954-468-1541 | goriverwalk. com | Free

CHINTRUST SUNDAY JAZZ BRUNCH 11 a.m.-2 p.m. the first Sunday of the month

Local jazz artists perform on four stages in the park at this yearround, pet-friendly event. Riverwalk Park goriverwalk.com | Free

WILTON MANORS GREEN

MARKET 9 a.m.-2 p.m. every Saturday and

Sunday

Fresh produce, soups, gourmet cookies, New York pickles, vegan baked goods and artisan breads. Hagen Park, Wilton Manors greenwilton.com | Free

51ST

ANNUAL

ON LAS

OLAS

CHRISTMAS

HOLIDAY EVENTS

WINTERFEST WHITE PARTY 6 p.m. November 8

Winterfest kicks off the holiday season with this event featuring musical performances, a jewelry display and the unveiling of the Winterfest poster.

Harbor Beach Marriott 954-767-0686 | winterfestparade. com | Winterfest sponsorship

SHERLOCK'S DINNER THEATRE - WHO KILLED THE BOSS?

7 p.m. Fri & Sat. 5 p.m. Sun. November 22-December 22 The performance showcases a

comedic holiday office party murder mystery. Coral Springs Center for the Arts 954-344-5990 | coralspringscenterforthearts.

RREAKEAST WITH SANTA 9 a.m. November 23

com | \$59

Children and parents can enjoy a sit-down breakfast and entertainment while awaiting the arrival of Santa Claus. Galleria Mall

954-564-1015 | galleriamall-fl. com | \$25

HOLIDAY CELEBRATION WITH PRESIDIO BRASS

7:30 p.m. November 25

This California group brings a variety of seasonal music that includes Hanukah and Christmas arrangements. Coral Springs Center for the Arts

954-344-5990 | coralspringscenterforthearts.com 1\$28.62

SKATE LAS OLAS November 29-January 5

Skate Las Olas, presented by One Beat CPR, brings "ice" skating to Las Olas Boulevard. Children and adults can skate on an 1,800 square foot outdoor rink set up on the lawn beside the Riverside Hotel. Las Olas

954-377-0943 | lasolasboulevard. com | \$10 per hour (includes skates)

THE FORT LAUDERDALE **CHRISTMAS PAGEANT**

2 p.m. November 30, December 1, 7, 8, 14, 15, 7:30 p.m. November 30, December 5-8, 12-14

The Christmas musical drama of the nativity and life of Jesus

includes a Broadway-style opening scene and live animals. First Baptist Church Fort Lauderdale 954-831-3000 | ChristmasTickets.

FAMILY FUN DAY 12 n.m. December 1

com | \$15-\$55

com | Free

Sample treats from Uddersweets and enjoy live entertainment. Photo opportunities with Santa will also be available. Riverside Hotel Lawn 954-767-0686 | winterfestparade.

51ST ANNUAL CHRISTMAS ON LAS OLAS

5-10 p.m. December 3 The city's main street becomes a pedestrian boulevard with booths and Anidiiar & Levine's Snow Mountain. Local choirs perform on three different stages. East Las Olas Blvd.

Lasolasboulevard.com | Free

10 a.m.-1 p.m. December 7

HOLIDAY CELEBRATION AND OPEN HOUSE

6-8 p.m. December 4

The Stranahan House Board of Directors hosts this special open house and reception. Enjoy a complimentary and private gift shop viewing of the latest handcrafted items

Historic Stranahan House Museum 954-524-4736 | stranahanhouse.

GARDEN OF LIGHTS December 6-8, 15, 21, 22

Flamingo Gardens hosts concerts, visits by Santa, kids' crafts and a chance to see the grounds decked out for the holidays with thousands of lights. Flamingo Gardens 954-473-2955 | flamingogardens. org | \$18 adults, \$ 15 seniors, \$10

CANDY CANE HUNT

children. \$5 after 5 p.m.

The 5th Annual Candy Cane Hunt involves creating holiday delights in addition to hunting for hidden candy canes.

Riverside Park 954-828-4610 | fortlauderdale.gov/ events | Free

COOKIES WITH SANTA 10:30 a.m. December 7

The event incorporates photo opportunities and a story hour. Guests can also take a Christmas craft home.

Historic Stranahan House Museum 954-524-4736 | stranahanhouse org I\$10 per child, \$10 per adult (one parent free with two children)

8TH ANNUAL JOY IN THE PARK TREE LIGHTING CELEBRATION

4-8 p.m. December 7

Joy in the Park includes live music, including national gospel artists. Attend a free educational health fair and enjoy arts and crafts,



games and refreshments.

Joseph C. Carter Park

954-828-5411 | fortlauderdale.gov/
events | Free

TOYS IN THE SUN RUN December 8

The annual motorcycle parade ends at Markham Park with live music, vendors, a classic car show and a chance to grab some grub at the international food court. Mardi Gras Casino to Markham Park 954-343-8782 | toysinthesunrun. com | \$10 and one unwrapped toy

A CHORUS OF SEASON GREETINGS

2 p.m. December 8, 8:15 p.m. December 10

Led by Maestro James Brooks-

Bruzzese and Cathedral Choir Conductor Robin McEachern, the full chorus and symphony presents seasonal favorites.

Broward Center for the Performing Arts

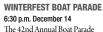
954-462-0222 | browardcenter.org | \$60- \$80

SHORELINE DECORATION 6 p.m. December 10

This festive event encourages the shoreline community to show their holiday spirit while creating a beautiful backdrop for the boat parade.

New River, Intracoastal, Lake Santa Barbara

954-767-0686 | winterfestparade. com | Free



begins on the New River and travels east to the Intracoastal Waterway continuing north to Lake Santa Barbara in Pompano Beach. Private boats, giant showboats and corporate mega yachts are decorated and showcased.

New River, Intracoastal, Lake Santa Barbara

954-767-0686 | winterfestparade.

THE CHOCOLATE

7 p.m. December 14

Ashanti Cultural Arts presents this holiday adaption of the Nutcracker by George Balanchine. Through performances by African dancers and drummers and a musical score wrought with classical and jazz styles, The Chocolate Nutcracker gives the Black perspective on this traditional tale.

Broward Center for the Performing Arts

954-462-0222 | browardcenter.

HOLIDAY RIVER TOURS

7:30 p.m. December 15-23

Decorated for a Victorian Christmas, the Stranahan House hosts evening tours with costumed docents and live music. A boat ride down the New River gives guests a chance to view the city's holiday lights. Historic Stranahan House Museum 954-524-4736 | stranahanhouse. org | \$30

SANTA ON THE BEACH Noon December 20

Santa Claus' traditional candy giveaway along the beach. Fort Lauderdale Beach Park 954-828-5363 | fortlauderdale.gov/ events | Free

ARTS BALLET THEATRE'S THE NUTCRACKER

10:30 a.m. December 21 and 22

Based on the popular story by Ernest Hoffman, the production will be performed to Tchaikovsky's score.

Parker Playhouse

954-462-0222 | browardcenter.org | \$16.50- \$36.50

KWANZAA KUUMBA CELEBRATION

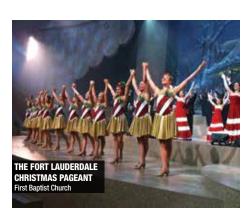
1-5 p.m. December 31 Kuumba, which means creativity,

will be celebrated through ethnic dance, storytelling, art exhibits and stage performances. Bass Park 954-828-8498 | fortlauderdale.gov/ events | Free

DOWNTOWN COUNTDOWN 4 p.m.-3 a.m. December 31

The City of Fort Lauderdale presents its annual New Year's Eve celebration, an 11-hour street festival that incorporates activities for children and adults.

SW Second Street 954-828-5363 | fortlauderdale.gov/ events | Free





SNAPSHOTS

Do you have an event you would like included in Snapshots? Submit your high-resolution photos and image captions to events@flmag.com.

FRIENDS OF JACK & JILL **POWER LUNCH**







At their annual luncheon on September 19, Friends of Jack & Jill honored Mike Jackson and AutoNation, Funds raised will assist in providing scholarships and family support services for children in the upcoming year. Approximately 200 people attended the benefit, which was held at the Lauderdale Yacht Club.

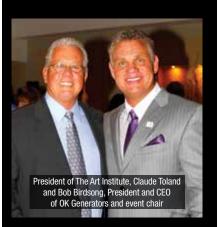
YOUNG PROFESSIONALS FOR COVENANT HOUSE: HALFWAY TO ST. PATTY'S DAY





Young Professionals for Covenant House held their Halfway to St. Patty's Day event on September 17 at the Dubliner Fort Lauderdale. The group holds networking socials to generate funds and support for Covenant House Florida and to raise awareness about the importance of assisting homeless youth.

17TH ANNUAL **BROWARD MARCH** OF DIMES **SIGNATURE** CHEFS **AUCTION**





Celebrating its 70th anniversary this year, the March of Dimes paid tribute to the culinary arts at the 17th Annual Broward March of Dimes Signature Chefs event. On September 18 at the Hilton Fort Lauderdale Marina Hotel, guests enjoyed samplings from 15 local chefs, live music and a silent and live auction held to benefit the organization's mission to support stronger and healthier babies.

TIARA BALL KICK-OFF LUNCHEON







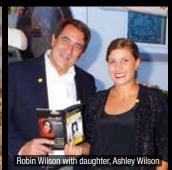
Tiara Ball chairperson Mary Kazares hosted a kick-off luncheon for the planning committee of the Royal Dames of Cancer Research, Inc.'s 44th Annual Tiara Ball, "Come Fly With Me." This most significant fundraiser of the year for the Royal Dames of Cancer is scheduled for November 16 at the Hyatt Regency Pier 66.

VENETIAN ARTS SOCIETY'S "DALI FINALE" AND OPERA STAR TRIBUTE











Over 100 of Salvador Dali's original drawings and watercolors were on display at the New River Fine Art gallery this summer. Members of the Opera Society, the Friends of the Museum of Art and the Venetian Arts Society attended the August 23 Dali Finale, where they heard American flamenco-fusion guitarist Greg Reiter and tasted desserts by Lenore Nolan-Ryan. The event was presented by New River Fine Art owner Lisa Burgess and Venetian Arts Society founder and executive director William Riddle who, one month later, presented "A Tribute to the Life and Career of Legendary Opera Star Virginia Zeani" at Cinema Paradiso. This event, held September 28, included a cocktail hour, a documentary featuring highlights from Zeani's career and a Champagne reception.

ANN STORCK CENTER'S 20TH ANNUAL CELEBRITY CHEFS EVENT

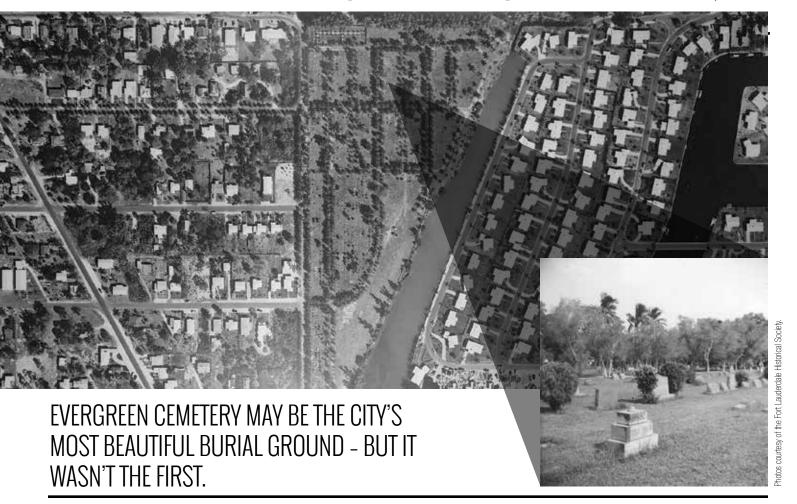




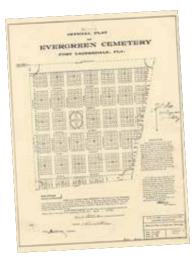
The Ann Storck Center held its 20th Annual Celebrity Chefs event on September 27 at the Seminole Hard Rock Casino. Close to \$330,000 was raised to support its mission to aid children and adults with developmental disabilities. Joel and Marcia Hochberg served as the presenting sponsors.

WHERE THEY CAME TO **REST**

By CHRISTIE BOK



ost people who drive by the beautifully renovated South Side School, on the southwest corner of Andrews Avenue and SW Seventh Street, have no idea that bodies are probably buried under it.





THIS IS THE 1919 **REVISION AND** CORRECTION OF THE PLAT FOR THE ORIGINAL **EVERGREEN** CEMETERY.

This piece of land was originally owned by the Trustees of the Internal Improvement Fund of the State of Florida, and then deeded to various families and corporations. On September 17, 1906, Mary Brickell transferred a portion of the land to Frank and Ivy Stranahan, who allowed the lot to be used as a burial ground for the town's residents. Some people called it "Stranahan cemetery," but that was not an official designation.

As the population increased, so did the need for a legitimate town cemetery. Edwin Thomas King and his wife decided that a portion of their land – 90 acres that they had acquired in 1895 – could be used for this purpose. The Kings then set about transforming the orange orchard that the wife had planted. In 1910, Evergreen Cemetery was officially established.

There is still debate over who served as the cemetery's first undertaker. The common assumption is that it was Edwin King. He frequently built coffins in his boat shop, out of charity, and meticulously lined each one to ensure a respectable burial. He even transported the coffins in a hearse-like wagon pulled by mules. Understandably, locals often referred to him as "The Undertaker," but according to his daughter, Mrs. B.A. Cromartie, this was not his title.

In February of 1917, the Town Council discussed purchasing the cemetery from the Kings. Four months later, the family was offered \$2,000 for the 7.2 acres. The city later purchased the "Bryan Lots" for \$5,000, thus acquiring an additional 441 burial plots. By 1939, the cemetery totaled 11.8 acres.

With the establishment of an official cemetery, many graves were transferred from the old burial ground. A funeral director from Miami, a man by the name of Walter H. Combs, was hired to perform the task. But Combs moved only the bodies that had tombstones, and those whose relatives were willing to pay for the relocation. And that's why it's believed that some people remain buried where the old school now stands. ⁶⁹

The Nissan You Want ON SALE NOW!



New 2013 Nissan Altima 2.5

- Safety-Shield Technology
 NASA inspired zero-gravity seats
- Advanced drive-assist display
 38 MPG Highway

MSRP Starting from \$21,760



New 2013 Nissan Sentra S

- 40 MPG Highway
 Nissan Connect with Navigation
- More rear leg-room than Civic & Corolla

MSRP Starting from \$15,990



New 2013 Nissan Rogue

- 4-wheel ABS AM/FM/CD audio system
- Interface System for iPod[®]
 Seating up to 5 passengers
- 170-hp 2.5 liter 4-cylinder28 mpg hwy MPG (FWD only)

MSRP Starting from \$22,490

Nissan Rental Cars Call to find out about Nissan's Rental Car Program

All New 2014 Redesigned **Nissan Rogue** COMING THIS FALL!







Follow us socially for special offers and discounts NISSAN

www.AutoNationNissanFtLauderdale.net



1051 South Federal Hwy
1 mile south of the tunnel

1-877-203-7888



CoolSculpting® is the ultimate body contouring treatment that freezes and naturally eliminates fat from your body. CoolSculpting® is FDA-cleared, with undeniable results in as little as one treatment. There are no needles, no special diets, no exercise programs and best of all – no downtime. Please contact us for more details.



ROGER H. STEWART, MD 6550 North Federal Highway, Suite 330 Ft. Lauderdale, FL 33308 | Tel 954.903.0332 www.SkinCenter.com | www.FatFreezeBroward.com

